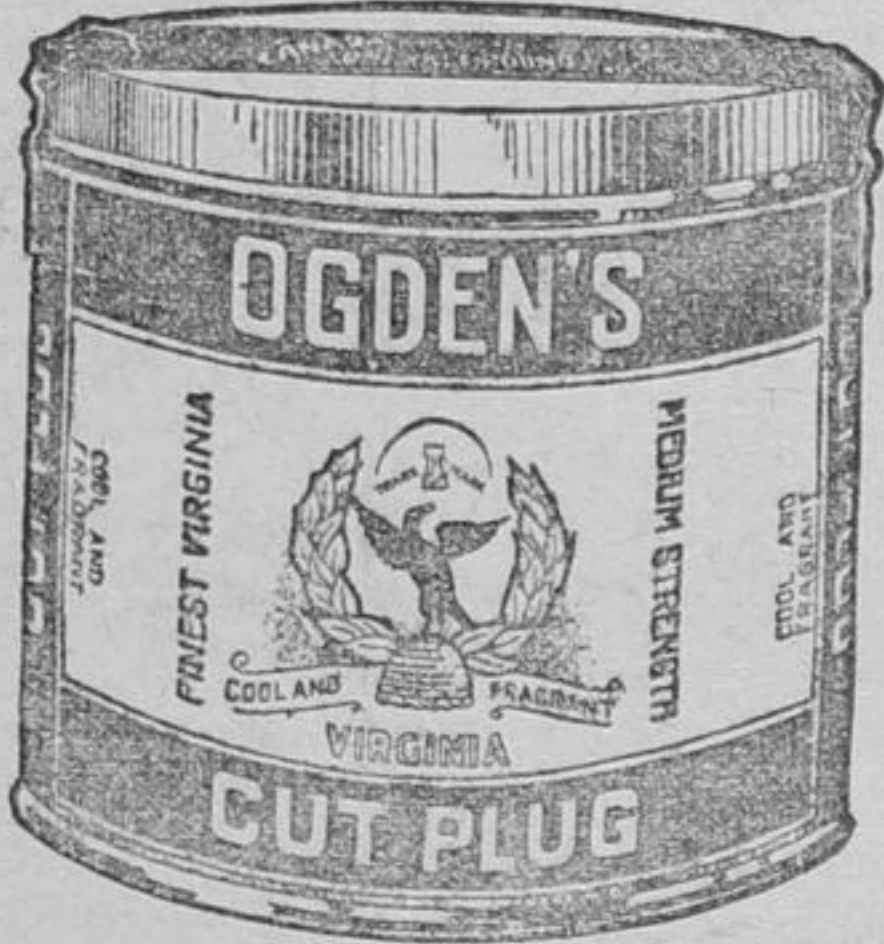


SMOKE OGDEN'S CUT PLUG

15¢ per
packet
80¢ a
½ lb. tin



If you
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own
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OGDEN'S
FINE CUT
(green label)

About the House

CANNING AND PRESERVING.

GOOSEBERRY CONSERVE requires four pints of gooseberries, three pints of sugar, one cupful of seeded raisins and one orange. Make a heavy syrup of the sugar and a little water, cooking until the syrup will spin a thread; add the gooseberries, raisins, the pulp and juice of the orange and the skin, finely chopped. Cook until thick, pour into hot glasses and seal.

CHERRY AND GOOSEBERRY PRESERVES: Use equal quantities of cherries (which have been pitted) and gooseberries and to each pound of fruit use three-quarters of a pound of sugar. Make a thick syrup by adding a small quantity of water to the sugar, cook the gooseberries in the syrup until they are clear, then add the cherries and cook twenty minutes longer.

CHERRY CONSERVE is made of the red sour cherries thus: Cook three and one-half pounds of cherries (pitted) for fifteen minutes, then add two and one-half pounds of sugar which has been heated in the oven, one-quarter pound of seeded raisins, and the juice and pulp of three oranges. Cook until the mixture is as thick as

marmalade, pour into glasses and seal.

ASPARAGUS should be canned as soon as possible after gathering. If allowed to stand for more than a few hours after being cut, the delicate flavor is destroyed and it is more difficult to keep. The stalks should be cleaned and any hard portions removed. They may be canned whole or cut into half-inch pieces, depending upon the form in which the vegetable is to be served. Blanche the prepared asparagus in boiling water for three of four minutes, cold dip, then pack in jars, cover with water, and add one teaspoonful of salt to each quart jar. Then adjust covers loosely, place in a water-bath and boil two hours or in a steam pressure cooker (ten pounds pressure) for one-half hour. Remove and tighten the covers while they are hot.

WHEN RHUBARB IS CANNED by the cold-water process, the success of this method, it is claimed, depends not alone upon careful work in canning, but in the storage. The jars should be wrapped in paper in order to keep out the light, then placed on shelves in a dark, cool place and left undisturbed until used. The cold-water process of canning rhubarb consists in filling sterilized cans with the fresh fruit, cut in cubes, then pouring in fresh, cold water until every particle of air is excluded. The cans may then be sealed. For the filling process some housewives set the cans under the faucet, allowing the water to run in until its own weight expels all air bubbles, while others prefer to plunge the can in a pail of water for a short time. Whichever method is used, every crevice should be filled with water, with no room for the tiniest air-bubble.

TO PRESERVE STRAWBERRIES, make a syrup of one-quarter of water and seven pounds of sugar and cook in an open kettle until a candy thermometer registers 266 deg. F. Add eight pounds of berries (washed and stemmed) and cook slowly, just at the boiling point. Stop the cooking when the thermometer registers 210 deg, pour into shallow pans to cool and skim while cooling. When cold pack into jars and allow to stand unsealed, but covered with a cloth, for four days. Put rubber and lid in position, not tight. If using a hot-water bath outfit, sterilize twenty minutes; if using a water-seal outfit, or a five pound steam-pressure outfit, or a pressure-cooker outfit, sterilize for fifteen minutes. Remove jars, tighten covers, invert to cool and test for leaks. Wrap jars with paper to prevent bleaching and store in a cool, dark place.

YOUR WINTER FURS.

If you have only one or two pieces of fur to pack away, and have no provision for taking care of these, get a clean pasteboard suit box. You can get one of these in a good heavy quality at a store or a tailoring establishment for five or ten cents. Clean your furs. Lay into the box; sprinkle with powdered tobacco. Put the cover on the box and paste a strip of paper tightly over the opening. This will prevent any wandering insect crawling up under, and feeding on your valuables.

When you want to use the articles in the fall, all you have to do is to break the seal, shake out the furs,

hang them in the open air for a little while, and they are ready for use.

THE HANDIEST THING IN MY HOME.

The handiest thing in my home was put in this winter by my husband and son. We already had the windmill and water piped to the house, and stored in a three-barrel storage tank placed in the room above the kitchen and had water at the sink.

But they added more pipe, running it under the floor behind the range. At one end of the range a pipe came up through the floor, extending up by the warming oven high enough so the wash boiler would slip under it. By turning a little wheel on an angle valve the boiler was filled without lifting a bit of water. At the other end of the range another pipe came up through the floor to the reservoir. A small hole was drilled in top of reservoir in such a way as not to interfere with the cover. The pipe extended over from the back with an angle valve to fill the reservoir.

The cost of fixtures and pipes was about \$2.75, the men doing their own plumbing.

THE HORRID INK STAIN.

Ink stains are removed in various ways, depending upon the nature of the ink. Buttermilk or sour milk is excellent, changing the liquid as often as it becomes stained. Another method is to take a solution of peroxide of hydrogen, and soak the ink stains in this. Lemon and salt are also good for use on white material. Sometimes colored garments can be freed from ink stains by applying kerosene.

Indelible ink stains sometimes yield to a treatment of strong salt water, and then a washing with ammonia.

MAPLE ICE CREAM.

To make maple ice cream, use two eggs, two-thirds cup maple syrup, half cup of milk, one and one-half cups cream. Beat the yolks of the eggs until very light. Add the hot maple syrup and the milk and stir and cook over hot water until the mixture thickens. Then pour over the stiffly beaten whites of the eggs and cool. When cold, add the cream, pour into the freezer and freeze. A cup of nut meats makes a very delightful change.

THE SILVER WEDDING.

Twenty or forty or sixty years old. It comes to the same when the tale is all told!

Her eyes are the brightest,
Her kisses most sweet,
Her touch is the lightest,
Her waist the most neat—

Twenty or forty or sixty years old, It comes to the same when the tale is all told!

Eyes blue or hazel, coy, winsome, or bold,

It comes to the same when the tale is all told!

She likes pretty dresses,
She likes to be shy,
She likes your caresses

When no one is by—
Twenty or forty or sixty years old, It comes to the same when the tale is all told!

Hair brown or silver, black, auburn, or gold,

It comes to the same when the tale is all told!

Her love is your treasure,

Her beauty your pride,

Her will is your pleasure,

Her judgment your guide—

Twenty or forty or sixty years old, It comes to the same when the tale is all told!

Boys in London Strive to Enter King's Choir.

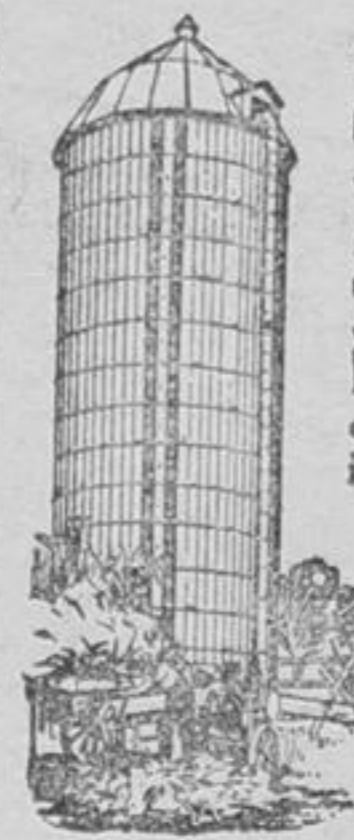
Fifty London boys between ten and fourteen years old came to the Chapel Royal, St. James, recently, to have their voices tested by the King's organist and choirmaster, each hoping to be the one of the two to be chosen to fill vacancies in the King's choir.

Competition is keen, for with the privilege of singing before the royal family and the court goes a term of general education at the City of London School. Some of the choir boys come from wealthy families, but as there is no favoritism in the choosing, the only test being voice quality, there are always several parents who particularly appreciate the educational side of the matter.

The boys wear scarlet and gold uniforms, and their duties, especially when the court is in London, are considerable. At 10 o'clock on Sundays they assemble in the private chapel at Buckingham Palace, at 11.15 they go to St. James's Cathedral, when there is a full service for the King's general household. At 12.30 comes the service in Queen Alexandra's private chapel in Marlborough House.

The largest cheese known weighed 12,361 pounds.

In my experience there is no quality in life which makes a richer contribution than thrift to the building up of character.—Lord Mayor of Leeds.



Save 1/3 to 1/2 Your Corn

You lose from 1/3 to 1/2 the food value of your corn by feeding it to your cattle as dry fodder. Corn stored in a TORONTO Wooden Stave Silo will give you 100% of the value. Good ensilage will improve the health of your cattle and will increase the quality and quantity of your milk returns. Good silage must be made in an air-tight silo.

The TORONTO Silo is made of selected spruce, double tongued and grooved to exclude the air, and specially treated with creosote to lengthen its life. 15% extra capacity with the TORONTO Hip Roof.

Let me show you how to save on forage, and increase the health and value of your herd. Information and full particulars gladly given.

J. Lunau, Agent, Richmond Hill

SELF-OILING — SELF-REGULATING With the Strongest Tower Built

It's the "Toronto" Self-Oiling Windmill—requiring "oil only once a year". All gears operate in a bath of special oil affected by neither heat nor cold—every bearing and working part thoroughly and automatically lubricated.



If you have a "Toronto" Windmill now, you can obtain this self-oiling feature by interchanging the head and using your present wheel. Most Toronto Windmills, too, can be made absolutely self-regulating in operation. The "Toronto" Tower will stand for a lifetime because it is the heaviest, strongest and best-braced one built for any windmill. See this new Mill now—or get my booklet.

J. Lunau, Agent, Richmond Hill

Champion Brand

AMERICAN ORIGINAL AND GENUINE FENCE

3 WAYS BETTER
Larger Wires —
Heavier Galvanizing —
More Durable, Flexible Weave.

WE SELL IT

We are selling more and more Champion Brand "AMERICAN" Fence every year. This section of the country is discarding its old style fences as false economy, and in making the needed change, is turning to the very best galvanized fencing and steel posts that can be bought.

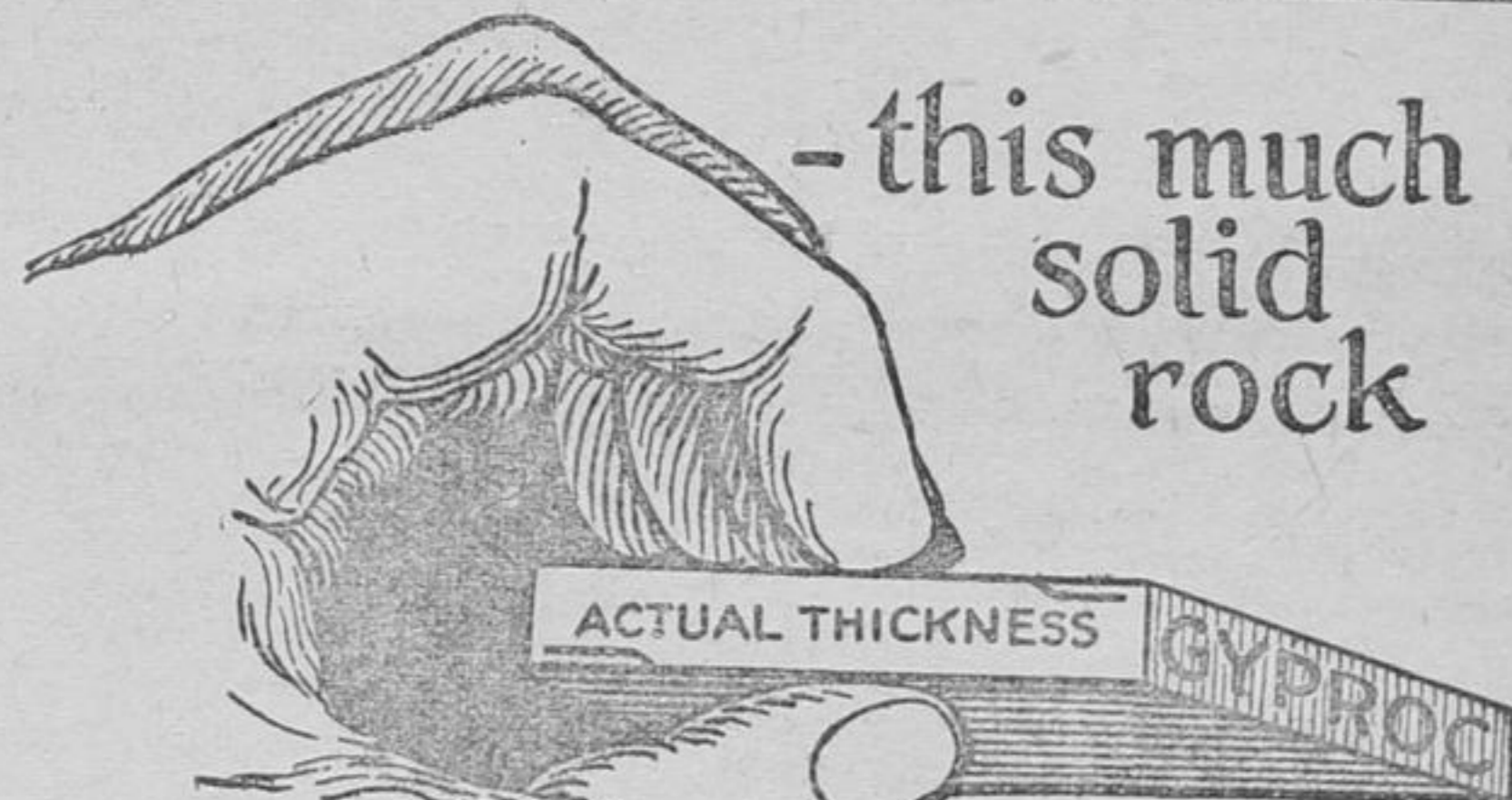
We are enthusiastic about Champion Brand "AMERICAN" Fence and Posts, the pride of their makers, THE CANADIAN STEEL & WIRE CO., LIMITED, HAMILTON, ONTARIO.

Say "Fence," and we'll show you.

212

J. Espey, Elgin Mills, Ont.

- this much
solid
rock



SOLID Gypsum Rock in sheets 3-8 inch thick and in the same convenient lengths of ordinary wallboard—that's what "Gyproc" is. Think of the extraordinary advantages Gyproc wallboard has over other wallboards—its wonderful fireproof qualities; its perfect insulating properties; the convenience of application; its low cost.

Is it any wonder that so many people are using it now instead of flimsy inflammable paper or fibre boards?

Gyproc Wallboard will not shrink, crack, warp or burn. It can be cut, sawed and applied just the same as ordinary wallboard and costs no more.

Just the material for new work, remodeling or repair work. Write for Gyproc booklet and sample of Gyproc Fireproof Wallboard.

THE ONTARIO GYPSUM CO., LIMITED
PARIS ONTARIO 21



The Fireproof Wallboard

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RICHMOND HILL

THE RED CROSS OF ONTARIO

asks the generous people of Ontario to come to the help of

COCHRANE

an Ontario town.

3,400

people live in Cochrane;

780

have had typhoid fever or are now sick. The town itself has gallantly carried its burden until now.

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in order to run the Emergency Hospital with 20 nurses and 80 beds: Also to care for hundreds of convalescents still urgently needing special food and care to restore them to health.

Please send your contribution to the Hon. Treasurer, Ontario Red Cross, 410 Sherbourne Street, Toronto.

ADELAIDE M. PLUMPTRE
President

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