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trees near your house, keep the sheep and cattle out, and transplant all sorts of wild flowers to it. You will soon have a garden which will please you more than the most showy plot of exotics ever could. . . .

Do not be in too great a hurry to set out annuals which have been started in boxes. Corn-planting time is usually early enough in Canada, as then danger of frost is usually past. In the meantime, as soon as young plants begin to crowd, transplant them to other boxes A final transplanting may be made into little cotton bags filled with earth, which may be set out in the garden without disturbing the plants in the least; simply slit the cotton and place the balls of earth in holes prepared for them.

Mr. C. J. Fox, a well-known floral expert of this city, tells us that he always sows his mignonette, which is the admiration of all his friends, in April. 

. . .

Rhubarb is said to be hastened to a quick, crisp growth by placing a bottomless keg or barrel over each plant. Try it.

# Current Events.

Measures are to be undertaken in India to dissuade Hindus from emigrating to Canada.

\* \*

It is proposed to send the correct time by wireless telegraphy from the Eiffel tower to all ships at sea.

\* \* Severe rioting took place in Lisbon after the voting in the election recently, and several people were killed. 

Owing to a failure of the crops in India, due to dry weather, millions of the people are on the verge of starvation.

The naval appropriation bill for the United States provides for the expenditure of \$103,967,518 on the navy for the fiscal year ending June 30th, 1909.

The boycott against the Japanese, arising out of the trouble between Japan and China over the seizure of the Tatsu Maru, is spreading rapidly throughout the Chinese coast provinces.

An important clause in the Anglo-American treaty which is awaiting ratification, provides that the British Government may defer the conclusion of an agreement on any subject which Canada has been concerned until the Dominion Government has been consulted.

## THE FARMER'S ADVOCATE.

### About the House. NEW RUGS FROM OLD-STENCIL-LING.

A writer in Country Life in America says that very handsome, " new " rugs may be made from old ingrain carpet. Rip the carpet, wash it, and, if necessary dye it. Cut it into strips three

the carpet so as to place the wrong side -which is to be the right side of your rug-upward, and tack down again. Get some dye of the color you want, mix it much thicker than for ordinary use, and apply to the surface evenly. Let dry, then give another coat, and still a third, if necessary. Last of all, stencil a simple border in a darker shade all around the edge.

Speaking of stencilling, one of "The Farmer's Advocate " girls brought to the

repeat directions: Simply draw out your pattern on stiff paper, then cut it out, leaving a series of holes through which you are to paint your design. Take great care that the connecting parts of your pattern are strong, so that they may not break. Next, varnish the paper, or "stencil," as it is now called, on both sides with shellac; let it dry, and you are ready for work. Place your material on a table over a thick sheet of blotting paper; put your stencil in position, and paint the color on the exposed portion of the material with a paintbrush. When you have finished, lift the stencil and place it again in position wherever you wish the pattern to appear, repeating as often as necessary. The stencil may be made of tin, if preferred, but the tin is, of course, much harder to cut out.

Stencils may be used for wall borders, cushions, colored tablecloths, window curtains; in fact, for almost anything you choose, and the beauty of the work is that, provided you have enough originality, you may design patterns different from any others on the earth. For this reason stencilling cannot readily become tiresome. Conventionalized designs are, of course, the easiest, since shading becomes necessary as soon as natural effects are aimed at. Almost any large-petalled flower, or such composites as the daisy, may be conventionalized: tulips, poppies, wild roses, thistles, daffodils, marshmallows, cone-flowers, etc.--and almost any kind of leaves. Scrolls, and geometrical designs formed of triangles, etc., may also be very effective, if carefully done.

If you have never done any stencilling, try a bit on scrim, cheesecloth or denim, and see how you will like it.

### EGG RECEIPTS.

Baked Eggs and Bacon .-- Cut slices of sweet, well-cured bacon very thin, allowing two slices for each egg. Fry the meat until crisp, and arrange in groups of two on a large, flat plate. Break one egg over each group; set in a hot oven, and bake.

Devilled Eggs .- Take six eggs, one heaping tablespoon cold boiled ham (minced), half a tablespoon olive oil or melted butter, half a teaspoon mustard, salt and pepper to taste. Boil the eggs fifteen minutes, and lay in cold water for half an hour. Remove shells, and cut the eggs in two lengthwise. Take out the yolks, and rub to a smooth paste with the oil and mustard, and add the ham and the salt and pepper. Mix well, and fill the whites with the mixture. Serve on a bed of watercress.

Egg Chowder .- Fry quite brown four slices of bacon. Slice about six potatoes, and lay over the pork; cover with water, Next add three and boil till tender. pints milk, a piece of butter, salt and pepper, and bring the milk to a scald. Now drop in very carefully so as not to break them, six eggs (yolks alone, if you choose, leaving the white for something else), and cook till done. Egg Fricassee .- Boil three eggs until hard, and cut into slices. Put into onecupful of gravy or stock some minced parsley, a little chopped, cooked onion, a bit of butter, and a little flour. Simmer the mixture until thick, then add the sliced egg, one or two tablespoons of cream, and salt and pepper to taste. Mix well, and serve very hot.



Conventionalized from daffodils.



In an audience, at Biarritz, on April 8th, King Edward asked Mr. Herbert H. Asquith to form a new Ministry. Mr. Asquith is, accordingly, now Prime Minister of Great Britain. He will also serve as First Lord of the Treasury in the new Government, while the Right Hon. David Lloyd-George will fill the position vacated by him as Chancellor of the Exchequer.

#### APRIL.

The gray hawk wheels in sunny sheen The new sap throbs through trunk and bough;

Earth wears a diadem of green Upon her brow

The quick blood fills each swelling vein, Yearning to rush with wind and brook; It knows the sign of pool-starred plain And building rook.

What of the past 2-its woes are naught: The future days ?- dear filmy dreams, The sunlight's mesh of yellow caught By running streams.

S. A. White, in the Canadian Maga

inches wide, fringing each side slightly; sew as you would carpet rags; wind into balls, and send to the carpet weaver.

The same authority is responsible for the statement that old body Brussels carpet, which is no longer presentable, may be given a new lease of life. Proceed as follows: Sew the carpet into the shape required for your rug, then tack it, right side up, on the attic floor. Give this side a coating or "sizing" of a strong glue solution, put on with a whitewash brush, and dry thoroughly. Next, turn

office the other day a curtain which she had just finished, and which was one of the prettiest things we have seen. The material was scrim of a deep cream shade, and the design was a conventionalized water lily, with green leaves and stem, the lily itself being in blue. Turpentine tinted with tube paint had been used for painting the pattern in, but dye may be used, if preferred.

Stencilling is such pretty work, and so gotten how, but lest you have, may we on hot, buttered toast.

Eggs and Cheese .- Cover the bottom of a flat, buttered dish with grated cheese, and let the cheese soften in the oven. Break three or four eggs over, it,, and return to the oven until the whites are set. Put on more grated cheese, then a sprinkling of pepper, then one of bread crumbs. Brown, and serve very hot ...

A Nourishing Lenten Dish.-Boil as many eggs as you require hard, peel them, and cut in slices. Make a sauce of a tablespoon of butter, the yolks of 4 egrs, a little grated cheese, and half a cupful sweet milk. Stir over the fire till it thickens: pour over the eggs; strew with bread crumbs, and bake ten minutes. Serve hot.

Steamed Eggs .- Butter as many teacups as you need, and sprinkle in them chopped parsley, a grating of lemon peel, and a dash of onion and pepper and salt, all mixed together. Break a fresh egg quickly done;-we hope you have not for- into each cup, and steam till set. Serve