



Remember the English violets in your grandmother's garden? You will catch their fragrance again in this soap.

Smell Violets— then smell this soap

Get Jergens Violet Glycerine Soap from your dealer today and smell it. Know why everyone is insisting on getting this particular soap.

Upon the violet, nature has lavished the sweetest, most appealing of perfumes. Everyone has always wanted this odor in soap, but heretofore it has evaded soapmakers everywhere. In this soap we have caught it—the real fragrance of violets.

Everyone finds this soap a most inexpensive and effective means to increase the pleasure of shampoo or bath. It imparts to the entire body an exquisitely fresh fragrance, diffusing from the hair and the hands a wonderfully persistent perfume, contributing its own sweetness to your toilet.

Jergens VIOLET Glycerine Soap

Send for sample cake today. Ask your druggist for it first. If he hasn't it, send us a 2c stamp for a sample cake. Address the Andrew Jergens Co., Ltd., 6 Sherbrooke Street, Perth, Ontario.

10c a cake. Three cakes for 25c—Get a quarter's worth

For sale by Canadian druggists from coast to coast including Newfoundland

HOME

When Gladys Makes a Cake.

On Saturday at breakfast time
You'll hear Miss Gladys say:
"Now, mother, you and Bridget
Must have a holiday;
So don't come near the kitchen,
But rest, for pity's sake,
While I do all your duties
And make the Sunday cake."

Then, O, a track of sugar
Across the spotless floor;
And, ah, the jelly smudges
On the handle of the door;
Lo, the citron, spice and raisins
And the cochineal so pink
Are daubed on chairs and table
And even in the sink!

Eleven cups are needed
To separate the eggs;
And corpulent old Bridget
Is run clean off her legs;
For she must melt the butter,
And she must mix the dough,
While Gladys grates the chocolate
And smears it high and low.

Alas! the devastation
In that kitchen prim and clean!
A stack of sticky silver
And utensils seventeen!
"Please, mother, can't you finish
up?"
Miss Gladys then will say;
"I quite forgot I'd promised
To attend the matinee!"

Delicious Oyster Dishes.

Oyster Soup.—Oyster soup is a good luncheon soup, especially satisfactory for school children. There are several ways of varying it to make it tempting. The first requisite for good oyster soup of any sort is to cook the oysters only long enough to make them plump.

Longer cooking toughens them. This is one method of making oyster soup: Wash a quart of oysters and strain the liquid in which they came through a piece of cheesecloth. Then boil it, skim it and add the oysters to it. When the oysters are ruffled and plump take it from the fire, add a pint of hot milk, well-seasoned with salt and pepper, and a little butter, and serve immediately. Vary this soup by adding two tablespoonfuls of chopped celery to the hot milk, or a teaspoonful of chopped onion or parsley, or a tablespoonful of finely grated cheese. Sometimes thicken it with a tablespoonful of butter and a tablespoonful of flour rubbed together. Sometimes add a few oyster crackers when you mix the oysters and hot milk.

Another Lunch Dish.—Oyster loaf is another satisfying luncheon dish. To make it take off the top crust from a loaf of bread and scoop out the soft crumb part from the inside, leaving a wall at the sides and bottom three-quarters of an inch thick. Dry the middle of the bread and crumb it, and add it to two tablespoonfuls of melted butter. Make a cream sauce from three tablespoonfuls of butter, two of flour and half a cupful of milk. Scald a quart of oysters in their own liquid and drain them and fill the bread case with the oysters and cream sauce and crumbs in alternate layers. Top the filling with crumbs. Bake it for twenty minutes, until the crumbs are brown.

Entrées of Oysters.—Oyster fritters are one of the best oyster entrées. To make them drain two dozen good-sized oysters and chop them fine. Beat two eggs light, add a cupful of milk and a cupful and about seven-eighths—a scant two cupfuls—of flour sifted with half a teaspoonful of baking powder. Beat this batter smooth, and season it with salt and pepper. Add the oysters and drop the mixture by tablespoonfuls into smoking hot fat. Cook them carefully, for only a short time, drain them on brown paper, and serve immediately. Scalloped oysters and oyster pates are old standbys that we cannot afford to give up. To make scalloped oysters fill a buttered baking dish with alternate layers of cracker crumbs, oysters and seasoned moistening. Moistening, of course, soaks through the cracker crumbs. Make it of equal parts of the oyster liquid and hot milk, seasoned with melted butter, pepper and salt. Top the dish with buttered crumbs and moisten them with half a cupful of liquid to which a beaten egg has

been added. Bake the oysters covered for half an hour, then remove the cover, and brown quickly. This is a good recipe for the filling for oyster pates: Chop a quart of oysters fine with a sharp silver knife. Melt two tablespoonfuls of butter, add the same amount of flour, cook and then add a cupful of rich milk. Season with red and black pepper and salt. Add the minced oysters to the cream sauce and cook for five minutes. Have the pate shells hot, fill them with the oyster mixture, and set in the oven for a minute before serving, very hot.

Oyster Salad.—For oyster salad drop large oysters into their own liquor, which should be strained, and scalding hot, and leave them there until they are plump and ruffled. Drain them on a sieve and dry them on cheesecloth. Cool them and quarter them with a silver knife. Mix them with chopped celery and mayonnaise and serve them on crisp, white lettuce leaves.

Timely Hints.

Home Cleaning Hints.—To dry clean a white jersey, rub powdered starch well into the soiled parts, roll up tightly, and leave for two days. Then shake out all starch, and the jersey will be quite clean. To clean a light-colored costume, take equal parts of oatmeal and whitening, and with a pad of clean white flannel rub well into the material. Leave for a short time, then shake out and press on the wrong side. To clean a white lace blouse, rub thoroughly with block magnesia, leave in an air-tight box for a day, then shake out and press.

On Washing Saucepans.—When a saucepan is burnt or blackened, rub the inside with a hard crust of bread dipped in salt, then wash with hot soda and water. Always wash the lid of a saucepan as carefully as the pan itself, for the flavor of one dish may cling to it and spoil the next which is cooked in that particular pan. Place all fish-kettles and saucepans in front of the fire for a few minutes after washing so that they be thoroughly dried inside. This keeps them in good condition and makes them last longer.

Sergeant-Major Under General French

Veteran of Boer War Who Lost Health on the Veldt Tells Experience.

Good Advice for All Who Have Indigestion or Stomach Disorders.

In his home at Waldegrove, N.S., no one is better known than Sergt-Major Cross, late of the 4th Queen's Own Hussars. Speaking of the ill-effects of a campaign upon a man's constitution, the Sergt-Major writes: "I served under General French during the late Boer war, in the capacity of Sergt-Major. It was perhaps owing to a continued diet of bully beef, hard tack, and bad water, but at any rate my stomach entirely gave out. I was in such a state that I could eat nothing without the greatest suffering. The army doctors did not help me much, and since leaving the service I have been very miserable. Some few months ago a friend told me he had been a great sufferer from indigestion until he tried Dr. Hamilton's Pills; they cured him. I confess it was without much faith I bought a box, but the first dose made me feel better than I had been for a long time. Dr. Hamilton's Pills completely cured, and now I can eat everything and anything. I have recommended them to others and in every case the result has been similar to mine."

Quick, sure results attend the use of Dr. Hamilton's Pills. They cure disorders of the stomach, correct indigestion, make you feel uplifted and strengthened. To renew or maintain health, Dr. Hamilton's Pills always prove a good prescription. 25c. per box, five boxes for \$1.00, all dealers, or the Cattarhozone Co., Buffalo, N.Y., and Kingston, Ont.

Unreal pleasures are the most expensive.

WILL IRRIGATE THE SAHARA. Will Open Well With Flow of 8,000 Gallons Per Minute.

The Sahara, according to common opinion, is a land entirely without water. This is far from the truth; in all parts of the region that are inhabited there is plenty of water. The only trouble is to find it, as it lies at an unknown depth below the surface.

To discover and make available this hidden water supply is the mission of a corps of artesian well diggers which is operating in the south of Algeria.

In February one of these engineers opened a well for which is claimed the world's record, having a flow of 8,000 gallons a minute. This is in the oasis of Tolga, about 22 miles west of Biskra.

The water of this well rises into a fountain nearly six feet high and forms a small river which will make it possible to cultivate nearly 8,000 acres. The former record for Algeria was 3,400 gallons a minute from a well bored in 1907 in the oasis of Touggourt.

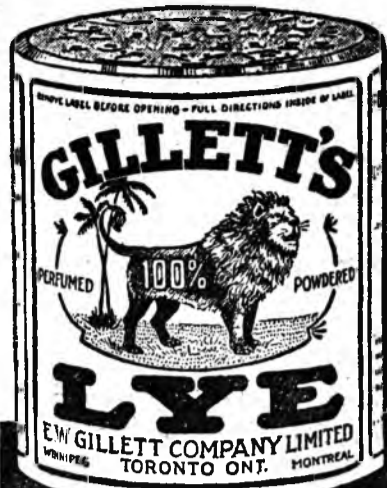
In the last 10 years this artesian corps has bored wells producing 46,000 gallons a minute, making 116,000 since the French occupation began. This permits the irrigation of 1,800,000 date palms, in which lies the wealth of Southern Algeria.

Out of the Frying Pan.

"When she married, ten years ago, she stated frankly that it was simply to avoid working for a living."

"What does she do all the time?"
"Takes care of seven small children."

Taking things philosophically is easy if they don't concern you.



FOR
MAKING SOAP
SOFTENING
WATER
DISINFECTING
CLOSETS, DRAINS
SINKS, &c



A cut ham, which will not be required for use for several days, should have a little vinegar smeared over the cut end. This will prevent it from becoming mouldy.

BLACK KNIGHT STOVE POLISH



A HOUSEWIFE IS JUDGED BY HER KITCHEN.
FOR A BRIGHT STOVE AND A BRIGHT REPUTATION, USE BLACK KNIGHT.

A PASTE THE F. F. DALLEY & CO. LTD. NO DUST
NO WASTE HAMILTON, ONT. NO RUST



IN THE big, roomy house or in the small cottage there is always some cold corner where extra heat is needed.

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