

PAROID ROOFING

ROOFING THAT'S RIGHT

When you roof your buildings, it's the final cost that counts. We can prove that Paroid is the most economical ready roofing. Its felt foundation, perfect saturation and flexible coating, make it lay easiest and wear longest.

PAROID RUST-PROOF STEEL CAPS

Add value to any ready roofing but can be had only with Paroid. They are rust-proof on both sides and being square give larger binding surface. They will add years to roof life. To let you test and prove Paroid's superiority, we make this

MONEY BACK GUARANTEE

Buy one roll of Paroid, apply it to your roof. If you are not then satisfied that you have the best, we will send you a check for the amount you paid for the roofing and the cost of applying.

Ask For Free Samples of Paroid, Rust-Proof Caps and name of our Paroid dealer. You cannot afford to run risks with untried roofings. Investigate the merits of Paroid before buying roofing of any kind. If you care for our Book of Plans of Farm Buildings, enclose 4 cents for postage.

F. W. BIRD & SON, Makers, (Established in 1817)
Winnipeg Office, 937 LOGAN AVE. Factory and Office, Hamilton, Ont.
The originators of the complete roofing kit and the Paroid Rust-Proof cap



Farm Buildings Should Be Covered With Ruberoid Roofing

Ruberoid Roofing gives longer and better wear, at smaller cost, than metal, asphalt, slate, shingles, and other roofings.

It withstands ammonia fumes from stables and is absolutely proof against extremes of heat and cold, fire and water.

Rain water comes from it pure and clean.

Shipped in rolls and can be applied by anyone—roll contains nails, tin caps and cement.

Is the pioneer roofing of its kind—the standard for 15 years.

Write for booklet and samples and we will send you the address of your nearest dealer.

The Standard Paint Company of Canada, Limited,

Board of Trade Building, Montreal, P. Q.
Factories at Lachine Canal, P. Q.

SHORT STORY WRITING BRINGS IN THE DOLLARS

Let us send you the proof and then let us help you to get into the Game. Our splendid

Home Study Plan

will enable you to make preparation during spare hours at trifling expense. Our Booklet "S.S." explains, it will cost you 1 CENT and a moment of time to get a post-card and address it to us. Send your request to

The SHAW CORRESPONDENCE SCHOOL

393 YONGE STREET
W. H. SHAW, PRESIDENT

TORONTO, CAN.
C. W. CHANT, SECRETARY



Hints for the Housewife.

Peaches.

"Peaches in the dumpling, Peaches in the pie, Peaches in the market, Who can pass them by?"

Peach Dumplings.

Make quite a rich biscuit dough, cut into small squares. Pare peaches and cut in half; extract the seed, put sugar in its place and cover with the other half. Put a peach on each square, with a little sugar on top. Pinch edges of dough carefully together; bake half an hour in moderate oven. Serve hot or cold with plain cream.

Peach Pie.

Line a pie-pan with a rich paste. Peel, halve and seed peaches enough to fill the pan. Then sprinkle over the pie two tablespoonfuls of flour, one cup of sugar; fill up with thick sweet cream and bake till done—about an hour.

Potato Fritters.

Cold potatoes mashed, two eggs, spring onions. Beat two eggs well with one tablespoonful of milk in a deep dish, then beat into this as much cold mashed potatoes as will make a thick batter; sprinkle into this one-half cup of spring onions chopped fine, beating all the time, drop one tablespoonful at a time into boiling lard, and fry a bright brown; serve hot. A nice supper dish.

Pancake Pudding.

Cold pancakes, scraps of bacon, three eggs, one cup of milk. Take a deep pie dish and grease it well, cut up the cold pancakes and put a layer in the bottom of the dish, then a layer of bacon cut into dice, sprinkle a little pepper and a very little salt, then more pancakes, and so on until the dish is full; let the last layer be bacon and pancakes mixed, beat the three eggs well and mix with the milk; pour this over the top and bake in a rather hot oven for half an hour. Serve hot or cold.

My Way of Making Bread.

Put cake of "Yeast Foam" to soak in a pint of tepid water, add flour and beat to stiff batter, let rise several hours or till evening. Fill bread pan half full of flour, pour in two quarts of warm whey (I scald some flour with water). Add a pint of water, salt and beat thoroughly. In the morning mix with hand till stiff, then knead till it blisters, raise and knead again, raise and form into loaves; bake one hour, and I think your bread will be good. Mine is.

Parker House Rolls.

Two quarts sifted flour, 1 pint new milk after it is boiled and cooled; 2 tablespoonfuls lard, 1 tablespoon butter, 2 cups yeast, 1 teaspoon salt, 1 egg, 1/4 cup yeast. Measure the flour into a granite crock. Rub shortening, salt and sugar into the flour, pour in milk and egg beaten to a froth, make a thick batter, add yeast last, cover, and let it stand over night. In the morning add more flour if necessary, knead a few moments. Grease the crock and return the dough, cover, let it raise to nearly twice the size, turn out on molding board and roll to half-inch thickness; cut out with biscuit cutter, brush over with melted butter; fold over until edges meet, press slightly, prick and place in greased tins, cover until light; bake in moderate oven, fifteen minutes.

Green Pickled Walnuts.

Pick them when tender enough to pierce with a pin and put in a strong brine, letting them stand for four days, changing the brine once during that time; rinse off and keep in the sun until they become black, turning them frequently so that all parts of their surface may be exposed to the sun's rays; pack in jars and pour over them a pickle of the best vinegar with pepper, ginger, mace, cloves, mustard-seed and horse-radish all boiled together.

Apple Jelly.

Apples for jelly should be tart, juicy and of good flavor. Pare the apples, core and quarter them, then put them with the skins and cores, in a jar in a slow oven. When they are quite soft, strain all through a coarse muslin bag, pressing hard to extract all the flavor of the fruit. Put a pound of loaf sugar to every pint of juice, and the juice of a lemon, and put the liquor over the fire in a preserving kettle. Boil steadily for twenty minutes or so, skimming occasionally. Roll glasses in hot water, and fill them with the jelly while hot; when cold, cover with branded tissue paper and store in a cool, dry place.

Green Peas. Southern Style.

This is the way the southern mammas cook peas: The peas are put in a kettle and cooked in the usual way. The pods are put into another kettle

with a piece of meat, and cooked until done. Drain the peas from their liquor, put on a platter around the meat (which was cooked with the pods). There will be nothing left of the pods but the thin shell-like husk, which must be skimmed out, and add the liquor to that in which the peas were cooked. Season to taste and thicker with egg and flour. This is delicious, and when peas are scarce, will be appreciated.

Rhubarb and Apple Jelly.

Cut up rhubarb, wash and put over the fire, together with any water at all. Take good sour apples, pare and quarter and cook in a very little water; strain the juice of both and put them on the stove to cook for fifteen minutes, then add the heated sugar 3/4 as much as juice, boil hard for twenty minutes and turn into glasses, set in the sun for half a day, seal next day.

Corn Salad.

Twenty-eight or thirty ears of corn, grated or cut off, 1 large head of cabbage, 3 green peppers, 4 large onions. Box of mustard, 1/2 cup salt, 4 cups brown sugar, 3 pints of vinegar. Chop cabbage, peppers and onions finely and mix all ingredients thoroughly. Cook well or till it turns a brownish color. Put in cans and seal while hot.

To Polish Old Furniture.

Boil for ten minutes equal parts of sweet oil and vinegar. After it has cooled, rub the furniture with it, using a piece of soft silk and plenty of the mixture. This will both clean and polish the furniture, if the rubbing is continuous and vigorous.

To Clean Black Silk.

First brush and wipe all the dust from it. Then lay it upon a flat surface with its right side up, and sponge it thoroughly with hot black coffee that has been carefully strained. Take care that the surface upon which the silk has been laid will not stain it. When the silk is nearly dry, iron it with a warm iron on the wrong side. Press the silk so as not to leave iron marks or to disturb the grain.

Starch Brown Linen and Dark Goods.

Make the starch in the ordinary way, but instead of clear water, use weak clear coffee or hay water. Hay water is made by pouring scalding water over a wisp of hay until the water is richly colored. Starch made in this manner will leave no white flecks on brown or black goods.

To Preserve Gilt.

Cover the gilded surface with a coating of white varnish. Dust, marks, or stains of any kind can then be washed off without removing the gilt.

To Save Gasoline.

Gasoline that has been used for cleaning purposes, however discolored, can be restored to its original brightness by filtering it through ordinary filter paper that can be had of any druggist, or by using camolis in place of filter paper. The gasoline loses none of its virtue by being strained.

A Substitute for Carpets.

A good substitute for linoleum or hard wood flooring is deadening felt. It comes in large rolls like any other building paper and should be cut to fit the floor, laid in place and left to flatten for a week or two, when it is tacked so that it will not wrinkle or ridge when it is tacked. Two coats of good floor paint will make this paper carpet last a year or more and it is warm and clean.

Keep the Goblets Shining.

I have found that the only way to have the drinking glasses shining is to keep a tea-towel exclusively for that purpose. Crystal won't shine if there is an atom of grease upon it, and it is impossible to dry the plates and platters without leaving a trace of the all pervading oil of the dishwater upon the towel. As it is a needless expenditure to take a fresh towel every time, I set aside a nail for the "glass towel" and trained my helpful household to respect it.

How to Make Home Beautiful.

Too many designs in a room make it jump and such a room hurts one who is sensitive to impressions. I found an easy way to get around such a difficulty by kalsomining over the wall paper. The design showed through but the one was simple and the color even. This brought peace into an erstwhile distraught household.

Not Troubled Since.

Peterson Bros. & Lind, of Headley, B.C., say that they have never had any trouble with cockroaches since having used Jackson Roach Powder. They have found it a great success, and would advise any one troubled with roaches to give it a trial.



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