



Something for the Ladies

A UNIQUE SUGGESTION

How would you like to earn some Pin Money?

Are you interested in Woman's Suffrage, Homesteads for Women and

the leading questions of the day?

Have you a desire to take an active part in lifting the social tone of your

ommunity?
It is the women on the farm who influence most largely the character of the rising generation. Efficiency, irre-spective of sex, is the watchword now-

adays.

Wouldn't you like to lend a hand to let us have the best for women, for the good of all?

If you are interested and desire pleasing employment without inter-fering with your everyday duties,

THE PIN MONEY BUREAU. GRAIN GROWERS' GUIDE. WINNIPEG, CANADA.

We will shop you how to obtain these reforms and pay you well for your work. DO NOT DELAY— WRITE TODAY.

WHAT WE OWE TO INSECTS Shellac

Cochineal's first cousin, the little lac. dwells in far-away India.

The first thing that the lac bug does

after he comes into the world is to pierce a number of holes in the butea or the corton tree on which he finds himself. Out of these punctures oozes a resinous gum, on which the tiny insects feast. A portion of the gum hardens round them, forming a sort of living tomb, immuring them as the puns of old were walled up in their living sepulchres. Here the imprisoned lacs lay their eggs, and after a time die. Before long the branches are covered with myriads of blood-red atoms,

Generation after generation is born, lives, and dies, on the same branches, till by and by the twigs are incased in thick shells or coats of the hardened resin—

piercing the twigs for a new supply of

shellae. The natives gather the twigs and also the resin that is always found under such trees. The shellae is purified in hot water and over charcoal fires.

Great Britain imports large quantities lac. Her soldiers' scarlet coats are dyed with it.

Shellac is used largely in the manufac-ture of varnishes, as it gives a fine, hard coating, which takes a high polish. Seal-ing-wax is made from it, and it is also

sed in japanning.
In China there are wonderful works of art covered with coats of shellac marvel

lously moulded with strange patterns of intricate design. Some of these objects are very ancient and of fabulous prices.

So we see what a debt of gratitude the world owes to that humble little fellow Coccus lacca.—Margaret W. Leighton.

DOMESTIC ECONOMY

Flavoring an Apple Tart

Sprinkle the fruit with lemon-juice after the crust is filled, and cover it with tiny bits of butter. Then add sugar and nut-

Boiled Puddings

When making roly-poly or other similar pudding, wrap it first in a piece of greased paper before tying it up in a cloth. Not only will the pudding turn out whole, but less time and trouble is needed to wash the cloth.

Your New Rug

Directly a rug is bought, bind it on the under edge with stout holland or furniture webbing. The expense of this is trifling, and the rug will wear twice as long if so

Lemon " Wrinkle "

Heat a lemon in the oven thoroughly before squeezing it and you will obtain double the amount of juice it would give

A Useful Hint

Mutton fat will not get hard and suety, as it usually does, if directly the fat is poured from the baking-tin, the basin containing it is put at the back of the stove, red over, and allowed to remain there until the stove itself cools.

Cold Meat Roly-Poly Pudding

Ingredients: Half a pound of flour, three ounces of suet, half a teaspoonful of salt, half a teaspoonful of baking-powder, one pound of cold meat, one small onion, four tablespoonfuls of gravy, and a little salt and pepper. Mince the cold meat and onion, season them to cold meat and onion, season them to taste with pepper and salt, add the gravy, and mix all together. Suct Crust.—Shred and mince the suct, mix it with flour, salt and baking-powder, add enough cold water to make a stiff dough, roll the pastry out thin. Spread the meat on it thickly, wet the edges, roll it up, and pinch the edges well together. Put the pudding in a cloth, and place it in a pan of boiling water, and let it boil for one hour and a half. Serve it with gravy.

American Shortcake

Ingredients: One pound of flour, two tablespoonfuls of butter, two cups of sweet milk, and two teaspoonfuls of baking-powder. Mix all well, roll out the paste, cut in into small round cakes, and bake them quickly. Split and butter them, and serve them very hot.

Cherry Cake

Ingredients: Half a pound of castor sugar, half a pound of butter, ten ounces of flour, three eggs, half a teacupful of milk, six ounces of dried cherries, two teaspoonfuls of baking-powder. butter and sugar to a cream, drop the eggs in one at a time, and beat the mixture well. Add the milk, cut the cherries in half, stir in the flour (without any more beating), then add the cherries, and lastly the baking-powder. Turn the mixture into a cake-tin, and bake in a moderate over for one hour. oven for one hour.

Egg-and-Bacon Tart

Make a nice short paste, and with it cover a plate. Then take two rashers of bacon, cut them in two, and lay them on the paste. Beat up two eggs, and pour this over the bacon. Season it with a little pepper. Then place a "lid" of pastry over it. This dish is nice for lunch or supper, and either hot or cold.

Struggling Author: "This world will not recognize all I have done until after my death."

Friend (consolingly): "Well, I wouldn't You'll be beyond injury then.





Making an Extra Profit

Like other keen farmers, you are after extra Rich land pays you an extra profit over poor land. It pays well to keep cows on wheat, fruit and other farms to enrich the land. High-producing cows pay you an extra profit over average cows-and the high-producing

SHARPLES

Tubular Cream Separator

will pay an extra profit no other separator can pay. This is because Tubulars have twice the skimming force, skim twice as clean and produce the finest velvety cream. This extra Tubular profit appeals Strongly to shrewd dairymen and business men.
One instance, out of many, is the Free Masons'
Home shown above, which is located at Windsor, Nova Scotia.

erend J. B. Merrill, superintendent of the home, while treasurer of a well-known creamery, discarded a disk machine for the Tubular. The simple, sanitary Sharples Dairy Tubular, which contains no disks, is the machine which does the work for this well-known home and its guests.

Remember that the oldest separator concern on this continent positively guarantees Tubulars forever. Write at once for Catalog 342



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Brookfield, Desford, Man., Feb. 19, 1912.

The Brandon Creamery & Supply Co.,
Brandon, Man.
Gentlemen.—I wish to say that we have been pleased and satisfied with your business methods, and we wish you all success during the year 1918. Thanking you for interesting calender.—Yours most sincerely (Signed) E. Glover.

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The Brandon Creamery & Supply Co., Brandon, Man.

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G. G. G.