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is set on my More Liberal Use of Cornmeal though I stick Mrs. T. Murray, Elgin Co., Ont. hard blow in

ORNMEAL is considered a good O'RNMEAL is considered a good food in our home and a cheap source of energy. It is just recently, however, that I have reached this conclusion. Of course I have made cornmeal muffins and Johnny cake for a good many years, but our wide of this my experience. side of this my experience with corn side of this my experience with corn-meal was very limited. I always had an aversion to cornmeal mush or por-ridge, for the simple reason that I had tasted it in the homes of different friends of mine and never managed friends of mine and never managed to cultivate a liking for it,—in fact I cultivated a strong dislike. Not long ago I stayed with a friend over night and we had coronneal porridge for breakfast. It was placed on my piate, so I made up my mind to eat it some-how. It was a big effort though, for the simple reason that about every third bite would be a big lump of uncooked cornmeal. I came home deter-mined that I would try some corn-meal mush and see if I could make it without those undigestible lumps. My efforts were successful and cornmeal mush is now an appetizing dish in our home and is frequently found on our breakfast table.

I found that the great secret in making good cornmeal mush is to pour in the meal very slowly and then stir

This is flattened out with the hauds until about a quarter of an inch thick and wrapped around the apples, which have been pared, cored and which have been pared, cored and halved. Inclose in a pudding cloth and cook in boiling water for one and one-half hours, or steam in a bowl. If desired to make a pudding of this, add sugar, cinnamon and bits of butter before serving with cream. It is real-ly intended to be served with reast oork, but makes an equally appetizing dessert

It was my intention to send along It was my intention to send along also my recipe for corumeal and rolled out cookies, but I fear my letter is already lengthy. I would be glad to know of other good corumeal recipes, as I consider it a healthy food and one which we should make use of at the present time encefails. present time especially

Continuity of Bloom

VERY experienced gardener starts his flower garden in the autumn.

By so doing he can be sure of a continuous display of bloom from the time that the snow disappears until it covers the ground again in the

The very first flower of the year is The very first nower of the year is the Christmas rose. This frequently forms under the snow, and is always in bloom by the time the snow disap-pears from the border. The crocuses and the squills follow. The really





What Tractors are Doing in Ontario Farming

In connection with the bis combined Tractor and Farm Machinery Demonstration and Provincial Plowing Match at Ottawa next month. Farm and Dairy will devote its issue of

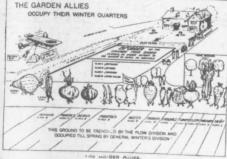
OCTOBER 3rd to FARM POWER AND CO-OPERATION

Business firms who are planning to secure more of the tractor business in this Province and are demonstrating at Ottawa should arrange now to have their special announcements in this Power

For particulars, etc., write

Publicity Department Peterboro, Ontario

Farm & Dairy



m a sketch by Mr. F. E. Buck, Assistant Dominion Horticulturist, C.E.F., Ottawa

constantly until it thickens. My proportions are about as follows: One cap cornmeal; one teaspoon salt; three and one-half to five cups boiling water or scalded milk, or milk and water. The cornmeal can cuber and water. The cornmeal can cuher be stirred into the hot liquid very carefully or may be mixed with suitisistency of a pour batter and add it to the remaining hot liquid. Then cook it in a double boiler. I have also found that by putting the corn meal and salt on in cold water in the top part of the double boiler and allowing part of the double bother and anowing it to heat slowly, that this win prevent lumps and also does not require much stirring. When I make the mush this way, I take the top of the double boiler out of the lower part it can boll for two or three minutes, ist before serving. Some popic sok their cornmeal mush anywhere rom one to four hours. Ours cooks while we are doing up the milking had morning chores. I sometimes tart it off when getting the evening

vould also like to tell the readers Form and Dairy of an old-fashion dish which I used to enjoy at my andmother's and which I now make ay own home. It is a mixture of led corn meal and apple dumpling nd is made by using six medium-ized tart apples, one teaspoon sait, e cup corn meal and boiling water.

worth while flowers of early spring, worth while flowers of early spring, however, are the tulips and narcissi. The tulips are the "radiant" flowers of spring, which come to us with the first songs of the birds. With the first songs of the birds. With the states creamy white and golden narcissi or creamy white and golden narcissi or daffodils. The beautiful and rately flowers the support of the state of Darwin tulips carry the blooming sea son well on into iris time.

son well on into fris time.

The frises with their many rainbow colors belong to the "ardent" group of flowers. In gorgeousness of color they are, perhaps, without rival. The Dutch, English, Spanish and Siberian cut the season well on iris lengthen out the season well on into paeony time and paeony time lasts for several weeks and carries

the flowering season into rose time.

From the time when the early bulbs begin to fade until past rose time there is a continuous succession and variety of many of the gorgeous spring variety of many of the gorgeous spring flowers. The dazzling and magnificent Oriental poppies and the tall spire-like foxtall lilles, recently introduced into Canada, add peculiar charm to the borders.

The flowering shrubs are very beau-The flowering shrubs are very heau-tiful. They are eavy to grow and pur-haps more graceful even than seme-of-the flowers. First of all the snow gar-land and sweet-seented currant bloom and these are quickly followed by the illacs and the Siberjan pea trees. A little later comes the graceful van Houtte's spirace. Others are the mock oranges, Japanese roses, rose carela. oranges, Japanese roses, rose acacia, summer flowering hydrangea and the core meal to make a thick paste. smoke bush. The autumn flowering

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