

—AND THE WORST IS YET TO COME



About the House

MY PET KITCHEN CONVENIENCES.

Have you linoleum on the floor? If not, strain every nerve to accomplish it. Of course, you may have a hardwood floor and prefer it. I had one and covered it with linoleum, and never had known kitchen-floor comfort before. I can wash it immaculately in fifteen minutes. Some authorities recommend waxing it. And while on the subject of linoleum, unless you have one of the excellent enameled-top kitchen tables, have light-colored linoleum applied to your table. This is a tremendous convenience. Shelves around the sink and in the kitchen pantry should receive a coat of varnish.

Have you in your home a white elephant in the way of a small marble-topped table, purchased in what is now referred to as "that awful period"—too ginger-bready at the base to make it presentable? We had, and I finally decided to have the base chopped for kindling wood and to establish the marble top in the kitchen pantry, where it proved invaluable as a molding board for pastry, bread, cookies and the like. I should find it hard to get along without it now.

As a part of the kitchen furniture include a high stool or chair to use when ironing, preparing vegetables and rolling cookies and so forth. This also is invaluable.

Over the sink place a row of neat hooks. On these should hang a dipper, egg beater, large spoon, a good sized strainer and also a small strainer. There should be a pair of stout kitchen scissors—never to be taken from the room—for cutting not only paper and string, but for mincing parsley, shredding lettuce or dried beef. Back of some pipe should hang a couple of sharp vegetable knives, a fork and a split clothespin. Why the clothespin? Try it as a scraper when something has stuck on your pet aluminum or granite saucepan and you will never be without it again. The dish mop should hang in the air-fiest corner. These I regard as kitchen essentials—for me.

A few of the more unusual aids that I especially value are: Iron apple parer; I have used the same one for forty years and it will still give me a perfect, thin, entire paring. Egg and beet slicer; this dainty, well-made little utensil is expensive, but looks as though it would last forever. I should hesitate to keep house without either of the above. By means of the slicer a hard-boiled egg is thinly and exquisitely sliced in a trice for salads and garnishes. Cucumber latticer; this consists of a fluted knife set in a board, and lattices cucumbers, cooked beans and raw potatoes in the most attractive way. A box of garnishing utensils has proved a joy to my soul, and the implements are simple enough to be practical; I use them continually.

Saucepans and double boilers of various sorts should be abundant and spick and span. Two-quart plain, straight-up-and-down glass jars with glass covers, bought at the ten-cent store, are the most valued containers in my pantry. They hold rice, salt, tea, hominy and other groceries.

A COMFORTABLE PLAY GARMENT.



4530. This style is easy to develop and has practical features. The leg portions may be finished with or without the leg bands. The inner seam may be finished for a closing, which is desirable for very young children. Gingham, pongee or crepe are good materials for this model.

The Pattern is cut in 4 Sizes: 1, 2, 3 and 4 years. A 1-year size requires 1½ yards of 36-inch material.

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

Send 15c in silver for our up-to-date Spring and Summer 1924 Book of Fashions.

A LITTLE GIRL'S ROCK GARDEN.

A little girl will love a rock garden all her own where she can pile up stones in all sorts of funny shapes and where she may dig in the dirt while mother is about her gardening. She will find it an ideal place to hold tea parties with the family of dolls or with little friends, and much more interesting than a sand-pile garden where things do not really grow but are just stuck in.

Such a garden need not be very large. A space three feet by five feet in the corner of mother's garden will do very nicely, or a little place close by the side of the house. Little stones, big rocks, flat rocks and round ones—any kind that are conveniently handy will do. The large stones will have to be placed for her by someone else, but little Miss Gardener will enjoy bringing in the others from everywhere, particularly the sand pile. With the smaller ones she may build a castle. Close around the larger ones she will plant her flowers, which may be some of the same that mother has in her garden. Sweet alyssum, portulaca, snow-in-summer, annual baby's breath and the little old-fashioned harebell all grow prettily around rocks. Wild sweet William carpets the ground in little drifts, and wood violets are pretty tucked in between the rocks. All of those first named will grow from seed as will the ice plant, which is so very interesting on account of its thick fleshy leaves and stems that appear to be covered with

water frozen in little drops. A snap-dragon plant or two would not be out of place and it is so much fun to make the little flowers snap.

In order to know where to place the rocks, throw a handful of small stones and wherever they light, place the larger ones. A flat dish of some sort filled with water and perched on one of the stones will invite the birds.

CURTAIN LAUNDERING.

Curtains will last much longer if they are folded several times and then loosely tacked with thread before washing. Probably every housekeeper has had the experience of having curtains go to pieces in the process of washing. This is because when the curtain, heavy with water, is lifted the weight tears the delicate threads. Even new curtains are frequently damaged. Since curtains are seldom soiled in any one place, they may be thoroughly washed and rinsed before being unfolded; and even tender old curtains will come through without undue damage.

Small delicate articles, such as lace collars, cuffs, centrepieces and handkerchiefs, should be placed in a generous-sized cheesecloth bag before being placed in the washer. They will emerge from the bag beautifully clean and need not be handled separately until ready for drying.

FOR CHILDREN'S PARTIES.

Pleasing favors and table decorations for a child's party may be made by combining animal crackers and ordinary wafers together to form barnyard scenes. To do this, melt a little sugar, without water, dip the animal's feet in it, and stand it on the cracker. One must work quickly, as the sugar hardens rapidly and it must not be burned. The lifelike results always delight the children, especially when a pig seems to be walking on its hind feet pursued by a cow, or an elephant balances himself on his trunk.

ANY GIRL.

A little home with a breakfast nook, And a snowy cloth, and a cookery book;

A parlor lamp in rose and blue, An overstuffed lounge, and a baby shoe!

These are the things I want, don't you?

But whenever a soul's around to hear I assert that I long for a career!

—Mary Carolyn Davies.

By 'Plane to the Pole.

The schoolboy who was punished by his teacher for saying that the magnetic Pole was the North Pole had more imagination than the master gave him credit for. Once again it is calling, this time to the adventurous heart of Captain Roald Amundsen, the Norwegian explorer, who beat Captain Scott in the race for the South Pole. Plans for the project (which was almost turned down six months ago) are now in full preparation.

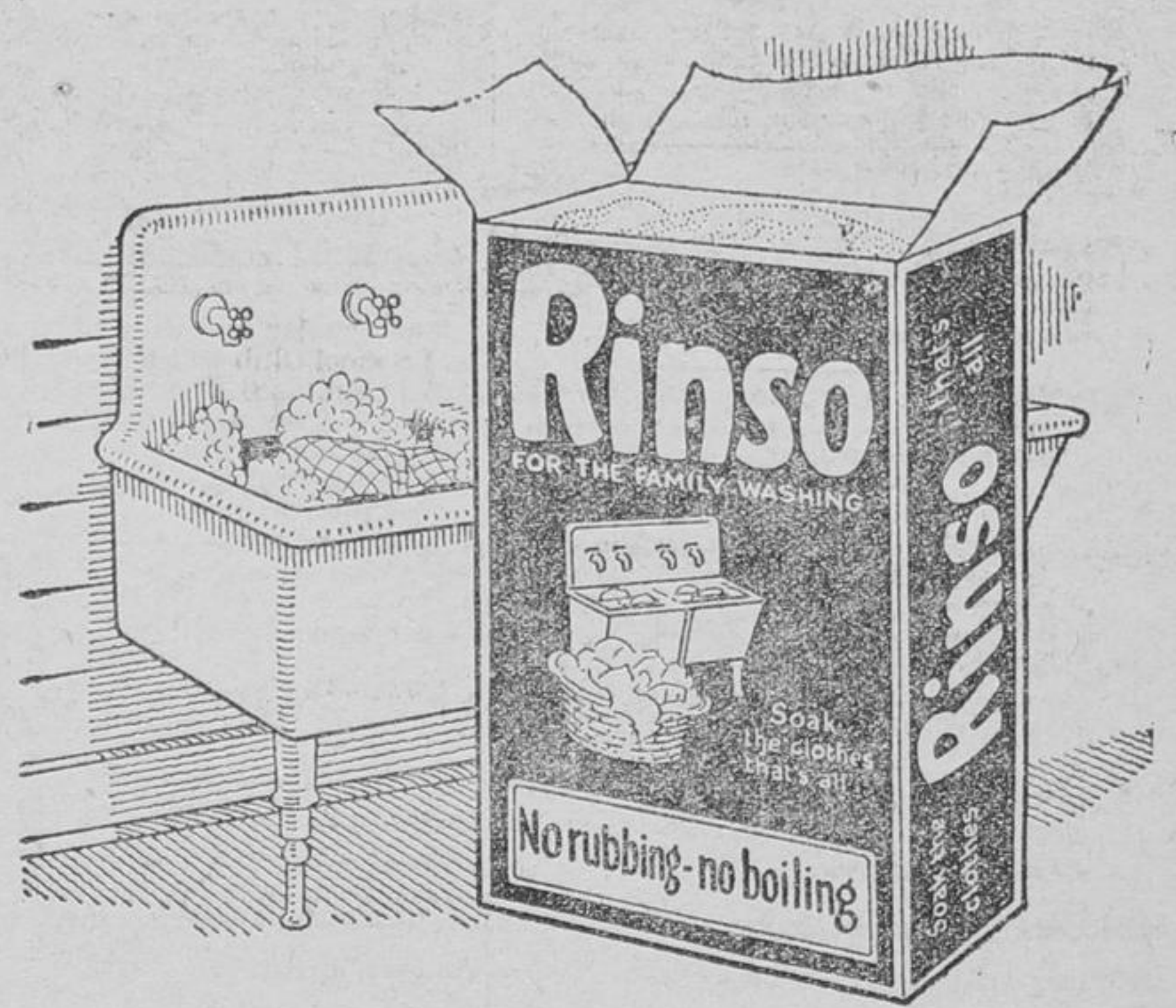
The most interesting feature is that the intrepid explorer purposes to fly over the Pole in an aeroplane. He will drift by ship as far north as possible and then begin his flight. It is not generally remembered that Captain Amundsen is the explorer who actually trained polar bears to pull sleighs.

The Touch Test.

"Johnny, your face needs washing. Did you look at it in the glass this morning?"

"No, mother, but it seemed all right when I felt it."

Render unto all men their due, but remember thou art also a man.



Soaking takes the place of rubbing—

JUST by soaking the clothes in the suds of this new soap, dirt is gently loosened and dissolved.

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THE GLADIOLUS

The gladiolus is a flower that is not grown as largely as it deserves. Probably the two main reasons for this are, first, that it is not sold in the common seed packets; and, second, it is very easy to lose one's whole stock of gladioli if one forgets to dig them in the fall, for, like potatoes, they will not stand the winter's freezing in the ground.

By getting a few bulbs to start with, however, one may soon increase one's stock; and there is scarcely any finer cut flower that will thrive and come to perfection in our latitude. The gladiolus grows from a bulb or corm, spring planted. The bulbs are not at all expensive, costing according to the rarity of the variety.

The general period for planting corms would be about May 15. Plant, say, four inches deep. On account of the limited top growth—only half a dozen or less sword-like leaves and a single flower spike—one may plant the bulbs quite closely together, say six inches or less apart in the row. Give a sunny location, not too close to buildings, and cultivate lightly throughout the season.

A single good spike will bear about eighteen flower buds. The greatest satisfaction is obtained by cutting the

spike when the first bud opens and allowing the flower to develop indoors. Every bud will open and more delicate coloring will develop than would be possible if left in the sun. Cutting the spike when the first bud opens is also a benefit to the bulb as the strength of the foliage is required by the bulb to develop for the next year's growth and for this reason always allow two or more leaves to remain.

About the latter part of September or after the first frosts appear, the bulbs should be taken out of the ground and allowed to dry. However, the more drying there is done the greater the loss of vitality, and only enough drying should be practised to free the bulb of surplus moisture contained in the skin or husk so that there will be no tendency to mold. The bulbs should be stored in shallow boxes safely in a reasonably dry air at a temperature of about 40. A cool cellar suitable for potato storage is ideal.—Ontario Horticultural Association.

"What'll I do," sobbed the little boy, "when my lessons are bad Pop spansks me, and when they're good teacher kisses me."

There are reproaches which praise and praises which convey satire.

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