

## Sunshine Furnace

Don't Shovel Ashes

Not one make of furnace in twenty is supplied with an ash-pan.

Without an ash-pan the ashes must be shovelled into a pail or some other receptacle for removal—means dust in the eyes, ruined clothes, extra work; a dirty disagreeable job—the meanest part of furnace tending.

The Sunshine Furnace has an ash-pan which catches all the ashes, and slides in and out easily. Has two handles for carrying. No shovelling, sweeping or dirt.

This is only one of a dozen good features possessed by the Sunshine Furnace, none of which are found on any other furnace.

### McClary's

London, Toronto, Montreal, Winnipeg, Vancouver, St. John, N.B.

**H. MACAULAY, - Sole Agent CHATHAM**

**Convenient Dish Drainer.**

Dishwashing is one of the greatest trials of the housekeeper, and any convenience that will expedite this tri daily task and make it easier is eagerly sought. The particular housewife is interested upon a thorough rinsing of the dishes after they have been washed, and for this purpose two dishpans are usually employed, thus necessitating a double thrusting of the hands into hot water, one of the most disagreeable features of the whole operation. A St. Louis housewife has adopted a dishwashing contrivance consisting of a supporting frame for the kitchen sink. It is a wire framework, with transverse strands to give rigidity and strength, the ends of which members are bent or turned downward to form supporting legs. When the dishes have been washed, instead of being placed in a second pan and so reheated they are placed on this wire frame and rinsed, either by turning on the hot water spigot or by being drenched by means of a dipper.—St. Louis Post-Dispatch.

**Head Lamp Shades.**

Those who have an inclination to do head work, though not knowing enough about it to attempt the handsome bags and purses, will no doubt be pleased to go into shade adorning. Candle shades are simplest. The shade proper is made of little medallions or other forms so shaped that they will fit together. Each head is strung on wire. One color effects are safest for the beginner. Another idea is to simply make a fringe for a shade. The beads used should be exactly matched to the shade. These tiny beads are not colored, but are rather lined with a color, the color being put in where the bead is pierced. For a candle shade the fringe should be made thus: Make a wire circle the size of the shade. Cover it with tape. String beads to a length of two and a half inches and sew them to the covered wire close together. It is well to have a number of needles threaded at once. In making fringe for a lamp shade the depth varies according to the size of the shade.

## FANS TRANSFORMED.

A NEW SPHERE OF USEFULNESS FOR JAPANESE TRIFLES.

Dainty Conveniences For a Summer Evening—Crape Paper, Chints, Silk and Ribbon Used—Holders, Screens and Other Devices.

It is always desirable to have an ample supply of fans in readiness to hand to your guests on a summer evening, and for this purpose nothing could be daintier or less expensive than Japanese fans metamorphosed by the use of crepe tissue paper, a proceeding



A PHOTOGRAPH HOLDER.

which the Designer describes as follows: To begin the work cut from brown paper the shape (whether circle, trefoil or diamond) which you wish the remodeled fan to assume. Paste this pattern smoothly upon the fan and cut away the Japanese paper and thin bamboo from around it; then paste over both sides firm muslin or duck, firming into shape around the outer edge. This makes the fan strong and durable and also gives something to sew to.

Now cover one side of the fan with crepe paper, bringing it over the edges and pasting down on the other side. If a ruffle is desired it is sewed around the edge, care being taken not to lose the outlines, and the back of the fan is then covered with crepe paper, doubled under a little and pasted down. The handle may be silvered or gilded and a design outlined on the fan center in liquid gold or silver or black ink, or crepe paper which comes already decorated may be used for the center and plain for the ruffle.

If preferred, pretty figured chintzes, silks or cretons may be employed to cover the fans, and a silk cord may take the place of the ruffle as a finish for the edge.

The first cut shows a "photograph fan." The openings for the photos are first cut in the brown paper pattern, which is pasted on, and the fan then cut out to correspond. In the illustration the fan is of white silk; the edge is finished with a heavy blue silk cord. The scroll decorations are done in liquid gold. Blue ribbon, like that of the bow, is stretched across the back of the various openings to hold the pictures, which are slipped in between the ribbon and the fan.

The second fan shows a trefoil done in white crepe paper. A design of gold scrolls and leaves ornaments the



MADE OF CRAPE PAPER.

center, and the handle and sticks are gilded. The bow is of old rose satin ribbon.

A very pretty table screen may be made by fastening together three or four of these photograph fans with hinge bows of ribbon or silk cord, after shortening the handle two or three inches to form feet for the screen.

**Echoes of Fashion.**

The flower toque is a decided feature of this season's fashions and has not yet succumbed to the fatal effects of unworthy imitation.

At the seashore and in extremely warm weather overalls and rompers, worn directly over the underclothing, are suitable for both lads and lassies.

Long wraps are as indispensable as ever, whether in cloth, pongee, rajah or linen, for driving, junketing on pleasure bent or for long or short travel.

Rajah makes a very serviceable wrap for summer use, while pongees, in colors as well as in the natural shade, are held in great favor by every one.

Bracelets, bangles or wrist velvets are in favor for wrist and arm dressing when wearing elbow sleeves.

Shirring cord ribbons for trimming are in great vogue. They come in several widths in gauze and soft silk.

Lace is seen everywhere and upon every sort of material. It appears in curious but pleasing combinations with broderie anglaise.

## CANNING FRUIT.

An Experienced Housewife Talks to a Young Neighbor.

"In June come strawberries, rhubarb and cherries; July brings red and black raspberries, gooseberries, currants, blackberries and blueberries. In August we have blackberries, peaches, plums, pears and crabapples. A September sun ripens quinces, grapes, barberries and citrons. When I am planning to put up fruit I make my preparations the night before. Fruit cans and lids are sterilized by putting them in cold water softened by borax and allowing it to boil for twenty minutes. I provide new rings. A rubber which has been used once is fit only to throw away. When the cans have been thoroughly cleansed fill each one with water, put on the rubber and lid, screw tight and turn upside down on a sheet of paper. If there is the slightest leak it will show, therefore discard that jar. There is a crack or chip in it somewhere by which bacteria will enter to make the fruit ferment later.

"Next morning I rise early and go to market at 6 o'clock, hiring a parcel delivery man to carry home the fruit. This costs 15 to 20 cents, but it pays. I get the pick of the finest fruit gathered freshly the night before, and I have it at the house ready to begin work on after breakfast. Norah washes the dishes and leaves the beds to air till afternoon; then we both begin work on the fruit, getting it out of the way before lunch time. Now we have berries enough hulled to begin work."

"Why are you sorting them over?" asked Margaret, while she watched her neighbor separate the berries into two bowls.

"The fine, large ones are for canning; the smaller berries are to convert into juice."

There was one quart of inferior berries. Mrs. Griswold put them with



BOTTLE READY TO FILL WITH FRUIT.

half a cupful of water over the fire in a small saucepan. When they had cooked to a pulp she squeezed them through a potato ricer, then added to one pint of juice a pound of sugar and half a pint of water. While it simmered for twenty minutes she filled the cans with the fine berries and set them into the can, which held a layer of excelsior and enough warm water to cover half of the cans. Fresh berries were added as the fruit sank into the can. Into the bottles was poured the ruby colored strawberry sirup.

When each can was filled to overflowing the lids were snapped on and hot water was poured into the boiler till it almost reached the top of the cans. The gas was lit underneath, the lid of the boiler was put on, then the water boiled slowly for half an hour. The cans were lifted out and covered with a thick towel to prevent cool air striking them. That might have cracked the glass.

"This is all the science there is about canning fruit," said Mrs. Griswold when the last jar was set upon the table.—Delineator.

## The Lingerie Detail.

Now the lingerie detail is one of the crazes of the day. It commences with our simplest morning shirts and only concludes with the smart demitoelet. One finds oneself lately almost feverishly anxious to arrive at the detail of some striking cravat or collar, and, apropos of the latter in the guise of the tiny turnover, it is difficult to recognize any other than the finest hand embroidered muslins. These afford just the loveliest touch imaginable to the soft silks and foulards of the hour, the while they comport themselves with equal reason on the simple linen slip.

## A Flower Luncheon.

A pretty fancy is a flower luncheon, when some chosen flower is made the central idea. At a rose luncheon, for instance, the decorations would be of roses; the dishes figuring on the menu would be chosen, as far as possible, in shades of pink—lobster, tomato and so on; the hostess garbed in rose color; crystallized rose petals in the bonbon dishes; a Beauty rose, tied with pink satin ribbon, at each place, and, in fact, everything as nearly as may be couleur de rose, including the lamp shades, if they are used, as is sometimes the case at "swell" luncheons.

## A College Dainty.

Dream Cakes.—Put slices of American cheese between very thin slices of white bread and fry in butter, red pepper and salt. The pepper should, of course, be used according to taste, but they are supposed to be better when well seasoned. The bread should be thin enough to let the cheese melt through.—L. C. Price, Vassar College, in Good Housekeeping.

## Berry Dumplings.

For berry dumplings make dough as for strawberry shortcake, roll out and cut in rounds five inches across; place on the rounds a tablespoonful of berries. Pinch well together, brush over with eggs, using the white only; bake in a brisk oven and serve with cream and sugar.

## Red Rose Tea is Clean Tea

CLEANLINESS is as necessary to tea quality as to any other food.

Tea rolled by hand, cured by hand, weighed, blended and packed by hand may or may not be clean.

Every operation of making Red Rose Tea, on the plantation and in the warehouse, is performed by machines, the rolling and curing, the blending and weighing are all done by scrupulously clean automatic machinery.

Red Rose Tea is never touched by human hands from the picking to your kitchen.

Red Rose Tea is always clean. It cannot be otherwise, because it has no possible chance of contamination.

Its "rich, fruity flavor" cannot be impaired by foreign substance of any sort whatever.

## Red Rose Tea is good Tea

T. H. Estabrooks  
St. John, N.B., Toronto, Winnipeg

## AN UGLY PINE FLOOR.

The Way It Was Made Almost Equal to Hard Polished Wood.

"I moved into a cottage that had unsightly wide board, wide cracked floors of pine. They were badly stained, and altogether hopeless looking when one realized that rugs were to be laid on them," says a writer in an exchange. "As there was no possibility of making them look worse, I decided to experiment. I scrubbed them clean then carefully puttled up all the cracks with the aid of a putty knife. After the putty was dry I applied oak colored floor paint of a good, reliable brand. The first coat was thinly applied and dried in twelve hours. Then the surface was lightly sandpapered, and a slightly heavier coat of paint was applied. After this was thoroughly hard it was sandpapered again and a thin, well brushed coat of lacquered varnish put on. This takes longer to dry than paint and must be perfectly dry before being sandpapered in readiness

for the second coat. By this time my stained and despoiled floors were a rich oak color, with a very fine hard polished surface. This work I did in the spring. In the fall I gave the pine a thin coat of linseed oil and turpentine (two parts oil to one turpentine), well rubbed in with a flannel, with the result that the floors took on their pristine freshness. Unless they have very hard use, painting and varnishing once a year is sufficient to keep them nice. To clean floors treated in this way it is only necessary to wipe them up once a month with a slightly oiled cloth drawn over a broom. I have seen floors painted black in the same manner and varnished with black floor polish that looked uncommonly well as a background for oriental or bright colored rugs. While I do not claim that floors treated as described herein are equal in effect to the beauty of well waxed hardwood floors, I do say that they are very well appearing and, with rugs on them, greatly to be preferred to the insanitary carpet."

Minard's Liniment Cures Garget in Cows.



There is nothing like Sunlight Soap for Household Utensils.

When you have to use hard water it is not an easy matter to wash household utensils. To do good washing you should have good soap and soft water (rain water). If you use hard water you must have good soap, and the best soap you can get is Sunlight Soap because it softens the hard water and makes a copious creamy lather. Use Sunlight Soap for all household purposes and the results will surprise you.

## SUNLIGHT SOAP

ASK FOR THE OCTAGON BAR.

Sunlight Soap washes the clothes white without injuring the hands. LEVER BROTHERS LIMITED, TORONTO.

## STRICTURE CURED

YOU CAN PAY WHEN CURED.

NO NAMES USED WITHOUT WRITTEN CONSENT. STRICTURE AND KIDNEY DISEASE CURED.

"I had stricture for eleven years. It finally brought on Bright's Disease of the Kidneys. I had an uncomfortable shooting pain in the groin and feeling as though something was in the urethra. My back was weak and I could scarcely stoop over. Urine was full of sediment. Had a desire to urinate frequently. Family doctor, so-called specialists, patent medicines, electric belts, all failed. I was discouraged. I had spent hundreds of dollars in vain. Finally I consulted Dr. Kennedy & Kergan as the last resort. I had heard a great deal about them and concluded from the fact that they had been established over 25 years that they understood their business. I was delivered with the results. In one week I felt better and in a few weeks was entirely cured. Have gained sixteen pounds in weight."

G. E. WRIGHT, Lansing.

ESTABLISHED 25 YEARS.

CURES GUARANTEED OR NO PAY.

HAS YOUR BLOOD BEEN DISEASED?

BLOOD POISONS are the most prevalent and most serious diseases. They sap the very life blood of the victim and entirely eradicate from the system will cause serious complications. Beware of Mercury. It only suppresses the symptoms—our NEW METHOD positively cures all blood diseases forever.

YOUNG OR MIDDLE-AGED MEN.—Impudent acts or later excesses have broken down your system. You feel the symptoms stealing over you. Mentally, physically and sexually you are not the man you used to be or should be.

READER.—Are you a victim? Have you lost hope? Are you intending to marry? Has your blood been diseased? Have you any weakness? Our New Method Treatment will cure you. What it has done for others it will do for you. CONSULTATION FREE. No matter who has treated you, write for an honest opinion. Free of Charge. Charge reasonable. "The Golden Monitor" (Illustrated), on Diseases of Men. Sailed Book on "Diseases of Women" Free.

NO NAMES USED WITHOUT WRITTEN CONSENT. Everything Confidential. Question List for Home Treatment Free.

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Is something absolutely unique in this world.

President Roosevelt.

The popular route to this delightful spot is via Union Pacific to Monida, thence by stage to all points in the park.

The stage ride from Monida, by the splendid Concord Coaches of the Monida & Yellowstone Stage Co., through scenery hardly inferior to the park itself.

Very low rates during June, July, August and September.

Inquire of

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## House Cleaning Time

Is here and no doubt your home requires Painting and Papering. We have a number of First-Class Workmen in this Department who can attend to your wants. All work guaranteed.

Call at the Office or Phone 52, and we will call and submit samples and prices.

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## PERE MARQUETTE

BUFFALO DIVISION

EFFECTIVE MAY 1, 1905.

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