

Chase & Sanborn's

HIGH GRADE COFFEE

Chase & Sanborn's delicious Coffee is always the same and always the best.

If you are a coffee lover, Chase & Sanborn's will win your heart.

95

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Eddy's Matches have hailed from Hull since 1851—and these 57 years of Constant Betterment have resulted in Eddy's Matches reaching a Height of Perfection attained by No Others.

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How
to prepare

'CAMP' COFFEE

A teaspoonful of 'CAMP,' sugar, milk, boiling water—that's all! Result—the most fragrant, delicious, refreshing cup of coffee you ever tasted in your life.

Put 'CAMP' on your grocery order to-day.

R. Paterson & Sons,
Coffee Specialists, Glasgow.

Free to Housekeepers

YOU need our New Perfect Egg Separator. We will send it **FREE** with our Handsome, Large Illustrated Catalogue of Necessary up to date household articles. The separation of the egg is perfect, not a drop of the white remains in the separator, and the yolk is held perfect and unbroken. We send the Egg Separator. Large Catalogue of our free premium plan, with beautiful illustrations, on receipt of 5c. to pay postage.

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Hints for the Housewife.

- Don't boil milk for coffee. Scald it.
- Don't put vinegar or severe acids in metal dishes.
- Don't wash glasses in clear water. Use a little soap.
- Don't use cracker-crumbs if you can get bread-crumbs.
- Don't wipe cut glass with the towel. Dry it in sawdust.
- Don't put butter in your refrigerator with the wrappings on.
- Don't put tin dishes in greasy water. It deadens the brightness.
- Don't spoil good, fresh fruit by making it into pies or puddings.
- Don't use butter for frying purposes. It decomposes and is unwholesome.
- Don't serve mashed potatoes with mutton or chicken. Reserve them for beef.
- Don't put ice in your drinking water. Cool the water by putting it near the ice.
- Don't throw away pieces of bread. Save, dry, roll and put them aside for breading.
- Don't make bread into large loaves. The centre is apt to be underdone and spoil easily.
- Don't salt meat before the cooking. Add it after the meat is cooked or when nearly done.
- Don't add lard, molasses or sugar to bread if you wish it to keep well and be wholesome.
- Don't keep custards in the cellar in an open vessel. They are liable to become poisonous.
- Don't salt cucumbers or eggplant before cooking. It makes them indigestible and unpalatable.
- Don't allow graniteware to dry over a hot fire. The iron expands, chipping off the entire outside.
- Don't boil meat at a gallop. Boil five minutes, then cook it at a temperature of 160 degrees Fahrenheit.
- Don't put egg dishes in hot water; it makes the eggs adhere. Soak the dishes first in cold water.
- Don't use tablecloths for breakfast or supper. Small doilies are much prettier and more easily laundered.
- Don't put tin pans on the stove to dry. They become heated, the solder loosens, and they soon leak.
- Don't put a greasy spoon on the table. It leaves a stain which requires time to erase. Put it in a saucer.
- Don't moisten your food with the idea of saving your teeth. It spoils the teeth and you will soon lose them.
- Don't pour boiling water over china packed in a pan. It will crack by the sudden contraction and expansion.
- Starchy foods should always be cooked in boiling water which contains a little salt to render the food digestible.
- Don't use steel knives for cutting fish, oysters, sweetbreads or brains. The steel blackens and gives an unpleasant flavor.
- When milk that is not perfectly fresh is used in a cream sauce or soup do not add salt until just before serving to prevent the milk curdling.
- Don't save cold coffee in the pot in which it was made. Draw it off and put it in a jar; cover and reheat it quickly at serving time.
- To keep a fruit or seed cake moist place it in an air-tight tin with a good scum apple, renewing the apple if it becomes in the least decayed.
- Don't scrub your refrigerator with warm water. When necessary sponge it out quickly with two ounces of formaldehyde in two quarts of cold water.
- Carrots, beans, onions, turnips, cabbage and cauliflower are improved in flavor by parboiling, draining the water off and putting to cook in fresh water.
- Do not invariably throw away the oil from the can of sardines. It is a very good substitute for butter when codfish balls or made-over dishes of fish are on hand.
- When cleaning wall paper do so with a lump of dough made of flour mixed with a little soda and water. The soda will not injure the paper and the work will be done more rapidly with it.
- If anything hot has been accidentally placed upon polished wood it may be removed by first painting the spot carefully with spirits of nitre and then rubbed immediately with sweet oil.
- To clean felt hats, brush and remove dust, then brush again with a good stiff brush dipped in spirits of ammonia, to remove spots of grease, etc. Serge and cloth may be treated in the same way.
- To keep the enamel of the bath in good condition always put in a little cold water first. Very hot water makes it liable to crack and peel off.
- A stain from cocoa or chocolate must be treated promptly. Wet in cold water, then stretch over a bowl and pour boiling water through. A chocolate stain that has been allowed to dry is very hard to remove.
- To mend an umbrella, moisten a piece of black court-plaster and stick it on the inside over the hole. It will not be so noticeable as a darn; and although the plaster may have to be renewed after the umbrella has been out in a hard rain, it is easily done.
- An excellent polish for mahogany is made by placing in a bottle one-half pint each of linseed-oil and turpentine, and one gill each of vinegar and methylated spirit. Shake well together until thoroughly mixed. Remember always to shake the bottle before using.
- An umbrella should not be opened out to dry, as the stretchers are apt to warp in the bent form, giving an unsightly appearance when the umbrella is closed. The silk should be left to drain with the handle downward, and gently wiped with an old silk handkerchief.
- To raise the pile of velvet put on a table two pieces of wood; place between them, bottom side up, three very hot flat-irons, and over them lay a wet cloth; hold the velvet over the cloth, with the wrong side down; when thoroughly steamed, brush the pile with a light wisp, and the velvet will look as good as new.
- Delicately tinted or white ostrich plumes that are soiled may be cleaned by washing in warm soap and water, to which a little borax has been added, using about the same process as one would in washing ordinary articles, soaping and rubbing in the same way and then rinsing in clear water. Until dry they are most sorry looking objects, but once thoroughly dry—the open air and sun combined are the best—the result is a perfectly clean, fluffy feather. Of course it needs curling.
- To Wash Flannels.—Flannels that have become badly yellowed through neglect may be whitened in this way. Boil four tablespoonfuls of flour in four quarts of water, stirring free from lumps. Pour one-half of this mixture over the flannels, cover and let them stand a half hour. Rub with the hands but use no soap. Rinse the flannels in clear water of the same temperature, then heat the remainder of the liquid and pour over the flannels again. Proceed as before, rinse thoroughly, then hang out to drain and dry.
- Household Cinematographs.—Clean enameled bath tubs and marble wash bowls with kerosene. Use gasoline for greasy woodwork. Economize on the covers of comfortable, rather than on the filling. Rub a mixture of soap and salt on mildewed spots. Remove mortar and paint from glass with hot, sharp vinegar. Place small bags of sulphur in cupboards infested by ants. Renovate a sour sponge with lemon juice, and rinse in warm water. Rub white of egg on tarnished gilt picture frames with a bit of flannel, then brighten with turpentine.
- These Pills Cure Rheumatism.—To the many who suffer from rheumatism a trial of Parson's Vegetable Pills is recommended. They have pronounced action upon the liver and kidneys and by regulating the action of these organs act as an alternative in preventing the admixture of acid and blood that causes this painful disorder. They must be taken according to directions and used steadily until they all speedily give evidence of their beneficial effects.