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### When Cutting Striped Material

One of the most difficult tasks for the home dressmaker to accomplish is the proper cutting of striped material. To be able to cut a striped dress well is a proof that you are by no means a novice at the art of dress-making.

Skirts are always cut first. Lay the material out flat on the cutting table, and if there is no "top-and-down" to the material, you will be able to fit the gores into each other, cutting the material in an economical way.

Remember to have the line of small perforations for the center of each gore of the pattern run straight with a stripe. This will cause each cut edge to be slightly bias, and when joined will look far better than if a bias edge was joined to the straight. The centre of the front gore must, of course, be on a stripe. Double your material before cutting in order to have both sides exactly alike. When making a skirt, be sure the material is doubled, and save yourself the trouble of having one sleeve different from the other, thus ruining the garment.

Stripes should run straight from the shoulder to the waist in sleeves. Have the stripes run straight down the centre of the front and straight down the centre of the back when cutting the bodies. Always allow plenty of material for seams when striped material is used, and be sure that the stripes match in the joining of seams.

### Making the First Preserves

By Hilda Richmond

When the supply of preserves put up last fall runs low and some sort of a "spread" is desired, one of the easiest and best things to use is rhubarb. It is cheap, healthful and delicious, and it combines well with many other things. Then there are the latest of the apples, tough and wrinkled it may be, but still usable, and the pineapple of the market. With these few things for foundations very fair preserves may be evolved, and incidentally they may be so well liked that an extra supply will be put up for later in the year.

Always take the young, pink and tender stalks of the rhubarb, rejecting any that need peeling. Wash and cut in small pieces with the peeling on. Add an equal weight of sugar after the boiling has reduced the whole to a soft mass, using just enough water to keep from scorching. Putting the rhubarb on the back of the stove in a stone jar, or in the

oven, saves much watching. To eight tins of rhubarb add eight tins of sugar and one pound of eggs, washed and cut fine. Stir the mixture gently until rich and thick, but do not boil violently. Can in small jars or jelly glasses. This is particularly delicious for cake filling.

### UTILIZING LEFT OVER APPLES

If you have sound, medium tart apples use half apple and half rhubarb stewing until both are tender. If the apples are not "good cookers" stew them first and add the rhubarb when they are tender. Add an equal amount of sugar and cook until thick and rich. Half an hour before removing from fire add the juice and grated rind of one lemon to each half gallon of the mixture.

Rhubarb and pineapple combine well, and may be used in any propor-



### Just Fine in Hot Weather

A refrigerator in which to keep milk, butter and other perishable food stuffs in a convenient way while in the home of Isaac Holland, Oxford Co., Ont. Miss Holland appears in the illustration.

—Photo by an editor of Farm and Dairy.

tion well liked, but about one-fifth pineapple is a good combination. Use pound for pound of sugar and cook until thick and rich. Pineapple also combines well with green gooseberry, the very last of the rich yellow apples and the pale green berries in a delicious confection. Use half and half, or one-third pineapple to two-thirds gooseberry; it makes a pale golden preserve that is especially liked for a company dish. Served in a cut glass dish this preserve is exceedingly beautiful, and with cold meat or game it is better even than with bread and butter.—Indiana Farmer.

### The Summer Meat Supply

With the advent of warm weather comes a resort in too many farm homes, to the pork-barrel as the only source of a meat supply which shall satisfy the demands of appetites whetted by the activities of "the busy season." And let no one deny either the nutritive value or the appealing quality of salt pork! But, as a steady diet, it falls upon desire, and the yearning comes for some good fresh meat.

To kill a steer, a sheep or a calf for the use of one or two families only, in warm weather, involves almost inevitable waste, on account of the absence of available refrigerating apparatus. To avoid this, and to ensure to each cooperating household a regular supply of fresh cuts, the "Beef Ring" or "Meat Club" has been devised. It has been put in operation in a number of places in Ontario with very satisfactory results—results which become more and more apparent as the

cooperators become habituated to the plan.

HOW IT WORKS  
Twenty to 25 families will each "keep from spoiling" the carcass a good-sized beef, when divided among them. It is easy to arrange that one family shall in turn supply an animal for slaughter, and to arrange a man to do the killing and apportion the meat.

A schedule is made up, under which the carcass is divided into as many parts as there are members of the club, and each member is served first with one, then with another part; that, when the rotation is completed, all will have been served, and each one will supposedly have consumed an entire animal. The small family can usually dispose of its surplus meat to the large family requiring more. The killing is generally done on Friday afternoon, so that the members of the club may call for the meat on Saturday.

### The Sudden Change

By M. B. McNutt

A great deal has been said these days about "the law of the land" and "the law of the sea" and "the law of the air." According to this new law things seem to be going along in "the good old way" and suddenly take a turn upward and then downward in a few several degrees higher than they were a few days ago.

For instance, a farmer and his wife back in Pennsylvania carried away up a steep bank from a spring used to furnish nine children had gone to manhood and womanhood—40 years—and had all left the old home except the "baby." This youngest son did a little digging one day, laid 815 worth of one-inch pipe beneath the house, and the house, set a small spring pump on the sink at the upper end of the pipe, and his wife with a few strokes of the pump handle had four bucketsful of pure, soft, cool spring water right by the side of her kitchen stove.

### SIX MILES—TWO MINUTES

Another instance of this new "law of the sudden" has been the case of a man who lived six miles from town, knowing that if any member of his family was taken sick in the night he must make good drive that six miles—what ever the weather—to call a doctor. He got a vision and by the time he slept again he could step to his telephone across the bedroom and call the doctor in two minutes.

The bathing in this home had been a task for three generations. In the summer the boys took to the river for this beautiful exercise—the fun of the plunge being in the mind rather than in the water the bathing of these last depended upon the mother's tact, perseverance and sense of cleanliness. By an accident one of the boys spent Christmas with a doctor in town, and on that visit he had the privilege of taking a wash in a bath tub in a well-bathed bathroom. It was a novel experience, a real joy and a satisfaction. He caught not a bad cold, but the bath fever, and didn't get over it until there was a bathing place in his father's house. A little plunger, a little labor, and the price of the pig did the business when the lad caught the vision—rather, caught the bath fever.—In Successful Farming.

When pulling threads from hand-stitching or when working towels with cross-stitch embroidery, use a pair of tweezers. Tweezers are excellent for pulling bastings. Try them and you will always have a pair handy.

Place a piece of white blotting paper under a vase containing flowers. It will absorb any moisture which may run down the vase. This prevents staining from appearing upon the polished surface of the table.

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