

Intimately the Man, whose Name is to-day infinitely above all other names missed their opportunity and knew Him only as "The Carpenter." Perhaps we are no wiser than they. It is easy to say:

"If I could hold within my hand
The hammer Jesus swung,
Not all the gold in all the land,
Nor jewels countless as the sand,
All in the balance flung,
Could weigh the value of that thing
Round which His fingers once did cling.
If I could have the table He
Once made in Nazareth,
Not all the pearls in all the sea,
Nor crowns of kings, or kings to be
As long as men have breath,
Could buy that thing of wood He made,
The Lord of Lords who learned a trade."

Yet that treasure of iron or wood is as nothing compared with the value of one of His children. Are we too blind to see the glory of a man for whom the King of heaven was willing to die? Dare we despise one of the least of His little ones? Then He says: "Ye have done it unto Me." May the Divine Lover of souls forgive us, and fill us with love for the least of His brethren and sisters who are "here with us" still!

DORA FARNCOMB.

Fashions Dept.

How to Order Patterns.

Order by number, giving age or measurement as required, and allowing at least ten days to receive pattern. Also state in which issue pattern appeared. Price fifteen cents PER PATTERN. If two numbers appear for the one suit, one for coat, the other for skirt, thirty cents must be sent. Address Fashion Department, "The Farmer's Advocate and Home Magazine," London, Ont. Be sure to sign your name when ordering patterns. Many forget to do this.

When ordering, please use this form:—
Send the following pattern to:

Name.....
Post Office.....
Country.....
Province.....
Number of Pattern.....
Age (if child or misses' pattern).....
Measurement—Waist..... Bust.....
Date of issue in which pattern appeared.....

Owing to the fact that custom duties on fashion cuts have been increased we are obliged to raise the price of patterns to 15 cents per number.



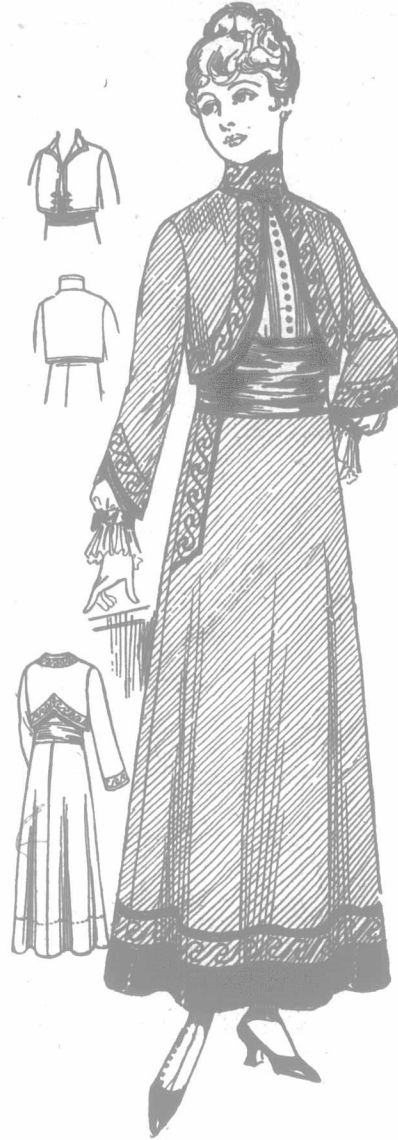
8575—34 to 42 bust.



8900—Blouse, 34 to 42 bust.



8524—Small, 34 to 36 bust; medium, 38 to 40 bust; Large, 42 to 44.



8622—34 to 42 bust.
Bolero Costume with Three-Piece Skirt



8470—34 to 44 bust.



8715A Sports Skirt for Misses and Small Women, 16 and 18 years.



8773—6 to 10 years.

The Ingle Nook.

[Rules for correspondence in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on. (4) Allow one month in this Department for answers to questions to appear.]

The Fireless Cooker and Its Uses.

A bulletin recently issued from Cornell University describes in detail the modern fireless cooker, both the home-made and patented varieties.

As understood by those who use it, the principle of the cooker is merely the conservation of heat so that none of it can pass off from the dish that is being cooked to the surrounding atmosphere. The food must first be thoroughly heated over a range, gas stove or oil stove, then it is placed at once in the cooker and left until done. The best commercial cookers are provided with a soapstone radiator, which is also heated and placed in a compartment in the cooker. This makes it possible to cook pies, etc., and roast meat. The kind that merely conserves the heat is only good for things that are not spoiled—or are the better for—long cooking, e. g. baked beans, boiled ham and beef, stews of all kinds, scalloped potatoes, tapioca pudding, custards, stewed fruit, etc.

Needless to say, a fireless cooker means a great saving in fuel. It also prevents heat in the kitchen, to a great extent, during warm weather, and, moreover, is a great time-saver. Ordinarily the cook has to remain constantly beside the range, gas stove, electric stove or oil stove, to see that scorching of the food does not occur. With the fireless cooker this trouble cannot exist. The cook can start her dinner, put it in place, then go off to make beds, sweep, or whatever she chooses, for hours at a stretch.

The cost of a home-made cooker, notes the bulletin, may be from \$1.50 to \$8.00 or more, depending on the materials used—aluminum cooking vessels, etc. Unless for the cheapest variety, it is probably advisable not to try to make one at home; the commercial cookers are, as a rule, much better than the best

made at home of truly mechanical an "insulation" which has been provided with conserves the energy is to heat then turn off.

The most any woman constructed box or trunk, iron ash-can ever is used tightly. The food may be tin with a tipping material dust, excelsior straw, hay, v



Diagram of

A, outer bucket
D, food container

powdered ash is used gloves putting in the be taken to entering the

After choosing with asbestos will do, but the cover in the inside of the sheet asbestos of the larger whatever no used, place and pack all half an inch of Make a collar (zinc is best, to cover the top. Finally make or muslin to p to be cooked

The cooker Bring the material to a boil on place at once the cooker, on the cushion outer lid tight box to see how until the neck

The interior should be kept inner vessel sh after each unpleasant o taste from the for containing in this comp those of tin will do.

In using a always be re suitable for f cooking, the of meat, for and gentle c atable. With taining soapst dishes is, of c

Not only is for cooking: l tures may be out melting, does not req instance—may and salt and P The insulation when a hot ve is also effectiv ing the heat kitchen, out.

Receipts for

Boiled Beef under part of 3 lbs., boil it for to the cooker, cook 3 hours