NEWS AND VIEWS FOR WOMEN READERS

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FRUIT BREAD Wholewheat Bread Every Day.

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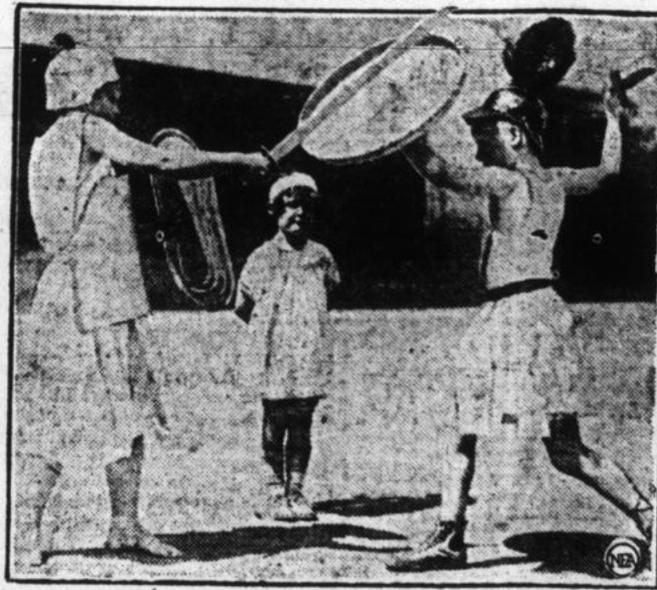
Have the Hotpoint Electric Goods in your home. We have everything you may need to bring comfort - Irons, Toasters, Heaters, etc.

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CORNER KING AND PRINCESS STE

THEY LIKE HISTORY CLASS



"Then up rose brave Horatius." Part of the Oakland (Cal.) schools' historical course is the enactment of various scenes by the pupils. Here is a lesson in Roman history. Horatius is defying the passing of the traitor, Sextus. And back of them stands "Public Opinion."

Efficient

TOMORROW'S MENU

Breakfast Grapefruit Cereal Creamed Dried Beef

Luncheon Baked Ham-Potato Dish Wholewheat Bread Lettuce Prunes

Dinner Veal Cutlets Potatoes Steamed in Skins Carrots

String Beans Coffee Lemon Gelatine

Canning Your Peas, Peas belong to that quartette of vegetables (the other three being corn, beans and asparagus) which are better canned by the Intermittent Cold Pack Method rather than the One-Period Cold Pack Method. Use only fresh, young ones Do not let them stand long after shelling. Sort them over, putting peas of the same size together. Hard, ripe peas should never be put with very tender ones because the very young peas requires only about two minutes of blanching, while the old ones may need 15 or

For ordinary, tender peas blanch

three minutes for the small ones and eight minutes for the larger. This boiling blanching-water should contain one teaspoon of baking soda to every gallon.

Cold-dip the blanched peas by lowering them into cold water which contains one tablespoon of salt to every gallon, and let them remain in this salty water from 20 to 30 seconds. Then drain, pack in hot sterilized jars (not packing the-jars too full, as that causes peas to burst and makes cloudy liquor) and one and one-half teaspoons of salt and sugar (mixed) to every quart-size jar, and fill with boiling water to jar-top. Put on new rubber sterilized glass caps and place top wire up but do not press down side wire.

By this Intermittent Method the jar of peas is boiled (or "processed") in the wash-boiler canner for one hour on three successive days in water to cover jar. During each of these three boiling periods the top wire is up over the glass cap, but the side wire is not pressed down; at the end of each boiling period, the jar is completely sealed—that is, the side wire is pressed down-and the jar is taken from the wash-boiler and allowed to stand overnight in ordinary room-temperature. In the morning the side wire is raised so that the jar may be processed as before. After the third processing, the side wire is, of course, pressed down permanently. The jar is then inverted to test for leaks, labelled and stored.

It may seem a nuisance to the housekeeper to use the Intermittent Method rather than the One-Period Method. Indeed many housewives have perfect success in canning their peas with the One-Period method. But the three days of processing represents the safest way. And, after all, it's success in canning we are aiming at, no matter what amount of labor that success costs.

Tomorrow-The Two-Piece Bed Set.

All inquiries addressed to Miss Kirkman in care of the "Efficient Housekeeping" department will the answered in these columns in their turn. This requires considerable time, however, owing to the great number received. So if a personal or quicker reply is desired, a stamped and self-addressed envelope must be enclosed with the question. Be sure to use YOUR full name, street number, and the names of your city and state.

REMOVING TO KINGSTON.

Edward Clark and Family, Odessa, Leave the Farm.

Odessa, June 2 .- A baby boy arrived last week to make his home with Mr. and Mrs. Kelly Hagerman. Eddie Clark and family left last Tuesday to make their home in Kingston. Mr. Clark found it necessary to retire from his farm owing to poor health and their many friends will miss them very much and wish them happiness in their new home

Mrs. George Stagg and little daughters, Helen and Jean, and Miss Margaret Hunt, Kingston, are guests of Mrs. Stagg's father, Sidney Silver. Charley Emmons and friend, Mr. Brown, Watertown, N.Y., are guests of the former's parents, Mr. and Mrs.

Feltzer Burgess, Rutland, Vermont, is spending a few holidays with her parents, Mr. and Mrs. Fred with his parents, Mr. and Mrs. Ralph Burgess. Burton Babcock, Watertown, N.Y., is visiting his parents, Mr. and MMrs. George Babcock. Mr. and Mrs. Leo Badore and three children and Mrs. J. P. Gleason, Napanee, were guests of Mr. and Mrs. B. L. King last Sunday.

Mrs. (Dr.) H. E. Day, Kingston, spent a few days last week with her mother, Mrs. Charles Timmerman. Mr. and Mrs. James Hogle, Yarker, spent Sunday guests of Mr. and Mrs. H. J. Smith. Mr. and Mrs. Rastus Smith, Mr. and Mrs. Ernest Moles and two sons; also Mr. Moles' brother, Mr. Moles, Brockville, were Sunday guests of Mrs. Smith's sister,

1,700 calories per pound

> If you know what that means you will know that Shredded Wheat is rich in heat-making, energy-creating power —a food that supplies the greatest amount of strength with the least tax on the digestion. It is also rich in "Vitamin B", the element that is essential to life and growth—and all the bran you need to keep the bowels healthy and active. Considered by physicians and dietetic experts as the perfect food for youngsters and grown-

ups. Two biscuits with milk make a nourishing meal.

The Canadian Shredded Wheat Company, Ltd. Niagara Falls, Ontario

Shredded Meat



It's so easy to keep bathtubs clean with Bon Ami!

Just sprinkle the Bon Ami powder into the tub. Then rub it all over with a well moistened cloth. Spatter-marks and cloudy rims disappear as by magic and the white enamel fairly glistens with cleanliness.

Bon Ami cleans everything about the house-nickel, glass, linoleum, white woodwork, aluminium, etc.-with the same wonderful ease. And it never scratches the most delicate surface. It's kind, too, to the housewife's handsnever reddening or roughening them.

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Cake or Powder whichever you prefer

Mrs. Darius Babcock. Mr. and Mrs. Blake Gilbert, Nason, Sunbury, spent the week-end Henderson and Mrs. O. D. Lewis.

CONSTIPATION.

INDIGESTION.

KIDNEYS, LIVER,

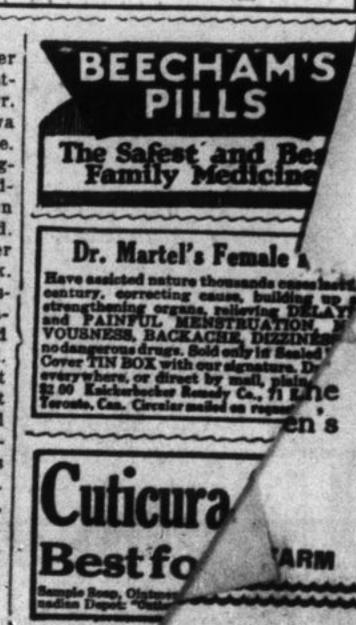
BOWELS.

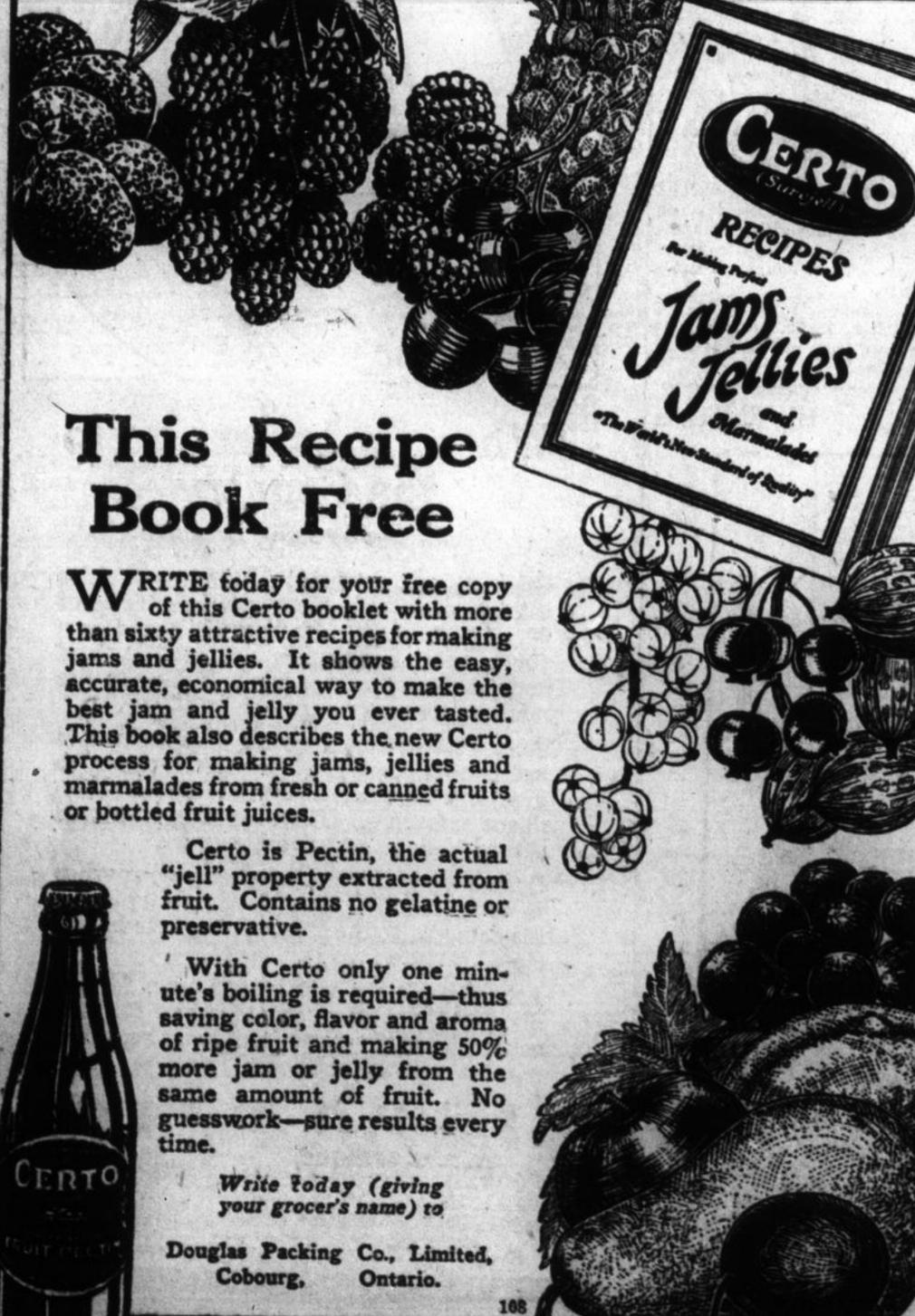
EADACHE, BILIOUSNESS D. Percy's.

Dr. Lawson Purchased House. Verona, June 3.—Quite a number panee, spent Sunday with Mrs. attended the district quarterly meet-Blake's parents, Mr. and Mrs. Wil- ing at Westport on May, 27th. Dr. liam Frink. Mrs. Risley and son, Lawson spent last week in Ottawa Niagara Falls, are guests of the where he has purchased a house. former's parents, Mr. and Mrs. Man- Mrs. Sanderson has returned to Kingley Storms. Miss Bernice Hender- ston. The measles are still spread ing. The junior room has been closed until the epidemic has passed Mrs. D. C. Snider has returned after spending the winter at Manotick Mrs. Secord Storms went to the hor pital last week suffering from dia-

betes. Dr. W. M. Craig has returned from White Haven much improved E. D. Amey, Buffalo, N.Y., spent Sunday at his home. Dr. Lawson left yesterday for Gananoque to attend conference. C. W. Leadly is delegate from Verona. The bank has opened business in its new quarters. Dr. Wilkins and family, Cobourg, spent Sunday with his parents. Mr. and Mrs. H. Deline, Kingston, at W.

Rest is the sweet sauce of labor.





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