

Bargains

Used Organs, Pianos, Players, Overhauled and
refinished by our Factory men at
our Regina Branch



Now Is Your Opportunity

Secure one of the many bargains we offer at greatly reduced prices to clear quickly for several carloads of new pianos, players and organs, as well as Victrolas, coming to hand weekly to take care of our fall trade. Every one guaranteed to be in perfect tone and splendid order. They will not last long at these prices set for special sale. Write at once.

Regular Value when new	USED ORGANS	Sale Price
\$160	Thomas, Walnut case, 6 octave, 11 stop, 4 sets reeds	\$57.00
155	Kern, Walnut case, 6 octave, 11 stop, 4 sets reeds	55.00
150	Dominion, Walnut case, 6 octave, 11 stop, 4 sets reeds	72.00
145	Doherty, Golden Oak, 6 octave, 11 stop, 5 sets reeds	79.00
140	Bell, Walnut case, 6 octave, 11 stop, 4 sets reeds	69.00
135	Bell, Walnut case, 6 octave, 11 stop, 4 sets reeds	84.00
130	Doherty, choir model, 5 octave, 19 stop, 8 sets reeds	89.00
125	Bell, Rosewood case, 6 octave, 11 stop, 4 sets reeds	68.00
120	Kern, Panel Music Board, Walnut, 6 octave, 12 stop, 4 sets reeds	62.00
115	Peerless, high top, 5 octave, Walnut case, 11 stop, 4 sets reeds	59.00
\$400	Square Piano, carved leg, splendid tone for practice	\$120.00
500	Upright Piano, we guarantee splendid satisfaction	250.00
900	Player Piano, almost as good as new	725.00
750	Player Piano, in first class condition, tone and case	575.00

Catalogues and fuller description and particulars free on request.

TERMS—Monthly, Quarterly or Annual Payments to Suit You

Ask for Victor Catalogue with Prices and Record Book.

Mailed Free if Asked For, from

YE OLDE FIRME

Heintzman & Co. Limited

1859 Scarth St. Regina, Sask.

Branches: SASKATOON and MOOSE JAW

If you do not see what you want advertised in this issue, write us and we will put you in touch with the makers.

Clean Tools Work Better and Last Longer

You bet — it pays in time,
money and results to keep
all tools clean, bright, free
from rust. And Old Dutch
does it right.



Household Helps

By Emily Raymond

To clean men's overalls and boys' suits that are badly stained, lay the garment on the washboard and scrub with a brush, as you would a floor. The dirt will come out more quickly and with less labor than when the clothes are rubbed up and down on the washboard. For overalls, have a board the length and width of the leg, that can be slipped into it.

A Linoleum Discovery

Waxing linoleum is much better than varnishing it. Wax makes the linoleum soft and pliable, while varnish tends to harden it and make it crack. Select any good floor wax and apply it in rather generous quantities to the linoleum, which is porous and will absorb a good deal. Let it dry for about 10 minutes, then polish with a clean soft cloth.

A Christmas Gift

One of the most original gifts I received last Christmas was a slim little box with a spray of holly on the cover and inside a bunch of "straws" for cake testing.

Take some bunches of straw from a new broom, sterilize in boiling water, dry, tie with red ribbon and use to fill the boxes. On the cover of the box containing mine these two lines were printed in red ink:

"When a cake you wish to test,
Just use these straws, they are the best."

Inside the box was a card with the following very fetching little verse:

"When you've made just the temptingest cake

And are anxiously watching it bake,
A straw you will want, to try it and see
If it's done just the way that a good cake
should be.

"Some folks rob the broom, as we know,
That's not always suitable though,
And this package of straws for the purpose
was made.

They'll always be ready to give you their aid."

Washing Crepe de Chine

The new waists of Crepe de Chine in the delicate tints may be laundered beautifully, keeping their original shades, if a small piece of crepe-paper of the same color as the waist be put in the rinsing-water and allowed to tinge the water. Use the colored paper just as you would use bluing. I have a waist of crepe de Chine in the apricot shade that has been worn a year and has been laundered several times, yet appears as fresh as new.

Mrs. R. W. G.

A New Confection

A delicious and quickly made confection is made by cutting rich, steamed fruit-cake thinly and dipping squares, triangles or circles in melted sweet chocolate. It is a filling that can be kept on hand and the bonbon is a delightful "find" in the Christmas box. This is an excellent thing to put in when packing boxes for boys at the front.

Getting Ready for Christmas Now

If you have not started before this will help you greatly by the time December arrives. Plan, if you can, from now on to buy one little gift, or the materials for one, each week. A Christmas bureau is a great help. In the top drawer keep all the finished gifts; in the second drawer all those in process of making; and in the third drawer raw materials, a scrapbook of clippings that afford suggestions, and a list of those whom you wish to remember. If you hear one of your friends express a wish for something that is within your means, make a note of it and you will be saved the worry of wondering what to give.

Raisins often stick to the paper in which they have been wrapped. At such times hold the paper for a moment over the steam escaping from a teakettle and the fruit can then be removed readily.

Long Lived Socks

In knitting socks, knit a linen thread with the yarn in the toe and heel. It is not noticeable and greatly strengthens the heel and toe.

A Clothes Pin Bag

I know of no more useful gift for a

housewife friend than a clothes pin bag. It may be made of a strip of the new art-ticking that comes in many pretty colors and designs. Shape like a carpenter's apron, turning the bottom up to form the pockets for the pins. The apron may be tied around the waist or finished with a strap long enough to go over the head.

A Stove-Blackening Help

Ranges often become rough from accumulations of polish. I have found that the surface may quickly and easily be put in perfect condition by the occasional use of sandpaper before the polish is applied. This frees the surface from all irregularities, and results in a greatly improved appearance of the range.

Mrs. N. A. D.

A new wick may be easily put in a lamp if about an inch of one end is dipped in starch, either boiled or cold, and then ironed dry. The starch will make it stiff enough to go into the burner without trouble. Try the plan once and you will appreciate the advantage gained.

J. B.

Chilling Your Fudge

You will never again make fudge and similar candies in the old way—taking from the fire and beating till cold—if you try this way once. Take the candy from the fire when the soft-ball stage is reached, place the pot in a larger one containing cold water, then stir till firm. It will be creamier and less granular than you ever had it. A chemist tells me that is because the contact of the pot with the cold water underneath immediately arrests crystallization. It may also be that the motion of stirring, rather than beating, tends to prevent granulating. At all events, chill your candy in the cold water.

Miss A. B. C.

Patterns for patchwork quilts may often be copied from the patterns found in oilcloth. Many attractive quilts have been designed in this way.

Ajam.

A good way to join wools for knitting or crocheting is to thread a blunt-pointed worsted needle with one end of the wool to be joined, and carefully insert the needle in the end of the other wool, exactly in the middle. Push the threaded needle through the wool for an inch or two, pulling the wool through evenly until a good "lap" is made; then take out the needle, trim off the end of the wool neatly, and go on with your work with the wool securely joined and no unsightly knots to be seen.

Getting doll patterns for little girls will amuse them and instruct them as well. If they learn to make dolls' clothes by using patterns and following directions it will not be many years before they will learn to make shirtwaists, etc., for themselves.

Mother.

Cranberry Sauce with Apples

Put enough water into a saucepan to float the cranberries. When boiling, add berries and for each quart from one to five good-sized apples, quartered. The number of apples used depends upon their size and kind. When thoroughly cooked, strain through an enameled colander, set back on stove, add sugar to taste. Let simmer until dissolved and set away to cool. When you have tried this several times and proportioned the apples and cranberries to suit your individual taste, it will be found a great improvement over the cranberry sauce as it is usually made.

Little Doris is very polite. The other day she offered her aunt a share of her candy.

"Will you have a sugared almond, Aunt Mary?" she asked sweetly, at the same time tendering the paper bag.

"Thank you, I will," replied her aunt. And, as she was particular what she ate, she selected a white one.

"Auntie," said little Doris, "do you know the difference between the pink and the white almonds?"

"No, dear," said auntie with a kindly smile.

"Well, I'll tell you," explained Doris. "They were all pink once, and I sucked all the pink off the white ones. Didn't I do it nicely?"