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The Canadian Thresherman and Farmer-

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them where garden peas or beans have been grown the previous year. If it is necessary to grow them on the same spot every season remove some of the soil and add fresh soil. Dig a trench, remove the soil to some other part of the garden, then dig up the bottom where you have taken the soil out of, mix with manure and add fresh soil. Before sowing, early as you can in April, hoe or dig it again where you intend sowing and mix some wood ashes in it. As soon as the peas appear begin to cul-As soon as the peak appear begin to cul-tivate them and keep running the hoe frequently up the rows. If it is a dry season they should be watered often. Sweet Pea

Reader, Staneley, Alta.:—In order to pursue a systematic and thorough study of Home Economics one should attend College and take the prescribed course. If that is impossible the next best thing to do is to read books on the subject, of which there are many, but most of them are more valuable to the student if they are read under the supervision of an instructor. I wish it were possible for you to attend Manitoba Agricultural College and take the full two year course. You could not possibly spend two seasons to better advantage in order to gain the best kind of preparation for two seasons to better advantage in order to gain the best kind of preparation for right living. We are to have new build-ings, new equipment and an enlarged faculty, full of enthusiasm and zeal in their work. Altogether the combination is one that is worth making real sacri-fices for, if need be, in order to take advantage of it.

Recipes

### This is an Eastern Canadian Recipe

This is an Eastern Canadian Recipe. To Cure Pork in Pickling Brine.—A general cure which serves to make fine ham and bacon, pickled tongues, etc., in-cludes the iollowing: For each 100 lbs. of meat, use 7½ lbs. of fine salt, 2 lbs. of refined sugar, and ½ lb. of saltpetre. Rub the meat well with this mixture, and pack closely in a cask. Cover the meat with about 10 gallons of cold water, and place a weighted cover on it to keep the meat well down. In about three weeks drain off the brine, and re-boil to insure it against impurities and add original in-gredients or re-furnish the quantity; re-place in the cold brine for about four weeks longer, after which the pieces may week's longer, after which the pieces may be washed and hung to dry and smoked

or stored. Not infrequently, from insufficient care Not infrequently, from insummerent care in cleansing from surface food, unclean barrels, etc., the brine becomes malodor-ous and the contents of the pork-barrel, if not given immediate attention, become unfit for food. As soon as the trouble is discussed by mean the mean twenh it difference of the second as the router is a soon as the trouble is discovered, remove the meat, wash it thoroughly, and soak in clean water until fresh and sweet. Cleanse the barrei by scouring with hot water and wood ashes; re-boil the brine for half an hour, asnes; re-boil the brine for half an hour, skimming off the impurities that rise, then allow to cool. Replace the meat after sprinkling it with a little fresh salt and re-cover with the brine, and if due care has been given no further trouble will be experienced, and the meat will be sweet and firm.

#### Experience Extracts.

Egg shell when washed form the best medium possible for clearing coffee, soups, and jellies. medium

When watering house plants, instead of pouring the water into the plant pot, dip a whisk broom into the water and sprinkle over the leaves and earth.

In steaming dumplings or puddings a cloth should first be placed over the steamer before the lid is put on. It pre-vents moisture and insures light, puffy dumplings.

White and light-colored plumes, lace or White and light-colored plumes, lace or fine silk shawls may be cleaned by dust-ing in a mixture of flour and borax or flour and salt. Cover the article to be cleaned with the mixture, roll in a white cloth and allow it to lie for a few days, after which shake out the flour and the article will be beautifully clean. The cleaning mixture may be used again if it is not perceptibly soiled.

#### A Germ-Protector.

A Germ-Protector. Get different sized embroidery-hoops, purchasable at the ten-cent store. Then take squares of cheese-cloth and stretch across the smallest hoop and put the larger one over to hold the cloth in place. across the smallest hoop and put the larger one over to hold the cloth in place. Hem the squares so they can be scalded, and always keep clean for use Use for covering dishes containing food, hot or cold. When used over hot things, the cheese-cloth lets the steam escape and here all the steam escape and keeps all dust a.d germs from the food. These covers are especially handy when you wish to put things on the outside window-sill to cool.

## To Put New Wick in Lamp

To put a new wick in any lamp-burner quickly, thread a needle first, run the thread across the wick, and pass needle through burner.





# Don't set your mind—set Big Ben

Don't bother your head about get-ting up. Leave it to Big Ben.

ting up. Leave it to Big Ben. You ought to go to sleep at night with a *clear brain*—untroubled and free from getting up worries. You men, if you are up to date farmers, work with your brains as well as with your hands. Such a little thing as "deciding to get up at a certain time in the morning" and *keeping* it on *your mind* often spoils a needed night's rest and makes a bad "next day." Try Big Ben on your dresser for one week. He makes getting up so *ray* that the whole day is better. Bir Ben is not the usual alarm.

Big Ben is not the usual alarm. He's a timekeeper; a good, all-pur-

pose clock for every day and all day use and for years of service.

He stands seven inches tall. He He stands seven inches tall. He wears a coat of triple-nickel plated steel. He rings with one long loud ring for 5 minutes *straight*, or for 10 minutes at *intervals* of 20 seconds un-less you shut him off.

His big, hold figures and hands are easy to read in the dim morning light, his large strong keys are easy to avand. His price, \$3.00, is easy to pay be-cause his advantages are so easy to see. See them at your dealer.

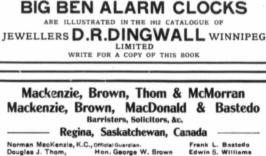
5,000 Canadian dealers have already adopted him. If you cannot find him at your dealer s, a money order sent to Wirstley, La Salle, Illinois, will bring him to you duty charges prepaid.

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\$3.00 At Canadian Dealers.





- use it can be used in any and all makes of boilers. use it does not require an experienced hand to operate it, use it expands the flue at the same time as baseding, use it compels you to treat all parts of the bead alike, use its compels when a spring pressure allowing flue to enforce in flue sheet initiad of being crubed away r
  - as by other
    - expanders. ause flues beaedd with the Morris Improved Beading Tool will last three times as long as flues beaded in the old way.

For particulars address, G. E. MORRIS, Box 347, Regina, Sask