



in the Kitchen

Try a small portion of Gillett's Pure Lye in the dishwater when cleaning greasy pots and pans. It will save you much hard labor.

MADE IN CANADA



NEW LAMP BURNS 94 p. c. AIR BEATS ELECTRIC OR GAS

A new oil lamp that gives an amazing brilliant, soft, white light, even better than gas or electricity, has been tested by the U. S. Government and 35 leading universities and found to be superior to 10 ordinary oil lamps. It burns without odor, smoke or noise—no pumping up, is simple, clean, safe. Burns 94% air and 6% common kerosene (coal oil.)

The inventor, J. M. Johnson, 246 Craig St., W., Montreal, is offering to send a lamp on 10 days' FREE trial, or even to give one FREE to the first user in each locality who will help him introduce it. Write him to-day for full particulars. Ask him to explain how you can get the agency, and without experience or money make \$250 to \$500 per month.

Sept. 4-13/24



Introducing Octave

"O, oui! my mos' bes' friend is de OXO Cube.

When Octave would to please Monsieur wit de consome or paté de game, I mak it wit de OXO Cube.

When Monsieur et Madame come home in de night, I send up de nic' hot OXO—and dey sen' der thanks to Octave for hees—what you say?—'appy thought.

When Madame giv de lunch or de big diner, den Octave use de OXO Cube for to mak so many of de new dishes dat Madame she say lik dis, 'my chet, Octave, he is de wizard.

O, Oui! Octave is de king of dem all when he has de OXO Cube for de soup, and de sauce, and de game pie, and de jellies, and croquette and de fricasse, and de lot of other things wat Octave mak wit de little cube.

You jes try him—den you see?'

OXO CUBES

The Great Beef Economy.

At grocers everywhere. In tins of 4 - 15c. " " " 10 - 30c.

Of Interest to Women

Five Easy Recipes For the Fish Course

Codfish Tarts
Boil a pound of codfish and carefully flake it with a fork. Make a rich cream sauce and add to it the juice of an onion, juice of half a lemon, a teaspoonful of chopped parsley, a tablespoonful of washed capers halved, pepper, salt and a quarter teaspoonful of sugar. Add the fish. Line deep tartlet pans with the mixture, lattice the tops with tiny strips of paste and bake until the crust is done. Garnish with a spray of fresh watercress. Serve deviled eggs with the tarts.

Savory Sole
Select a thick, heavy flounder and have it filleted. Rinse the fillets, then poach them in hot water to which add a half teaspoonful of salt and a tablespoonful of vinegar. When done lift with a skimmer to a buttered dish that will stand over heat. Sprinkle with the juice of a half lemon and a half onion. Bake five minutes, dredge with a little flour and cook until a delicate brown. Serve in the dish that the fish is cooked in, and garnish with sliced lemon dipped in chopped parsley. Serve mint jelly and broiled potatoes with the dish.

Salmon Fritters
Flake finely a small can of salmon which should yield about a cupful. Have ready a batter made of a level cupful of flour, two teaspoonfuls of baking powder, a teaspoonful of cornstarch, a saltspoonful each of salt and sugar, one beaten egg, a tablespoonful of melted butter and a half cupful of milk. Beat the batter very smoothly, then add the flaked fish. Drop by spoonfuls in hot fat and cook a delicate brown. Serve the fritters in a napkin with tartar sauce.

Scalloped Fish in Ramekins
Take cold fish left from boiled or broiled fish and flake enough to make a full cup or a little more. Add to the fish a half cupful of crumbs, a beaten egg, juice of an onion, a chopped hard boiled egg and a teaspoonful of finely minced red pepper. Fill buttered ramekins lightly with the mixture and add a tablespoonful of cream to each one. Bake ten or twelve minutes or until they are a delicate brown. Garnish with parsley.

Cod in Tomato Jelly.
Cook a can of tomatoes with celery, parsley, peppers and seasoning.

Add a half packet of gelatine and when melted strain the mixture over a cupful of cold flaked fish. Turn into individual moulds and set to harden. Serve on lettuce leaves.

To Solve the Problems of New Household Fabrics

There is no reasonable excuse for shabby curtains, hangings or furniture coverings. In these days, for materials are most fascinating and offered at prices that fit all pocket-books. If one wishes to be individual, she may get plain linens, crash, casement cloth, cotton materials or upholstery canvas, style her own stencils after individual designs and thus achieve effects that are distinctive.

The stencil outfit is simple and cheap to acquire. The stencils are to be had at art shops in many designs, but if cut at home the paper for them may be purchased already prepared, or it may be done at home by taking a cartridge paper and treating it to a coat of raw linseed oil on both sides. After the pattern is drawn it should be cut carefully with a sharp stencil-knife. The edges must be cut sharply and not ragged. A round brush is used like a stiff shaving brush, and the stencil plate must be kept wiped clean with a soft cloth so it will not blur the pattern in any way. Satins and shiny surfaces are hard to stencil, for they do not absorb as readily and it takes a practiced hand to be successful with them.

French percales are attracting attention among curtain materials and show many charming patterns. English chintzes are more popular than ever this season and many have most interesting and softly colorful designs taken from Chinese porcelain and old tapestries. Early colonial linens show the familiar thistle, wheat and corn-flower designs on soft nut-brown backgrounds. Cretonnes are suitably patterned for nearly all uses and the dark well covered grounds are serviceable where they are likely to have hard usage.

Bedroom curtains made of white cretonne or muslin are daintily ruffled with organdy in sunset colors. Ruffled top and bottom with rows of narrow ruffles between, they are dainty. Net curtains applied with cut-out designs of cretonne are new and quite unusual in appearance. To have the curtain individual they must be done at home, the work is easy to do and can be done in border formation, or in all over design depending on the style of the cut-outs.

The rubberized chintz that comes for bathroom curtains and for the shower curtain, may now be had in several patterns and it can be made to order to match the color scheme of the bathroom. Tie-dyed curtains in a light weight quality of cotton crepe are among the unusual things of the season. Art shops and individual makers are creating designs that are unique and in colors that are not to be had in any other way. Shaded curtains are a fad and they are very effective if the shading is not too dark, though the dark set part is always placed at the bottom of the window. The crepe in the shade had the material for this use as it comes in cobweb texture.

Curtain trimmings and tie-backs are of importance in the finishing of modern curtains and they are a study for those who know little about their infinite variety and the appropriateness of their use. One decorator who used pansy-shade tie-dyed curtains, cut the flowers from large sized pansy cretonne and mounted them on a stiff backing of crinoline for the tie-backs and secured a most charming effect which made the windows look unusual and French in conception. It is these odd touches that make a room attractive.

Where chintz is used in the bedroom, the dressing table is trimmed with it and it is used for a bedthrow as well. The chintz spreads are frequently trimmed with ball fringe dyed to match the most prominent color in the pattern.

A curious profession for a woman is that of a dinner taster. She is a product of Parisian refinement and spends a portion of each day visiting houses and tasting dishes intended for dinner. She suggests improvements and shows the cook new ways of preparing dishes. The duties are pleasant and the compensation ample.

HOW CANDIDATES ARE LINED UP

By-Elections in Quebec Provincial Elections are Creating Considerable Interest

is making itself manifest at both Liberal and Conservative headquarters in preparation for the by-election in five Quebec counties. The Hon. P. J. Paré, chief Liberal organizer, is mustering his forces for an intensive campaign in which the heavy artillery of Liberalism will be ranged against the Conservative forces, headed by Mr. C. J. Lockwell.

The last Liberal convention was held yesterday in Ste. Anne, where Mr. J. H. Dillon was nominated to bear the Liberal standard. His opponent will be Mr. P. Monahan.

BUY-AT HOME AND MARITIME-MADE

Report of Hon. Dr. Foster, Chairman of Executive Committee

St. John, N. B., Oct. 28.—Hon. Dr. W. E. Foster, chairman of the executive committee of the "Buy-At-Home and Maritime-Made" campaign submitted a report on Friday showing that the movement was receiving strong support from merchants and various organizations and was meeting with gratifying success.

The Board of Trade, Retail Merchants' Association and the Maritime Manufacturers' Association have endorsed the movement which has proved popular in the three provinces. R. A. Macaulay had been well received in Halifax and A. L. Crosby, also acting on behalf of the committee, obtained strong endorsement from the St. Stephen Board of Trade and Mayor De Wolfe.

Representative men have spoken publicly on behalf of the campaign, business houses have distributed campaign literature in their mail bags and in a number of towns there have been displayed cards advocating the buying of Maritime-Made Goods.

Marked co-operation had been received from Mayor Pitts and J. D. McKenna, M. P., and support had been given by Sir Douglas Hasen and Hon. Fred Magee, Hon. J. A. MacDonald, Minister of Public Works, and Hon. J. E. Hyatt, Minister of Agriculture. P. E. L. had greatly benefited the movement. Hance J. Logan, M. P., had been a strong supporter and although in its infancy the movement had already been responsible for improvement of conditions in appeals both to reason and sentiment of our people and endeavored to inspire a resolute desire to support and encourage our manufacturers, wholesalers and retailers, by purchasing the products of our own business organizations. It inspires the consumer to make a real effort to spend as much of the yearly outlay in such a manner that the money spent will remain currently active within the Maritime Provinces. It impresses the fact that prosperity and expansion depend upon ready markets for the products of our workers and that the home market is of first importance.

LINER CUT BIG WHALE IN TWO

Berengaria Struck Giant Fish Death Blow, Off the Banks

The officers of the Cunarder Berengaria and Cherbourg, recently told how a mammoth fish met the mammoth liner at the tail end of the Grand Banks, Wednesday morning and what happened.

According to Chief Officer E. J. Rodgers, the whale was a 20-tonner and fully 80 feet long.

The Berengaria was steaming at 23 knots and, with the weight of 78,000 tons of steel and iron behind her stem, struck the giant fish a death dealing blow just behind its midships. The shock was not felt at all on the liner. He believed the whale had died and was coming to the surface when the Berengaria struck it. The sea was dyed red for several feet and the whale was bent like the letter "Y" as it passed along the star-board side, and was only hanging together by a few feet of blubber and skin. The incident occurred just before 8 o'clock in the morning when there are not many of the first cabin passengers on deck.

Capt. Irvine, the master of the Berengaria said that he had been nearly 40 years at sea in sailing vessels, warships, and steamships, and it was the first authentic case he had ever known of a big liner striking a whale.

The candidates will line up as follows on nomination day, October 29th:

Liberal: County: Opposition Quebec

E. Bedard L. Bastien
B. J. Cote Dr. L. P. Desy
A. E. Guillemette G. E. Ladouceur
C. E. Therrien A. C. Crepeau
J. H. Dillon P. Monahan

Ald. Lesage, assistant Liberal organizer, returned from St. Maurice County yesterday afternoon where, he believes, the Liberal candidate will attain an easy victory.

Dr. P. V. Faucher, M. L. A., for Quebec Centre, will be the speaker at a meeting of the St. Jean Baptiste Section of the society of the same name to be held in the Manoir Montmorency.

MURDERS GET NEVER GET FREEDOM
DECADES FRANKS

Chicago, Oct. 21.—Plans for a trust fund that may be used after his death to oppose any efforts to free Leopold, Jr., and Richard Loeb, have been announced by Jacob Franks, father of the boy they killed.

The trustees of the fund, "for the freedom," he declared, "a instant governor, a shrewd lawyer, an indifferent people—and their liberation would be the matter of only a short time, unless provision were made to combat any effort to get them out of Joliet."

In thousands of homes

Big, brown loaves of snow-white bread, light cakes and crisp, crunching pastry are evidences of good housekeeping. Most housekeepers take a pride in them.

Thousands of home bakers depend on Quaker Flour for their baking success. It never disappoints them.

Quaker Flour

Always the Same—Always the Best

We know how Quaker Flour bakes, for each milling must pass a satisfactory test in our own bakery. Every sack is guaranteed to give absolute satisfaction.

A product of The Quaker Mills, Peterborough and Saskatoon.

Distributors, Campbellton, Baird and Peters and all leading Retail stores.

N. B. POTATOES ARE GOING TO ENGLAND

Must Pass Rigid Inspection Before Shipment to Ensure Entry

Fredericton, N. B., Oct. 28.—New Brunswick potatoes are allowed entry to the British Isles provided they are successful in passing the customary examination and certification prior to shipment.

This was the substance of a message which has been received by Harvey Mitchell, Deputy Minister of Agriculture, in reply to inquiries made of the Federal Government of Agriculture at Ottawa as a result of information received by the Provincial Department in connection with a consignment of 10,000 barrels of potatoes which were ready for shipment to England but which had been held up when the shippers were advised by the steamship company that a ban existed against the import of Canadian stock into the British Isles.

Another Scrap Started
Mrs. Crapp—John, this is our anniversary month, you remember—June, the marriage month.
Scrap—Yes, I remember. I fell in love in March, the mad month, and promised in April, the fool month, Boston Transcript.

Carnation Milk

Aids Bake-Day

CARNATION Milk will come as a delightful surprise to any housewife who has never known its convenience and safety and richness. Always on hand—on your pantry shelf; always ready for use; none wasted because it keeps sweet for several days when opened. Sold by grocers everywhere at moderate prices.

Carnation Milk is just pure fresh milk, evaporated to double richness, kept safe by sterilization. Order several tall (16 oz.) cans or a case of 48 cans. Try this recipe and write for the free Carnation Recipe Book.

CUSTARD PIE—3 eggs, 1/4 teaspoonful salt, 2 tablespoonsful sugar, 1 cup water, 1/2 teaspoonful vanilla, 1/2 cup Carnation Milk, few grains nutmeg. Beat eggs slightly, add sugar, salt and milk, diluted with water. Line a pie tin with pastry, pour in the mixture to which the vanilla has been added. Sprinkle the top with nutmeg. Bake in hot oven at first to set the rim, then reduce the heat as egg and milk in combination should be cooked at a low temperature. This recipe makes one pie.

Produced in Canada by
CARNATION MILK PRODUCTS COMPANY, LIMITED
Aylmer Ontario

