

# Your Guarantee

is the name

# "SALADA"

It insures tea that is fresh, fragrant and pure - Try it.



### CATERING TO COMPANY.

A housewife was once asked how she managed to do so much entertaining without apparent effort. "I give company whatever I have," she replied, "with lots of hospitality."

The country housewife who understands the use of what she has is most likely to make visiting enjoyable for herself as well as for her guests. No woman who has not lived in the city is likely to realize what a treat fresh country fare may be. The common, everyday dishes of one neighborhood are rarities to the visitor from another. If you don't know your guests' tastes, try to find them out. Nothing pleases a visitor more than to have you remember his likes and dislikes.

The most successful breakfast that I ever served consisted of fruit, buttermilk pancakes, maple syrup, homemade sausage and coffee. That wouldn't be a meal for everybody, but I knew our guest's appetite for pancakes.

You're not likely to serve chicken too often. Broilers and fried chicken are quickly prepared and sure to be appreciated. A delicious chicken pie can be served on an hour's notice if you boil and bone your fowl the day before. Biscuits with honey or warm maple sugar and cottage cheese are a popular offering at suppers.

When the supply of asparagus is limited, serve it in cream soup or on toast, where a few stalks go a long way. If there aren't enough peas to go round alone, stir them into the mashed potato. This makes a delicious combination, especially to serve with chops or cutlets. Peas and carrots, covered with cream sauce, are another successful partnership. Heat a can of tomatoes, add gelatin to stiffen and mold in cups or individual molds. Served with salad dressing it is a delicious accompaniment to roast chicken or any other meat.

Canned strawberries make an appetizing shortcake when fresh berries are not in season, especially if served with whipped cream. If the supply of any kind of fruit for a shortcake is limited, use jelly for the filling and put the fruit on top. Crab-apple jelly with strawberries, currant jelly with raspberries and raspberry jelly with blackberries are a few delectable combinations.

Ice cream and sherbets are easily prepared. For an ice cream foundation use one and a quarter cups of sugar and a junket tablet for every quart of milk. When the milk has jellied, add whipped cream and flavoring to taste, and freeze as usual. Fruit ice creams call for a little more sugar and cream than plain ones. If chocolate ice cream is desired melt the chocolate in a bowl over the tea-kettle, add a cupful of the sugar called for, stir to a smooth paste with a little boiling water, add the whipped cream and pour over the jellied milk.

To the juice from a can of cherries add gelatin to stiffen, dissolved in a little boiling water. Pour into individual molds and add the cherries, which will thus be distributed throughout the jelly. Served with whipped cream and cake or cookies it makes a dessert to please the most critical guest.

### WHEN PARTY SLIPPERS HIDE AWAY.

Have you seen those quaint crocheted shoe-pockets, reminiscent of great-grandmother's day, in which party slippers hide away when not in use? Just ordinary twine of good quality and of medium weight is used to fashion these conveniences, and one's knowledge of crocheting need not extend beyond the most simple of stitches.

Merely crochet a chain of seventy-two stitches, holding the twine loosely. On the second row throw the twine once over the crochet needle and insert in every other stitch, continuing to make this honeycomb pattern until thirty rows of thirty-six stitches each have been completed. Break the twine and join these two edges together with stout cotton thread. Like-wise join one of the two other edges,

and in the remaining open edge insert a tape with which to keep the shoe in place when the pocket is in use. These pockets may be tinted with any desired shade of soap used for coloring lingerie or dainty blouses.

As a protection to clothing these pockets are especially convenient when polished shoes go a-traveling in trunk or bag. They launder easily and last indefinitely.

### A HOMEMADE CEDAR CHEST.

If you have an old chest made of any wood that is not extremely hard, paint the inside well with cedar oil, let this dry and give it another coat. The result is, to all intents and purposes, the same as the expensive cedar chests now so widely used for the necessary purpose of keeping moths out of garments.

### A CURE FOR LUMPING.

"Oh, dear," sighed the young housekeeper, "this chocolate pudding is lumpy! Seems as if I never thicken anything with flour or cornstarch that I do not have to put it through a sieve before I can serve it."

"Try beating your lumpy pudding or gravy with an egg beater," suggested a friend. "A great many times that removes the lumps entirely and makes the mixture light in texture. Using the beater to mix the thickening in the first place would probably have prevented the trouble."

"But the best and easiest way is to place the water or desired liquid on the thickening at least fifteen minutes before it is needed. Let it stand and when you stir it you will find that it blends readily and without lumps."



### A POPULAR BLOUSE OR SMOCK-SUIT FOR SMALL BOYS.

4620. This is a good model for twill, serge, corduroy, velveteen and for all wash materials.

The pattern is cut in 4 sizes: 8, 4, 5 and 6 years. A 4-year size requires 3 1/2 yards of 27-inch material. Pattern mailed to any address on receipt of 16c in silver, by the Wilson Publishing Co., 73 West Adelaide St., Toronto. Allow two weeks for receipt of pattern.

### USE THE NUTCRACKER.

The other day I found it impossible to get the cap off the top of the catch-up bottle, and I tried using a nutcracker. The cracker made an admirable wrench, removing the cap without difficulty.—L. C.

### CREAMED PEANUT BUTTER.

Many of us do not use peanut butter as often as we would like, because it sticks to the roof of the mouth. This feature is eliminated by creaming, and the process doubles the butter's bulk, making a tasty and delicate spread.

Put the required quantity of peanut butter in a cup or bowl. Cream it with a silver spoon, adding water or milk, a teaspoonful or two at a time. It will become so thick it will be hard to stir, but keep on adding liquid until it becomes a creamy mass a little thicker than mayonnaise, when it is ready for use.

Learn the luxury of doing good.—Goldsmith.

# "When Hearts Command"

By ELIZABETH YORK MILLER

"When hearts command, From minds the suggest' counsellings depart."

### CHAPTER X.—(Cont'd.)

When her sweetheart had gone Alice asked: "Mumsey, have I ever heard of Uncle John?" Mrs. Carnay was very busy setting the room to rights for the night. Sometimes she gave an impression of being a rather fussy little woman. She opened the windows to the balcony and carried out a couple of vases of flowers.

"What's that?" she asked over her shoulder. Alice varied the form of her question. "I don't seem ever to have heard of Uncle John," she said.

"Perhaps not," her mother agreed. "As a family we've never clung together very much." "But how did he find out where we were?"

"Oh, he saw your cousin Christopher recently," Mrs. Carnay replied. "And Christopher happened to mention that we were on the Italian Riviera. He's coming by the train de luxe. That gets in a little earlier than the one we came by."

"Do you really want to meet him alone?" Alice asked. "Or is it that you just don't want Philip? Because I could come with you. Philip would understand."

"Oh, no, dear—I'd much rather meet him alone," Mrs. Carnay replied hastily. "As I said, he's been ill—in a nursing home, Christopher said—and he's bound to be a bit odd and cranky. Of course, he may not want to stop over here."

"I should like to see him," Alice mused a little wistfully. "I don't mind a bit how cranky he is. It was so nice meeting Mr. Gaunt, mumsey. Dear me, it does seem as though Bordighera is full of people we know and like. There's Philip and Mr. Gaunt, and now your brother's coming. I rather love it, mumsey. It's so nice to have friends and—and people one truly cares for."

Mrs. Carnay set out the last of the flower jars and took an opportunity to inspect the night before coming in. She didn't want Alice to see there were tears in her eyes. Poor Alice! Yes, it had been a lonely life for a young girl. But now Alice was going to be married and all that would be changed.

"You liked Mr. Gaunt?" Jean called out from the balcony. "I simply adored him," Alice replied. "Mumsey, you won't be angry if I say something?"

"Good gracious, no! But I think I know what it is." She laughed unsteadily. "You're going to say that dear old Hector Gaunt is in love with me—or was?"

"Yes, he is, mumsey—but I was going to say worse than that. Perhaps you will be angry. I think you're just a wee bit in love with him."

Mrs. Carnay laughed again, a little too boisterously this time. "How ridiculous you are, my pet! Just because you're in love yourself you imagine she broke off short and added soberly, 'Well, it's true enough. I was in love with him years ago.'"

"And then you met poor daddy and got over caring for Mr. Gaunt?" Alice sighed. "Something like that," said her mother.

Here was Alice again trying to lead her out of her depth, but she resisted stubbornly. "I suppose he's a widower," Alice mused. "He doesn't look like an old bachelor."

"I believe he is a widower," Jean agreed, adding with grim humor—"if his wife is dead."

"Was she living when you first met him?" (Oh, Alice, what a tiresome young woman you are!) "Yes, she was."

"Living with him here? Did you know her?" "No—I never saw her. They had separated, I believe."

do but watch the clock. Besides, she wanted to get away from Alice's searching questions. "No, she said, she and 'Uncle John' wouldn't be back for lunch. There was always the chance that he might not wish to alter his plans, in which case they would have to lunch in Ventimiglia, so it was better to arrange it that way, anyway."

So with a slightly guilty feeling the little woman watched her opportunity and slipped away while Alice and Philip had, so to speak, turned their backs for a moment. She walked halfway down the Strada Romana before taking a turning towards the sea, boarding the tram on the outskirts of the town instead of, as was usual, in front of the English Stores, and by this ruse unwittingly dodged for a second time a meeting with a woman the sight of whom would have changed every plan she had made, and sent her flying to the very ends of the earth.

As Mrs. Carnay hurried along the Strada Romana, up the Rue Regina Elena came Carrie Egan's monstrous car with its owner at the wheel. They missed each other by a matter of seconds, and while in the flash past Mrs. Egan might neither have seen nor recognized Mrs. Carnay, the latter would certainly have noticed the striking-looking woman whom Hugo Smarle had widowed.

### CHAPTER XI.

During the long period of her supposed widowhood Mrs. Carnay had scarcely ever been conscious of loneliness. She had had Alice, and her own childhood having been a solitary one, the constant companionship of this much-beloved daughter more than sufficed. Alice had filled every nook and cranny of Jean's life. For years the girl had scarcely worn a garment which the mother's loving fingers had not fashioned. Generally they had roomed together, often sharing the same bed. Alice had attended day schools, picking up a good education but precariously, and always it was her mother who had seen her safely to the school or convent door and called for her when the session was over.

As Jean paced to and fro on the platform in the great dingy station waiting for Hugo Smarle's train she suddenly realized that soon her happy life with Alice would be over for ever. Then she would be alone. Of course it was natural for Alice to marry, she told herself, and she ought to be ashamed to feel badly about it. Nevertheless, her eyes smarted a little. They would probably go to England—Alice and she—as soon as she had settled with Hugo about his own future, and no doubt Dr. Ardeyne would like the marriage to take place quite soon. June? Perhaps that would be a bit too soon. Alice had a few hundred pounds of her own. They would have to spend her little inheritance on the trousseau and wedding. Such things, however simple, cost money. It would be a quiet wedding, oh, very quiet indeed, but they must ask the Christopher Smarles. Would the name of "Smarle" convey anything to Dr. Ardeyne?

And now, led by a puff of grey smoke and a hiss of escaping steam, the weary train de luxe drew in—on the furthest line, of course—and the few remaining passengers began to clamber down from the high carriages. Here and there a porter appeared, somewhat reluctantly. One of them stuffed a piece of bread into his pocket as he crossed the lines. It was the luncheon hour, and Ventimiglia would appear to be the terminus at which the arrival of a train created little or no excitement.

Jean Carnay had on which suede shoes and just for a moment she hesitated to follow the porters. Her eyes searched anxiously. Perhaps Hugo had not come. No—there he was! Yet—could that poor, shrivelled, looking little man be Hugo? Yes, it was Hugo—as white as a badger, thin, his moustache white and closely clipped, nervously adjusting his eyeglasses with a gesture so familiar that it brought back the past as though yesterday. His hat looked queer, perched up like that. Ridiculous, but pathetic, too. And that funny little dolman coat of faded, shrunken tweed, the cape sleeves flapping about his wrists as he gathered up two bulging pieces of hand luggage. All—was familiar.

(To be continued.)

### WOMEN CAN DYE ANY GARMENT, DRAPERY

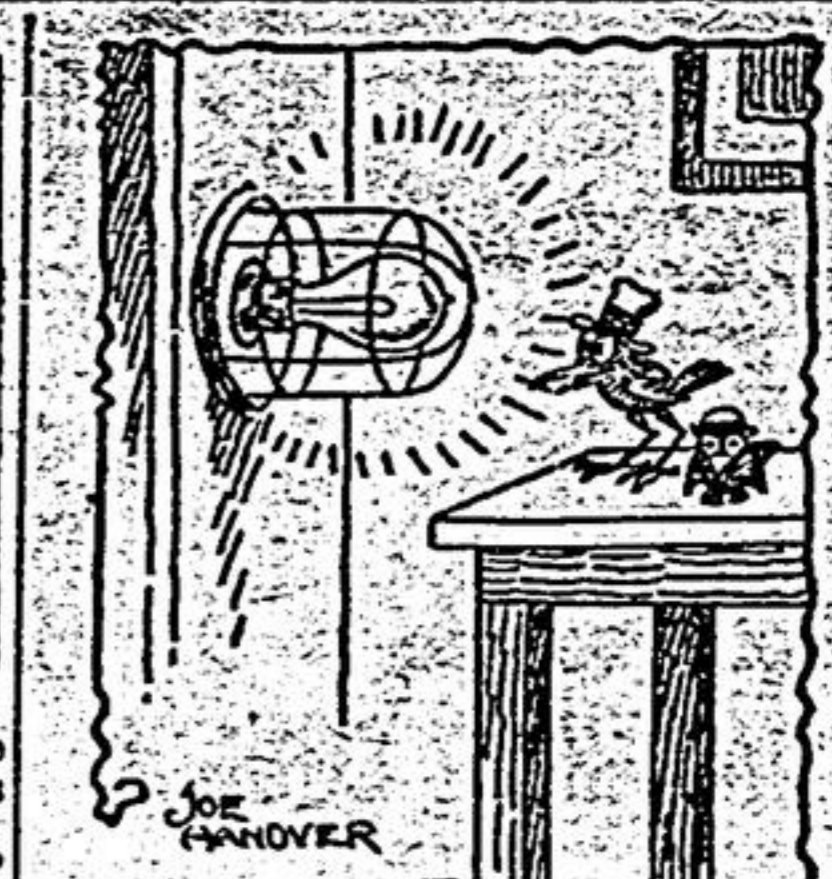
Dye or Tint Worm, Faded Things New for 15 cents.



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Under the frozen crust there is plenty of food for birds. Above that crust are thousands of hungry birds. They cannot break open the ice-chest to get that food. Please feed the birds to-day with bread crumbs, small grain, hay-seed, and scraps of suet.

Minard's Liniment for Dandruff.



Perhaps. "Hey, Bill, I wonder why they put a muzzle on that thing?" "Dunno. Guess they think it will bite!"

### Mutton and Macaroni.

When the cold mutton has lasted so long that the housewife dreads putting it again before her family, let her try it under this guise. Cut the cold meat into cubes. To two cups of meat have one cup of cooked macaroni, two cups of tomato sauce, one cup of cracker crumbs, two tablespoonsful of butter, salt and pepper. In a well-buttered enamelled ware bake dish put a layer of macaroni, bread crumbs and tomato sauce, then a layer of mutton with bits of butter, pepper and salt. Alternate until the pan is filled. Sprinkle bread crumbs on top with enough extra butter to brown them. Serve in the dish in which it is cooked.

### An Exquisite Reason.

Mr. Boggs, the butcher, was a jovial soul. As he was cutting up an order of lamb chops for a lady customer the lady asked curiously: "Mr. Boggs, what led you to choose your present occupation?" "Well, I don't really know, ma'am," said Boggs thoughtfully. "Maybe it was because I have always been fond of animals."

The United States of America is the most neurotic country in the world, with Britain a close second, according to a well-known doctor.

### Minard's Liniment Heals Cuts.

Eton, England's leading public school, has a waiting list of pupils long enough to fill it till 1934.

**A Thousand Cooking Uses.**  
For soups, sauces, gravies, savoury dishes, meat jellies, beef tea, and restoring the flavor to left over dishes.

In tins of 4, 10, 50 and 100.



### After Dishwashing! CAMPANA'S ITALIAN BALM

is simply wonderful for keeping the hands beautifully white and soft and smooth. Positively prevents redness and chapping. Use it at once after washing dishes, and note the improvement of your hands.

Keep a bottle handy by the kitchen sink

# What Does This Trade Mark Mean?

You will see this shield-shaped trade mark in hardware stores everywhere. You won't see it on cheap, inferior goods. It goes only on household utensils of the highest quality, yet selling at moderate prices, because of the tremendous quantities sold each year.

Choose cooking and baking utensils that carry this trade mark. Choose SMP Enamelled Ware, with its very hard, smooth surface. Heats faster, cleans easier, imparts no metallic flavor, causes no dangerous acid reactions. Ask for

### SMP Enamelled WARE

Three finishes: Pearl Ware, two coats of pearly grey enamel inside and out. Diamond Ware, three coats, light blue and white outside, white lining. Crystal Ware, two coats, pure white inside and out, with Royal Blue edging.

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MONTREAL TORONTO WINNIPEG  
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After Every Meal  
It's the longest-lasting confection you can buy—and it's a help to digestion and a cleanser for the mouth and teeth.



Wrigley's means benefit as well as pleasure.

Canned Romance.  
Mary had a little can,  
She filled it full of jam,  
She opened it for Samson Stokes—  
And now she's Mrs. Sam.

Where Ignorance is Painful.  
Old Lady—"I believe in post mortem.  
It is awful not to know what you have died of!"

### 5 Room ALADDIN 798

### 6 Room ALADDIN 898

### 7 Room ALADDIN 1337

### 7 Room ALADDIN 1361

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The Canadian Aladdin Co., Limited  
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