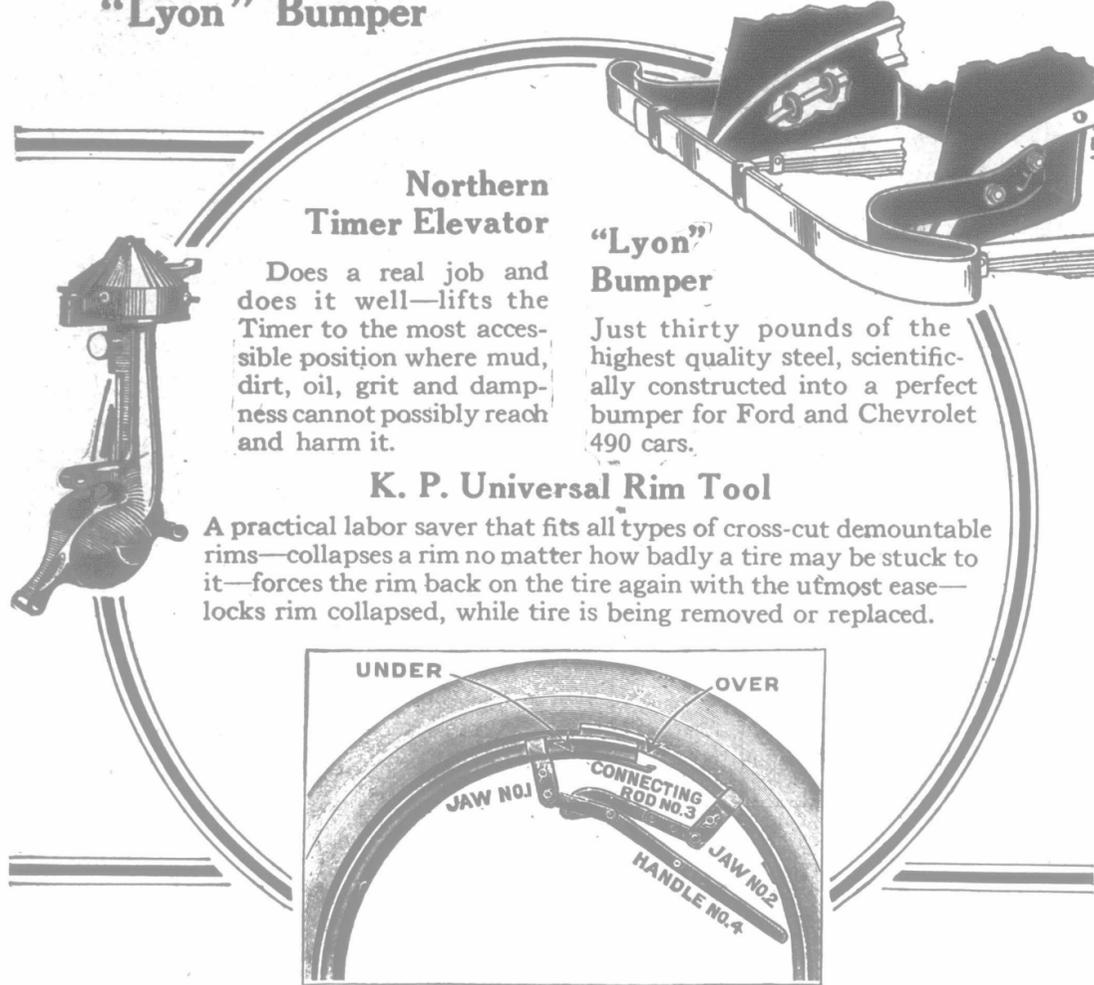


Northern Electric

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

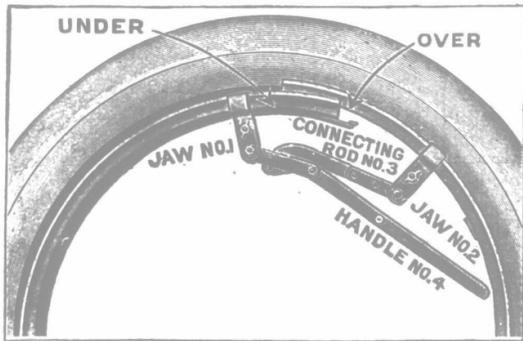
Does a real job and does it well—lifts the Timer to the most accessible position where mud, dirt, oil, grit and dampness cannot possibly reach and harm it.

"Lyon" Bumper

Just thirty pounds of the highest quality steel, scientifically 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 3/4x3 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 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 1/2 box gelatine in 1/2 cup cold water. When soft dissolve in 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 improves the appearance of the dish.

Strawberry Batter Pudding.—One pint flour, 2 teaspoons baking-powder, 1/2 teaspoon 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 1/2 pints cider vinegar with 1 oz. stick cinnamon and 1 oz. cloves each tied in a bag. Add 4 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 together, 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 whipped 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 cooking for several hours without wasting fuel,

that will be the v
oatmeal porridge
fireless cooker, th
cooking teacher
the day before, s
time enough. T
allow 1/2 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" oa
in a few minutes
Porridge Cakes.
sweet milk, 1 cu
1/2 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 1/2 cups f
brown sugar, 2
milk, 1 teasp. c
soda, 1 teasp.
powders with th
and milk and w
thin.

Oatmeal Macaroni.—1 cup gran. sugar
Add 2 egg yolks
add 2 1/2 cups o
2 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 butte
2 cups brown
soda, 2 cups rolle
Rub sugar and s
add beaten egg
with the sour m
quickly as poss
stand for 2 hours
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.

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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"
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Later it develop
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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.