

MAGAZINE GUARDIAN

SCHOOL AND HOME

Cream-of-Tomato Soup

Cook one-half can of tomatoes with one slice of onion and two teaspoonfuls of sugar fifteen minutes; add one-fourth teaspoonful of soda and force through a pure-strainer. Melt one-third cupful of butter, add four table-spoonfuls of flour, and stir until well blended; then pour on gradually while stirring constantly, one quart of scalded milk. Bring to the boiling-point, add tomato, and season with one teaspoonful of salt and one-eighth teaspoonful of pepper. Serve at once with crisp crackers or croutons.

Plain Bread Pudding

Scald one cupful of milk. To a beaten egg add one tablespoonful of sugar and a pinch of salt. Pour on this mixture gradually the scalding milk. Add one cupful of stale bread cut into half-inch cubes. Bake in buttered pudding-dish, in moderate oven, until custard is set. Serve with cream.

Mutton and Chicken Broths

(Oster)—Mince a pound of either chicken or mutton freed from fat. Put into a pint of cold water and let stand in a cold jar on ice for two or three hours; then cook three hours over a slow fire. Strain, cool, skim off fat and salt, and serve hot or cold.

FORCING BULBS IN THE HOUSE

(Experimental Farm Notes.)

Bulbs when properly forced make splendid house plants and come into bloom during two of the winter months which most need the brightening effects of their rich colours. "Bulbs" is a general term which includes Narcissus, Early Tulips and the most recent Darwin Tulips noted for their elegance of form and range of rich colours.

After the bulbs have been potted the next essential is to induce an abundance of root growth as quickly as possible. The proper root development will determine the subsequent vigor and lasting qualities of the flowers. Explicit advice in this connection is, first, choose as the storage place for the pots the coolest, darkest and dampest part of the cellar—or the vegetable storage room is very suitable. Second, provide a condition which approximates as nearly as possible the condition they would have if planted in the ground outside. One thorough watering at the time of potting may be sufficient, but in most cases it is not, therefore water regularly as often as the top soil shows signs of dryness. Another method is to plunge the pots into damp sand and keep the sand moist. Provided the place is not too cold, or they are not kept exceptionally wet, rooting will proceed satisfactorily, and towards the end of December the roots should begin to fill the pots. Third, after two months or ten weeks have elapsed, bring the pots into a lighter place and water even more regularly and frequently. Allow them to make about three inches of growth and the growth to change to a good green colour then bring some of the pots into the full light and warmth. Very rapid and healthy growth should soon result.

A few words of advice as to what not to do. First, do not on any occasion place the pots too near the furnace or near the hot air outlets; dry, warm air is disastrous to healthy plant growth. It dries out the soil and hardens the roots; it stunts the foliage and shrivels up the blossoms. Second, do not over-water at any period; the soil should be kept always moist but never soggy and cold, and do not allow the pots to stand in pans of water. Third, do not allow the plants to experience too violent temperature changes. At the time of rooting the temperature may range from 35 to 50 deg. and after the plants are brought into the light it should range from 50 to 70 deg. Higher temperatures during the day, due to combined furnace and sun heat, may not hurt the plants but they are apt to be materially injured if forced to experience several hours of dry, high temperature during the evening when they should enjoy the resting period always provided for them under normal conditions.

Flowers which are on stem and plants with a stunted growth are due to improper forcing methods. Bulbs appreciate the sunshine and when in the flowering stage also respond to and should have abundance of water.

Buying a cheap bull to save money is like stopping a clock to save time.

The condition of a farmer's fences bears heavily upon the aspect of his farm and upon the outsider's opinion of him.

Stop Lumbago Pain, Rub Backache Away

INSTANT RELIEF! LIMBER UP! RUB PAIN, SORENESS, STIFFNESS RIGHT OUT WITH "ST. JACOBS LINIMENT"

When your back is sore and lame or lumbago, sciatica or neuritis has you stiffened up, don't suffer! Get a small trial bottle of old, honest "St. Jacobs Liniment" at any drug store, pour a little in your hand and rub it right into the pain or ache, and by the time you count fifty, the soreness and lameness is gone.

Don't stay crippled. This soothing, penetrating liniment takes the ache and pain right out and ends the misery. It is magical, yet absolutely harmless and doesn't burn or discolor or the skin.

It Was Agony To Raise Arm

NEW ABERDEEN WOMAN IS REJOICING OVER HER RECOVERY AND PRAISES TANLAC.

"For two years I had rheumatic pains in my right side and arm but now since I have taken four bottles of Tanlac all traces of the rheumatism have left me," said Mrs. George H. Campbell of New Aberdeen, Cape Breton, Nova Scotia, a few days ago. "I have certainly known what suffering means for during the past two years I have been troubled with rheumatism, indigestion and nervousness." Mrs. Campbell, The muscles all through my right side were drawn up and I had dull aching pains in my side and arm that never left me, and at times they were so bad I thought they would drive me wild and I tried to raise my arm above my head but I could not. The rheumatism seemed to be getting worse all the time and I was so miserable and weak that any work I did was torture to me. "I had tried so many different things and got no benefit from them that I had a friend of mine advised me to try Tanlac. I wouldn't do it at first but finally, as I was getting worse and worse all the time, I made up my mind to take it. And now I am certainly glad I tried for four bottles are all the trouble I have had. My nerves are healthy, I don't have a sign of rheumatism any more, my muscles are all drawn and I can raise my arms as high as I please. Everything I eat agrees with me perfectly with no bad effects at all, and my nerves are as strong as ever. I am sleeping sound every night, feeling fine all the time and I am so happy over what Tanlac has done for me that I cannot find words to praise it enough."

Tanlac is sold in Charlottetown by Reddin Bros., in Montague by H. J. Knight, in Georgetown by Seymour C. Knight, in St. John's by J. W. Knight, in Kennington by Kier & McFadden, and in Emerald Junction by P. F. Hughes.

FARM

EGG SUBSTITUTES A FRAUD

Egg substitutes that are alleged to be fraudulent are becoming so common, and so glaringly deceptive in the United States that prosecutions have recently been entered against some of the manufacturers of spurious preparations under the pure food act. Specialists connected with the Federal Bureau of Chemistry have analyzed many samples and made baking tests with them, and as a result of their investigations have pronounced most of the concoctions as useless valueless and fraudulent. The exception is made with respect to genuine dried egg preparations, dried egg powders and the like, which consist of real egg in powdered form. Real egg powder, properly made and fresh eggs just from the shell for baking and cooking. The claim that egg substitutes will do as well as real eggs and cost much less is declared false and it is said by experts that the cost of the substitute really greater even by weight than real eggs. Moreover baking tests showed that cakes made with these so-called egg substitutes are inferior to cakes made with water in place of eggs. Specialists connected with the same recipe; are not nearly so good as cakes made with milk, and in no measure are comparable with cakes made with eggs. There is no doubt, say the specialists that most of these products do not really resemble eggs in baking and cooking, and further they do not serve any purpose in baking and cooking which is not equally served by the ordinary products daily used in the household.

PICKING THE BEST CALVES.

Your observation has taught you some important facts about animals and plants. We often hear this statement—no two animals are just alike no matter how close the resemblance. Two calves may look very much the same in general appearance but a little study and examination will reveal numerous variations which escape the notice of but a hasty glance. We think that two wheat plants of the same variety are just alike, and for all outward appearances they are. But the plant breeder says they are not. He should know because that is his business. Now these differences occurring among the individuals of any breed or variety make up what is known among breeders as the law of "natural variations." These two laws, "like tends to produce like," and the law of "natural variations" among individuals, are the foundations of selection upon which rests the valuable work of breeding. These natural laws must be observed in building up and then maintaining a good dairy herd. The best herd ever built up would soon revert to the original type of cow if two breeders failed to recognize these principles in selecting the dairy sire. Selection is but the practical application of these two natural laws. Some of you juniors are raising bull calves in your club work. Of course the wiser ones are bringing up a pure-bred. Your chances of producing a bull worth those who are raising one are the records of whose ancestry are not known. If his ancestors have good, strong records, the chances are that he will transmit these qualities fairly well—reasoning on the principle that "like produces like." This emphasizes

the importance of knowing the ancestry or pedigrees of the calf you are raising.

Those of you juniors who finally go into the stock business in any one of its many phases should aim to be more than just an ordinary breeder. Set your ideals high enough right now and develop into a skilled breeder. There's lots more satisfaction in it, and money, too, for that matter. The time is now here when every junior should aim at this target, a pure-bred calf or none. Let's learn the value of pure-breds from experience as we are growing up. All of our big breeders today, and maybe your father is one of them, know the truth of this old cowman principle—the sire is half the herd. Consequently, you are very particular when it comes to the selection of a sire. The scrub bull may be—yes, he usually is cheaper at the outset, but a big expense when the story is told. Too often, however the sire is not truthfully told by the fellow who uses a scrub bull. All because he does not keep any records of his herd. So, of course, any judgment he passes is liable to be guesswork.

A good dairyman wants cows that have the capacity for producing large quantities of milk. One having obtained a herd of such cows his big problem is to maintain its record by proper selection of the bull. He descends from a high yielding line of females of the same breed as his. High records cows do not spring up. They are bred up and only the most rigid selection can prevent reversion back to the original type, the one which gave but enough milk to rear her calf up to the point of self support. It is no easy matter to keep up the high standard of efficiency obtained in many herds. We may, however, say with safety that nothing but a pure-bred bull descended from highly productive females should ever be used as the sire of those calves which we expect to raise and ultimately add to the herd, and this is the principle upon which our most successful breeders work.—Hoard's Dairyman.

TRACTOR DISADVANTAGES FEWER.

Several hundred tractor owners in the Dakotas were asked these questions:

"What do you find to be the principal advantages of the tractor for farm work? What are its principal disadvantages?"

The replies received have been summarized, and here are some of the advantages:

Saving time, making it possible to cover the desired acreage within the proper season, is put first among the advantages by a large percentage of the farmers. Other advantages mentioned are:

Ability to do thorough work, especially in hot weather, when horses are at a disadvantage.

Saving in man labor, doing away with more or less hired labor and enabling one man to farm a larger acreage than he can with horses.

Economy is an advantage mentioned by a larger percentage of Dakotan farmers than of farmers in other states where similar investigations of the tractor have been made. This is doubtless because the cropping system followed in the Dakotas is such that the tractor can be used to advantage for more of the farm work than in most other parts of the country.

The principal disadvantage of the tractor, according to the reports made by these farmers, is its injurious effect on moist soil.

Difficulty of operation seems to rank next as a disadvantage. A large percentage of farmers emphasize it. Other disadvantages mentioned are expense of operation, undue increase in investigation with those obtained from engine trouble.

In comparing the reports from this investigation with those obtained from tractor owners in various parts of the corn belt several years ago it appears that less stress is laid upon the disadvantages of the tractor in the recent reports than in the older ones.

QUARTERS FOR THE BREEDING BOAR.

One of the investments the breeder of farmer can make is a safe and comfortable house and yard for the breeding boar. He should be away from the rest of the hogs but connected with the other yards with a lane or driveway. A comfortable colony house and a strong iron fence inclosing a small yard, and a larger yard making altogether an acre of land will be sufficient to give him the necessary exercise and afford good grazing when the corn is not covered with snow. If the soil is good and the lot properly drained by a porous subsoil or tile it will produce a variety of grasses and clovers, such a combination as will suit the needs of the hog. Alfalfa is not well suited for the small yard so one must provide grasses that are Orchard grass, timothy and red-top mixed will survive all last for years unless abused or rooted out. To strat such a combination of grasses in the boar pasture prepare the ground in the spring, sow oats and peas mixed and seed with timothy, clover, orchard grass and red-top mixed equal parts. The lot will be ready for grazing in six weeks. Such a sowing will come on and furnish grazing for a long time.

GRAY HAIR

Dr. Tremain's Natural Hair Restorative, used as directed, is guaranteed to restore gray hair to its natural color or money refunded. Positively not a dye and non-injurious. Price \$1.00. For sale in Charlottetown at Reddin Bros.

fitably alone run one or two bred sows in with him to get the full benefit of the crop. By changing him as the conditions of growth in the two lots demand and allowing one or two sows to run with him when there is an abundance of grazing he will at ways have better grazing than when only a small lot is used. Of course if he is to have good grazing he must have rings in his nose to prevent rooting.

Such a house, yard, and pasture for the boar will save a lot of unpleasant and risky work in caring for the hogs, more especially when an aged boar is kept on the farm. Besides there is no more disgusting feature of hog raising than to have breeding boars breaking through fences and running about the premises rooting up the gardens and shrubbery and tearing up things in general. The man who takes pride in his work and keeps a breeding record of his sows will not allow his boars free run of the premises.—W. M. K.

SCHEME FOR SUPPLYING WATER TO THE PIT SILO

George Sinclair, of Jetmore, has a good solution for the problem of getting water into the pit silo when comparatively dry feed is being filled. His silo, as in the case with most pit silos, is as deep as the water underflow will allow. As it was only a few feet from the bottom of the silo to water, he dug a small well on down to the water. He placed in this a pump cylinder with a pipe reaching to the water level. The pump is connected with the aid of a pump rock and a small gasoline engine he is able to pump the required amount of water into the feed at the same time as is filling the silo at a moderate cost.

It is thought by his neighbors that he not only has a very efficient means of raising water into his ensilage, but that he also has an unlimited supply of spirited water if he cares to pump enough water through the fermented ensilage so that it will run back into the well.—Kansas Industrial list.

Folding the Hides.

As a rule hides are folded so that the hair side is out. It is essential to fold in the head and neck on the body of the hide, flesh surfaces together, and to turn in the tail in a similar manner. Then a narrow fold on each side should be made by throwing back the body edges and legs upon the body of the hide, flesh surfaces together, keeping the lines of the folds parallel. The legs should then be folded back, and these lapped, with the hair surfaces together, bringing the break of each fold near the middle line of the back. The side folds should then be completed by bringing together the two breaks of the folds, with the middle line of the back as the main fold. In this way making one long rectangular bundle. The butt end of the folded hide should then be thrown forward about four-fifths of the distance to the neck fold, whereupon the forward portion of the bottom lap should be folded back on top of the first fold, bringing the break of the rear end even with that of the fold just made.

Each hide should be bundled separately and tied securely, about seven feet of strong cord being necessary to tie one hide bundle. A soft rope or line, at least one-fourth inch thick is suitable for this purpose, although regular hide rope is preferable. Wire should never be used, as it is likely to injure the hides. Rusting calf skins should be folded in the same manner as cattle hides. However, when more than one is to be shipped, two folded calf skins should be placed together and tied into one bundle, instead of tying each one separately.

A Carpet-bagger

Carpet-bagger is a term applied to a Parliamentary candidate who seeks to represent a constituency with which he has had no previous connection, and in which he possesses no property except the "carpet bag" with which he arrives. The foregoing definition is taken from Montgomery and Cambrey's "Dictionary of Political Phrases and Allusions." The term was first used in the United States following the reconstruction period during the Civil War. The Standard Dictionary defines the term as "a Northern man who settled in the Southern States at the close of the Civil War (1865); commonly used invidiously, so called from reckless speculating bankers of the west who decamped with funds entrusted to them; hence, an adventurer."

Augustus (delightedly)—So your sister really expected me to call tonight! How sweet of her.

Willie—Yes. She said when she broke her looking-glass that she felt something awful was going to happen!

A NEW HULLLESS OAT

(Experimental Farms Note.) The introduction of a good, new variety of hullless oats by the Experimental Farms Branch has not attracted as much attention as it should. Free samples of this variety are now being distributed by the Dominion Cerealists at Ottawa. The new variety is not large, but as long as it lasts samples will be gladly sent to farmers in almost any district of Canada, as it is believed that this oat will be widely useful. The full name of the variety is Liberty, Ottawa 489. It is derived from a cross made in 1903 between the well-known variety Swedish Select, and a hullless oat from China. The new variety is decidedly superior to the old, Chinese sort. Threshing out free from hull, this type of oat furnishes a concentrated product of extremely high value and is not only to be ground in order to make most excellent feed especially for young pigs and chickens. When carefully enough cleaned for

use as human food, it makes meal of surprisingly fine quality. The Liberty oat has very good field characters, being rather early in ripening and having reasonably stiff straw. The yield (so far as kernel is concerned) is equal to about seven-eighths of that of Banner oats. Farmers who are interested in the raising of hogs and chickens are strongly advised to give this new oat a trial. It has already proven extremely satisfactory in some districts.

C. E. SAUNDERS, Dominion Cerealists.

HOOF'S ARE BRITTLE

I have a horse five years old with very brittle hooves that will not carry this. What can I do for them? This condition of your horse's hooves is often found in diseased feet or where the peripole has been rasped off the hoof wall at shooting. For diseased brittle feet, a hoof ointment is very useful. Liquid tar, beeswax honey and glycerine, of each an ounce lanoline and vasoline, one ounce each is a useful preparation. The growth of the hoof will be stimulated by repeated mild blistering. Liquid cantharides is a very useful preparation for this purpose and should be rubbed into each coronet for about three minutes. The coronet is that part of the foot where the hoof and hair meet. In order to obtain good results, it is essential to anoint part daily, after the blister has been applied with colza oil. The blister may be repeated after a month.

A PREMIUM FOR PURE BRED RAMS

Any sheep raiser who purchases a pure bred registered ram of any recognized breed recorded in the Canadian National Live Stock Records or eligible for such registration for use in his own flock, and who has not previously used a pure bred registered ram shall be entitled to the annual premium of \$5.00 for two consecutive years provided he will comply with the regulations specified in Pamphlet No. 19 "Information Concerning the Policy Regarding Pure Bred Rams," issued by the Live Stock Branch, Department of Agriculture, Ottawa. This pamphlet will be sent free upon application to the Publications Branch, Department of Agriculture, Ottawa. It has been decided that the best way to prove the value of pure bred rams is to help every sheep raiser, who has not previously used a pure bred ram, to use his own flock for demonstrating the value of pure bred rams. Therefore the Dominion Department of Agriculture will grant to bona fide applicants who comply with the above mentioned regulations a sum of \$5.00 annually, for two years, for each pure bred registered ram. No individual sheep raiser shall be permitted to receive premiums for more than four rams. Regular applications to be used in making applications under this policy are to be found in the back of Pamphlet No. 19.

POULTRY

THE POPULAR PUMPKIN

Some women think that all the honorable pumpkin, golden king of the Chinese garden, grows for us to furnish pie material for the multitude. All wrong; the pies are simply an accident, as any good pumpkin would be equally good for pie. The only one that is really good for pie is the one that is left over from the season.

In China pumpkin seeds are carefully dried, then salted in the same way that almonds are treated. Again the seeds are dried and peeled, after which they are candied in a heavy spiced sirup. In some instances they are dried, peeled, and then added to a cake filling.

As to the pumpkin proper, the recipes below will show some of the many ways in which the pulp and rind may be used other than in pie. The recipe for a Thanksgiving pie, of the old colonial type, is also given, for it is one of the first of the series, though it did not come over in the Mayflower, nor was it found waiting on the shore.

Pumpkin Soup—Cut up, peel and seed a small pumpkin or half a large pumpkin. Boil the pulp in slightly salted water until tender. Drain and put through a pure sieve. Cream together 2 tablespoonfuls each of butter and flour; melt, and lightly brown in a frying pan. Turn in the pumpkin pulp, adding a quart of milk or cream, or of stock, and cook slowly for 1 hour. Beat 2 eggs thoroughly and add to them a cup of cream. Stop the soup boiling, turn in the egg and cream, stir well, and the soup is ready to serve. About 2 cups of pumpkin

START THE POULTRY RIGHT THIS YEAR

The poultry year should begin Nov. 1st. At that time the old stock should be culled out, the cockerels divided from the pullets, and the pullets selected from the flock and put into Winter quarters. Don't keep old hens. Only the best of those hens that are one and half years old should be kept. Most of them, with all the older ones, should have been disposed of last Spring, but in case this was not done, get rid of them now. Even if they were culled then, go over them again now and see that nothing that will not likely produce is retained. Cull the early moulters. In selecting hens that you intend to keep do not take those birds that are looking clean and well feathered, but rather those that are more or less shaggy in

Gray Hair Becomes Dark and Beautiful

TRY GRANDMOTHER'S OLD FAVORITE RECIPE OF SAGE TEA AND SULPHUR

Almost everyone knows that Sage Tea and Sulphur, properly compounded, brings back the natural color and lustre to the hair when faded, streaked or gray. Years ago the only way to get this mixture was to make it at home, which is messy and troublesome. Nowadays we simply ask at any drug store for "Wyeth's Sage and Sulphur Compound," you will get a large bottle of this famous old recipe, improved by the addition of other ingredients, at very little cost. Everybody uses this preparation now, because no one can possibly tell that you darkened your hair, as it does so naturally and evenly. You dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time; by morning the gray hair disappears, and after another application or two, your hair becomes beautifully dark, thick and glossy and you look years younger.

should be the result, after putting the pulp through the pure sieve.

Scalloped Pumpkin—Peel and dice enough pumpkin pulp to make 2 1/2 cups. Boil in slightly salted water until it is just beginning to be tender then drain dry. Melt a little butter in a frying pan and lightly brown the dice, a few at a time; place them in a buttered pudding dish with a cup of dry crumbs, dust with pepper and salt, add a tablespoon of sugar and 1/2 cup of grated cheese. Pour over all 2 cups of thin tomato sauce, dot the top with tiny lumps of butter and bake.

Italian Pumpkin—Peel and slice a quarter of a medium-sized pumpkin and boil the slices in salted water until they are tender. Drain the slices and saute them in butter, seasoning them with salt, pepper and a little sugar. Lay the slices on a flat buttered baking dish and dust with grated cheese, then stand in the oven long enough to melt and lightly brown the cheese.

Pumpkin Sticks—Peel and cut the pumpkin in sticks, as for French fried potatoes, using a quarter of a medium sized pumpkin. Boil the sticks 10 minutes in salted water, drain dry and fry in mixed cinnamon and sugar then lay them on a baking sheet and dry in a cooling oven. A salt spoon of powdered ginger is often added, with a grating of orange peel, to the sugar and spice.

Pumpkin Shortcake—Take 2 cups of hot boiled and mashed pumpkin butter, 1/2 cup of honey, a teaspoon each of cinnamon and ginger, 2 beaten eggs, 1 cup of sugar and 1 cup of cream. Put the mixture in a double boiler and cook gently until creamy and thick. Have ready the shortcake made of biscuit dough split and butter it and lay up with pumpkin spread, thin between and on top. Over all put a layer of whipped cream. The shortcake is best hot, but is also eaten cold.

Colonial Pumpkin Pie—Boil in salted water pumpkin to equal 3 cups when mashed thoroughly through a sieve. Add to it 1 cup of molasses, a cup of brown sugar, a teaspoon of cinnamon, 1/2 teaspoon of cloves, 2 teaspoonfuls of ginger, a generous lump of butter, yolks of 3 eggs, a cup of cream and, last of all, fold in the stiffly beaten whites of the eggs. Line deep pie plates with a good rich crust and fill three-quarters full of the pumpkin mixture. Bake slowly until thoroughly baked on top. The pie was occasionally frosted, when baked with a soft boiled frosting, and the old fashion is worthy of repetition.

Sweet Pickled Pumpkin—Peel and cut a small pumpkin into medium slices, then cut each slice in two or three pieces. Boil in salted water for 10 minutes, drain and put into the sirup. The sirup is made of a quart of vinegar, 2 pounds of sugar, a cup of brown sugar, a thinly sliced lemon with seeds removed, a good-sized piece of green ginger cut small, 6 sticks of cinnamon, a tablespoon of cloves, a teaspoon of ginger, a salt spoon of poultry powder and a blade of mace. Boil the sirup 5 minutes, then add the pumpkin. Cook evenly until the pumpkin looks glassy at the edges, then pour into a crock and let stand one week. At the end of that time, drain off the sirup, if it seems thin, and boil down a little; then add the pumpkin and cook until it is cooked through, turn back into the crock and when cold cover with a linen cloth and the crock cover. Store in a cool dry place.

Curried Pumpkin and Oysters—Peel dice and boil enough pumpkin to equal 3 cups. Drain and put a layer of oysters in the bottom of a deep buttered pudding dish, cover with pumpkin and 2 tablespoonfuls of crumbs, dot with lumps of butter, dust with pepper and salt, and repeat until the dish is full. Have ready the sauce, made in this way: Take one can of tomatoes, a sliced onion, a bay leaf, a half bud of garlic, a teaspoon of curry powder mixed with a teaspoon of flour, salt pepper, two stalks of celery, a tablespoon of sugar and a few sprays of parsley. Boil gently until the onions are cooked, then strain into a small saucepan and thicken slightly; let cool until it stops smoking and add to the prepared dish. Bake for 40 minutes.

Curried Pumpkin and Oysters—Peel dice and boil enough pumpkin to equal 3 cups. Drain and put a layer of oysters in the bottom of a deep buttered pudding dish, cover with pumpkin and 2 tablespoonfuls of crumbs, dot with lumps of butter, dust with pepper and salt, and repeat until the dish is full. Have ready the sauce, made in this way: Take one can of tomatoes, a sliced onion, a bay leaf, a half bud of garlic, a teaspoon of curry powder mixed with a teaspoon of flour, salt pepper, two stalks of celery, a tablespoon of sugar and a few sprays of parsley. Boil gently until the onions are cooked, then strain into a small saucepan and thicken slightly; let cool until it stops smoking and add to the prepared dish. Bake for 40 minutes.

START THE POULTRY RIGHT THIS YEAR

The poultry year should begin Nov. 1st. At that time the old stock should be culled out, the cockerels divided from the pullets, and the pullets selected from the flock and put into Winter quarters. Don't keep old hens. Only the best of those hens that are one and half years old should be kept. Most of them, with all the older ones, should have been disposed of last Spring, but in case this was not done, get rid of them now. Even if they were culled then, go over them again now and see that nothing that will not likely produce is retained. Cull the early moulters. In selecting hens that you intend to keep do not take those birds that are looking clean and well feathered, but rather those that are more or less shaggy in

AIR SPACE IN EGG

A freshly laid egg contains air, but only in small amount, not enough to cause it to float. As the egg increases in age, the fluid contents of the shell evaporate through its pores and the space thus left becomes filled with air, or, in the case of the decaying egg, gases. With the decreasing weight of the egg, due to the loss of water, and the increasing buoyancy, due to the replacing of this water by air or gas, a stage is finally reached when the egg displaces more than its own weight or water and floats. Any substance, even lead, will float, if its form is such that it displaces when immersed more than its own weight of water. Iron bathslips and eggs are alike in this respect.

BEFORE "SAND-MAN" COMES

Prepare for a Clear, Bright Day Tomorrow by Taking "Cascarets" for Liver and Bowels

"Cascarets tonight sure! Your sympathies! Feel splendid tomorrow by taking Cascarets before you go to bed, so which keeps your skin sallow. They set without gripping or inconvenient stomach upset, your head dullness. They never sicken you like Calomel and your system full of vomel, Salts, Oil or nasty, harsh Pills. Cold. Your meals are turning into? They cost so little too—Cascarets poisons, gases and acids. You can not work while you sleep. Feel right. Don't stay bilious or constipated."