

Beautiful Veil for the Bride



Fortunate the bride whose wedding equipment includes one of these lovely veils of net with widely scattered small dots and rich border of princess lace. Many of the new veils extend about to the knees, and their length is governed more by the bride's tastes than by a mandate of fashion. In truth, much independence is allowed the bride this year, or she has asserted her own ideas and arrayed herself and her maids in gowns long or short and cut in the styles she likes the best. Many wedding gowns have been made this season of sheer voiles or of net trimmed with lace. One thin and lace fabric draped over another all about equally thin makes an airy effect which is liked for the brides' and bridesmaids' costumes. For the latter, wide neck-toe laces or shadow laces used for the gowns, and wide-brimmed picture hats with transparent brims and flowers; trappings appear to have compelled the choice in their favor by the force of irresistible beauty.

THE KITCHEN CABINET

Cooking is a powerful moral agent, capable of influencing men's opinions and feelings to a great extent. Some may think that in speaking of cooking as a moral agent, am greatly exaggerating its power, and they may regard it as an idle fancy. It is not so. A powerful moral agent in regard to the mind may be of great service in regenerating a nation. I believe that cooking schools for wives and daughters of workmen in this country, will do more to abolish drinking habits than any other of our social associations.—Sir T. Lauder Brunton.

HELPFUL HINTS.

If a tile becomes loose in the fireplace or floor do not let it remain loose as it will be apt to become broken. A few cents worth of plaster of Paris will do the work. Mix with vinegar or water and set it. Wipe off the paste and let it set for a few minutes when it will be firm.

If the faucet leaks do not think it is necessary to call a plumber, turn off the water, remove the faucet and put on a new washer. Purchase a few washers and have them on hand when needed. A wrench will be needed to remove the faucet.

Sometimes the drain is stopped by lint and congealed fat. If boiling water poured down the drain in a large quantity does not open it up, just use a screw with a wrench the plate at the bottom of the trap shaped like a letter S. Clean out this pipe, for more times than any other this is the cause of the stoppage. Use salt soda in boiling water often to flush the pipes, this will dissolve all fats and keep the pipes clean.

When chair bottoms made of red or ratan sag, stand them in a tub and pour boiling water through the rattan, being careful not to wet the wood. This treatment will make the cane shrink and they will be as tight as ever when dry.

Have the fetters of the kitchen sink, at least one of them, with threads at the bottom to attach the garden hose; this may prove a great comfort in time of drought in the house or in the garden to save the spattering of the cream.

When whipping cream in a bowl with a Dover egg beater put the beater handle through the bottom of a paper bag which has been slipped over the bowl to save the spattering of the cream.

When slicing tongue do not cut straight across the tongue; but diagonally; this makes better slices, and there are no small dry tips left.

DAIRY FACTS

ONE COMMON DAIRY MISTAKE

Some Farmers Turn Calf Out With Cow as Matter of Convenience.—Effect is Generally Ruinous.

Many farmers who do not own hand cream separators, and several who do, frequently make a mistake in their management, of the cow and calf, where the calf is allowed to suck the cow.

We know of numerous instances in which some farmer, for some reason or other, turned the calf out with the cow. Sometimes this is done as a matter of convenience for a few days; or it may be done where one has so many cows to milk that they cannot be attended to properly. Suppose if it is a young heifer's first calf, this is frequently done because she gives such a small quantity of milk that the farmer turns the calf out with her, expecting to take her up as a profitable cow at her next calving.

In any and all of these cases, the effect is generally ruinous. The cow grows accustomed to being with her calf, and if she is separated from it at weaning time, or even during the hour of milking, there is at once a falling-off in the milk flow, caused by the change. In fact, such a dairy cow is almost sure to go entirely dry within a very short time after the calf is weaned or absent.

USEFUL LITTLE DAIRY HINTS

Waste of Time and Feed to Breed Scrubs—Provide Supply of Clean Water for the Calf.

Do not waste your time and feed on scrubs, as they take just as much feed and time and do not give as much in return, either in quality or quantity, as the pure-bred stock.

Do not feed calves hot milk. Do not feed the calf cold milk. It causes scours.

Do not feed the calf sour milk. Do not forget that the calf needs salt even when he is very young.

Do not forget to keep plenty of clean water for the calf to drink. It is best to warm it in cold weather.

Keep the calf in a clean, dry, warm place.

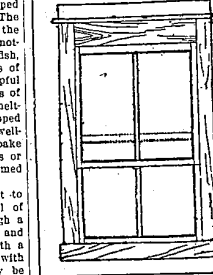
For warts or rough scaly patches on the calf, rub on a mixture of sulphur and lard twice a day.

For scours give castor oil, then break two or three eggs into a dish and beat them, put them in a bottle and give the calf as a draught, two or three times the first day or two. Also omit the calf's milk and grain for at least one feed, then feed him three times usual the next two or three feeds.

PLAN FOR GOOD VENTILATION

Arrangement Illustrated Shows How Air Can Be Admitted Between Sashes Without Draft.

It is possible to secure very good ventilation in any room in any part of the dairy house or barn by the following device: Take a board about six inches wide and just long enough to



Simple Ventilation.

reach the exact width of the window. Place this below the lower sash, leaving the sash rest upon it as shown in the picture. This arrangement will admit air between the sashes, upper and lower, and there will be no drafts. This suggestion is taken from Farmers' Bulletin 67.

Texture of Butter.

The texture of butter is dependent upon its grain, which is secured by its process of manufacture. Over-churning and too high temperature both injure the texture of butter.

Cow "Holds Up" Milk.

Once a cow is out of sympathy with the milker, the process of elaboration and concentration is retarded, and we are apt to say she "holds up" her milk.

Machinery of Cow.

The machinery of a cow, by means of which she produces milk, is as delicate as that of a watch, and yet we often act as though the contrary were true.

Using Milk Tube.

The regular use of a milking tube will remedy defects of a hard-milking cow, but do not have such a cow and you won't need the tube.



Canada is Calling You to her Rich Wheat Lands

She extends to Americans a hearty invitation to settle on her FREE Homestead lands of 160 acres each or secure some of the low priced lands in Manitoba, Saskatchewan and Alberta. This year wheat is higher but Canadian land just as cheap, so the opportunity is more attractive than ever. Canada wants you to help to feed the world by tilling some of her soil—land similar to that which during many years has averaged 20 to 45 bushels of wheat to the acre. Think what you can make with wheat around \$1 a bushel and land so easy to get. Wonderful yields also of Oats, Barley and Flax. Mixed farming is fully as profitable an industry as grain growing.

The Government this year is asking farmers to put increased acreage into grain. Military service is not compulsory in Canada. There is no conscription and no war tax on lands. The climate is healthful and suitable, railway facilities excellent, good schools and churches convenient. Write for literature and particulars as to reduced railway rates to Superintendent Immigration, Ottawa, Canada, or to

M. V. MacINNES, 176 Jefferson Ave., Detroit, Mich. Canadian Government Agent.

Advertisement for 'Dora Thorne' by Bertha M. Clay. It features a small illustration of a woman and text describing the novel's plot and availability. The text includes: 'Dora Thorne The Great Heart-Throb Novel of the Century By Bertha M. Clay. Special Sale Price With Subscription to This Year's 25c Home Journal' for the remainder of the year. It also mentions the publisher, F. M. Lupton, and the address, 26 City Hall Place, New York City.

DEVOTED HIS TO GOOD WORK | HAD HIS MOTHER PUZZLED

Devout Little Johnny Would Give His Penny to Buy Bibles for Poor Kids.

The little visitors at Aunt Mary's were Helen, aged six, and John, age four. They played keeping grocery under the piano, envelopes, books and other articles representing the store to trade. They took turn about as grocer and customer. The grocer bore the name of Mr. Popcorn.

"Mr. Popcorn," said Helen, "have you any rabbits this morning?" "Yes'm," answered the polite grocer. "Are they nice and fresh?" "Yes'm."

"Then you may give me a good, big fat one for 15 cents." During a lull in the grocery transactions Aunt Mary gave each of the visitors two cents—two cents in real money.

"And what are you going to do with the money?" asked Aunt Mary. "I'm going to put my two pennies in the bank," said Helen. "And I," said John, "I'll buy candy with one penny."

And John, who had been impressed by the missionary like at Sunday school, answered: "I'm a-go'n' to give it to buy Bibles for poor kids."—Providence Tribune.

Washerwoman Never Could Understand Son, Therefore She Dubbed Him "Grasshopper."

Polly, the washerwoman, was deep in a discussion of her family's shortcomings. "Ma's family suttinly do hab some shawtcornin'," she declared. "Far instance: Ma's son Javge es jes' lak a grasshoppah."

"My goodness!" gasped the mistress. "How, Polly?" "Well, hubwace only two things in de whole worl' worries him: He worries dat he has to wake up to eat, an den he worries dat he hab to stop eatin' to go to sleep. Ah suttinly doan undshstan' dat boy."

"But how do you conclude that he is like a grasshopper?" queried the perplexed mistress. "Jes' hubwace he er de most mis-undshstanable creature dat, Ah kin think of, dat's why," she answered.—Louisville Times.

"Somewhat Different."

"What is the price of that porch chair?" asked the lady shopper.

"Seventeen dollars, maddam," replied the clerk.

"Seventeen dollars!" echoed the would-be customer. "Aren't you mistaken? It surely can't be worth that much."

"Pardon me, maddam," rejoined the conscientious salesman. "It is probably worth \$1.50, but you asked the price."

Balancing the Scale.

"Isn't that soup rather low?" "Yes; that's why I'm stinging it at the top of my voice."

Fads of the Summer Girl



Broad stripes in her blouses, pockets on her skirts, dashing belts in black patent leather and white kid, and novel bracelets made by strands of "friendship" slides, strung on narrow silk mar-odd-shaped and gayly-dowered sunshades and bewitching sun bonnets, or sun hats, made of cretonne and other fabrics. Belts are made both wide and narrow, and one of numberless different patterns is shown in the picture. It is made of this black patent leather bound with white kid. Strashes cut in narrow bands of the kid to be slipped through them, forming white stripes on the black ground. By similar means many styles are created. The belt in this particular instance is worn with a blouse of white wash silk made up into a broad tan and white stripe. It has long sleeves with striped cuffs and a collar which turns

ECGONOMICAL DISHES.

When preparing lamb or mutton pie if the meat is a little scarce add a few peas to pieces out, they add flavor as well as nourishment to the dish.

Tunny fish is a most delicious canned fish which is more like turkey or chicken than fish; this may be scalloped or made into a loaf. The following method for the preparation of the loaf is worth noting. Take a pound can of tunny fish, flake the fish fine; add the yolks of three eggs well beaten, a half cupful of bread crumbs, two teaspoonfuls of hamen fat, one tablespoonful of melted butter, salt, pepper and whopped parsley to taste. Fold in the well-beaten whites of three eggs and bake in a buttered dish for ten minutes or an hour. Serve with creamed peas and potato chips.

When distracted to know what to have for dessert, take a cupful of canned peaches, put them through a sieve, add a half cupful of sugar and the whites of two eggs, beat with a Dover beater until thick. Serve with a thin custard. Any fruit may be used if it is scraped or put through a sieve.

Tomatoes and Onions.—Put canned tomatoes and stewed onions with bread crumbs and bacon fat for seasoning into a baking dish. Bake until thoroughly hot.

Madras Beef.—Slice two small onions and one apple, chopped, and fry in hot butter; sprinkle a teaspoonful of curry powder, a teaspoonful of salt and the juice of half a lemon over the apple, then turn in several slices of cold roast beef with a cupful of gravy. Simmer 20 minutes, season and serve with cooked rice. As soon as green apples are on the market this dish should be prepared for a winter relish.

Neenie Maxwell

A Good Thing.

Between the fox trot and the heat-tion, two women sat down to chat. "You yellers in the twilight sleep?" asked one. "I hear a great deal of talk about it."

"I certainly do," said the other. "A little snooze after dinner is a fine thing. I usually get up about eight o'clock, and I find myself so refreshed that I can dance until four in the morning."

Just then the orchestra struck up and the two women were led out on the polished floor.

Food Values

depend upon what the food supplies to the body.

Body and brain—particularly the latter—need certain elements often lacking in one's every-day diet.

Among these elements is the brain and nerve building phosphate of potash, not the kind that you buy at the drug store, but the true organic form as grown in the field grains, wheat and barley.

Grape-Nuts

is scientifically processed to supply all the nutrition of the grain, combining delicious flavour and those important mineral values which are absolutely necessary for the up-building of well-balanced physical and mental strength.

"There's a Reason" for Grape-Nuts

—sold by Grocers everywhere.