

let the parent consider his whole duty towards his son; and we believe farm life will assume an entirely different aspect to the average boy. To feed and clothe the creature, for whose existence we are responsible, is not enough. We should study with him, play with him, work with him, laugh with him and grieve with him.

Blessed is the boy whose father remains enough of his youth to enter understandingly into the drawing manhood of his son; who will share with him all the simple sports dear to boyish hearts, and who has no secrets, business or otherwise, which his son cannot share.

Just Among Ourselves

Try painting the lower step of the cellar floor white. It is then easily seen when one has reached the bottom of the stairs, and saves that uncomfortable feeling of uncertainty one has about reaching the bottom.

Save your waste tea leaves to sprinkle over the carpet before sweeping. To prevent them staining the carpet, however, wash them in the colander, thoroughly, before using. Squeeze dry with the hands, and they will be ready for use.

Rub laundry soap up and down each side of the window sash, where it sticks. Generally you will then have little further trouble, in either raising or lowering the sash, in all kinds of weather. Bureau drawers that stick may be treated in the same way. A wax candle can be used instead of soap.

Rub a very little kerosene over boots and shoes that have been hardened by getting wet. It will make them soft and pliable as new.

Try a tablespoonful of turpentine boiled with your white clothes. It is harmless, and will whiten them greatly.

Boiled starch is much improved by the addition of a little salt. It assists in keeping the irons from sticking. Try it the next time you make starch.

Cold rain water and soap will generally remove machine grease from washable fabrics.

As salt curdles new milk, hence in preparing porridges, gravies, sauces, etc., salt should not be added until the dish is prepared.

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THE GOOD COOK

In an early issue, we desire to run some special recipes on bread and bread-making. Leaders are requested to send in any particular recipes they may have on bread making, whether brown, rye, granular, or corn bread. All good reliable recipes will be accepted. If you have a bread making machine, kindly tell us about that at the same time. Address all letters to the Householder, Canadian Dairyman and Farming World, Peterboro, Ont.

New Potato Fritters.

Bake as many medium-sized potatoes as will be required until tender, scoop out inside and mash free from lumps. To 10 potatoes allow 1 cup of milk with 1 egg beaten in it, a tablespoonful of grated cheese, one of melted butter, little salt and pepper to season nicely, and if liked, a grating of nutmeg. If too stiff add more milk. It is impossible to give exact amount owing to varying size of potatoes. Mix to a perfectly smooth batter, and fry in deep fat, just as other fritters. Drain on blotting or unglazed paper for a minute, and serve at once. These make a delicious hot tea dish.—Miss Mayne, New Brunswick.

Delicious Corn Bread.

To 1 pt. sifted white corn meal, add half teaspoon soda, 1 teaspoon salt (and, if liked, 1 or 2 tablespoons sugar), 1 tablespoon lard, 2 beaten eggs and enough buttermilk to make a thin batter. Have a well greased pan hot on top of the stove, pour the batter into this and bake half an hour in quick oven. There must be plenty grease in the pan which should be hot enough so that the batter, when it is poured in, will crisp around the edges.—Mrs. M. E. K., Halton Co., Ont.

Meat Omelet.

Beat 2 eggs with 3 tablespoons of cream, salt and pepper to taste, add 1 cup cold minced meat, mix well, and drop by spoonfuls on a hot buttered spider, and fry light brown on both sides. This is a nice way to use up odd bits of meat.—H. H. M., Welland Co., Ont.

Ham or Meat Rolls.

Make a rich pie crust, roll thin, cut in strips 3 inches wide and 4 inches long; spread with finely minced boiled ham or meat, moisten with egg and milk, season to taste, and roll up like a jelly roll, pinching the edges together. Bake in hot oven 20 to 30

minutes.—Mrs. Jeanet, Hastings Co., Ont.

Pumpkin Pie.

Steam pumpkin until soft; dry off in the oven and rub through a sieve. To one and a half cupfuls of strained pumpkin add two thirds of a cupful of brown sugar, 2 eggs slightly beaten, 1 teaspoon of cinnamon, half-teaspoon each of salt and ginger, one and half cupfuls of milk and half cupful of cream.—Bessie B., York Co., Ont.

Cheese Tomato Tarts.

Roll out about 1 lb. of flaky pastry to the thickness of half an inch, and line some buttered patty pans with it. Mix 3 tablespoons of grated cheese with the same quantity of stewed or canned tomatoes, 2 well-beaten eggs, and salt and pepper to taste. Half fill the patty pans with this mixture and bake in a quick oven for 15 minutes.—Clara Baxter, Winnipeg, Man.

Potatoes and Onions Pie.

Parboil 1 qt. of potatoes and 1 pt. of onions. Peel and cut in thin slices. Place in alternate layers in a buttered baking dish, sprinkling each layer with salt, pepper, and little bits of butter. Have the last layer of potatoes and cover with a small cupful of well-buttered crumbs. Cover the dish and bake in a good oven for 20 minutes, then remove the cover and let brown nicely. Serve at once. Left overs may also be nicely served in this way.—Mrs. Jack Brown, Brant Co., Ont.

Are We Too Serious?

Taking life too seriously is said to be an especially American failing. This may be true; but judging from appearances, it would seem to be world-wide, for, go where you may, you will find the proportion of serious, not to say anxious, faces, tend to one, as compared with the merry or happy ones. If the "outer is always the form and shadow of the inner," and if "the present is the fullness of the past and the herald of the future" (and how can we doubt it?) how many and histories can be read in the faces of those we meet every day. Ruskin says: "Girls should be sunbeams, not only to members of their own circle, but to everybody they come in contact with. Every room they enter should be brighter for their presence." Why shouldn't all of us be sunbeams, boys as well as girls, all along the way from 25 years and under, to 85 years, and over?

In the Sewing Room

When lace curtains begin to give way, haste a large piece of thin white cloth over weak parts before washing. Boil in a pillow slip or thin sack.

When ready to sew on a row of hooks and eyes place the two edges of lining of which they are to be sewed evenly together one on top of the other, then take the tracing wheel, and mark places on both edges at once.

In ripping long seams of machine stitching the work can be done quickly and easily if you will simply put the garment under the pressure foot and lower the needle to hold it firmly, then hold it in the left hand a short distance and with a sharp knife inserted in the seam rip it.

If last year's white linen skirt is frayed at the bottom, cut off and sew on a bias fold with the seam on the outside. Turn over and stitch down on the outside of the skirt. This will give the effect of a new fold. If preferred, add one or two more folds above this.

What the Old Cow Said

The old cow walked by the dairy shed And she said in her rumbling way: "I'm feeling about as fine as silk, But I'd like a drink of my own good milk."

And looking around she presently saw A pall that was standing beside the door.

It was buttermilk, about two days old,

But the aged bovine hadn't been told.

So she only remarked, "It's mean to bilk"

An industrious cow of her own good milk."



And she took a drink and she looked surprised—

And she walked away, and that cow surmised—

She surmised about half way down the lane—

And she said with astonishment, mixed with pain:

"To judge by the flavor of that there milk,

I can't be feeling as fine as silk; I must be bilious, I'll bet a ha,

When I get to giving down milk like that.

—Dakota Farmer.

Trials of a Traveller

The express was tearing away at the wild and awe-inspiring rate of six miles an hour, when all of a sudden it stopped altogether.

All of the passengers did not notice the difference; but one of them happened to be somewhat anxious to reach his destination before old age claimed him. He put his head through the window to find that the cause of the stop was a cow on the line.

After a while they continued the journey for half an hour or so, and then—another stop.

"What's wrong now?" queried the impatient passenger of the brakeman.

"A cow on the line, sir."

"But I thought you drove it off?"

"So we did," said the brakeman, "but we've caught up to it again."



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