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HOUSEHOLD

BAKED QUINCES.

Wipe six or eight fine quinces with
a damp cloth. Pare, quarter and core
them. Lay them in a baking dish and
sprinkle over them three-fourths of a
cupful of sugar; one and a half cup-
fuls of water. Cover and cook until
soft in a very moderate oven. A casse-
role dish is suitable for baking them,
as they require long, slow cooking. If
not very ripe, it is best to parboil
them in a little water first, using the
water in which they are parboiled for
baking them.

SAUSAGE.

Fresh Pork Sausage, generally known
as Farmer's Sausage—Take such pro-
portions of pork, lean and fat, mixed as
you prefer, and chop it fine as possible,
using a food chopper if you have one.
To every ten pounds of meat put in
four ounces fine salt, one ounce fine
black pepper and one teaspoonful dried
sage, powdered fine.For Spiced Sausage, add a teaspoon-
ful, mixed, of ground cloves and all-
spice. Mix very thoroughly. If you
wish to test the seasoning, fry a tiny
cake of the sausage, and if you desire
more seasoning you can add it to suit
your taste. It is the English custom
to dip the sausage cakes into beaten
egg, then dredge with flour and fry a
rich brown. The usual way is to omit
the dipping and flouring process; put
them in a smooth iron pan, place over
a hot fire with cover, at first, turn them
frequently, and when nicely browned
reduce the heat so they will not burn
through. Some keep them covered
while cooking to prevent their drying
too much. But if they are made of
equal parts lean and fat pork, they will
not cook very dry.

A Word To Poultry Keepers.

By F. C. Elford, Dominion
Poultry Husbandman.The indications are that new laid
eggs will be as scarce this Winter as
usual and if extra attention is not paid
to getting the laying stock into condi-
tion and housed early, the supply of
eggs may not be as plentiful even as
they were last winter.Though the present is too late to be-
gin to prepare for early Winter eggs,
it is a good time to make the best of
what we may have by getting every
thing ready before the cold weather
comes. The beginning was made last
Spring when the early pullets were
hatched, for only the early pullets can
be depended on to give eggs during
November and December, the hens, as
a rule, will not lay many eggs until the
end of January or February, it is there-
fore from the well matured pullets that
the high priced eggs may be expected
and in order to get the most out of
these, care must be taken as from now
until laying time is a more critical time
in the life of the pullet than most poul-
trymen imagine.

HOW TO GET READY.

1. Keep no stock that will be non-
producing. Kill off the old hens that
will not lay until the Spring. Market
the immature pullets and all surplus cock-
erels as soon as they are ready. Give
the rest of the pullets every opportu-
nity to develop and get into laying con-
dition before Winter sets in.2. Put these pullets into their Win-
ter quarters early. The unnecessary
handling or changing of pullets from
one place to another just when they are
about to begin to lay is disastrous and
in some cases will retard laying for
several weeks. Give the pullets every
chance to get acquainted with their
Winter quarters in plenty of time and
feed liberally so that they will start to
lay before the cold weather.3. Do not feed sparingly but judic-
iously. Though feed may be high, it
does not pay to stint the layers. Feed
them grain in a litter on the floor and
as the weather gets colder increase the
quantity of litter. In addition to the
grain see that they have either a hop-
per, with dry mash constantly before
them, or if preferred, give it in the
shape of a moist mash once a day.
Have the house clean, preferably white
washed, and allow plenty of sunshine
in. We have found that with a shed
roofed house, a board protection along
the front of the house as high as 18
inches from the floor is an advantage;
from this up glass and cotton in the
proportion of one of glass to two of
cotton, make the most ideal front for
the average Canadian house.

WHY NOT MORE CITY HENS.

Many town and city people could not
only produce sufficient eggs to keepFor the next TWO WEEKS
there will be

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Kinds of Small Wear at the
Ladies Wear Store
OF
Mrs. F. L. MooersThis is a real Money
Saving Sale and it
will Pay You to Buy Nowtheir table going but have enough eggs
left over that would go a long way to-
wards supplying the household with
groceries, etc. There are comparative-
ly few city lots where a small flock of
poultry could not be kept and enough
scraps find their way into the garbage
can to provide a large proportion of the
food. No male birds should be kept as
they are both a nuisance and an expense
which if done away with and the house
kept clean and sanitary there is abso-
lutely nothing about such a plant that
could possibly annoy the neighbors. If
say one in every one hundred city fami-
lies would produce even enough eggs
for their own table, it would reduce the
number of those who only consume and
add that many more to the list of pro-
ducers.CANADA IMPORTED EGGS LAST
YEAR.During the fiscal year ending March
31st, 1914, over 11.4 Million dozen eggs
were imported into Canada. These
came from Great Britain, Hong Kong,
China, Japan, New Zealand, and United
States. Surely Canadian poultry keep-
ers can supply the demand this year. If
all help in this matter there should be
no lack of eggs and if care is exercised
in the production there should be a good
revenue to the producers and the con-
sumer ought not to pay such exorbitant
prices as sometimes have been asked in
the time of scarcity.BETTER HAVE THE COST LOW
THAN THE SALE PRICE HIGH.Owing to the high price of feed it
may cost more this year than usual to
produce new laid eggs but by careful
management the average cost of one
dozen of eggs might be kept as low as
usual. It is at the production end that
producers should aim to economize and
it is better to save at this end than to
expect extreme prices. This is always
the case and especially will it be so this
winter when everything the consumer
has to buy will be dear and money to
pay for it scarce. It will be a loyal
act to study how cheaply the eggs can
be produced rather than how much can
be charged for them.Prof. Edward Brown, the Veteran
Poultryman of England, made a sug-
gestion the other day to English breed-
ers, which suggestion even from this
distance sounds good. He thought that
as so many poultry breeders in Great
Britain had done business with Belgian
poultrymen, who in all probability were
killed, or who at least have had all
their stock destroyed, that these Eng-
lish breeders, as soon as the smoke of
battle had cleared away, might donate
to their old customers and friends in
Belgium, sufficient breeding stock to
enable them to start up again. This
suggestion of Prof. Brown's is worthy
of a Britisher and though Canadian
poultry breeders may not be able to do
this, they can show their loyalty by
producing as many new laid eggs as
possible for this Winter and at the
least possible cost. Strictly new laid
eggs in the Winter time are worth a
good price and the man who can pro-
duce them deserves credit and extra
remuneration but let us hope that this
Winter, by better care and manage-
ment we will have enough new laid
eggs at a price which is within the reach
of those who must have them.The German Creed Human
Sacrifice.Here are two quotations from the
writings of Nietzsche, the philosopher
who inspired the political creed now
current in Germany:1 "The dream is dispelled which
made the State begin with a contract.
What has he to do with contracts who
can command, who is master by nature,
who comes on the scene with violence
in deed and demeanor?"**Woodstock Woodworking**
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and justification, be it of royalty or of
commonwealth—that it should there-
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sacrifice of a countless number of men,
who, for its sake, must be humbled and
reduced to imperfect beings, to slaves,
instruments."Such views have an interesting sound
on this continent.**Hair Goods**

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