

About the House

Lures.

A posy on the table,
Apples on the shelf,
Goodies in the cupboard
That you have made yourself—
These are things the fairies love;
And do remember this—
A pot of honey in the porch
Will never come amiss.

A robin in the shrubbery,
Daisies in the grass,
A rainbow-colored way-of-the-wind
Made of tinkling glass.
A big bush of lavender,
A bed of mignonette,
And a thatched wooden summer-house
For dancing when it's wet.

A fire in the parlor
On chilly summer nights,
A pretty sound of singing
(Not too many lights)—
These will lure the fairies in;
And I would have you know,
So long as fairies visit you
Your luck will never go.

Five Ways of Cooking Chicken.

At first the chicken stuff'd and
roasted brown,
With cranberry sauce and fixings all
complete.

And then the fricassee, all covered
o'er
With thickened gravy, poured with
lavish hand

To hide the bones. And then what may
be left
Is done up into pies, with pastry tops
Just fitted to the dish. Last course of
all

Of this eventful bird is chicken soup—
The general leavings and the scrap-
ings-up

Of wings, legs, tails, necks, bones and
everything.

When dressing a chicken scald the
feet, and the skin will peel off like a
glove. Cut off the horny claws and
cook the feet in a little water, adding
seasoning. This will make a cupful
of delicious jelly, or add richness to
the stew.

Left-over chicken can be used to ad-
vantage when combined with macar-
oni, thus: Cut the chicken into small
dice, and to one cupful of chicken add
two cupfuls of macaroni, which has
been boiled until tender, drained and
rinsed. Melt a piece of butter in a
baking pan or oven-glass dish, put in
the macaroni, moistened with chicken
broth, slightly thickened. Cover with
the minced chicken, sprinkle with
grated cheese and place in the oven
for a few minutes. Serve hot.

When serving chicken, it is often
embarrassing for the head of the
house to find the portion preferred by
a guest. To prevent this, put the
pieces on the platter as nearly as pos-
sible in their original position: lay
the back in the middle of the platter,
the pieces of breast on top of this, a
drumstick on each side with side-bone
and second joint at the upper end and
wings outside these. If two fowl are
served at once, have a platter large
enough to repeat the arrangement at
the other end.

Chicken cooked in an earthen or

oven-glass dish having a cover is
especially good. Cut into pieces and
place in the bottom of the dish a
dozen small onions, one carrot, one
turnip and a stalk of celery. Cover
with a pint of boiling stock or boiling
water, seasoned with salt and pepper.
Dress a year-old chicken, rub with
melted butter, place it on top of the
vegetables and set the baking dish, un-
covered, in a hot oven until the chick-
en is nicely browned. Then cover the
dish and allow the chicken to cook
slowly for an hour.

Smothered chicken provides an ex-
cellent way of cooking a chicken that
is somewhat tough, for the baking
renders it very tender. Singe and
dress a chicken, split it down the back,
wipe thoroughly with a damp cloth.
Salt and pepper well, then cover with
butter and dredge both sides with fine-
ly powdered, dry bread crumbs. Place
in a baking pan, the inside down,
cover with another pan and cook in a
hot oven for twenty-five minutes. Re-
move the top pan and let the chicken
brown for five minutes. Then remove
to a platter and garnish with parsley.

Pilau of chicken prepared according
to these directions is a dish of great
excellence. To prepare it, joint a
chicken and leave for a half-hour in a
bath composed of the juice of two
large lemons and three tablespoonfuls
of salad-oil. Drain without wiping.
Fry a sliced onion in three table-
spoonfuls of butter, and then put in
the chicken. Cook for ten minutes,
turning often, and empty the contents
of the pan into a pot with a broad
bottom. Pour over this a cupful of
stewed and strained tomato, and a
cupful of stock or a cupful of hot
water seasoned with celery and onion.
Stew gently until the chicken is ten-
der, take it up and keep hot in the
oven, covered closely. Have ready
three-quarters of a cupful of rice
soaked for one hour in cold water, put
the rice with the gravy in the pot and
cook until soft. Put the chicken back
in pot, mix with rice, simmer three
minutes, arrange on a hot platter and
sprinkle with grated Parmesan cheese.

Old-fashioned chicken potpie re-
quires two pounds of flour, one-half
pound of lard, a rounded tablespoonful
of salt, two teaspoonfuls of bak-
ing powder, two fat old hens, and
eight large potatoes. Sweet potatoes
and a little ham may be added. Cut
up the chicken as for frying, pare and
halve the potatoes, sift the baking
powder and flour together twice, rub
in the lard and mix to a soft dough
with ice-water. Cover the lower por-
tion of the sides of a large pot with
dough rolled to one-fourth of an inch
in thickness. Put in a layer of chicken,
sprinkle with salt, pepper, flour and
a dash of cayenne, and a few thin
slices of onion and ham, then a layer
of potatoes and dumplings cut from
the dough, and repeat with the rest of
the ingredients. Roll out the remain-
der of the dough to a size to cover the
pot, cut a cross in the centre and turn
the corners back. Add a tablespoonful
of vinegar to sufficient water to fill
the pie up to the crust, cover the pot
and set over the fire until it boils, then
place where it will simmer for an

hour. Take off the lid and put in the
oven for another hour. If it browns
too rapidly, replace the lid for awhile.
As the water boils away, add boiling
water.

SPRING WEATHER HARD ON BABY

The Canadian Spring weather—one
day mild and bright; the next raw and
blustery, is extremely hard on the
baby. Conditions are such that the
mother cannot take the little one out
for the fresh air so much to be de-
sired. He is confined to the house,
which is often over-heated and badly
ventilated. He catches cold; his
little stomach and bowels become dis-
ordered, and the mother soon has a
sick baby to look after. To prevent
this an occasional dose of Baby's Own
Tablets should be given. They regu-
late the stomach and bowels, thus pre-
venting or relieving colds, simple
fevers, colic or any other of the many
minor ills of childhood. The Tablets are
sold by medicine dealers or by mail at
25 cents a box from The Dr. Williams'
Medicine Co., Brockville, Ont.

The Earth's Tail.

If we could make a journey through
space until we were some millions of
miles from the Earth, we should prob-
ably scarcely recognize this old globe
when we looked back at it. The Earth
has a special distinction which is vis-
ible only to those who live in other
worlds—it has a tail!

Saturn has his rings; Jupiter is
covered with wonderful belts of color;
Mars is scored by strange lines that
may be canals. And we have a great
tail reaching far away behind us into
space like that of a comet. We can
catch a glimpse of it sometimes on
clear evenings just after sunset. If
you take your eyes from the golden
hues of the West and turn right about
towards the East you will notice a
faint luminous patch in the sky ex-
actly opposite the setting sun.

The Earth's tail may consist of a
huge cloud of gasses hundred of thou-
sands of miles in length, or it may be
formed by a countless swarm of tiny
moons, ranging from the size of a
cricket ball to that of a large house,
which keep always to our dark side
and are too small to be seen individ-
ually.

The Plan Worked.

A former M.P. confessed that, al-
though he was always forgetting their
faces and never remembering their
names, he had no difficulty in being
pleasant to his followers in the House.
"When I meet somebody in the lobby
whom I don't know from Adam, and I
see he expects me to know who he is,
I take him warmly by the hand, look
straight into his eyes, and say, 'And
how is the old complaint?' I have
never known it to fail."

The Bull Wasn't Beef.

Bertie and the girl of his heart while
taking a country walk had just en-
countered a ferocious looking bull and
had retreated behind a high gate. "But
I thought, dear," ventured the maiden,
"that you always said you'd face death
gladly for me."
"So I would," the swain assured her,
"but that bull is not dead."

—AND THE WORST IS YET TO COME



HOW TO SIGN YOUR NAME

By Hilda Richmond.

The other day a man wishing to
get a loan on his farm discovered that
thirty-five or forty years ago some
woman had signed her name Mary
Smith, which by the way isn't the real
name in this instance, while in the
deed she appeared as Mary Ann
Smith. Of course, somebody who knew
Mary Ann Smith had to make an affi-
davit that she and the Mary Smith
who signed the deed were one and the
same person, and the loan went
through after a great deal of delay.

Children should be taught to adopt
one form of signature and stick to it.
H. J. Smith one day, Henry James
Smith the next, and H. James Smith
next week may appeal to some people,
but it usually causes trouble. If you
want to drop your middle name, drop
it for good, and not just occasionally.
Recently in settling an estate it came
out that one of the executors mention-
ed in the will by his real name, and
doing business under the name of his
foster father, had never had his name
changed legally. The whole thing had
to be gone over legally, causing delay,
annoyance and expense. The man was
angry and said he had always "gone
by" the one name, though the other
was rightfully his, and he thought it
was a great ado about nothing, which
did not in the least affect the lawyer
bent on having things correct.

One form of writing your name al-
ways helps in getting mail. If you
have a common last name, such as
Smith or Jones, write out your first
and middle names in full. This saves
trouble, delay and expense, for Jasper
Hubert Smith will get his mail
promptly, while J. H. Smith may read
his letters after half a dozen other J.
H. Smiths have had them. These
things may seem small in youth, but
when business multiplies, each and
every man and woman will be glad
that early in life a uniform way of
signing letters, cheques, mortgages,
notes and contracts was adopted and
rigidly held to.

World's Fiercest Fish.

Which is the fiercest fish? The
shark is terrible enough, but he is a
lamb compared with a small fish that
haunts the rivers of South America.
The pirhana, as it is called, does
not grow much bigger than the perch
or roach of our waters, but it is pro-
vided with an enormous cavern of a
mouth filled with long dagger-like
teeth. Should an unwary traveller
stop to bathe his feet in a river he
will be attacked, first by a single fish,
and then by a whole shoal. If he does
not beat a hasty retreat he will be
dragged under in a few moments by
scores of funny demons and devoured.
The pirhana is dreaded by all
beasts, for he is absolutely fearless
and will attack any animal, no matter
what its size. The shoal seems to
know almost at once that one of their
number has found a quarry, for no
sooner is the victim attacked by a
single pirhana than the water is thick
with frenzied fish biting and tearing
as though possessed with the fury of
killing. The natives dread them more
than the giant alligators that haunt
the same waters.

No man ever released himself from
a robber or reasoned himself out of a
street fight without action. If you
sit down long enough, and think over
the problem, the problem will beat
you no matter how simple it is.

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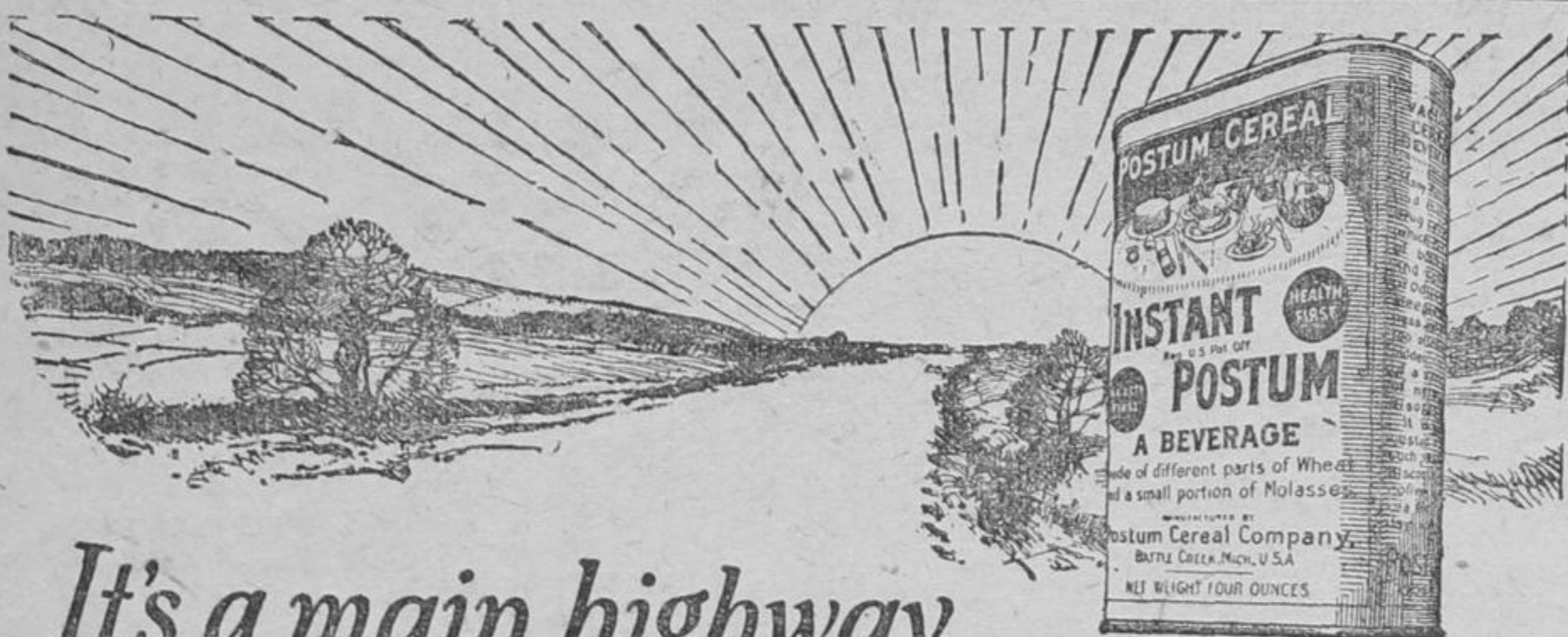
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