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MARCH 14, 1912

eating apples and mix with them 3 sliced "The Farmer's Advocate" bananas. Boil to a syrup 1 cup sugar with 1 cup milk. Flavor with vanilla or juice of half a lemon. Pour all over fruit and serve cold. Any combination of fruit may be used, e. g., oranges and bananas, oranges and apples, etc. Stewing Dried Fruits.—Always wash

dried fruits-peaches, prunes, apricots, apples, etc.,-well, then soak over night in fresh water. In the morning, stew in the same water until soft, then add sugar to sweeten. Prepared this way, dried fruits should be soft and plump, with no unnecessary waste.

The Scrap Bag.

TAPE NEEDLE SUBSTITUTE. Use a safety-pin if the tape needle happens to be lost; or substitute corset laces for the tape, using the metal ends in place of the needle.

ANOTHER PLAN FOR MATTED HAIR. Saturate hair matted during illness with alcohol or whiskey, then use brush and comb at once.

CLEANING TEA AND COFFEE POTS. Once every two weeks fill the pots with cold water, adding washing soda size of a walnut. Bring slowly to a boil, and let simmer half an hour, then wash and drain. Tea and coffee have a better flavor when made in pots kept scrupulously clean. The pots should be washed and dried after each using.

DAMPNESS IN CELLAR.

Keep a box of quicklime in the cellar to absorb dampness.

KITCHEN COOK-BOOK. Cover your kitchen cook-book with oilcloth to keep the covers from becoming

soiled with grease and flour. USE FOR OLD STOCKINGS.

Cut off the worn feet and open the legs of the stockings by cutting them lengthwise. Join them by small seams (well "whipped" over and over) to make petticoats for the small girl. Put on a band. If you like you may bind the seams with black tape instead of whipping them. It makes a neater

PRUNING.

finish.

Woody shrubs that bloom in spring, e. g., lilac, weigelia, forsythia, and some of the spiraas, usually produce their flowers from buds formed the preceding fall. To cut them back now would be to remove the bloom, therefore, if they require pruning, the work should be left until just after the flowering season. . . Those that produce their flowers on shoots sent forth the same season, e. g., hybrid perpetual roses, hydrangea paniculata, mock orange, etc., should be pruned in winter or early spring, so that plenty of strong be sent forth. As a rule, however, ornamental shrubs need very little pruning other than to cut out dead wood, and prevent such an overcrowding of branches as may tend to make the blossoms smaller.



7105 Fancy Yoke Night - Gown, Small 34 or 36, Medium 18 or 40, Large 42 or 44 7299 Empire Night Gown, Small 34 or 36, Medium 38 or 40, Large 42 or 44 bust. bust.







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SEASONABLE COOKERY.

Scrambled Eggs.-Beat 6 eggs light with 2 tablespoons cream. "Scramble" the whole in a buttered frying-pan and season to taste. Stir in drained canned peas or some grated cheese, and serve at once on toast.

Creamed Potatoes .- Make a cream sauce of 1 tablespoon butter, 1 of flour, 1 pint milk, salt and pepper to taste. Rub the butter and flour together and add to the boiling milk. When cooked, add 4 boiled potatoes cut into small cubes. Sprinkle a layer of breadcrumbs over all, dot with butter, and bake until a nice brown. Potato Cream.-Peel, boil, and mash 6 potatoes, seasoning well with butter, pepper and salt. Lastly, fold in the beaten whites of 4 eggs. Mix gently over and over until the mass is creamy, then set in the oven to get very hot. Golden Potatoes .- Pare and soak the potatoes in cold water for two hours. Put over the fire in cold water with a little salt. Boil until nearly done, drain, place in a dripping-pan, rub each potato with fat, and sprinkle with pepper and salt. Put in upper part of oven until golden brown. Nice for old potatoes. Fish Salad.-Make a custard of yolks of 4 eggs and a large cup of milk. When cold, mix in 1 teaspoon dry mustard, 3 or 4 tablespoons vinegar, dash of cayenne, salt to taste. Next mix in hoiled flaked fish. Let stand two hours

before serving.

Please order by number, giving measurement, and allowing at least ten days to receive pattern. Price, ten cents per pattern. Address, Fashion Dept., "The Farmer's Advocate," London, Ont.

Spring and Summer Clothing.

Montgomery, Ross & Co., Montreal, have issued a handsome new catalogue of their spring and summer clothing, boots, shoes, etc., for women and children. This firm prepays all express charges to your home. Write for their catalogue before making your purchases for the coming season.

Pallister's, Toronto.

"Pallister's," Toronto, is a new firm, which intends to cater largely to mailorder customers, to whom goods will be sent with all mail or express charges paid. Their catalogue of women's and children's suits, coats, dresses, hats and underwear is just out. Write for it.

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