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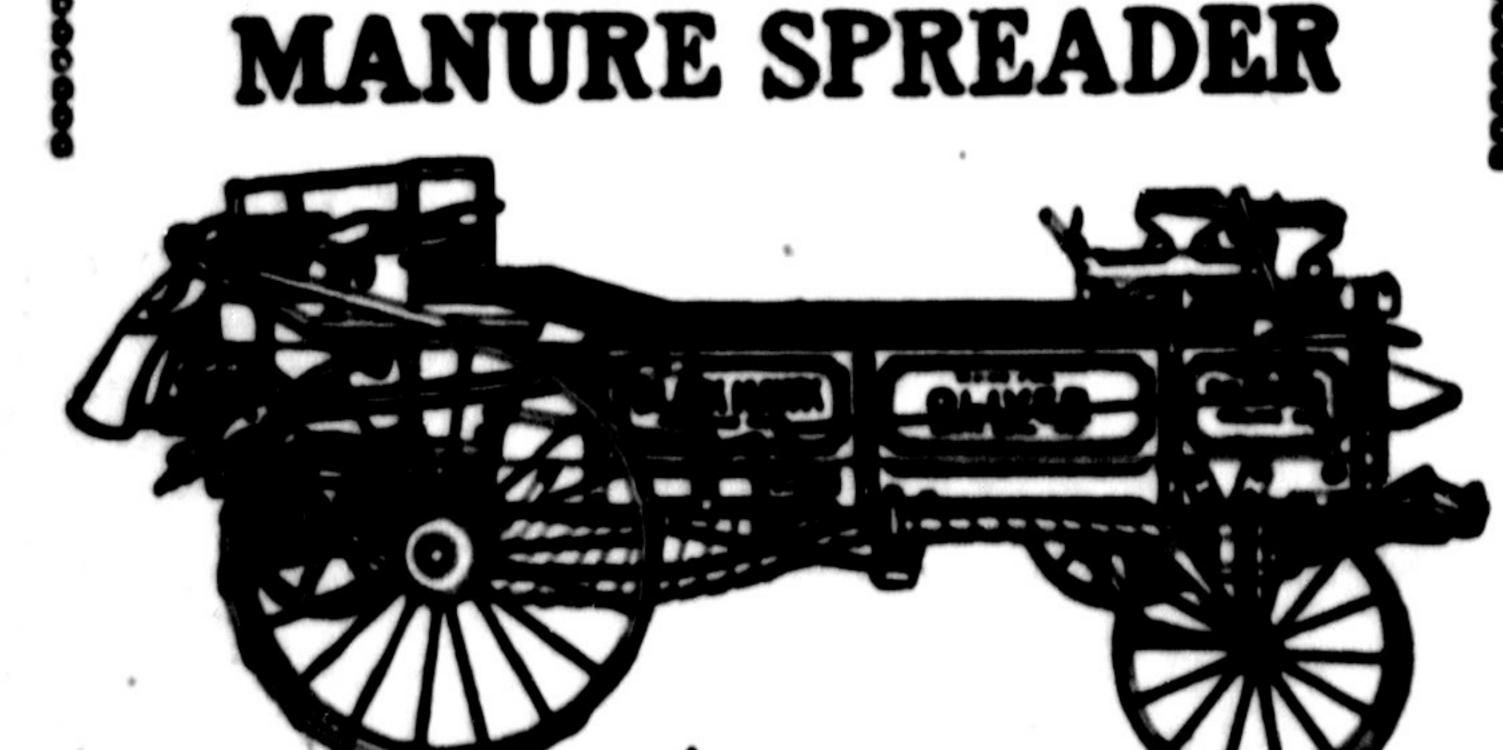


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THE "BLACK HAWK"

Mary Ford, Corn (N: Meal, Plabed

Beebeerd Gore Mills

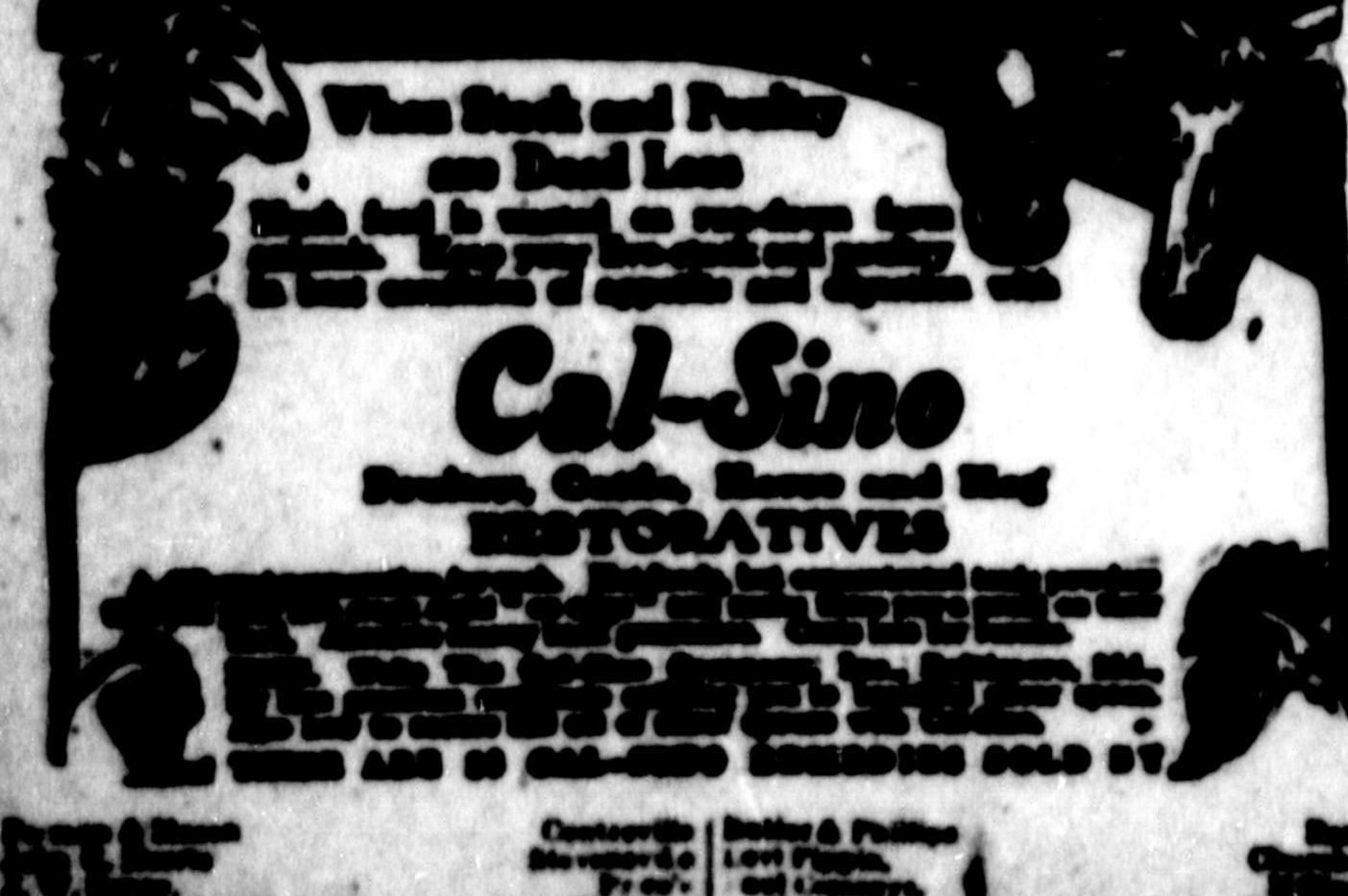


Is simple in construction, and easy to operate. The wide spread attachment enables the farmer to spread a width of 74 feet. This spreader is easy to load because it is low-down.

Anyone who is in the market for a spreader cannot afford to lose the opportunity of examining the "Black Hawk" before placing his order elsewhere.

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ALL GUESTIONS. calls on Saturdays between the hours boiling and boiling 16 or 16 minutes) of 9 a. m. and 4 p. m. Her office in the this prevents breaking of the jars. court house and her telephone numbers Rubbers should be new-Mason jar are: office, 202; home 114.

ty per cent of the food material of a the jar. day is wasted. It is not the manager of the home who is responsible for all this waste, but she is responsible for from cob, pack in jars, 1-2 inch from some of it and can "do her bit" by prac- top corn swells in cooking, add 1 tea-

Foods which are most nourishing and the family or individual should be con- as corn. I teaspoonful sait to a quart sidered and buying judiciously, get may be added ting the best and most for the money is economy and thrift.

ance is cooked and the leftovers are boiling water, process intermittent thrown away or the food is spoted. or rendered unwholesome by the cook Then again leftovers are thought to for corn. be saved when fed to the chickens or pets. It must be remebered that lowings; rather than feeding them the Process 12 minutes leftovers containing flour, sugar, vegetabels, etc. it would be cheaper and more economical to buy food especially for chickens, etc.

"Why prepare an over supply of perishable foods and why not use up the left overs? There are numberless good ways.

To refuse to eat some wholesome some very desirable and economical To feel that there is any virtue in providing more food than is needed

SOME SELECTED RECIPES

Miss Allen Culle a Few For The Use Of Queen Annes Women.

A few selected recipes, suitable for agent, and are given as follows:

letter \$53) are needed.

Chestertows, Maryland, have the fruit permeated with strup ter market. is floated. The degrees of density used ways should be available. Balling or Brix specharometers.

ly cold. Measurements level.

time there should always be about one sprinkle over the mixture. Cooking to small quantities also charcoal, I bushel. the berries and allow three fourths pound of sugar to mach pound of fruit.

In stirring jam use a wooden spoon,

for a few days with spice bags left in it. Process as for pickles. Recipes For Canning Fruits And Vog-

etables New In Season. Glass jars used should be tested (by | lide sterilized by boiling. Select sound In discussing the prevention of waste products, wash, scald, blanch, cold dip in the household. Miss Allen said this quickly—pack carefully and closely in jars Do not seal jars tight before "The American people are charged processing. Place in water in a large with being the most wasteful people vessel with a cover. Water should be in the world; it is estimated that twen- one or two inches from the rubber on

Blanch on cob--1 to 3 minutes, cut spoonful sugar 1-2 tensconful sait to a pint) cover with boiling water, process, intermittent (one hour a day for three

Blanch 3 to 8 minutes, process same

Summer Squash.

String Beans.

Use tender squashes, leave on skins

"Wastefulness often comes in the and seeds if desired. Cube or dicpreparation of food—an over abund blanch 5 minutes, pack in jars, add Succotash.

ing "Starve the garbage pail" is an beans and corn as desired Blanch excellent motto of some housekeepers, each, pack in jar, process same as

Blackberries.

Blackberries and huckleberrieser animals can live on much cheaper wash, pack in jars, add syrup made and coarser foods than can human be with equal parts of water and sugar

> Prepare he for sauce-Blanch minutes, add syrup, process 25 min

> > KEEP PIGS GROWING

GOOD PASTURE, FEED, EXERCISE AND SANITATION ARE IM-PORTANT MATTERS.

Keep the spring pig growing all through the summer it is the pig's business during this time to develop a good frame, to grow bone, muscle! and vital organ; and to lay on fat Plenty of pasture, some grain, exercise and good sanitary quarters are all necessary if the spring pig is to be thrifty and profitable, say specialists of the inited States Department of Agricul

Give the apring pigs plenty of good pasturage They should be kept on pasture as long as possible and gain the benefit of its cheap nutrients, es pecially mineral and protein, and its tonic and digestive qualities. But pigs These recipes are propared for ad on pasturage alone, even alfalfa, need or aluminum vessels, scales, measur tion of the pigs, and the time at which thermometers and saccharometer (see To be ready for the early fall ...arkets. spring pigs must be fed a heavier grain In making preserves, the object is to ration than pigs intended for the win-

must be taken to do this grad. Less protein supplement is needed ually so as to prevent the shrinking when pigs are run on leguminous pasand toughening which results when tures Under most farm conditions the truit is placed at once in very dense pigs will gain well on a 1 to 2 per strup. It to also important not to pack cent grain ration. The self-feeding the finished preserves in strup heavy method makes for cheap and rapid enough to crystalize later. To insure gains, if the grain ration is limited accurate and uniform results, test with the hand-feeding method is better By saccharometer the density of all feeding once a day in the early evenstrups used in packing preserves A ing. pigs take greater advantage of the 250-centimeter glass cylinder or other pasture and graze hungrily during the tall stender vessel is needed to hold cool of the morning or afternoon Plenthe strup in which the saccharometer ty of fresh, clean drinking water al-

in these recipes are those indicated by Pigs on pasture usually get enough exercise. They should have a clean. Process preserves of jam in 12-ounce dry, well-ventilated shelter to guard or pint jars, 20 minutes at 180 degrees against exposure to storms, and to (simmering). When jare with glass supply shade. A concrete wallow will top and screw top and screw cap or add to the pigs comfort, and a layer wire clamp (lightning seal) are used of oil on the water will keep down lice. tighten cap immediately at end of pro-Clean bedding also belps to keep CANDIDATE'S CARDS E cooling. When bermetic jars are used, away lice, as will an olled each on a leave clamp on can until for in entire, rubbing most or angint line the nice.

with crude oil every two weeks To supply mineral matter and a In selecting berries for jam, the ripe tonic, the following mineral mixture estember. broken once suggested above will give is good. It always should be accessible blished as adver- one color and flavor, but at the same Dissolve the copperss in het water and

underripe. This is necessary to give pounds; staked time, 4 pounds; sait. a jelly-like consistency to the product. & pounds; wood ashes, I bushel; fine

ENTHUSIASTIC CANNERS

eet in Feed Conservation.

Porty women of Kent Island, undis the opposite and next around the pan, able taking over of their bosses by the best Cook the less to 230 degrees F. last week in the Stevensville High test as required from Antohed Jelly; ning and drying of fruits and vege-





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