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Does It Pay

to serve low-grade oatmeal to the children, when Quaker Oats costs one-half cent per dish?

Quaker Oats is made from just the rich, plump grainsthe finely flavored oats.

We get but ten pounds from a bushel. That cream of the oats, when prepared by our process,

forms the finest oat food in existence. The exquisite flavor has won millions to it. In this daily dish—this premier food—don't you think that the grade is important?

Family size, with a piece of china beautifully decorated, 25c. Regular size for city trade, 10c.

Extreme West



PETERBOROUGH, ONT.



Look for the on every package.



Take A Handful Of "St. Lawrence" Sugar Out To The Store Door

-out where the light can fall on it—and see the brilliant, diamond-like sparkle the pure white color, of every grain.

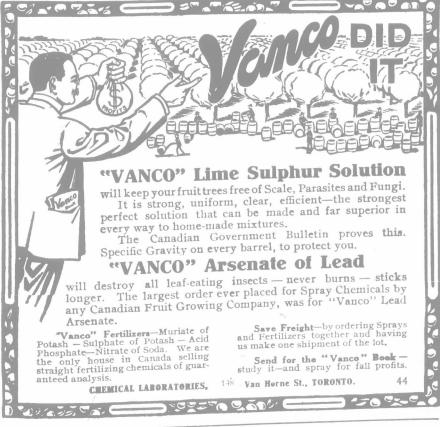
That's the way to test any sugar — that's the way we hope you will test

Sugar Sugar

Compare it with any other sugar—compare its pure, white

Better still, get a 20 pound or 100 pound bag at your grocer's and test "St. Lawrence Sugar" in your home.

THE ST. LAWRENCE SUGAR REFINING CO., LIMITED, MONTREAL,



MENTION THE FARMER'S ADVOCATE WHEN WRITING ADVERTISERS.

propriate), trimmed with yellow pond lilies. We were very conscious of those big hats and yellow lilies-conscious and -satisfied.

The choir-room that morning was quite filled with "creations" somewhat similar to our own, black and yellow everywhere, as though it had been a Spanish fete,and every hat enormous in size. When the sopranos and altos filed into the choir-loft the bassos and tenors were quite blotted out. Moreover, the whole church was one fluttering mass of new headgear, and resembled nothing so much as a millinery show, whose gorgeousness quite overshadowed the two white Easter lilies on the Communion table. The pure spring sunshine flooded in through the windows, but upon women whose attention was too often distracted from the service by the head decorations in this seat or that ahead. Women do love pretty things, there's no getting out of it, and it is quite right that they should. Indeed, there would be something wrong with a woman who had lost all interest finally and forever in a pretty hat, so perhaps it was not altogether the fault of those women on that Easter Sunday if they peeked a bit. The fault was rather with the custom that made such a wholesale display possible.—And yet, somewhere, it must have been the Sab-

The custom of such Easter show obtains in but few places now, and among comparatively few people. We can all help in putting a ban upon it by coming out, by degrees, with our finery, wearing our new hats either a week or two before or after Easter, and so leaving the day to be marked by its message rather than a flaunt of ribbons and artificial flowers.

By the way, what do you think of surplices and "mortar-boards," or caps equivalent to them, for choirs? I should like to hear your opinion on the subject, then I will tell you mine.

JUNIA.

DROP COOKIES-CLEANING QUERIES

Dear Junia,-This is my first letter to the Ingle Nook, although I have always read with pleasure the many helpful letters sent by all the other chatterers. So now I have come in distress myself. I always save the papers, but there is one that I don't seem to be able to find. It was one containing a recipe for ginger drop cakes, and if I remember rightly, it was given by Miss Canada in August 20th, 1911. I remember there were 3 eggs and 5 cups of flour, 1 cup boiling water; the rest of the recipe I cannot recall. (2) I have a navy blue dress, very loosely woven goods, all wool; is there any other color I could color it besides black? (3) Could you publish a method for cleaning Brussels carpet? (4) Also a method for cleaning rust off the steel on a range? (5) Could you also tell me how to clean a yellow silk piano drape which has been badly spotted by flies? Would you advise rinsing it out in strong salt water?

Well, I guess I have asked enough questions for the first time. With best

wishes to all, I am, "BLACKBIRD."

Glengarry Co., Ont. I have not been able to find the recipe you mention. Perhaps someone else can give it. Here is a recipe for drop ginger cakes which may be satisfactory: Put in a basin 1 cup brown sugar, 1 of molasses, 1 of butter, then pour on 1 cup boiling water and stir well. Add 1 egg well beaten, 2 teaspoons soda, 2 tablespoons each of ginger and cinnamon, teaspoon ground cloves, 5 cups flour. Stir well, and drop in spoonfuls on a buttered tin, and bake in a rather quick

(2) Packer's Dye Works' manager, to dress, says that if it is a very dark navy it will not dye well to any color but black. If a light navy, it might take a off the leaves near them. She says that it would be dark green. and trim differently to make a change. (3) Nothing is better than a vacuum cleaner for taking dust out of carpet If, however, the carpet is soiled with dirt-marks or stain, other methods must be resorted to. The following formula, known as "Clarke's Wash for Carpets," is given by Scientific American. Solution (a).—Mix 4 parts ammonia water new, put a teaspoonful of wood alcohol with 3 parts alcohol diluted with water.

Rub the carpet with this to loosen the dirt, then wash well with solution (b) made thus: Dissolve 10 parts soap in 20 parts water, add 31 parts soda and 1 part each of ammonia water and alco-Rinse well and dry.

Another method is to use a wash of 1 part oxgall to 1 pailful water. Rinse with clear water, and sponge as dry as possible.

(4) To remove rust from steel, cover the spots with sweet oil, well rubbed in. Leave for 48 hours, then rub with pulverized unslaked lime. To remove it from a nickel-plated surface, cover the spots with oil for a few days, then rub with a little ammonia. If this fails, apply very dilute hydrochloric acid. When dry, polish with whiting.

(5) Wash your silk drape in gasoline. Of course, you understand that this work must be done in a room where there is no flame, either fire or lamp-flame. Neglect of this precaution has often caused dangerous explosions. If you are too much afraid of the gasoline, as some are, soak the drape in water to which a little turpentine has been added, let dry, then wash carefully with cool soft water and a mild soap.

CLEANING WOODWORK-FLOOR FIN-ISH.

Dear Junia,-We are fixing over our kitchen and putting in a bath-room, and will have hardwood floors in kitchen and bath-room. I wonder if anyone could tell me the nicest way to finish the hardwood kitchen floor.

Have any of the readers had any experience with light oak-grained woodwork in a kitchen? Would it stand cleaning as often as a kitchen does? It seems to me it is easier to clean than paint.

I will have to tell the readers how we fixed some of our softwood floors. First fill all the cracks with crack-filler, let dry, then give the floor two coats of yellow floor paint (the best). Lastly, give it a coat of walnut varnish stain. You will have a pretty, as well as durable floor. L. A. R.

Beauharnois, Que.

If I had a hardwood kitchen floor, I think I should cover it with linoleum, but, of course, many prefer the bare floor. Will someone who has had experience be kind enough to answer this question?

Woodwork may be cleaned quite easily by rubbing it with a little kerosene, polishing well afterwards with clean cloths. If you dislike using the coal-oil, wash it with water to which milk has been added (1 pint milk to a gallon of water), and rub dry with soft flannel, cottonflannel, or chamois. The natural wood should be even more satisfactory than a painted surface. If too light in color.

To The Chatterers.

House-cleaning time will be on now before we have time to turn around. Will you kindly ask me at once about anything that is troubling you in regard to this work? I will at least try to find the solution of the problem for you. Address all letters to "Ingle Nook," "The Farmer's Advocate," London, Ont.

Brussels Sprouts.

Blue Bird, Haldimand Co., Ont., wishes to know how to grow Brussels Sprouts. The soil should be a rich loam: in a sandy soil compost should be dug in about each plant. The seed may be sown under glass in April, and transplanted once, or it may be sown outside as soon as the ground is fit. Sow very thinly, about half an inch deep. When well up, thin out well, and transplant in June. Keep the patch clean and the surface well worked up, fertilizing with whom I telephoned in regard to your liquid menure at time of transplanting, and weekly for three or four weeks. When the sprouts begin to show, break

When it is time to use the vegetable, safer to dye it navy blue again (if faded) cut off the sprouts, leaving as much as possible of the heel in order that new sprouts may form.

Our Scrap Bag.

WASH SILK.

To make wash silk look almost like to every pint of the water for rinsing,