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HOME

With the Potato.

Mashed Potato.—There is one essential thing to remember about mashed potato which we so universally serve: it is that it must not be allowed to stand after it has been mashed and seasoned. It loses all its quality by so doing. So true is this that thousands of people do not know what true mashed potato is. If it must be prepared beforehand, pack it into a hot earthen dish, brush the top with butter or egg, and put into the oven for ten minutes. A tablespoon of cream to each two potatoes and an ounce of butter to four medium potatoes seasons them well, with the salt and perhaps pepper. It is best to have the cream hot, or hot milk may be used instead with a little more butter.

Potatoes Baked and Stuffed.—Potatoes prepared in a little different way from those sometimes put in to bake with a roast, in the last hour, may be done as follows. Peel as many potatoes of medium size as are needed, making them egg shaped or pyramidal, or in any form you please. Cut off one end so that they will stand and make them with the roast or by themselves. When done cut off the top, dip out the pulp, mash, and season, refill the potatoes, put on caps or part cut off, set in oven ten minutes, and then pour some melted butter over them before serving. Butter, cream, and egg yolk may be used to season the inside and some finely chopped meat or bacon and some chopped mushroom may be added. These may be made a decorative garnish.

Potato Noisettes.—Noisette means nut, a hazel nut, and vegetable noisettes are little vegetable spheres the size of a hazel nut cut out with a tiny scoop or round spoon cutter. One advantage of these is that they may be cooked quickly and are decorative. The cooking may be done in ten or twelve minutes. The cutting out takes some time and skill, but remember that the word used for this cutting is "turning," and the knack can soon be acquired. The scoop is buried in the vegetable and turned. Fried potato noisettes are pretty and may be simply cooked in butter until a light brown, or in the pan with the roast, where they must be stirred and turned so as to brown on all sides. Another way is to boil the little pieces for eight or ten minutes, just covering with cold water, to make them more mealy, and quickly brought to a boil. These can be drained and finished with butter or added to a sauce. In either case potatoes so prepared can stand in the oven covered and not lose in flavor as do mashed potatoes.

Boiled Onions.—Small onions

boiled in meat stock, boiled away and reduced to glaze, are delicious, but some butter or bacon with a little sugar and water may be used instead, just enough liquid to cover, so that it will all be boiled away. Cooked in plain salted water and served in a little hot cream they are delicious, but cannot so well be used as a garnish. Small onions will cook from twenty minutes to half an hour as follows: Remove the thin paper skin so as to leave them as comely as possible, cover with a little cold water or meat stock, boil up, then cover cooking vessel closely, and finish over the simmering burner. The steam generated helps to cook them better than in an open vessel.

Potatoes a la Brabanconne.—Cook one-half onion sliced. Add two tablespoons chopped ham, one tablespoon chopped parsley, butter, salt and paprika to season, cream if convenient. Mound in a greased baker, and smoothly mash six potatoes and cover top with fine bread crumbs and dots of butter. Bake twenty minutes, until the top is well browned.

Household Hints.

To brighten zinc rub it with soft soap and sand.

To clean tinware, try dry flour applied with a newspaper.

Bran muffins are better than griddle cakes every morning.

Roll sausage in a little flour before frying and it will not burst.

The better the flour, the better the bread made from it will be.

Part milk used in mixing bread improves both flavor and quality.

Every household should have a plentiful supply of apples for winter.

Tie a knot of red ribbon on scissors and keys if you want to find them easily.

Celery leaves should always be saved—even dried, if necessary—to use in soup.

Never put much sugar in bread; it is only used at all to help the yeast to ferment.

A japanned tray can be freshened with two coats of white paint and a finish of enamel.

To make an old fowl tender, rub the bird all over with lemon juice, then wrap in buttered paper, and steam for two or three hours, according to size.

By adding soda before heating it, milk on the verge of souring may be scalded and used for blanc mange or rice or tapioca pudding or squash pies.

To clean white buckskin and chamois shoes, try lump magnesia. Russet shoes can be cleaned by rubbing them with a banana peel, according to some.

When bedrooms are small, and trunks and hat-boxes have to be piled up in corners, it is a good plan to get four blocks of wood all the same size, and to make a groove in each for the casters to fit in. This raises the bed, and all trunks and hat boxes may be put under the

bed, giving more room for moving about.

To preserve a paper document, pictures or a letter, dip them in a strong solution of alum water, drying thoroughly. If the paper is very thick, repeat the process.

To remove grease spots from carpets, rub on each spot a mixture of Fuller's earth, oxgall and water; then rinse this out with clear water and rub as dry as possible with a dry cloth.

To protect the finger-nails when doing rough and dirty work, rub them over with a piece of soap, and when you wash your hands after the task the soap will come out. Gardening work and blacking the stove are not so disastrous if this is done.

When you have a receipt that calls for baking a custard or other delicate egg pudding, which may curdle, try cooking it in this way: Put the baking dish into a steamer on the top of a stove, until it is solid, and put it into the oven only long enough to brown it.

A method which is said to be very good for removing all the cream from milk contained in a bottle or like vessel is to use a large round disk of rubber which takes a slightly concave shape, it being hung upon three light aluminum rods or wires. Slipping the disk in edgewise and below the surface, it then takes the flat position and can be drawn out with all the cream.

DRAKE'S DRUM.

It Hangs in the Hall at Buckland Palace.

Will Drake's drum be beaten now for the third time? In the great hall at Buckland Abbey in Devonshire, a few miles from Plymouth,—the ancestral home of the family of Sir Francis Drake,—there hangs an ancient drum of a pattern not known these hundred years. It is the famous drum of the great English sea fighter, his companion throughout his whole adventurous career. It beat the signals on his flagship when he scattered the Spanish Armada; it went with him on the first British ship that went round the world, and it sounded the taps when, after his death at sea in the West Indies, his body was committed to the waters of the Atlantic Ocean.

When Drake lay dying, so runs the tradition, he commanded his brother, who was a captain of one of the ships in the British fleet, to take his drum back to England, and hang it in his hall at Buckland Abbey. Whenever danger threatened Britain let them sound on that drum, and his spirit would enter into the British admiral and scatter his country's foes as he had done in the days gone by. His brother did as he was commanded, and after three centuries the drum still hangs in Buckland Abbey, which is now in the possession of a descendant of Drake's brother.

Twice, runs the legend, has the drum been sounded—and not in vain; once, in the generation after Drake's death, when the Dutch sought to wrest the control of the seas from the British, and the doughty Admiral van Tromp sailed up the British Channel with a broom at his masthead, to signify that he would sweep the English from the ocean. At its sound the spirit of Drake entered into Admiral Blake, who triumphed over the conquering Dutch. Again, when the genius of Napoleon threatened the very existence of the British Empire, the drum was sounded, and Drake's spirit animated the greatest of English sea fighters—Admiral Nelson.

And now, when Britain is involved in the greatest war of her history, it is said that Drake's drum will again be sounded—to raise up, if the legend be true, the spirit of the old captain for the third time. The old tradition is the subject of a poem by an English writer, Henry Newbolt. The poem makes the great sea fighter, dying in his berth, exclaim:

"Take my drum to England, hang it by the shore,
Strike it when your powder's runnin' low;
If the Dons sight Devon, I'll quit the port o' heaven
An' drum them up the Channel as we drummed them long ago."

Willie—Say, teacher, to-morrow's my birthday. Teacher—Why, what a strange coincidence! It's mine, too. Willie—Well, gee! How'd you ever get so much bigger'n me, then?

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Fashion Hints

Fads and Fancies.

A pink chiffon blouse has a high lace collar for all the world like the old-fashioned lace collars that used to be wired up under our ears and fastened with hooks in the back—two decided differences. Instead it is fastened in the front and it is loose enough to stand up without wires. It is edged with fur and so are the fronts of the pink chiffon blouse, and the fur is put on with a band of narrow black silk braid. It is decidedly smart, this use of fur and braid together.

The skirt scalloped about the edge is an accepted thing now, and it is as attractive as it is usual. It breaks the full line about the ankles and makes the shorter skirt less abrupt in its ending.

Short Eton effects of lace on chiffon blouses are decidedly becoming. The little jackets usually fall over a girdle of some decided shade—orange, green or bright blue velvet.

Wide silk braid is noticeable on many of the new French importations. Sometimes it is used for belts, drawn through straps of the fabric of the frock, sometimes it is used for patch pockets. It is formed into upstanding collars and deep cuffs, and it even forms the edge of tunics and of the foundation skirts beneath them.

Black velvet ribbon is one of the minor features of the fashions. Sometimes it is worn about the throat, tied in a bow, with a long end or loop reaching to be caught in another bow on the front of the bodice.

For a child there are seal muff and hat sets, trimmed with red or pink roses—one on the hat, one on the muff, both bright and cheerful.

There are many sleeves of white net, rather full, gathered into a narrow wristband in dark serge and satin bodices. These give a touch of daintiness that is essential in woman's dress.

Leaves are twisted, one stem about another, around the crown of a black velvet Spanish sailor hat.

A child's hat of black velvet has six or eight strands of white and

red beads about the crown, finished on one side with a red bead rose.

A velvet hat has about the crown a band of beaver fur, with three tailored bows of inch-wide silver ribbon tilted smartly at the edge of the brim.

Ostrich is used as a trimming on many of the new blouses. Short flues are used as a fringe to edge flaring collars and cuffs of organel or satin or silk. It is a decidedly soft and effective means of trimming.

Ruffs of fur and tulle are among the new things offered for the contemplation and envy of smart womanhood. There is a high standing tulle ruching flaring upward from a rather narrow, snug collar of fur that clasps snugly about the throat.

A New Recruit.

He was a new recruit, and the first day of parade he was mustered up along with a batch of other recruits to do drill. "Attention," thundered the sergeant. "Shoulder arms! Right about turn!" The whole lot of men had performed their drill satisfactorily with the exception of one, who had not moved a muscle. The sergeant was mad with rage, and going up to the new recruit, caught him by the neck and shook him, asking if he was deaf. "No, sir," came the answer. "Then why the dickens didn't you turn when I shouted right about turn?" "Please, sir, I'm left-handed."

A WARM WINTER.

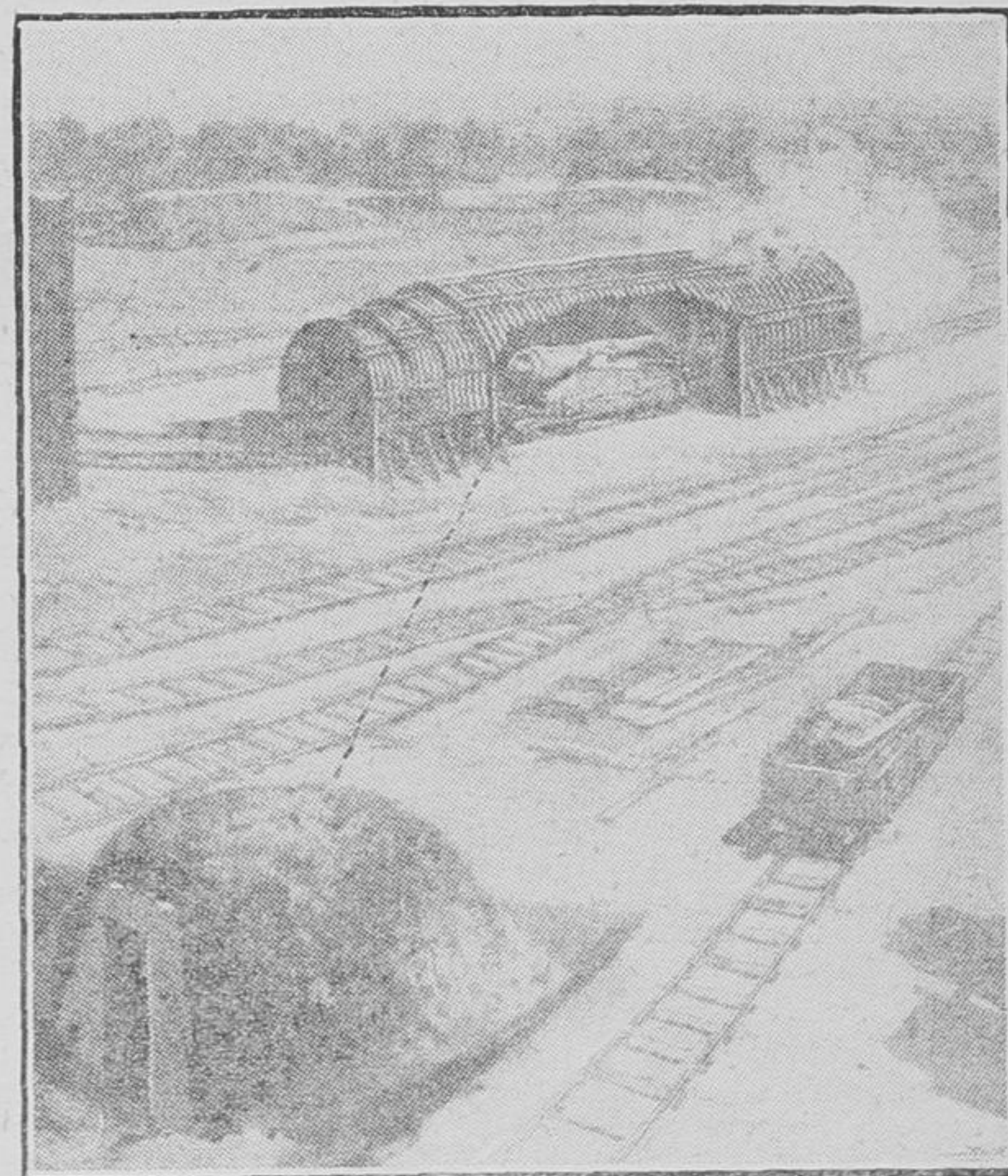
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"Caged" in Case of Bursting: Testing a Big British Gun.

Our illustration shows how big guns are tested. The cage in the centre is of heavy rails in layers, to stop fragments flying in case the gun bursts. The rail-screen on the left prevents fragments doing harm in the rear. Proof-charges are 25 per cent. above service charges. In the foreground (left) is the fring-but for the testing-party firing with an electric wire, shown by the dotted line.