

deep—He lived with them
closest intercourse. Lte
with Him every day; then
to co-operate with Him
His great Plan, instead
at our plans are the wisest

DORA FARNCOMB.

r the Needy.

ions for the needy came
of the "Advocate" during
"Yours truly," Edge,
cents; W. B., Millbank,
r Well-wisher," Wilton
sent two dollars each.
assed swiftly through the
ts errand of good cheer.
of S. S. papers, and other
he "shut-in," also arrived
passed on. Your stream
ke a river that never dries

DORA FARNCOMB,
6 West Ave., Toronto.

ngle Nook

pendence in this and other
Kindly write on one side of
ways send name and address
s. If pen name is also given
not be published. (3) When
be forwarded to anyone place
lope ready to be sent on. (4)
this Department for answers
ear.]

Nook Friends.—I wonder
u all are looking at, at
ed minute. Out of doors
of you are either cleaning
and making it look spick
summer, or else putting
rs at the garden. And,
it all, there under the
shine, you often stop,
ok about you, and think
everything in Nature
omewhat, such a hopeful
s one look always to the
ne cloud—provided one
at all.

as I look out of the
ny writing-table, I can
its spreading out like
yellowish green about
ranches of the trees—
ll them—over there be-
house. And it does not
ing of the "inner eye"
ture of an old road that
ust be just now,—the
np-land on either side
mantle of green, and
above, the grass by
g to brightest emerald,
ping up from the dun
of last year's herbage,
hooting into the depths
striking the depths of
g water into patches
, while the red willow
d rosy reflections down
-like surface. Closing
it all, and closing my
e of the printing ma-
the almost unceasing
What a gamut they
ep basso profundo of
the half submerged
high chirr-rr-rr of the
n seldom be seen at
last must be in the
ce they fill all the air
ly at intervals does
up, suddenly and in-
s a danger signal has
perhaps some loosened
into the water, or
emy has come near.
reassured, they are

ndously many eggs
t think if you make
macks and peer down
water you may find
of them, like globules
ll clinging together,
he heart of each.—
to allow for accident
the noisy, homely,

hings almost miss
se you are out there
re so used to them.
ould take you away
nd put you among
himneys, and side-
will think of them.

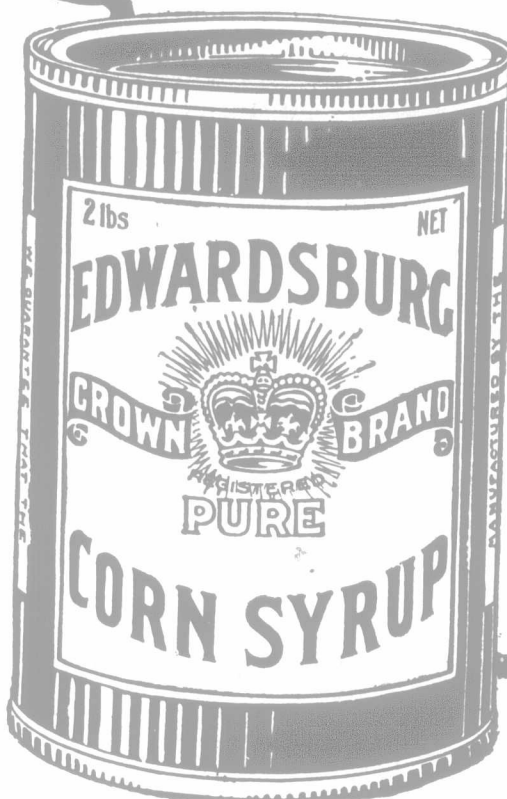
JUNIA.

It's a matter of choice!

LILY WHITE
CORN SYRUP

Some people prefer the white (Lily White) corn syrup
for table use; others, the golden, cane-flavored,
Crown Brand.

Authorities strongly recommend Lily White for
PRESERVING, and candy-making.

CROWN BRAND
CORN SYRUP

Lily White and Crown Brand Corn Syrup can be
used for all cooking purposes.

Both are pure food products, nourishing, high in food
value and are great helps to household economy.

Sold by Grocers everywhere—in 2, 5, 10 and 20 pound tins.

The Canada Starch Co. Limited - Montreal

Some of the Things Mother
Used to Make.

Boston Brown Bread.—One cup each rye meal, graham flour, Indian meal, sweet milk, sour milk, and molasses; 1 teaspoon salt and 1 heaping teaspoon soda. Stir the meals and salt together. Beat the soda into the molasses until it foams; add the sour milk, mix all together and pour into a tin pail (greased) if you have no mould and steamer. Set the pail into a kettle of boiling water, cover tight and steam 3 or 4 hours.

Rye Muffins.—Two cups flour, 1 cup rye meal, 3 tablespoons sugar, 1 teaspoon salt, $\frac{1}{2}$ cup yeast or 1 yeast cake dissolved in water. Mix with warm water to make a batter at night. In the morning add $\frac{1}{4}$ teaspoon soda dissolved in 2 tablespoons boiling water; stir well. Bake in gem pans.

Old Time Custard Pie.—One pint milk, 3 eggs, 4 tablespoons sugar, $\frac{1}{2}$ teaspoon salt. Line a deep pie plate with pie crust left large enough to pinch up a little edge around the plate. Beat the eggs thoroughly, add sugar and salt, and beat again. Next add the milk, stirring well. Pour into the plate and bake just until it sets well. If you leave it too long it will whey. A little nutmeg should be grated over the top just before putting into the oven.

Rich Pie Crust.—Three cups flour, 1 cup lard, 1 dessertspoon salt. Put salt and lard into the flour and work in with the fingers. Add ice-cold water to barely wet. This will make 2 pies.

Dip Toast.—Cut slices of bread $\frac{1}{2}$ inch thick and toast each side to a delicate brown. Dip these into hot salted milk and leave until softened. Lay them on a hot platter and spread a little butter over each slice. Over all

now pour a sauce which has been made as follows: Take 1 quart milk (more or less according to size of family); heat in a double boiler, and salt to taste. Wet 2 tablespoons flour with a little water, stir until smooth and pour into the milk when boiling. Stir all the time until creamy, add a piece of butter size of a walnut and pour over the toast. Serve at once on hot plates.

Crust Coffee (A good substitute for coffee and much more wholesome). Take the crusts or any pieces of stale brown bread and bake in the oven until hard and brown. Crush in stout paper bags with a rolling pin and store away in jars. When needed boil a sufficient amount in an agate or earthen tea-pot, pouring the water on boiling hot, and boiling for 15 minutes. Strain and serve like any coffee with cream and sugar.

Quick Graham Bread.—One pint graham meal, $\frac{1}{2}$ cup molasses, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon salt. Stir the soda into the molasses, add sour milk and salt. Add all to the meal, beating well. Bake 30 minutes, about, in a moderate oven.

Home-made Potato Yeast.—Four good-sized potatoes, boiled and mashed; 1 quart boiling water, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup salt, $1\frac{1}{2}$ cups old yeast. If old yeast cannot be obtained use $1\frac{1}{2}$ cakes compressed yeast. Put all in a jug and leave in a warm place to rise, closely covered. Use $\frac{2}{3}$ cup to 1 quart flour for making the bread.

Corn Meal Gems.—Two cups flour, 1 cup corn meal, 2 cups milk, 2 teaspoons cream of tartar, 1 teaspoon soda, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt. Stir the flour and meal together, adding cream of tartar, soda, salt and sugar. Beat an egg, add the milk to it, and stir into

other ingredients. Bake in gem pans 20 minutes.

The Scrap Bag.

Rhubarb.

Unless the pieplant is very young and tender it is better to remove some of the surplus acid, which can be done in this way: When already for cooking, pour boiling water over it, let it stand a few minutes, then pour it off add fresh water for cooking.

Porch Rugs.

A writer in an American Magazine says: I make very pretty and inexpensive porch rugs by taking two yards of matting and raveling the straw at the ends sufficient to tie the threads securely, then cut twenty pieces of one-quarter-inch sea-grass rope, each piece being twenty inches long. With threads or cords that will harmonize with the matting, tack the pieces of rope at equal distances apart at the ends of matting, coiling in the middle of pieces to make them almost oval shape, leaving ends about five inches long, then wrap and ravel these ends for fringe.

For Planting Cucumbers.

When I first started to raise cucumbers, they were a failure, until one of my neighbors told me of a way which was very successful, a way of propagating that was done in Germany. In the first place, do not be in a hurry to plant them, but wait until the frost is all out of the ground; second, be sure you get fresh seeds; wait till the nights are warm;

then soak the seeds in luke-warm water for half an hour or more; next, get a piece of an old cotton sheet or pillow-slip; wet thoroughly in warm water, don't wring; put the seeds in the wet cloth, roll up and put in a dry cup; keep on a shelf in a warm place for two or three days, when they will be well sprouted and ready to plant do not let the cloth get dry while the seeds are in it; dip it, with the seeds in it, in warm water whenever needed during the two or three days. Plant just before, or right after a rainfall; the ground will then be in the right condition to receive them. I was also told never to put water on the vines, but to leave that to the rain. I planted the "Early White Spine" which is a fine sort, very prolific and suitable for all purposes.—Progressive Advertisers.

Cleaning Windows.

Use ammonia and water for cleaning windows, rubbing off with plenty of dry cloths. It is also good for washing cut glass. Put a tablespoonful into a dishpan of quite warm water, plunge in the vases and other pieces, and scrub with a stiff nail brush. Rinse with clear warm water and the articles will glitter like diamonds.

Hammock Hints.

It is often difficult to get a hammock to hang properly when the walls are brick or stone. To overcome this place hammock hooks or ring screws in ceiling and floor of porch. Hang the hammock as usual to hooks in ceiling. Then fasten a stout rope in the floor ring and tie to the hanger of the hammock. A few trials will find the right adjustment for comfort in height.