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# DELICIOUS SECRETS I LEARNED FROM FARM COOKS IN FRANCE

BY MARIE CECILE CHOMEL.

I used to use my very best butter for the table and the poorest in the cooking. Now I do the other way round. Ten years ago I'd have considered the idea too absurd for words.

Now I pay the top price for butter to cook with and pay it cheerfully. I get my money's worth not only in better food but also in easier cooking methods. It shortens the time previously devoted to kitchen labors about half.

More revolutionary still, cream on my table is no longer a controlling food principle. To be sure, I still use cream and butter but I cook them in the food.

This trick I learned in the country homes of France—but, mostly in one kitchen, in particular, where Madelaine reigned over the big stove and the twelve-foot table set squarely in the centre, affording wonderful space for all her preparations.

The first day, when Madelaine dipped liberally into the big crock of butter fresh from the butter and cheese room, I asked about "cooking butter." Madeline had never heard of such a thing. When I explained, her hands went into the air.

"Surely it is that you jest," she cried in horror. "You tell it to me that in your great country you use the butter that is not quite fresh for the food? Never has Madeline heard of such a thing. The taste of the food depends upon the sweetest, freshest butter."

Again Madeline dipped into the crock. She was cooking peas that day, talking as she stirred. "Here in France we pick the peas very tiny," she said. "And the green beans too, so small and tender they can almost be cooked without water. See how they are *petite*," and Madeline held up her shining copper saucepan. The peas were only about a third of the size we pick in our own gardens. The next day her green beans looked mere strings, so young were they. "But of a deliciousness," as Madeline said. Tiny beans have an entirely different flavor and succulence.

When Madeline cooked peas she seasoned them with two young onions, a few lettuce leaves and a sprig of parsley. Half a cup of water was added and the peas cooked until tender in a covered pan. Butter was added in the proportion of one tablespoonful for one cup of peas, with salt and pepper. This is the famous "petits pois," that so delight visitors to French restaurants and which are imported in the form of canned peas. In buying French peas one must specify if the peas already seasoned are desired, when heated butter should be added.

FRENCH COOKERY IS SIMPLE.

A point to remember is that the French cook never cooks butter into vegetables. Nor does she cook the butter for her melted butter sauces. To do so destroys the creamy quality, she will tell you, and makes it oily.

Cucumbers are often served cut into squares and cooked in boiling salted water. Ten minutes will suffice to make them tender. The pieces are drained and served with melted butter and fine herbs.

Madeline explained about the fine herbs, which, she said, "one must make with all the good things, from soup to sauce." Among her herbs were chive, parsley, chervil, tarragon and thyme. The box in her kitchen window sprouted parsley and chives and out in the garden she gathered the chervil and the shallots.

"And," she added, "when you cut the vegetables for your soup, stick four or five cloves into the leek."

Madeline told me that cucumbers were very good with a cream sauce. She also cooked carrots, turnips, celery, chicory and kindred white-stalk vegetables in boiling salted water and used them with different sauces to afford variety. One day there was a cream sauce, next Bechamel and a third time maitre d'hotel. Or, as she most frequently did, the vegetables were simply dressed with butter—but never butter that was cooked in.

The same general rule applies to cabbage. Cooking in salted water makes it more delicate and tender. There was, however, one variation of cabbage that I found delicious. The cabbage was boiled just enough to be tender in as little water as possible, so none of the minerals would be lost.

Then it was chopped roughly and into a buttered mold went a layer of cabbage from which the moisture had been squeezed, then a layer of chopped meat, shredded scraps of beef and pork, even a little left-over rabbit, bits of butter going over each layer. The mold was then cooked slowly while a brown sauce was prepared from butter, flour and water, one tablespoonful of fat to each tablespoonful of flour.

Only young, tender cauliflower is used. It is cooked in boiling water from fifteen minutes to half an hour, removed as soon as tender and either served with butter or a sauce or as an hors d'oeuvre.

Brussels sprouts are cooked fifteen or twenty minutes; young ones need only ten minutes. Here again the seasoning is plain butter or one of the sauces. Asparagus is served with Hollandaise.

DELICIOUS SAUCES.

Madeline's new potatoes were delightful, boiled in salted water and served with maitre d'hotel sauce. Sometimes she put her small boiled potatoes into a pan in which she had melted half a cupful of butter and fried them to a nice brown.

When using cold potatoes Madeline sliced them very thin. She warmed them in any kind of sauce she had at hand, or she sauted them in butter and sprinkled parsley over the top. For Lyonnaise the thin onions were first sauted, fried in small layer of butter and then the potatoes added and the whole browned. Madeline did not use a white sauce with her au gratin potatoes; instead she simple grated cheese over the thin slices, added the inevitable butter and slipped the dish into the oven to turn a charmin' brown.

There was a puree of dried peas wholly delightful. The peas were soaked and then cooked with a pound of salt pork; three or four carrots and onions, according to size, seasoned with parsley, chives and bay leaf and pressed through a sieve.

So general is the use of butter in cooking that the white navy beans, plain boiled, are sent to the table with a deep well of melted butter in the centre.

For her cream sauce Madelaine used real cream. This again was not extravagance, as her cream supply was reserved exclusively for butter, cheese and cooking; never for coffee, a pitcher of hot milk being the accompaniment of the coffee pot. Half a pint of cream was heated and thickened with a tablespoonful of flour mixed with a little water. Salt was added and the sauce removed from the fire when a half cupful of butter was melted in. For most uses a tablespoonful of vinegar seasoned the sauce.

The white sauce is not so rich, being made of half a pint of boiling water, a tablespoonful of flour, half a cupful of butter and yolks of two eggs. The boiling water was taken off the vegetables on which the sauce was to be used. In this way none of the valuable properties which had boiled out were lost.

It is a trick of French cookery to use a little vinegar to give piquancy to sauces for vegetables. Thus the white sauce generally came from Madelaine's hands with a tablespoonful or two of vinegar. A little experience will show with which vegetables this flavor is liked. My own method is to beat in the yolks of eggs after removing the sauce from the fire.

To prepare the maitre d'hotel sauce mix finely chopped parsley with softened butter, season with salt and pepper and melt on a hot dish. This is the favorite seasoning of steak and fish and can be successfully used with any of the boiled vegetables in place of plain melted butter.

Bechamel sauce is easily prepared by heating three-fourths pint of milk and thickening it with a tablespoonful of flour. Season, add chopped chives or parsley or both and melt in half a cupful of butter.

## Pads for Dresser Drawers

A pretty dress of either silk or cotton which is no longer desired for wear makes excellent pads for the dresser drawers. Rip or cut the dress apart at the seams and wash. Cut pieces to fit the drawers, allowing a little extra for the padding to take up. Two thicknesses of sheet cotton will be right for this padding; sprinkle between the two any favorite sachet powder, place the two pieces of the cover together ready for sewing—the under side may be of the same or another material—pin in place, sew around, turn, tack here and there and the pad is done. Now fit it in the bottom of the drawer and with six thumb tacks secure it in place. A drawer thus fitted up for one's clothing is especially pleasing. There is no objection, of course, to using other material than that here suggested.

## Tuberous Begonias Are Good Farm Flowers.

I know of no flower which will give a finer display of blooms over so long a season and with so little care as the tuberous begonia plant, which flowers continuously and freely from June to frost. One of the most beautiful of all summer flowers and very easily grown, it is little known in Canadian gardens, particularly in country sections.

After once being set out in the spring it requires no further attention, except an occasional watering in very dry weather, until time to take up the bulbs again in the fall. The flowers themselves are of splendid size, single or double, and are available in a wide range of pure brilliant colors which include almost every imaginable shade from purest white to deep orange, crimson and yellow. There are also trailing or hanging types, suitable for window boxes or hanging baskets. The growth is vigorous and dense so that as soon as the plants begin to develop no weeds have a chance.

To have tuberous begonias do their best they should be planted in partial shade and in soil which has a generous quantity of leaf mold or chip dirt mixed with it, so the roots can be happy in loose, spongy and slightly acid soil.

The tuberous begonias belong to the class known as "tender summer-flowering bulbs." They may either be started in the house or in a cold-frame, and set out as growing plants the same as dahlias, or the bulbs themselves may be planted in the open ground after warm weather is assured.

In the fall, after the tops have been blackened by the first frost, they should be taken up, dried off and the bulbs stored in dry soil or sawdust where there is no danger of freezing, and preferably where the temperature will not go below 40 to 45 degrees. The bulbs may be kept over year after year indefinitely.—F.F.R.

I prevent white diarrhoea in baby chicks by giving them, when about 20 hours old, a weak solution of potassium permanganate each morning for a drink. This is given regularly for several weeks. It does not hurt them, and tones up their systems. Treating the new chicks this way has kept them free from white diarrhoea.—R. H.

Wilson Publishing Company

FLARING SILHOUETTE RETAINS PRESTIGE.

Gay and delightful is this charming frock for semi-formal wear, developed in pastel-toned crepe de chine. The simple bodice is joined to a circular skirt under a wide sash of ribbon which ties smartly in a big bow. The long flaring sleeves are of special interest, and may be omitted from the frock, giving an off-to-the-party air. No. 1254 is for the miss and small woman, and is in sizes 16, 18 and 20 years, or 34, 36 and 38 inches bust only. Size 18 years (36 bust) requires 4¾ yards 36-inch material. The sash requires 2¾ yards ribbon 5 inches wide. Price 20 cents.

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**Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.**

## Cleaning Tennis Shoes.

When white canvas shoes become very soiled they should be washed before blanco or pipeclay is applied. This is easily done by first padding them with balls of soft paper and going over the entire shoe with a hard nailbrush and soap and water. Then, with a piece of flannel, dipped in warm water, all soap must be removed. Place the shoes in the sun to dry, a process which does not take long as the paper absorbs a good portion of the water.

While the shoes are drying, powder some blanco or pipeclay into a saucer and with water form it into the consistency of cream. When this is rubbed all over the shoes they will have the appearance of being new.

Grass and similar stains readily yield to an application of ammonia or peroxide of hydrogen.

Should a suede effect be desired this is achieved by dipping a piece of flannel into dry powdered whiting and rubbing it well into the shoes.

## World's Poultry Congress.

Some of the British delegates to the World's Poultry Congress here July 27th to August 4th, are sailing from Britain at once, according to word received from Edward Brown, London, President of the 1927 International Congress. President Brown himself is sailing on June 24th to assist in preparing the show. The Marchioness of Aberdeen, wife of a former Governor-General of Canada, writes to say that her daughter, Lady Pentland, with her son, young Lord Pentland, and Hon. Peggy Sinclair, is likely to be a visitor to the Congress. Lady Aberdeen adds that there will doubtless be a number of members of the National Council of Women attend in one capacity or another.

## Felt Tie Backs.

Fasten your window draperies back with tie-backs made of strips of felt an inch and a half wide and twelve inches long. They require no hemming or edging and can be decorated in a few minutes by embroidering wool flowers on them with odd bits of yarn. Old hats of soft felt may provide material for several tie-backs or inexpensive light felt may be bought. Punch a hole in each end of the tie-back to fasten over the screw hook or small nail driven in at the side of the window frame.—F. G.

Heavier underclothing for winter is unnecessary, according to one well-known doctor; all that is needed is an overcoat for outdoor use.

A big turkey broke its leg. I wrapped the limb with a bandage, then placed splints over the broken part and bound with tape. One of the splints I made a little longer than the middle toe, so the turkey could not stand on its foot. It soon learned to hop around on the splint, and in a few days joined the flock again.—Mrs. W. F.

## How Swimmers Often Ruin Their Ears.

If swimmers will observe two elemental rules when they take to the water this summer there will not be a single case of "water deafness" reported from the swimming beaches, according to the London Lancet, most authoritative of English medical journals.

In a recent issue a learned editorial writes takes violent issue with the popular idea that such cases are inevitable and part of the penalty some unfortunates must pay for the pleasure of swimming.

In the first place, he says, the swimmer should never swallow while under water; in the second, he should not blow his nose violently, both nostrils at once, either while in the water or out.

Sometimes the hearing is damaged by water entering the ear canal from the outside, the Lancet writer admits, but oftener the harm is done by water that enters the ear from the inside of the mouth, through the eustachian tube.

This tube connects the mouth with the delicate machinery of the ear, and blowing the nose suddenly and violently in the water or out is likely to force germs to the ear and cause infection that will result in deafness.

With the bathing season close at hand, the advice of the Lancet authority to swimmers is of interest to every one who owns a bathing suit or knows the way to a swimmin' hole, and the gist of it is given below:

"The chief source of infection and deafness is through the mouth and the eustachian tube. No swimmer should swallow under water. None should blow the nose on coming out of the water, but should let the water drain out.

"Water getting into the external ear produces a disagreeable sensation, but quickly runs out again and ordinarily produces no further trouble. If, however, the ear contains much wax, this imbibes the moisture, swells up and blocks the canal.

"Water in the ear, which persists long enough for advice to be sought, can usually be cured by removed of the wax. Those who have excessive secretions of wax in their ears should have this removed before taking a seaside holiday.

"Swimmers should bear in mind that unskillful diving from a height may sometimes cause rupture of the ear drums by mechanical force.

We can safely say, however, that entrance of water into a healthy ear from the outside and not through the eustachian tube is harmless, though water may irritate an ear already defective.

"If the swimmer finds it bothering him, he should by all means wear earplugs, and not the ordinary cotton-wool variety, which are all but useless. Sheep's wool, being greasy, is better.

"In a healthy ear the use of plugs is unnecessary. The only time a plug is needed is when there is an open perforation or when the skin of the canal is irritated by water."

## No One Wholly Male or Female.

It cannot be lightly assumed that every "John" and every "Jane" is representative of their apparent sex because they have been dubbed "male" and "female." It is a scientific fact that total maleness and total femaleness are merely abstract conceptions of which concrete examples do not occur biologically. Our world is populated by beings composed of both masculinity and feminity in all imaginable variety of percentages, between the fifty-fifty half and half bi-sexual and the ninety-nine and forty-four one-hundredths approximations to uni-sexual completeness.

For satisfactory sex affinity it is necessary that a complete male being and a complete female being marry, even though the proportions of feminity masculinity be unevenly distributed between the two individuals. Hence, to comply with the rule everyone must find his exact complement; that is, another individual who will contribute just that amount of the two sexes necessary to endow their joint partnership with the 100% of maleness and 100% of femaleness. A man of 75% masculine and 25% feminine will obey the law if he picks out a woman of 75% feminine and 25% masculine, while the biological complement of a woman possessing 63% of feminity will be a male possessing 37% of femininity.

### Must Be Polite.

She was the owner of a prize dog, and had occasion to speak severely to her maid, who had entered the room to take the canine phenomenon for a walk.

The maid had said: "Come along, Fi-Fi"—just like that.

"Wilson," said the lady, curbing her indignation with an effort, "I do not insist on your calling Fi-Fi 'Miss,' but I must ask you, when addressing her, to say 'Please.'"

# Sunday School Lesson

May 15. Peter at Pentecost, Acts 2. Golden Text—Repent, and be baptised every one of you in the name of Jesus Christ for the remission of sins; and ye shall receive the gift of the Holy Ghost.—Acts 2: 38.

ANALYSIS.

I. PETER ASSUMES THE DUTIES OF APOSTOLIC LEADERSHIP, 12-14.

II. HIS INSPIRED TESTIMONY TO THE WORD OF GOD IN CHRIST, 32-41.

INTRODUCTION—The festival of Pentecost, which is alluded to in Leviticus 23:15, had come to be associated with the original giving of the Law to Israel. The legend had grown up that the Law had been offered to all the nations of the world, but that Israel alone had received it. It was fitting that the same festival which commemorated the beginning of the old era of the Law should also mark the birthday of the new era of the Spirit. From this time onwards we find the Christian Church depending no longer on law or tradition, but on the direct guidance of the Spirit of God.

I. PETER ASSUMES THE DUTIES OF APOSTOLIC LEADERSHIP, 12-14.

Vs. 12-14. On no one had the great experience of Pentecost produced a greater change than on Peter himself. As he rises to speak, we feel that the old hampering self-consciousness of the man has vanished. New convictions have brought new power. What a change upon this man who had formerly denied his Lord! No language is now too great or glorious to apply to his Master. But we know what has happened. Through the Resurrection, the convictions of Peter and of his fellow-disciples have been growing in strength and intensity till now on the day of Pentecost they break into a flame. The weak knees have been strengthened. The stammering tongue has been inspired. It is always so when God assumes control of the human spirit.

II. PETER'S INSPIRED TESTIMONY TO GOD'S WORK IN CHRIST, 32-41.

V. 32. Peter speaks as one who feels that the event of Pentecost has a historical significance for the whole nation of Israel, and he connects the new prophecy and the gift of tongues with Jesus' enthronement as the Messiah. God has raised Jesus from the dead, and given the Christians compelling proof that he is alive for evermore, and that he is still carrying on his work. The infatuated nation of Israel had thought to end the work of Christ when they nailed him to the cross, but the event has proved otherwise. Christ is still working, no longer indeed upon the earthly plane, but the higher plane of his heavenly life.

V. 33. Peter points to the presence of the Holy Spirit in the Christian community as the proof that Christ has been raised by God to the throne. The spirit is the royal gift of the Messiah to his people. Notice that this verse brings together the Father, Christ, and the Holy Spirit. These are the fundamental conceptions of Christianity: "Abba, Father," "Lord Jesus," "Holy Spirit."

Vs. 34-35. Peter now quotes Psalm 110:1 as a scriptural prediction of Christ's exalted reign. This Psalm was very precious to the early Christians. It confirmed their faith that God's Messiah was not after the earthly or national, but after the heavenly pattern.

V. 36. Peter now makes the application. The crucified Jesus, whom the Jews put to death as a pretender, is shown by divine proofs to be Israel's "Lord and Messiah." He is "Messiah" because He is God's final agent to redemption. He is "Lord" because to him belongs the throne, and because to him worship is to be offered.

Vs. 37, 38. The conscience of the Jews is roused by Peter's testimony, and the apostle takes occasion to urge their repentance. Let them now receive the Messiah whom they have so tragically rejected, and be baptized in his name. Forgiveness of sins and the gift of the Spirit are promised to the penitent.

V. 39. The offer of God's salvation is made primarily to the Jews, both those of Palestine, including their children, and those who are scattered in distant lands.

V. 40. The call is urgent. The present generation by its rejection of Christ is shown clearly to be "crooked," that is, off the right course, and judgment is impending. The gospel calls men to abandon a world which is doomed and which must shortly pass away.

V. 41. How successfully Peter preached is shown by the vast accessions to the Christian Church which took place at this time.

### Ancient Paving of Lava.

The streets of the city of Pompeii were paved with blocks of lava quarried from the neighborhood of Mt. Vesuvius.

The equable climate of Canada's Maritime Provinces, with its benefical degree of humidity, is noted for its healthfulness, and is one of the greatest assets of the region.

# SELLING FARM ON SMALL SUM DOWN CONTRACT PLAN TO BE AVOIDED

BY FRANK J. SECORD.

A farmer who wishes to retire has a plan to sell the place on the contract scheme to an ambitious young farmer for $1,000 down, and the rest to be paid later. The young man is to pay taxes, insurance, upkeep, interest, instalments, and in addition to pay a stipulated sum each year to the owner. At the end of a certain time, when certain conditions have been met, the owner makes over a deed to the place. It has taken the young man five years to lay by the $1,000 in addition to his farming equipment.

The owner is chuckling to himself to think that he has the $1,000 cash to put out at interest when he moves to town, and he also will have the interest on what the young man owes him, on which to live. In addition, he is free from expensive taxes and upkeep, besides having a tenant to worry him. The young man sees himself his own boss, making improvements on his own place and increasing its fertility instead of enriching a stranger's soil, and with the added advantage that no landlord can sell the farm out from under him, as has happened three times in five years.

DOESN'T ALWAYS WORK.

The other day an old man who sold his farm three years ago on such a plan, came to tell me his troubles. He had been obliged to put the man off the farm and take it back by law, as the tenant (he could hardly be called anything else) refused to budge. The interest paid by the owner for two years no improvements had been made, the buildings had gone to rack and ruin, every stray board and piece of timber on the place had been used for kindling wood, every fence was dilapidated, the manure had not been hauled out, windows and lights were broken; the lawn was uprooted by pigs, trees in the orchard were ruined by stock, there was no end to the neglect and damage.

That man had received $1,000 "rent" for three years on 100 acres of land, and that amount less the court costs, the repairs and all, did not amount, all summed up, to the soil. A neighbor charged him $50 for cleaning the barn, and the manure was so deep that he said he lost money at that figure. Of course, you may say that he should have moved to a distance and left such a man in charge. But there is another side to it. The young fellow had illness and misfortune, and became soured and disheartened, as it is easy to do when burdened with hopeless debt, so he skinned the farm for all he could get for a bare living for his family and held to it as long as he could.

THE SMALL DOWN PAYMENT.

Hardly a week passes but somebody comes to me with the same plan to get rid of high taxes and repairs, and along with him comes some young farmer who is perfectly willing to mortgage his own future and the future of his young wife and their children by such a scheme as that. One can not but feel sorry for both, for both are bound to find, in a few short years, that they have been following a will-o-the-wisp.

One young man I know, a fine fellow, must have $9 a day for his expenses before he or his family get a thing. They are actually suffering for necessities, though putting up a brave front, and in the end they will have to give up.

If you have a farm, hold on to it until you can get at least half the sale price, and if you are a tenant move every year rather than to go into a hopeless plan paying for a farm with $1,000 down and $11,000 to pay interest on. That is, if you wish to sleep well nights and not lose money.

## Pumpkins for Dairy Cows

Is the old practice of feeding pumpkins to dairy cows going out? I have been on quite a few farms recently, and on only one farm did I find any pumpkins or squashes. It used to be common practice on our farm, and on neighboring farms as well, to grow pumpkins for pigs and cows every year.

Too bad the practice is dying out in some sections. Pumpkins are palatable, cows like them, and they have approximately the same feeding value as beets, roots and apples.

Pumpkins are of greatest value when fed at the rate of 30 to 60 pounds a day in addition to a good grain-and-hay ration. The seeds, instead of being poisonous or deleterious to milk flow, are probably the most valuable part of the pumpkin.

## Poise Maintained by Proper Diet.

Persons who lack poise, who are inclined to be nervous and quickly upset or provoked should be extremely careful of their diet. In the morning they should confine their breakfast to a simple easily-prepared cereal or fruit. If they must have something to drink, they should take nothing stronger than warm milk or chocolate. At noon let them rigidly adhere to a substantial salad or vegetable dinner. Bean, fresh meat, fowl or fish may be added for variety at times. The evening meal embracing fruits and nuts blended in to an appetizing and attractive fruit and nut salad, with whole-wheat bread and butter will be sufficient. These foods contain all the elements necessary to nourish the body. They soothe and strengthen the nerves. They calm the blood. Very few vegetarians fly into a rage or lose their poise.

## Finding the Right Job.

There is a niche for everyone to fill and a work which each can do well. It is not enough that one be kept busy; he must do that for which his faculties are fitted and which no one else may be able to do as well. I have seen men digging postholes who could have been making laws, and I have seen others in high official positions who were better calculated to drive a truck. Out of place in one case of confidence and initiative, and in the other, through lack of a sense of true dignity and consistency in human conduct.

### Hairbreadth Measurements.

The term hairbreadth, which is now used to denote an almost infinitesimal space, was at one time an actual measure. It was the width of sixteen hairs laid side by side.

Small leaks in an engine radiator can usually be closed by adding some waterglass in the cooling water. The larger leaks may not respond to this treatment. On the whole, a good leak-remedy will give better satisfaction for all leaks. Get it at your service station.

## Rubber Floors Are a New Comfort.

The increasing use of rubber soles and heels on shoes during the last few years was sufficient to establish the measure of foot comfort to be secured from a continuous rubber tread. How much more comfortable then is a rubber floor with its greater firmness with a resiliency that takes up shock and yet does not "draw" the feet? It has the added advantage of possessing long wearing qualities and is easily kept in condition.

The use of rubber tiles for floors has progressed during the last few years to such an extent that every room in the house may now be suitably and beautifully covered in this interesting fashion. Vestibules, halls, living-rooms, kitchens, stairs treads, bedrooms and nurseries are now being covered with satisfactory results. These floors are made in a range of more than thirty colors or, on occasions, to match any sample.

The colors are permanent, for they run through the entire thickness of the material and natural abrasion serves only to enhance their beauty. In choosing colors the purpose of the room should be the first consideration and the second the general scheme of decoration. The color selection should also be made with due consideration for the general character of the outside dirt that is, what is the dirt within two or three minutes walk of the place where the floor is to be laid? Is it red clay, sand, desert dirt, or just common city, oily dirt?

The effect of light on colors is too well known to require much discussion. Suffice it to say that if a floor is to be laid on the north side of a building where there is comparatively little sunshine, colors which best reflect light from northern exposure would be more suitable than those colors which have a tendency to absorb light rays.

## Balm.

Beauty is a balm
For dark grief,
Her laugh is lighter
Than a willow leaf.

She walks at twilight
Where water sighs;
She beckons to me
Where wind cries.

Her hand plants grasses
In the sod,
And her hand gently
Leads to God.

*Blanche Walrip Rose.*

### On Time.

Appointments are made to keep. An engagement for ten o'clock means for ten o'clock, not for a quarter past, or eleven. We have tried for years to think up a real excuse for somebody who was late, and we've never been able to do so. It isn't as if we weren't a good excuse-maker either. We're expert. But, hunt the world over as we have, we never yet have run upon a decent excuse for not being on the dot for an appointment. There ought to be a jail sentence for being late. Time is the most valuable thing we own. You can steal a man's money and he can earn more. But when you steal a man's time, it is gone forever, and not all the king's horses or all the king's men can get it back for him.

**A "hard water" town of 40,000 people wastes about a ton of soap daily because of the large proportion of mineral salts in the water.**

Armistice car on which Foch and Hindenburg suspended hostilities will be hauled to Compiegne, where the armistice was signed.