

spoon cayenne. Return to kettle and cook until thick enough to bottle. It may take three or four hours. Watch carefully and stir occasionally to prevent burning.

#### Pickled Cauliflower.

Choose the whitest and firmest cauliflowers. Divide the flower into small pieces, and lay these in a brine of salt and water (strong enough for an egg to float on the surface) for a week or ten days. Take them out of the brine and put them into a saucepan of water. Boil them for ten or fifteen minutes, drain, and lay them on coarse cloths in the sun until all the moisture has evaporated. Put them into jars, and pour over them, cold, a pickle of vinegar, in which mace, long pepper and all-spice have been simmered. Tie the jar down close, and add vinegar from time to time as it becomes absorbed.

#### Collared Beef.

For this choose seven pounds of fine, tender beef. This will be found in the thin end of the flank of the beef. Roll it and skewer it, then lay it in a dish and rub with a mixture of two ounces of coarse sugar, six ounces of salt, one ounce of saltpetre. Let it remain in this pickle for a week, turning it and rubbing it every day. Remove it from this and take away the bone and all the gristle and coarse skin which will be on the inside of the roll. When this is done, sprinkle it thickly with a handful of parsley minced, one dessert-spoonful of minced sage, a bunch of savory herbs, one-half teaspoonful of ground allspice, and salt and pepper to taste. This should be well rubbed over the meat, wasting not a particle of it. Then roll the meat up firmly and put it in a floured cloth, binding it with broad tape. Put it in a kettle and cover with boiling water. Put it on the back of the range and let simmer gently for six hours. When it is taken out of the pot, put it under a weight and let it remain until cold. Then take away the cloth and slice. This is an exceptionally good dish for breakfast, or can be used where any cold meat would be desirable.

#### EXPERIENCE EXTRACTS

##### To Save on Children's Hose.

Where there are several small children the question of keeping them in neat stockings is a task. Here are some ideas that have been a great help to me: If you have large stockings worn at the heel and toe, lay each out smooth, then take one of the desired size for a pattern. Lay it on the large one, with the front edges even, and the turn in the heels together. This will cut the small one without using the worn parts. Stitch the stocking up on the machine, taking the small seam. Stretch it as you sew, so the stitches will not break when stretched. This makes a good stocking with the seam up the back of the leg, and is quickly done.

When the knee of a stocking gets thin and the foot is yet good, cut the foot off and sew on again, with the worn place at the back of the leg; the stocking will then last almost like new.—D. H. H.

##### Fireless Cooker.

A fireless cooker may be easily and cheaply made at home, thus: Procure from your grocer a wooden candy bucket or a box. Pack bottom and sides tightly, several inches deep with excelsior. In this, place the covered utensil containing the food to be cooked, then pack well with more excelsior until bucket or box is full and as air-tight as possible. Cover with its wooden lid and weight down. The food must first, as in all fireless cookers, be brought to the boiling point, or, if a roast, be thoroughly heated through before placing in the cooker. Breakfast food cooked over night in this manner is excellent.—E. P. L.

##### Old Broomsticks.

Old broomsticks may be used as poles on which to hang clothes in the closets. An oblong block of wood is screwed into each end of the broomstick after it has been cut to the required length to fit into the closet between the two walls. A piece of board is nailed on each wall

at the desired height, the blocks of wood on the end of the broom handle are nailed to these boards and the pole is then ready for a row of coat-hangers to be placed upon it.—Mrs. W. J. B.

#### Coloring Lace Curtains

If you wish to make your old white curtains an ecru shade, boil them in coffee. A friend of mine colored her old curtains beautifully in this way.

#### IDEAS FOR CHRISTMAS.

##### A Post Card Christmas.

By Alice M. Ashton. From The Woman's Home Companion.

A girl who appreciates the real value of picture post-cards, both decorative and educational, determined to have a "post-card Christmas," and with that end in view began getting together a collection of the most attractive ones she could find.

For her young friends she made calendars, using scenes of her home town for those who lived at a distance. For each, four cards were chosen having the picture the long way of the card; these were placed in a vertical row upon a table, a half inch slit cut in each corner about half an inch from the edge, and the four laced together like a panel with ribbon which was brought together in a bow a couple of inches above the top card; a space of about an inch was left between the cards, and a calendar was suspended at the bottom. These make pretty gifts which are easily sent through the mails. For those who had never seen her home town she sent scenes thereof. For her home friends were scenes from her college town and some gathered on a summer flitting amid beautiful places. Others touched upon pet hobbies, as the "kitty calendar" for the girl who raved about cats, and some very funny hating scenes for the young man who considered himself a great sportsman.

For her brother's study she framed appropriate cards in panel effect with excellent results. In the same way she framed some charming scenes for her mother's room.

For a younger sister and some cousins attending the graded school she made most instructive albums by devoting each page to some place of interest illustrated by the cards; as she took the trouble to get really fine cards for them, these books proved very beneficial to the children.

The many friends to whom she could not send a gift each received a loving message on an appropriate card.

But her thought for the shut-ins was really her best, as it brought with it the most joy. It consisted in a calendar, for each of which she chose twelve especially beautiful cards. On the back of each card was pasted a calendar for one month, and above this was written a motto appropriate for that month. The January card was sent at Christmas, and each succeeding card so that it was received on the first day of the month; in this way the invalids had a continuous reminder of her thoughtfulness and affection.

##### Pin and Tie Holder.

A nice present for a gentleman is made out of a hoop covered with ribbon. At the top is fashioned a cushion for the pins and the lower part of the hoop is left open so that ties may be hung through it.

##### Over Sleeves.

Fold a gentleman's large-size fancy bordered handkerchief three-corner wise. Now fold again so as to make three-cornered. Fold one point over to meet straight edge and cut along the short line made in this way. Make a hem along short line and use the corner pieces that have been cut off for turn-back cuffs, sewed on the straight cuff edge.

##### Clothes Hanger.

Cover the hook of ordinary coat hanger with narrow ribbon. Pad the main part of hanger with cotton, between which sprinkle satchet powder. Cover with shirred ribbon.



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