

the women of beauty and genius, are the children- and grandchildren of farmers and are spendin' the energies which their fathers' hardy, silent, life accumulated in frosty furrows, in poverty, necessity and darkness. But slight investigation will prove this to be the fact.—Ralph W. Emerson.

Among the chief advantages of farm life, is the fostering of a healthy spirit of independence. A man is his own master. It is a good thing for a man to be his own master in the proper sense, for that means he is under the control of himself. A man, who, under the mistaken idea of what independence is, goes headlong into evil courses, is certainly not master of himself; but he who holds himself well in hand and does his work in a systematic manner, is in control of himself. So the farmer's life necessitates regular habits, and hard work, and continual planning.—Rev. F. Countryman.

The best of a book is not the thought which it contains, but the thought it suggests, just as the charm of music dwells not in the tunes, but in the echoes of our hearts.

To seize an opportunity, one must see it clearly.

Bell PIANOS —AND— ORGANS CANADA'S BEST MAKE

The home is not complete without a BELL.

Illustrated Catalogue No. 41 sent free.

THE BELL PIANO AND
ORGAN CO., LIMITED
GUELPH, - ONTARIO



While Eggs Are Scarce.

ONE EGG FRUIT CAKE:—One half cup sugar, $\frac{1}{2}$ cup molasses; mix together, then add one egg well beaten, 1 cup raisins stoned and chopped, and 1 cup sour milk in which 1 teaspoon of soda has been stirred. Add sufficient flour to make a rather stiff batter and 1 teaspoon cloves and 2 of cassia. Bake in one loaf. Put in a stone jar, and it will keep moist and nice for a month.

EGGLESS CAKE:—One quart flour in which 2 teaspoons baking powder have been well stirred; 1 cup milk, 1 cup shortening, 2 cups currants or chopped raisins, spice to taste and add sufficient water to make a rather stiff batter. Bake in two loaves.

SPONGE CAKE:—Two eggs, beat the yolks with $\frac{1}{2}$ cup sugar, then the whites, and add the yolks with another half cup sugar. Add $\frac{1}{2}$ cups flour in which 1 teaspoon baking powder has been thoroughly sifted and last $\frac{1}{2}$ cup warm water. Flavor with $\frac{1}{2}$ teaspoonful lemon or vanilla. Bake 25 minutes in a moderate oven.

INDIAN PUDDING:—Scald 1 quart milk, then stir into it very slowly 3 tablespoons Indian meal; remove from the stove and add one egg well beaten, $\frac{1}{4}$ teaspoon ginger, $\frac{3}{4}$ cup molasses and a little salt. Bake in moderate oven 1½ hours.

APPLE SAGO PUDDING:—Fill an earthen pudding dish with peeled and quartered apples, choosing a tart Baldwin. Upon 2 tablespoons of sago and tapioca pour 1 pt. boiling water, cook until soft, then add $\frac{3}{4}$ cup sugar, a little salt, butter size of a walnut and 1 teaspoon of vanilla. Lastly, one more cup boiling water and pour over the apples. Bake 2 hours in a moderate oven covering with a plate after half an hour. Serve with milk or cream and sugar.

Thy Neighbor

O, love thy neighbor as thyself!
Welcome his gain as 'twere thyself;
His trial and his loss make thine;
And thus come near the Heart Divine.

Cloth Mittens

To the country boy or man, who cannot afford sealskin mittens, an acceptable present is made of dark, thick cloth. Pieces cut from beaver, broadcloth or any old cloaking, and lined with thin dress goods, will be soft and comfortable when drawn on over knit mittens, or driving gloves. Have the wrists large and the gauntlets large enough to go outside the overcoat sleeve, halfway to the elbow. Gauntlets or cuffs of velvet, or the fur from some old cloak trimming make a pretty finish, and the back may be stitched with dark or colored silk. The inside mittens, lined with all-wool flannel, are made doubly warm for driving.

Baked Hams

Soak in water a large ham over night. Rinse, scrape and place over the fire. Allow it to boil gently for two hours. Then remove it from the water, and take off the skin. Place the ham in a large dripping pan and bake it in a very moderate oven for three hours, basting it frequently. For basting, use a cupful (generous measure) of cider, or, if cider is disliked, use vinegar, in which a tablespoonful of brown sugar is dissolved. Pour the cider or vinegar over the ham, a few spoonfuls at a time; after it is used, baste with the drippings from the pan. If you are the fortunate possessor of a brick oven, place the pan in a large jar, pour over it the cider (or vinegar), cover closely and bake for four hours. This method of cooking a ham is very delicious, and the flavor is excellent.

Serve with the ham some cabbage cooked thus: Cut the cabbage into quarters, remove all the outer leaves, wash well, and drain. Plunge it into boiling water, allow it to boil rapidly until tender, about three-quarters of an hour, then drain and cut into small pieces. Place over the fire, a tablespoon butter, add tablespoon flour, when well blended stir in a pint of cream; season with salt and pepper. Pour hot over the cabbage and place in the oven a few moments.

SEWING HINTS



6867 Chesterfield Coat,
34 to 42 bust.

CHESTERFIELD COAT 6007.

The simple tailored coat is one that is in demand at all seasons of the year. Here is one that can be made either in hip or three-quarter length.

The coat is made with fronts, backs and side-backs, and is finished at the neck with regulation collar and lapels. There are pockets inserted in the fronts that are finished with deep laps, and there are regulation coat sleeves.

The quantity of material required for the medium size is 9½ yards 27, 3½ yards 44 or 3 yards 52 inches wide for three quarter length; 4½ yards 27, 2½ yards 44 or 2½ yards 52 inches wide for hip length.

The pattern 6007 is cut in sizes for a 34, 36, 38, 40 and 42 inch bust measure and will be mailed to any address by the Fashion Department of this paper on receipt of ten cents. (If in haste send an additional two cent stamp for letter postage which insures more prompt delivery.)



6854 Pillow Muf,
Scarf and Tie,
One Size.

PILLOW MUFF, SCARF AND TIE 6854

These designs are among the simplest as well as the best and involve no difficulties whatever in the making, yet are exceedingly smart in effect. The muf is of the big, roomy, pillow sort that is so thoroughly comfortable and that can be drawn up by means of the ribbons or left plain as desired.

The scarf is long and comfortable while the little tie fits about the throat in an exceedingly chic manner. In this instance the muf and scarf are made of black lynx fur, while the tie and the second muf are made of broadcloth plush.

The scarf and the tie are each made in two pieces, joined at the back, and are designed to be lined with silk and interlined with soft wadding. The muf is made in one big piece with a lining that is a little smaller, so allowing its edges to turn under at the ends. It also is designed to be interlined with wool wadding and is supplied with strips of ribbon attached to the lining which act as casings under which the loops are slipped.

The quantity of material required is, for the scarf and muf 2½ yards 21, 1½ yards 44 or 50 inches wide; for the tie and muf 1½ yards 21, 1 yard 44 or 50 inches wide only.

The pattern 6854 is cut in one size only and will be mailed to any address by the Fashion Department of this paper on receipt of ten cents. (If in haste send an additional two cent stamp for letter postage which insures more prompt delivery.)

Baby's Own Soap—Best for Baby and best for you

For preventing chapped hands;
For making the skin soft and smooth;
For keeping the complexion free from blemishes—
Nothing can take the place of Baby's Own Soap.

The fragrant creamy lather of Baby's Own Soap is permeated with minute globules of refined vegetable oils, which heal the skin and keep it soft and smooth.

ALBERT SOAPS, LIMITED, MFRS., MONTREAL.