



By candle light, or morning bright,
Seal Brand Coffee brings delight.

Its fragrant steam, a golden dream,
With gastronomic pleasures teem.

Its flavor too, will just suit you,
So buy it, try it, drink it, do.

Chase & Sanborn's
"Seal Brand" Coffee.

87

Mr. Grocer---

It is a waste of hard earned money to buy paper bags, even at ridiculous discounts, if they are not servicable

E. B. EDDY'S

SELF-OPENING GROCERY BAGS

Are manufactured from strong manilla paper and

WILL NOT TEAR OR RUST

Ask your dealer for them and accept no others. Each bag has the initial "E"

TEES & PERSSE LIMITED, Agents

CALGARY WINNIPEG EDMONTON

"Always - Everywhere in Canada - Use EDDY'S MATCHES"



The Most Satisfactory Roofing For Country Houses Is Ruberoid

If you can drive a nail you can apply Ruberoid Roofing.

Ruberoid is put up in convenient rolls, containing nails, tin caps, and cement for seams.

Ruberoid is fire resisting, lightning and weather-proof.

It will not melt like tar, or corrode or rust like metal.

Ruberoid is the original ready to lay roofing. It has stood unequalled for 15 years.

Write us for booklet and samples of Ruberoid and we will tell you who sells it in your neighborhood.

The Standard Paint Company of Canada, Limited,

Board of Trade Building, Montreal, P. Q.
Factories at Lachine Canal, P. Q.

2

RHEUMATISM.

DR. CLARK'S Rheumatism Cure. A marvellous safe, sure cure for muscular, inflammatory and chronic Rheumatism and Gouty conditions. Cures when all other remedies fail. Sent direct, charges prepaid, on receipt of One Dollar.

J. AUSTIN & CO., Chemists, Simcoe, Ont.



GOES LIKE SIXTY
SELLS LIKE SIXTY
SELLS FOR SIXTY

\$65

GILSON

GASOLINE

ENGINE

For Pumping, Cream

Separators, Churns, Wash Machines, etc. FREE TRIAL

Ask for catalog - all sizes

GILSON MFG. CO. LTD. 114 York St. Guelph, Ontario.

Hints for the Housewife.

Suggestions.

A soft mat is restful to stand upon when at work.

Half the battle in washing dishes is keeping the dish cloths and towels clean. Wash them once a week in ammonia water.

Rub raisins between towels instead of washing them. The latter method is apt to make them heavy and soggy in cake or pudding.

Keep a high stool in the kitchen to sit on when ironing small articles. Wear gloves when ironing and you will save many a burn.

For cleaning stained floors coal oil is just as nice as turpentine and the odor is no worse, and seems to go quicker.

Zinc may be quickly cleaned by washing first with soap and water and wiping dry, then rub with a cloth saturated with coal oil and polish until the entire surface is shining.

If there is a holder or two hung near the oven door, with a piece of elastic, there is not the temptation to use the apron and perhaps soil or burn it.

To clean the range after frying, crumple a newspaper between the hands and rub the range with it. This will absorb the grease and leave the range bright as before.

In washing greasy skillets the addition of a little soda to the water will neutralize the grease and make it much easier to clean. These are best washed when hot.

Lemon seeds planted in a flower pot and kept in a kitchen window make very pretty little shrubs and the leaves are always at hand for flavoring dried apples and other sauces.

When sweeping matting put a soft cloth around the broom. While it will sweep the matting just as well, it will also save it from wearing out materially.

Dining-room chairs that are worn on the edges can be neatly mended by stretching bicycle tape firmly over worn places. Smooth carefully; then paint brown or green to match leather. A child's ten-cent box of water colors will do this nicely.

Fruit stains of long standing should be rubbed on each side with yellow soap. Then lay over a mixture of starch in cold water very thick; rub well in, and expose the linen to the sun and air till the stain comes out. If not removed in three or four days renew the process. When dry it may be sprinkled with a little water.

Many housekeepers find that, after washing, the fringe on table-cloths, broadcloths, etc., look very unsightly when starched. This can be remedied by folding the cloth doubled when starching (when ready for ironing) and dipping the fringe in cold water, afterwards combing out with a rather fine comb while double. After ironing in the usual way the fringe will look as good as new.

Somerset sandwiches are, as acceptable at an afternoon tea or evening reception as at a picnic. They are made from a bread the recipe of which, I think, is unknown to most of my readers, so I will give a list of the ingredients which go to make it, but will presuppose that you know the principles of bread making. One half cupful of scalded milk, one half cupful of boiling water, one half tablespoonful of lard, one half tablespoonful of butter, two tablespoonfuls of molasses,

three-fourths of a teaspoonful of salt, one half a yeast cake dissolved in two tablespoonfuls of lukewarm water, one half cupful of white flour and enough entire wheat flour to knead, and one cupful of English walnut or pecan nut meats broken in pieces. The result is more satisfactory if the nut meats are added while kneading after the first raising. When this bread is twenty-four hours' old, slice as thin as possible, spread sparingly and evenly with creamed butter, and put orange marmalade between slices. Remove crusts, cut in triangles or any desired shapes, and garnish with halves of nut meats, which need a bit of butter on their under surfaces, to keep them in place. To keep moist, pack the same as other sandwiches. If orange marmalade is not procurable make the sandwiches without it, and even then you will have a delicious novelty.

A small, strong table, covered with zinc or tin, on casters so that it can be run back and forth between the kitchen and pantry or dining room, saves innumerable steps and any amount of time and patience.

Home-made Saratoga chips are much more of a rarity than they should be. If one owns a potato slicer, which is not an expensive utensil, they are not difficult to prepare. They are always an acceptable accompaniment to fried fish, but perhaps are never more happily in evidence than when served as one of the accessories of a picnic luncheon. Wash and prepare medium-sized potatoes. Slice thin, using a vegetable slicer made for the purpose, into a bowl of cold water, and let stand one and one half hours, changing the water twice. Drain, plunge into a kettle of boiling water, and let boil one minute. Drain again, cover with cold water, and let stand five minutes. Take from the water, and dry between towels. Fry in deep fat until delicately browned, keeping in motion with a skimmer throughout the cooking. Remove with a skimmer to a pan lined with brown paper (which will absorb the superfluous fat), and sprinkle with salt. Always drain fried potatoes on brown paper, for fried food if properly cooked and properly drained seldom absorbs enough fat to be indigestible to adults.

Rhubarb Jelly.

Ten pounds rhubarb, five oranges, rind and all, boil strain, and boil again for ten minutes with as much sugar as juice.

Spiced Jelly.

One pint vinegar, three pounds sugar, cinnamon, cloves, and allspice, one teaspoon each, tied in muslin bag and boiled in syrup. Cherries, grapes, and currants can be used, as a jelly, or pickled.

Cucumber Pickles.

Fill a stone jar with small cucumbers. Boil one gallon vinegar, one half cup salt, 4 ounces horse radish, alum; mustard and cloves, all one-half ounce, pour over, let stand one week, drain off, re-heat and put back on pickles, cover. Ready in three weeks.

Farmer's Favorite Pickle.

One gallon cabbage, 1 gallon green tomatoes, 1 quart onions, 1/2 gallon good apple cider vinegar 3lbs, sugar, 2 tablespoons salt, 2 tablespoons ginger, 1 tablespoon celery seed, 2 red pepper pods, small. Chop the cabbage fine. Slice the tomatoes, sprinkle with salt and let drain over night. Put all the ingredients in a granite kettle, boil briskly one hour or until thoroughly done. Can be put in stone jars. Cover with paper and a thick cloth; tie tightly. This pickle is fine with vegetables and meats.



Vol. VIII.

"Don't be



but she betra
in avoiding t
roughly by th
"Lemme lo
It was a cr
the depths o
rushed upwar
sionate belli