

## About the House

### COLD DRINKS FOR HOT DAYS.

When the hot days come upon us the appetite craves something cool and refreshing and fruit juices in suitable combination, slightly sweetened and diluted, are best suited to strengthen and refresh the inner man—or woman—or child.

Lemons, oranges, fresh pineapples, limes, all fresh summer fruits and berries, spices, extracts, pure water, ginger ale and carbonated water are useful ingredients.

In serving summer drinks at home make them attractive by serving them in tall, well-polished glasses garnished with a slice of fruit on the edge of the glass or a few bright cherries or a sprig of mint in the top of each glass.

**Fruit Lemonade**—2 lemons, 1 orange, 1 quart water, 4 slices pineapple, ½ cup sugar, ice.

Squeeze the juice from the lemons and half the orange into a bowl. Add the sugar and stir well, then add the water and stir until the sugar is all dissolved. Slice the remaining half of the orange into quarter-inch slices, cut the pineapple slices into quarters and set the bowl into a cold place until ready to serve. Plain lemonade is made the same way, omitting the other fruits.

**Iced Tea**—4 level teaspoons tea, 1 quart boiling water, 4 slices lemon, ice.

Pour boiling water over the tea, cover closely and let stand to steep about three minutes. Then pour off the tea from the leaves and let stand until cold. For serving, add cracked ice and a slice of lemon to each glass and let each person sweeten the tea to taste. Tall glasses are best for iced tea in order to hold the ice.

**Fruit Punch**—2 quarts water, 4 cups sugar, 3 cups pineapple, 1 cup raspberry syrup, 1 cup lemon juice, 2 cups orange juice, 1 cup preserved cherries.

Boil the water, sugar and the chopped pineapple together for twenty minutes, then add the other ingredients and chill. When ready to serve, dilute with ice water and serve with cracked ice.

**Orange Egg Shake**—Juice of 1 orange, 1 fresh egg, 2 teaspoons sugar, small piece ice.

Put the orange juice, whole egg and the sugar in a deep bowl and beat thoroughly with an egg beater until all is well blended. Pour into a tall glass and serve at once. Very nourishing with lunch or between meals. An excellent drink for convalescents.

**Maple Cream**—4 tablespoons of maple syrup, 2 tablespoons of sweet cream, ginger ale.

Put the maple syrup and cream into a glass. Pour in the ice cold ginger ale to nearly fill the glass. Beat hard with a spoon and serve.

**Iced Grape Juice**—1 quart grape juice, 1 cup sugar.

Look over the grapes and discard all imperfect ones. Wash well and cook until the seeds and the skins separate easily. Press the grape pulp through a jelly bag. Add the sugar to the juice and boil for twenty minutes. Seal in bottles. To serve, pour into glasses and add cracked ice, or keep in very cold place if no ice is available. This is fine for a field drink.

### FRESHEN UP THE REED FURNITURE.

You can convert a miscellaneous group of fibre or reed furniture into a good-looking set for the sun parlor or a set to be used later on the verandah. A chair or table that has lost its freshness through use on the verandah may be made attractive enough for a bedroom or living room. Paint them old ivory, choosing a light, medium or dark finish.

First see that your chair or table is free from dust. A good brushing is usually enough. The hose may be turned on reed furniture, but it should be thoroughly dry before you begin to paint.

Next give the piece of furniture a coat of flat white paint and allow it to dry for several days at least. Then give it a coat of white enamel and allow this to dry for at least three days. A week is better.

If you want the light or yellowish old ivory finish get a pound of chrome yellow and mix with turpentine. Paint the piece of furniture all over with this. With a lintless cloth then wipe off all you can of the yellow. You cannot reach the inner surfaces, so these are left the deeper tint characteristic of old ivory finish. Enough of the yellow is left on the outer surfaces of the enamel to give the faint cream tint. If the article is rather large you should paint only part of it and then begin to rub it off before the yellow gets too dry.

If you wish a medium ivory finish, use raw sienna instead of the chrome yellow. For the brown tones use burnt umber.

The painting, you will find, makes your furniture stronger and firmer as well as smoother and prettier. If mending is necessary it should, of course, be done before you paint.

Cretonne cushions and pads made out of one design will aid in making your assembled articles look as if they belonged together.

### ON A SEWING TRIP.

A friend who had dropped in as I was about to cut out a new dress noticed by my side a light matting dress suitcase.

"Are you going on a trip?" she asked.

"Going on a sewing trip," I replied. She looked puzzled until I opened the suitcase and revealed the goods and trimmings for a dress. In the wide straps tacked with small upholstery tacks to the inside of the lid were patterns, scissors and other things needed in sewing. Also tacked to the lid were little cushions for pins and needles. At each end of the suitcase were pockets for thread, thimble, buttons, and so on.

"Such a splendid idea," said my friend. "The lid keeps out the dust, and you have everything together."

It certainly does save labor hunting for things when I go to sew. When the inevitable interruptions come I close up the case and put it out of the way. It is easy to carry it to any part of the house, or outdoors if I wish to sew there.—Mary Mason.

### A SEASONABLE MODEL.



4732. The new sports silks and crepes, ratline, knitted materials, and linens are suitable for this style. It may be worn over any blouse or shirt waist.

The Pattern is cut in 4 Sizes: 14, 16, 18 and 20 years. A 16-year size requires ¾ yard of 40-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.

### TO CLEAN ERMINE.

Mix ½ lb. of flour and ¼ lb. of powdered whiting well together and put in front of the fire or in a cool oven to warm through. Lay the ermine on a clean cloth or towel and rub in the mixture.

Shake the fur out of doors and beat lightly with a cane. Repeat the treatment if necessary.

### LABELING CANNED GOODS.

Labeling canned goods in either glass or tin is quickly and easily done if you write directly on the surface with a crayon or china-marking pencil while the contents are still hot. The crayon melts slightly because of the heated jar or tin and on cooling is a clear label. Red, yellow and orange are good colors to use for this. Black may also be used on tin but red is quite as clear. Again with tin, the label may be written on before the can goes into the hot-water bath. The cooking process tends to make the writing the clearer.

### Remember, it Was Her Holiday.

A dear old lady, says the Tatler, was spending a holiday at Southampton and with some friends was being shown over one of the big transatlantic liners just before its departure.

"What's that down there?" she inquired of the captain.

"That's the steerage, madam," he replied.

"Dear me," she exclaimed in astonishment, "and does it really take all those people to make the boat go straight?"

The successful man is usually an average man who either had an *axiom* chance or took a chance.

## EASY TRICKS

### A Spectator's Trick



A spectator is asked to mention any number of cards smaller than 15. The company is asked to remember this number until the conclusion of the trick. The spectator is then asked to deal three heaps of cards on the table, the same number of cards to be in each of the heaps. While this is being done the performer turns his back so that he cannot see how many cards are dealt. His back still turned, he directs the spectator to transfer cards from one heap to another, continuing until there are in the middle heap cards equal to the number mentioned by the spectator. This is done in this manner:

The trickster asks the spectator to take three cards from each of the side heaps and put them on the middle heap. The spectator is then to count the number of cards remaining in the left hand heap. She is to remove that number from the middle heap and put them on the right hand heap. This will leave nine cards in the middle heap and the trickster will have little difficulty in directing removals from side heaps to the center heap to obtain the proper number.

(Clip this out and paste it, with other of the series, in a scrapbook.)

### Arithmetic for the Stout.

There are enough stout women on farms, we think, or at least enough who are afraid of getting stout, to make it worth while to reprint some interesting remarks by Dr. L. M. Davidoff, in a recent issue of "Hygeia."

Suppose, he says, says he, that a woman has reduced her food from 2,500 calories a day, about the average, to 1,600 calories, to try to take off weight. Very good; but what about extras?

Quarter of a pound of chocolates, 800 calories; tea with sugar, 40 calories; tasting the dinner, trying the frosting, "not wasting" the cream, 200 calories; odds and ends too good to throw away, 400 calories; an apple, 50 calories; and where are you? Up to 3,000 calories a day in no time.

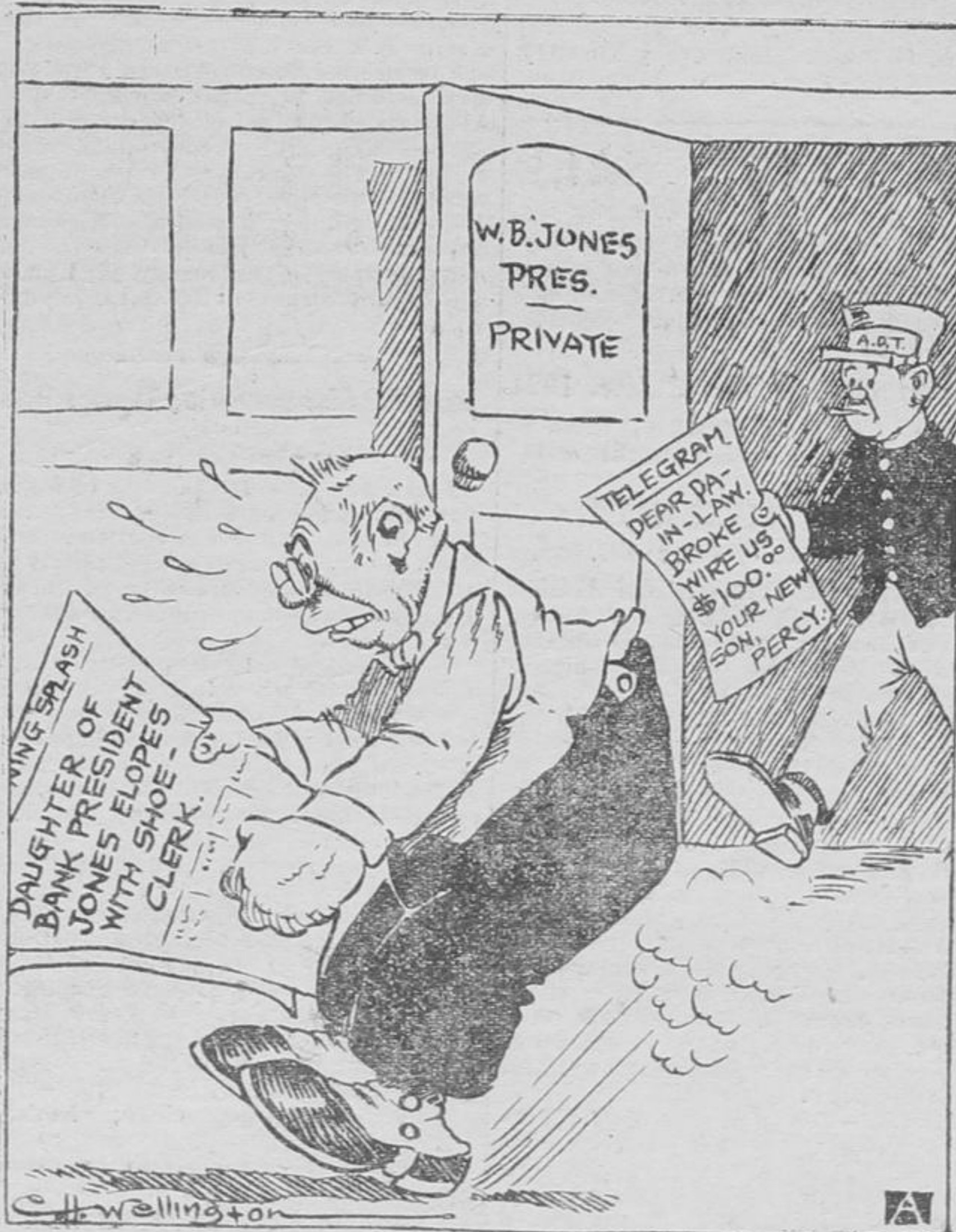
Keep your dieting to yourself, says Dr. Davidoff; don't talk about it, don't compare notes, don't look for sympathy. Stick to your 1,600 calories at meals. And take nothing but water between times. You may think you can beat arithmetic, but you can't. Two and two still make four.

### Well! Well!

A nursemaid rushed into the presence of her mistress and shrieked: "Oh, my goodness, ma'am, the twins have fallen down the well! What shall I do?"

The mother lit a cigarette and answered calmly: "Go to the library and bring me the last number of 'Modern Motherhood.' There's an article in it on 'How to Bring Up Children.'"

## —AND THE WORST IS YET TO COME



# RED ROSE

## TEA 'is good tea'

and the choicest of Red Rose Teas is the ORANGE PEKOE QUALITY

## For the Boys and Girls

### THE ORIGIN OF THE CAMEL.

A tomcat arching up his back To meet an angry dog's attack, Discovered, when the fight was over And he'd annihilated Rover, That all the muscles of his back Now had a most peculiar lack Of suppleness; they stayed the way They were throughout the angry fray. Arched-up his back remained, alas! And never did that stiffness pass. He grew in size and looked so queer That people, seeing him, would jeer. He ran away to foreign lands, And once he reached Sahara's sands, Decided that this quiet place, Where dwelt a very peaceful race Who didn't mind his shape at all, Was good enough his home to call. This happened many years ago, And I am sure by now you know He was the earth's first camel. Now Will some kind reader tell me how Giraffes their lengthy necks acquired (Much shorter ones they all desired); And how the leopard got his spots, That look like giant polka dots?

### THE CHAMELEON ENEMY.

The natives of equatorial Africa cannot understand the chameleon, and therefore they are afraid of him. If a black man sees a white man letting the little animal take liberties with

him, running up his arm and around his neck, he can't help giving a warning: "O white man, you will surely die! The chameleon is a terrible enemy."

It is that color trick of the chameleon's that makes him so terrifying. They can't believe that anything which changes color so easily as the chameleon can, has anything less than a devil or some evil spirit back of it. The black men watch the suspected one pass from a patch of grass to the yellow sand, and then on to a piece of red sandstone, changing color as it proceeds, and they cannot understand that the little fellow is merely handing them a sample of the only reliable means of defence—matching himself so perfectly to the object he is standing on that his enemies cannot find him.

To the natives this changeableness is a symbol of deceit and treachery, the very things the Devil uses to put across his schemes. He could never in the world get by with some of his plans if he appeared before his victim just as he is. He therefore escapes detection by taking on the color of our thoughts, our feelings, and even masquerading as one of our virtues.—Robert H. Milligan.

### Swat the Adam and Eve Flies.

The time to swat flies is right now, while they are still in their garden of Eden, and have not started out to devastate the nations. Flies are the greatest little progenitors of evil in all the world. Science says, "If each egg of the common housefly should develop, and each of the larvae should find the food and temperature it needed, with no loss and no destruction, the people would suffocate under the plague of flies."

A fly lays 150 eggs in a batch and is equal to six batches. It only takes ten days from egg to adult. Begin with two flies May 1 and let them continue their merry game right along through September, and mathematicians can only express the figures in terms of German marks. It runs something like 1,096,181,249,310,720,000,000,000,000 and since no one can comprehend such figures it makes little difference what ciphers you add from that time forth.

Swat the fly early and swat her thoroughly. We say "her" because the female is more deadly than the male but swat all kinds without bothering about sex determination.

### A Poem You Ought to Know.

#### How Do I Love Thee?

The marriage of Robert Browning and Elizabeth Barrett was an ideal union. Before her marriage the poetess wrote a series of sonnets, which she gave to her husband after their wedding. Here is one of them:—

How do I love thee? Let me count the ways.  
I love thee to the depth and breadth and height  
My soul can reach, when feeling out of sight  
For the ends of Being and ideal Grace,  
I love thee to the level of every day's  
Most quiet need, by sun and candle-light.  
I love thee freely, as men strive for Right;  
I love thee purely, as they turn from Praise;  
I love thee with the passion put to use  
In my old griefs, and with my childhood's faith.  
I love thee with a love I seemed to lose  
With my lost saints,—I love thee with the breath,  
Smiles, tears of all my life!—and, if God choose,  
I shall but love thee better after death.

#### Off!

The steamer was only a few feet from the quay when a man came running madly. Without pausing he flung his bags on the boat, took a desperate leap and landed on the deck with a crash.

"Good!" he gasped. "Just did it. A few seconds later and I should have missed it."

"Missed it!" exclaimed a passenger. "This boat is just coming in!"

The unsatisfied people rule the world, but not the dissatisfied. There is a difference.