

About the House

WHAT I TEACH MY CHILDREN AT HOME.

By being with his father the most of the time when not in school, our son learned by observation something of the different kinds of work done on the farm. Many times his father showed him just how a thing was done and explained why. In this way he learned much that has been a help to him in school, even in high school. Often points have come in the nature study and the sciences that have been reviewed rather than new material.

When we got our first "flivver," the boy was with his father when he learned to drive and also when repairs had to be made. When he was old enough to have a driver's license, he knew how to drive, and also a good deal about caring for a machine.

We live a few miles from a small city where we do our marketing; when it was convenient, son accompanied his father and became acquainted at the stores. When he was quite young he occasionally made the trip alone, and we never had any reason to think any grocer ever took an unfair advantage of him because he was just a boy.

Last year he took sole charge of selling the berries—a crop that brought several hundred dollars. He was very successful in this.

Two years ago we were quarantined by diphtheria, and the boy had to do all the kitchen work. He also took care of a little six-year-old cousin. This was work for which he was wholly untrained, but he got along fine, and the food prepared for the patient and his father, who acted as nurse, was surprisingly good. He was a happy boy, however, when Mother was able to take charge once more, and as we could then obtain help he had an honorable discharge.

I feel that he had learned a good deal, because we have not always kept him at the drudgery of chores, but have given him work that required some care and responsibility. We have told him about our business, and have made him feel that he has an interest in it.

We believed experience was the best teacher, and he has learned by doing. I think the way he managed when we were in quarantine showed that he had an ability to take responsibility, and the disposition to make the best of a bad situation.

And with the teaching of other things we have tried to teach him that "honesty is the best policy."—Mrs. H. N. M.

CLEAN IT WITH JAVELLE WATER.

In every house there should be an emergency closet carefully furnished and promptly replenished when supplies begin to lower.

In it should be kept a cleaning fluid, turpentine, gasoline or benzine, javelle water, oxalic acid, prepared chalk, chloride of lime, ammonia, absorbent paper, alcohol and the thousand and one things which, if not used daily, are indispensable when they are wanted.

Javelle water is one of the most useful of the family supplies, especially at this season. Handkerchiefs never get so hopelessly yellow as during the summer, when they are used to wipe perspiring faces and hands, but a

bath for ten or fifteen minutes in a weak solution of javelle water will restore them to a clear complexion.

Javelle water, too, will remove obstinate stains of ink and iron rust. The stained portion should be rubbed in the fluid and then washed thoroughly.

Javelle water is the trusted friend of one housekeeper at least who has employed it for years in her laundering. Pillow cases that show a yellow tinge and table linen from which fruit stains have not been removed before washing, and which have contraband markings and spots, all come out from the rinsing water.

A POPULAR HOUSE DRESS MODEL (WITH INSERTED POCKETS).



4426. The slenderizing features of this style, will appeal to the stout woman, while the practical points will make the style attractive to all figures. Figured percale with trimming of mercerized poplin is here shown. Gingham, with an edging of rick rack would be good—or, damask, with organdy for collar and cuffs.

The Pattern is cut in 7 Sizes: 36, 38, 40, 42, 44, 46, and 48 inches bust measure. A 38-inch size requires 5 yards of 32-inch material. To trim with contrasting material as illustrated requires 3/4 yard. The width of the skirt at the foot is 2 1/2 yards.

Pattern mailed to any address on receipt of 15c in silver or stamps, by the Wilson Publishing Co., 73 West Adelaide St., Toronto. Allow two weeks for receipt of pattern.

THE USE OF TOMATOES.

Canning—Use only firm fruit. Blanch in boiling water 1 to 2 minutes. Cold dip, core and peel. Pack close in jars, add 1 teaspoon salt to a quart (2 teaspoons of sugar if desired). Fill jar with boiling tomato juice or water. Process in hot water bath for 30 minutes or under 5 pounds pressure for 15 minutes.

Purée—Cook tomatoes (may be

peeled or not) until tender, and put through sieve. Add salt, sugar if desired in proportions as above. Boil until reduced one-half. Fill jars and process in water bath for 25 minutes, or at 5 pounds pressure for 15 minutes. Purée may be seasoned ready for soup or sauce as follows: For 1 gallon add 1 onion, 1 cup chopped green pepper, celery leaves, 1 bay leaf.

Chili Sauce—Chop 2 dozen ripe tomatoes, 5 onions, 5 green peppers. Boil 1 1/2 hours with 4 cups vinegar, 1-3 cup sugar, 3 tablespoons salt, 1 teaspoon each cinnamon and cloves, 1/2 teaspoon allspice, 1 tablespoon celery seed. Can and seal.

Catsup—Cook 1/2 bushel tomatoes, 6 large onions, 4 red peppers, 2 cups brown sugar, 1/2 cup salt, 1 1/2 quarts vinegar, 1 grated nutmeg, 3/4 teaspoon whole cloves, 2 teaspoons stick cinnamon, 1 teaspoon whole allspice. Cook until thick and strain. Bottle. One pint grape juice can be substituted for 1 pint of vinegar.

Uncooked Pickle—Chop 3 pints tomatoes, 1 cup celery, 4 tablespoons each onions and red peppers. Add 4 tablespoons salt, 6 tablespoons each of sugar and mustard seed, 1/2 teaspoon each cloves and cinnamon, 1 teaspoon nutmeg, 3/4 teaspoon allspice, 2 cups vinegar (tarragon, if possible). Mix thoroughly in stone crock and cover. This must stand a week before using, and will keep six months.

TOMATOES IN SWEET COMBINATIONS.

Honey—One pound tomatoes and rind of lemon and orange cooked and strained. Cook with each pint 1 pound sugar and juice of lemon and orange until like honey.

Butter—Ten pounds tomatoes, 4 pounds sugar, 3 pounds tart apples, 1 quart mild vinegar, spice bag of 1/2 ounce each cinnamon and ginger, 1/4 ounce each mace and cloves. Cook until thick.

Green Preserve—Ten pounds sliced tomatoes, 6 sliced lemons (do not peel), 1 cup apple juice or water, 1/2 pound candied ginger. Stand overnight. Simmer 1/2 hour, add 8 pounds sugar and boil until thick. Use green or partly ripe tomatoes.

Marmalade—Two pounds tomatoes, 1 pound tart apples, 2 1/2 pounds sugar, 1/2 lemon (juice and rind). Boil one hour. Add another half lemon juice and rind. Cook until thickens.

Conserve—One pound cut tomatoes, 3/4 pound sugar, juice 2 lemons and 2 oranges. Stand overnight. Cook until thick with spice bag of 1 1/2 teaspoons stick cinnamon, 6 cloves, bit of ginger root and nutmeg. When nearly done add 1 cup raisins, 1/4 pound walnuts and 1/4 pound candied orange peel (or preserved ginger).

HAPPY BROTHERS AND SISTERS

Dear mother, when the busy day is done,
And sleeping lies each tired little one,
Then fold your own hands on a heart at rest,
And sleep with them upon God's loving breast.

The love that gave you such a sacred charge

Is passing tender and exceeding large!
Oh, trust it utterly, and it will pour
Into each crevice of your life its store.

Then things unworthy shall no more find room,
And like a sweet contagion in your home

Your life shall be. A life that's hid in God

Tells its great secret without spoken word.

—Henrietta R. Eliot.



Undernourished, No Doubt.
"My Reggie looks as if he's half starved!"
"Living on his wits, I hear."

The Double Event.

Jennie was learning to read and spell, but it was very hard for her to remember what her teacher told her about pronouncing a double letter when she came to one.

She would say "a a" or "e e" or "t t," instead of "double a" or "double ee," and so on.

Her teacher had one day drilled her considerably on this matter of spelling. Shortly afterwards, Jennie was called on to read.

The paragraph began, "Up, up, Lucy," and Jennie read it triumphantly:

"Double up, Lucy!"

Something interesting happens every day, but we are bored to death if it is not always happening to us.



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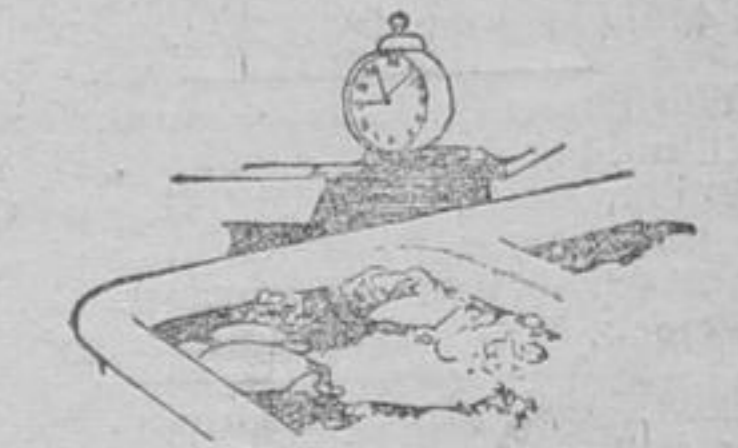
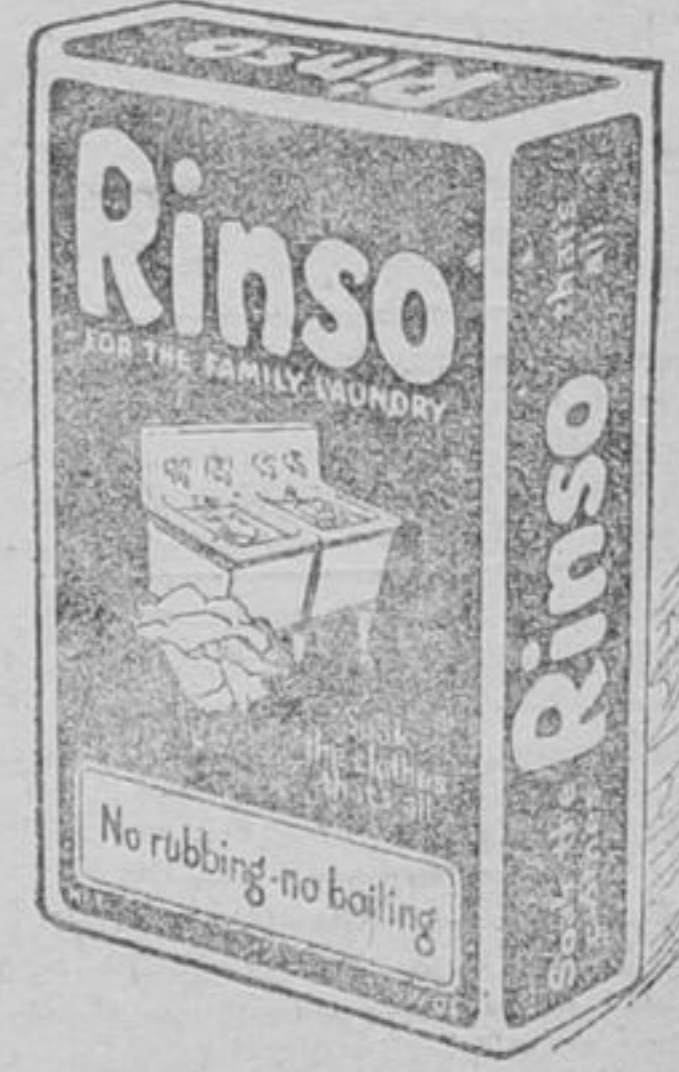
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Boiling Pins in Beer.

It was not until 1840 that solid-headed pins came into general use. About that time an American named Wright patented a machine which could turn out 160 pins a minute.

In the manufacture of modern pins brass wire is used. It is drawn to the required length and pointed by means of a revolving cutter, while the heads are shaped by a die. At this stage the pins are boiled in weak beer to remove grease and other matter. Then they are given a bright silvery appearance by coating them with tin, or "coloring," as it is called.

The most costly pins are those made of very fine hair-like wire; these are used by insect collectors.

In the middle ages pins were made by a very slow and tedious method, each pin passing through sixteen different hands before it was finished! The head, which consisted of a small piece of wire, was made separately and secured to the shank by compression.

The Saxons made their pins chiefly of bronze and bone; they were curiously fashioned, some being in the form of a horse-shoe, while others resembled a cross.

Specimens of these ancient pins have been unearthed from the prehistoric cave dwellings of Switzerland. In length some of them compare favorably with our modern hat-pins! They are wonderfully carved with ornamental heads, some resembling animals, while others, with round amber heads, look like modern scarf-pins.

During recent excavations at Pompeii, safety-pins were discovered re-

sembling those in use at the present time.

Plan Miscarried.

Voice at the other end—"Is that you, darling?"

Gouty Pater—"Er—yes."
Voice—"Oh, good! How's the old boy's gout, my pet? I mean to say, if he still has it, I'll come round to-night, but if he hasn't, we'll go out to some show!"

Argument for Industry.

Old Hen—"I'll give you a piece of good advice."

Young Hen—"What is it?"
Old Hen—"An egg a day keeps the butcher away!"

FARMERS' BOOKLETS SENT FREE

Any of the following may be had free, on application to the

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