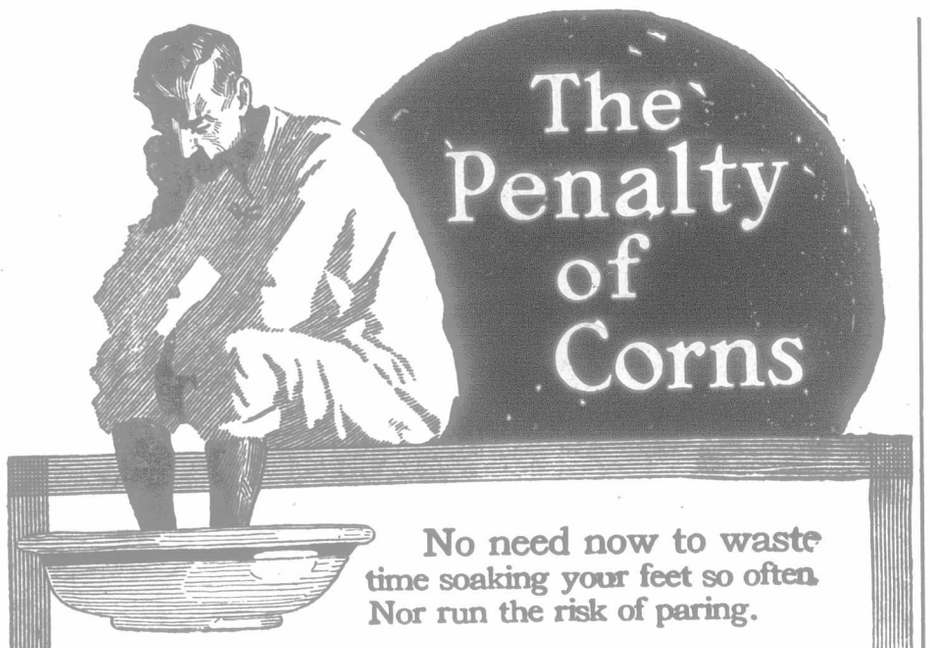

No need now to waste time soaking your feet so often. Nor run the risk of paring.

BLUE-JAY plasters have ended millions of corns. This very night thousands of people will say good-bye to painful corns forever. Touchy corns are needless, even foolish.

Blue-jay brings instant relief. And in 48 hours the average corn is gone. Only a few stubborn ones require a second or third treatment.

A Blue-jay plaster, with its healing wax, is applied in a jiffy. No soreness, no inconvenience. The pain is not temporarily eased, as with paring. There is no danger, as with harsh liquids. Decide to join the happy crowd tonight which has won freedom the Blue-jay way.

BAUER & BLACK Limited Toronto, Canada Makers of Surgical Dressings, etc.

Blue-jay Stops Pain—Ends Corns Instantly Quickly

For Sale by all Druggists

Also Blue-jay Bunion Plasters

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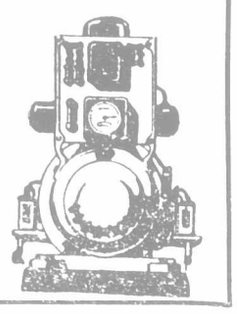
ELECTRICITY FOR EVERY FARM

Lights the Farm and Lightens Farm Work

Delco-Light will give you all the light you need for your home and outbuildings. It is cool, clear, safe. No smelly, dirty lamps or lanterns. Less housework. No fire danger. Better light for chores—no lantern to hold.

Delco-Light provides power for all your smaller machines. Gives you running water. Does the washing and ironing. Saves time and money indoors and out.

Delco-Light is a simple, economical, easily operated plant. Comes complete, ready to use. A child can operate it Full information and free literature by writing your nearest distributor. Price, No. 208—$485 and No. 216—$585.



The Domestic Engineering Company -- Dayton, Ohio

CANADIAN DISTRIBUTORS

C. H. Rooke Ltd., Toronto Breen Motor Co., Winnipeg
B. L. Robinson, Calgary Langley & Hazlett, Vancouver
Provincial Electric Light and Power Equipment Co., Kentville, N.S.

Record Breeding and Great Individuality are combined in the young sons we are now offering from daughters of Lewis Prilly Rouble Hartog, and sired by Baron Colantha Fayne. They will improve most herds. Several are of serviceable age. See these.

T. W. McQUEEN, Oxford County, TILLSONBURG, ONT.

little salt and nutmeg or cinnamon may be added to the apples if liked.

Fruit Roly-Poly.—Make a good dough, as for pie paste, but with baking-powder and not too much shortening. Roll out. Spread with jam or with any kind of raw fruit and sugar; chopped apples are good. Roll up, pinch together, brush with milk and bake. Serve with cream and sugar.

Apple Foam.—Make apple sauce, using as little water as possible, sweeten and flavor to taste. Beat fine with an egg-beater, then add the beaten whites of 2 or 3 eggs. Serve with a custard made with the yolks of the eggs, some milk, and a little cornstarch.

Apple Custard Pie.—Two well-beaten eggs, 1 cup grated apple, 1 pint sweet milk, 2 large spoons sugar, a pinch of salt and a little flavoring. Put in lined pie tins and bake. Banana may be used instead of the apple.

Apple or Berry Dumpling.—Two cups sour cream, a level teaspoon soda to each cup, pinch salt, flour to roll. Spread with fruit, roll up and put in floured pudding-bag. Boil 2 or more hours. Serve with sauce made of butter and sugar beaten together.

"Cold Water" Plums.—Wash plums and pack in sterilized jars. Fill with cold water, screw tops on loosely, put in boiler with cold water to an inch of tops of jars. Heat to boiling point and boil till tender. Fill up jars with boiling water and seal tight. When required for use sweeten to taste several hours before serving. This method retains the natural flavor.

Canned Grapes.—Pulp the grapes and boil pulp 5 minutes, then put through colander or ricer to take out seeds. Add skins and sugar to taste, boil and seal in sterilized jars, boiling hot. For jam add more sugar, and for spiced grapes add spices and vinegar to taste. If liked apples may be combined with grapes that are done up in any way.

Spiced Tomatoes.—Peel and slice and put in kettle with half as much sugar by weight. Add 1 quart vinegar, and 1 oz. each of ground mace, cloves and cinnamon. You may tie these in a cheesecloth bag if you like. Cook slowly for 3 hours.

Tomato Preserves.—Tomatoes may be "preserved" either ripe or green, with sugar. With ripe tomatoes add oranges or lemons put through a chopper, rind and all, and enough sugar to taste. Boil and seal. The green tomatoes should have enough sugar to make a rich syrup, and should be flavored with ginger root. In either case the tomatoes should be sliced or quartered before boiling.

Crab Apple Preserve.—Six quarts crab apples, 1½ quarts sugar, 2 quarts water. Cook water and sugar to a syrup, then add the crabapples, from which the blossom end has been well rubbed off. Cook gently until tender.

What To Do In A Storm.

The following very useful notes have been taken from the Globe:

If you are out of doors in a very severe electrical storm, the Electrical Experimenter offers the following rules for your protection:

1. Keep away from wire fences. They may carry a dangerous electrical charge long distances. Cattle in pastures are frequently killed from the neglect of farmers to ground the wire of the fence.
2. Keep away from hedges, ponds and streams.
3. Keep away from isolated trees. Oak trees are frequently struck; beech are seldom struck. It is safe in a dense forest.
4. Keep away from herds of cattle and crowds of people.
5. Do not hold an umbrella over you.
6. It is safer to sit or lie down in an open field than to stand.
7. Drivers should dismount and not stay close to their horses.
8. Do not work with any large metal tool or implement.

If you keep indoors:

1. Keep away from the stove and chimney. The hot gases from the chimney may conduct the lightning to and down the chimney.
2. Do not take a position between two bodies of metal, as the stove and water pipe, for example. An exception to being near metals is the case of an iron bed. One of the safest places is on a mattress in an iron bed, provided you do not touch the metal. The metal surrounding you makes a safe cage which will prevent the lightning from reaching a person inside.
3. Do not stand on a wet floor nor draw water from the well or faucet.
4. Do not stand directly under a chandelier, near a radiator, nor on a register.
5. Do not use the telephone.

The Scrap Bag.

Stocking Run.

If you notice a run starting in your stocking and have not time to sew it immediately, moisten the place where the run ends and it will go no further.

* * * *

Use for Old Spools.

Do not throw away old spools. Keep them to slip over nails or cheap hooks where anything is to be hung that will tear. This will save much patching.

* * * * *

Hot Weather Clothes Hint.

In warm weather, when clothes are not to be washed immediately but have to wait some time in a basket or hamper, drop some pieces of charcoal into the folds of the clothes and the strong, objectionable odor will be removed.

* * * *

Make Your Own Vinegar.

Save all your apple, peach and pear parings, and put in an earthen jar covered with water. Add any rinsings from vessels containing sugar or molasses, also a little "mother of vinegar." Keep in a warm place until it ferments and becomes acid, then strain through several thicknesses of boiled cheesecloth.

* * * *

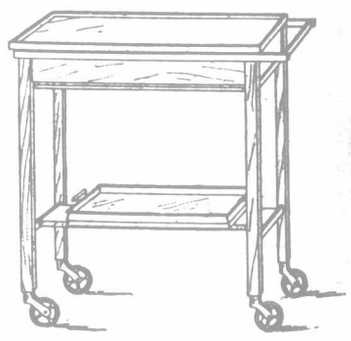
To Clean White Enamel.

White enamel may be cleaned easily as follows: Rub with common baking soda, then wash off with hot soapsuds.

* * * *

A Dinner Wagon.

A dinner wagon is a great convenience to a busy woman, and any handy man can make one by following the illustration. Planed packing-box material will do for the top of the shelf, if there is no better on hand. The table should be fitted



A Dinner Wagon.

with a strong handle at one end as shown, also with good rubber castors which will not injure the floor as the wagon is rolled over it. The things for the dining-table can all be piled on this wagon, and two trips instead of a dozen will be necessary to "set" it, one for the dishes, another for the eatables.

* * * *

To Separate Beeswax from Comb.

Have sufficient water boiling in a large vessel. Put the comb in a strong, loosely-wooven bag and tie tight. Submerge in the water and work the contents in the sack with a wooden paddle until the wax all comes to the top of the water. This can be skimmed off easily as it cools if the sack is weighted to the bottom of the vessel.

* * * *

Putting Up Tomatoes.

Can plenty of tomatoes this year in pint jars. They are very easily canned and are splendid in winter for stewing or making into soup. Also at any time, if done without salt, they may have sugar and orange or lemon added to them and so be transformed into tomato preserve.

Donald and four grown-up relatives attended divine service one Sunday morning. Donald selected the aisle seat, and when the contribution plate was passed, deposited in it the combined offerings of his family. The vestryman, not realizing this, moved as though to pass the plate to the others in the pew, when he was arrested by a highly-pitched, distinctly audible stage whisper, announcing, "I paid for five."