



Enterprising France.

Nearly \$8,000,000,000 is proposed to be spent by France for improvement of ports, interior navigation and railroads.

But Woman Does, Hon-Woman is head of man. Hubby-Certainly Hubby-Certainly; what man wear straw hat in January?

# The Price of Pork Chops and Bacon

Here are reasons why the fine, fresh pork tenderloins and pork chops, or savory ham, or crinkly bacon, which you enjoy for breakfast, cost much more per pound than the market quotation on live hogs which you read in the newspaper:

An average hog weighs 220 pounds.

Of this, only 70 per cent (154 pounds) is meat and lard.

So, when we pay 15¢ a pound for live hogs, we are really paying more than 21st a pound for the meat which we will get from these animals, even after taking into account the value of the by-products.

But people show a preference for only one-third of the whole-the pork chops, fancy bacon, and choice cuts from juicy hams.

This means that when we are selling Premium bacon at 431/24 per pound wholesale and Premium hams at 304, there are other parts for which we get as low as 6, or 8, per pound. The net result is an average profit to us of less the 1/ a pound.

The choice cuts are higher because of a demand for them.

Another thing: Only 35 pounds of the entire hog-or about 1/6th-is usually marketed at once. The rest must be pickled, cured, or smoked. This takes months, and adds to the costs which must be met.

Swift & Company, U.S.A.



# THE KITCHEN CABINET

HOLIDAY CANDIES.

A varied diet will not promote health, resistance to disease or effi-ciency and longsvity in the same de-gree as a diet containing liberal amounts of milk and leafy vegetables.—McCollam.

Who could imagine the holidars without enady? Candles made at home are doubly delicious and on the country and the country and

ters 320 degrees. When belting sugar the steam of kettles soft pass should be avoided. A clear fightle day is best. When sirup is cooked to a high degree of heat if sapt to eagar. Cream of tartar and glucose or a few grains of citric acid added to the mixture will keep it from graining. A tablespoadrul of glucose, a quarter of a teaspoorful of cream of tartar will be enough for a pound of sugar.

a quarter of a theseponthal of cream of tartar will be enough for a pound of regar.

The miding of fondant is the most important step in candy making. It is used in many ways, both as a coverting and also as filling.

It is far wiser if one has no thermometer to make the fondant in small quantities. To four captules of quarter add hair a cuprul of water and a table spoonfat! (heaping) of crorn sirrup relicose, or a bit of cream of the states with it would be copilly and the copil water to make the grains from forming, until when a drop is added to copil water it makes a ball while can just be handled. Four it carefully, not scraping the dish, into a buttered platter and let it cool until it can be handled. Sit with a wooden spoon from the edges to the center until it is all creamy and smooth. Then pack in and set away for a day or two. It is not seen the content of the content o

SEASONABLE GOOD THINGS.

The national song of China is that sung by its teakettles, and our poets liken it to the echoes of a cataract musified by clouds, a distant sea brasking upon the rocks, a raintenance ing a bamboo freet, of the prince of the pines on a distunt hill.—Dr. Wu. Ting Pang.

That Fans.

A little care and thought in the arrangement of food will make of a very con m on a lish something worth while.

With sugar keeping 'up in price it will behove almost any householder' to "keep a bee." A had when one may take sixty pounds from a hive it seems quite worth while to learn how to care for a hive of learn how to care for a hive of

from a nive it seems quite worth while to learn how to care for a hive of bees.

Honey Custard.—Bent two eggs, add half a teaspoortul of salt and one-the control of the co

legistation of platter. This will serve eight.

Petato and Mackerel Salad.—Plate cooked sait mackerel, using half as much fish as potato cubes. Mix a plat of porato with half a grated oalon and the flaked fish (one cupful), a table-spoonful of finely miaced parsiely, one dilli plckle chopped fine, one cupful of mayonnaise and half a cupful of whipped ceam with a teappoonful of horseradish. Caralish with alteed canned tomatoes.

Shirred Enga Greole Style.—For three eggs cut half a green pepper and half an onion in shered. Cook in a tablespoonful of butter until soft. Add three-fourths of a cupful of cooked strained tomato, and sait to season. Torm into egg diskes and into the tomato break a fresh egg. Set in the oven to cook until the egg is set. Serve at once.

Neces Maxwell

#### BOSCHEE'S SYRUP.

A cold is probably the most common of all disorders and when neglected is apt to be most dangerous. Statistics show that more than three times as many people died from industrial states and the state of the state

Planning His Future.

The Proud Father—I'm sure of it. The kid's going to inherit my looks.

The Food Mother—That will be awful. Can't you make a will and disinherit him?

"Cold in the Head"

Is an erule stack of Nesal Catarth. Forester the head "stack of Nesal Catarth. Forester the head" without to frequent the head without to frequent the head without the head without the head of the head

F. J. Cheney & Co., Toledo, Ohio.

Sending Cotton to Japan.

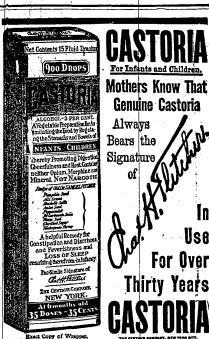
One million bales of American cotton will have been shipped to Japa by the end of the year.

#### HOW RHEUMATISM **BEGINS**

BEGINS

The exercisiting agonies of rheumatum are unually the result of failure of system. If the irritation of these urice acid crystein is allowed to continue, incurable bladder or kidney disease may resort to temporary relief. The sick kidneys must be restored to health by the use of some sterling renewly which the state of the single state

Matrimony is a school in which women unlearn most of the things they knew about men.





When

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