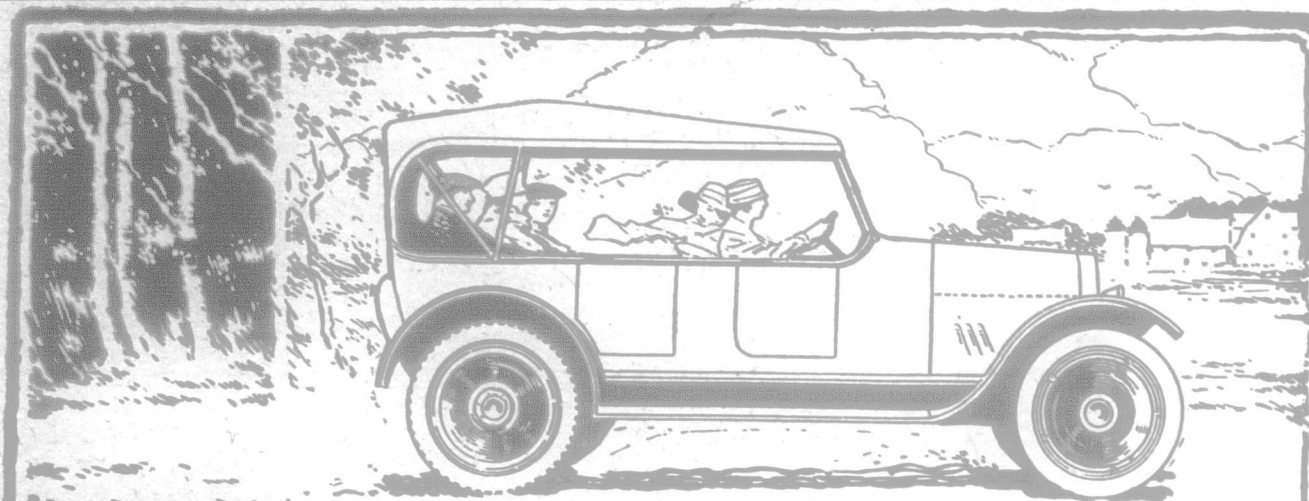


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BRISCOE
Car

Republic Motor Car Co., of Canada, Ltd.

518 Yonge Street

TORONTO

2 cups cream sauce. Grease a good-sized mould with butter, sprinkle with the cracker crumbs and line with mashed potatoes. Drain the oil from the salmon and remove bones, season with pepper and salt and pack in the mould. Cover with potatoes and then with buttered cracker crumbs. Bake half an hour in a fairly hot oven and serve with the cream sauce to which has been added chopped parsley. For another recipe see elsewhere in this issue. Thank you for your complimentary words.

From a Shut in Friend.

To all the Dear Ingle Nook Friends—No the lass is not lost or gone astray so will write you again to bid you good day. Have tried to write you so often, but failed time and again, but have been enjoying reading some very old Advocates and what splendid pieces were in them then in the Nook as well as now, only few of the old friends write to Nook now. Faithful Junia and Hope never forsake us. How they cheer and help us all like the cheery flowers, good old stand-bys. This has been fine spring so far. We have been blessed with useful showers of rain as well as glorious sunshine. It is sweet to know He careth for us still. There is not so much to write about now. The world is full of trouble and what anxious ones are left now so many loved ones are gone to the war. How I wish to be able to go and cheer those left behind, but dears we all can tell it to Jesus and feel He will watch

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of these well-known lines are
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Young Shorthorn bull for sale, rising 2 years, of good dual-purpose type and out of a record cow; large size, good handler and sure getter. Will sell right to quick purchaser.
G. W. CARTER, PROPRIETOR,

R. R. No. 4, ILBERTON, ONTARIO

over the loved ones. Let us all pray and hope for the best, hoping the war will soon end. "Let not your hearts be troubled." Surely the Master careth for each and all, bless each one.

Only just tell Jesus thy greatest grief,
And whisper to Him thy care,
May you find just to tell Him does bring relief,
When the load is so hard to bear.

Well now for a reply to my queries. Please can you tell me what to do for nasturtiums that seem to have lice on them? They come on in bunches real black, tiny at first but the flowers do not do well when they are on the stem. What are they and the cure for them? What good ideas the Advocate gives us all. I have not been able to write you for so long. I feel this letter will be a failure. Kindly forgive all this time. I wonder have any of you trouble with scissors being dull. Well just try cutting through a piece of sandpaper and they will be sharp. Just keep a strip of it handy and cut through it and find scissors greatly improved. Take a soft cloth and put a few drops of kerosene on a rag and rub your patent leather shoes and see the fine shine after it. Wishing one and all a pleasant summer. Dear Hope, many thanks for your useful Easter gift and to all who so kindly write to me and help me in so many ways. As I cannot write to the kind friends, especially those at Bolton, please accept my sincere thanks for all kindness to the Lass.

I could almost write a book there is so much help and cheer given me through the yellow-covered book which weekly comes to cheer and instruct us all. How much, dear Junia, we appreciate your help too. My flowers are pretty now. God is still showering us with many blessings, I know He cares for me, may my life show to the world around what a dear Jesus I have found.

With best wishes to all, gratefully,

Your shut in friend,

LANKSHIRE LASS.

Wellington Co.

Thank you for your kind words. Any of the nicotine mixtures, made for the purpose, will soon rout the lice from your nasturtiums. Forcible spraying with clear or soapy water will help until you can get the nicotine.

War Time Cookery.

Rice Pudding.—Four cups milk, 5 tablespoons rice, 5 tablespoons honey or corn syrup, ½ teaspoon salt, grated rind of half a lemon or flavoring of nutmeg. Wash the rice, put in the milk, etc., and bake 3 hours or more in a slow oven, stirring occasionally at first.

Indian Pudding.—Twelve tablespoons cornmeal, 4 cups milk, 1 teaspoon or more of salt, 5 tablespoons molasses. Heat the milk and sift in the cornmeal, add salt and molasses. Put into buttered baking cups, set in a pan of water and bake slowly about 2 hours.

Boiled Custard.—Four cups milk, yolks of 6 eggs, ½ cup honey or corn syrup, ½ teaspoon salt, flavoring. Heat the milk in a double boiler. Beat the eggs and sweetening a little and pour the milk over them. Heat in double boiler until it thickens, stirring all the time. Cool and flavor. If it curdles remove from the stove and beat with a Dover egg-beater. If the whites of eggs are beaten stiff, sweetened slightly and covered in a covered dish of water which is hot but not boiling, then placed on top of the custard, the resulting dish will be *Floating Island*. Decorate with dots of jelly.

Tapioca Custard.—Half cup pearl tapioca, 2 cups milk, 2 egg yolks, ½ cup honey or corn syrup, pinch salt, flavoring. Soak the tapioca for 1 or 2 hours then drain and cook in the milk until transparent, using a double boiler. Cool and flavor. Serve with cream.

Quick Buckwheat Griddle Cakes.—Sift together 1 cup buckwheat flour, ½ teaspoon salt, 1 tablespoon sugar, 3 level teaspoons baking powder. Add 1 cup cold water and 3 tablespoons sweet milk, mixed together, and stir to a smooth batter. Bake at once on a hot, greased griddle.

Jellied Left-Over Chicken.—Half fill a mould with bits of chicken, adding hard-boiled egg or anything else that may be liked. Heat the broth in which the chicken was boiled, and to it add one-third package plain gelatine softened in one-third cup of the broth. As soon as