

The Beat for Beauty, Punch for Judy, Paul for Virginia and so forth.

An Evening of Song.

Recently a community musical idea came to our attention which proved interesting. Once a week, throughout the long winter evenings, the entire community is invited to meet at one of the homes for an evening of music. Both old and young attend these gatherings, and the only entertainment that is provided is music. Both hymns and songs are learned, and several sets of books have already been purchased and put to good use. These are added to from time to time. One of the things that makes this idea so popular is the fact that only apples or popcorn are permitted for refreshments, so there is no trouble or expense in entertaining the singers.

Labor Savers Work a Revolution

Mrs. A. Wallace, Carleton Co., Ont.

I think that every healthy-minded farmer will agree with me that the welfare of his family should come before everything else, so I am going to tell you what has worked the greatest revolution in our home in the way of lightening labor for the past several months. It is an equipment we had installed in our home some time ago; just a small gasoline engine, which runs a three-tub washing machine with wringer attached, also the churn and cream separator. It also runs the grinding stone for the men, which saves a man's time in grinding all the machinery knives. I have always considered the washing to be the heaviest work in the average farm home, but

with this power I think it only a pleasure and at a small cost compared with the satisfaction and comfort it brings.

I would like to mention a few other things which might be called "household servants," as they serve in a great many ways in making the work lighter. A few of these servants which I have are the butter mixer, grinder and coal-oil stove, also a number of cooking utensils of enamel and aluminum ware and a steam cooker. All of these lighten labor, especially in hot weather. A cement walk outside our house saves a lot of floor cleaning by keeping the dirt from getting in.

This is some of the labor-saving equipment we have in our home and there are many more conveniences

which we might have at small cost. Labor savers in the home give us more time for the many little family ministrations which cannot be covered in the housekeeping program, but which hold an important place in the daily duties of a wife and mother.

Make Country Sausage

L. H. Betts, Hastings Co., Ont.

Our experience in connection with our summer meat supply is that no part of it is relished more than our country sausage. It may seem strange that the trimmings and more or less waste products of butchering should be made into the most delicious part of the carcass, but such is the fact in our case. From the oldest to the youngest of our family, all show a striking preference for the country sausage.

The preparation of the sausage is simple. The main thing is to have the fat and lean blended in correct proportions to suit the palate. We prefer a lean sausage, and find that if mixed in the proportion of one-third of fat to two-thirds of lean, it is just about to our taste.

To the scraps and trimmings, which are mixed in the proportions given above, we always add the heart, from which the cartilages have been removed. The whole is cut into strips or pieces, small enough to readily run through the meat grinder. We prefer to have the meat ground rather fine, as it is then much easier to have the seasoning equally distributed. For seasoning we add one-half pound of salt, two ounces of pepper and two ounces of allspice to each 30 pounds of meat. The whole is then thoroughly mixed together. We lay a great deal of emphasis on thorough mixing, as we find that unless the seasoning is equally distributed throughout the meat, the flavor is not so good and the keeping qualities are considerably impaired.

Cellar Storage Sufficient.

That part of the sausage which will be required for use within the first few weeks after making is placed in a crock, which is set in a cool place in the cellar. We have usually no difficulty in having this keep well, as our butchering is done during March, and it is mostly all consumed before the hot weather arrives. The part that is required for summer use is packed firmly into sealers, and melted lard is then poured over the top. It is necessary to have the sealers as hot as possible when pouring in the lard to prevent the heat from breaking them. When required for use the sausage is taken out and formed into small cakes, which are slightly moistened and fried in the usual manner. We find that but few of our neighbors put up country sausage, and this is one of the things that are rather difficult to understand. The process is simple and inexpensive, and a grinder such as is required is now found in nearly every home. One thing is certain, our country sausage is the favorite part of our entire summer meat supply.

All the windows of the house should be gone over and made to open, so their full width and stay open without putting blocks of wood against the sashes. When this is done there should be screened, both for comfort and health. Flies infest a barn and come into the house in swarms, bringing disease with them. Frames of wood may easily be made by a clever man, and covered with dark green painted wire netting or cotton. This latter can be put on freshly each year if necessary. The frames should all be painted to match the woodwork of the windows.

A good collection of dahlias will look well in the garden this summer. Better make the selections now.

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