

DAILY MAGAZINE PAGE FOR EVERYBODY

PREPAREDNESS

By Will Nies

REVELATIONS OF A WIFE

By ADELE GARRISON

How Mrs. Underwood Met Dicky.

THE crackling of the logs in Lillian Underwood's library grate, was the only sound to be heard for many minutes after she had told me of the little daughter who had been so cruelly shut away from her life.

With her elbow resting on the arm of her chair, her chin cupped in her hand, her whole body leaning toward the warmth of the fire she sat gazing into the leaping flames as if she were trying to read in them the riddle of the future.

I patiently waited on her mood. That she would open her heart to the further I knew, but I did not wish to disturb her with either word or movement.

"I know you would be like this," she said at last. "Almost any other woman would have gone off on an emotional tangent over this story of mine, especially when it is so concerning her—

But you know enough to keep still when you see a situation that no words can help. It's a rare gift, my dear, cherish it."

My face flushed with pleasure at her words of praise but my only answer was a low, sincere "thank you," at which she nodded and fell silent again.

"I might as well begin at the beginning," there was a note in her voice that all at once made me see the long years of suffering which had Dickie's life. "Only the beginning is so commonplace that it lacks interest. It is the record of a very mediocre stenographer with aspirations."

That she was speaking of herself her eyes told me, but I was genuinely surprised. Mrs. Underwood was the last woman in the world one would picture as holding down a stenographer's position.

They Met in Paris.

"I can't remember when I didn't have the back of my brain the idea of writing to draw," she went on, "but it took years and years of uphill work and saving to get a chance to be an orphan, with nobody to care whether I lived or died and nothing but my own efforts to depend on. But I stuck at it, working in daytime at studying evenings and holidays till at last I began to get a foothold, and then when I had enough put by to risk it I went to Paris."

Her voice was as matter of fact as if she were describing a visit to the family butcher shop. But I visualized the busy, plucky years with their roars of Paris as if I had been a spectator of them.

"Of course, by the time I got there I was almost old enough to be the mother of, at least, the elder sister of most of the boys and girls I met, and I had learned life and experience in a good, hard school. Some of the youngsters got the habit of coming to me with all their troubles, fancied or real. I made some staunch friends in those days, but never a stauncher, truer one than Dicky Graham."

I started in surprise. Dicky had told me of his studies in Paris and of the carefree time he spent there, but he had never mentioned Mrs. Underwood as having been one of his circle. As I thought of it, I remembered that the member of the dominant member of that little group of strugglers, the one who heartened them all, the one who would unhesitatingly go hungry herself, she thought of comrades needed it, was Lillian Underwood.

It was in Paris, Dicky had told me, that she met her husband. He was a young man, a student, and she was a young woman, a student. They met in Paris. He was a young man, a student, and she was a young woman, a student. They met in Paris.

Well, then, you will understand me when I tell you that in the studio days in Paris Dicky imagined himself quite in love with my mother.

There was something in her tone and manner which took all the sting out of her words for me. All the jealousy and real concern which I had spent on the old attachment of my husband's for Mrs. Underwood vanished as I listened to her. I might have been her mother, speaking of his early and in-judicious fondness for green apples.

I managed Dicky that time. Her voice still held the amused maternal note.

"It's so easy for an older woman to spoil a boy. Kite in a case like that if she's despicable enough to do it. But you see I was genuinely fond of Dicky, and yet not the least bit in love with him, and I was able, without his guessing it, to keep the management of the studio in my own hands. So when he woke up, as boys always do, to the absurdity of the idea, there was nothing in his recollections of me to spoil our friendship."

"For offence and defence." "Then there came the early days of struggle to get a foothold in New York in my line. There were thousands of others like me. Six or seven of the strugglers had been my friends in Paris. We formed a sort of circle. For offence and defence, Dicky called it; settled down near each other, and for months we worked and played and starved together. When one of us sold anything we all feasted while it



THE cry of the hour is—PREPAREDNESS. Even the tried-maxim, "Never put off till tomorrow the things you should do today," has given place to a newer command, "Prepare today for what tomorrow may bring." And it's not merely in the preparing against war that the new phrase is used—with equal power it applies to peace and EVERY activity of life—even of love.

So my lady of the picture gathers about her the implements of conquest.

Still on the threshold of Spring, she prepares for Summer. Out from their resting places come tennis rackets, golf sticks, a fishing pole, creel and camera, a paddle for her own canoe, a "fetching" outdoor hat, a coquettish parasol—ALL the things that life and love need in the warmer days. And, to COMPLETE her preparedness, she dips into Cupid's lore and then into the mirror. "Tis THERE that she finds her greatest incentive—her CERTAINTY of success.

Raising Chicks Artificially

THERE is no mystery connected with raising chicks successfully in a brooder, even the some breeders seem to experience trouble if you will trace the matter up, however, nine out of ten times you will find that the cause is in the manner of conducting the brooding operations and not with the machine itself.

A well constructed brooder, properly looked after will give you results equally as good as could be obtained by using heat, and with less time and trouble. To insure the best of success in using the brooder, you must give careful thought to the following requirements: Lots of room, comfortable, properly heated interior, ventilation and proper food and care.

Never put so many chicks in one brooder that they will lack the room necessary for exercise. If the brooder is not a large one it is better to use two brooders putting half in each. Never allow more than fifty chicks in one brooder. Less than this, preferably about twenty-five, will give far better results.

Heating by contact is the best method of raising the chicks. This method provides heat as nature intended, and good results are produced. Bottom heat should never be used. The floor of the brooder should not be very warm. Leg weakness is one of the direct results of applying bottom heat.

A light, warm cloth, loosely suspended inside the brooder, so that when the chicks enter their backs will come in contact with the warm cloth, will keep them comfortable and happy. As the pipes are above the cloth the hot air will filter thru and provide the necessary warmth.

Have everything in readiness before transferring the chicks from the incubator to the brooder. The brooder should be properly heated a day or two in advance so that there is no likelihood of the chicks becoming chilled. Keep the chicks confined closely the first few days, as they will need considerable heat during this time.

Should they wander away from the brooder they will probably get chilled before they can get back, hence the necessity of keeping them confined under the hover. As they will need no food for forty-eight hours they will not suffer.

On the contrary, this close brooding the first few days will tend to keep them quiet and strengthen them for their hardships later. Water, however, should be provided from the first day and should be given with the chill off.

FAMOUS IRISH ROSES FROM VALE OF AVOCA

Lovers of Gardening Can Obtain Bushes at Reasonable Prices.

Every lover of gardening has admired the beautiful plants and flowers grown in the Vale of Avoca at Moore Park, but the celebrated Gold Medal Irish rose bushes have attracted most attention. Now is the time to plant roses, and some of the bushes from the gardens at Moore Park can be obtained at reasonable prices from R. B. Rice & Sons, 60 Victoria Street, or from W. Taxton at the Lodge, Moore Park. Irish rose bushes are well grown, fully acclimatized and will bloom from June until November.

An Easily Kept Kitchen Floor

When we built our new home we had quarter-sawn lumber laid for the kitchen floor and treated with a coat of hot linseed oil. Then I went over it with a good coat of floor varnish. I sewed rags together and had the rugs made about two yards long and covered the parts of the floor most used.

I pour a little coal oil on an old soft mop and wipe up the dust and dust from the exposed part of the floor; if any of the rugs are soiled I gather them up carefully and shake them. I never use a broom and have to wash the floor with a little clear water only about once a month.

I scrub the rugs by placing them on the floor and using scrubbing brush and then hanging them on the line and rinsing with the hose.

MRS. C. H. B.

and year, and the more of these sturdy slips you can coax your tree to send up the more bloom will you obtain. Next spring the yellow bells will deck each trailing slip from the highest tip down to the very ground.

You may break off whole armfuls of the blossomy branches without any fear of injuring the shrub, and a prettier, sunnier, happier cluster of color for indoors can hardly be gathered the whole summer thru. I used to think it quite an easy matter to describe the living gold of these dainty four-petaled bells, swinging with inimitable grace upon their tiny stems, but they must be seen to be understood, and if any one of my gardeners can honestly assure me that he has ever been able to tell what time it was that his tree turned the floating golden cloud for a veil of misty green,—that deepens and darkens and shimmers, "a joy forever"—I will try to believe him.

The proper time for pruning this shrub is not spring, but early in summer. All old wood, more than three years of age, should be trimmed away. There will come up plenty of young trailers to fill out the bush.

RECIPES FOR THE CARD INDEX COOK BOOK

Cup Fruit Pudding

INGREDIENTS

1/2 pound flour,
Pinch of salt,
1/2 teaspoonful of baking powder,
2 ounces suet,
Sugar.

METHOD

Mix the flour, salt and baking powder in a bowl; add the finely chopped suet and mix to a stiff paste with cold water; roll out the paste once, line the cups with paste; fill with fruit, adding the amount of sugar necessary for the different kinds of fruit; cover the tops with paste, wetting the edges and pressing closely together. Put a greased paper on top and steam one hour.

The Amateur Gardener

BY RACHEL R. TODD, M.D.

locate yellow blossoms, because almost any day now, the heat of the sun will bring them out in thousands.

Without any exception I think Forsythia stands first among the spring shrubs for several reasons. It is the first to bloom, always an important point in any shrub. The blooming period extends well into four or five weeks, which is a comparatively long time for shrubs. In all specimens of five years and more, the little is exceedingly luxuriant, and if your tree is in anything like a healthy condition it should be a golden bouquet from its topmost branches to the lowest trailing twigs that sweep along the ground.

At no time in its life is it an unsightly or ragged-looking tree if it receives the smallest amount of attention. Fossoming time merges into leafing time so imperceptibly that one can never tell when the one ends and the other begins. The dying red bloom leaves no faded and withered clusters to mar the beauty of the young growth, since the flowers merely vanish, leaving behind them, the tender green of the new-born leaves.

Add to these good points the fact that no insects of any kind prey upon this shrub, and I think you will grant that Golden Bell does stand the peer among its fellows.

While classed among the real hardy shrubs, Forsythia usually requires two or three years to get well started, especially if your new plant is not of very large size. And, just here, I would advise you always to spend a fair amount on a good-sized root when you are about it. Splendid plants can be obtained for about one dollar,—plants that will probably bloom the third spring after planting. Of course, roots can be purchased for 25 cents or so,—but why spend a small sum for a tiny plant, and then be forced to wait a long time before having a good specimen. Every extra twenty-five cents spent on the root at first, means a couple of years' larger growth.

A wind-swept sunny location is the best spot for Golden Bell. It revels in the sun, and is too beautiful to hide its loveliness in a fence corner. So give it sun and give it air, and above all, give it plenty of room to grow into a big bush as the years pass by. No one ever tires of it. And let all your neighbors enjoy its beauty and every casual passer-by.

Once well-rooted, strong plant shoots come up from the main root, in sucker-fashion. Smooth-barked, light-green and spotted with specks of brown, these shoots often attain five and six feet in height, and bend over in the most graceful fashion. These are the branches to bear blossoms the second year, and the more of these sturdy slips you can coax your tree to send up the more bloom will you obtain.

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Making Money From the Soil



GROW THESE IN YOUR GARDEN

- Asparagus
- Beans
- Beets
- Brussels Sprouts
- Cabbage
- Carrots
- Cauliflower
- Citron
- Celery
- Corn
- Cucumbers
- Lettuce
- Musk Melon
- Onions
- Parsley
- Peppers
- Parsnips
- Garden Peas
- Pumpkin
- Radish
- Rhubarb
- Squash
- Tomatoes
- Turnip

GET THIS BOOK—IT WILL SHOW YOU

- How to prepare and fertilize the soil.
- Kinds of soil adapted to each kind of vegetable.
- How to plant and cultivate each kind.
- Quantities of seed required.
- Best varieties of each kind to grow.
- How to care for them after they begin to grow.
- Insects to combat and how to overcome them.
- What to spray with and how to spray.
- How to grow several crops in one season.
- And almost anything else you are likely to want to know about gardening.

Clip the Coupon Which Appears Elsewhere and Get It Today.

NOVEL EMBROIDERIES ON SUITS AND COLLARS

Navy and Other Subdued Shades Call for Living Touch of Color.

CHIFFON NECKWEAR

Very Stylish Overlaid Models Shown on Newest Street Costumes of Gabardine.

That fashionable street costumes for immediate and later wear are to be daintily garnished with rare embroideries is a note on the fashion bulletin that should be accepted with delight by the devotee fortunate enough to include in her "treasure trunk" a medallion or two of ancient design or a width of Persian trimming.

But even the added touch of color supplied by oriental embroideries does not lessen the established aspect of the exclusive spring costume, which after a few twirls and flurries made up its mind to be quiet. The vogue for colors lacking any hint of gorgeous hue has subsided into a very considerable vogue for navy, and in consequence a demand for colored embroideries.

Practically every navy costume made up of alpaca or any of the soft silk wool materials has a touch of pretty color mingled with threads of gold or dull silver placed at the throat or wrist. Chinese embroidery is extremely fashionable, and odd little flower motifs, vines or queer insects in rich reds, blues and greens are frequently applied to jacket revers or pointed cuff edges.

The dollar, too, is strongly influenced by the embroidery craze. An otherwise severely made costume of gabardine may be literally transformed by a tasteful choice of collar trimmings. The pure white lawn or organdie collar of last spring is no longer seen, having given way to the more decorative model of delicately tinted chiffon, veiling, an exquisite under collar of oriental beauty.

If a strip of blotting paper is bound around the neck of the oil bottle, being often sprayed, the spots on which the bottle stands will not become greasy and discolored.

To clean copper utensils quickly, mix three tablespoonfuls of flour and one of salt to a paste with a little vinegar; rub over the article with a soft cloth and then rinse with hot water, polishing with a soft cloth when dry.

Two Ways to the Refrigerator

For years I had to walk from the dining-room table thru the kitchen to the refrigerator in the back room, which was the proper place for the water waste and the muddy footprints of the ice man.

I found a place on the kitchen side of the back room and opened the wall to let the doors of the refrigerator open into the kitchen. A casing was made to match the kitchen doors and windows, then the refrigerator was moved forward so the whole front comes into the casing. The cover was turned round, made a bit narrower and rehinged, so as to open as before in the back room.

The distance to the ice box from the dining-room has been shortened the length of one room. It is just as available for winter as for summer, and the water waste and footprints are as before in the back room near the rear entrance.

The doors are near the kitchen cabinet, so butter, eggs and articles needed for baking are right at hand. When preparing meals it is only a few steps from the stove and table.

MRS. E. H. S.

BYRRH WINE TONIC & APPETIZER

RECOMMENDED FOR FAMILY USE

L. VIOLETTE, THUIR, FRANCE.

AGENTS: HUDNUT HERBERT & CO. LIMITED, MONTREAL.

- IN TORONTO AT THE FOLLOWING LIQUOR STORES
- Hatch Brothers, 211 Yonge Street.
 - M. Lefroy, 211 Queen Street East.
 - J. J. Keane, 211 Queen Street East.
 - Monias & Co., 7 King Street West.
 - The Rossin House, 441 Spadina Ave. West.
 - John Mathers, 182 King Street East.
 - D. J. Kelly, 24 Adelaide Street West.
 - D. Rinaldi, 57 Elizabeth Street.
 - D. J. Ryan, 110 Roper Street East.
 - Thomas F. Hanan, 183 Queen Street West.
 - William Mars & Co., 224 Yonge Street.
 - Caledonia Liquor Store Co., Ltd., 2 McCaul Street.

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