

**HORSE RACING
AT STATE FAIR**

**FOUR DAYS OF RACING BEGIN-
NING ON OCTOBER 21. GOOD
MATERIAL IN PROSPECT**

Columbia. Four days of racing will be a leading amusement feature of the South Carolina state fair in Columbia, according to D. D. Witcover, race secretary of the fair association here.

Beginning Tuesday, October 21, the second day of the fair, the races will be conducted for the amusement and entertainment of the crowds that are expected to attend. Good material for the horse races is in prospect, it is said.

Secretary Witcover has issued the following statement of conditions that will govern the races:

"Rules of the Union Trotting association to govern with exceptions. Five per cent entrance fee will accompany nominations. Entries close October 21, except early closing events which close September 1, noon. All entrance money added to purses. No deduction for money winners. Five horses to enter, four to start. Mile heats, three heat plan. No horse can win more than one money. Harness purses divided 50, 25, and 15 per cent. Hobbles allowed. Colored drivers barred. Any number of horses may be started from one stable. Right reserved to change the order of program, to declare off any or all classes not filling satisfactorily, and to reject any entry. Usual weather clause will prevail.

"Entry fee to closed classes \$80, to be paid as follows: \$10 to accompany nomination and balance to be paid on October 21. If these classes do not fill will make up other classes to suit horses on ground.

"No entry will be accepted unless accompanied with check for first payment with \$10 with entry."

The program follows:
Tuesday, October 21
2:16 trot, purse, \$300.
2:17 pace, purse, \$300.
Pony race.

Wednesday, October 22
2:22 trot, stake (closed September 1), purse, \$600.
2:09 pace, purse, \$300.
2:12 trot, purse, \$300.
Pony race.

Thursday, October 23
2:20 pace stake (closed September 1), purse, \$600.
2:18 trot, purse, \$300.
2:25 pace, purse, \$300.
Pony race.

Friday, October 24
2:13 pace, purse, \$300.
2:25 trot, purse, \$300.
Extra race, consolation or class race to be made during week of fair. Pony race.

**Thrifty Tips
FOR THE HOME**

(By Miss Flo)

Baked Apples: When baking apples they should be baked in a hot oven and frequently basted with syrup.

White Clothes: White clothes of any kind that have turned yellow should be put in the boiler, half full of water to which a handful of salt and washing soda have been added. Let water come to a boil and keep simmering for about three hours. Rinse the clothes in plenty of cold water and hang in the sun to dry. When they have dried they will be perfectly white.

Custard: A custard that curdles in cooking can be made smooth by placing over cold water and beating with an egg-beater.

Windows: Windows will be very bright if a lump of starch is dissolved in the water with which they are to be washed.

Fruit Tart: Mix a little cornstarch with the sugar when making a fruit tart before adding the fruit. This will make the juice thick and will prevent its boiling over.

Furniture: When polishing furniture rub the same way as the grain. The furniture will polish much brighter and quicker.

Lemon: Before squeezing the juice out of a lemon, warm it well in the oven. You will get twice as much juice from it.

Linen: If a teaspoonful of salt is added to a basin of starch, the linen will have a gloss equal to new.

Scissors: To sharpen scissors cut a piece of sandpaper to pieces. This will sharpen them very nicely.

Brass: Embossed brass can be cleaned very successfully by making a mixture of one ounce of oxalic acid and one pint of soft water. Apply the mixture to the brass with a soft brush and polish with chamois.

Paint: Paint and rust spots may be removed by moistening and covering with a mixture of two parts of cream of tartar. Allow to remain on the spots for five minutes. Then wash out in clear water.

Porcelain: Bathtubs and wash bowls are very easily cleaned by rubbing with a piece of flannel wet with kerosene oil. Wash with boiling water to which some washing soda has been dissolved, then dry thoroughly.

Dresses: A colored dress or waist that is faded may be made pure white by washing in cream of tartar.

Dolls: To mend a doll that has been broken, bind tightly with strips of adhesive plaster. It will hold the broken parts firm for a long time.

Candles: Candles will burn better and more slowly if stored in a dry place six or seven weeks before they are to be used.

Dye: Before washing cotton stockings put a handful of common salt in the washing water. This will set the dye.

LITTLE HELPS FOR WOMAN'S WORK

WOMAN'S EXCHANGE
If you have a practical idea, or some new discovery that may be helpful to others in their household work. Send it in. The Field will publish it and sign your name to it, if you are willing.

Pocket on Inner Side of Apron
If you will sew the pockets of your aprons on the underside you will find this to be a great improvement over right-side pockets. This prevents them from being caught on kitchen doors, pump handles, etc. Miss J. L.

To Clean Lamp Burners
If you have an old toothbrush that has served its purpose, save it to use in cleaning lamp burners and wicks. It will clean out the little air holes in the burner much better and make the wicks more even than a cloth. Mrs. H. B.

A Roach Exterminator
If you are bothered with roaches about the house and have not been able to get rid of them, mix together equal parts of cayenne and borax and sprinkle in the "infested" places. The roaches will entirely disappear. This exterminator is perfectly harmless to humans. Mrs. J. M. D.

Uses for Vinegar
Use vinegar instead of water in mixing plaster of Paris. The mixture will be like putty and will not dry for 20 or 30 minutes. A little vinegar added to the water in which eggs are poached will keep the white from spreading. Wrap cheese in a cloth moistened with vinegar and wrap the outside with paper. This will prevent mold forming. Mrs. J. B. D.

When Hanging Pictures
By hammering nails downward into a plaster wall they will support weight better if the plaster becomes somewhat loosened than if the nails were hammered straight into the wall.

TRY SOME FRESH RECIPES
No matter how far removed from the coast you may live it is possible now to purchase fish in a fresh state. With refrigerator cars and fast freight they are carried to the most inland points in a day or two, and when brought from the water, they are as fresh as the fish you eat.

Baked Flounder Clean the fish carefully. Prepare a marinade as follows: Mix 1 tablespoon lemon juice, 1 scant teaspoon Worcestershire sauce and 1-2 teaspoon of onion juice for each 2 pounds of fish. Let the fish stand in this mixture for about 25 minutes. Serve with butter sauce and boiled potato balls.

Codfish Balls One cup picked-over codfish, 2 cups thinly sliced, raw potatoes, pour boiling water over both, and cooked until potatoes are done (not overdone) about 10 minutes. Strain quite dry, shake well and add a little pepper, 1-2 teaspoon butter, and 1 egg. Beat all together well and until cold and shape on a table-pong; then drop into hot fat until a good brown. Prepare just before using. (They are splendid for breakfast).

Drawn Butter Sauce (Excellent with boiled fish) Melt 1-4 cup of butter in a saucepan. Add 1-2 cup of flour and stir until well blended, but not browned. Add 2 cups hot water gradually, stirring constantly until smooth and creamy. Add 1-2 teaspoon salt, 1-8 teaspoon pepper, and 2 tablespoons butter, and stir until well blended.

Planked Shad Clean the fish and split down the back. Rub an oak plank thoroughly with salad oil. Lay the fish on it, brush over thoroughly with salad oil and dredge with salt and pepper. Bake about 25 minutes in a hot oven, basting frequently with melted butter. Decorate with duck-lime potatoes, asparagus tips, radish roses, etc.

Broiled Fish Bone the fish and remove the head and tail. Wipe dry and sprinkle with salt and pepper. Place in a greased broiler and broil the flesh side first. Then turn and broil the other side until brown.

Baked Mackerel Clean and split a mackerel. Place it on a baking pan and dredge with salt, pepper, and sifted flour. Dot with bits of butter and add hot milk to barely cover. Bake about 25 minutes in a moderate oven.

Eggs for Winter
The Chinese are said to preserve eggs by burying them in earth. At the end of a year they are dug up, and by the Oriental epics are

seemed delicious. That idea somehow does not appeal to people of this country. But the water glass method already enjoys some degree of popularity here, and the Department of Agriculture recommends it highly.

For the Laundry Bag
Instead of using a tape or drawstrings in the top of a laundry bag, sew the top together except for five or six inches in the center, and insert a wire coat hanger. The bag is quickly and easily adjusted and the hanger will not bend with weight of the contents.

To Remove Stains
Keep a small block of magnesia in the sewing machine drawer to apply to oil stains. It will absorb the oil and can be brushed out when dry. A blood stain may be removed instantly by pouring a few drops of peroxide on the spot, then applying the magnesia. Miss F. L.

Make a Tea Tray
A pretty tea tray can be made out of an old oblong or oval picture frame. Put a piece of flowered cretonne under the glass and screw a small handle into each end of the frame. Enamel or stain it some pretty color and you will have a tray that any housekeeper would appreciate as a Christmas gift. Miss M. M.

Prettier and Better Apple Sauce
Whenever you have opened enough of your canned fruit that half a dozen jars have accumulated, sort over your winter apples or buy a box of culls and make enough apple sauce to refill the jars. Try adding about six cranberries to each quart of apples. It improves both the color and the flavor. Mrs. E. E. W.

Economical Cake Flour
Instead of buying expensive cake flour make your own by using a good grade of wheat flour combined with cornstarch. Sift one cup of cornstarch with three cups of flour. Sift it all five times and keep it in a container holding about 25 pounds. It is always ready then. The cakes made of it will be just as light as those made from the expensive prepared flour. Miss M. C.

Care of Small Wounds
Be sure to keep an injury clean. Water to make sure that all the dirt and foreign substance are washed out. Do not touch a wound with your finger (unless it has first been washed clean), as our hands, "at no time, are surgically clean. Wrap the wound with a clean gauze bandage. If this is not at hand, use the cleanest thing procurable. Then take the injured person to a doctor. Small scratches and cuts may be washed clean with boric acid water (two teaspoons to a glass of water) or iodine water (four or five drops in a half a glass of water.) Protect all skinned knees with clean gauze, after the knees have been washed to remove sand and dirt from the injury.

Prepare an ordinary 10-cent flour
Procure an ordinary 10-cent flour sieve. You'll find it one of the most useful and time-saving articles in your kitchen. Use it for removing the skins and seeds from all kinds of fruits, for butters, for straining tomatoes for catsup, for straining gravy if you get lumps in it—in fact, you can use it every day instead of a sieve. The handle makes it so much easier to hold and the work is accomplished without soiling the hands.

Empty Cocos Cans
These empty cans suggested tea canisters to one lover of old people. At Christmas time she decorated the cans with oil colors, some with simple Japanese designs, some with dark floral effect. She filled each one with the recipient's favorite brand of tea and wrapped it in a Christmas-like fashion. A pretty cup and saucer, or a teapot, might be added by anybody who copies the idea.

To Clean Brushes
Dip the bristles in strong ammonia water and every bit of grease will vanish. Be careful not to submerge the back itself if it is of wood or ivory. Rinse and dry in the sun and air.

To Keep Flannel From Shrinkage
Put the article to be washed in cold water and let it soak for half an hour, then wash in the usual manner.

MAKE YOUR MINCE MEAT
If you keep on hand a jar of homemade mince meat it will mean delicious, quickly-made pies all during the holiday season. If well packed in a stone crock or glass jar, mince meat will keep a long time. In fact, the highly seasoned variety is better the

longer it stands. Meat is not always necessary for this pie filling for different fruits may be used and also green tomatoes if you have them.

Quick Mince-meat—One and one-half cups of chopped apples, 1-4 cup seeded, chopped raisins, 1-4 cup chopped cranberries, 1-4 cup currants, 1 tablespoon shredded citron, 1-4 cup shortening, 1-4 teaspoon each of cinnamon, mace, salt, cloves, 1-4 cup vinegar, and 1-2 cup black coffee. This mince-meat need not be cooked. Mix together and let stand 3 hours before using, so that the spices blend thoroughly. Then pour into a pie crust and cover. This is sufficient for one large pie.

Mince-meat—Four cups chopped beef, cooked; 2 cups chopped suet; 8 cups chopped apples, 1 cup brown sugar, 2 cups molasses, 1 cup jelly, 1 pound seeded raisins, 1 pound shredded citron, 2 tablespoons salt, 1 tablespoon each of cinnamon and mace, and 1 teaspoon of pepper. Mix and cook slowly for 2 hours, stirring frequently. Pack in glass jars or stone crocks and seal well. If the mince-meat gets dry a little black coffee may be added to moisten.

Ink: Ink may be removed from a linen tablecloth by steeping the cloth immediately after the ink has been spilled in boiling milk.

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