

venient and the most needful at the front and we are asked to spare all we can of those four things so that sufficient quantities can be sent over there.

But what a splendid variety we have left! Brown breads, muffins and biscuits of all kinds; brown nutbread and cake; rice and other cereals for porridge; mutton poultry and fish of all kinds; vegetables and fruits; maple and corn syrup, honey and a reasonable amount of sugar as well as a reasonable amount of white flour!—If we can't make out good meals on all those we deserve to go hungry.

It is no hardship to eat brown bread and muffins.—And here I speak from experience, for I haven't eaten half a dozen slices of white bread in the past year. If you don't believe me, just try some good Graham flour bread muffins or biscuits for tea to-morrow, with butter and syrup or jam as an accompaniment, and see how good they are.

Surely the boys at the front deserve that we at least try to do this little, little service for them! If we are not willing to do even this much, we should be—well, heartily ashamed of ourselves to say the least. Think of all they are bearing!

Just here, will you who sympathize with me in this view of the situation, help out in a way that you can, very easily?

Will you please send me your very best "war" recipe? Then we can have a whole "war" issue, so far as the cookery department is concerned, and so, perhaps, we may help some people who would like to cook with the things recommended but do not know how. I have already given you some recipes, and have still some more, but perhaps yours are better. And, anyhow, I think it would be more interesting to have a round-robin collection,—don't you?

JUNIA.

Needle Points of Thought.

"Help the birds all you possibly can, for they will do your locality a service that man, with all his inventions, utterly fails to render."—Our Dumb Animals.

"The best evidence of being learned is that one is ever learning."—Henry F. Cope.

What to do With Bulbs.

FARMER'S ADVOCATE:

Will you please answer through the Advocate these questions:

What to do with bulbs, hyacinths, daffodils and narcissi? They have bloomed this winter.

Will they bloom this summer if planted out in the spring? How should the bulbs be kept in order to have them ready to bloom next winter?

Simcoe Co., Ont.

MRS. J. S.

Bulbs that have been forced in pots in the winter cannot be expected to bloom the next summer, but may be planted in some out of the way place where, in time, they may develop. To have bulb flowers in the garden one must plant fresh firm bulbs in fall or early spring. After that they may be left undisturbed for some time except to thin them out if necessary. Eben Rexford says: "It is not necessary to take up your bulbs each season as some seem to think. I prefer to let them remain undisturbed for two or three years. Then I lift them after the foliage has ripened, and divide them, storing them away until fall, when they are reset in new beds. The beds where bulbs grow can be utilized for annuals without making it necessary to disturb the bulbs, which will have completed their flowering before it is time to put out the annuals. The soil can be stirred with a garden rake, taking care not to let the teeth penetrate far enough to come in contact with the bulbs."

Papering Rooms.

Dear Junia.—I am thinking of papering two rooms this spring. One is a parlor with two windows facing the east; the other is a dining-room with one window facing the south, with an archway dividing the two rooms. This refers to a country house.

1. Would it be advisable to paper both alike or different, if so, what shade of paper would be best, both rooms are painted a silver grey?

2. What colored rugs would match the paper best?

AN ATTENTIVE READER.
Welland Co., Ont.

Personally I should like both of the rooms done in the same paper, provided the rugs match in color. But it is in quite good taste to have the papers different, in such a case, if it is made sure that they harmonize. Sometimes it is even advisable to do this, when one room is much darker than the other, or when the exposures are markedly different.

Papers in honey color, amber, chamois, sand, and tobacco brown are all much favored this spring, and very pretty and durable they are. But they would scarcely "go with" your silver gray paint, would they?—So we shall have to think of something else.

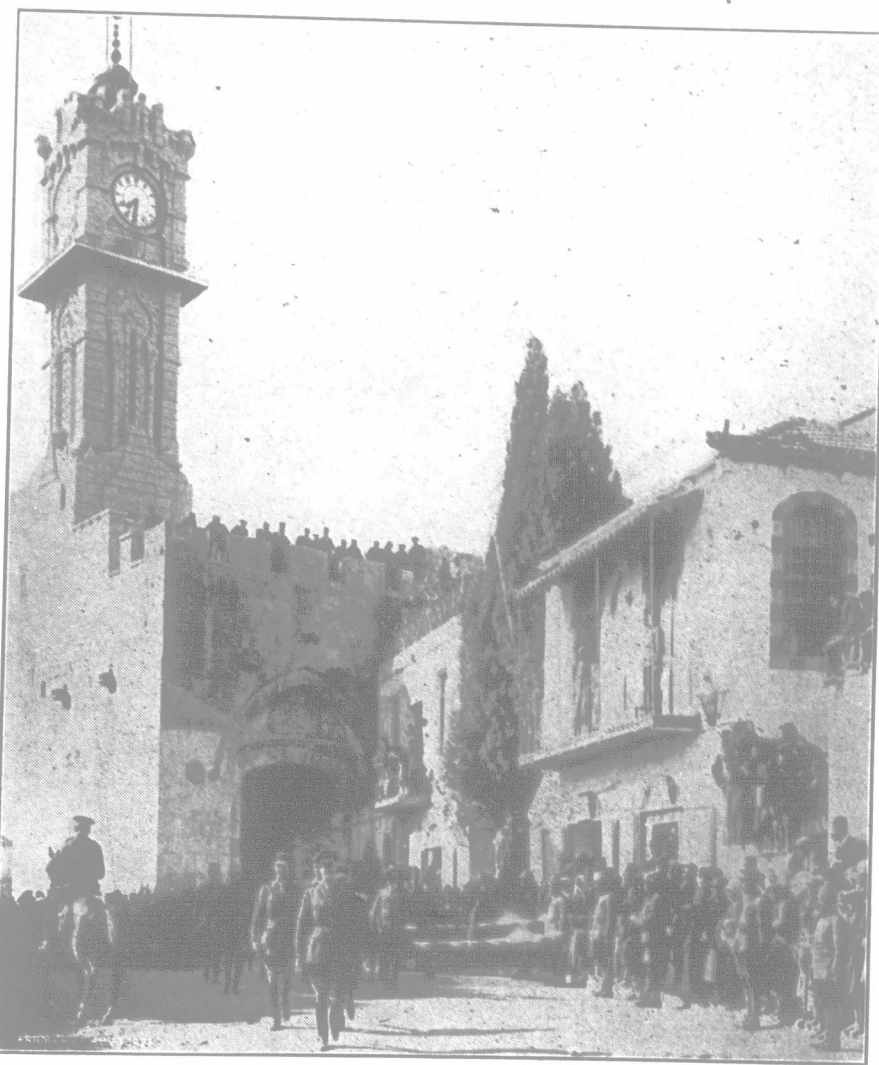
Really your gray paint is very difficult. About the only thing that will go with it is paper of the very same shade, or with the very same shade predominating. You might possibly find this best in a good "shadow paper" of gray and pink tones—not a sharp or defined pattern, you understand. With plain gray paper you would have to add a bright note in a border, and in rugs and curtains. The border, for instance, might have a rose design in very soft pink with green leaves; then the curtains and cushions could be of chintz, also in pink roses and green leaves.

The rugs, with silver gray walls and pink relief might be a very dull old rose, or, possibly, a very quiet olive green if of the very right shade.

cloth or camel's hair brush and a pure mild soap when washing, and afterwards apply an astringent such as bran water. Eat good plain food, avoiding rich pastry and too much grease. Guard against constipation. Drink plenty of pure water. A lotion that may be applied directly to the pimples two or three times a day, is the following: Mix together 2 drachms flowers of sulphur, 3 drachms tincture of camphor, 1 ounce glycerine, 4 ounces rosewater.

The Child.

We have received from "A Mother" Northumberland Co., Ont., a letter which is so long that there is not space to-day in which to give the whole of it, but whose substance is that the mother of a large family should be honored, and that, especially in this war-time, which has so decimated the number of men in the world, it is the duty of women to have children, which are, after all, a comfort and joy.—To all of which, the readers of this paper are likely to give assent. The majority of sensible folk, nowadays, agree that a large family is a very good sight to see—so long as the parents are healthy and the children can be given a good chance to start the battle of life. We are sure "Mother" will agree that a child handicapped from the very start



Allenby Entering Jerusalem.

At Easter time religious interest centers abating at Jerusalem. This picture shows the victorious allied forces entering Jerusalem on December 11th, 1917. Following the custom of the crusaders, General Allenby and his staff, also the commanders of the French and Italian forces co-operating with him, entered the Holy City on foot, through the Jaffa gate. Underwood & Underwood.

Poems Wanted.

Will anyone who has a poem on "What my Church is doing" (evangelically) or "The power of the cross in Asia", kindly send it to Milton Down, Ayton, Ont.

Pimples on Face.

In reply to a question on this subject we may say that pimples on the face are caused by several things. Sometimes an unhealthy condition of the blood is at the root of the trouble; sometimes lack of frequent bathing; sometimes eating food that is too rich. In some people neglect to rinse soap off the face with clear water, will even give rise to pimples.

To avoid them and cure them, get the health in good condition and take care of the skin. Wash the whole body every night with soap and warm water, and be sure to rinse off the face with clear cold water. If there are blackheads, scrub the face gently with a

by disease and poverty is one of the tragedies of this world.

"Mother" closes with a poem which is very beautiful. Its title is "A Child", but she does not give the name of the writer.

"A little child—a smile, a song from God, Wakening echoes from far ages past That still endure through all the spaces vast,

Peopled with shades who once this sad earth trod.

A child to love, to lift us from the clod, To curb our faults, our virtues to expand, To open wide the clutching miser hand, To show us where fair flowers of Duty nod, To bid us run, and sing—forget to plod, A little child, with trusting eyes and clear, Seeking for Truth, and holding without fear

The balance fair 'twixt righteousness and fraud

A little child in loving kindness given, To lift me, childlike, to my home in heaven.

Easter Cookery.

Hot Cross Buns.—Make buns of ordinary bread dough (preferably made with milk instead of water) and to it add a little butter, sugar, raisins or currants and an egg. Shape into round buns and place in well-greased pans about 2 inches apart. Let rise, glaze with a little milk or egg diluted with water, and with a sharp knife score a cross on top of each. Bake 20 minutes. Just before removing from the oven brush with sugar moistened with water. While hot fill the cross with plain frosting.

Scalloped Eggs with Potatoes.—Take 4 cold potatoes, 4 hard boiled eggs, 1½ cups white sauce, a little grated onion, some buttered crumbs. Cut the potatoes into dice and chop the eggs coarsely. Prepare the white sauce by mixing together 2 tablespoons of butter, the same of flour, ¼ teaspoon pepper and ½ teaspoon salt. Stir these together over the fire until the butter is melted and mixed smoothly with the flour, then add the milk, a little at a time and cook until the boiling point is reached, stirring constantly. Continue to simmer for 5 minutes, then add the grated onion. Grease a baking dish, place in it a layer of potato, then a layer of chopped egg, then a layer of sauce, proceeding in the same way until all is used. Sprinkle buttered crumbs over the top and bake 25 minutes. To prepare the crumbs mix them with melted butter.

Swiss Eggs.—One tablespoon butter, 4 eggs, 3 tablespoons thin cream, some grated cheese and some thin slices of cheese, salt and pepper. Melt the butter in an earthen or other baking dish that can be sent to the table. Spread with cheese sliced very thin. Break in the eggs and pour the cream over. Season with salt and pepper, sprinkle the grated cheese over the top, and bake in a moderate oven until the eggs are just set. Serve very hot.

Lemon Crumb Pie.—Line a pie with pastry and fill with the following mixture: Take grated rind and juice of a lemon, ¾ cup water, ½ cup sugar, ½ cup corn syrup, 2 egg yolks, cup fine bread crumbs closely packed, 2 tablespoons butter or sweet cooking fat. Melt the fat, mix all ingredients with it, and pour into the pastry. Bake slowly until the crust is browned and the filling firm. When done cover with a meringue made from the stiffly beaten egg-whites to which have been added 4 tablespoons powdered sugar, ½ teaspoon lemon juice, and ¼ teaspoon grated lemon rind. Brown the meringue and serve hot.

Economy in Cake-making.

BY L. D. MILNER.

WITH the cost of milk, butter, eggs and all the other ingredients used in making cakes soaring continuously upwards, we must, or should economize in every possible way if we would keep them on the table, and some buckwheat and cornmeal cakes, Graham gems, oatmeal cookies—in fact, any cake which does not require a full complement of white flour should not be dispensed with at the present time. It is with the object of showing how cakes can be made at slightly lessened cost—cakes that are as palatable and more digestible than the more expensive ones, that I am telling of some of my—not war-time economies, but ones first used because of sudden shortages of ingredients when miles away from a store, and adhered to because I liked the results of the economized recipes better than those of the original ones.

Even on a dairy farm it is possible to run short of milk, as I found to my sorrow one day, when, after telling two visitors, who were calling on me for the first time, of the wonderful equipment in our recently built milk house. I asked them most cordially to have a glass of milk. My feelings, upon reaching the building and finding the tank in which usually stood a can containing the left-over milk, empty, can better be imagined than described. On my way back to the house I remembered that the man who took the milk to the station had told me before leaving that the morning's milking had just filled the last eight-gallon can. I vowed that day that I'd see I was never left without milk again, but there have been times when I had to economize in using milk for baking. It was on one of those days that I discovered that if half milk and half water is used in making any plain cake batter, the cake is much