

two or three ounces of carbon bisulphide can be injected into it. If the nest of the black ant is found, it can be treated with hot water or by injecting carbon bisulphide which may be applied through one or two holes in the top of the nest. These holes after treatment should be covered over with earth. Kerosene and water poured into ant holes will also destroy them.

One of the best means of destroying the insects in the house is to attract them to porous sponges moistened with sweetened water and placed where they are most numerous. These sponges may be collected several times daily and the ants swarming in them destroyed by immersion in hot water. Washing the places where the ants frequent with boiling water, into which tany leaves have been dropped, is also effective, but care must be taken that the steam from this mixture does not get near the eyes. Hot alum water in the proportions of two pounds of alum to three quarts of water and applied liberally to the crevices where red ants have made their home, will do good work.

Can Your Hens for Winter Use

"CANNED chicken" may be made at home in your own kitchen, out to be killed anyway.

The method of operation for what is known as "straight pack" by the

trade is very simple, and is given in detail by Dr. Robt. Barnes, Chief of the Meat and Canned Foods Division, Health of Animals Branch, Department of Agriculture, Ottawa, as follows:

Clean and cut up the chicken. Sort out the fleshy portions, such as the legs, thighs and breast. Break off the protruding portions of the bones in each piece. Pack these fleshy portions in a gem jar or other container, as closely as possible. Add salt and pepper (about a teaspoonful of salt and one-eighth teaspoonful of pepper). Fill to within three-quarters of an inch of overflowing with the liquid that comes from the balance of the chicken, process for preparing which is given below.

Place in boiler or other vessel containing warm water and gradually bring to a boil. For pint jars boil two and one-quarter hours. For quart jars boil three and one-half hours. Place the balance of the chicken in kettle and boil till the meat will strip free from the bones. Strip off all meat and pack in jar. Pour thereon the balance of the liquid in the kettle that has not been used in the first jar. If there is not enough liquid to fill the second jar, add water. Place in boiler as above, and boil pint jars one and three-quarter hours, quarts, two and one-quarter hours.

If desired, the whole of the chicken may be prepared the same as the last

In all cases take care not to expose

the gem jars to a sudden change of temperature. Also, after the jars have cooled off, examine the tops to see that the covers are air-tight. During the cooking of the products, place the glass tops on the sealers but do not fasten them. Any steam or gas which may be generated will escape. As soon, however, as the process is finished, fasten the tops securely.

What is preferred are good, plump fowls, with a fair proportion of chickens, the bones of the latter giving a firmer jelly and lessening the danger of a soupy or slushy product. As a precaution against this condition, where the pack is straight fowl, gelatine may be, and often is used.

Tried Cucumber Pickle Recipes

Alice A. Ferguson, York Co., Ont.
 "O part of the cucumber crop need not be wasted. Though the small uniform cucumbers are used for green pickles, the large overgrown ones make a pickle which is equal if not superior to the smaller pickles. I am sending along a couple of excellent recipes."

Sliced Cucumber Pickles.

One dozen large green cucumbers pared and sliced; one dozen onions, also sliced; arrange in alternate layers, salt and leave standing over night. In the morning drain, and prepare the following dressing: One qt. vinegar; one cup white sugar; one tablespoon mustard, (may omit); one teaspoon curry powder; 2 teaspoons turmeric; one-quarter teaspoon cayenne pepper. Scald vinegar, sugar and spices; pour over cucumbers and onions. The cucumbers retain their crispness, and will keep from season to season.

Ripe Cucumber Pickle.

Pare the cucumbers and remove seeds. Cut in pieces about two inches long, and one-quarter inch thick. Sprinkle with salt, and leave over night. In the morning drain, cook in very weak vinegar, containing a small lump of alum, to give firmness, till transparent. Drain; make a dressing of one-quarter pound sugar to one quart vinegar; whole cinnamon and cloves tied in a bag; one teaspoon curry powder; two teaspoons turmeric; one-quarter teaspoon cayenne pepper. Bring to a boil; add cucumbers; cook for a few minutes and bottle. This is good with fish.

Watering House Plants

PLANTS in pots indoors should always be watered with water of the same temperature as the air of the house. A good plan for glass-house watering is to have a tank large

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enough for two or three days' supply. The tank may be filled up after each day's watering and will then be ready for the next day. For indoor plants a little hot water can easily be added to take off the chill. Water direct from a tap or well should never be used for indoor plants.

A simple way to ascertain whether a pot plant requires water is to rap the side of the pot with the knuckles. If the sound is clear and ringing, water is needed, but if the sound is dull, no water is needed. When a person has had some little experience with plants they can tell at a glance whether they need water. When a plant has become very dry so that its foliage has begun to droop, the pot should be entirely immersed in a vessel of water until air bubbles no longer show. It may then be placed in a shady spot and be syringed. Room and window plants are always best watered by immersion. The usual plan of giving a little water out of a jug is quite a mistake. The only effect is to moisten the surface of the soil, still leaving that below, where the roots are, almost dry.

It is not possible to make any rule as to how often a plant should be watered. Much depends on its surroundings and the temperature it is in. Plants that make a free growth, such as fuchsias, geraniums and cinerarias, generally require more water than slow growing ones like cacti. Again, plants having soft foliage require more moisture than plants with hard leaves.

Never leave a plant standing in a saucer containing water. This causes sour soil and the roots quickly become diseased.

The best water for all plants is the water nature provides,

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