



A Pair of Shares and a Pair of Shoes

WITH the present price of shoes, think what a sense of satisfaction to say, "Well, this pair of shoes is paid for, without any effort of mine—praise be!" And that's just what you can say too if you have \$190 working for you day and night, right here in your own home town.

Consumers Power Company Preferred Stock Yields in Dividends 7.37% Interest On Your Investment

That means that the modest sum of \$190.00, buying two shares of this Preferred Stock, will pay you in interest \$14 a year, or the price of a pair of good substantial shoes. And it will pay you this dividend not only this year, but for all years to come.

TERMS OF OFFERING

Plan No. 1 (Cash payment.) Under this plan we offer the 7% Cumulative Preferred Stock of Consumers Power Company at \$95 per share and accrued dividends to date of payment for stock.

—OR—

Plan No. 2 (Time payment.) Under this plan we offer the 7% Cumulative Preferred Stock of Consumers Power Company at \$95 per share on a time payment plan, \$10 per share payable at the time of purchase; \$10 per share each month for seven months and \$15 for the final payment. We agree to pay interest at the rate of 7% per annum on the monthly installments paid, this interest to be credited to the purchaser on the books of the Company. Dividends from the last dividend date prior to the final payment will be charged to the purchaser and an adjustment made. No more than 25 shares may be purchased by any person under this time offering.

Purchasers under this plan have the option of withdrawing all partial payments at any time prior to the date of final payment for the stock, on 10 days' notice, and in the event of such withdrawal the Company agrees to pay 3% interest on the amounts paid in up to date of notice of withdrawal.

For further information ask any of our employees—or fill in the coupon.

Consumers Power Co.,
Gentlemen: Please send me full information regarding your 7% Cumulative Preferred Stock. It is understood that this request places me under no obligation to purchase.
Name _____
Address _____

Consumers Power Company
Birmingham, Michigan

It Earns as It Burns



It Burns

LIVE STOCK

CARELESS POISONING COSTLY

Frequent Reports Made of Animals Gaining Access to Paint Boxes and Other Containers.

The danger of animals poisoning themselves through the careless use of poison material when spraying or baiting for insects, is pointed out by officials at the Ohio Experimental Station, Wooster.

Every year reports are sent in of animals suddenly dying from poisoning, access to paint boxes and poison containers.

Sometimes Paris green boxes, white lead or arsenate of lead containers are thrown into the trash pile or dump and animals get the poison from these.

Paint boxes, even though tightly covered, are liked by cattle because of the sweetish taste of the lead compounds.

Such boxes should be thoroughly cleaned with kerosene before using for farm paints. If it is dried.

Materials most dangerous to live stock are Paris green, London purple, arsenate of lead, calcium arsenate, and any compounds of arsenic or zinc.

USES ONLY PUREBRED SIRE

No Scrubs of Any Kind Found on Farm of Farmer Residing in Chatham County, Wash.

More than a hundred of a group of farmers in Chatham county, Wash., who recently enrolled in the "Better Stock-Better Stock" campaign will purchase purebred sires in place of other classes of animals. The contributions to the department of agriculture should a particular interest in purebred livestock, and in other classes of animals besides swine are kept in the community.

The owner of one well stocked farm listed a Percheron colt as a sire.



Keep Only the Best Mares and Breed Them to Sound, Purebred Stallions of the Same Breed.

bull, a Chester white boar, a Lincolnshire, a brown pig, and a barrow rooster, all of pure breeding. There were no scrubs of any kind on this farm.

KEEPING HOGS IN CONDITION

Mixture of Charcoal, Salt, Air-Slaked Lime, Wood Ashes and Coppers Is Favored.

For hogs running out the following preparation helps to keep them in good condition. Take of charcoal three bushels; of salt eight pounds; of air-slaked lime two quarts; of wood ashes one bushel; dissolve one pound of copper in hot water, straining with the solution the mixture of the other things; mix all up thoroughly and set them where the hogs will have free access to them. Every farmer should have self-feeding boxes, or racks, so that the stock can only get the needed stuff, and not waste it for pig or two hogs a supply at one time.

PUREBRED STOCK ADVOCATED

Improvement Can Be More Quickly Brought About by Use of More Registered Sires.

The more general use of good purebred sires is strongly advocated as the foundation stone to live stock improvement on account of the fact that improvement can be more quickly and economically brought about in the herds of the country by the use of better sires than in any other way.

ECONOMIZE IN FEEDING HOGS

Where Abundance of Grain Is Furnished Animals Will Not Eat as Much on Pasture.

Where too much grain is fed the hogs satisfy their appetite on grain and will not eat as much pasture as they should. For that reason under present conditions, when grain prices are high and pork prices comparatively low, it is advisable to limit the grain ration to two pounds or less.

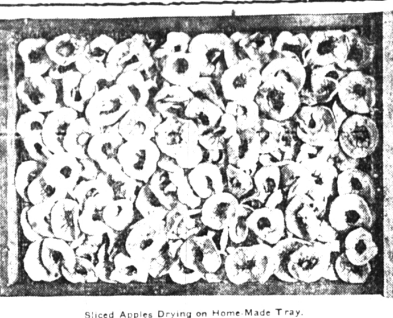
Feed for Cheap Production

Slates has been called its standing as a feed for cheap production by the experience of a few, but of many. Actual farm reports in every state show that the interest in the experiment station.

Isolate Alling Pigs.

In case any pigs appear sick, their prompt removal and isolation from the rest of the herd is imperative. If animals die suddenly their bodies should be removed from the herd. Burn or bury all carcasses.

HOMEMADE FOOD DRIERS CHEAPEST



Sliced Apples Drying on Home-Made Tray.

The purchase of expensive factory-made driers for fruits and vegetables often calls for an expenditure of several times the amount necessary to secure a good drier of either the home-made or factory-made type, according to the United States department of agriculture, which has made a study of the best types of driers for home use.

Expensive Drier.

The department has had its attention called to one drier now on the market selling at a price about five times that it would cost to construct a satisfactory substitute at home. While the interest which gardeners everywhere manifesting in increased food production should result in increased use of driers, the department believes that a large home expenditure for such equipment ordinarily is not necessary.

Information on Driers.

For the location of a department to make their own driers the department has published for free distribution pamphlets containing information and forms of the subject. One of the driers recommended is made of wood and is designed to hold on a small stove or small furnace. A one-quart size one-cube-foot tray is recommended as made of both wire screen and canvas or heavy unglazed cotton. With either of these materials much of the drier's surface can be covered with paper.

CORRECT RATIONS TO GIVE GROWING CHILD

Mixed Diet of Animal and Vegetable Foods Best.

Body Can Most Readily Obtain Materials Needed for Growth and Repair of Waste—Manner of Preparation is Important.

(By United States Public Health Service) It is a mistake not to give the growing child a ration of milk with each meal of the day. And along with this there should be in proper proportion, those articles of food that go to make up what may be called a well-chosen diet.

Experience has taught us that human beings derive best on what is commonly called a mixed diet of animal and vegetable foods. It is from a diet of this kind that the body can most readily obtain the materials it needs for growth and repair of waste.

The common foods which contain and therefore can supply the necessary food elements are as follows:

Fruits and Vegetables.—These include apples, berries, bananas, oranges, etc., spinach, turnips, tomatoes, melons, cabbage, green beans, peas, green corn and many others. These supply the minerals needed for building the body and for keeping it in good working condition; they also supply needed acids which prevent constipation and serve other useful purposes.

Meats and Great Substitutes.—These are the foods rich in protein. They include moderately fat meats, milk, poultry, fish, eggs, dried beans and peas and some of the nuts. They are also rich in iron.

Cereals.—These are rich in the starches of fat producing material and some of them contain iron. They are important foods. However, it would not be either wise or safe to live exclusively on wheat, rice, barley, oats and corn all the time. They are not sweetened.

Foods Rich in Fats.—Among these are bacon, salt pork, butter, oil, case, lard, cream, etc. They are important sources of body building. In addition, when used in moderate portions, they add both richness and flavor to dishes that without them would not taste well.

The important thing in planning a diet, however, is the provision of variety both in selection of foods served and in the manner of their preparation. Potatoes, for example, are an excellent food and universally eaten and enjoyed because they may be served in so many ways. If rice is on your bill of fare with meat, fruit, either fresh or cooked or canned, potatoes should be omitted for the supply of starchy food is furnished by the rice.

Making Cake Foundations.

In making cake foundations where coffee is used in place of milk, it should be remembered that as coffee does not have the thickening properties of milk, a tablespoonful less to a cupful should be used than if one were using milk.

Make Sure of Potatoes.

If you want to make sure the potatoes are good, cut one in halves, then put the two halves together. If they are sufficiently juicy to stick together they are good potatoes.

Water Cools Oven.

If the oven is too hot, a basin of water placed in the bottom will cool it.

Hanging Clothes to Dry.

When clothes are hung out to dry, cut them so the wind can fill them.



Drying Sliced Beets—Tray Is Part of a Home Made Outfit.

For winter use, this naturally reducing the food bills of the coming months.

LESS SUGAR IN MAKING JAM

Saving of One-Fifth to One-Quarter Can Be Made According to Kitchen Experts.

One-fifth to one-quarter less sugar can be used in making jelly and jam, experiments made by household experts in the United States department of agriculture experimental kitchen indicate. Another sugar-saving article tested by the experiment kitchen is to add one-quarter teaspoonful of salt to each cupful of fruit juice for jelly or pulp for jam, marmalade and conserve. In the case of nonacid fruit this makes the absence of the full amount of sugar less noticeable. The salty taste will disappear after the product has stood for a few weeks, but the flavor will be much the richer for the addition of the salt. Salt was so used in England during the war, and the method suggested was based on reports of the process.

With fruits of pronounced flavor, or where lemon and orange peel or spices are used for flavoring those with mild flavor, various syrups take the place of part of the granulated sugar. Usually half and half is the proportion used in substitution.

PREVENTION OF "FLAT SOUR"

Disagreeable Taste and Odor Can Be Avoided if Canner Uses Fresh Vegetables.

"Canned corn, peas, beans and asparagus may show no signs of spoilage to the eye and still when opened may have a sour taste and a disagreeable odor. This trouble is known to the canner as "flat sour" and can be avoided. United States department of agriculture canning specialists say, if the canner will use vegetables that have been gathered not more than five or six hours, blanch, cold-pick, pack one jar at a time, and place each jar in the canner as it is packed. The first jar in will not be affected by the extra cooking. When the steam-pressure canner is used, the jars or cans may be placed in the retort and the cover placed in position but not clamped down until the retort is filled. Rapid cooling prevents overcooking, clarifies the liquid, and preserves the shape and texture.

OF INTEREST TO THE HOUSEWIFE

Corn beef should be started to boil in cold water.

A four-pound fish should make six or seven portions.

Keep a good supply of thick holders handy when cooking.

Scrambled eggs served with asparagus make an excellent dish.

Scatter a few whole cloves around where ants are and they will disappear.

All fresh fruits may be served plain or stewed, using white sugar for the sweetening instead of sugar.

To make olefin that has worn off the pattern, look like new give it a coat of carriage paint and follow with two coats of varnish.

Ironing stains can be removed by means of liquid ammonia. Pour latter over spot, then dab repeatedly with the finger tips until it disappears. Rinse in cold water, then wash in the usual way with strong soap suds.