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FARM AND DAIRY, Peterboro, Ont.

Cleaning Paint

By Henry Link

The woodwork of a kitchen painted with some beautiful color adds much to the pleasures of living within its borders, and there is no pleasure in seeing dirty woodwork. With a little work it can be washed and easily kept clean by using good pure whiting, warm water and a large piece of flannel. Dip the cloth in the water and wring out nearly dry, then roll around in the whiting, getting all that will stick on the cloth. Apply to the painted surface with a light rubbing, which will start the dirt and grease, and so on just as that unsightly surface crawl, follow up with warm rain water, not too warm, however, and dry with a large outing cloth.

The pain will come out looking as it did when first put on, and the colors will not be injured the least particle; delicate blues, pinks, browns or greens will come out of this cleaning the same shade as when the paint was first put on the woodwork. Never wash woodwork with soap and water, it takes so much time, is back breaking work and you feel so tired when you are done and then no doubt you have injured the colors and the acid in the soap making the paint sticky will thus catch more dirt and grease than before it was washed. I have tried both ways but the whiting way beats any other method.—Ex.

Smoking Meats

By W. H. Tomhave

Smoking meat is an old and ancient custom that has been in vogue for centuries, and has probably undergone as slight a change as any branch of the meat industry. The object of smoking meat is to preserve it for summer use, and at the same time add the flavor which is so desirable. It also makes the meat more palatable, consequently greatly improving its value.

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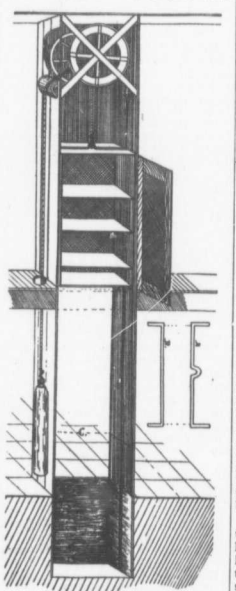
Or apply on premises.



Lump Rock Salt, 40 for ton lots, L. B. Toronto Toronto Salt Works, 128 Adelaide St. E. G. W. Clapp, Manager Toronto, Ont.

Many artificial methods of flavouring have been recommended, and materials sold on the market; but none have been discovered that are as satisfactory as smoking with a proper fuel. After the meat has been brined for a period of six or seven weeks, it is ready to be smoked. After taking it from the brine, all pieces should be soaked in water at about 55 to 60 degrees F. Keep the meat in the water for about five or six hours. The object of this soaking is to remove all the salt from the surface; which, if left on the meat, forms a crust and is very objectionable after smoking. After soaking, allow the meat to drip before hanging in the smoke-house.

A desirable smoke-house is one built of brick or cement; but it may be built of any material. For farm use, a convenient size is one that is about six by eight or eight by 10, and about 10 feet high. Ventilation should be provided, so that the smoke may escape from the house. Some people conceive the idea that all smoking should be held in the house and not allowed to escape; but when such is the case it becomes stale and does not impart to the meat as good a flavour as when it is allowed to pass from



Save Trips Down Cellar
A dumb waiter, such as the one here illustrated, will save many trips down the cellar stairs. Perishable goods may be kept in the cool cellar, but can be gotten when wanted without labor. Note how simple is the construction of such a waiter.

the smoke-house after coming in contact with the meat.

In hanging the meat in the smoke-house, no two pieces should be allowed to touch, as it means uneven smoking. The meat should be hung as high as possible, so as not to be 'oo near the fire.

The best fuel to use is hard wood, such as hickory, maple, or any good hard wood, or sawdust. Soft woods should be avoided, as they give off considerable carbon, which forms an undesirable coating on the outside of

the meat. In the case the hard wood can not be had, the best thing to use is good clean corncobs. The fire should never be more than enough to produce a continuous smudge, so as not to give off too much heat.

A light, continuous smoke should be started under the meat, and kept up for a period of from 36 to 48 hours. This is long enough to smoke meat if the fire is not allowed to die down, when properly smoked, should be of a light straw brown or amber colour.

The Place for the Flowers

Miss Hattie Rogers, Halton Co., Ont.

When I see a bed of flowers standing right in the centre of a nice lawn, I know that the person who put it there has poor taste. It breaks the symmetry, and from which there is nothing more beautiful, and does not tell show up to the advantage the flowers would in a more inconspicuous place.

The place for the flowers is in the flower garden or in clumps and borders at the edge of the lawn. For border set out in straight lines I have great admiration. There are no straight lines in nature, and we see flowers all mixed in as if they were by mistake. It looks natural, and beautiful. But by all means avoid the flower bed in a conspicuous place in the lawn.

A Married Woman's Complaint

By Mrs. T. N., Glenora City, Ont.

In an article on the present-day problems of married women as money in the current issue of Farm and Fireside, there are a number of reports of the actual experience of women. Following is one of the reports:

"Before my marriage I held the position of buyer for a large boot and stationery store in New York City. The firm paid me liberally and I was able to put something by each year in the savings bank. Although I was very successful in my home, though I ride in a motor car and wear expensive clothing, I literally have not the control of a single dollar.

"Whatever I buy goes on a charge account. My husband looks over the bills and he tells me to and then before paying them, whatever he regards as an unnecessary purchase, if I am out of postage stamps, I must ask him to bring them home for me, and it is fortunate for me that I do not have to patronize the electric railway, as I never have small change. If to-day I could take my old position and earn my old salary, I should be a much happier woman."

This woman's experience is but a type of the lives that many women lead. Their husbands are not miserly. But they do not seem to realize that the wife and mother should have some money to spend, and that it is not only humiliating to have to ask for every cent of money we need. It is positively degrading. It is a certain road to unhappiness and ruined life.

Household Hints

Scraps of tissue paper, when a large enough to be used for polishing, may be used for rubbing mirrors, tumblers, windows, and picture glasses. Newspapers are also good for this purpose, and will polish as well as chamomile.

To make an old piece of linoleum a while longer, wash it well, and then it has dried print it over with dark varnish, taking care to get the step on until perfectly dry. When necessary to clean it after varnishing wipe with a damp cloth to remove dirt, then polish it with beeswax and rub.

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