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late years; but that actual teaching in the matter is still necessary is abundantly evidenced even yet by a trip to some of our fairs. Even yet a good ministering spirit is needed to whisper that working materials in soft olives, bronzes, old blues and Indian reds cost no more than those in harsh and glaring greens, reds, blues and yellows that set one's teeth on edge. Something of such ministrations has, indeed, been done in Quebec and some other parts of the Dominion by the Arts and Crafts Society, but in Ontario practically no such step has as yet been taken. Perhaps, however, before next year someone will have thought out a scheme by which better color effects may be secured, at least in the work submitted to our fairs. We shall be very glad if this suggestion may set some thought abroad in regard to the matter.

Another subject which the fairs might well take up is that of pictures. We were told the other day by the proprietor of an art store, at which framing is also done, that the taste shown in the great majority of pictures brought in to be framed is, as he expressed it, "simply execrable." Why people should choose to have such objects framed at all, much less expensively framed, was more than he could understand. Now, might not our fairs do something towards educating along this line? It would be, of course, impossible to procure very expensive pictures for our country fairs, yet surely two or three fairly-good ones might be got by loan or for rent, for each exhibition. Even a few good prints or engravings tastefully framed and hung in a good light might suffice as an index of what artistic pictures really are, and to set daubs at such a disadvantage that their numbers at our fairs may be speedily decreased.

There are many things that may be done each year by way of reconstruction, introduction of new features and elimination of objectionable ones; but there must be someone to take an interest in these things and see them through. May our agricultural fair committees meet early this year, and set their combined brains and energy to work to bring about such improvement as may make the year 1907 one to be remembered in the annals of the fairs.

HUNTING MOSQUITOES.

Whether you find a thing or not depends largely on whether you know what it is you are looking for. Down in Panama, when there is an increase of malaria in any locality, Colonel Gorgas does not waste any time in "general sanitary measures." He does not put a stop to the digging, on the ground that turning up the soil releases miasmatic gases, nor does he advise the men to stay indoors after dark to avoid exposure to moonshine, to stop smoking and bathe oftener, and be more careful in their diet, and to keep their minds cheerful and free from worry. He knows that there is a puddle in the immediate vicinity that is breeding anopheles, and he just sends a man out to dry it up. Here is an instance: At the Forty-mile Camp in the Pedro Miguel, where there is an average population of 723, and about five cases of malaria reported to the hospital every week, the record showed a sudden jump as follows:

Week Ending.	Cases of Malaria.
March 1st	5
March 9th	14
March 16th	20
March 23rd	14
March 31st	13
April 6th	4
April 13th	5

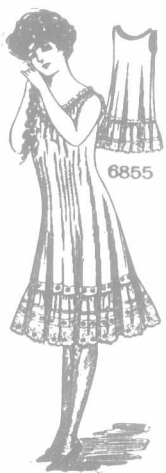
The inspector began his hunt, and on the 10th he found the center of infection in a large old French scow, completely hidden by the overgrown jungle. The larvae in the scow were destroyed, the immediate neighborhood cleared of brush, and the houses containing adult anopheles fumigated. At the end of the usual period of three weeks, during which malaria, developed by a given point of infection, maintains its activity, the number of cases dropped to what at present must be called "normal" for this region. When typhoid broke out in the Empire division, causing twenty deaths a month, different tactics were called for, because

this disease is not injected through the skin by mosquitoes, but enters the system through the mouth. Accordingly the water supply was cleaned up and all food protected from flies, which carry the infection.—[Independent.

"THE FARMER'S ADVOCATE" FASHIONS.



4195.—Misses' Two-piece Costume, in 4 sizes, 14 to 17 years. The above natty little suit will be found very suitable for fall and spring, but is not too heavy for wear during cool summer days or evenings. It may be developed in tweed, basket-cloth, cravenette, serge, cheviot, zibeline, etc., and requires no trimming other than stitched bands and buttons.



6855.—Ladies' Tucked Chemise, 6 sizes, 32 to 42 inches bust.



4192.—Little Girls' Dress, 8 sizes, 3 to 10 years. The above represents a very attractive little dress for hot summer weather. For cooler days it may be worn over a guimpe of muslin or chambray, with sleeves coming below the elbow.

The above patterns will be sent to any subscriber at the very low price of ten cents per pattern. Order by number, and be sure to give waist and bust measurement. Allow from one week to ten days in which to fill order.

Address: "Fashion Department," "The Farmer's Advocate," London, Ont.

About the House.

HOT-WEATHER COOKERY.

We have had some very hot weather, and are likely to have still more of it before the summer is over. Have you noticed that you do not crave hot meats, or rich, sweet things at these sultry times? This is only an index that your body does not need them. Try, instead, having things that you like—different kinds of breads and buns rather than rich cake, raw fruits with sugar, cooling drinks, ice creams. Apropos of ice cream, do you know that it is a very good food as well as a most palatable addition to the bill-of-fare? It seems rather strange that it is so seldom seen on Canadian tables. The "Americans" have long since found out its possibilities, and serve it almost as regularly as any other article of food, sometimes as dessert, sometimes instead of fruit for "tea."

What is the sense of fussing about a stove during this tiresome weather, making things that you really cannot enjoy? Of course, your "men" who are working hard in the fields will feel that they need strong food; but even they do not require meat more than once a day during hot weather. To serve it more frequently is only to sacrifice comfort—yours and theirs too—to a notion.

The following recipes may contain a few hints which may be suggestive during the next few weeks:

Graham Bread.—Soften $\frac{1}{2}$ yeast cake in $\frac{1}{2}$ cup water. Melt 2 tablespoons shortening in 1 cup scalded milk. Add $\frac{1}{2}$ cup water, 1 teaspoon salt, 3 tablespoons molasses, and when cooled to lukewarm, add the yeast. Stir in $2\frac{1}{2}$ cups Graham flour and $1\frac{1}{2}$ cups white flour. Mix well, but do not mould. Mix late at night, cover closely, and in morning cut down with a knife, and turn into bread pans. Shape and smooth the top with a knife dipped in hot water, and when again light, bake nearly 1 hour. Use a whole yeast cake when the bread is mixed in the morning.—[Boston Cooking School.

Graham Gems.—Sift together 1 cup each of Graham and white flour, $\frac{3}{4}$ level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sugar. Beat 1 egg; add $1\frac{1}{2}$ cups thick, sour buttermilk, mixed with a scant half teaspoon soda, and stir into dry ingredients with 3 tablespoons melted butter. Bake in hot, buttered muffin rings, or deep pattypans, about 25 minutes. If buttermilk be very thick, add a few spoonfuls of sweet milk to make of the right consistency. If it be sweet, omit the soda and use 4 teaspoons' baking powder.

Currant Loaf.—Beat $\frac{1}{2}$ cup butter to a cream, then beat in 1 cup sugar, 1 cup currants, and beaten yolks of 3 eggs. Add $\frac{1}{2}$ cup milk and $1\frac{1}{2}$ cups flour sifted with 4 level teaspoons baking powder, and, lastly, the whites of the 3 eggs, beaten light. Turn into a shallow pan, sprinkle with sugar, and bake about 40 minutes.

French Bread.—Soften a cake of yeast in $\frac{1}{2}$ cup boiled water, cooled to lukewarm, and stir in $\frac{1}{2}$ cup flour. Knead until the little ball is smooth and elastic. Cut across the top in both directions, and drop into a pint of water boiled and cooled to lukewarm. In about 15 minutes, the ball will float on top in a light, puffy sponge. Into this water and sponge stir a teaspoon salt, and between 5 and 6 cups flour, enough to make a dough. Knead and pound until smooth and elastic—about 15 or 20 minutes. Now cover, and set aside in a temperature of about 70 degrees F., until it has doubled in bulk. This is best baked in long, narrow loaf tins. Roll and stretch the dough on the board until it will fit the pans. Press a round floured stick down on top to make the leaves concave, put in pans, cover, and let stand to become light. Now cut three or four slantwise cuts in the top of the bread, and bake about 40 minutes. When nearly baked, brush over the top with a tablespoon of white of an egg beaten with a tablespoon of cold water.—[Boston Cooking School.

Rusks.—When your bread dough is ready for the pans, take out enough for a small loaf, and work into it a tablespoon of butter, 2 of sugar, and a beaten egg, using flour to prevent sticking, but

keeping the dough as soft as possible. Raisins, currants or caraway seeds may be added. Roll out about $1\frac{1}{2}$ inches thick, place in a shallow pan, and when risen to double its height, brush over with melted butter, and bake to a golden brown. When cold, cut into squares.

Twists.—Scald $\frac{1}{2}$ pint milk with 2 tablespoons butter. When lukewarm, stir in 2 beaten eggs, $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ yeast cake dissolved in a little lukewarm water. Stir in enough flour to make a stiff batter. When light add enough flour to make a soft dough, knead for 10 minutes, roll out an inch thick, cut into strips, and make into rings or braids. Brush over with butter, sprinkle with sugar and cinnamon. Let rise again, and when very light bake for half an hour, glazing with sugar and water when nearly done.

Canning Small Fruits.—The following recipe comes from Boston Cooking School. We cannot recommend it from experience, but it sounds reasonable, and, we think, is well worth a trial, on a small scale at least: "Fill sterilized jars with perfect fruit, and cover with cold boiled water; then seal in tubs of cold boiled water—2 or 3 inches under the water. After waiting for all bubbles to rise, if any are seen in the jar open and reseal, as all of the air must be excluded."

Canning Strong Fruits.—Strongly-flavored fruits, such as plums or cherries, are much more delicate if packed into the sealers, which are then filled with cold water and brought to a boil (set in a wash-boiler of water). Pour the liquid off for jelly, and refill sealers with a rich syrup made of granulated sugar.

Creamed Corn.—Turn back the husks and remove the silk from 8 ears of corn. Replace husks, and boil 20 minutes in salted water. Take off husks, and take kernels off with a sharp knife. For each cup of pulp have ready a scant cup of sauce made of 2 tablespoons each butter and flour, salt and pepper to taste, and a cup of cream. Mix corn with this; let heat again over hot water, and serve.

Canning Young Beets.—Scrub the young beets without bruising the skin, and cut off the leaves to leave about an inch of stem. Cook until nearly tender, drain, and cover with cold water. Rub off the skin, and put in jars. Set jars in a boiler, as usual in canning, and add a teaspoon of salt and $\frac{1}{2}$ tablespoons sugar to each jar. Pour in lukewarm water to fill the jars, also water in boiler to come half way up jars. Put the cover in water beside the jars. Cover the boiler, and cook an hour. Adjust rubbers, and cook 15 minutes.

"AN ORDINARY MAN" DISCOVERS THAT TRUE GREATNESS IS POSSIBLE TO HIM.

I am an ordinary man. It is with sorrow I admit it, for I had my aspirations. I meant to achieve greatness. As a boy, I was a hero-worshiper; I had the greatest respect for the fellow who could do things—for the boy who beat me in athletics, for the teacher who could make the dullest pupil understand, for the man who could sway multitudes by his oratory. As I grew older, I had my favorite heroes in literature and history—Robinson Crusoe, Alexander the Great, and an indiscriminate host of others. I was emulous of all this heroism. I, too, would do something worth while. In my boyish vagueness, I did not know whether I should be an explorer, a great soldier, a writer of books, a sculptor, or what; but of one thing I was certain—I would be a great man; the world should hear of me some day.

I started on my college life full of high hopes and purposes. I met with some success, enough to encourage me to press on. I learned many things not in the curriculum. And it was here, I remember, that I caught the first faint glimmer of a truth which I was afterward to learn more thoroughly through tribulation and disaster; namely, that the most important thing in life is not so much what we do as what we are.—From "The Confessions of an Ordinary Man," in Circle.