

GILLETT'S PERFUMED LYE



**FOR MAKING SOAP,
SOFTENING WATER,
REMOVING PAINT,
DISINFECTING SINKS,
CLOSETS, DRAINS, ETC.**

**SOLD EVERYWHERE.
REFUSE SUBSTITUTES**

them where garden peas or beans have been grown the previous year. If it is necessary to grow them on the same spot every season remove some of the soil and add fresh soil. Dig a trench, remove the soil to some other part of the garden, then dig up the bottom where you have taken the soil out of, mix with manure and add fresh soil. Before sowing, early as you can in April, hoe or dig it again where you intend sowing and mix some wood ashes in it. As soon as the peas appear begin to cultivate them and keep running the hoe frequently up the rows. If it is a dry season they should be watered often.

Sweet Pea.

Reader, Stanley, Alta.:—In order to pursue a systematic and thorough study of Home Economics one should attend College and take the prescribed course. If that is impossible the next best thing to do is to read books on the subject, of which there are many, but most of them are more valuable to the student if they are read under the supervision of an instructor. I wish it were possible for you to attend Manitoba Agricultural College and take the full two-year course. You could not possibly spend two seasons to better advantage in order to gain the best kind of preparation for right living. We are to have new buildings, new equipment and an enlarged faculty, full of enthusiasm and zeal in their work. Altogether the combination is one that is worth making real sacrifices for, if need be, in order to take advantage of it.

Recipes

This is an Eastern Canadian Recipe.

To Cure Pork in Pickling Brine.—A general cure which serves to make fine ham and bacon, pickled tongues, etc., includes the following: For each 100 lbs. of meat, use $7\frac{1}{2}$ lbs. of fine salt, 2 lbs. of refined sugar, and $\frac{1}{4}$ lb. of saltpetre. Rub the meat well with this mixture, and pack closely in a cask. Cover the meat with about 10 gallons of cold water, and place a weighted cover on it to keep the meat well down. In about three weeks drain off the brine, and re-boil to insure it against impurities and add original ingredients or re-furnish the quantity; replace in the cold brine for about four weeks longer, after which the pieces may be washed and hung to dry and smoked or stored.

Not infrequently, from insufficient care in cleansing from surface food, unclean barrels, etc., the brine becomes malodorous and the contents of the pork-barrel, if not given immediate attention, become unfit for food. As soon as the trouble is discovered, remove the meat, wash it thoroughly, and soak in clean water until fresh and sweet. Cleanse the barrel by scouring with hot water and wood ashes; re-boil the brine for half an hour, skimming off the impurities that rise, then allow to cool. Replace the meat after sprinkling it with a little fresh salt and re-cover with the brine, and if due care has been given no further

trouble will be experienced, and the meat will be sweet and firm.

Experience Extracts.

Egg shell, when washed from the best medium possible for clearing coffee, soups, and jellies.

When watering house plants, instead of pouring the water into the plant pot, dip a whisk broom into the water and sprinkle over the leaves and earth.

In steaming dumplings or puddings a cloth should first be placed over the steamer before the lid is put on. It prevents moisture and insures light, puffy dumplings.

White and light-colored plumes, lace or fine silk shawls may be cleaned by dusting in a mixture of flour and borax or flour and salt. Cover the article to be cleaned with the mixture, roll in a white cloth and allow it to lie for a few days, after which shake out the flour and the article will be beautifully clean. The cleaning mixture may be used again if it is not perceptibly soiled.

A Germ-Protector.

Get different sized embroidery-hoops, purchasable at the ten-cent store. Then take squares of cheese-cloth and stretch across the smallest hoop and put the larger one over to hold the cloth in place. Hem the squares so they can be scaled, and always keep clean for use. Use for covering dishes containing food, hot or cold. When used over hot things, the cheese-cloth lets the steam escape and keeps all dust and germs from the food. These covers are especially handy when you wish to put things on the outside window-sill to cool.

To Put New Wick in Lamp.

To put a new wick in any lamp-burner quickly, thread a needle first, run the thread across the wick, and pass needle through burner.

WELL, WELL!



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