

To Prevent Chapped Skin

—use warm water and
Baby's Own Soap.



The warm water opens the pores of the skin and the minute particles of pure refined vegetable oils which form the creamy, fragrant lather of Baby's Own Soap are absorbed into the skin, keeping it soft, healthy, and preventing cracks and chaps.

A perfect rinsing, then smart rubbing when drying guarantees a fine smooth skin in any weather.

BABY'S OWN SOAP

Best for Baby
Best for You

Canada's Standard toilet and nursery soap for over 30 years.

ALBERT SOAPS, LIMITED, - MONTREAL.

It is True Economy

to use the highest
grade of sugar like

St. Lawrence Sugar

It is brilliantly white and sparkling—looks dainty and tempting on the table—and goes further because it is absolutely pure sugar of the finest quality. Make the test yourself. Compare "ST. LAWRENCE GRANULATED" with any other.



The St. Lawrence Sugar Refining Co. Limited
MONTREAL.

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BEATS ALL PRICES **DYER** **THE FENCE MAN** **GUARANTEES HIS GOODS**

FREE SAMPLE HE PAYS FREIGHT RUST PROOF

WHAT HE DOES

Sells direct to Fence users at Factory Prices. Iron and wire fences, all styles. Gates. Barbed, coiled and plain wire. Staples, fence hooks, tools. Everything in fencing. At the cost of a postage stamp to investigate, he saves you \$15.00 to \$25.00 or more, in dealers' profits. His goods are right. He plays fair. In the fence business for 17 years. 21,500 fence buyers know him as Dyer, the square fence man. You ought to know him too.

You cannot get better value anywhere in Canada. Stock carried at Winnipeg also. If you like dealing with a real man, and a good fence man at that—write

SOME OF DYER'S PRICES

Every pound of wire in these fences guaranteed. No. 9 Yclept hard steel spring wire, thoroughly galvanized. Freight paid to any point in old Ontario, south of North Bay. Prices per rod (16 1/2 ft.)

No. 7-48-0, 7 lateral strands, 48 in. high, 9 cross bars to rod	24c.
No. 8-48-0, 8 lateral strands, 48 in. high, 9 cross bars to rod	27c.
No. 9-48-0, 9 lateral strands, 48 in. high, 9 cross bars to rod	28 1/2c.

Write for Catalogue C **DYER, THE FENCE MAN, TORONTO.**

STALLIONS! STALLIONS! STALLIONS!

The first chance and the last chance this season for you, Mr. Percheron Stallion Buyer, to get the goods at the lowest price on record, considering quality, and as I am cleaning out to make room for new importation, I am offering your choice of six perfect horses at unheard prices. Providing you come here and take a look. It will pay you to come 2,000 miles to see me on this offer. Remember, I stand on past performances, and I have a record not to be ashamed of. I have the goods, don't forget that, and if you are thinking of buying a horse, don't overlook me. Here is an offer: Come here, take a look, if you don't buy I will pay your way one way, if you do buy I will pay your way both ways. If you have money or credit you can take home the best horse in Canada for the money. Remember, I have the big horses.

JOHN HAWTHORNE,

Simcoe, Ontario

oak or "Old English," in which case the wood-work would have to be stained to match.

By the way, how many of you have tried "oatmeal" paper for walls? It is very effective, and requires no matching, therefore there is no waste. This week I have been watching with interest the papering of a well-lighted dining-room, for which the paper chosen was a rich mahogany-red "oatmeal," with deep cream moire drop-ceiling. The effect is very good. When papering, this thick paper is simply fitted together, not overlapped.

The chicken may be jellied by using gelatine. Get the unflavored, in boxes, and follow directions. A very nice salad may be made of the chicken chopped fine with walnut meats, mixed with salad-dressing, and served on lettuce leaves. This is quite as nice as jellied chicken, and is very easy to prepare. . . . The pigs' feet would certainly help in the jelling process, but I have never tried the mixture, so cannot tell exactly what the effect would be.

By the fashion papers, I see that foulard silks in small patterns and delicate colorings are again to the fore for this summer's best dresses. In wash goods, linen, rep, mull, cotton voile, cotton crepe, muslins, dimities, and zephyr gingham will be shown. Cotton voile makes up nicely, and is easily washed. Dimity also is very serviceable, besides being cool and dainty.

MAPLE TREE PEST.

Dear Dame Durden,—We will come again to the one who helps us in our "wee difficulties." Can you tell us what to do for the worm pest on our maple shade trees? They are old and large trees, and a light green worm eats the lower branches nearly bare of leaves. We are afraid they will kill them if something is not done soon.

Was quite surprised to see that "Greybird" thought the crocheted skirt I described would be five yards wide. It is 2 1/2 yards wide. The points, or scallops, take up the foundation chain, you see.

STAINS FROM SMOKE.

Dear Dame Durden,—What is the cause and is there any remedy for a black, oily water coming through the brick wall on the outside, and through the plaster on the inside of the chimney (no trouble from pipe or pipe-hole) when the weather turns milder after a spell of sharp frost? Is there anything to put on before repapering to prevent the water coming through and spoiling it? There are about twenty-five feet of pipe and three elbows and a drum. The fire is kept going all day, and the draft is good.

A SUBSCRIBER.

Wellington Co., Ont.

I have referred your letter to one of the men on our staff. He answers as follows:

"When the coal burns and the heated smoke comes in contact with the cold chimney, water vapor condenses in the chimney. As soon as the chimney becomes heated the coat of moisture disappears, and no more condenses. The chimney leaks until it becomes as warm as the smoke containing the vapor. The longer it takes the chimney to warm up the greater the amount of leakage, which is black by reason of the soot and smoke. It is really oil of smoke. From the inquiry, it seems that your chimney is built at the outside of the house. Such chimneys give more trouble than those situated in the center of the building, because they are more affected by changes of weather from cold to mild, and vice versa. The chimney is too cold, due either to faulty construction or insufficient protection, likely the latter. If there is only one thickness of brick between the chimney and the weather, or if it is unlined, these conditions would produce the bad effect mentioned. An extra layer of brick, with a two-inch air-space, would likely solve the trouble, or, if the chimney is unlined, tearing out one side and lining the flue might improve the trouble. Improving the draft, if it is at all defective, would prove of value."

When the Fruit Jars Run Low.

Raisin Marmalade.—Peel and quarter 6 large cooking apples, and stew slowly with 1 lb. sugar and a glass of cider. When soft, add 2 1/2 lbs. raisins (stoned) and a little water, if necessary. Cover and simmer slowly until cooked to a soft mass. Beat and put away in tumblers. Nice eaten with cream.

Grapefruit Marmalade.—Remove skin and white pith. Cut skin into shreds and boil until tender. Meanwhile, put in another kettle sugar equal to weight of the fruit, adding all the juice that may have drained off. Let come to a boil and skim. Add pulp and rind, and boil again 15 minutes. Put in tumblers.

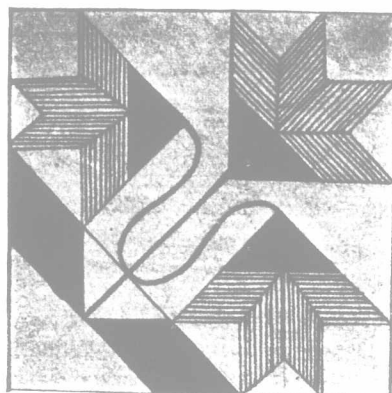
Date Pudding.—Chop finely 1 lb. suet, mix with it 1 1/2 cups sifted breadcrumbs, 2 beaten eggs, 1 cup light brown sugar, 1 dessertspoon molasses, pinch salt, grated rind and juice of a lemon, 1 tablespoon flour sifted with a saltspoon soda, 1 nutmeg, grated, 6 ounces dates, stoned, chopped fine, and rubbed lightly with flour. Stir well into a very stiff batter. Steam in a buttered mould for three hours, and serve with liquid sauce.

Lemon Honey.—Stir whites of 2 eggs and yolks of 3 into 1/2 lb. granulated sugar, add juice of 2 lemons and grated rind of one, and 1 tablespoon butter. Cook in hot water, stirring constantly, till clear and thick. Serve as fruit with biscuits, or in tart-shells.

Prune Whip.—One large cup of prunes and 5 apricots. Wash, soak in fresh water overnight, and cook in same water until soft, remove pits, return to the pan, add 1/2 cup sugar and cook to pulp. Put through a sieve or ricer, add beaten whites of 2 eggs, and beat rapidly for 10 minutes. Serve with custard made with the 2 egg yolks, 1 pint milk, 2 tablespoons sugar.

Canned Apples.—Empty jars may be filled with apples cooked in a variety of ways. (1) Fill with scalding-hot apple-sauce to which no sugar has been added. (2) Pare and quarter apples, and cook with enough sugar to sweeten well, adding the rind of a lemon cut in shreds. (3) Cook as in No. 2, but add a very little vinegar and some cloves and stick cinnamon. This is nice to serve with meat. (4) Cook the quartered apples in a rich syrup, adding ginger-root to flavor.

Fruit Compote.—Peel and chop 3 fine



"Single Tulip" Quilt Pattern.

To be quite correct about it, I measured mine, and find that the foundation chain was nearly five yards long. I should have explained that at the time. I am trying the little wheels made with novelty braid. They are easily made, and very pretty trimming. Shall try "Greybird's" way of knitting mittens, as I'm in need of some. Thanking "Our Dame" and all the Nookers for help, I remain your BLUEBONNET.

Poison Bordeaux (Bordeaux with Paris green in it), arsenate of lead, or arsenite of lime, sprayed on the leaves while the worms are eating, will kill them. Formulas for making up these sprays will appear during the spring in the "men's part" of our paper, on the Spraying Calendar page, which appears annually. Watch for it.

OATMEAL CAKES.

Dear Dame Durden,—Here is the recipe for the oatmeal cakes which Lankshire has wanted. One pound dates, remove pits and cut in small pieces. Add 1 cup water, 1 cup granulated sugar. Boil in a granite basin till they are like jam when cool.

For cakes, take 2 cups oatmeal, 1 cup butter, 2 cups flour, 1 teaspoonful soda. Add milk enough to make a dough; roll thin, and bake in very hot oven. Spread jam between cakes while they are hot.

London, Ont., Ont.

A. M. M.