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Every present subscriber or reader of The Western Home Monthly has at least one friend, neighbor or acquaintance who would subscribe for this Magazine if shown a copy and asked to do so.

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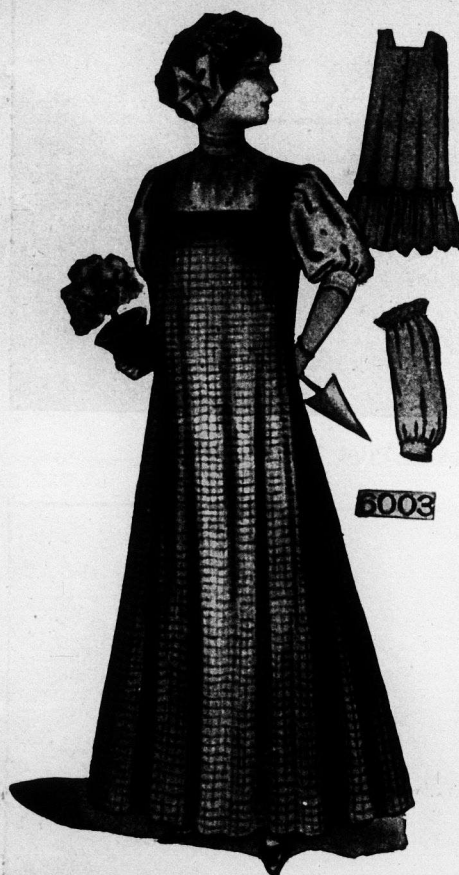
If you so desire we will mail the subscriber the pattern as well as the Magazine, or we will mail the magazine to the Subscriber and the pattern to you.

DESCRIPTION OF

A Practical Housewife's Set.

The busy housekeeper who does not disdain to work around her own house will find the set here sketched very practical for protective use. It consists of a circular apron (which may be made with or without the ruffle), a dust-cap and sleeve protectors, all of which are quite indispensable in any sort of housecleaning. The shaping of the apron is convenient and comfortable, being especially designed to fit easily over the bust while affording plenty of space for free movement at the hem. Checked gingham is used for making the apron and sleeve protectors, and this material may also be used for the cap if desired. 6 1/4 yards of 36-inch goods being needed for the entire set.

6003—One Size. The price of this pattern is 25c. It will not be sold separately, you can secure it only on the conditions outlined above.



A Practical Housewife's Set.

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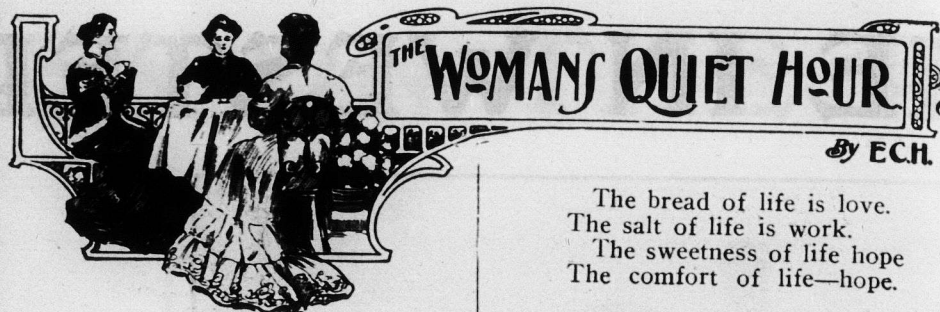
Enclosed please find Fifty Cents, to pay for Subscription to the Western Home Monthly for one year, to include premium pattern, a practical Housewife's Set

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WRITE CHRISTIAN NAME IN FULL.

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ECH.

The bread of life is love.
The salt of life is work.
The sweetness of life hope
The comfort of life—hope.

Thought April means spring cleaning and a host of for April. wearisome duties, with but little outside help

for the tired housewife, and I can imagine how many a woman is dreading it. This year April means something else to us, it is Easter month and not all the labor and worry of a long winter, or the overburden of spring days should be sufficient to drive the Easter hope and gladness out of our hearts. And there is cause of rejoicing that the winter is over. It has been hard, very hard, I fear for some, but it has not been as hard or as long as we all feared at the opening. There has not been a shortage of fuel, that hardest of all things for the new settler to contend with.

Some hopes have been laid low, there have been sorrows and bereavements and yet and yet, is there anyone in all this broad and goodly land of ours who has not something to rejoice over this Easter tide.

To one and all the readers of this column I commend a consideration of the Easter greeting of the early church: "Christ is Risen." That, after all, is the important thing. That fact is the foundation of all our hope, the reward of our faith.

Spring Food.

As the spring advances and the lassitude of fine weather is upon us all, there is a craving for green food or for a change of some kind. Unfortunately our western spring does not lend itself to an early supply of green food, but even with the meat diet there is a chance for change. With this end in view I have devoted considerable space this month to dishes that are inexpensive and the material for which is obtainable by all or very nearly all the dwellers in the west.

House Cleaning.

I would like to say just a warning word about this domestic bug-a-boo, not so much how to do house cleaning, that subject has been discussed until it's threadbare, but just a word about over-fatigue for the housemother.

Just ponder this conversation: A woman said: "I am so tired, it just seems I must give up and rest awhile." A friend replied, "Why don't you give up and rest before you have to. That would be better than —"

The weary woman feverishly interrupted: "Oh, you don't know what you are talking about; so many are depending upon me for the comforts of home. They must have those comforts and we cannot afford to pay for help. Her friend replied: "You will pay the cost of doctors and nurse and household when you have to stop and rest. If you would stop now, you would have got the price of the help to pay."

"You are right, quite right," said the tired mother. Just the same I fear that with scores of others she will keep right on until she utterly breaks down. Some of those for whom the home comforts are provided might often lend a hand in lightening the load, but they rarely do, perhaps because they have been trained from childhood to see mother do it all. Few women realize it, but it is a form of selfishness to keep all the work to themselves. Others in the family are missing useful lessons because they are not allowed to bear their share of the general burden.

There is just one thing that I would like to persuade every housewife to

do, not only during housecleaning, but every day throughout the year; that is, some time during the afternoon to slip off her shoes, loosen her clothing and lie down on her bed or a lounge, flat on her back, and let her whole body relax, if only for ten minutes. From experience I can speak of what a rest it is. If you can get ten minutes' sleep, all the better.

Last fall I visited a friend whom I had not seen for twelve years. She has always been a busy woman; she has buried three children, and borne and reared three strapping lads, beside a nephew. She has always done her own work, very often the washing. At fifty I found her without a wrinkle in her face, happy and contented, with a keen enjoyment of life; positively, she looked younger than she had done 12 years before. I teased her about her youthful appearance and she said, "Well, you know my old habit; I have my afternoon sleep come what may, and the father and the boys have word not to disturb me for anything short of the house being on fire." Try her prescription, dear readers; it is worth while and it only costs a little time, which, in the end, I am sure, you will find time saved.

Liver, And How To Use It.

From all the animals sold for food, we use a majority of their internal organs. As a whole, these organs are characterized by a solidity of flesh, and lack of grain or fibre, due to the fact that they are composed of non-striated fibre—that which is straight instead of being waved, as we find it in the fibre of the body itself. Of these organs none has a more steady sale than liver. The most delicate in texture and taste is calf's liver. Equally delicate, but far less well known in this country, is lamb's liver. In this case the whole liver seldom weighs more than two pounds and retails at about ten cents per pound. Beef liver is coarser and more tough. Pig's liver is eagerly called for by many persons, while poultry livers are looked on as especially delicate for entrees and made dishes.

Liver and Bacon.

As a standard dish liver is more frequently served sliced and fried either alone or with bacon than in any other fashion. Simple as its preparation, it is often so badly cooked as to be uneatable. The liver should be cut in slices, not over three-quarters of an inch thick. When beef or pig's liver is used it should, after washing in cold water, be covered with boiling water and allowed to stand for ten minutes, draining and changing the water as it cools. Veal or lamb's liver does not require this preliminary scalding. Drain very thoroughly. Sprinkle each slice with salt and pepper. The bacon should be cut in the thinnest of slices. Have the frying pan hot. Lay in the bacon and turn often until it begins to color and is well tried out. Lift up. Drain for an instant, and transfer to a hot platter. Dip each piece of liver in flour to coat thickly, then place in the hot bacon fat. As soon as well browned on one side turn and brown again. The cooking should be rapid, so that by the time the meat is done through it is well browned, to allow it to do so slowly is to make it hard and tough. As soon as done transfer each slice to the platter, arranging the bacon around it. The question of gravy is a disputed one, some arguing that such an addition spoils it.