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HOUSEHOLD

PINEAPPLE HONEY. Three cups grated pineapple, 2 cups sugar, 3 teaspoons lemon juice.

Wash and cut the pineapple into quarters and grate away from the skins (skins are used for syrup), or wash, pare and put thru food chopper. To each three cups of fruit put two cups of sugar (1 pound) and if the pineapple is very sweet add three teaspoons lemon juice, but if tart no lemon is needed; put fruit and sugar in saucepan and boil slowly until it has thickened, stirring occasionally. It takes about 45 minutes to one hour. This is particularly good on toast and saves butter.

APPLE SLUMP. One quart apples, 1/2 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1/2 teaspoon salt, 1 egg, 1/2 cup milk, 1 tablespoon butter.

Wash and pare the apples; cut into slices; brush bakedish with butter put in the apples and sugar; cover with the dough. Place in moderate oven and bake 30 minutes; loosen sides and turn out on plate, dough side down. Serve with warm milk or cream.

DOUGH- Sift the flour, baking powder and salt into bowl; add the milk and well-beaten egg; mix well and add the melted butter. Pour over apples.

JELLIED FRUIT. Two oranges, 2 bananas, 1/2 lemon, 1 tablespoon gelatin, 2 cups boiling water, 1-2 cup sugar.

Soak the gelatin in 2 table-spoons cold water 10 minutes; dissolve in the boiling water; add the sugar. Pare and slice the oranges, skin and slice the bananas; put into bowl, pour the gelatin, sugar, water and lemon juice over and set aside until firm and cold. This is nice served with whipped cream.

BAKED TOMATOES AND CHEESE

Two cups canned tomatoes, 2 cups fresh breadcrumbs, 1 cup grated strong cheese, 1 teaspoon salt, 1 tablespoon sugar, 1 teaspoon butter.

Brush bakedish with butter; put half of crumbs in bottom, half tomatoes, a little sugar and salt, half the cheese, rest of crumbs, rest of tomatoes, sugar, salt and rest of cheese; put in moderate oven and bake 35 to 40 minutes. This makes a very wholesome and hearty dish.

ESCALLOPED APPLES WITH RAISINS

One quart of apples, being pared and quartered; 1 cup seeded raisins, 1-2 cup brown sugar, 1 level teaspoon salt, 1-2 teaspoon cinnamon, 1 cup water, 1 teaspoon butter.

Wash and pare the apples; brush bakedish (earthen dish is best) with butter; put in a layer of apple, a layer of washed raisins, then apples and raisins and apples on top. Cover with sugar, salt and cinnamon; add the water; cover dish and place in

moderate oven 1 hour. Uncover and bake 20 minutes longer. At this season of the year it takes apples longer than in the fall, and the reason for using raisins is that apples do not have the flavor in February as in the fall of the year but blended with raisins and a little cinnamon it makes a very good dessert with a little cream, or a good breakfast fruit.

France Battling For The Right

Paris, Jan. 22.—Albert Thomas, Minister of Manufactures, speaking at the anniversary commemoration of the death of Jean Baptiste Semanez, socialist mayor of St. Gervais, exhorted the socialists to sink all their differences and merge their efforts towards winning the war. M. Semanez was a peace advocate who was wounded while fighting with his regiment and died in a German hospital. M. Thomas told his hearers that France was battling for the right and that unless the right prevailed socialism was lost. "In the war of secession," says the Minister, "when the American States fought, south against north, for or against slavery, the great President



Abraham Lincoln, deploring the miseries of several years of fighting but invoking at the same time the principle of liberty which guided him, said:

"We have accepted this war for an idea, for a precious idea, and the war will end when its object is reached. I hope before God it will not finish before."

"I also pray that this war will not finish before the nations crushed by Prussian militarism have obtained the necessary reparations and guarantees. I hope it will not finish until the conditions of a lasting and substantial peace are realized."

The Bacon Hog Industry

Few people realize the change that has taken place in trade owing to the war. An example of this is shown in the bacon industry

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Prior to 1914 each year saw the exports from Denmark to Great Britain increase and those of Canada decrease for at least a decade back. Since that time Denmark has seemingly switched her trade from her friends to the enemy, for in 1915 the exports declined 73,000,000 pounds. At the same time Canada's exports have been continually on the increase, having been 23,620,861 pounds for the year ending March 31, 1914, 72,036,025 pounds for 1915 and 144,150,309 pounds for 1916. Against this has to be recorded a decrease in the last five years in the number of hogs in the country of one million. These facts are given in a pamphlet entitled "The Bacon Hog and the British Market," by John Bright, Live Stock Commissioner, and H. S. Arkell, Assistant Commissioner, that can be had free on application to the Publications Branch, Department of Agriculture, Ottawa. The author points out that this state of affairs is most unfortunate in the face of the rare opportunity that is offered to further extend our "Wiltshire side" trade with Great Britain, a trade that for the year ending Dec. 31, 1915, amounted in value to \$15,957,652. While there is a certain demand also for the fat hog, Messrs. Bright and Arkell do not favour increased breeding in that direction for the export trade, as the United States are in a superior position to Canada for the raising of that peculiar sort. The bacon hog is our opportunity, but to take advantage of it we shall have to be more conservative in our methods. As the pamphlet says, the world over there exists a confidence in the future of the live stock trade which has no parallel in history. Canada has now the opportunity of placing herself in a very powerful position in the export bacon business. The most stable condition of affairs can be brought about by each farmer doing "his bit" to increase production without involving himself in any great financial outlay.

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