FARM AND DAIRY

ing you apply let it be a thorough

The fern ball and hanging baskets are hard things to water. This sug-gestion may help. Take a small can, make a pin hole opening in the bot-tom, and fill the can with water. Place it in the midst of the foliage in the top of the hinging basket or fern ball. The water slowly and constantly drips out of the hole in the can. If the foliage is dense, the can may be quite hidden from view.



The Potato, a Good Friend

ESPITE the increase in price D since the war, potness are still among the cheapest of foods. One pound of roast beet costs 10 times as much as a pound of potatoes, and 20 per cent. of beef is bone. Three and a third pounds of potatoes sup-ply 1,000 calories of energy, at a cost of less than 10 cents, while about 2,500 calories are required for full grown persons working indoors. That is to say, if all foods were as cheap as potatoes we could live on 25 cents a day. Healthy men have lived and worked for months on a diet of nothing else than potatoes, butter and a little fruit. Potatoes contain protein of the very best kind. They also con-tain mineral salts which neutralize harmful acids in the body. The food material in potatoes is 98 per cent. digestible.

Canadians have large supplies of potatoes, carrois, onions and turnips and by consuming these vegetables freely, they can economize with bread. More than 300 ways of cooking potatoes are known. They com-bine well with many flavors. They They can be used to economical advantage with meat and fish, in stews, cro-quettes, hash, chowders, meat plea, etc. One half a cup of mashed pota-toes and two cups of flour make a bread mixture that helps the flour go farther

Good cooks know the ways of using lyonnaised, baked, chipped, fried, hashed brown, creamed, escalloped, stuffed, au gratin, and scores of combinations.

Canada has plenty of potatoes and, although the price is high com-pared to normal times, it is not high in comparison with other foods in war

Finishing Touches for Breakfast TOTHING secons to fill the bill so nicely for breakfast in many of our homes as porridge and toast. They are easily prepared and some thing which we do not tire of easily. To really add a finishing touch to breakfast, however, we need fruit of some kind to eat with toast and it is metimes difficult to vary this part of the meal.. Those of us who have a supply of honey or maple syrup on hand are fortunate indeed, as either one is very palatable for breakfast. Jam or marmalade is also acceptable. Nowadays when we are urged so strongly to save sugar it is a good strongly to save sugar it is a good idea to make use of fruits for mar-malade which will supply the sugar themselves. Here are several re-cipes which do not call for any sugar. If too tart, a small portion of sugar might be added, although it is claimed that they will be found sweet enough if directions are followed as given herevith:

Anple-Raisin Marmalade.

To one cup ground seeded raisins ad one cup cround sected ratans ad one cup chopped apples and one cup water. Cook until thickened. A little orange and lemon juice and little orange and lemon juice a grated rind may be added if liked. Date-Prune Jam.

Wash one pound prunes, soak over

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night; cook in same water and remove stones. Remove stones from one pound dates and cut in small pieces. Cook with prunes until mixture is thick. Add small amount of lemon juice

Prune-Apricot Butter.

Wash one pound prunes and one-half pound apricots; soak over night; stew until very soft in same water; rub through colander. Return to sauce pan and cook slowly until thick like

pan and cook showly under child inke apple butter, being careful that it does not burn. Do not add sugar. Cooked dried fruits such as apri-cots, pears, peaches or prunes may be used in combination with ground rais-ina also in any proportion desired and there fruits such as apricat-apples three fruits such as apricots, apples and raisins may also be combined. Catsup added to some of these mar-

malades makes a simple fruit relish to serve with cold meat.

A jam which does not require any sugar is made by stoning two pounds of dates and putting them into a preserving pan with one and a half pints water, one ounce preserved ginger and one pint lemon jelly square. Sim-mer for half and hour. (Lemon juice and rind may be added if liked.) This makes four and a half pounds of de licious, nutritious and cheap jam.

Other Folks' Clothes

With the Household Editor. W HO of us but can remember how in our childhood days we wore clothes which had been made over from an old dress of made over from an old dress of mother's which was out of style, or probably a suit of father's which was too badly worn for further use by him. Mother would rip them up, clean and press the material and by and by we would have a dress or probably a coat which would look "almost as good as new

new" It is still a common practice for children in the home to wear "other folks' clothes," and it is a practice which no mother needs object to, especially in these days of thritt. How many children there are, how-ever, who object most stremuously to wearing clothes which are not abso-lutely new. Why is this? We believe the difficulty is often due to the fact that these clothes have not heen made that these clothes have not been made becoming to the children.

becoming to the children. An absolute essential in making over clothes for the kiddles is to see that they are attractive and becoming. For instance, a new bit of lace or rib-bon added to the costume will make a wonderful difference in the appear-sees. At other times instead of whice At other times instead of using one material for the whole dress, two pleces of goods like a piece of blue chambray and a piece of checked ma-terial such as gingham, would make up very nicely. We should make a special point too of having these made over clothes fit very neatly, as this improves the appearance to a large extent. If clothes of the older chil-dren are cut down for the younger ones, special attention should be given to having the skirt just the right length and the waist line properly ad-justed. A new touch, such as a fresh oke, will transform such a dress and please the wearer.

None of us should scorn the idea of making over cast-off clothing for the we should be very careful in seeing that such clothes present an attractive appearance. Just one more sugges-tion: Make it a point to get each tion: Make it a point to get each child a new dress or some new article of clothing occasionally, as it will please them greatly, for children are quite as fond of new clothes as are the grownups. By doing this we will not often hear some such remark as "I just hate wearing other folks" clothes."

"I have never met," he said, "more than two really lovely women." "Ah!" she said, looking up inno-cently into his face, "who was the other?"

"Kindling Fires in Cold Rooms"

ONE of the finest eulogies ever uttered referred to the late Earl Grey, once Governor-General of Canada :---

(20)

"He lit many Fires in

Cold Rooms. This expression summed up a life of

exceptional beneficence. Any citizen might justly exert himself to deserve such a commendation.

No other expression could more aptly describe the work of a life insurance company, because it is devoted to the kindling of fires in homes that would otherwise be comfortless.

Take the Mutual Life of Canada. its organization in 1869, nearly twenty-three millions of dollars have been distributed among policyholders or their beneficiaries.

The hearth-fires still burn in many homes that to-day would be desolate were it not for the protection afforded by a policy in our Company.



Big Yields-Less Labor

To reap the greatest return at harvest time, cultivate thoroughly before planting. This is the vital time for all crops. With small grains it is the only cultivation. To do it with less labor requires the





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The Hea (Continu twisted violent She sped abou tress, then stop on her heaving A man was r

of the trail. He The girl seeme him. With the drooping son hi ed face, the p throat and tiny closed by the one button mise the beautiful li ing buckskins, I thing to come u John DeWitt to gard face went shoulders heave "O John! Dea Rhoda. "Turn b

am running awa holds Kut-le!"

DeWitt held o her, unbeliev in his eyes. CHAF

Adrift in

Rhoda put her stretched, shakin "Rhoda! Swee DeWitt gasped.

For an instant his hearing chest long wandering i deniy had steppe it was only for paused. Her fac excitement.

"Come!" she cr "Take my arr carry you?" excla "Huh!" sniffed

keep up with me, DeWitt, despite stopped and stare mouthed. Then a superb health she line of face and b You are well! Rhoda, I never tho

way!' Rhoda squeezed "I am so strong Hurry!"

"Where are th DeWitt, running "What were those

"Billy Porter fou shot Alchise and 1 and Kut-le were w Then Rhoda hesita ought to go back an

But John pulled "Leave you until I Why, Billy himself me if I thought of over there, a three Witt pointed to a we swing around to dians won't see us!"

Hand in hand the winging trot. The pursuit was on their merged their first jo left them panic-stri minutes they ran with last, when well out heat of the desert, th the pace no longer is rapid walk. Still the of pursatif.

"Was Porter hurt?

"Not when I left,", "I wonder what hi John. "He left the to trail Injun Tom. Whin as quick as I camp

Rhoda looked up at

"You are very tir John." she said. "And you!" cried to down at the girl wit tireless stride. "What

come to you?" "I never dreamed t be health like this! ped, with head to one hear anything? What