

Charge
As pointed out above, interest charges have been sharply reduced as a result of refinancing at lower contract rates and of further temporary rate reductions made by the

Decrease in Foreclosures

During 1926, it is estimated that there were 18.2 foreclosures per 1,000 farms in the United States. In 1932, the number of foreclosures reached 38.8 per 1,000 farms. By 1935 the number was decreased to 19 per 1,000 farms. These figures reflect the improved condition of agriculture (Table 5.)

Farm Credit Administration—
Division of Finance and Research. Mar.
1936.
Circular 382 U. S. Department
Agriculture, page 6. Index num
based on values of farm land
improvements as of March 1 of
year.

Table 4—Gross Farm Income.
Percent of Gross Income, Required for Interest on
Mortgage Debt, U S

Year	Farm Income
1926	\$11,480.00
1927	11,616.00
1928	11,741.00
1929	11,941.00
1930	9,454.00
1931	9,668.00
1932	5,337.00
1933	6,406.00
1934	7,265.00
1935	8,110.00

(continued on page 4)

DANISH HOG PROGRAM

These developments are the result of a policy adopted by the Danish Government early in 1933 to meet the situation which made a reduction in Danish hog numbers imperative. Factors included: a marked increase in hog numbers, reaching an all-time record of 5,500,000 head on Jan. 1, 1932, unremunerative prices for hogs as a result of increased Baltic and American competition in the British market, and the imposition in the United Kingdom of restrictions on the importation of pigmeat. The importation of pigmeat into the United Kingdom was limited to that which about 80 per cent of Danish hog production was exported to.

Temporary relief was afforded by the fact that in the last part of 1932 and early in 1933 by the imposition of a tax

Mr. Huff declared that reciprocal trade agreements will not enlarge the agricultural export market. "We are thinking in terms of war," he continued. "War feeds in their blood and war fear in their minds. They want food and they produce under their own power. They are not going to subsidize producers a logical part of the plans. We are opening no doors to agricultural commodities by these agreements. Export markets in the United States grow and practice the same in the rest of the world." "Merely to compare the present volume of agricultural imports with past averages does not reveal the truth," he said. "The present is happening to us. We must

National Farmers Union President, E. E. Everson will speak at Clay Center, Kansas on Wednesday evening, July 8th in Dexter Park. Brother M. L. Beckman, who is in charge of the meeting says the meeting will be opened with music by the Clay Center Band. The Gunter sisters of the Cloud County Farmers Union will also render a few songs and musical numbers. All the surrounding counties are invited. The Farmers Union folks and their friends from the surrounding counties to come to Clay Center on the evening of July the 8th, to help them greet President Everson as he arrives. The meeting opens at 8 p. m. Mr. Everson will speak at 9 p. m.

On Thursday evening, July 9th, President Everson will speak in the moreland, Pottawatomie County. There may be some in the court room unless other arrangements are made later. This meeting is in charge of Brother W. H. Pierson, president of the Pottawatomie County Farmers

Union. He will speak at Kellogg, Cowley County. Neil Peterson, county president, will be in charge of the meeting. Neil promises all a good time and lots of ice cream after the meeting. All within distance of Kellogg, whether members or not, should make point to be there.

The next meeting of this series will be held at Cedar Vale in Chautauk County, Saturday evening, July beginning about 8:30, p. m. Charles Cable manager of the show will have a store in front of the hall. After the last meeting, Charley wrote over the phone that he did not like all the program arranged in this use in this notice, but all who will be well repaid for their time and trouble.

No one who possibly can miss coming to one of these meetings. If your harvest is not quite done if a little earlier anyhow and you are going to the meetings, take your spare grain and bring you more real than the same amount of time

Decreased Percentage of Farm Income Required to Pay Interest Charges.

As a result of increased farm income and decreased interest expense, the percent of gross farm income required to pay interest expense, the decreased interest expense, the percent of gross farm income required to pay interest is lower than at any time during the last ten years. For example, it is estimated for 1932 that the percent of the gross income

Individuals and other agencies.....	3,229
Total.....	\$7,770
Farm Credit Administration	
Division of Finance Research. Mar-	
1936. Estimated by the Farm	
Administration.	

Table 4—Gross Farm Income. Estimated on Farm Mortgage Debt. Percent of Gross Income, Received for Interest on (Mortgage Debt, U.S. Bureau of Agriculture (Economics))

Year	Gross Farm Income	Percent of Gross Income, Received for Interest on (Mortgage Debt, U.S. Bureau of Agriculture (Economics))
1926	\$11,480	11,610
1927	11,741	11,941
1928	9,658	9,848
1929	5,337	5,406
1930	6,406	7,265
1931	8,110	8,110
1932		
1933		
1934		
1935		

(continued on page 4)

Junior and Juvenile Department

Juniors from 16 to 21

Juveniles from 16 to 6

THIS WEEK'S LETTER

By Aunt Patience

I have been looking over the book I mentioned a few weeks ago, "Good Manners" which seems to deal specifically with social situations, duties and responsibilities of young people in their every day relations with their home folks, and friends and neighbors, as well as with people they meet casually.

Much of the embarrassment that causes annoyance in due to not knowing what to do, or what not to do. We have a sense of self-confidence if we have a clear understanding of the situation and know what is to be done as the different situations present themselves. We feel at ease, while the lack of knowledge makes us uncomfortable, and every one around us, also.

Quoting from Chapter 1, on your manners at home "When you get up in the morning, start the day right with a cheery greeting to your family. A smile is infectious! If you have a happy disposition, you will find happiness everywhere. Remember that old adage, "Laugh and the world laughs with you." If you have a kindly consideration for others, you will find it very natural to be mannerly, because to be good-mannered is just to do unto others as you would be done by."

And here is an especially interesting paragraph on "Setting the

Table." It says, in part, "Learn to set the table correctly so that the table looks convenient, orderly and balanced. At each cover place the knife at the right with the blade turned in, the forks at the left with the tines turned up. Place the spoons at the right of the knives, bowls turned up."

Use just enough silver for the meal. When two or more forks are used, the fork on the outside is used first. This rule is used for spoons, too. Place all silver in one inch from the edge of the table. Place the water-glass at the tip of the knife. Place the butter place, or salad plate, at the tip of the fork. Lay the napkin straight at the left of the fork.

The mother's place is nearest the kitchen, the father's place is at the opposite end of the table. If you are in doubt as to where to place a dish, or a piece of silver, put it where it will be easiest to use, without crowding any place. The book is filled with information we use every day, and I have found it very interesting. I suggest that it be added to the library of your local, and of your school, that every one may have the opportunity of reading it, and having it for reference when needed.

Aunt Patience.

MESSAGE TO THE LOCAL Patriotism—What Is It?

Independence Day! How those words fill our minds with thoughts of those who sacrificed everything—lives, fortunes, health—willingly and gladly, for the sake of principle. There was a new country to be explored, a new frontier to conquer, homes to be built, a new political system to be established. These were worthy challenges to those pioneers who dared and won.

As we celebrate this day, let us dedicate ourselves to carry on the task they began, for the frontiers of today are calling again. The task is great, the challenge is stern, yet the reward of having worked and won will amply repay those whose hearts are large enough to take in their brothers.

The writers of the Declaration of Independence undoubtedly envisioned both political and economic independence, yet the right to Liberty and the pursuit of Happiness is certainly challenged by economic conditions today.

On this day when the emotions of patriotism stir us, let us consider what patriotism is. "His not to question why, His but to Love Liberty, and the pursuit of Happiness is certainly challenged by economic conditions today."

Do we know why we are spending three million dollars a day for preparation for war—against whom? And why are these huge appropriations rushed through Congress in dictator style, with no time for consideration, lest the people should get informed and aroused.

Why is our Navy being built to "protect our interests in all parts of the world?" so that we will spend in 1937 for the Navy alone, more than the total cost of government in 1900? Are we patriotic or even civilized when our Federal Government spends as much for war preparation every three hours as for Maternal and Child Welfare in a YEAR?

The word "Patriotism" means one's fatherland or native country inherited from the father. Will patriotism

flourish in a land of tenants? If our country should actually be in danger of invasion, which is a remote possibility, would the soldiers of today, many of them the sons of tenant farmers, fight with the zeal and tenacity of our Revolutionary forefathers who were fighting for their homes and country? Or would they feel that they were just saving the property of the landlord and mortgageholder? Morale is the greatest asset of man, be he soldier or civilian. When he feels that he is not working for and defending his own home he loses that strength of purpose, as many evicted farmers can testify, and speak with the hired Hessian soldiers. The home owner is the home defender and country lover; the basis of true Patriotism.

Farmers of America, Awake! Ring the bell of Economic Liberty and Independence and again learn that we are on our own. "Divided We Fall." We cannot be independent individually. Let us save the heritage of political independence that our forefathers won for us, and by the peaceful revolution of cooperation, then the Economic Independence, then the independence of greed, injustice and oppression will vanish.

With courage and brotherhood in our hearts we can be successful; as were our Revolutionary ancestors. They also were disheartened, had foes from without and treason and treachery from within. The future is in our hands, but they dared to do and sacrifice. We, too, like they, will have to sacrifice, but with love in our hearts let us work for and with our brothers, that Freedom shall not perish from the earth!

LOYALTY AND PATRIOTISM

With Flag Day on June 14th and Independence Day soon, we should be seriously thinking what these crowds really mean to us. Does loyalty to our country call for the blind, unreasoning following of a public sentiment created by artificial means, or should we know where we are going and why? The former leads to despotism and dictatorship and the latter to a better and truer democracy.

On Memorial Day, just passed, we remembered in speech and action the lives of those who marched away from a noble service for their country. Some never came back, some came back to a living death; but most all of the veterans of the late war are thoroughly disillusioned about the "glory of war" and realize too late that the thing they marched away to accomplish was not done. Instead we have a world far more warlike than in 1914 and prepared to kill on a more enormous scale than history has ever known.

On these coming days of patriotic observance let our thinking be directed toward preserving the flag and the country we love, not destroying it by the blind unreasoning emotion that is sometimes mistakenly called patriotism. Preservation of home and of country is the desire and duty of every man worthy of the name, yet how are we to accomplish it? We have seen gold, the base of our system of exchange, pour out of our country in 1932 and 1933, yet no enemy was raiding our shores and forcing us to pay tribute. We have seen homes lost, crops destroyed, people suffering for the want of necessities of life; every branch of our government forced into debt and a large share of our citizens lose their life's savings and security; millions lose their chance to make an honest living, yet no visible enemy has entered our country and forced us to pay tribute.

A New Call for Patriots! This situation calls for a type of patriotism that few have seen the need for, or have practiced. Here is the New Frontier for Patriotism; a place that calls for much more physical and mental courage as anything that has confronted and challenged American youth and manhood of any generation. Here we must meet a foe that always moves in the dark and devious ways, blinding its victims with the gas of propaganda, and shackling them with chains of custom and greed; then after subduing them by the Big Offensive of Deflation, they are forced to pay tribute through usury. We are still not com-

PROPER WAY TO DISPLAY FLAG

Flag Day will be occasion for displaying the Flag, and the National Americanism Commission of the American Legion, urges all to observe the rules of the Flag Code in showing proper respect for the national colors.

Following are some of the rules: The Flag represents the living country, and is itself considered as a living thing.

The Flag should be displayed only from sunrise to sunset, or between such hours as may be designated by proper authority.

It should be hoisted briskly, but lowered slowly.

When carried in a procession with other flags, the national colors should be either on the marching right (the Flag's own right) or when there is a line of other flags, it may be in the front of the center of the line.

When displayed with another flag against a wall it should be on the right (its own right) and the staff should be in front of the other where they cross.

When the Flag is displayed in a manner other than by being flown from a staff, it should be displayed flat, whether indoors or outdoors, to the Flag's own right—to the observer's left.

When displayed over the middle of the street, the Flag should be suspended vertically with the union to the north in an east or west street, or to the east in a north and south street.

When used on a speaker's platform, the Flag, if displayed flat, should be displayed above and behind the speaker. If displayed from a staff, it should be in the position of honor, at the speaker's right.

The Flag should never be used to cover the speaker's desk nor to drape over the front of the platform.

When the Flag is displayed from a staff projecting horizontally or at an angle from the window sill, balcony or front of building, the union of the Flag should go clear to the peak of the staff unless the Flag is at half-staff for mourning.

When the Flag is suspended from a line extending from a house to a pole at the edge of the sidewalk, the Flag should be hoisted out from the building towards the pole, union first.

WHAT TO DO

It might be well to refresh our memory on a few points which are necessary to observe, when one is presenting a subject before the local. First, always stand up straight, both feet square on the floor, and face your audience.

Speak slowly and distinctly, and loud enough to be heard in the back of the room. Do not be hesitant. You have something interesting to tell the group, and you want them to be as interested in the subject as you are.

Know what you are talking about. Study and think about your subject enough so you will have the facts well in hand. Spend some little time acquiring information, but do not memorize material. If you speak from memory, too often your delivery becomes mechanical and boring to your audience.

Most often, also, they lack a sincerity which is necessary, to present your subject convincingly.

We would suggest you make notes, with your thoughts outlined, and build up your subject to its proper importance.

THE MOTORIST'S PRAYER

"Grant me a steady hand and watchful eye, that no man shall be hurt when I pass by," starts The Motorist's prayer first appeared in the London Church Times.

The Prayer is a reminder that good driving is a Christian obligation. It follows: Grant me a steady hand and watchful eye, That no man shall be hurt when I pass by.

Thou gavest life, and I pray no act of mine May take away or mar that gift of thine. Shelter those, dear Lord, who bear me company, From evils of fire and all calamity.

Teach me, to use my car for others' need, Nor miss through love of speed The beauties of the world; that thus I may, With joy and courtesy go my way.

ONWARD FARMERS UNION

(Tune: "Onward Christian Soldiers") Onward Farmers Union! marching as to war With the Union banner going on before; Freedom, royal Master, leads against the foe; Forward into battle, see His banner go!

CHORUS

Onward Farmers Union! marching as to war, With the Union banner going on before. II Like a mighty army moves this Union band; Brothers, we are treading where freedom's path have trod; We are not divided; all one Union, we, One in hope and purpose, every farmer free.

Onward, then, ye farmers, join our happy throng, Blend with ours your voices in the

Union song; All created equal, this our creed shall be; As the farmer prospers, even so do we.

—J. ALONZO SANDERS, North Dakota.

OFFICIAL PEACE DAY

In response to a query to its nationwide membership on the general desirability of having the Federal Government designate an official day when Peace could be celebrated by all Nations of North, South and Central America, the Public Action Committee has already received favorable replies from thousands of people.

"The significant fact about this expression of the public's feeling," said Mrs. Seth Milliken, Chairman of the Public Action Committee, "is that the suggestion of any sort of international peace celebration came from the American people themselves. We had queried our nationwide membership on the general desirability of having the Government designate an official day when peace could be celebrated. There is now no such occasion, though there is an Army Day, a Navy Day, and Preparedness Week. The idea of making such an event an international one came back at once from many of our members; and it is worthy of note that a number of those advancing the international idea live along the Canadian border. They understand correct international relationships."

Cards and letters have poured into the committee's offices in Rockefeller Plaza New York, and nearly 6,000 people have to date stated their preference for specified months. November, because of Armistice Day, and May, because of Decoration Day, are favorite dates. A general sentiment is noticeable for some period within the school year.

AMERICA THE BEAUTIFUL

Oh beautiful for rolling plains, where fertile acres lie; The home of men who feed the world, why must her beauties die.

America! America! Why must the Sons of Earth be slain? For rightful gain, seek but in vain In this rich land of their birth?

Oh beautiful for Law and Right, proclaimed by heroes dead; When Peace and Plenty filled the land and multitudes were fed.

America, America! Redeem thy pledge to men, That all may be content and free And Justice rule for aye.

Oh beautiful for Pioneers who cleared thy fertile soil; And reared their sons to build thy fame, with hard and honest toil.

America! America! Restore their hopes again, And raise them to their rightful throne Among the Sons of Men.

Oh beautiful for stores of wealth, and fields of garnered grain; Why must the hungry cry for bread while others seek but gain?

America! America! Inspire the souls of Men, That all unite to win this fight. Redeem our land again.

A DREAM

I dreamed last night that war had come again, And led for men, and men, and men! And boys of tender years were mustered, too. And old men prayed and women wept, To no avail.

The air was filled with hideous things, The deadly gas 'neath giant wings, Smote all who happened in its path, And God seemed lost.

I woke, and lo, the earth was green, All vanished now, the dreadful scene. The song of birds I heard again—The sky was blue and soft the breeze No sign of war—

It was a dream, and yet, and yet, These sights and sounds I'll not forget. Another war! The Voice above says, "No!"

And men who seek His will to do Re-echo, "No!"

By JULIA GRAYSON (The Farmer's Wife)

GIVE US MEN

God give us men; a time like this demands Strong minds, great hearts, true faith and ready hands.

Men whom the lust of office cannot buy; Men who possess opinions and a will; Men who have honor; men who will not lie; Men who can stand before a demagogue.

And brave his treacherous flatteries without winking; Tall men, sun-crowned, who live above the fog, In public duty and in private thinking.

For while the rabble, with its thumb-worm creeds, Its large professions, and its little deeds, Mingle in selfish strife—lo! Freedom rules the land, and waiting Justice sleeps.

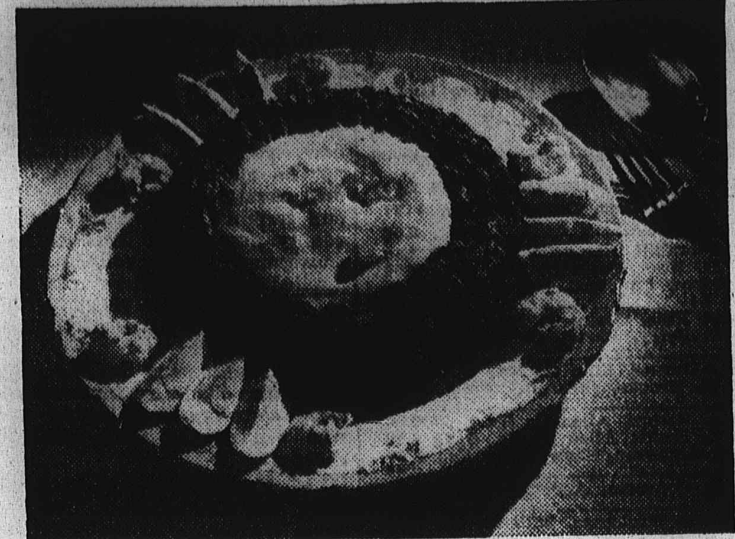
J. G. HOLLAND.

HAVE YOU TRIED THIS?

Next time you make a plum or fig pudding which is not to be eaten immediately, rub the inside of the bowl with a clean cloth dipped in glycerine will do the trick and make for clearer vision.

HAVE YOU TRIED THIS?

Eye-glasses sometimes become blurred from steam forming on the lens. Wiping with a clean cloth dipped in glycerine will do the trick and make for clearer vision.



A hot spinach ring mold with center filled with creamed shrimp, makes an appetizing and nutritious main dish for lunch or dinner. It is excellent for buffet suppers because it looks attractive and tastes ever so good. Hot biscuits, feathery light, or crispy whole wheat muffins with plenty of butter, will go well with it.

For a tempting dessert, there are sour cream cake topped with fluffy butter icing, a tart fruit and milk to drink.

The spinach ring suggests a delightful variation for serving this spring tonic green, rich in iron and so good to "tone up" the general character of meals.

The cream sauce, made with butter and rich milk, is combined here with canned shrimp. Slices of hard-cooked eggs are used as a garnish. Thin slices of lemon or strips of pimento are other garnishes suggested. Tuna, left-over cooked meats, vegetables or mushrooms, might be used instead of shrimp.

Make the white sauce in a double boiler so that it may be kept covered until just before serving. This prevents a crust from forming on top. This recipe makes 6 generous servings.

Spinach Ring Mold with Creamed Shrimp

3 cups cooked spinach
1 teaspoon grated onion
1 tablespoon butter
1 teaspoon salt
1-6 teaspoon black pepper
1-3 teaspoon paprika
2 eggs
3 cups cream sauce
1/2 cup fine bread crumbs
1 to 2 cups whole canned shrimp

Chop spinach fine and add grated onion which has been browned in butter. Season with salt, black pepper, paprika and add the well-beaten egg yolks. Mix the spinach with one and one-half cups of cream sauce and fold in the well-beaten egg whites. Place in a buttered ring mold and dust with bread crumbs. Place in a pan of hot water and bake in a moderate oven (350 degrees F.) for twenty minutes. Loosen the spinach by pressing from the side of the mold. Heat the shrimps with the rest of the white sauce. Garnish and serve.

:: Of Interest To Women ::

SPICY RELISHES BRING ELEGANCE TO PLAIN MEALS

It's a tradition among housewives that no restaurant food can compare favorably with a home cooked meal, and it takes a brave or tactful family to hint that mother could pick up a few ideas from the professional caterers, especially in the matter of fancy touches which add to the pleasures of the table.

Many a restaurant had made a reputation for itself through side dishes that add an air of elegance to otherwise simple but well cooked meals. A whole spiced peach, a spoonful of spiced pear preserve, an orange fritter sprinkled with powdered sugar and some grated nutmeg—these are pleasing to the eye, nose and palate.

The quick and preserves can be bought in cans and jars if you don't put up your own in season, and the fritters are easy to make, so why not serve them and round out your meals with these delicious additions?

Another colorful relish that is simple to prepare at home is Spiced Red Cherries. You simply simmer a large can of tart red cherries for 20 minutes with 1-2 cup of brown sugar, a 2-inch stick of cinnamon, 2 whole cloves, and 1-8 teaspoon powdered nutmeg. Remove the whole spices, and then add the mixture to a package of cherry flavored gelatin dissolved in 1 cup of boiling water. Add a half teaspoon of salt, stir well, and pour into individual molds and chill.

MULBERRY JELLY

Wash mulberries carefully. Cover with water and cook slowly until berries are quite easily mashed. Strain twice. To 1 cup juice add 1/4 cup of apple pectin and 1/4 cup sugar. Boil rapidly to jelly stage. Skim and pour into sterilized jelly glasses. Use slightly under-ripe mulberries.

BEETS

Use small uniform beets. Wash carefully; leave the roots and stems long. Boil 15 minutes, plunge into cold water, remove the skins and pack into clean jars. Add 2 teaspoons of salt and sugar mixture if desired to each quart jar. Fill to within 1/2 inch of top with boiling water, put on cap, screwing band firmly tight, and process in pressure cooker, 40 minutes at 10 pounds; or in water bath, 120 minutes; or in oven, 210 minutes at 250 degrees.

CHERRY RELISH

Two cups pitted cherries, 1 cup seedless raisins, 1 teaspoon cinnamon, 1/2 cup brown sugar, 1/4 teaspoon cloves, 1/4 cup honey, 1/2 cup vinegar. Cook slowly one hour. Then add 1/2 cup pecan nut meats and cook 3 minutes longer. Pour into sterilized jars and seal.

ASPARAGUS SOAP

The tough part of asparagus may be used in making soap. Cook in enough water to cover. When soft remove from fire and press through a sieve. Pack into clean jars, add 1 teaspoon of salt to each quart jar if desired, and put on cap, screwing band firmly tight. Process in pressure cooker, 40 minutes at 10 pounds; or in water bath, 180 minutes; or in oven, 210 minutes at 250 degrees.

CARROT JAM

5 lbs carrots
6 cups sugar
Juice 6 lemons
Wash, pare and grate carrots. Add lemon juice and sugar, cook slowly until thick. Pour into sterilized jars and seal.

PEA SOUP

Precook the peas until soft in water to cover. Remove from fire and press through sieve. Pour into clean jars and add one teaspoon salt to each quart if desired. Put on cap,

screwing band firmly tight. Process in pressure cooker 60 minutes at 10 pounds; or in water bath, 180 minutes; or in oven 240 minutes at 250 degrees.

SOY BEAN NUT BREAD

Take 1 1/2 cups soy flour, 1 1/2 cups white flour, 1 cup sugar, 1 teaspoon salt, 6 teaspoons baking powder, 1 egg beaten, 1-3 cup melted fat, 1 1/2 cups milk, 1 cup nuts. To the sifted dry ingredients add a mixture of the egg, fat and milk. Stir in nuts last and bake in a moderate oven (375 degrees F.).

COTTAGE CHEESE SPINACH CASSEROLE

2 cups cooked spinach
1 cup creamed cottage cheese
2 eggs slightly beaten
2 tablespoons butter
Salt and pepper to taste. Combine all ingredients, place in well buttered casserole, sprinkle lightly with grated American cheese. Bake 30 minutes at 350 degrees F. Serves 6.

PRUNE AND RICE PLUFF

1/2 cup cooked Rice (cooked until very tender)
1 tablespoon gelatin
1/2 cup cold water
1 cup orange juice
1 tablespoon lemon juice
2 cans strained prunes
2 tablespoons sugar
1 egg white

Soak gelatin in cold water about 5 minutes and then dissolve over boiling water which will make gelatin of liquid consistency. Heat together rice, orange juice, lemon juice, sugar and salt. Add dissolved gelatin to mixture and blend together very thoroughly. Allow mixture to cool slightly and then add prune pulp. Again allow mixture to cool and when starting to thicken fold in egg white. Fill about 2/3 full of glass jars and dry. When dessert is thoroughly chilled it may be served. Top dessert with whipped cream or finely cut nuts.

ORANGE-CARROT MARMALADE

Clean 12 medium carrots, cut in small pieces and cook in very little water until tender. Slice thinly 6 oranges and 2 lemons and mix with the carrots. Add sugar in the proportion of 2-3 cup of sugar to each cup of mixture. Cook until clear or "jelling" begins. Pour into hot, clean glass jars and seal tightly.

KEEP CUT FLOWERS FRESH WITH SIMPLE CARE

If one must economize and still desire flowers in the house every day, their cost can be cut in two by proper care to make them last as long as possible.

When flowers are cut from the plant, their life is prolonged rather than shortened. In the florists' refrigerator they are held at a temperature which slows up the changes which are natural to all plants; and when they are removed to a vase or bowl in the house it is still possible to maintain their freshness and beauty for days.

A continuous supply of fresh water is their first need. This means changing the water once a day, and where the container is not large, often. Flowers should be submerged in water to one-third the length of the stem. In cases where shallow bowls are used, more frequent changes of water, and submersion over one-half of the stem at night are necessary. Milk bottles or other deep containers will serve for this overnight refreshment. It also helps to cut off a bit of the stem each day using a slanting cut with a sharp knife.

There is a temptation to let water remain more than a day in the vase where it means disturbing an elaborate arrangement. This can be avoided by procuring a length of

small hose, with which you can siphon off the old water and pour in fresh without touching a bloom.

Drafts, during both warm and cold weather, are much more dangerous to cut flowers than to humans. Place your vases in a part of the room to avoid them, and the flowers will last longer.

Discount the stories you hear about aspirin, salt or sugar reviving fading blooms. Exhaustive scientific tests have shown them to be of no value whatever. The most beneficial treatment for wilting flowers is to take them one by one and cut off an inch or more of their stems under water. A slanting cut with a sharp knife is best. This sends a flow of moisture into them which often works wonders. The problem of keeping the water sweet at all times may be difficult where the container is shallow, and a small quantity of water only can be used. In such cases fresh changes must be made frequently, although a small piece of charcoal, or a drop of formalin to a quart of water will be helpful.

Keep an eye on them on hot summer days, when the water is likely to evaporate more quickly, or direct rays of the sun wilt them.

SOW NOW FOR FALL HARVEST!

Best Salad Crops Come During Late Cool Weeks. Protect the Seeds From Scorching Sun

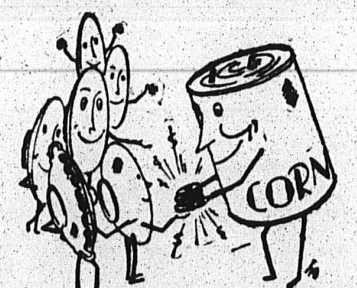
Experienced gardeners come in time to recognize that there are two seasons of harvest in the garden. In the spring, we sow crops to be harvested in the fall. While there are a few things which can be taken from the garden throughout the warm season, with the majority of crops there is a midsummer cessation.

The finest salad crops of the whole year are the fall crops. Not only lettuce can be grown then, but Chinese cabbage and chichory, both of which are at their best after a light frost and possess a flavor far superior to lettuce.

Advice is often given to sow seed for fall crops in July. But it is a mistake to wait too long. Summer sowing is not the easy task that sowing in the fall is. The cool, moist weather which seeds like best for germination cannot be counted on. As a rule, summer sowing should be deeper than winter sowing. A trench a few inches deep should be scooped out, and the ground soaked thoroughly by running the hose into it. Seed should be sown at the bottom and covered more deeply than usual. Do not fill up the trench but leave it to catch dews and light rains.

If the ground is very hard and dry, and the days are hot, it may be wise to cover the seeded with cloth, or even with paper, in order to check evaporation until the seeds have sprouted. Seeds put into the ground without precautions to provide moisture are very likely to remain inactive, and a disappointed gardener will declare that this task about midsummer sowing is all wrong.

The great advantage of fall salad crops over those of spring is that there is no temptation to go to seed. Instead of lengthening days, and warmer weather as the crop matures, the days grow shorter and cooler. Either the temperature or the duration of daylight gives plants the signal to go to seed in the summer time, and in the fall this signal is not received. To head lettuce goes on heading and Chinese cabbage makes big cylindrical heads of tender crispness, and we enjoy the finest salad of the year until killing frosts arrive. Chichory, or endive, is an especially fine fall salad.



CORN

Contributes To Many Dishes

HOT stewed corn is such a good dish all by itself that some housewives continue to serve it year after year, and fail to realize that corn can be combined with many other ingredients in dishes that add desirable variety to the menu and taste equally good. Try it, as an ingredient, in one of the following dishes and you'll soon find yourself inventing other combinations.

Corn and Rice Fritters: Beat four egg yolks well and add one cup cream, one cup corn and one-half cup boiled rice. Add one-fourth cup milk and then one and two-thirds cups flour, one teaspoon salt and two teaspoons baking powder sifted together. Fold in four stiffly-beaten egg whites. Drop by spoonfuls into hot deep fat—375 degrees—and fry until a rich brown. Serve at once with maple syrup. Makes about two dozen fritters.

This Taste Like More

Baked Spaghetti with Corn and Lima Beans: Combine four cups cooked spaghetti with one cup

canned lima beans and one cup

milk to three slightly-beaten eggs,

add one and a half teaspoons salt

and one-fourth cup chopped parsley,

and pour over. Sprinkle with

one-fourth cup grated cheese and

bake about thirty

