

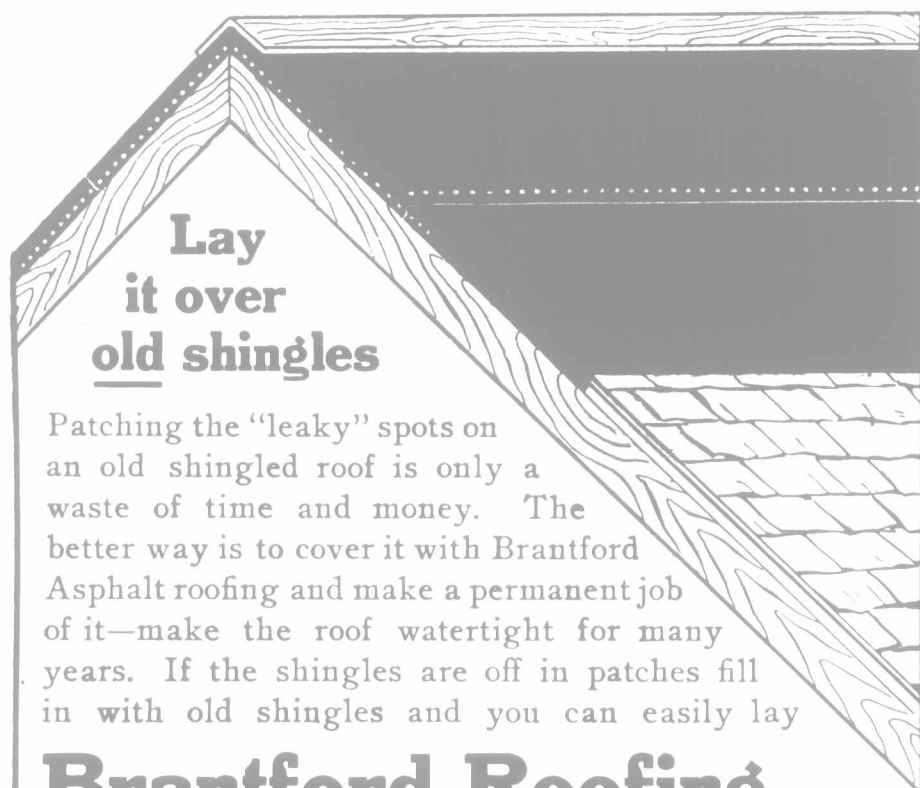


All flour is made from wheat. But there are different kinds of wheat and several ways of milling.

Royal Household Flour

is made of the best hard wheat in its finest and purest form. It always produces uniformly light, wholesome bread or pastry because its quality never varies. If your grocer does not carry Royal Household Flour, he will get it for you.

Ogilvie Flour Mills Co., Limited, Montreal. 11



Lay it over old shingles

Patching the "leaky" spots on an old shingled roof is only a waste of time and money. The better way is to cover it with Brantford Asphalt roofing and make a permanent job of it—make the roof watertight for many years. If the shingles are off in patches fill in with old shingles and you can easily lay

Brantford Roofing

over them. Just be careful to watch where the nailing will come and lay the roofing accordingly, using a one and one-half inch nail.

If you have a shingled roof that leaks, write us for further information and samples. We will also send you a big roofing book explaining the superior excellence of Brantford Roofing and giving other valuable information. Just you write us now.

BRANTFORD ROOFING CO., LIMITED, BRANTFORD, CANADA.



From Factory to Home.

Easy Payments.

50 C. A WEEK

will pay for the guaranteed Rochdale Machine, fitted with full ball bearings, new self threading automatic vibrating shuttle, automatic front and back tension, automatic bobbin winder, positive self-winding take-up, and other features not found in higher-priced machines. All machines finished in finest quarter-cut oak. None better made. Prices, \$19.50 and \$29.00. Agents charge \$35.00 and \$55.00. Ten days' free trial to honest people anywhere in Canada. Send post card for circular "A." ROCHDALE MANUFACTURING CO., HAMILTON, ONT.

Kew, England. Writing to Mr. Groff recently, the Curator of that institution says: "Your gladioli have been and are still very much admired here. The yellows and blues are exceptionally good, and the named varieties, Blue Jay, Dawn, La Luna, and Peace, are superb."

The Ingle Nook.

[Rules for correspondents in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen-name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on.]

"It makes you look small," said the saleslady to the elephantine woman who was trying on a hat.

Sold!

"It makes you look plump," she said to the cold, attenuated damsel.

Sold!

"It makes you look young," she said to the fair, fat and forty female.

Sold!

"It makes you look older," she said to the slate-and-sums miss.

Sold!

"It brings out your color," she said to the feminine ghost.

Sold!

And, of course, all the hats were exactly alike.—Sketch.

I thought of the above the other day while sitting in a millinery store, listening to a salesgirl selling a cerise hat to a young woman upon whom it looked simply abominable, so abominable that I could scarcely keep from going over and saying, "Young woman, I don't know you, but I know that hat makes you look like a fright, and I implore of you, do not buy it." Of course, the affair was none of my business, so I said nothing.

Thank goodness there are some milliners who are conscientious. I know one proprietor who always tells her salesgirls never to sell anything that is not becoming, but to try and try on shapes until they find the very right thing. She says she finds that it helps her business to be particular about this, and she is right. A clerk should not aim simply to "make a sale"; she should try to suit.

There is one thing sure, if a hat does not suit you at first, it is not likely to later. You may be persuaded into buying it, but it will be a source of sorrow ever after. I have realized this on more than one occasion. Find a reliable milliner, if you can, and go to her again and again. She will appreciate your appreciation, and the benefit will be mutual.

D. D.

Stencilling — Tomato Pickle, etc.

Dear Dame Durden,—May I come into your circle? I have been an interested reader of the Ingle Nook chats for a number of years. I think the "Home Magazine" part of "The Farmer's Advocate" is a boon to the farmer's wife and daughters.

Would you advise anyone who is fond of fancywork, and who has a talent for drawing, to get a stencilling outfit? If so, where could one purchase an outfit, and what would it cost?

Would also be pleased to get the address of a reliable florist or seed merchant from whom I could obtain bulbs.

Here is a recipe for sweet tomato pickle which we think very good: 12 pounds green tomatoes, 2½ pounds sugar, 1½ pints vinegar, 1 ounce ginger, 1 ounce cloves, 1 ounce cinnamon. Put spices in a bag and boil in the vinegar before adding the tomatoes. Sprinkle tomatoes with salt after slicing at night. Wash off with clear water in the morning, and cook in vinegar.

Hoping I may come again some time—
ONE OF THE BRUCE GIRLS
Bruce Co., Ont.

A stencilling outfit really costs very little, consisting, as it does, of nothing more than a few stubby brushes, some sheets of blotting-paper, and some sheets of stencil-paper, which may be procured, I am told, from the T. Eaton Co., Toronto. Instead of the stencil-paper, some simply use heavy brown paper and shellac it on both sides, but this is not

likely, without much care, to leave the edge of the design as clear-cut as when the regular stencil-paper is used. I am presuming, of course, that you wish to draw and cut out your own designs. If you do not wish to do this you can buy the designs. The Sherwin-Williams Co., Montreal, issue a catalogue of their designs, but, no doubt, you could also get designs from the T. Eaton Co., or from any art store. You will find that you will need some practice on odd bits of material before being able to stencil nicely. For coloring matter, use Diamond Dye or tube paint, dissolved in naphtha or turpentine, and put on with a rather dry brush.

I should think you would enjoy stencilling very much. Some very pretty things are made by means of it, e. g., curtains, cushion-tops, dresser-covers, tablecloths, book-covers, etc. Try very simple designs at first, and proceed to more difficult ones as you grow more sure of yourself. Stencilling is very easy, but it must be learned, just as other things must be learned.

The cost, material for stencilling upon omitted, is but trifling; probably a dollar or a dollar and a half will provide you with all the outfit necessary.

The seedsmen who advertise in "The Farmer's Advocate" are all reliable. John A. Bruce, Hamilton; Wm. Rennie, Toronto; Keith Bros., Toronto, and others.

We shall be pleased to hear from you again. If you do any stencilling, write us about it, won't you, please?

Curling Tongs.

Dear Dame Durden,—I have never written before, but have always read your Nook with the greatest pleasure. I enjoy the letters from the members very much, and find many helpful suggestions in the scrap bag.

Will curling tongs, if properly used, injure the hair?

Thanking you for previous help, and in advance for this.

"ARRAH WANNAH!"

Northumberland Co., Ont.

Unquestionably, the use of curling tongs does, in time, injure the hair, although, if made as "cool" as possible, the danger of injury is much lessened. Kid curlers are safer, and quite as effective.

Tomatoes Spoiling in Cans.

I canned some ripe tomatoes in good glass cans. They were well cooked, but nothing put in them, then put in cans boiling hot and sealed up tight. About a week after, they began to work and sour, and some of my neighbors had the same trouble, and had to throw them out.

Can you tell me the cause of it, and the remedy, through your valuable paper? Welland Co., Ont.

G. N.

Probably your sealers, tops, rings and all were not thoroughly sterilized before putting in the tomatoes, or possibly a very small air-space was left at the top. I canned a number of sealers of tomatoes last fall, and all of them kept splendidly. The following was the method: I washed the sealers thoroughly, then placed them in a kettle of cold water, with the tops and tin rims, let the water come to a boil and boiled for 15 or 20 minutes. I now took out the sealers, adjusted the rubber rings, which were dipped in the boiling water before placing on sealers, and filled the sealers to overflowing with the hot tomato, placing the tops on and screwing down immediately. By placing the sealers before filling on cloths dipped in hot water, the danger of breaking was averted.

Success may also be attained by cooking the tomatoes in the sealers in a boiler, or by baking them in the oven. In either case, care must be taken to fill the jars to the top before sealing, and to have tops and rings thoroughly sterilized. The jars themselves, by this method, are likely to be sterilized during the cooking process, although the prudent will give them a previous boiling, to be sure that no bacterium remains.

Sauerkraut.

A correspondent wishes to know how to make sauerkraut. Trim the heads of cabbage nicely, wash, drain thoroughly and dry, and take out cores. If the heads are small, halve them; if large, cut in quarters, then shred very fine. Scald