BIRDS AND BUGS

BY CHARLES P. SHOFFNER.

We pay much attention to many things that are in reality of little value, and neglect other matters which are of the greatest interest to mankind. That's because we are human, and also, very often, obstinate.

When a scientist says that it is possible for bugs to destroy the human race, there is a loud ha-ha! and again a ha-ha-ha! Even scientists have been known to be right. Do you remember when you laughed at the idea of hearing voices through the air without the use of wires?

The folks who do not laugh at the bugs are the ones who raise the food supply of the world. They know that one-tenth of everything produced is destroyed by the millions and trillions of insects that infest the fields.

DO YOU KNOW?

Do you know that the number of insect species is greater by far than that of the species of all other living creatures combined?

Do you know that almost 12,000,000 plant-lice have been found on one tree?

Do you know that a single pair of Colorado potato-beetles, if allowed to increase without molestation, would, in one season, amount to 60,000,000?

Do you know that the unrestricted increase of one pair of gypsy-moths would in eight years be numerous enough to devour all the foliage in Canada?

Do you know that many caterpillars daily eat twice their weight in leaves?

Do you know that there is a flesh-feeding larva that consumes, in 24 hours, 200 times its original weight?

Do you know that every year insects cause a loss of more than $100,000,000 to the farmers, truck-raisers and fruit-growers of Canada?

FACTS, NEVERTHELESS.

These are fact. It is practically impossible to raise fruit or vegetables without spraying. Spraying costs money and, in the long run, the consumer must pay for it. Spraying is a makeshift and not a cure.

Let us admit that birds can not save all the fruit and vegetables, nor can they eat all the bugs; nor do all birds eat bugs. The real students of bird life know these things are impossible, but what we do know is that insectivorous birds are the natural enemies of insect life.

Nature is closely balanced. The natural world, long ago, reached a state of approximate balance, where every living thing had its means of support. Any artificial check or change in the balance might easily cost a century of trouble before the slow forces of Nature could make the necessary readjustments.

We have upset the state of balance in relation to bird life. We have carelessly, thoughtlessly and arrogantly killed our birds, and have allowed the insects to increase enormously.

THE BIRD'S APPETITE.

We have seed-eating birds and insectivorous birds. The seed-eating birds do much good by destroying weed seeds. The insectivorous birds feed principally upon insects and these birds are now protected by law.

All birds at times will eat cultivated fruit. Generally this is caused by lack of their natural food (wild berries, etc.) or by one species increasing to above the normal limits.

Some birds seem to do more harm than good. The crow, both fish and common crow, and the English sparrow, an imported bird, are not protected on account of the damage they do.

Insectivorous birds eat an enormous number of insects. The food of meadowlarks consists of 72 per cent. destructive insects and 20 per cent. weed seeds. Fifty-one species of birds eat hairy caterpillars and 38 species feed on plant-lice. Most hawks and owls are great destroyers of mice, arts and other rodents.

WHAT SHOULD WE DO?

First of all, do not begrudge a few cherries or a few of your berries to the birds. They work for you faithfully. How long would you auto run without gas?

Second, teach the children the value of bird life. Put up bird-houses, eliminate the enemies of bird life, feed the birds in winter and plant trees, shrubs and vines to supply the birds with their natural fruit foods.

Remember that from the beginning of time, man has been the greatest natural enemy of birds and exterminator of the various species. Man, with his gun, trap, cat and dog, has been directly or indirectly responsible for the great decrease in bird life during the past century.

We are up against a stern condition. Bugs are increasing. The human race is fighting for its food, which is its life.

Will you become an ally of the birds?

No Lumps in Cereal.

Years and years ago, in the days when gas ranges were unheard of, smooth cereal was an everyday item in the diet list of many a household. But the porridge was smooth not because the housewife stirred the fine-grained cereal into actively boiling water—not a bit of it. It was smooth because the cereal was first moistened with cool, or perhaps barely lukewarm water, made into a paste, and then stirred into water boiling as actively as water can boil over coal or wood.

Moistening the cereal and making it into a smooth wet paste is the secret of preparing fine-grained cereal without a sign of a lump, for though the directions on the packages all read so simply, the actual preparation often proves to be far from the simple matter the printing would have us believe. All too often the "actively boiling" water into which the cereal is being carefully stirred boils up over the edges of the dish and floods the stove, or the water does not keep on actively boiling in all parts of the saucepan, with the result that lumps form as the dry cereal is stirred into the liquid.

Of course the amount of water used to moisten the cereal must be subtracted from the amount which the instructions direct the cook to bring to the "actively boiling" point.

Preparing the cereal for growing children will not be a bit of a task if these old-fashioned directions are followed.

Five Hints.

To exclude flies put a piece of screen-wire over the top of chimneys and ventilation flues.

To avoid cleaning a bread board, roll out biscuit dough on white wrapping paper.

To prevent the confusion which often takes place in drawers as a result of opening and shutting them, use boxes in them, omitting the covers. Men's sock boxes are good for this purpose.

To economize on laundry, use as centre pieces paper napkins of the dinner size. They are substantial and last for several meals. They come folded in packages.

If labels on cans are put on with rubber bands the labels can be changed as often as the container is filled with a different material.

To remove the rust from plows, etc., just take some ground corn, wet it and let it sour. Then put a half-inch layer of this mash on the rusty surface and cover it with a soaked sack to keep it wet. In three days the rust will come off easily.—A. J. L.

Beehives should not rest directly upon the ground. Bricks, timbers or special stands six inches high can be used for supports. Place a board from the ground to the entrance so that heavily laden bees that drop near the hive can crawl up.

Aprons of To-day.

There is such charming variety in the modern apron that something practical and attractive can be chosen for every need.

One of the best of the new "coveralls" is the coat style. This apron conveniently opens in front, and then one side overlaps the other and ties around to the back. It protects best when cut full length to cover the frock beneath. It is very easy to iron, for it may be laid out practically flat. It can be made with or without sleeves. One design has raglan sleeves, which are easy to put in, for no basting is required. A roll-back collar, which requires only the addition of a straight band at the neck, is also easy to make and gives the apron, when donned, the effect of a complete house dress. Indeed, there is no reason why this design cannot be worn as such in warm weather. In any case, it makes an excellent apron for cleaning day, and percale, gingham, print or cretonne are suitable materials.

Still another convenient apron is the one with straps crossed at the back and sewed to the sides of the apron in front. No buttonholes or buttons are required to fuss with either in the making or laundering. A bib and apron are included in the one-piece design.

The latest design in rubber aprons is the one with a beaded pattern decorating one of the lower corners. Tiny beads in contrasting colors are sprinkled thickly into a gummed design, such as a butterfly, posies or fruit. As the rubber apron requires only a damp cloth to remove soil, the decoration will last as long as the apron. Pretty colors, such as rose, pink, blue, yellow, green, lavender and red are seen. For children, dainty little rubber aprons are trimmed with contrasting frills of pleated rubber in such combinations as rose and white, yellow and blue, lavender and green. But the decorations are still more attractive, for they consist of hand-painted nursery motifs, such as bunnies, kittens and puppies.

Feed and Water Cannas.

Cannas are gross feeders and great drinkers. Give them water during dry weather, and if it contains liberal plant food, so much the better. I have sunk a bottomless bucket, or old lard can, half way up in the bed, where it was hidden by the foliage, and filled it with manure. A pail or two of water on wash days, or at other times, poured into this will give wonderful results. If you are running a drain pipe out from a kitchen sink, the end will make a nice place to plant cannas. There is never any danger of giving too much water or getting the soil too rich, and to get the finest tropical effect, they should grow with great luxuriance.—A. H.

ace to any well-regulated farm, and should be made to do pot service at the very first opportunity.

SIMPLE AND CONSERVATIVE IN LINE.

Another proof of the popularity of "prints" is seen in this simple model, ideal for morning or street wear. The frock with a crossover effect is always as fashionable as it is becoming, and in this design the fronts overlap each other well, and are held in place by narrow string belts tying at the centre back. There are patch pockets of plain contrasting-color material to match the convertible collar, and facing of long revers. The long set-in sleeves are gathered into little bands at the wrists, and may be cut short for house wear. No. 1345 is in sizes 34, 36, 38, 40, 42 and 44 inches bust. Size 36 bust requires 3¾ yards 36-inch bordered material, with ¾ yard plain contrasting. Price 20 cents.

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Iceless Refrigerator Inexpensive.

An iceless refrigerator at a cost of less than five dollars, is within the reach of any woman who has the knack of using tools, or a man in her family, willing to devote a spare hour to carpenter work. Properly located, it will save many trips to the basement, and much food.

The principle of an iceless refrigerator is that evaporating water cools. The refrigerator itself is simply a framework surrounded by wet cloth. It should be kept in a shady place, but where there is a free circulation of air. A corner of your back porch that is always shady would be an ideal spot. Even on the hottest days in summer, it will hold a temperature that will insure butter, milk, and other foods coming to the table in excellent condition instead of in a hopeless, melted mass.

Four posts, four feet high, are required. Arrange them either in a square or a rectangle. Nail on a bottom of wood, and put four shelves of either wood or wire, about four feet apart. The top should be of solid wood and should hold an enamel pan. Over the framework put a covering of rust-proof wire screen, and under this frame put four short legs, resting in a second enamel pan. Around this framework fasten cloth, stretched tightly. It should be long enough to reach the bottom of both enamel pans. The closing down the side of this cloth should be made with snap fasteners, so that it can be easily opened.

Heavy flannel can be used, or a white cotton blanket that has outlived its usefulness will do. The water from the first pan is carried to the tightly drawn cloth of the sides, maintaining a low temperature within, even on the hottest days.—Mrs. L. M. T.

Pick the Pansies and Sweet Peas.

Be lavish with your sweet peas and pansies when your friends come your way. It is a good plan to let no blooms fade on the plants, for the little seed pods escape notice more easily, and a few pods maturing will stop the blooming. The pansies hide the seeds beneath the leaves so if the flowers are not picked they are pretty sure to ripen seeds, though the effect is not so quick or thorough as with the sweet peas. The perennial pea will bloom for a longer time and the flowers be much finer if the blooms are kept picked off. One year when we kept cutting considerable vine with the flowers, they bore extra large flowers with extra long stems.—A. H.

S.S. LESSON

July 4—Israel Enslaved in Egypt, Exodus 1: 1-14. Golden Text—The Lord will not cast off his people.—Psalms 94: 14.

ANALYSIS.

I. THE FIRST GENERATION OF ISRAELITES IN EGYPT, 1-6.

II. INCREASE OF THE PEOPLE AND OPPRESSION BY A NEW EGYPTIAN DYNASTY, 7-14.

INTRODUCTION—The book of Exodus continues the history, in brief summary form, through the long period of the Israelites' residence in Egypt, and then, in much greater detail, tells of the subjection of the people to a very oppressive kind of bondage, their deliverance by Moses, and their journey through the wilderness to the encampment at Mount Sinai in the second year of their departure from Egypt. The latter part of the book (chaps. 19-40) tells of a number of important events which happened at Sinai, including the giving of the law and the building of the tent sanctuary, or tabernacle. The name "Exodus" is the Latinized form of two Greek words which mean "departure" or "outward journey." The great central theme of the Book is that of God's care for his people, delivering them from bondage, leading them through the wilderness, providing for their many wants, giving them good laws and the beginning of a national constitution, and dwelling himself in the midst of them.

The last chapters of Genesis tell the remarkable story of Joseph, Jacob's son, who rose to great power in Egypt, and who settled his father and his brothers, and their dependants there, in the northeastern part of that country, in a time of famine. It seems practically certain, from our knowledge of Egyptian history, that the Pharaoh who made Joseph his prime minister and welcomed Jacob and his sons, was one of the so-called Hyksos, or Shepherd kings, who ruled in Egypt in the eighteenth and seventeenth centuries before Christ. They were themselves Asiatics, not native Egyptians, and of a race akin to the Hebrews, a fact which may account for the kindness which they showed and the welcome which they gave them. Early in the sixteenth century, B.C., these shepherd kings were driven out of Egypt, and were succeeded by Egyptian kings of the eighteenth and nineteenth dynasties, one of whom was, no doubt, the "new king over Egypt, who knew not Joseph," v. 8.

There is some difference of opinion as to whether the king mentioned in our lesson was Thothmes III of the eighteenth dynasty, whose reign extended over the first half of the fifteenth century (about 1503-1449 B.C.) or Rameses II, of the nineteenth dynasty (about 1275-1208 B.C.). The former opinion is supported by the statement in 1 Kings 6:1 that Solomon began to build the temple in Jerusalem "in the four hundred and eighth year after the children of Israel were come out of the land of Egypt." Solomon's reign began about B.C. 970, and this would fix the date of the departure from Egypt under Moses shortly after B.C. 1450. Against his view is the fact that Thothmes III conquered western Asia, including Palestine, and established an empire which endured until the time of Rameses II, and, therefort, that, if the Hebrews had settled in Palestine during this period, they would have been still subject to Egypt, or in conflict with that empire as still holding power in Palestine. The whole matter is still in doubt, and the course of events may have been much more intricate and involved than that shown in our history. The commonly held view to-day is that the Pharaoh of the oppression was Rameses (or Raamses) II, and that the Exodus took place under his son and successor, Merenptah, about B.C. 1200.

I. THE FIRST GENERATION OF ISRAELITES IN EGYPT, 1-6.

These are the names, v. 1. Compare the last given in Genesis 46:8-27. If we add to these who are named as the direct descendants of Jacob, all those who had become attached to them by marriage, or who were their servants or dependants, the total number will appear to have been considerably more. This is implied in the phrase, *Every man and his household. All that generation.* The total period of the residence in Egypt is given by the historian as four hundred and thirty years (Exod. 12:40; compare Gen. 15:13). In Exod. 6:16-20 there are just four generations from Joseph to Moses. If these passages all come from the same original source, a generation must have been reckoned as about one hundred years. If Joseph and his people settled in Egypt about B.C. 1600, or earlier, we can reckon, on this basis, the Exodus as taking place about 1200.

II. INCREASE OF THE PEOPLE AND OPPRESSION, 7-14.

A new king, v. 8. The fact that one of the treasure cities, built by the forced labor of the Israelites was called *Raameses*, would seem to point to the king as bearing that name. But compare Gen. 47:11, which may be held to prove that the name was given at an earlier time to that part of the country. The site of *Pithom*, and probably that of *Raamses*, has been identified, and the bricks used in the walls are found to have been made of Nile mud and chopped straw. Both cities were in the northeastern part of Egypt.

These *treasure cities*, v. 11, or "store cities," were, probably, strongholds on or near the eastern frontier for defence, and as depots for the supply of provisions and arms in time of war.

Service in the field, v. 14, must have included not only the making of bricks, but also the digging of canals for irrigation, the making of dykes and embankments, and the lifting of water from the river and its branches in the dry season. The great dams, or barrages erected by British engineers in recent times, for the control of the Nile water, have made unnecessary much of this burdensome toil, and have enormously increased the wealth and productivity of the land.

"With what *rigor* the system of forced labor was employed may be judged from the fact recorded by Herodotus that one hundred and twenty thousand workmen lost their lives in the construction of a canal connecting the Nile and the Red Sea in the time of Pharaoh Necho (seventh century B.C.). In modern times Mohammed Ali's canal from the Nile to Alexandria cost twenty thousand lives."

Ax helves get broken sometimes. In putting in a new one, soft wood is best for the wedge in the head. Hardwood will spring out easily and make trouble, but a pine wedge will stick closer than a brother.

SUMMER STOVES FOR FARM KITCHENS

BY LUCILLE DAY.

All agree that during hot weather some kind of cook-stove other than the coal or wood range is an absolute necessity in the farm home. The kitchen troubles of the housewife affect the family through the frayed nerves and disposition of the cook, and no woman can be comfortable, happy and contented in an overheated kitchen.

Sometimes I think that the unrest of farm women so much talked about by students of sociology had its beginning in a case of prickly heat brought on by cooking day after day in an inferno heated by a coal range. Yet, in the busiest season when the demands of the farm are greatest on her strength and resources, many a housewife works in such an inferno, a place into which none of the rest of the family ventures, unless obliged to do so. No house can be kept cool with a coal or wood range going full blast in the kitchen. Heat will travel and the temperature of the other rooms will be raised to an uncomfortable degree.

The summer stove should heat up the house as little as possible, yet do the large amount of cooking and canning so necessary in the average farm home. Before buying a stove for this purpose, whether it uses electricity, acetylene gas, gasoline or coal-oil, determine which kind you can operate with the greatest peace of mind. If you have electric service, investigate the electric fireless cookers; if you have an acetylene lighting system, investigate the advisability of hooking up an acetylene plate; also weigh the pros and cons of stoves operated by gasoline and kerosene and consider the peace of mind with which you would operate either one.

After determining the kind of fuel you intend to use be sure to select a stove that will be large enough for your heaviest days of cooking. Even if the large oven and extra burner are seldom used, they are needed badly at times, and satisfaction with your summer stove often depends upon its capacity. Avoid buying this convenience in a hurry. Talk with your neighbors who have stoves operated with the kind of fuel you intend to use. Visit the dealers in your nearest town and become familiar with the points of the various makes so that you can select the make best fitted to your individual needs.

Much progress has been made by the manufacturers of summer stoves. In many homes where the kitchen stove is not also required to heat the kitchen in winter, they have become the year 'round stove. You will find a type and style to meet every need. There will be the one-, two- or three-burner plate and leg styles with portable ovens, and there will be the attractive white-enameled ranges with built-in ovens. Of course, the prices vary, ranging from only a few dollars to a hundred or more.

OVEN TEMPERATURES.

Housewives who have always baked in a coal or wood stove sometimes have difficulty in using other methods. If the portable oven is a good one, interlined with asbestos so it retains the heat, this is soon remedied. Remember to place the food as near the top of the oven as possible (as that is the hottest part) instead of on the bottom as you have been in the habit of doing. Also, turn on the heat for the oven so that it will be hot about the time you will need it. A little experience will soon determine the time needed for the oven to reach the desired temperature and if there is a thermometer for indicating the degrees of heat, so much the better. Use shallow pans. Heat can not easily reach the food when the sides of the pans are too high.

Keeping the oven running for several hours will raise the temperature of your kitchen decidedly, so plan to do as much of your baking at one time as possible and not to light it unnecessarily. A small portable oven to be used on top of the stove will soon pay for itself in fuel saved, even if your stove is provided with a large portable oven or one which is built-in.

By all means, choose a stove with a giant burner. The rapidity with which such a burner heats water is a great convenience, and it is especially fine for jelly-making and ironing. For ordinary cooking, transfer the kettle to one of the small burners after the boiling point is reached, thereby saving fuel. The triangular-shaped cooking utensils which come in sets of three and fit closely together over one burner are also fuel savers. It is well to remember that vessels kept free from soot heat more quickly than those having a soot-encrusted bottom, such as is sometimes found on teakettles.

FOLLOW DIRECTIONS.

Having decided upon a stove, have the dealer show you all he knows about operating it before it is delivered. A book of directions comes with every stove. Study this book and carefully follow all the "do's" and "don'ts." In one book of directions the manufacturer frankly states that neither his stove nor any other make will be found foolproof, and urges the purchaser to use a fair degree of caution and intelligence in its operation.

Never, never attempt to refill a lighted kerosene or gasoline stove without first turning off all the burners and taking the tank outside (unless you are looking for trouble). True, you may get through without disaster once or twice, but not always. Not any kind of stove will do good work unless it is kept reasonably clean, and you will find your summer stove no exception to the rule; in fact, such stoves require a greater degree of cleanliness in order to function. Any kind of a summer stove (of a reliable make) will prove to be an angel in disguise in assisting you in your kitchen during hot weather.

Paraffin Hints.

The paraffin which we use on the tops of jellies may be made to serve again and again if when it is removed it is washed in cool water and stored away in a dustless receptable. For this storage nothing excels a small granite pot. Having a lid, it keeps the contents perfectly clean. When needed, all that is necessary is to place the pot over the fire a few minutes and then pour from its accurate little spout, the melted paraffin. This absolutely eliminates all dripping and makes the using of paraffin a pleasant, rather than an annoying process.

OUR FRIEND, THE HORNET

The hornets and wasps which we are acquainted with are known for their social habits. Not social when it comes to getting along with boys and girls—but social among themselves. The hornets and wasps are very closely related to each other and also are distant cousins of our honey-making bees. They live in colonies, whether these be in holes dug in the ground, on trees or under the eaves of a shed or house. From a solitary life which the queen starts in spring, they develop into large numbers until fall, when most of them die and the surviving queens hide away for the winter.

Few folks fully appreciate the real value of a hornet. There is the common white-faced hornet, for instance—the largest member of our social wasps. With the exception of buzzing around our heads once in a while, there is little damage done by them. Their food consists largely of insects. In fact, their habit of preying on pests like the house-fly classes them among our most valuable friends. A colony of hornets dwelling close to a residence will so closely patrol the premises in search of house-flies that the owner may feel safe even without screens in his doors and windows. But the timid soul would rather have flies than hornets.

Hornets are intelligent creatures. In fact, long before man discovered the art of making paper, hornets chewed wood pulp and mixed it with substances similar to the sizing used in the manufacture of our own paper today. Did you ever watch a hornet build its nest? If not, keep an eye open and instead of chasing the little fellow away, watch it light on an old board roof, or on a weather-beaten fence-post. See how quickly it scrapes up the loose fibres in its jaws, and with the forefeet rolls them into a small ball.

At first the nest may look like a small parasol anchored to the limb of a tree. As one storey is completed, together with its many hexagonal cells for holding eggs and infants, the walls are extended; and finally when the hornet's house is completed, the outside wall or roof is brought together at the bottom, with only a small opening left as an entrance. The outer wall, or roof, is made of sheets of paper which often bear beautiful markings. The partition walls are united at various points and a number of oblong air-chambers are left. These are very important for the physical welfare of the occupants. Each comb of the hornet's nest resembles the nest of a banded wasp, but the wasp has but one storey, or platform, which is left open.

Both hornets and wasps pay much attention to the rearing of their young. The babies are fed on a food known as "pap" which is composed of the juices of fruits, insects and even raw meat. Watermelons and cantaloupes are favorite foods, also berries and fruits. Whenever you see a hornet light on a piece of fruit and then dart away with a small morsel in its tiny insect mouth, you can be sure that the baby back home in the paper cradle will get something good to eat.

If there is a hornet's nest near your house or barn, don't destroy it. Unless folks lose their heads and strike at wasps and hornets, they will do no harm. So be kind to the hornet and do not bother its nest.

ADAPTING GOOD IDEAS

BY MINERVA HUNTER.

Aunt Katie found the young mother almost in tears. "My baby is so handicapped," she confided, "the poor little fellow has no nursery to himself and we have no verandah where he can get fresh air. I have to dress and take him to the park every day no matter what else needs to be done. And as for those things they tell us to do at the Mothers' Club, a poor mother simply cannot afford to do half of them."

"It seems to me," Aunt Katie remarked mildly, "that your baby is blessed in having two strong young parents. Of course it would be nice if you had a porch or a yard of your own, but maybe the lack of them is a blessing. Too often women put their babies out for fresh air and stay indoors to work. As it is, you have to go to the park and so get the benefit of the fresh air yourself. If you take along a bit of sewing or a book, the time is not wasted."

"That is true," the mother nodded. "and I've made several good friends at the park. Friends are hard to make in a big city."

"Did you see Eleanor's baby last time you went home?" Aunt Katie inquired.

"Yes, and he is such a lifeless child. He does not seem interested in anything."

"I have wondered," Aunt Katie mused, "if she keeps him alone in the nursery too much. Eleanor and Charles are such lively, interesting people."

"All the books approve of nurseries," the young mother reminded.

"Yes, but a nursery is generally understood to include a nurse, the mother part of the time, or at least other children."

"I had not thought of that."

"When taking a nap," Aunt Katie continued, "a child needs to be in a quiet place, but when he is old enough to notice, I believe it is well for him to be where he can observe other people when he cares to. When there are no older children for a baby to watch, he is not hurt by watching older people when he is not busy playing with his toys or his toes."

"You are right, Aunt Katie. Books recommending nurseries presuppose companionship there of some sort for the baby, part of the time at least—of course many homes have several children. Really the thing I need to do is to adapt the nursery idea only as far as it fits my circumstances. I rather suspect that following this same plan with regard to the things they suggest at the Mothers' Club will give me many good ideas for my baby. I have been trying to do things just as told to me, rather than finding the underlying ideas and adapting them to my needs."

To Keep Dust Off Shoes.

It is amazing how much dust will collect in a day or so on a pair of shoes that has been thrown carelessly into a corner of the closet. In the case of shoes for ordinary year it makes not quite so much difference, for they can be brushed off or polished in a few minutes; but those intended for dressy occasions should receive especial care. Dust is never good for shoes, and they do not look as well after being cleaned with any preparation as they did before this was necessary; so it is best to keep them like new as long as possible.

A good way to protect them from dust is to make a number of pairs of canton flannel "overshoes" with which to cover them. Cut these in two pieces the shape of stocking feet, with the seam lengthways through the centre of the foot. These covers should be large enough for the shoes to slip in easily, and should fold over at the tops. If wisher, a snap or two may be attached to keep them fastened.

If the covers are made of different colors, it will be easier to identify the shoes within.

If shoe trees are not used, when shoes are taken off, catch the heel in one hand and the toe in the other and straighten each sole, then smooth the vamps with the fingers.

If there is room in the closet, keep a part of one shelf for shoes; it is better for them to be up off the floor. A closed box is a good place for them, but the top should be made of wire and covered with some material that will keep out the dust, but allow ventilation. When putting shoes away, be certain they are clean and perfectly dry.

If there is not room in the closet for a shoe-shelf or box, get a piece of wood 4x4 inches and as long as needed, and drive nails in it, letting the heads stand an inch or more above the surface. Have the nails about five inches apart. Fasten this strip in the most suitable place in the closet, with the nails almost against the wall and standing up. The heels of the shoes can be caught over the wood, and the possibility of their falling can be prevented by small loops attached to the heels of the covers and caught over the nails.

To Remove Rust.

When any part gets rusty put kerosene on it, but be sure to wipe it off after it has stood awhile. Kerosene is useful in removing rust, but it will also cause rust. After wiping off all of the kerosene very carefully, put oil on the parts, or wipe with an oily rag. Crude oil is also very good to remove rust.

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