Kensington School Fair

The annual School Fair held at Kensington Centre on September 19, was one of the best yet held in this most progressive area. The attendance was a record one which at times completely thronged the King George Hall where it was held. The management was methodical, showing ingenuity in plan and skill in execution. The exhibits were numerous and varied and were arranged in such an order as to show to best advantage as well as to attract, to interest and to impress the spectator.

The schools participating certainly showed a most effective, yet friendly rivalry, which made the awards all the more valuable. Then the educative value of such a demonstration, accentuating that theortical knowledge imparted from books and verbaly, is so emphatically enhanced that the results most convincingly add to the value of the institution.

Commissioner Lea addressed the Fair, eulogyzing the success that the teachers, pupils and parents had made of it, and emphasizing the importance of the younger people taking more interest in live stock, especially bacon hogs and instanced what had been done in Kelvin and Margate to advance progress along this line.

His address was replete with practical suggestions that should benefit both children and parents that are connected with farm work, and pointed out the wonderful advancement that stimulated encouragement has given to this old and most honorable institution.

PRIZE LIST

CLASS I—GRAINS

Sec. I—Oats
1, Herbert Profitt, Irishtown
2, Fred Howard, Margate
3, Ray Thompson, Margate
4, Everett Cousins, Margate
5, Bertha Thompson, Kensington

Sec. II—Wheat
1, Willard Picketts, Wilmot
2, Earl Braham, Kensington
3, Thos. Adams, Irishtown
4, Bertha Thompson, Kensington
5, Thomas Dunphy, Kensington

Sec. V—Corn
1, Ray McArthur, Kensington
2, H. Baker, Margate
3, Jean Caseley, Wilmot
4, James Smith, Margate
5, Pearl McGuirk, Margate

Sec. VI—Beans
1, Athol Woodside, Margate
2, Roy McArthur, Kensington
3, Eric McMurdo, Kelvin
4, Elma Douglas, Norboro
5, Ralph McMurdo, Kelvin

CLASS II—ROOTS—POTATOES

Sec. I—Green Mountain
1, Alex Douglas, Norboro
2, Ivan Davison, Irishtown
3, Celia Glover, Kensington
4, George Yea, Kelvin
5, Margaert Howatt, Norboro

Sec. III—Dakota Red Potatoes
1, Roy McArthur, Kensington
2, Douglas Campbell, Clermont
3, Jessie Cousins, Irishtown
4, Dallas Harding, Norboro

Sec. IV—McIntyre Potatoes
1, Frank Mayhew, Margate
2, Kemphis Harrington, Norboro
3, Floyd Caseley, Wilmot
4, Vera Cousins Irishtown
5, Marion Caseley, Kelvin

Sec. V—Turnips
1, Ruby Moase, Kensington
2,
3, Fred Dawson, Irishtown
4, Arleme Enman, New Annan
5, Celia Glower, Kensington

Sec. 7—Carrots
1, Edith Johnston, Margate
2, Virginia Harrington, Kensington
3, Helen Profitt, Kensington
4, Walter Moase, New Annan
5, Hazel Paynter, Irishtown

Sec. 8—Parsnips
1, Winnie Arsenault, Kelvin
2, Louise Brown, Kensington
3, Bertha Davison, Irishtown
4, Earl Braham, Kensington
5, James Gallagher, Margate

CLASS III.

Sec. 2—Green Mountain Potatoes
1, Helen Baker, Margate
2, Verna Cousins, Irishtown
3, Roy McArthur, Kensington
4, James Smith, Margate
5, Dorothy McMurdo, Kelvin

Sec. 4—Cucumbers
1, James Smith, Margate
2, Bertha Thompson, Kensington
3, Ralph Rose, Irishtown
4, Athol Woodside, Margate
5, Roy Lockhart, Kensington

Sec. 5—Beets
1, Anna Millman, Kensington
2, Douglas Campbell, Clermont
3, Relph Hogg, Wilmot
4, Arlene Enman, New Annan
5, Orville Damask, Kensington

Sec. 6—Cabbage
1, Vera McLeod, Kensington
2, Jean Davison, Irishtown
3, James McMurdo, Kelvin
4, Louise Bernard, Kensington
5, Ruby Bernard, Kensington

Sec. 7—Pumpkins
1, Ralph Hogg, Wilmot
2, James Esery, Kensington
3, Mary Bowness, Norboro
4, Athol Woodside, Margate
5, Dallas Harding, Norboro

CLASS IV—FLOWERS

Sec. 1—Sweet Peas
1, Ivan Darrah, Kensington
2, Margaret McMahon, Kensington
3, Kenneth McFadyen, Kensington
4, Helen Rogers, Kensington
5, Alex Douglas, Norboro

Sec. 4—Mixed Flowers
1, Wilma Toombs, Kensington
2, James Millman, Kensington
3, Ella Rogers, Kensington
4, Roy McArthur, Kensington

Sec. 5—Potted Plants
1, Ray Stewart, Kensington
2, Enid McNeill, Kensington
3, Vivian Paynter, Kensington
4, David Murphy, Kelvin
5, David Murphy, Kelvin

CLASS V—COOKING

Sec. 1—Bread
1, Athol McFarlan, Kensington
2, Florence McKenzie, Kensington
3, Junie Cousins, Margate
4, Bertha Thompson, Kensington
5, Miriam Profit,, Kensington

Sec. 2—Tea Biscuit
1, Georgie Stewart, Norboro
2, Mary Bowness, Norboro
3, Alethea McFarlane, Kensington
4, Mildred Baker, Margate
5, Bertha Thompson, Kensington

Sec. 3—Sugar Cookies
1, Florence McKenzie, Kensington
2, Evelyn Lockhart, Kensington
3, Mildred Reeves, Kensington
4, May Bentley, Kensington
5, Etta Stavert, Kelvin

Sec. 4—Apple Pie
1, Ruth Bowness, Kensington
2, Annie Somers, Norboro

Sec. 5—Brown Sugar Fudge
1, Ethel Champion, Kensington
2, Margaert McMahon, Kensington
3, Louise Brown, Kensington
4, Mary Stewart, Kelvin
5, Katherine Casely, Kensington

Sec. 6—Ginger Snaps
1, Kathleen Ready, Kensington
2, Mamie McGuirk, Margate
3, Georgie Stewart, Norboro
4, Irene Champion, Kensington
5, Mildred Reeves, Kensington

CLASS V—FRUIT

Sec. 1—Gravenstein Apples
1, Gerald Bowness, Norboro
2, Mary Bowness, Norboro
3, Roy McArthur, Kensington
4, Olive Glydon, Margate
5, Floyd Caseley, Wilmot

Sec. 3—Wealthy Apples
1, James Millman, Kensington
2, Edith Hogg, Kelvin
3, Leaman Caseley, Kelvin
4, Roy Thompson, Margate
5, Floyd Caseley, Wilmot

Sec. 3—Plums
1, Ruby Cousins, Irishtown
2, Keir Duggan, Kensington
3, James Smith, Margate
4, Elva Stavert, Kelvin
5, Etta Stavert, Kelvin

Sec. 4—Duchess Apples
1, Jennie Cousins, Margate
2, Roy Somers, Margate
3, Roy Thompson, Margate
4, Roy McArthur, Kensington
5, Lorne Crozier, Kelvin

CLASS VI—CANNING

Sec. 1—Plums
1, Jennie Cousins, Margate
2, Fannie Mann, Irishtown
3, Dorothy McKenzie, Kensington
4, Althea Stavert, Kelvin
5, Etta Stavert, Kensington

Sec. 2—Green Beans
1, Athol Woodside, Margate
2, Mary Bowness, Norboro
3, Ruth Bowness, Kensington
4, Jennie Cousins, Margate

CLASS 8—SEWING AND KNITTING

Sec. 1—Plain Sewing
1, Ruby Profitt, Irishtown
2, Athol McFarlane, Kensington
3, Katherine Caseley, Kelvin
4, Lauretta Murphy, Clermont
5,

Sec. 2—Hemstitched Towel
1, Etta Stavert, Kelvin
2, Althea McFarlane, Kensington
3, Jennie Walker, Kelvin

Sec. 5—Knitted Socks
1, Helen Marks, Kelvin
2, Jennie Walker, Kelvin
3, Gladys Campbell, Clermont
4, Thelma Clark, Kensington

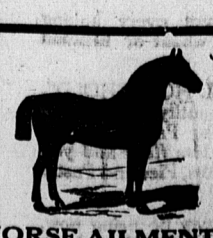
Sec. 6—Knitted Mittins
1, Florence Cameron, Margate
2, Jennie Walker, Kelvin
3, Pearle McGuirk, Margate
4, Jennie McDonald, New Annan
5, Arnold Walker, Kelvin

CLASS 9—MANUEL TRAINING

Sec. 1—Axe Handle
1, James Smith, Margate
2, John Evans, Irishtown
3, Edison, Bowness, Kensington
4, Herbert Profitt, Irishtown

Sec. 2—Milking Stool
1, Edison Bowness, Kensington
2, Ralph Rose, Irishtown
3, Freddie Jardine, Kensington

Continued on page 15



HORSE AILMENTS
of many kinds
quickly remedied with
DOUGLAS'
EGYPTIAN LINIMENT
STOPS BLEEDING INSTANTLY. PREVENTS BLOOD POISONING. CURES, THRUSH, FISTULA, SPRAINS AND BRUISES. The best all around Liniment for the stable as well as for household use. KEEP IT HANDY.
At all Dealers and Druggists.
Manufactured only by
DOUGLAS & CO., NAPANEE, Ont.

SCHOOL AND HOME

FRUIT IS CHEAP THIS YEAR

CAN PLENTY FOR NEXT WINTER

L. F. Burrows, Secretary Canadian Horticultural Council

This year we have in the Fruit Districts of Canada a bountiful crop of peaches, pears and plums and by every rule or bygone years the next crop will be light. The thrifty housewife should therefore can this year an abundant supply which will carry her over for two years. In any case the food is cheap and plentiful and now is the time to make good use of what is available. There is really no excuse for any housewife who omits the canning of fruit from her fall program.

The following suggestions for canning, gives by Mrs. Jean Muldrew, are the result of many years testing and are therefore most practical:

EQUIPMENT may be elaborate or very simple, that common in use in households is the wash boiler with a rack to keep the jars from touching the bottom of the boiler.

METHOD. The One-period Cold-pack method is most effective, decreases the work, is easily managed, and may be safely tried by any one. Many people still can by the intermittent method which requires one hour's boiling on three successive days, but for almost all purposes the one-period method serves equally well. All canning needs great care and cleanliness, but by following the isstructions given by those who have given years of study and experimenting there is very little chance for failure.

EXPLANATION OF TERMS

SCALDING: Means pouring very hot water over the fruit to loosen the skin and eliminate objectionable acids.

BLANCHING: Means steaming or boiling in water. The fruit is placed in a cheese cloth bag, or a wire basket.

COLD DIP: Means to chill quickly by dipping into cold water. This assists in removing the skin, and setting the coloring matter, giving the fruit a better color as well as making the fruit more easily handled in packing into the jars.

CONTAINERS: Any jars with sound tops which fit, using new rubbers. The jar does not matter so long as it can be made air tight. All jars used in canning should be put into a boiler in cold water, which should then be brought to a boil and boiled at least five minutes. The rubbers and tops should stand in scalding water until required.

DIRECTIONS FOR CANNING CANADIAN FRUIT

Select firm Canadian fruit not over ripe, remove any bruises or decayed parts and grade so that the contents of the jars shall be of uniform size. Blanch or scald the required time, chill by cold-dipping and pack into the jars to within a half inch of the top. Fill within one quarter inch of the top with boiling syrup.

Place a new rubber on the jar, and so adjust the top and the ring that it shall not be quite tight. If rings are used screw tightly then loosen a little, if perfect seal jars are used do not push down the side wire.

Place the jars on a rack in the boiler with water to come up near the top of the jars. Count the time of sterilization from the time the water begins to boil. See that the boiler lid is tight fitting. When they are sufficiently sterilized, remove from the boiling water, screw the tops on tightly or seal the perfect seal tightly, wipe off the outside and set away.

TIME TABLE

Apples—Blanch ½ min. Sterilize 30 min.

Fruit Juices—Boil in open kettle twenty minutes with sugar as required.

Grapes and Plums—Do not blanch. Sterilize 16 min.

Peaches—Blanch ½ min. Sterilize 16 min.

Pears—Blanch ½ min. Sterilize 20 min.

Quinces—Blanch ½ min. Sterilize 60 min.

Tomatoes—Blanch ½ min. Sterilize 22 min.

Tomato Juice—Sterilize 20 min.

PEACHES

Blanch, cold-dip, remove stones, pack in jars, cover with syrup as thick as desired; adjust the covers and sterilize 16 minutes.

PEARS

Remove the skin, cut in halves or in quarters as desired or they may be canned whole with the stems on. To avoid discolorization pare with a silver knife and drop into cold water until all are ready for canning. Pack into jars, add thin syrup, and sterilize 20 minutes.

The addition of lemon or cloves takes away the flat taste of the sweet fruit.

GRAPE JELLY

Pick over, wash and remove stems from Canadian grapes before placing in preserving kettle. Heat to boiling point, mash, then boil 30 minutes. Place in a double thickness cheese cloth bag and allow juice to drop through—Measure juice and boil 5 minutes. Add an equal measure of heated sugar, boil 3 minutes, then skim and pour into glasses.

DAMSON PLUM JAM

4 lbs. Canadian Damson Plums
4 lbs. sugar

Wash the fruit, place in a kettle with a little water and cook until soft enough to remove the pits. If desired remove the pits. Heat the sugar before adding to the hot fruit, bring again to a boil and boil 3 minutes. Put into glasses and cover with paraffin.

WORDS TO THE WISE WOMEN

Planning is as necessary to efficiency in housework as in any other business. With a schedule in black and white before one, there is not so much danger of being side-tracked.

In your daily schedule be sure to plan for at least one period of rest and recuperation. This is necessary to your health, comfort and happiness. You will work better because of this slight cessation in your labors, and the habit will add years to your life and freshness to your appearance.

Frequent periods of deep breathing before an open door or window will give you new life and strength. Plan for a short walk, too. This is one of the essentials if you would keep well and strong. Every woman should have some outdoor air every day, if it is only a walk around the garden or around the block, breathing deeply of the fresh air as she does so.

Plan to save steps, to eliminate all but the really necessary duties; and remember not to plan too much for one day.—From the September Designer.

COLORS AND DYES.

For successful dyeing we must know a good deal about color, because a colored garment can be dyed only certain colors related to the color it already has. In general no garment can be made lighter in color than it is, although, of course, certain fabrics may be bleached white. White may be dyed to any color. But if we attempt to dye a red garment purple, and a yellow garment, instead of being blue, will come out green. Light blue dyed over pink produces lavender, and green over red gives a dark brown or black.

Sometimes a red material dyed black will still show a reddish cast. This can be improved by re-dyeing with the addition of a little dark green to the dye. Similarly if a brown garment still shows brown through the black, a little navy blue should be added for the second dyeing. Striped materials, if the contrast of color is not great, may be dyed a darker plain color, though two dippings may be necessary. But if the contrast is sharp, as between black and white, the stripe is very likely to persist in showing through. In any case it almost is necessary to test a sample before dyeing any garment. Only so can you judge what you are doing.

WHEN WASH DAY COMES AROUND.

(The Designer.)

To remove coffee stains, fresh or old, from table linen, pour boiling water gradually around the outer edge of the spot, then all over it and you will see the spot fade out. Rub with some good white soap and plenty of hot water rinse out thoroughly in warm water and hang in the sun until dry.

On Monday morning put molasses on the children's white stockings or suits before washing and let stand a short time. This will remove all of the grass stains.

Use bezin instead of gasoline to take out stains from woollen goods. It will remove the stains without leaving a mark.

After white wool and silk have been washed several times they become yellow. This may be prevented by adding two tablespoons of vinegar to each quart of rinsing water used.

Use a little sugar in the rinsing water when washing laces and fine fabrics. It gives a gloss that starch cannot give.

On wash-day try putting your doilies and small pieces in a pillow-case and you will not have any trouble getting them out of the boiler.

To save the trouble of laundering comfortables each year, sew a strip of cheese-cloth across each end (top and bottom) and when it is soiled it can be removed, washed and put back again.

In ripping up an old sweater, knitted or crocheted, wind the wool into skeins, then dip in lukewarm soap-suds, let dry and wind into balls. This takes the wrinkle out of the wool and it becomes easier to knit and loks like new again.

MANICURE AT HOME

If you have been neglecting your nails a visit to a good manicure is the best way to begin their care, then home treatment will easily keep them in good condition. Begin the home treatment by soaking your hands for a few moments in warm water in which a little ammonia has been dissolved. Then cut your nails first at each side then with a delicate sweep across the top. Next file with an emery board first from right to left, then left to right. Next take the hands as it dries up the skin and tends to encourage wrinkles—a sure sign of advancing age.

Always push the cuticle back after every washing, and there will be little need to attend to it at any other time.

Don't cut the nails more than you can help. They should be filed every day, so there is no necessity for scissors.

Summer Foot Troubles

The hot days bring difficulties to many persons who do not need to give a second thought to their feet at other times.

There is nothing more refreshing or strengthening to tender feet than a salt water bath. Put a good handful of ordinary salt in a footbath of warm water and soak the feet in it for ten minutes. Then dry them and massage the instep and soles with the palms of the hands, which should first be sprinkled with a little boric powder.

When the feet are extremely tender a most soothing bath can be made by adding an ounce of powdered borax to two quarts of cold water and, when dissolved, sufficient warm water to take the chill off. Soak the feet in this for five to ten minutes, dry by rubbing briskly with a soft towel and dust with powdered fuller's earth. Either of these baths given regularly every night for a couple of weeks at the beginning of the summer will do much towards strengthening the feet and preventing inconvenience later on.

To prevent blisters from forming on the soles and heels of the feet a little soap should be rubbed over the inside of the stockings and on the inner side of the heels of the shoes. If this is done before a long walk is undertaken it will entirely prevent not only the formation of blisters, but any trace of that hot, tired feeling in the feet which so often results from a long walk.

Once a blister has formed it should be opened and drained and a small piece of lint placed over it to prevent contact with the stocking. An ordinary sewing needle can be used to open the blister provided it is first sterilized by being held in the flame of a candle for a second.

MARRIAGE CUSTOMS

The method of proposal of marriage in Central Asia is to ask the girl if one may buy her clothes.

She, through her parents, names the sum she thinks is needed to start housekeeping.

If he is too poor, of course, he cannot pay. If he decides to buy them the wedding is celebrated twice—once for her friends and once for his.

For the Hair

Tonic for the hair is made by mixing together equal parts of castor-oil and eaude-cologne. Bottle the mixture and shake well before using. Apply to the roots with a small tooth brush.

NEW COLOR NOTES

New necklaces and pieces of jewelry feature pale pink, coral pink and a deep cherry red. These are often seen in large heads and very large pendants.

MARY'S LAMB

Mary had a little lamb,
You've heard this tale before:
But have you heard she passed her plate
And had a little more.

If I were advising young men as to their future profession I would say that there are greater opportunities in agriculture than in any other profession in our country.—Ex-President Taft.

Of Interest to Farmers

TYPE AND PRODUCTION.

There have been two schools of thought among our readers on the subject of type and production. One group has held that as production is the practical end and aim of the Holstein cow, that feature should take precedence over any considerations of bodily form.

The other extreme calls for adherence to certain standards of form regardless of producing ability. Both sides were right to the extent that no breeder has ever made a success of breeding Holstein cattle, who has disregarded either one of the two factors involved. If they have attained prominence through some sensational feat, either in the show ring or at the pail, it has been short lived and they have fallen by the wayside.

Look over the list of breeders today who stand foremost in the industry and you will agree that they are the men who have had a vision of type and production happily combined, who have worked toward that ideal and who have met with success in their efforts.—(Holstein-Friesian World.)

Bank Developing Dairying.

Nearly 400 head of cattle have been placed on farms in South Dakota since March 1st through the dairy section of the Sioux Falls Savings Bank extension department. Most of the animals are grade Holsteins but there are some Guernseys. A number of purebreds of which the majority have been bulls have also been placed. One farmer near Baltic bought 27 head.

The cattle are purchased by the bank and sold to the farmer who gives a chattel mortgage on the stock and a note to run 18 months paying this by one-eighteenth of the amount each month, although he has the privilege of paying more at any time if he so desires.

F. W. Shaffer, manager of the extension department, asserts that the success of agriculture in South Dakota depends very largely on the developing of dairying. The farmer must get away from raising grain only, and must make a manufacturing plant of his farm. "With a dairy herd he is assured of a steady income."

Over 100 Lbs. a Day for 9 Months.

Queen Carlotta DeKol, sensational milk producer, owned by Brock & Jenks, of Genoa, New York, has a total for her first nine months of 27,386.7 lbs. milk, according to a report just received from A. L. Jenks, who is in direct charge of the cow. He reports a little falling off during July on account of the extremely hot weather, which was experienced for a part of the month, which period came during a time when the electric generator at the farm was out of commission and there was, accordingly, no fan to help relieve the situation. She is now working very steadily and consistently and while Mr. Jenks is making no predictions, it is evident that one of the high marks for milk production in the breed will be held by this great young cow at the conclusion of her test.

PLANTS FOR WINTER BLOOM.

Varying conditions will have to be considered in any plans for setting plants for fall and winter blooming. What would be best for one person or place might not be suitable for another.

Some homes are heated by furnaces and are kept very warm and dry; in others, the temperature falls low at night; sometimes the available windows are poorly lighted, and in other homes ideal conditions exist. For furnace-heated rooms where no especial care is taken to keep the air moist and the temperature down to a moderate degree, few plants excell the geranium for winter flowers. To have these blooming at their best they should be started early in August if possible. September plants will bloom later if well cared for. Take good firm tip cuttings, root in sand or in soil, and keep growing on steadily, re-poting as they fill the balls of earth with roots until they are grown, in four or five inch pots, when they should be left to fill the pots with roots, for they will not bloom well until pot-bound. The heat will not hurt begonias, but they require the air to be somewhat moist. Where fresh air is admitted freely they will thrive if the superflorens varieties are grown.

Fall Bulbs.

The fall bulbs are about the best for cold windows, for they will stand a lot of cold without suffering. There are so many of them and they are so certain to bloom that a window may be kept beautiful with bulbs alone. You can get most of them in September. Pot them as soon as you receive them. The paper white narcissus bulbs bloom first, and if planted in glass dishes with pebbles to hold them in place and water only they will bloom quicker, though the flowers will not be quite so fine.

The Chinese Sacred Lily is grown thus, also. The hyacinths, trumpet narcissus varieties, and tulips will need to be potted up and set away in a dark closet or cellar to form roots before bringing to the windows. When they show active growth bring to the light gradually until they are in full light. The paper white narcissus when potted in soil may be placed in the dark for a week or two, but will bloom nicely without this. Tulips should never be hurried, for they are hard to force without having the blooms blast.

All bulbs like a cool window and plenty of moisture, though they should not be kept wet. Boston ferns, asparagus Sprengerii, and many of the garden annuals potted up will help furnish flowers for the cooler windows. So long as they do not freeze these will keep on growing nicely. Many of the annuals make beautiful specimens if cut back and potted up in August. Snapdragons, petunias, verbenas, nicotiana, and many others will bloom freely in pots, and they need no petting. Cut back severely when you pot, leaving but stubs of the smaller limbs, and shape to a compact form.

For the ideal home conditions where the heat is uniform and not too high, or where the temperature at night seldom gets below forty degrees, most of the begonias, ferns, cyclamen, callas, amaryllis, and a host of other regular house plants may be grown. The flower lover who takes very good care of her flowers may succeed with nearly all ordinary houseplants, without having the conditions just right, and many who have the conditions right will fail, for flowers take constant attention of we would have good success with them. The novice should not try to grow roses, maidenhair ferns, rex begonias, or orchids, but stick to the hardier plants mentioned, the flower lover who can make these flowers lavish their blooms may try the more difficult flowers with every hope of success.

VARIOUS WAYS TO USE TOMATOES

A dinner salad of sliced tomatoes on lettuce with French dressing is always acceptable, no matter what the meat course may be.

Never serve tomatoes without peeling them. The skin is really indigestible besides being most unpleasant to try to eat. For stuffed tomatoes pare and remove a thin slice from the stem end. Take out the seeds and some of the pulp. Sprinkle with salt inside, invert and let stand half an hour. This removes most of the juice and leaves the tomato shell firm. Chill thoroughly before serving. The pulp can be used in a meat sauce or to moisten a bread dressing for meat.

Tomatoes Stuffed With Cucumbers.

Prepare tomatoes for stuffing. Fill with cucumbers cut in tiny cubes, one-half teaspoon minced onion to enough cucumber to fill four medium sized tomatoes and mayonnaise. Mask the whole with mayonnaise and serve on a bed of lettuce.

Surprise Tomato Salad.

Prepare tomatoes for stuffing. Fill with a mixture of cream cheese, nuts and minced green pepper. Mask with mayonnaise and serve on a bed of lettuce.

Tomatoes Stuffed with Ham and Spinnach.

Prepare tomatoes for stuffing. Fill with a mixture of chopped cooked spinnach and finely chopped cooked ham. Use half as much ham as spinnach and moisten with lemon juice or vinegar. Mask the whole with mayonnaise and serve on a bed of lettuce.

Mayonnaise Salad Dressing.

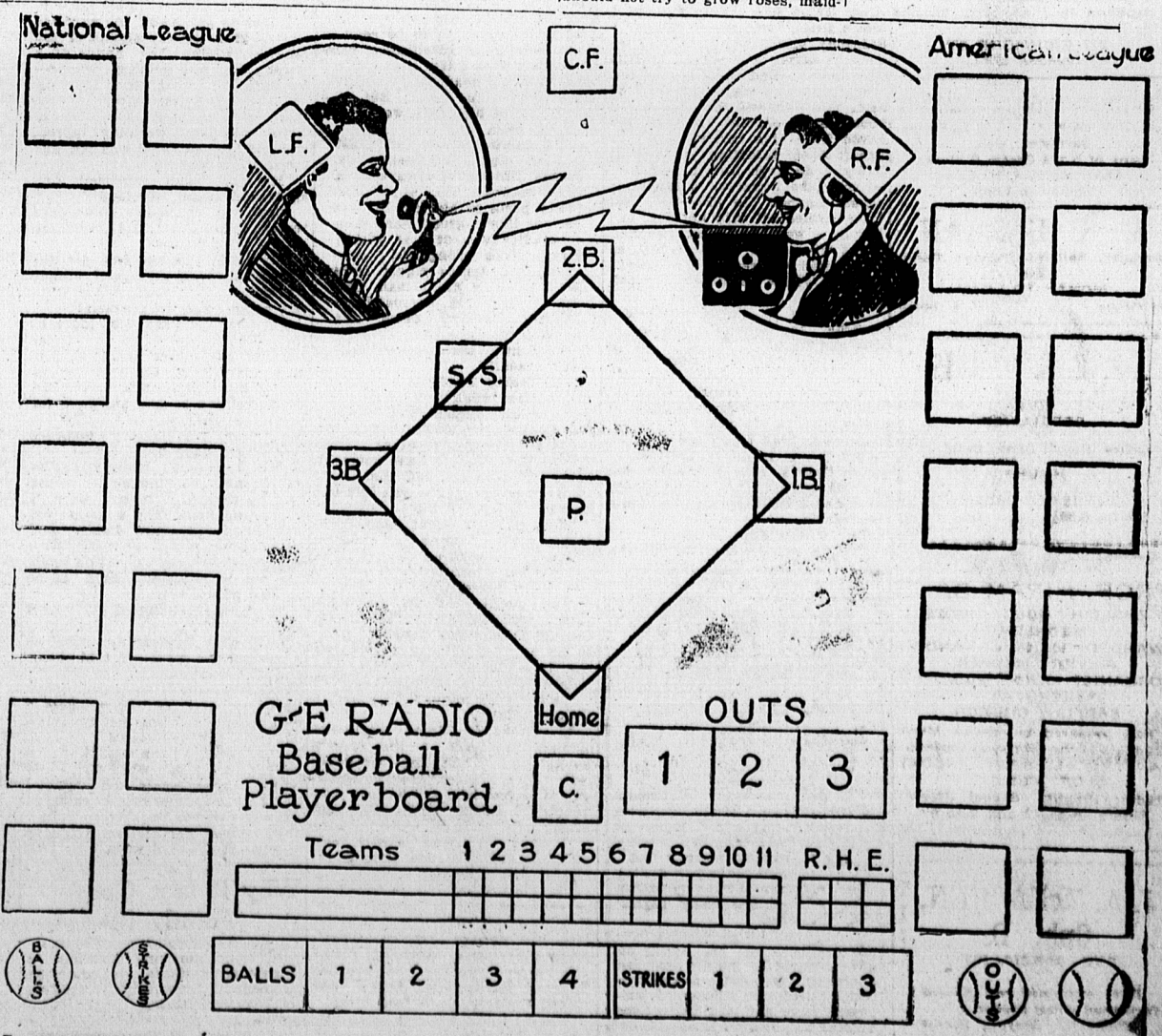
One teaspoon powdered sugar, one teaspoon salt, scant half teaspoon mustard, quarter teaspoon onion juice, few grain pepper, one egg yolk, three-quarters cup oil, lemon juice or vinegar.

Put dry ingredients in a bowl and mix smooth. Have all ingredients and utensils thoroughly chilled. Add yolk of egg to dry ingredients and mix smooth. Beat in about one-half teaspoon vinegar. Add oil drop by drop, beating constantly. As the dressing thickens add a little lemon juice or vinegar.

After half the oil is used it may be added more rapidly than at first. But if the oil is put in too fast the dressing will curdle.

IT DOES NOT PAY

It does not pay to keep cockerels after they have got to weight 3 pounds. At that weight they will usually sell for more than it has cost in feed to raise them. Twelve pounds of feed will be required to raise a 3-pound cockerel. The fourth pound will require 10 pounds of feed, and the fifth, 18 pounds. By the time a cockerel, or a pullet has grown to 5 pounds it will have eaten at least 40 pounds of feed. Unless they are to be kept for breeding purposes, this shows that the time to sell cockerels is when they weigh 2½ or 3 pounds.



To operate this radio playerboard, cut out the small squares and the baseballs on either side of the diamond. Paste these on to cardboard if possible. Then write in the names of players and their position. Five extra squares may be used for either team when pinch hitters or substitutes are put in the lineup. The operation will then be much the same as on the electric player boards used in halls to report ball games.

Place the square containing the name of the first man at bat on home. If he singles, move him to first and place the second batter on home. If one strike is called, place one of the baseballs over the square marked No. 1 under STRIKES. If the next delivery is a ball, place another of the baseballs over the square marked No. 1 under BALLS. Advance these baseballs as the balls and strikes are called. When one is out, place one of the baseballs over the square marked No. 1 under OUTS. A small dot may be placed in the squares marked hits and errors as these occur and at the close of the half of each inning score the runs made in the SCORE BY INNINGS space.

With just a little thought beforehand, the fan with a radio set may enjoy the game at home, play by play, just as it takes place on the field. Clip a new [illegible] for each days game.