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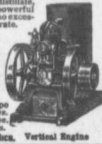
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OUR HOME CLUB

The Lighting of the Home

MY father was one of the first to install an acetylene lighting system in our neighborhood. Acetylene lighting was then a new thing and the plan was crude and never gave entire satisfaction. The old folks were still worrying over it when I married and moved to town, where the electric lights never gave any bother. My husband, however, is a country bred man, and we both soon tired of the artificiality of city life. Soon after we decided to move back to the country, we found a farm to suit us with a house on it substantially built but lacking in every modern convenience. It had to be remodelled.

We first installed running water and bathroom conveniences. That was simple. There are several good and improved systems on the market suitable to the farm. It was the lighting of our home that worried me. I did not want to go back to coal oil lamps and I never gave acetylene a thought on account of the difficulties that we had had with it in the old home. When we moved to the new farm a few weeks after our removal to the farm, however, we got our eyes opened to the acetylene system as it is to-day.

The system at our neighbor had it installed and as we now have it, lacks nothing in convenience as compared with the electric light. The turning on of the light in a room requires nothing more than the pushing of a button in the wall. We can turn on the lights upstairs by a button on the lower landing. Similarly we can light the cellar ahead of a light on the front porch. The switch is on from a button in the front hall. The ignition of the acetylene gas is made not with a match, but by an electric spark generated by dry batteries. We found our system somewhat expensive to install, but for convenience and satisfaction the best electric lighting system cannot excel it.—"A Farmeress."

Domestic Martyrs

ASUBJECT that never seems to grow old in the farm magazines is the one which deals with the hard life of the farmer's wife. Writers was eloquent as they expound on the thoughtfulness of the husband and boys of the family in allowing the wife and mother to go on year after year, using inconvenient articles with which to do her housework, working in a poorly laid-out house, etc., etc. I don't know how many enjoy reading such tales of woe, but for my part, I grow rather weary over them.

I may be wrong in my conclusions, and if so would be glad if someone would set me right, but I am strongly inclined to believe that half of the tribulations of the farm wife are really centred in herself. We hear much about care of farm stock, implements, crops and everything that pertains to the money-making end of the farm. The wife is quite as desirous of being careful of the farm equipment as is her husband, but when it comes to being careful of herself, she seems to forget that she is of more value than all the farm equipment put together.

Recently I came across some incidents in a periodical which I picked up that illustrate my point admirably, so I will mention one or two here. A misguided woman actually boasted that she tried out all the lard from six fat hogs on the kitchen stove, getting done in exactly one week. They could have rented

kettles from a neighbor, but the neighbor charged for them, so to save that money she did the work single-handed in the kitchen. And yet these people owned 400 acres of land.

Another instance was that of a family who had two old-fashioned pumps exactly alike, one at the barn and one at the house. The handle of the barn pump got broken, so the man took the handle from the other pump. For years the wife walked to the barn for that pump handle every time she wanted a pail of water and then returned to it to the barn pump in order to save the men's time.

Another woman made all the sausage at butchering time with a little old hand grinder. It was such a crude machine that by hard work it was possible to make 10 or 15 pounds of sausage in an afternoon. To save hiring an up-to-date outfit, the work was done with woman power in the kitchen.

It seems to me that if we women are not careful of ourselves and we cannot expect the men to be either, for so long as we continue to do our work uncomplainingly, the men-folk as a rule do not realize under what unsatisfactory conditions we are struggling along. Would it not be far better for us to assert our rights, but of course in a tactful way, talk the matter over intelligently, and in the majority of cases, I believe, "hubby" will see our point of view, I claim that it doesn't pay to be "domestic martyrs." What do other Home Club members think about it?—Aunt Flossie.

Pork on the Bill of Fare

NOW is the time of year when pork appears on our menu frequently. As pork is usually eaten heartily by almost all people of the family and as it is a meat that is rather hard to digest, especially if improperly cooked, a recent bulletin on the subject of cooking pork should prove valuable to all. Some of the information contained in this bulletin is as follows:

"There is always the possibility that illness may follow the eating of pork that is raw or not thoroughly cooked. The danger is greatest at this season of the year when many people prepare for home consumption various food products that are customarily eaten without cooking. More of these home-made products are prepared at hog-killing time on the farm than at any other time.

"American people as a rule prefer cooked pork, but there are many who, perhaps unknowingly, consume pork in an uncooked condition, either in the form of raw ham or corned beef. Many localities considerable amounts of these products are made up and consumed at home, or distributed through the neighborhood. Large quantities of pork products is intended to be eaten raw are also prepared commercially.

"The disease known as trichinosis, which may result from eating raw pork, is caused by certain roundworms, called trichinae. These are microscopic in size and infest the flesh of hogs.

"To avoid trichinosis, no form of pork in the raw state, including dried or smoked sausages and hams, should be eaten. All pork used as food should be cooked thoroughly. If this is done the value and wholesomeness of the meat for food purposes is not impaired by the fact that the parasites were present in it.

"A practical rule for cooking pork is to cook it until it has lost its red color throughout all portions, or if a trace of this color is still present, at least until the fluids of the meat have become more or less jellied."

The Far

called attention to the war in the food stuffs. He contented farmers of Canada patriotic a duty farms as they list. He wanted farmers their efforts to created produce increased prices increased prices in part to the who take every the farmer. For lose their busi be patriotic. Attention was it is not always patriotism has the most patriotic importance have spent, upon fee expense of agri present outlook increased tariffs manufacturers' petition, the so farm help, and access to open for farmer. Tail their obligat expenses, and in use of existings and selling coo Mr. Halbert the excellent work United Farmers said that the higher ideal of merely making they should ne they place the ture on a level sions. The farm whose hands ar of trust, and shut and radicle al to those of

Secret

Sec. J. I. Morrill, president of many organizations during the year, said that the organizations have list, 60 of which U.F.O., and 30 others' clubs and farmers' clubs taken stock in Company.

The U.F.O. organizations, 5,000 more there were 32 individuals that The United F Company, Ltd. 100 farmers' cl with the coopo present not tied except through

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