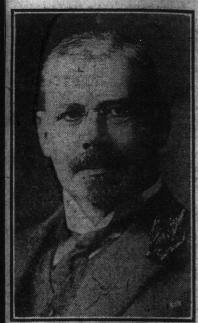
out the National Transcontinental ailway: "The railway is as good as any



BEWARE OF IMPOSTORS.

Far off my airy spirit sped,
While in the street below
People intent on nothingness
Ran chattering to and fro!
—Laura Benet, in The Smart Set.



# AGRICULTURE

Back to Nature in Rearing Poultry-Many Think Chicks Hatched Hens Are Superior to Incubator Kind-Four Important Factors-Stock Must Be Good, and Young Ones Must Be Well Fed and Protected.





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## • THE WOMAN'S CORNER

PEDICIONA HOUSEKEEPING BY HENRIETTA D. GRAUEL (Domestic Science Lectures.) KEEPING FOODS FRESH WITHOUT ICE.

REEPING FOODS FRESH WITHOUT ICE.

The care of foods in the home is a problem that has solved itself to some extent in the last decade. At least it is not so serious a question as it was, for the food supply is more easily reached by both city and village dwellers daily. This allows purchasing perishable foods in smaller quantities and more frequently where one has no refrigerator.

Ice is one of our greatest blessings in summer weather and cool running water or a cool basement are in the same class. After once having these comferts it seems as though it would not be possible to do without them. Yet there are thousands of women who have kept house for years and never have had ice or a basement for cooling and preserving food. It is not economy to do without these things, but it is good to know that it can be done.

Some foods have better keeping qualities than others; with meat, lamb, veal, young chickens and fash are most troublesome to keep.

If meat is to be kept any length of time it should be well cooked, as this destroys all germs and bacteria. After it is cooked it must be kept so no more can reach it by being closely covered. However, it must not be absolutely air-tight and it must not be covered until it is quite cool. As often as any of the meat is used it should all be heated, as this heating is really the best preservative.

The best receptace to keep any food in is unglased crockery. Lettuce, radishes and such fresh vegetables should be wrapped in heavy, wet paper and placed in a wet, empty flower pot with a cover over it.

Milk will keep swet longer in a large vessel than in a small one. The best way to keep it without ice is to pour it into an unglazed, wide dish or crock and cover it over with a sheet of cotton. This cotton permits the air to reach the milk, but keeps out all impurities. Set the crock in cold water in the coolest spot you can find.

Almost everything can be canned now and this is the best means of saving left-over fruits.

Where you have a cellar, but no lee, keep it cool by airi

HOUSEHOLD HINTS.





