

the children, and on Easter morning all the little ones search for the hot, colored eggs, which have been hidden about the rooms of the home.

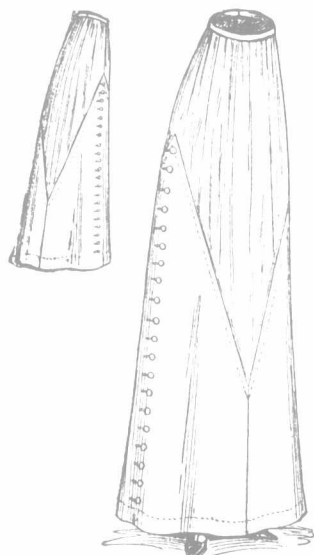
A DEADLOCK.

Johnny—"Grandpa, do lions go to Heaven?"
Grandpa—"No, Johnny."
Johnny—"Well, do ministers?"
Grandpa—"Why, of course. Why do you ask?"
Johnny—"Well, suppose a lion eats a minister?"—Life.

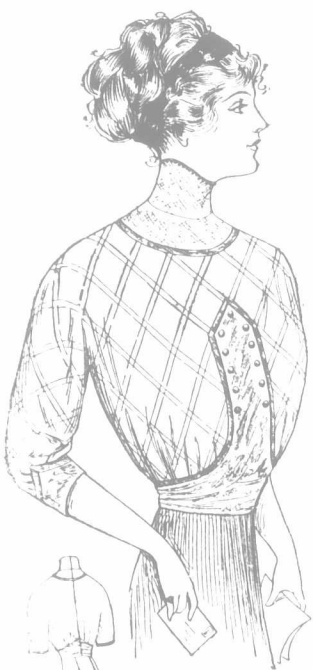
"The Farmer's Advocate" Fashions.



6960 Fancy Waist,
34 to 42 bust.



6961 Three-Piece Skirt
Lengthened by Circular
Portion, 22 to 30 waist.



6966 Peasant Blouse with
Fancy Girdle, 34 to 40 bust.



6970 Nine Gored Skirt,
22 to 36 Waist.

Please order by number, giving measurement, and allowing at least ten days to receive pattern. Price, ten cents per pattern. Address, Fashion Dept., "The Farmer's Advocate," London, Ont.

News of the Week.

The new National Art Gallery of Canada will be opened in Ottawa, April 20th.

The first monorail for passengers and freight will be opened in Germany this summer.

The contract for the new Quebec bridge has been awarded to the St. Lawrence Bridge Co.

Hon. Mr. Fielding's Budget statement showed a surplus for the year ending with March amounting to \$30,500,000.

There is a movement afoot to establish model schools at Guelph and other points in Ontario, with a four months' term lasting from August to December.

The race for the South Pole now lies between the British explorer Scott and the Norwegian Amundsen, both of whom have reached a far southern latitude. A Japanese Antarctic expedition also left New Zealand last month.

President Taft promises to come forth as one of the most notable peace advocates of the time. Not long ago he made the statement that he could not see any reason why matters of national honor should not be invariably settled by a court of arbitration, and expressed the opinion that if the United States could negotiate a positive agreement with some other nation to abide by the adjudication of such a court, no matter what was involved, a long step forward would be taken. Subsequently, in the British House of Commons, First Lord of the Admiralty McKenna foreshadowed that no further increase in expenditure for naval armament will be made after this year, provided the Germans do not force the step by marked increase in their programme; while Sir Edward Grey intimated that Great Britain would be delighted to receive such a proposal as that embodied in President Taft's words. Both sides of the House applauded the suggestion; while, in the House of Lords, Lord Chancellor Loreburn expressed the opinion that the United States President's proposals might prove to be the most important utterances of the century, and a turning point in the history of the world. The French Chamber of Deputies also has declared in favor of limitation of armaments. In Germany the proposals have met rather generally with a cold reception, but the German So-

cialists will introduce a resolution in to the Reichstag asking for an immediate international understanding regarding a general reduction of armaments and the abolition of the right of capture at sea.

The Ingle Nook.

[Rules for correspondents in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen-name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on. (4) Allow one month, in this department, for answers to questions to appear.]

At Housecleaning Time.

(Continued.)

Now, having finished with the walls, furniture and floors, we may turn to windows, carpets, etc.

To Wash Lace Curtains.—Shake and brush them first to remove dust. Soak over night in a suds made with some good white soap, then work them up and down gently, and squeeze them between the hands to get the dirt out, but do not rub them on a board. Next, put them in a clean, warm suds, with ammonia added, put through this gently, and keep changing the water until the curtains are clean. Never wring curtains; press the water out. Now rinse well through two or three waters, and put through hot, thin starch. If the curtains are white, the starch may be slightly blue; if cream color, strong coffee may be added. Pin each point to the drying frame, and dry quickly. The curtains will not need ironing, except, perhaps, a little pressing about the points. . . . If the curtains seem almost too far gone for use, mend them with net, or a bit of coarse lace, soak as before, and put them in a mosquito-netting bag to wash.

To Make White Curtains Cream.—Dye with strong coffee, or saffron tea. Test with a bit of lace before putting the curtains in.

To Remove Old Putty from Windows.—Heat an iron rod or soldering-iron, and pass it slowly over the putty, which will become soft, and may be easily removed.

To Remove Paint and Putty Spots from Windows.—Wet them with hot vinegar and scrape very carefully.

To Wash Windows.—Provide plenty of clean cloths of old cotton. To half a pail of very hot water, add $\frac{1}{2}$ cup kerosene. Wring a sponge out of this and go over the window. When it just commences to dry, go over it with the clean cloths. Choose a rather dull day, so that the windows will not dry too quickly, as otherwise it is hard to keep them from being streaked. A chamois skin, instead of cloths, is good, and one, if kept clean, will last for years. (2) Another Method.—Take a pad of cotton rag soaked in glycerine and rub the glass; then lightly polish with clean, dry rag, until the glycerine is invisible. This is a method more suitable for winter, as it helps to prevent condensation.

To Join Matting.—Instead of thread, use raffia, dampened and split. Use a needle with a long eye. Finish the ends by raveling out about 2 $\frac{1}{2}$ inches from each end and tying the strands into a fringe. This can then be turned under, with a bit of the matting if so desired. This looks better than binding or hem, and can be more quickly cleaned.

To Remove Grease from Matting.—Cover the spot with French chalk, and sprinkle with benzine or gasoline. When the latter has evaporated, brush the chalk off.

To Clean Matting.—Wash with warm water to which plenty of salt has been added. Dry quickly.

To Clean Carpets.—Have a frame made of poultry netting, if possible, a foot or two from the ground. Lay the carpet on this, face down, and beat well, reversing and beating until all the dust is out. The carpet-beaters that may be bought for a trifle, are best—unless you can procure a vacuum cleaner.

To Clean Very Old and Soiled Carpets.—Shave a bar of laundry soap into enough water to melt it. Put this on the stove and let the soap melt, then remove, and, when cool, add half a bottle of ammonia. Apply to the carpet with a stiff, clean scrubbing brush, slightly

dampened, and scrub vigorously. Rinse and wipe, and see that the carpet is not walked over until dry, but do not use a drop more water than is absolutely necessary. This plan is not good for green carpets, as ammonia turns green red.

To Brighten Carpets.—Beat and sweep, then wipe with soapsuds, to which turpentine has been added, 1 tablespoonful to a gallon. (2) Another Method.—Beat and sweep, then apply plentifully cornmeal, dampened in clean soapsuds. Leave on for a few minutes, then sweep off. (3) After cleaning, rub with a cloth wrung out in vinegar and hot water, a cupful to a pail.

Blackening Stoves.—If the blackening will not adhere, add to it a few drops of glycerine or a little molasses. Use a leather mitten when blackening and polishing. (2) The following is said to be very satisfactory: Put equal parts of vinegar and linseed oil in a bottle, shake well, and apply to the stove with a soft cloth. This does not give a high polish, but cleans and blackens.

To Clean Enamelled Iron Bedsteads.—Apply kerosene on a cloth. Use just a small quantity, and rub well.

(To be continued.)

Pork Cake Recipe.

Requested by I. G., Middlesex Co., Ont. After looking through several years' of the earliest issues of "The Farmer's Advocate," I have failed to locate this special recipe. The following, however, are very good: (1) To 1 lb. salt pork chopped very fine, add $\frac{1}{2}$ pint strong boiling coffee, 2 cups brown sugar, 1 cup molasses, 1 teaspoon soda, 2 heaping teaspoons cinnamon, 1 teaspoon cloves, 1 nutmeg, 6 cups flour, 1 lb. seeded raisins, $\frac{1}{2}$ lb. citron and candied orange peel sliced thin. This makes two large cakes. Bake in a moderate oven. (2) 1 cup chopped pork, 1 cup raisins, 1 cup molasses, 1 cup milk, 1 teaspoon salt, 1 level teaspoonful soda, 4 cups flour. Bake in moderate oven.

To Corn Beef.

Will you be kind enough to send me, in next week's issue, a good recipe for corn-beef?

HOUSEKEEPER.

Make a brine of salt and cold water strong enough to bear up a potato. Add a pinch saltpetre, but this must be used sparingly or it will make the beef hard, 2 ounces saltpetre is enough for a barrel of beef. Boil the brine down, about in the proportion of 3 pailsful to 2 pailsful, then, when it is cool, lay the beef in and turn occasionally for two or three weeks. You may add allspice, cloves, etc., to the boiling brine if you like.

Will all who wish to write to this Department please read the standing notice at the head of it. It is often quite impossible for us to insert letters, etc., before a month after they are received. Please make this allowance.

Recipes.

Dear Dame Durden,—Would you kindly print in your valuable paper the recipe for candy—"Sea Foam," and also directions for cleansing the liquid chicken has been boiled in, so as to have it clear when jellied?

Am enclosing a recipe for candy, "Creamed Maple," which I think is very good: Two cups cooking sugar, 3 table-spoons syrup (either maple or corn), butter size of an egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda. Stir while cooking. Boil till it hardens when dropped in water. Add nuts after taking off stove. Stir, and pour on buttered pans.

Date Cake.—Two cups flour, 2 cups oatmeal, 2 cups buttermilk, 2 cups cooking sugar, 1 small cup butter, 1 teaspoon soda, 1 lb. dates. PRISCILLA.

Middlesex Co., Ont. Skim the liquid very carefully while hot, removing every particle of grease from the top with clean blotting paper. Strain and let cool. Break up the shell and white of an egg, beat slightly, and add it to a quart of the cold stock. Place all over the fire and let boil quickly five minutes, add half a cup cold water, stand aside immediately for five minutes, then strain; then pour over the chicken that is to be jellied. If you wish the jelly clearer than this, you will have to use