



BY ELSIE M. CAMPBELL

WELCOME HOME

Children's Story

Just two weeks from the night that Jock ran away from Uncle Tom's (where he had been sent so he would not get the measles) and came home to his twin sister, he began to show signs of the disease. Jeannie was up by this time and able to play around the room, so she thought it rather fun to take care of Jock as she had done last summer when his leg was broken.

But by the next day Jock was too sick to take any interest in her at all and Aunt Madge was busy again with fever baths and carbolic vaseline. His friend the doctor came and left some medicine, but by this time Aunt Madge knew so well how to take care of a measles patient that he said he wouldn't come again unless she sent for him.

Jeannie soon was well enough to help a little in the kitchen and she fussed around very importantly getting meals ready for Jock. But after the first few days Jock didn't want to eat anything at all, not even the milk jelly which they thought would be sure to tempt him.

"Doesn't he look awful, Auntie?" whispered Jeannie, "did I look as spotty as that?"

"Yes, indeed you did," smiled Aunt Madge, "and Jock was just as worried about you as you are about him. But your spots came off all right and so will his."

One morning when Jock had had a pretty bad night and Aunt Madge was feeling very anxious about him the telephone rang. When she had taken the message she turned to the others with a joyful look.

"Nell is on her way home. That was a telegraph message from the drug store. She had a chance to come with friends and they landed at Halifax this morning. My, but I am relieved."

Jeannie was wild with excitement and wanted to run and tell Jock right away. Aunt Madge thought she had better wait until his fever went down before they told him as the excitement might make him worse.

The next day Jock felt so much better that Jeannie begged to be allowed to tell him the good news. She rushed upstairs in delight and some time afterwards Aunt Madge followed to see what all the noise was about. To her horror there was Jock doing a war dance around the room while Jeannie threw pillows at him.

He soon hopped back into bed but had such a bad chill that they had to give him hot drinks and tuck him in with hot water bottles to warm him. Then up went his temperature again and they phoned for the doctor that night.

"Pneumonia just starting," he said after he had listened to the heavy breathing with what Jeannie called his "telephone."

So when Mummy arrived she found a white linen nurse in charge. And she hadn't even known the twins were sick.

"Oh, Mummy, I'm glad you are home," whispered Jock as soon as he was well enough to talk, "but we didn't make the arch with 'Welcome Home' on it 'cause we didn't know you were coming."

"Never mind, darling," laughed Mummy, "Jeannie and I will make the arch for your birthday next week. And when Daddy comes home next month we can all make a new arch for him."

There were so many mysterious parcels in Mummy's trunk that Jeannie was nearly wild with curiosity.

"Hurry and get better, Jock," she kept saying, "you have to be well enough to sit up on our birthday so we can open all those lovely parcels together."

Seasonable Recipes

Creole Omelette

In a saucepan fry two tablespoons of breadcrumbs until they are golden brown. Then add one can of tomatoes, two onions sliced fine, and salt and pepper to taste. Let it simmer for about half an hour. Take six eggs, beat the whites to a froth and the yolks to a cream. Then beat them all together. Place a tablespoonful of butter in a frying pan and when it melts add the omelet. Remember that the eggs and tomatoes are in separate pans. As the omelet becomes set, pour the cooked tomatoes on it, fold the omelet over and let cook for two minutes longer. Roll into a dish and serve hot.

Prunes

Try the humble prune in this new guise and everyone will want more. Stew the prunes as usual, when they are cool stone them carefully and place a half walnut in each prune. Serve with whipped cream.

Creamy Omelet

Four eggs, one-half cup milk, two tablespoons flour, one tablespoon butter, salt and pepper to taste. Melt butter add flour, milk and yolks of eggs beaten until lemon-colored and thick. Beat whites until stiff and fold into the first mixture, add seasonings and pour into buttered frying pan. Shake the pan until the omelet begins to brown on under side. Let cook slowly for a few minutes longer, then place in the oven to finish cooking. Turn on to a hot platter and garnish with parsley.

Creamed Hard-Boiled Eggs

Six slices buttered toast, six hard-boiled eggs, two cups white sauce, salt, pepper and a few grains of cayenne. Add the sliced eggs to the hot white sauce, serve on the buttered toast and garnish with parsley.

Helpful Hints

When Washing Cretonne Covers

A good way to preserve the colors of cretonne covers is to wash them in bran water which is prepared as follows:—One pint of wheat bran boiled gently in two quarts of water, for half an hour; strain and to this liquid add two quarts cold water so that it is only luke-warm when used. Add to this four tablespoons each of salt and vinegar. This quantity is sufficient for a large chair cover. Rub well and rinse in several waters. No soap is needed. Hang up until almost dry, roll up tightly while still damp and iron on the wrong side. The covers will look like new.

To Clean White Enamel Furniture

Melt one teaspoonful of baking soda in one quart of boiling water. When cool wash furniture with the solution with a soft flannel. A good method of cleaning white furniture and woodwork.

Knitted Sweaters

Knitted sweaters are very likely to sag at the shoulders and spoil their appearance. Sew a piece of tape the length of the shoulder of the sweater from neck to armhole of the sweater. This will keep the shoulder from sagging.

In The City Shops

The general effect of the new dresses is straight, though the waist is often bloused. The waist is slightly higher. The skirts are short, usually pleated in front. Frocks are developed in two colors or several tones of one color. Tailored belts of fabric or leather are used on a great many dresses.

SPRING DIET

This time of year is very hard on country digestions. In the winter we can eat much heavier foods—meats, pies, etc.—because they supply our systems with the necessary fats to protect us from the cold. But when the mild days of Spring come along the country housewife is kept busy trying to provide her family with meals which will agree with them.

Of course we all need fresh vegetables at this time of year—just when they are hardest to get. We lose our appetites for the heavier foods and wonder what is the matter with us. It is really just Nature's way of letting us know that the time for rich foods is over and that we need more vegetables and salads.

This is easier to say than it is to do—as so many things are in this world. The vegetable supply in the cellar is running very low and we are tired of boiled carrots, boiled beets and boiled turnips anyway. Some of these winter vegetables can be used in new ways that make them more attractive. Try chopped boiled carrots mixed with a can of green peas and a generous piece of butter for instance and see if the family refuses to eat carrots. This is delicious hot or may be served cold as a salad. And raw carrots may be grated and used in almost any kind of salad with good effect.

In the city it is so easy to get lettuce all the year round that it has become one of the necessities of life with city dwellers. This is not possible in the country but we have cabbage as a fairly good substitute. Almost everyone likes a salad made of chopped cabbage, chopped boiled beets and a good flavoring of horseradish. This is especially acceptable at this time of year. And cabbage combined with chopped raw apples and walnuts makes another delicious salad.

Eggs are so plentiful just now that we are tempted to eat almost too many of them. Sliced hard-boiled eggs will garnish many a dull looking salad and tempt a flagging appetite. Chopped cabbage, hard boiled eggs and a little onion is nice combination and may be varied by the addition of cubes of cold boiled potato.

Anyone who has a sunny window can grow garden cress or pepper grass. This grows quickly and does not get spindly like house-grown lettuce. It improves almost any kind of salad and is a treat for the school lunch sandwiches. Parsley can be grown in pots in the window all winter and is a valuable addition to salads and soups.

Those who still have home canned tomatoes in the cellar are very fortunate. Tomato is almost the only vegetable that doesn't lose its most valuable properties in cooking. Strained tomato juice may be given to tiny babies instead of orange juice and is a great protection against rickets. If we could only can enough tomatoes in the Autumn to see us through this difficult spring season we wouldn't need so many Spring tonics. Our grandmothers used to dose their families with sulphur and molasses at this time of year. It may have had some medicinal value but my private opinion is that it upset their stomachs and kept them from eating the rich food that was used so much more in those days than it is now.

Men sometimes object to the unaccustomed dishes when their wives want to try out new ideas. Perhaps it is too late to teach your husband any new tricks in the eating line but if you teach your boys to eat whatever is put before them you will be making it just that much easier for the next generation of wives to feed their husbands.

Our Library Corner

THE LADY OF THE DECORATION

This delightful book is in the form of a series of letters written by a young widow "who wasn't sorry" to her cousin in the States. The young widow, who was trying to forget her husband's cruelty was doing kindergarten work in a Japanese Mission school and these letters are brilliant and humorous comments on her experiences there. The odd name "The Lady of The Decoration" was bestowed on her by her pupils on account of a small enamelled watch which she always wore and which they thought was a decoration from the Emperor. A young American doctor who was her childhood sweetheart finally came to Japan and they were married and lived happily ever after.

LOST IN THE BACKWOODS
By Mrs. Traill.

This interesting tale of romantic adventure in the forests of Canada was much appreciated and enjoyed by a large circle of young readers when first published under the title "The Canadian Crusoes." After being many years out of print it has been re-published under a new title like the same kind of adventure stories that they did in the old days. It concerns the adventures of three children, a French-Canadian boy and the son and daughter of an English settler, who got lost when looking for their stray cows. Many things befell them in the three years which elapsed before they found their homes again, adventures with wolves with fire and with Indians that will prove exciting reading for any boy and for any girl who likes boys' books.

THE ROSE GARDEN HUSBAND
By Margaret Widdemer.

Phyllis Braithwaite had been working in the city library for seven long years. She felt lonely and dissatisfied in spite of the interesting children who came to her department and called her the "Liberty Teacher." She wished most fervently for a rose

garden even if she had to have a husband to go with it. Then suddenly a strange proposition was put before her. An old lawyer was commissioned by a client to find a suitable wife for her invalid son who would be immensely wealthy at his mother's death. Phyllis accepted the responsibility, got her rose garden and finally roused her husband to a new interest in life. It is a pretty story told in Margaret Widdemer's most whimsical way.

If you burn the candle at both ends
It will not last the night;
But ah, my foes and oh, my friends,
It gives a lovely light.

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