

Used in Millions of Tea Pots Daily—Every Leaf is Pure

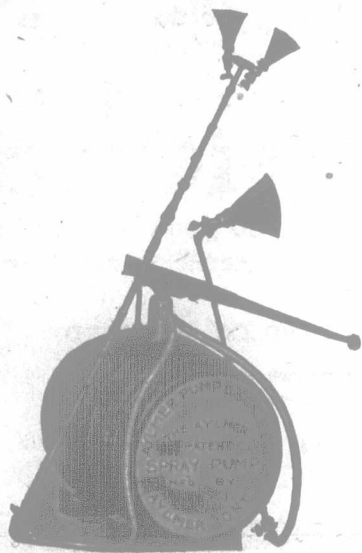
Every infusion is alike delicious

"SALADA"

Black, Green } Sealed Packets only.
or Mixed }

E 155

Aylmer Bronze Sprayer



You cannot afford to take any chances on the short-spraying season—the loss is too serious.

OUTFITS AND PRICES.

SPRAYER OUTFIT A—Being Pump only, with Mechanical Dash Agitator and Brass Agitator Cock, without Barrel. Price, \$14.00

SPRAYER OUTFIT D—Being Outfit A, Ten Feet Hose, with Couplings Attached, Two Friend Nozzles, One Brass Stopcock, One V. One Long Iron Extension Rod, without Barrel. Price, \$20.00

Extra Hose, per foot, 16
For Lined Bamboo Extension Rod, in place of Iron Extension Rod add, 2.00

With Barrel, 4.00

SPRAYER OUTFIT F—Being Outfit A, Two Lines of Hose, Ten Feet each, with couplings Attached, Four Friend Nozzles, Two Brass Ys, Two Brass Stopcocks, and Two Eight-Foot Iron Extension Rods, without Barrel. Price, \$24.00

Extra Hose, per foot, 16
With Bamboo Extension Rods in place of Eight-Foot Iron. Price, \$28.00

With Two Brass Triple Heads, Six Nozzles, instead of as in Outfit F—Add to list, \$2.50

The Aylmer makes child's play of Spray Day.

You take no chances—you get results. It is the sprayer you will buy sometime. Why not now?

(Used by Seven Governments)

The Aylmer Pump & Scale Co., Limited, Aylmer, Ontario

FIRST AND PARAMOUNT,
ABSOLUTE SECURITY TO POLICYHOLDERS



"I'm going to put my money in a home", you say.

A good idea. But don't forget that if death intervenes one payment made on a home will bind your widow to pay the mortgage or lose the home.

One payment made on an Imperial Life policy will bind this Company to pay your widow and save the home.

The proceeds of life assurance policies have paid off many mortgages.

We have an interesting booklet about this subject. Just ask for a copy of "That Home of Yours" and we'll send it to you post free. Address:

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Assurance Company of Canada
HEAD OFFICE - TORONTO

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Copyright,

I would like to know, the "pro's and con's"—of Green Tea.—Why has it, a bitter taste if not allowed to draw?—Hope some one will write on it, as green tea is used in some homes.—I will send a tested cake recipe:—

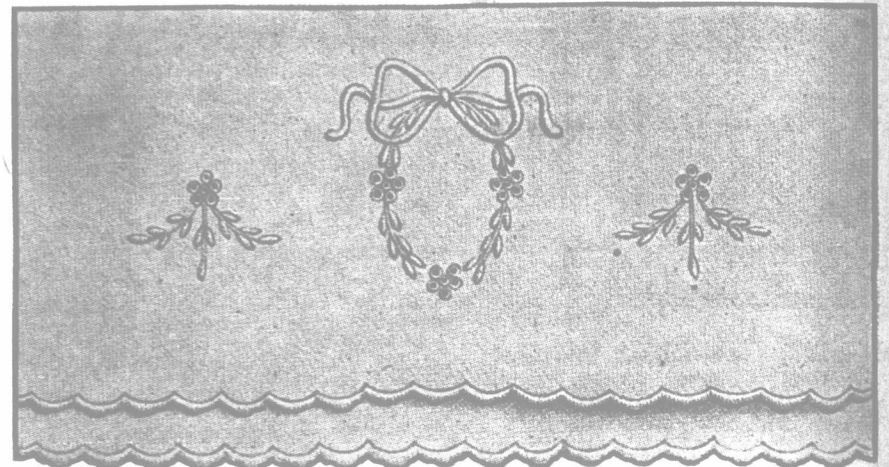
"Canadian War Cake".—One lb. raisins, 2 cups brown sugar, 1 tablespoon butter, 1 tablespoon lard, 1 teaspoon cinnamon, 1 teaspoon ground cloves, 2 cups cold water. Boil all five minutes. When cold add three cups flour, 1 teaspoon soda dissolved in 2 teaspoons hot water. Mix well, bake in a deep dish one hour, in a moderate oven.

"Tested Gingerbread".—Three cups sifted flour, 1 cup sour milk, 1 cup brown sugar rolled, 1 cup baking molasses, $\frac{3}{4}$ cup butter, 2 eggs not beaten, 1 teaspoon soda, 2 teaspoons ginger, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{4}$ teaspoon nutmeg. Put sugar, molasses, butter and spices in mixing bowl; set to get quite warm. Sift flour, then

and for each pound add a pound of sugar. Let cook very slowly until it thickens slightly on a cold dish. It may take 6 hours. Put in jelly glasses and when cold cover with melted paraffin.

Orange Marmalade.—Prepare as above using 1 dozen oranges to 4 lemons. For bitter orange marmalade soak the seeds in cold water over night and strain this water into the prepared fruit before cooking it. Cook slowly.

Jellied Veal.—Take a shank of veal and saw it across the bone in two or three places. Put it on to stew slowly with water enough to cover well. When it comes to a boil push to the back and let just simmer for 4 hours. Take the veal out, cut the meat from the bones, and put the bones back in the stock to boil longer. Meanwhile cut the meat in very small bits, or put it through a chopper. Take up the bones, strain the stock, then add to it the cut-up meat, putting all in a clean granite



Towel Embroidery.

Such a pattern as this may be easily drawn with a lead pencil.

measure. Rub baking pan well with butter. Beat all together briskly; bake in slow oven about 40 minutes.

Que. "PONTIAC."
If green tea is not allowed to stew, but is merely steeped in a warm pot for 3 minutes it should have no flavor foreign to it. Steeping any tea, or leaving the boiling water on it too long causes an injurious ingredient "tannin" to be drawn from it into the water.

kettle. Season to taste, and let boil down, uncovered, until there is just enough stock to cover the meat. Cut some boiled ham or hard-boiled egg in slices and place on the bottom of a mould, then pour the veal over and set in a cool place to stiffen.

The Scrap Bag.

Helps in Cleaning.

A medium-sized paint brush will be found very useful for brushing out cracks, around window-panes, etc. An ordinary blackboard eraser is very good in cleaning the corners of hardwood floors which the weighted brush fails to reach.

Garden Clogs.

A gardener says that wooden-soled clogs, when they can be got, are ideal for wearing in the garden on damp days. They have a sole of light wood about 2 inches thick, and uppers of stout leather.

Finishing Matting.

Finish the ends of length of matting by raveling out about 2½ inches from each end tying the strings into a fringe. The fringe can then be turned under and with it a bit of the matting if so desired.

Papering.

If you wish to paper plastered walls that have been painted wash them first with the following solution: $\frac{1}{4}$ lb. washing soda dissolved in 1 gallon water. After washing apply the following sizing with a brush: 1 lb. ground glue dissolved in a pail of hot water. Apply warm, let dry, then paper as usual.

A Milk Paint.

Paint made as follows is said to be very durable for out-buildings. Make just as much at a time as can be used in one day. Stir into 1 gallon of milk 3 lbs. Portland cement, and add paint powder to make whatever color you desire. Stir frequently while applying.

A Durable Whitewash.

The following whitewash is also said to be very durable. Slake $\frac{1}{2}$ bushel lime with boiling water, covering the vessel during the process to keep in the steam. Strain the liquid through a fine sieve and add 8 qts. salt previously dissolved in warm water, 2½ lbs ground