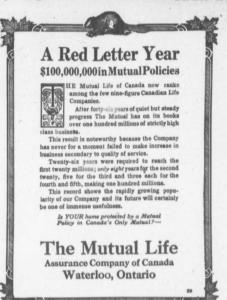
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You Share Our Confidence

When you mention "Farm and Dairy" in writing to Our Advertisers.

board that is always ready to use by turning down. It is fastened to the wood work in the kitchen by two hinges, and when not in use is turn-ed up flat against the wall. It is close to the frame of the door and a small wooden button is fastened to the door frame with a screw so the button will turn and hold the ironing board in place when not in use. The board is shaped at the outer end to answer as a shirt board, and has a answer as a shift board, and has a brace to put under it when in use. I find it far ahead of the bought boards as it is never in the way. Our water system, I think, is our greatest convenience. Our cistern is

outside, so we put pipes to run from the cistern under the kitchen floor and up into a sink, where we have a small pump that supplies us with soft water at all times of the year; soft water at all times of the year; this saves going outside and dipping it up as we used to do. We also have a sink and hard water tap in the pantry supplied from a large tank at the barn that is always kept full, being forced there by a hydraulic ram so we always have fresh water on tap. This also supplies water at the stables and pig pens. The men find this a great help, having running water at the barn.

Gasoline Does the Work

Mrs. J. A. Ogilvy, Victoria Co., N.B. WOULD like, if I may to let Our Folks know what I have found to be the greatest help in my work. It came almost by accident and is a

The engine was got for the purpose of turning the separator and pumping water for the stock, so you see it was not my convenience at all. By degrees, however, other machines were attached to the engine shaft and the churn, washing machine and ice-cream freezer each have their place now besides the pump and separator,

now besides the pump and separator, and can be run separately, or all at once as I wish. Can't you imagine how nice it would be on a warm summer morning to see your churn in one corner, and washing-machine in another, working away busily; while you rest, or as is more likely, do some of the numberless little jobs that are always needing doing, and that so often worry you while you try to wash or needing doing, and that so often wor-ry you while you try to wash or churn by hand. Besides, you have the comfort of knowing that no one is being tired in your place, and that the cost of running comes to a little more than five cents per hour. Try it.

. . . Making Tough Meat Appetizing

M ANY are the ideas of house-keepers regarding the various cuts of meat. Some people in-sist on always having the best cuts cuts of meat. Some people insist on always having the best cuts of meat, no matter how they may intend using it. This, we consider to be extravagant, especially nowadays when the price of meat has soared to when the price of meat has soared to use the standard of the price of meat has one of the ways by studying the best way to which to use the cheaper cuts of meat, so that they may be made tender and appetizing. The following method of making an excellent rogast from a very tough cut of beef, is received to the standard of the standard

one and one half cups of flour can be pounded into a three or four pound piece). The pounding breaks, up the fibre and the flour retains the juices. Sear the meat all over and place in a roaster. Pour the contents of a can of tomatoes over the meat. Onions and other seasoning may be added, according to taste. Cook slowly. according to taste. Cook slowly. This makes a tender roast and excel-

lent gravy. It also is very good when sliced cold.

. . . Cleaning the Silver

HOSE of us who are fortunate to have a number of pieces of silverware, sometimes find it rather difficult to secure a cleaner that we consider quite satisfactory. According to the Department of Home Economics at the Nebraska College of Agriculture, the principle of making a cleaner for the silver is quite simple and anyone should be able to make an outfit with the outlay of a few cents for zinc. The blackening of silver is due to the formation of a compound with sulphur. This compound may be broken up by an electrolytic current produced in the following manner: following manner:

In a vessel large enough to hold the silver to be cleaned, place a strip or piece of zinc about the size of a person's hand. Add sufficient hot water to cover the silver. To each quart of water add about a teaspoonful of salt. An equal amount of soda is sometimes added, but is not necessary. Cold or warm water may be used, but the action of the may be used, but the action of the constitution of the cons a vessel large enough to hold the stains will disappear in a minute or two, when the silver should be rinsed and dried.

... **Baltimore Oriole**

BRILLIANCY of plumage, sweet-ness of song, and food habits to which no exception can be taken are some of the striking char-acteristics of the Baltimore oriole. In summer it is found throughout the northern half of the United States



east of the Great Plains. commands hardly less admiration than the beauty of its plumage or than the beauty of its plumage or the excellence of its song. Hang-ing from the tip of the outermost bough of a stately elm, it is almost inaccessible to depredators and so securely fastened to bid defiance to the elements.

Observation both in the field and laboratory shows that caterpillars constitute the largest item of the fare of the oriole. In 204 stomachs they formed 34 per cent of the food and they are eaten in varying quan-tities during all the months in which the bird remains in this country. The fewest are eaten in July, when a little fruit is taken. The other insects consist of beetles, bugs, ants, wasps, grasshoppers and some spiders. The beetles are principally click beetles, the larvae of which are click beeties, the larvae of which are among the most destructive insects known; and the bugs include plant and bark lice, both very harmful, but so small-and obscure as to be passed over unnoticed by wasps and spiders with considerable regularity, throughout the season.

During the stay of the oriole in the United States, wereable matter.

During the stay of the oriole in the United States, vegetable matter amounts to only a little more than 16 per cent of its food, so that the possibility of its doing much damage to crops is very limited. The bird is accused of eating peas to a considerable extent, but remains of such were found in only two cases. One writer says that it damages grapes, but none were found in the stomachs.

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WITH the sales. bargains or rather tha merchants at a sacrif for most of to make u to the duti might not tand blouses so frequent getting the the childre up and all needed. At one runs a made garm underskirts siderable r have one ments to a

There seem models fro this season ferent from wide strap touch to till collar are svery new. for which cierial are design filled war. The collar are svery new term of the collar are svery new. It can design fill worn, which fit. Four siz 1803—Lady meat and psign here sign here s