the centre reporter, centre hall, pa.

$\mathbf{T}^{\text {HE fisher looks so long and low }}$ That you might think him rather slow; At least you'd never guess that he Could catch a squirrel in a tree!

But he can dart through tree-tops tall, And hardly ever slip or fall. And while he's slower on the ground He's keen and tireless as a hound.

On fish and frogs he likes to dine, And often eats a porcupine! He's fond of mountain beavers, too, And for dessert he likes a shrew.
The fisher is a savage foe As all the little creatures know. If I were fox or cotton-tail I'd hate to have him on my trail!

How TO REDUCE KITCHEN HOURS

It's Wise to Cut Down Work in
Heated Season.
B, едith m. barber
 there are two compleely dirferent
planas stict may be followen or com bined ito a spectal prograno whict
 and other things which will keep
well
sereral
 made ap into quilck nont dilishes niso be












Amenu plan tor the week end, baseed
on these foods might be:
 $\sum_{\substack{\text { Tomato sind. } \\ \text { Frest cale. }}}^{\substack{\text { s.t. }}}$

 | Ired tea. |
| :---: |
| Berries. Cookles. |

 Creamed potatoss.
Carrost suth
cucumber mon butter. Cuacumberson satad
Banana tarts with whiped crea
 thish near meal tme. If you make

Oasis for the Thirsty Delegates in London


 stor
sor
for
man
ting
 the that noum mas bok bolited. rendy for the oren.
A plan tosed on this might be:




[^0]$\rightarrow 1$
4
1


Lights of New York ${ }_{\text {Ky }}^{\text {By }}$ LiLtevenson
 tury nore it was on quart pazee all ceer











 Tatron-Ttis canras is not up to
Oour standarc.
There is an an oft which I do not like
 did that.
New Englander Donates Trophy for Doumb Flyers
Boston.-Capt. Josept A. Wirson




 Which, true to tes
vinam dumb bell.

RANGE OF OVEN HEAT IN BAKING

Slow, Moderate and Ho Are Degrees in Order.

Morta of all tho figt alut to the



 mometer is the next best bet, In
fact it is a good piece of housebold
equipment to have on hand in any case, as it enables you to check your
oven regulator, which masy be jarred oven regulator, which may be jarred
out occuray sometimes.e. If you
do not have either of these house. do not have either of these house.
hold alds you may estimate your
temperature successsully with ex A slow oven. according to estimate
is from 275 to 350 degrees $F$. up. For starting the cooking of meats,
for startitg the baking of potatoes
for fish for a for starting the baking of potatos,
for fish, for biscuits, for popovers and
for pastry, a hot For baking butter cakes, a mod-
erate oven, 755 degrees $F$ Is chosen;
for angel and sponge cakes, a slow oven, 325 degrees $F$, which is a little
hotter oven than was formeriy used
for these cakea. Faperiment shows for these cakes. Experiment shows
that 323 degrees is the best chole For cooklies, depending upon the
recipe, 375 to 425 derrees $F$. 1 usual.
Iy indicated with the excentlo mancaroons, wisses or mexcering of
which which need a very slow oven, 250 to
275 degrees F . perature 18 lowered potatoes the term-
to a moderate oren grees $F$. For fruit and custard pie.
It is lowered after 15 minutes. modmost everything else demands a
feeste oven. Custards and saufa temperature of 375
most segrees $F$. and most scalloped dishes made of cooked
food and covered with crumbs talke
a moderate oven to heat the food

## 






[^0]:    O

