

THE MAGAZINE GUARDIAN

Teachers, Parents, Pupils, Farmers, Dairymen, Horsemen

TO THE FARMER

Contributors are asked to have their articles at this office early each week, as only a short emergency item can be handled as late as one p. m. on Wednesday. All received after that hour cannot appear until the following week.

THE SCHOOL AND THE HOME

WAR TIME RECIPES.

Left Overs.

Every household at some time has remaining from the usual meals, portions of fruits, vegetables, fish, meat, bread, cake, etc. which is wisely used serve to decrease the cost of living, from such odd bits may be made salads, soups, desserts, etc.

Cream of Pea Soup.—Liquid from one can of peas, 1 small onion, 1/2 cup milk and onion. Melt 2 tbs. butter, add 1 1/2 tbs. flour, salt and pepper. Add liquid to this, cook. Before serving all 1 pt. of scalded milk and a shake of celery salt.

Mulligatawny Hash.—2 medium onions, 3 eggs, 1/2 tbs. butter, 6 or 8 potatoes, salt and pepper. Fry onions in butter, add eggs and seasonings, cook, add sliced potato. Heat thoroughly. Serve as a main supper dish.

Potato and Cheese Scallops.—2 c. sliced potatoes, cayenne, 1-3 c. grated cheese, few grains nutmeg, 2 tbs. butter, 1/2 c. milk, 1 egg. Mix potatoes, cheese and butter and beat until smooth; add seasonings, milk and eggs. Place in scallop, cover with crumbs and bake.

Potato Puffs.—Season 2 c. potatoes with salt, pepper, celery salt. Add beaten yolk of one egg and milk, so as to roll on floured board. Roll 1/2 inch thick, cut in squares. Place 1 tbs. well seasoned, chopped cold meat on each square, fold and press edges together. Fry in deep or shallow fat.

Baked Meat and Potatoes.—Melt 1 tbs. butter, add 1 tbs. onion and 1 tbs. flour, mix well, add 2 1/2 c. milk or water. Season with salt and pepper and allow to heat, then add 1 c. cold meat finely chopped. Heat thoroughly and turn into well buttered baking dish. Spread hot or cold cooked potatoes over it and cook for 15 or 20 min. until potatoes are brown.

Casserole of Rice and Meat.—2 c. chopped, cooked meat, 1 tbs. parsley, 1 tbs. salt, 1 egg, pepper, 1/4 c. fine bread crumbs, 1 tsp. onion, 4 c. cooked rice. Season the meat, mix with crumbs and beaten egg and add enough meat stock or boiling water to make mixture pack easily. Line a greased mould with 3 c. cooked rice, fill with meat, cover with the remainder of rice, cover tightly and steam 45 min. Serve with tomato sauce.

Salad Dressing.—Melted butter the size of a walnut, tablespoon flour, 1/2 cup of sugar, 1/2 teaspoon salt, 1 egg well beaten, 1/2 cup vinegar, 1/2 cup milk, 1/2 cup vinegar. Mix melted butter with flour, stir in the mustard, salt and sugar, add beaten egg and milk, blend well and add vinegar slowly, stirring thoroughly. Cook, and stir until thickened.

Sponge Cake.—Four eggs, one cup of sugar, one cup of flour, one-half teaspoon of soda, one teaspoon of cream tartar. Plain cake or roll, and put in jelly.

Cabbage Salad.—Beat yolks of three eggs with one cup olive oil until it is a ball, adding oil slowly, stir in one cup of sweet milk, have ready a boiler of one-half cup of vinegar, hot, add the above ingredients, also one teaspoon of salt, one of sugar, a little celery salt and dash of cayenne pepper. Cook until creamy, beat into two cups of chopped cabbage.

Scalloped Onions.—Take ten onions, slice them, boil until tender. Lay them in a baking dish, put in bread crumbs, butter in small bits, pepper and salt, between each layer, until the dish is full, putting bread crumbs last, add milk, or cream until full. Bake twenty minutes.

Steamed Brown Bread.—The following recipe will make nine tins of brown bread. This palatable brown bread is easily made if one is a little short of white bread. Steam three hours, 2 quarts graham flour, 3 level tablespoons salt, 1 quart molasses, 3 quarts cornmeal, 1 level cup soda, 3 quarts milk.

PRESERVING EGGS

March, April, May and June are the months when the hens of the country produce about 60 per cent. of the lay of the whole year. These are the months, also, when the thrifty housewife, who has her own hens, or who can draw upon the surplus supply of a nearby neighbor, puts away in water glass, or lime water, eggs for next autumn and winter. To ensure success, must be exercised in this operation. The following directions are from the United States Department of Agriculture:

In the first place, the eggs must be fresh, preferably not more than two or three days old. This is the reason why it is much more satisfactory to put away eggs produced in one's own chicken yard.

Earthenware crocks are good containers. The crocks must be clean and sound. Scald them and let them cool completely before use. A crock holding six gallons will accommodate 18 dozens of eggs and about 22 pints of solution. Two large crocks are not desirable, since they increase the liability of breaking some of the eggs and spoiling the entire batch.

It must be remembered that the eggs on the bottom crack first, and that those in the bottom of the crocks are the last to be removed for use. Eggs can be put in smaller crocks and the eggs put in the crock first should be used first in the household.

Waterglass Method

"Waterglass" is known to the chemist as sodium silicate. It can be purchased by the quart from druggists or poultry supply men. It is a pale yellow, odorless, syrupy liquid. It is diluted in the proportion of one part of silicate to nine parts of distilled water, rain water, or other water. In any case, the water should be boiled and then allowed to cool. Half fill the vessel with this solution and place the eggs in it, being careful not to crack them. The eggs can be added a few at a time until the container is filled. Be sure to keep about two inches of waterglass above the eggs. Cover the crock, and place it in the coolest place available from which the crock will not have to be moved. In respect the crock from time to time, and replace any water that has evaporated with cool boiled water.

How to Use the Preserved Eggs

When the eggs are to be used, remove them as desired, rinse in clean cold water, and use immediately.

Eggs preserved in waterglass can be used for soft boiling or poaching up to November. Before boiling such eggs, prick a tiny hole in the large end of the shell with a needle, to keep them from cracking. They are satisfactory for frying until about December. From that time until the end of the usual storage period—that is, until March—they can be used for one lettes, scrambled eggs, custards, cakes and general omelets. As the eggs age the white becomes thinner and is harder to beat. The yolk membrane becomes more delicate and it is correspondingly difficult to separate from the yolks. Sometimes the white of the egg is tinged pink after very long keeping in waterglass. This is due probably, to a little iron which is in the sodium silicate, but which apparently does not injure the egg for food purposes.

Lime-water Method

Lime-water is also satisfactory for preserving eggs and is slightly less expensive than waterglass. A solution is made by placing two or three pounds of unslaked lime in five gallons of water, which has been boiled and allowed to cool, and allowing the mixture to stand until the lime settles and the liquid is clear. The eggs should be placed in a clean earthenware jar or other suitable vessel and be covered to a depth of two inches with the liquid. Remove the eggs as desired, rinse in clean, cold water, and use immediately.

FARM

TIMELY HINTS FOR HOME GARDENER

In buying tomato plants, try and secure plants that have large root systems and strong, stocky tops. In tendency to the merely tall plant. The diameter of the stem is the measure of the plant. Before being transplanted to the garden, the plant should be well hardened off, so that they will not be making a rapid, sappy growth when transferred to the open. Hardening off is accomplished by taking the plants out from under glass and withholding all but the most necessary amount of water from them for a week or two previous to their being transplanted.

In removing plants from the cold frame or flat, first give the soil a thorough watering, so that it will cling to the roots of the plant. Then remove the plant, taking care to remove any soil, and have adhering to its roots as much soil as is possible.

Make a generously large hole in the soil where the plant is to be placed. Put the plant in about an inch deeper than it was while growing under glass. Pour a cup of water into the hole about the roots of the plant. Then fill in with well flined soil, firming it about the plant. Sprinkle an inch of peat, fine soil on the surface, to act as a mulch.

In the home garden tomatoes should be pruned to a single stem and trained on stakes. When grown in this way they may be spaced 2 1/2 feet apart in the row, with the rows 3 feet apart. On good soil, if permitted to sprawl, instead of being on stakes, they will require about 5 feet of room in the row, with the rows 5 feet apart. Drive a 5-foot stake into the soil alongside of each plant, and as the plant grows, tie it to the stake, taking care not to choke the plant by tying it too tight.

Tomatoes are pruned to a single stem by the simple process of picking the buds out from the axils of the leaves. Buds are borne in the axils of the leaves. Branches develop from buds. Therefore, if we keep the buds picked out of the axils of the leaves the plant will have but a single stem. Vines tied to stakes have not the support of the ground and the fruit may need tying up to prevent it tearing off. Use a piece of soft twine, looping it about the spur containing the fruit and over one of the leaves so that the string will not slip down the plant.

Very few people, whether living in the country, or in town, or in cities fully realize the possibilities of the small piece of ground represented by the back-yard of the ordinary city lot or the garden plot on the farm. The farm garden does not receive the attention of the farmer himself to a sufficient extent, and it often left entirely to the care of the farm woman. More vegetables in the diet mean better health and cheaper living. This applies to the farmer as well as to the other members of the family.

THE GARDEN ON THE FARM.

A small number of chickens can be kept in almost any back yard. They can be housed at small expense in piano boxes or other large packing cases. They can be fed to a large extent on table scraps and vegetable waste. Their eggs should make a substantial addition to the family food supply.

IF YOU CAN'T HAVE A GARDEN TRY KEEPING A FLOCK OF HENS

Separate roosters from hens after the hatching season and produce infertile eggs. Such eggs are much more easily kept in good condition than fertile eggs.

Preserve surplus fresh eggs in water glass or lime-water. Do not neglect salting when cattle go on pasture.

Rather poor looking "storage" chickens are retailing in Ottawa at 35 cents, per pound.

A remedy for scratches is oxide of zinc, 1 dram; vaseline, 1 ounce. Never apply water to the legs.

Get a supply of ice now. Action at the present time will result in much comfort and pleasure next summer.

A poultry keeper will need to be operating on a very small scale before it will not pay him to have an incubator.

Do not permit the roots of tomato plants to wilt, as any check to their steady growth will cut down the yield.

This is a good time to get high prices for your old hens. Just as soon as they begin to slacken off in laying market them.

THE FACTORS WHICH CONTROL THE DEPTH OF PLANTING OF GRAIN.

When a seed germinates, it sends out a sprout and some temporary roots. The sprout must push its way through the soil.

THIN-BLOODED MEN AND WOMEN

Need the Rich, Red Blood Dr. Williams' Pink Pills Actually Make

Thin-blooded people do not remain so from choice but from indifference. In some cases from despair. People who are pale, languid, with palpitation of the heart, some difficulty in breathing and a tendency to be easily tired are suffering from thin blood. They need only the resolution to take the right treatment and stick to it until cured. The remedy that can be relied upon is Dr. Williams' Pink Pills for Pale People. With every blood they make new blood, and new blood means health and strength. The red cheeks, good appetite, increased weight and strength that follow the use of these pills prove their great value to thin-blooded people. Here is an example: Mrs. J. McDonald, of Hays, Ont., says: "I honestly believe Dr. Williams' Pink Pills saved my life. Some years ago I had anemia, and as I did not realize the seriousness of the trouble I soon became a complete wreck. I got so weak I could hardly walk. I neither ate nor slept well, and could not get up stairs without stopping to rest. At times I had an almost unbearable pain in my back and would have to remain in bed. I suffered almost constantly from a dull headache, and when sweeping if I would stoop to pick up anything I would get so dizzy that I would have to catch hold of something to keep from falling. At times my heart would beat so fast that I would have a smothering sensation. My eyes were sunken and my hands and limbs would be swollen in the mornings. I tried several kinds of medicine without benefit and my friends thought I would not recover. Then I began taking Dr. Williams' Pink Pills, and before long could see and feel that they were helping me. I gladly continued the use of the pills until I was completely cured and I cannot say enough in their praise, and I strongly recommend them to all run down girls and women."

You can get these pills through any dealer in medicine, or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

Remember there are a few matters of detail which, if properly attended to at this season of the year, yield handsome returns. It will pay you to give attention to little things that count.

"One year of seed, 7 years of weeds." Weed seeds are produced in great abundance. A given crop of weed seed does not germinate the first year but distributes its germination over a period of years.

PREVENTING HORNS

Horns can be prevented from growing on a calf by rubbing caustic potash on the little buds that develop into horns. A good time to do this is when the calf is a week or two old. Wrench the end of the stick of caustic in paper to protect the fingers, moisten the other end and rub on the buds. Be careful that it does not run down the face and into the eyes. Removing the

HERE IS INFORMATION FOR LOCAL GARDENERS.

The following table will be of untold value to amateur gardeners everywhere. This table contains a wealth of valuable information and has been carefully prepared to show the best variety of vegetable to raise, the time to sow, the temperature of the soil, number of days for germination, time at which to use vegetable, distance to plant rows apart and amount of seed to sow per 100 feet, and the best varieties of vegetables, whether early or late.

Varieties to Use.

In the case of beans the best time to sow is between May 20th and June 20th; the soil temperature should be about 70 degrees; days of germination required, 15 to 20; time to use vegetable, from 40 to 60 days after planting seed; sow seed in rows 20 inches apart 4 to 6 inches distant in every row, using 2 ounces to every 100 feet in each row; the Early Eclipse and Crosby's Egyptian are declared the best variety to use in this climate.

Carrots.—Time to sow, May or June; temperature of soil, 60 degrees; number of days for germination, 10 to 15; time at which to use vegetable, 65 to 85 days after planting seed; sow seed in rows 18 inches apart, using 1 ounce to every 100 feet; the Swede or Perfection are the best late variety.

Parsley.—Time to plant, in May to June; temperature of soil, 75 degrees; number of days for germination, 4 to 7; time at which to use vegetable, 60 to 75 days after planting seed; plant seed in rows 24 inches apart and 3 to 4 inches distant in each row, using 1 ounce to every 100 feet; the Ghanthey is the best early variety; and the Danver one-half long the best late variety.

Parsnips.—Time to sow, during May and June; temperature of soil, 30 degrees; number of days for germination, 12 to 18; time at which to use vegetable, 100 to 120 days after planting seed; sow seed in rows 18 inches apart and 6 inches apart in each row, using 1 1/2 ounces to every 100 feet; the hollow crown is the best early variety.

Peas.—Time to sow, in April to August; temperature of soil 70 degrees; number of days for germination, 5 to 10 days; time at which to use vegetable, 50 to 65 days after planting seed; sow seed in rows 24 to 28 inches apart and 2 inches apart in each row, using 1 quart of seed to every 100 feet; the best early variety is North Excelsior, while the Telephone or Gradus is the best late variety.

Corn.—Time to sow, June 10; temperature of soil, 75 degrees; number of days for germination, 8 to 10; time at which to use vegetable after planting seed, 60 to 100 days; sow seed in rows 36 inches apart and 1 inch distant in each row, using 1 1/2 bushels of seed to every 100 feet; while 'Job corn' is the best variety to use.

Potatoes.—Time to sow, in May or June; temperature of soil 70 degrees; number of days for germination, 15 to 25; time at which to use vegetable, 75 to 100 days after planting seed; sow seed in rows 24 inches apart and 6 to 15 inches distant in each row, using three-quarters of an ounce to every 100 feet; the early purple or top Milan apart and from 6 to 18 inches apart in each row, using three-quarters of an ounce to every 100 feet; the moss curled is the best, early variety.

Turnips.—Time to sow, in May to August; temperature of soil, 70 degrees; number of days for germination, 4 to 10; time at which to use vegetable, 60 to 75 days after planting seed; plant seed in rows 24 inches apart and from 6 to 18 inches distant in each row, using three-quarters of an ounce to every 100 feet; the early purple or top Milan is the best early variety, while the Green Mountain and Clark's No. 1 are the best, late variety.

Beans.—Time to sow, June 10; temperature of soil, 75 degrees; number of days for germination, 7 to 10; time at which to use vegetable, 45 to 75 days after planting; sow seed in rows 24 inches apart and 3 inches distant in each row, using one pound of fertilizer will produce 100 lbs. to the acre; in a plot of 55 Hudson long is the best early variety to use.

Fertilizer Table. In a plot of 44 square feet, or approximately 10 by 4 1/2 inches, one pound of seed will produce 1000 pounds to the acre; in a plot of 55 square feet, or approximately 10 by 5 1/2 inches, one pound of fertilizer will produce 800 pounds to the acre; in a plot of 87 square feet, or approximately 10 by 8 1/2 inches, one pound of fertilizer will produce 600 pounds to the acre.

A Perfect Medicine For Little Ones

Baby's Own Tablets is the ideal medicine for little ones. They regulate the bowels and stomach; break up colds; cure constipation and indigestion; expel worms and make teething easy. They are guaranteed to be absolutely free from injurious drugs and may be given to the youngest child with perfect safety. Concerning them Mrs. T. M. Forknall, Missions City, B. C., writes: "I have used Baby's Own Tablets for my three little ones and have found them the best medicine a mother can give her children." The Tablets are sold by medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

VALUE OF MANURE FROM TWENTY-FOUR STEERS

Experimental Farms Note

The manure from twenty-four steers averaging in weight close to 1000 pounds each and running loose in two box stalls at the Experimental Station, Kentville, N.S., covering a period of 120 days, or four months, weighed 112 tons, 640 pounds. The average for each day was 1872 pounds or 78 pounds per steer. Straw bedding amounting to 10 pounds per steer per day was used and all liquids as well as the solids were saved.

Chemists tell us that this fresh manure from fairly well-fed steers contains in each ton 7 1/2 pounds nitrogen, 3 1/2 pounds of phosphoric acid and 9 pounds of potash. When buying commercial fertilizer we pay 25 cents per pound for nitrogen, and 7 to 8 cents for phosphoric acid. Potash cannot be bought at any price, but in order to get at a fair valuation for the manure, we should allow at least 5 cents per pound, the price of potash before the war.

A ton of the above manure at these prices would, therefore, have a value of \$2.53 at the valuation of \$2.63 per ton, 112 tons, 640 pounds, would be worth \$295.40, or \$12.31 per steer, a little over \$3.00 per steer per month. Considering that potash will each year become a greater factor in economical agricultural production, the value is even greater than that given above.

Nothing has been allowed in the above calculation for the value of the humus. It is estimated that the humus value of manures is 50 to 100 per cent. of the value of the chemical ingredients, depending upon the soil on which the manure is used and the manner of application.

It is a well-known fact that half of the total value of the excrement from five stock is in the urine. If the excrement is allowed to drain away through holes in the stable floor, or otherwise, over one-half of the value of the manure will be lost, therefore every effort should be made to conserve all the excrement voided by animals.

The water retained after twenty-four hours by 100 pounds of material used for absorbents in the stable is estimated to be as follows: Cat Straw, 285 pounds; Well dried peat, 600 pounds; Dry sawdust, 435 pounds; Dried leaves, 162 pounds.

DAIRY

DAIRYING

JUDGING DAIRY COWS BY QUALITY OF THEIR UDDERS RATHER THAN BY THEIR SIZE

The word skeleton brings to mind the framework of bones that supports an animal in its characteristic position. There are animals that possess a definite, firm, protoplasmic, or worm-like, for instance. There surely must be something in worms that gives support and form to their bodies. Protoplasm, the living substance out of which animals are made, is much like the white of eggs in many ways. So it is easy to see that an animal made of nothing but protoplasm would have just about the shape of so much water—the form of which depends on the receptacle containing it. It is this way with animals and with all parts of animals.

The "receptacle" that contains the protoplasm out of which the animal is composed is the thing that gives form and support to the animal. The "receptacle" is called the connective tissue framework and for the greatest part it is composed of lifeless material. Its structure is fibrous, much like a sponge cut to the shape of the body. So it is easy to see that an animal made of nothing but protoplasm would have just about the shape of so much water—the form of which depends on the receptacle containing it. It is this way with animals and with all parts of animals.

The quantity of glandular or milk producing tissue in proportion to the quantity of connective tissue determines the quality or texture of the udder.

It is not uncommon to find a large udder on a cow that is a small milk producer. At other times a small udder will produce milk exceeding in quantity that of the large udder. Such conditions do not hold with the idea that the quantity of milk depends on the size of the udder.

A large udder may have in its composition a superfluous amount of connective tissue. That is, it consists largely of framework and that lifeless framework can not produce milk. In such cases the glandular or milk-producing parts seem to occupy a position of secondary importance. In so far as bulk is concerned at least. Of course, udders of this nature have bad texture, although from a superficial examination they may appear to possess many of the joints that a good udder should have.

The surprising condition of small udders secreting an abundance of milk is accounted for by the fact that these small udders have a small amount of connective tissue framework, possibly just sufficient to hold the parts together and preserve the form of the gland while the glandular elements are in a state of high development. Such udders have good texture, although their form may be greatly defective when compared with the ideal.

The quantity of glandular substance determines the quantity of milk produced; the more glands the more milk.

THE MILK GLANDS OF A VIRGIN ANIMAL

The milk glands of a virgin animal are greatly undeveloped and they do not reach their most productive state until after the lactation period is well established.

If the gland is empty it should look empty. Good texture permits the skin to fall in many folds, oily folds which are not conspicuous if the texture is bad.

To the touch the skin is thin, oily smooth and soft. It will stretch easily and does not cling to the body of the udder. When the texture is bad the skin is thick and heavy and is too firm under pressure from the fingers.

If pressure from the hands is brought to bear on the sides of the udder, something concerning the character of the deep parts can be discovered. The quality is bad if the center of the gland seems to be a hard mass of unyielding tissue. Various diseases and injuries may cause hard lumps, abnormal growths of connective tissues which contribute to the hardness of the organ because they cannot make milk and they crowd out the tissue that can. It is frequently hard, plate-like formation of a bony nature can be felt in the connective tissue beneath the skin. On the other hand, an udder in the fully secreting state shows the good texture by a delicate softness that is characteristic. In the lower parts just above the teats it is extremely light and soft and yielding while throughout the upper part it is firmer but spongy and elastic. No place are there any lumps or solid compact masses.—V. E. Leftoy, in American Exchange.

MILK FOR DAIRY CALVES.

In feeding the dairy calf, the aim is to cut down the period of whole milk feeding. At the North Dakota Experiment station, two lots of four calves each were fed as follows: Whole milk first three weeks to both lots. From then on, lot A was fed half whole milk and half skim milk till six months old. Lot B, after three weeks old, was fed skim milk with flax seed. Just enough flax was added to supply as much fat as was given in the calves in lot A in their whole milk. Each calf was given two gallons of milk a day. The whole milk calves made the best gains the first three months, but during the next three months the skim milk calves nearly caught up, the four lacking but 15 pounds of weighing as much as the whole milk calves. Several expert cattlemen who examined the lots pronounced the calves in lot B in a thrifty condition as those in lot A. The saving in using skim milk and flax in place of the whole milk amounted to \$19 per calf for the six month period. The grain and hay cost the same for both lots.

PROSPECTS FROM DAIRYMEN.

(Department of Agriculture)

The cheese factories and creameries of the province are preparing for another season's work and the conditions affecting the trade and the probable outcome. The great question of supplying the Allied countries with food is an aggravation to ward high prices, especially when combined with local shortage of feed. During the last part of 1916 a marked decline in the supply of milk made itself felt in all European countries, and since then a gradual general rise in prices has been noted and still progresses.

The shortage of milk supply and rapid increase in prices is gradually assuming world-wide proportions and is affecting practically every dairy country of the world, so that rapid fluctuations cannot be expected for some time. Comparing prices of Canadian cheese on the London, England market for March, 1916 and 1917, we find that while prices ranged at 102 and 104 shillings per cwt., (112 lbs.) in 1916 quotations were 170 to 176 shillings per cwt., (112 lbs.) for 1917. Canadian and New Zealand butter have made a proportionate increase.

As far as prices go, the prospects were never more encouraging for milk producers than during the season of 1917. A good supply for grass and green feed should be taken as a necessity and provided as far as it possibly can to perpetuate the flow of milk at as high a level as possible. The one drawback which many of the dairymen will experience, is the problem of supplying the necessary labor. Undoubtedly prices for labor, as for other commodities, will be high, but it will return a profit now, even when in competition with the towns.

To make dairying a success the ability for organizing and planning the work will pay greater returns than ever before, and with high prices and bright prospects for the future, this staple industry should flourish during 1917 as never before.

(Continued from Page Ten.)

Sure! High Heels Cause Corns But Who Cares Now!

Because style decrees that women crowd and buckle up their tender toes in high heel footwear they suffer from corns, then they cut and trim at these painful pests which merely makes the corn grow hard. This suicidal habit may cause lockjaw and women are warned to stop it. A drop of a drug called freeso-an applied directly upon a sore corn gives quick relief and upon the entire corn, roof and all, lifts it out without pain. Ask the drug store man for a quarter of an ounce of freeso-an, which costs very little but is sufficient to remove every hard or soft corn or callus from one's feet. This drug is an ether compound and dries in a moment and simply shrivels up the corn without inflaming or even irritating the surrounding tissue on skin. Clip this out and pin on your wife's dresser.