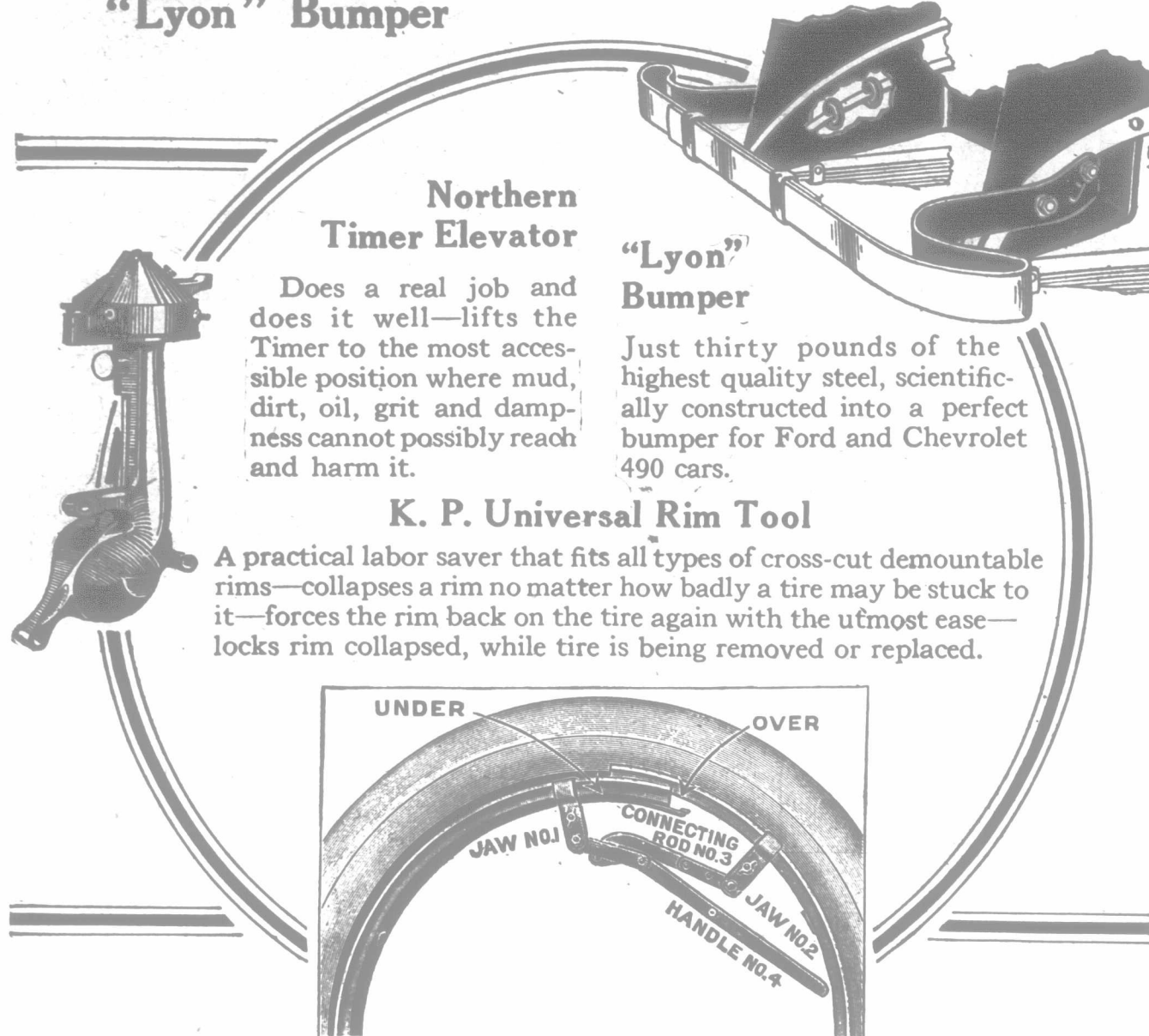


Northern Electric

Accessories You Can Confidently Buy

K. P. Universal Rim Tool
Northern Timer Elevator
"Lyon" Bumper

Three devices of real utility
 giving tangible daily evidence
 of a wise investment



Northern Timer Elevator

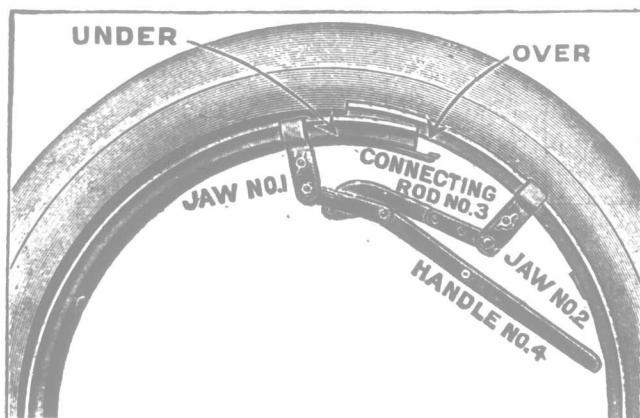
Does a real job and
 does it well—lifts the
 Timer to the most acces-
 sible position where mud,
 dirt, oil, grit and damp-
 ness cannot possibly reach
 and harm it.

"Lyon" Bumper

Just thirty pounds of the
 highest quality steel, scientific-
 ally constructed into a perfect
 bumper for Ford and Chevrolet
 490 cars.

K. P. Universal Rim Tool

A practical labor saver that fits all types of cross-cut demountable
 rims—collapses a rim no matter how badly a tire may be stuck to
 it—forces the rim back on the tire again with the utmost ease—
 locks rim collapsed, while tire is being removed or replaced.



Ask your Dealer for these useful Accessories

Northern Electric Company LIMITED

MONTREAL QUEBEC TORONTO WINNIPEG CALGARY VANCOUVER
 HALIFAX OTTAWA HAMILTON LONDON WINDSOR REGINA EDMONTON



"GALT" Corrugated Steel Sheets FOR ROOFING AND SIDING

We manufacture these Sheets both in Galvanized and Painted Steel, in
 lengths of 4, 6, 8 and 10 feet.

WE ALSO MANUFACTURE

"GALT" STEEL SHINGLES, VENTILATORS
 ORNAMENTAL EMBOSSED STEEL CEILINGS, ETC.

The Galt Art Metal Co., Limited, Galt, Ont.

Materials:

3 yds. 24-inch opal zinc screen wire.
 50 ft. of board $\frac{3}{4}$ x 3 inches for frame
 and door.
 16 ft. of board 1x12 in. for 4 shelves.
 4 ft. of board 1x24 in. for top and
 bottom.
 2 hinges.
 1 cabinet catch.
 2 $\frac{3}{4}$ doz. white china buttons.
 10 yds. white cotton tape.
 13 yds. 30-inch canton flannel (two
 covers).
 Nails and tacks.
 To this may be added, if one wants to
 make a "good job," 46 ft. of screen
 moulding, 1 pint flat coat white paint, 1
 pint white enamel paint for second coat.

For Strawberry and Cherry Time.

Strawberry Cake.—Make a light layer
 cake. Bake in two layers and split each
 when done. Pile the four layers one on
 top of the other with strawberries mashed
 with sugar between, and on top. Let
 stand about twenty minutes then cover
 with whipped cream and serve. Cream
 will usually whip in summer if fully 24
 hours old and kept on ice or in a cold
 place.

Strawberry Cream.—Soak $\frac{1}{2}$ box gela-
 tine in $\frac{1}{2}$ cup cold water. When soft
 dissolve in $\frac{1}{2}$ cup boiling water then
 strain through a flannel bag. Mash a
 quart of strawberries, sweeten, add to the
 gelatine water, also juice of a lemon.
 Next add a pint of whipped cream. Let
 stand in a cold place until set.

Iced Cherries.—Stone the cherries, chill
 them on ice, and serve in a pretty glass
 dish with plenty of sugar. A few cherry
 leaves stuck in with raw cherries, or
 strawberry leaves with raw berries im-
 proves the appearance of the dish.

Strawberry Batter Pudding.—One pint
 flour, 2 teaspoons baking-powder, $\frac{1}{2}$ tea-
 spoon salt, 1 quart berries, sweet milk,
 sugar. Stir the flour, salt, and powder
 together, and add enough milk to make a
 batter. Put the batter by spoonfuls into
 6 buttered cups, with layers of berries and
 sugar between. Set cups in a steamer
 and cook over boiling water for half an
 hour. Serve with strawberry sauce or
 cream and sugar.

Strawberry Trifle.—Use fresh or stale
 sponge or layer cake. Cut it in slices
 and line a glass dish with it. Put a
 layer of crushed and sweetened berries
 in, then a layer of cake, and so on until
 the dish is full. Cover the top with
 halved berries and pour over all whipped
 cream or boiled custard.

Spiced Cherries.—Boil $1\frac{1}{2}$ pints cider
 vinegar with 1 oz. stick cinnamon and 1
 oz. cloves each tied in a bag. Add $4\frac{1}{2}$
 lbs. sugar and boil 10 minutes more,
 skimming well. Put in 7 lbs. stoned
 cherries and cook gently for half an hour.
 Lift out the fruit and boil down the
 syrup until it is thick. Put the cherries
 in jars and keep hot until you add the
 syrup, then seal. Very nice with cold
 meats.

Cherry Belly.—Butter a deep baking
 dish and cover the bottom with a layer
 of stoned cherries. Sprinkle with sugar,
 nutmeg, and cocoanut. Now put on a
 layer of breadcrumbs, and continue in
 alternate layers until the dish is full, the
 top layer being crumbs. Cover and bake
 in the oven 1 hour, then uncover and
 brown quickly. Serve with cream and
 sugar.

Cherry Roll.—Make a good biscuit
 dough and roll into a large sheet. Cover
 with cherries, seeded and stoned, and
 sprinkle with sugar, wet the edges and
 sprinkle with a very little flour. Roll
 the sheet over and over, very carefully to
 retain the cherries. Press the edges to-
 gether, place in a greased pan and bake,
 basting frequently with the sweetened
 juice of the cherries which has been kept
 in a bowl. Serve hot with sauce or whip-
 ped cream.

What to do With Oatmeal.

Since "Medicus," a specialist in
 dietetics, tells us oatmeal is not "heating"
 in summer, also that it is a good food to
 prevent hardening of the arteries, we feel
 quite justified in giving some recipes for
 cooking it, even at the beginning of the
 hot weather season.

Oatmeal Porridge.—Oatmeal, to be
 either palatable or digestible, must be
 well cooked. If you have a fireless
 cooker, which will keep it actually cook-
 ing for several hours without wasting fuel,

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that will be the v
 oatmeal porridge
 fireless cooker, th
 cooking teacher
 the day before, s
 time enough. T
 allow $\frac{1}{4}$ teasp.
 water. Pour the
 cereal in the top
 let boil for 5 m
 Then place the
 let the cereal ste
 range, or with t
 for 3 or 4 hours.
 is cooking—to a
 for breakfast and
 and sugar. For
 raisins or choppe
 also, you may fi
 some bran to it.
 "roughage" in th
 constipation.
 told us, it is rich
 A "cooked" oat
 in a few minutes

Porridge Cakes.
 sweet milk, 1 cu
 $\frac{1}{4}$ teasp. soda, 1
 cut in rounds
 Serve with hot b
 Oat Cakes.—2

oatmeal, 1 cup
 teasp. soda disso
 water. Mix dr
 then rub in the
 the liquid. Do
 with butter.

Cinnamon Oat
 meal, $2\frac{1}{4}$ cups f
 brown sugar, 2
 milk, 1 teasp. c
 soda, 1 teasp.
 powders with th
 and milk and w
 thin.

Oatmeal Maca
 cup gran. sugar
 Add 2 egg yolks
 add $2\frac{1}{2}$ cups o
 $2\frac{1}{2}$ level teasp.
 teasp. vanilla an
 well, then add t
 the eggs. Drop
 balls the size o
 buttered pan, 1
 inches between.
 oven and remov

Oatmeal Drop
 ening (half butt
 2 cups brown
 soda, 2 cups rol
 Rub sugar and
 add beaten egg
 with the sour
 quickly as poss
 stand for 2 hour
 Put in spoonfuls
 plenty of space

The S

Liqu

In some inc
 garden sink a h
 water. Put in
 cow manure. S
 the barrel and
 the liquid to po
 tuce and other
 better of quick
 any part of the
 poor.

Give

Be sure that
 clean, cold wat
 his dish is clear
 his sense of sme
 become ill in ho
 they have not h
 Don't fly to th
 is going "mad"
 first stages dist
 Later it develop
 pneumonia and
 you many steps
 for him if he be
 fairly good to l
 any privation f

Succe

Sow lettuce
 of two weeks.
 sown in June
 vegetables for
 early potatoes
 ground for cel
 kale.

Stir

Constant cul
 stuff growing.
 have one; if
 cultivator or
 Be careful not
 the roots.