



*She  
Couldn't  
Go; Her Corns  
Wouldn't Let  
Her*

She remembered the agonies of the last dance. It kept her at home to coddle her touchy corns. She simply couldn't face the pain again.

How easy it would have been, what instant relief, if she had only known of Blue-jay. Blue-jay stops pain instantly. And the miserable corn is gone, roots and all, in 48 hours.

New shoes—smart styles—have no terrors to Blue-jay users. These soothing plasters, inset with a medicinal wax, have ended millions upon millions of corns.

**BAUER & BLACK**  
Chicago and New York  
Makers of Surgical Dressings, etc.

**Blue-jay**  
Stops Pain—Ends Corns  
Sold by All Druggists  
Also Blue-jay Bunion Plasters

When writing advertisers, mention *The Progressive Farmer*.



## Our Farm Women

Edited by MRS. W. N. HUTT

### WEIGHING THE BABY

How much does the baby weigh  
All in all? Oh, who can say?  
Not his dainty flesh and bone,  
Not his sweet, pink clay alone,  
Not his limbs so soft and fair,  
These are but a thing apart,  
These are but a thing apart,  
When we weigh him in the heart.

Who can weigh the light that lies  
In the heaven of his eyes?  
Who can weigh his sunny smiles,  
Or his sweetly winsome wiles?  
Who can estimate the worth  
Of an angel's kiss at birth—  
Dimples playing hide and seek  
In his round and rosy cheek?

Who can know the hopes and fears  
Of the mother's smiles and tears?  
Who can weigh the prayers expressed  
For the loved one at the breast?  
Who can tell the father's joy  
Wrapped within that baby boy?  
How much does the baby weigh  
All in all? Who can say?—Selected.

### THE RESTLESS GIRL

Is It the Fault of the Children or the Parents When the Children Are Not Contented?

ONCE in a while I receive a letter from a girl who asks me to help her get work in some near or distant town, and she really thinks she wants work, when the whole spirit of the letter shows that all she wants is to get away from home. One girl said, "My father and I do not agree. He blames me for being bad-tempered and I suppose I am. Now do not tell me to stay home and be contented and go to school, for I cannot do it."

It is easy to roll up one's eyes and raise one's hands in horror, "At the way girls behave now-a-days. They did not do so when I was young."

Let us face conditions as they are, not as we would like them to be, and seek a remedy for this restlessness.

Always the adults are striving to make the young see things from their point of view, to live according to their standards; always since the world began have young people been interested in the new, the untried, the

unconventional. Is it not for us then to be big enough and broad enough in our vision to find the viewpoint of the youthful and help and guide them rather than hinder and irritate?

The girl of today wants her own money; it is not sufficient for her to be told, "Father got a good price for his cotton today and perhaps if you ask him right, you can get him to give you money for a new dress." Had she received the wages that would have been paid the hired helper for similar work in the house, garden or cotton patch, or the percentage that would have been shared with a business partner, she would have been content with half as fine a dress and would have gained a knowledge of banking, buying and other business principles side from the happy feeling of independence it would have given her.

Young people want love. Contrast the feelings generated in the hearts of the two girls in this incident and see in which class you want your girl to be. The daughter of the family was taking me to the train in the automobile. As we were about to start, the father admonished his daughter thus: "Now get right back, don't stay out all night." Turning to me he said, "She's likely to run you in the ditch; she never did have no sense nohow." We stopped for a girl friend on the way, and as we started the friend's father said, "Bring my little girl home safe before dark, her old dad gets lonesome for her when she's gone," he added, as they exchanged a glance of loving understanding.

Girls want friendship, music, life, excitement. These they can get better through young people's clubs than through parties and porch swinging.

Canning club girls have an object for which to work; moreover their work and their pleasures are in groups and both are under trained leaders. There are The Progressive Farmer Young People's Clubs for self and community betterment. The boys and girls work, study, sing, give plays, inspect the poor-house all together. Then there is the wonderful organization of the Camp Fire Girls. Between meetings the young people are content to stay home and work hard.

Girls look forward to homes of their own, and consciously or unconsciously they enjoy meeting the boys. If the boys that come are greeted kindly and as a part of the family, the romantic period is passed safely. If, however, the girl is teased and the small brothers are allowed to make uncouth references to sister's beau, she prefers to take her pleasures elsewhere.

Yes, the young people want independence, appreciation, fun and the respect of family and friends. Is it a wrong thing they ask? Can we not join them in the quest for these character-forming attributes? We must always remember that it is the keen, eager, active brain that makes the girl reach out for something beyond the every-day grind of duty; that young people hate monotony and that if we are fortunate in having girls with brains, we must use our own ability and tact in guiding rather than thwarting; in developing rather than repressing. God bless our girls! What could we do without them?

### British Food Maxims

MAXIMS given wide distribution by the food economy department of the British food ministry include the following:—

"Rich people who make their dinner of lobster salad are good patriots. The rich man who eats neck of mutton and bread is not."

### THE PROGRESSIVE FARMER

"The woman who wastes a crust wastes a bullet."

"Eat slowly and you need eat less. Five people out of ten are digging their graves with their teeth."

The dustbin swallows the food of millions."

### SOME MAKESHIFTS IN CANNING

Honey for Sugar, Stone Jars for Glass—Other Suggestions

SUGAR is 10 cents a pound at this writing, and jam enough to supply a family all winter would make a fair sized sugar bill. We must, however, keep in mind that sugar bills are better to pay than doctors' bills, that sugar is a quickly available source of heat and energy, and that the family, especially children, must not be sugar-starved. What then shall we do to economize?

There are many farm homes that have a supply of honey left over or sterilized in jars. Honey as a substitute for sugar makes the delicious conserves of our grandmothers.

If you are in doubt as to how to use honey in many ways, just send a post card to Miss Caroline Hunt, States Relation Service, Department of Agriculture, Washington, D. C., and ask her for her Farmer's Bulletin No. 653, on "Honey and Its Uses." It costs only the price of the post card.

Where is the economy in using honey that is only four-fifths as sweet as sugar and sells for twenty cents a pound? The economy is in the fact that every farm can raise, at almost no cost, all the honey it can sell and still have left enough to use. Moreover, I know today farm homes that have gallons of last year's honey yet unsold. Honey can be used for sweetening cereals as our ancestors used molasses and maple sugar, and thus leave sugar for the canning if desired.

**Syrup for Sugar.**—There are great sections of our country in which the sugar cane grows luxuriously. A patch of cane, a home-made syrup and its use as a substitute for sugar in canning and preserving can save many a sugar bill and gallons of fruit.

**Instead of Tin Cans.**—Tin cans cost almost as much as glass jars just now and they can be used but once or twice while glass ones last indefinitely. Tin or glass must be used if fruit is to be sold and shipped. Glass is cheap at any reasonable price. If all the jars are full and there are still fruits and vegetables to preserve, what can be done?

Fruit can be kept in the glass jars and the juice poured off and kept as fruit juice in old, well sterilized cat-sup, medicine or other bottles. This saves space; the juice can be added when served if desired; new corks and paraffine, melted beeswax or sealing wax are all that are needed.

Beans and peas can be ripened and dried. Delicious as butter beans are, tins cannot be spared for them this year.

Much fruit can be kept by drying. When I was a child, okra, corn and other vegetables were dried, to be soaked and cooked in winter. Both Dr. Langworthy of the National Department and Prof. Hutt of the North Carolina Department of Agriculture are preparing bulletins about drying, which will be given to the public soon.

Salting vegetables in well scalded and sunned jars or wooden kegs is another method of keeping those foods for which there are no jars. Far be it from me to say that drying and salting are as good as canning; they are but substitutes. The snaps, okra or other vegetables are put in a layer, this layer is covered with salt and well weighted, next day there is another layer of vegetables and salt and soon the vegetables are covered with their own brine. The secret of "brining" vegetables is in keeping them submerged. These are soaked well overnight and cooked as fresh vegetables are.

Root crops can be kept a long time,



## To keep the children clean

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