

PUT this up two seasons ago, and see, it is just as good as if I sealed it only yesterday. It is because I use Parowax."



Discard those bothersome, unreliable strings and papers. The Parowax way is much easier and quicker, and you are never disappointed by moldy, fermented preserves.

Simply melt the Parowax and pour over jelly glasses. Dip tops of jars in Parowax.

Put up in handy onepound cartons containing four cakes. At grocery and department stores everywhere.

THE IMPERIAL OIL COMPANY Limited

BRANCHES IN ALL CITIES







MY BEST IDEA

CONTRIBUTED BY OUR READERS.

In this new Department, conducted by Charlotte Ellerington, we will publish the best original items of general interest to housekeepers which are sent in by our readers. For each of these accepted items we shall pay the one sending it fifty cents.

If the description is not clear, we would suggest that the contributor send a rough sketch, making the idea plain, which can be used as a guide to the artist who will illustrate this page.

The Canadian Home Journal cannot return the items submitted; therefore

it is advisable to keep copies of material sent for consideration.

Address correspondence: "My Best Idea," care of Canadian Home Journal, 71 Richmond St. West, Toronto, Canada.

USE SALT TO DESTROY ODOR.

Very often when cooking fruit, or rice, porridge or other kinds of foods, they will, if not watched, boil over upon the stove, making nasty spots and stains on its polished surface. If salt is immediately sprinkled pretty thickly on the places where the food ran over on the stove it will take away the nasty smell of burnt food; also if left on until the salt entirely dries it up, you will find both salt and burnt food will be reduced to a cinder which can be rubbed off quite easily, and instead of a big disfiguring spot the stove will be almost as clean as if nothing had boiled over on it.

W. S. F. Plattsviile, Ont.

PAPER CUPS.

Have a good supply of paper cups in the lunch basket next time you go for a day at the lake or riverside. They are so easy to make and save space, which is a point to be considered. To make, take a piece of paper about six or seven inches square, fold over diagonally once,

side, and you have a neat little cup that will hold its shape, and also its did not blow against the centre. L. H. contents.

TO DISTINGUISH COOKED FROM RAW EGGS.

It is a very easy matter to tell a egg from a boiled one without breaking the shell or without any bother at all. When an egg is boiled expands and breaks the small air cell, which all eggs have; therefore, when you try to spin a raw egg you will find out that it will spin a little, but not nearly as well as the boiled Many cooked eggs find their way into the city homes because it is so hard to tell them from uncooked eggs, merely from their appearance.

C. D. Wright, Beresford, Man.

COOKING OUTSIDE.

An old cookstove which had been put out under a shade tree in the back yard (for lack of a better place) gave us the idea for a combined camping-out place and summer kitchen. We put on two lengths of "elbows" for a chimney propped them up with a couple of bricks and whichever way the wind blew we turned the mouth of the pipe another way. Here we cooked many a meal, did all our fruit

preserving and canning corn, etc., which takes so long, and the heat and odors were kept out of the house. We did our work in comfort round the

stove as it was always cool. There was also work table

which could be put over the stove Falling the pins, I find a good substiwhen it rained, and a camp bed with tute in fine steel knitting pins, the double springs, which served both for a seat and a couch. A small packing-box covered all over with oilcloth, and with a hinged door was nailed to the tree trunk at a convenient height and held salt, pepper, knife, fork, spoons, and such articles used in cooking; and having them handy saved steps. prepared all vegetables and fruit out there and thus had all the benefit of outdoor life combined with the comforts and conveniences of home life, especially the large vegetable garden just at and as far apart as desired (mine are the rear. The drive pump was under six feet). Upon these place two bars the shade of the same tree.

inconvenience was an occasional puff

of smoke in the face, but what camper "Irish Molly. escapes that!

BABY'S BATH.

Wrap the baby in a towel before placing him in the water, then he is not frightened by the sudden change as the towel gets gradually wet. move it when the little fellow is enjoy-

BLUE HEMS FOR CURTAINS.

I wanted curtains with a border across the bottom and up the sides for my blue and white dining-room, so bought plain white scrim, hemstitched a three-inch hem on the curtains and the short curtains to go all the way across the double windows.

made some strong blue dye, boiling it in the usual way, try-ing it until I had the right shade. the curtains one at a time on a table, slipped a large piece of blotting-paper under the hem to absorb the extra dye, and applied the dye slowly and carefully to the hem with a small paint-brush. careful that it did not

then take point C over to D (see illus- cross the hemstitching, but I put it on tration), then bring A to E. Now fold until the hems were as wet as they down flaps B at dotted line, one on each could be. Then I hung them on the line to dry, being careful that the ends

USE RED INK INSTEAD OF BLUING.

In washing pink cotton materials rinse in cold water in which has been put a little red ink instead of bluing, and that faded look will be prevented.

TAR PAPER FOR MICE.

Put tarred paper over mouseholes and the mice will not gnaw through. Mrs. Alvern B. Smith, Regina, Sask.

WORK MENTALLY AS WELL AS PHYSICALLY.

When ironing or any such work where only the hands are employed, have a poem or verse placed where the eye can glance and memorize it. You will be surprised how rapidly you can iron and develop mentally as well.

Mrs. Thurston, Bobcaygeon.

PINS FOR SKEWERS.

I have always kept a box of glass headed pins-varying in length from

four to seven inches on my kitchen shelf, to serve in the place of skewers for poultry or game. They do not tear the tender skin of the birds, and leave no unsightly holes when withdrawn, which

the large head of the pin renders so easy. They are also verv easily kept clean.

short ones, size 17 or 18. They should be very carefully dried after use. Mrs. Gibbon, Pratt, Man.

FRAME FOR LAUNDERED

CLOTHES

Instead of a clothes horse for hanging laundered clothes upon make a frame in the following manner: two pairs of wall brackets, 7-9, fasten securely on wall behind range if possible, one fifteen inches above the other The only and fasten securely to brackets.

Mrs. E. A. Fear, Teeswater.



Don't speil the drape of a good gown by wearing a poor corset beneath it.

All first-class dressmakers insist upon their customers wearing



over which to fit important new gowns and tailor-mades. The reason is obvious.

The Crompton Corset Company Limited
78 York Street, Toronto





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Savory & Moore's little Book, "The Savory & Moore's little Book, "The Baby," is full of useful information on Infant Management, and contains hints on such subjects as Feeding, Teething, the Toilet, Exercise, Weight, Infant Ailments, and many others. It is just what a young mother requires, and will prove invaluable in the home. A Free Copy may be obtained on application to Savory & Moore P.O. plication to Savory & Moore, P.O. Box 1601, Montreal.



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