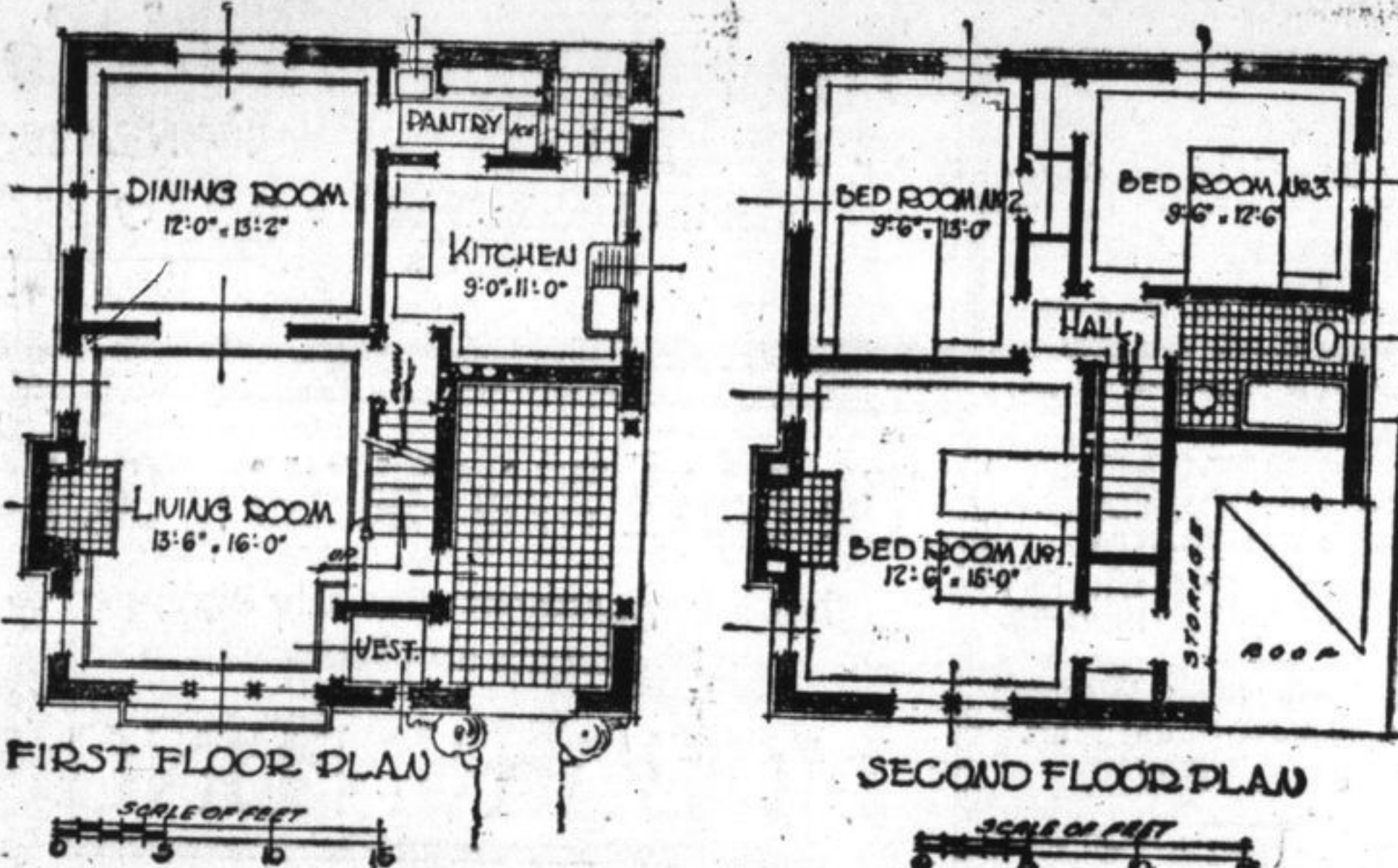
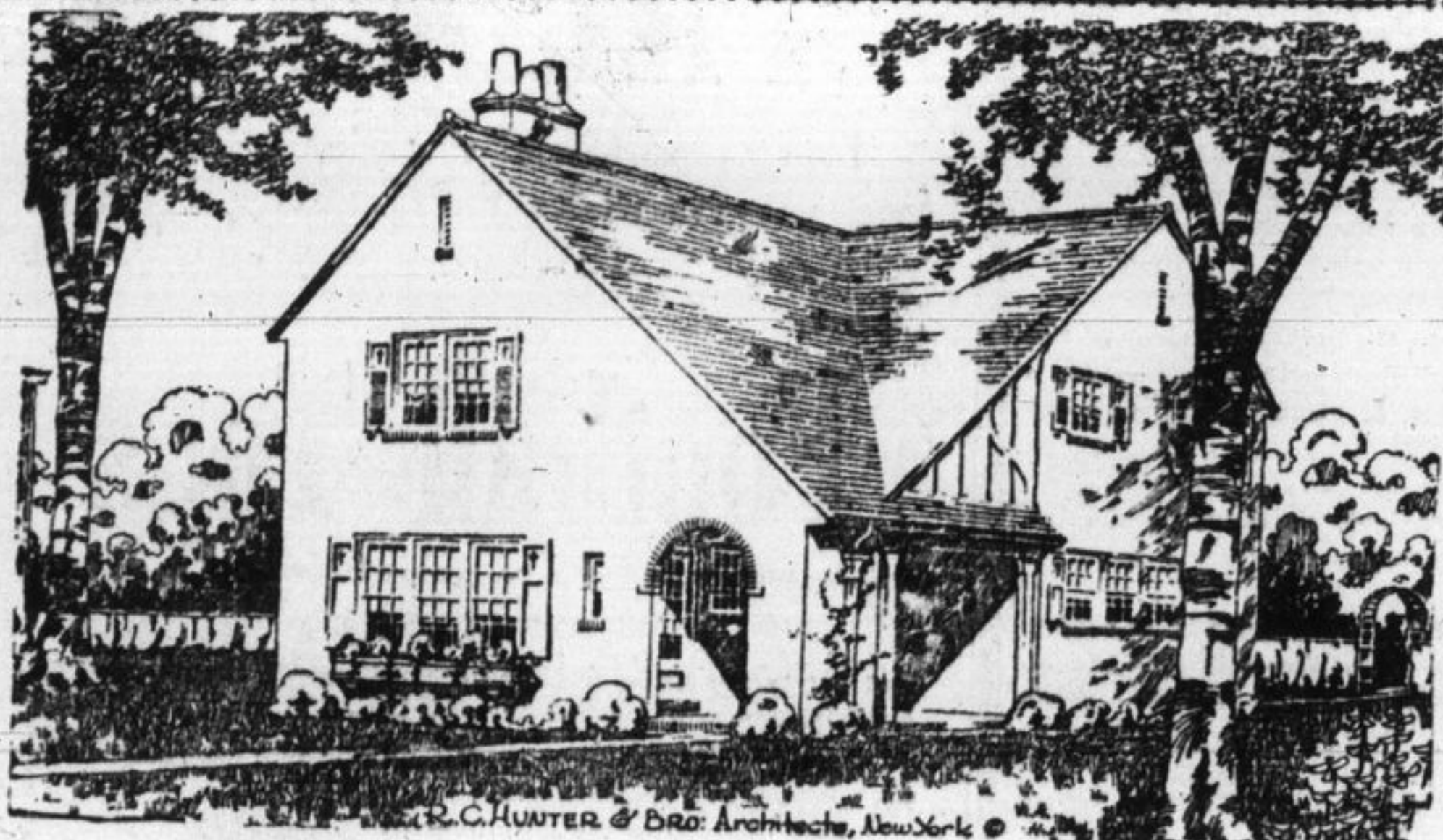


NEWS AND VIEWS FOR WOMEN READERS

A CONSERVATIVE LITTLE HOME



Most of us like houses that appear substantial. Masonry construction with stucco finish and with simple detail gives one just this effect.

Then too, the substantial house has a number of practical features that argue well for its adoption. First, there is the item of maintenance and repairs, a very important one, then there is the item of fire protection and insurance, together with the selling factor in case one decides to dispose of their house a few years after it is built. All point to good sound construction and conservative design.

In this little house, the architects combine with a substantial and attractive exterior, all of the advantages of a well laid out and economical plan, along conservative, practical lines.

One enters the house through the porch into a small vestibule, the usual hall being eliminated. This arrangement gives over all space to the Living Room where it is most desired, while the vestibule gives privacy at the entrance that would be lacking should one enter directly into the living room.

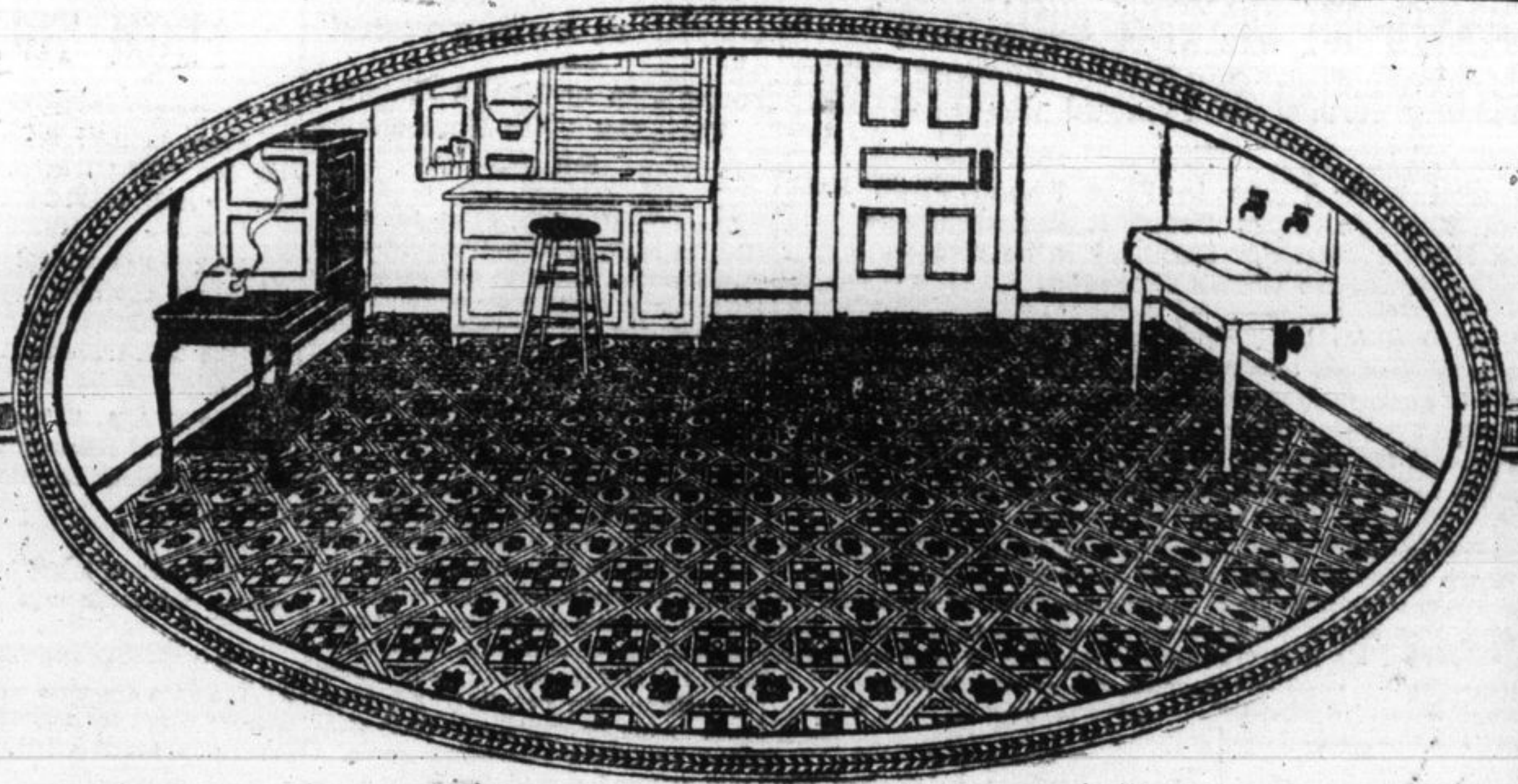
The stairs form a decorative feature on one side of the living room with the fireplace opposite.

A group of windows that occupies the full length of one side of the kitchen gives plenty of light where it is most needed. The complete equipment of the kitchen and the adjoining pantry gives assurance that the "Business End" of the house has not been overlooked. It has been laid out for convenience, comfort and economy. The heater room, laundry and storage space are located in the cellar.

The second floor has three bed rooms and a bath. The bath is tiled and the tub is built-in, giving not only an attractive appearance but also saving time in cleaning. The hall has been reduced to a size that allows room for the necessary doors to the various rooms and the required free space, but no more. This allows the room to be given over to more useful space, such as the bed rooms. The small hall also shortens steps to the bath room both from the bed rooms and from the stairs so that it is readily reached from the first floor.

Cost to build about \$8,600.

Complete working plans and specifications of this house may be obtained for a nominal sum from the Building Editor. Refer to House A-65.



Make your kitchen cheerful for the winter

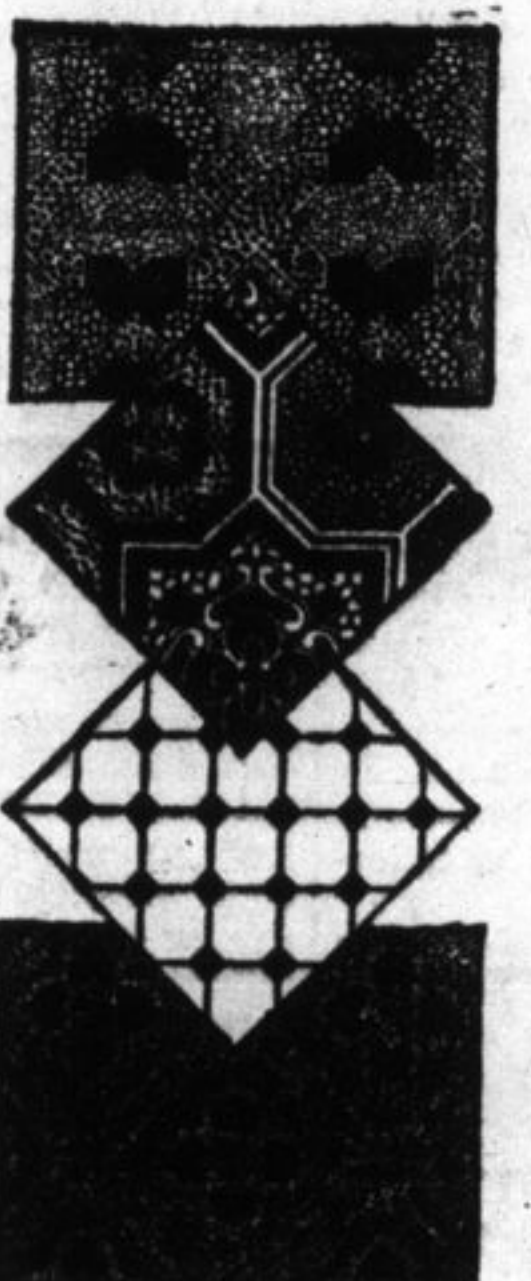
BRIGHT, warm linoleum on your kitchen floor will add just that note of cheerfulness so desirable through the long winter months. Its smooth, attractive surface is waterproof and stainproof; grease, ashes or coal dust cannot harm it.

And linoleum is most practicable; a damp mop is all you need to keep it perfectly clean and sanitary in spite of slush and snow.

There is a wide range of patterns to choose from, designed especially for the kitchen, dining room, living room, bedroom or bathroom. It is a good time now to adopt Dominion Linoleum.

Every floor covered with it means saved labor and economy, too, through moderate first cost and long years of unimpaired wear.

DOMINION LINOLEUM
for all your floors



Four of the many Linoleum patterns.

is a good plan to follow. By so doing you secure much solid comfort and all around satisfaction.

Dominion Linoleum Rugs possess all the excellent qualities of linoleum by the yard and are as moderately priced. Designs and colorings to blend with every style of furnishing and decoration are yours to select from — floral designs, block designs, tiles, matings and plains. All of them, printed or plain, are made of select materials and wear well.

Call on your local dealer to-day. Let him help you select Dominion Linoleum and Linoleum Rugs for the rooms you plan to cover. The range of choice is wide; his advice, based on practical experience with problems similar to your own, will be helpful. And above all, the prices of these superb floor coverings will prove a pleasant surprise.



Efficient Housekeeping
By Laura A. Kirkman

- TOMORROW'S MENU**
- Breakfast
 - Pears
 - Cereal
 - Wholewheat Griddlecakes
 - Syrup
 - Coffee
- Dinner**
- Roast Beef with Horseradish Sauce
 - Mashed Potatoes
 - Brussels Sprouts
 - Lettuce, Russian Dressing
 - Coffee
 - Ice Cream
- Supper**
- Welch Rabbit on the Chafing Dish
 - Corn Muffins
 - Cake, Tea, Preserves

beads one-fourth inch in diameter, and small cut-steel beads, are the material needed. The number of these beads will depend upon the length you wish the chain to be. The entire chain consists of three-inch lengths of tiny black beads (that is, the two strands lying side-by-side) separated by a "diamond" made as follows; run both needles through one of the black beads which measure one-fourth inch in diameter (to avoid repetition I will call them "medium-sized beads"); then slip one cut-steel bead onto each needle; now put onto each needle a medium-sized bead, then another cut-steel bead. Then once more run both needles through a medium sized bead. This forms the diamond.

TO-DAY'S FASHION
By Vera Winston.



Narrow Bead Bands Trim This White Satin Evening Gown. Simply and white satin seem to go together. With white satin that shows the heavy texture and shiny surface of this model, much trimming would be superfluous.

The only adornment, then, appears in the form of narrow beading. This is one of the smartest notes for the coming season. This beading preserves the white note and sleeves and drop from the gir-dle to below the hem. These are like panels, left so they can hang loose from the frock.

If you desire a more colorful frock, yellow satin with beads of amber would be most effective

One carload of Dominion Linoleum, including all the newest patterns, now ready for your inspection, **Newman & Shaw** [The Always Busy Store]

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THE HOME KITCHEN
By Jeannette Young Norton

THREE UNUSUAL WAYS TO WELCOME BACK THE DELICIOUS OYSTER.

By Jeannette Young Norton. The Authority on Home Cooking. Oysters are always welcomed back to market by the housewife, for they are most useful in varying the menu, and also are delicious. Oysters cook so quickly that they are a real joy to the busy woman who has to cook a meal when she arrives home from a delayed shopping expedition or is detained later than usual at business.

If the dish is to be a stew, plain heat the liquid, adding butter and

seasoning, then drain the oysters and drop them in, allowing them to cook two or three minutes, until the beads curl, which is sufficient.

If the dish is to be creamed oysters make the sauce, then after draining and drying the oysters on a linen cloth, add them and cook them for two minutes as the sauce boils. As soon as the beads curl or ruffle the oyster is done. More cooking only hardens and toughens the delicious texture of the meat.

Oyster Canape. Scald a pint of oysters in their own liquor for three minutes. Drain and set them to cool. When ready to serve, dip a leaf of lettuce in heavy-French dressing made without mustard and lay it on a delicate, buttered toast-round. Put four oysters on top, covering them with tartar sauce. Dust the oysters with paprika, garnish with olive curls, spread them with anchovy paste and serve them. To make oive curls, pare the flesh of the

oil from the stones as one peels an apple, then spread the inside of the curls with paste and roll them back in shape again.

New England Scalloped Oysters. Get a solid quart of freshly opened, medium-sized oysters. Butter a baking-dish after wiping it very lightly with a cut bud of garlic. Cover it with a layer of oysters, dust them with pepper and salt, dot them with butter, then cover them with another layer of crumbs; dot that with butter, just with a little pepper and salt and sprinkle it with a tablespoonful of oyster liquor and two tablespoonfuls of cream. Add another layer of oysters, season them, and more crumbs, dot them with butter generously, add a half-cupful each of liquor and cream and bake the mixture for a half-hour.

Oysters in Tomato Curry. Take a quart can of tomatoes or a dozen fresh tomatoes cut up and

add to them a sliced onion, a half bud of garlic mashed, a few leaves and stalks of celery cut up, four cloves, half a bayleaf, a heaping teaspoonful of curry powder, pepper, salt, a quarter cupful of sugar, a thin slice of bacon and a dessert-spoonful of Worcestershire sauce. Let this mixture simmer gently for a half-hour. Strain it, thicken it slightly with a tablespoonful each of butter and flour rubbed to a fine paste, and when smooth, add the oysters, which have been drained and dried. Have ready a rice ring on a hot dish, and turn the curry into the centre.

All the performances of human art, at which we look with praise and wonder, are instances of the resistless force of perseverance. Any girl who doesn't try to conceal her age is too young to go into society.

A tramp has one advantage over an automobile—his tire never punctures.