

THE BUDGET OF THE DAUGHTERS OF THE EMPIRE

It will help every woman to read the plan of constructive work the Daughters of the Empire undertake and accomplish. I take the following from their booklet: **Work for Primary Chapters of the Order**

"Whatever thy hand findeth to do, do it with thy might."

To set an example of respect and reverence to the National Anthem when played.

To work for the navy. To increase the knowledge of its indispensability to the Mother Country and her possessions.

To take an interest in school work and promote patriotism in schools.

To supply a flag where needed.

To influence auctioneers to use plain flags instead of Union Jacks.

To care for veterans, and see that they are not in want.

To supply a cot in hospital called by the name of the Chapter supporting it.

To furnish a ward in hospital also called after the Chapter.

To erect tablets commemorative of heroic deeds.

To instruct children in love of country and unity of Empire.

Supplying reading matter to sailors.

To help the school authorities to increase the knowledge of our children by contributing to libraries.

In doing everything to make young and old feel that there is "no land like their own land" in all the world.

To help to alleviate any suffering in any part of our Empire.

To combine and use our influence to see that the Union Jack, the flag of the Empire, is the only flag hoisted in the Dominion.

To erect monuments, tablets or statues, commemorative of heroic deeds.

The Executive Council would be glad if different Chapters would find out what military graveyards are in their neighbourhood, and kindly send in a few particulars in reference to them.

Papers to be read and discussion take place on Imperial topics.

To contribute books on the British Empire to school libraries.

To protect and preserve all historic spots in our country, as they will be of value to our Dominion as it increases in years.

To encourage the study of the governments and conditions of the overseas Dominions.

To further the Baden-Powell scout movement.

The following just tribute to the I. O. D. E. was composed by Fred Yates.

"DAUGHTERS OF EMPIRE"

ONE King, one Flag, one Loyalty,
one Empire wide and free;
One throbbing heart in fealty, one
love for liberty;

One sympathy when Innocence is dragged
deep in the mire;

One courage stern to face the test of
soul-refining fire.

While flashing swords and darting flame
stab through the clouds and rifts

The tireless, gleaming needles weave
their humble love-born gifts,

Each eliek a little work of hope, each
thrust a loving prayer,

The whole a benedictory hymn from
those who hope and care.

Brave though they be who face a foe
and smell the reek of death,

Brave too are those whose heavy hearts
choke tears at every breath.

Yet labor on for others left — speak
naught but cheerful word;

Daughters of Empire such as these must
know a rich reward.

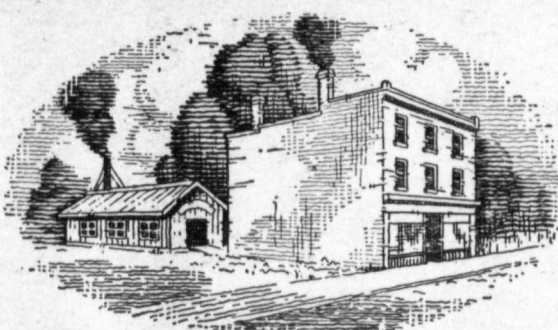
Daughters of Empire, tried and true, of
high and worthy aim,

Yours is the work of nobleness, yours a
beloved name;

Yours a work of selflessness, of honour
through and through;

Daughters of Empire may you live, and
may our God bless you!

—Fred Yates



THE business that started so courageously in this humble structure in 1847, to-day dominates the stove and furnace business of the British Empire.

From the small number of quaint wood stoves made in those early days the output has grown steadily until now—it comprises

Thousands of Furnaces

in many styles and sizes and burning wood, coal or gas.

Cooking and Kitchen Utensils

in infinite variety and in such vast quantities as would alone constitute a great industry and

100,000 Stoves

using every practical form of fuel—electricity, gas, oil, coal and wood.

This success—this healthy growth over such a long period of years—could come only from fair dealing with the people. On any question regarding heating or cooking appliances, what better source of advice could you seek than McClary's.

Any of this list of Booklets on heating or cooking will be sent, if you mention this paper.

"Service from the Kitchen"—About the Kootenay Steel Range.

"Magic of the Pandora"—About the Pandora Cast-Iron Range.

"Comfort in the Home"—On heating with the Sunshine Furnace.

"Satisfaction"—Dealing with McClary's Gas Ranges.

"McClary's Electrical Appliances"—On cooking with electricity describing McClary's.

"Household Helper"—Describing Florence Automatic Oil Cook Stove.

"The Story of a Range"—McClary's Simplex Combination Coal and Gas Range.

McClary's

London, Toronto, Montreal, Winnipeg, Vancouver,
St. John, N.B., Hamilton, Calgary, Saskatoon, Edmonton.

See your local paper for name of McClary's dealer.

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STORING FOR WINTER

The following taken from an article by Katherine N. Caldwell, B.A., contains some very helpful suggestions on storing our winter's vegetables and fruits.

The most perfect output of the garden should be stored for the winter—firm, solid, evenly sized. Blemished or stunted specimens are predestined for early use.

Careful handling will give fruit and vegetables a fair start, a bruised and bumped apple or cabbage has a poor chance of health and wholeness through the long winter months.

And once again—a free circulation of air in the vegetable room—but never a touch of frost to damage its stores.

Potatoes—Fortunately, the potato crop is good and prices are comparatively moderate at present. They may be placed in bins, two or three bushels in each and covered with an old carpet or a piece of canvas to exclude light. In mid winter, they should be carefully looked over and any with a soft spot or a

sign of decay, removed. One spot of rot will spoil all the potatoes in its neighborhood.

In the latter part of winter, you may observe that the potatoes are sprouting. If so, sort over again and remove the sprouts; the earlier they are caught, the easier it is to break them off, and the less good potato will be absorbed by them.

Tomatoes—Ripe tomatoes until Christmas? Yes, if you will pull up your vines, roots and all, before the frost gets them, and hang them from the cellar ceiling in a place where no light will strike them. The fruit will ripen slowly and will be of excellent flavor.

Cabbages—In the late fall, before the final freezing sets in, the cabbages should be gathered for winter. After removing a few outer leaves, pile the cabbages on shelves so that the air will circulate freely about them. Or they may be tied two or three together and suspended from the ceiling. If you prefer to store them in a pit,

choose the dryest corner of the garden and pile them, heads down, in a pyramid that will come to a peak at the top. Throw more earth over them from time to time, and leave an air vent if your pit is a large one. The ventilator can be stuffed with excelsior or straw, when the frost becomes severe.

Squash—A warmer place than the vegetable room is necessary for squash, which are easily spoiled by cold or damp. Place on a shelf and cover with a rug or some bags, or if you are storing many, you will find packing them in barrels with plenty of straw or excelsior, an excellent method.

Onions—Thoroughly dry, well-cured onions are the only safe ones to store. A slat-box will permit the circulation of air which they demand. Occasional sorting is necessary, and growing bulbs should be taken out for use.

Carrots, Turnips, Parsnips, Beets and Salsify—Excessive dryness is not the cry for these roots—some moist