



Preserve the natural taste and color of your choice frozen cuts of meats, fish, fowl and game with WESTERN LOCKERAP—the wrap that locks in flavor. Designed for this one purpose, WESTERN LOCKERAP now has 20% more protective coating to give plus-perfect taste protection. Flavorful juices are locked in as flavor-stealing sub-zero air is locked out. You save as it seals.

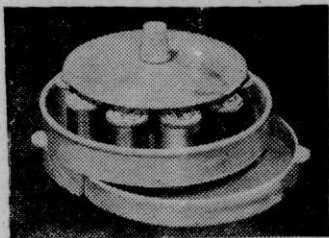
WESTERN LOCKERAP is available at your grocer's or locker plant in buff and the new pearly white full-bleached roll. For added assurance that your frozen meats, fish, fowl and game will retain meal-time "put-away" flavor, ask for WESTERN LOCKERAP for your rented locker or your home freezer.



FREE colorful guide to help you prepare, protect and preserve your quick-frozen foods. Ask for it at your grocer's or locker plant.



WESTERN WAXED PAPER CO.
PORTLAND • SAN LEANDRO
LOS ANGELES



"CUTE AS A BUTTON!"

Solve your "little gift" problem; give your friends or yourself a Mend-Aid. Holds 10 spoons. Has 2 half-circle trays which swing out from base for pins, snaps, etc. Removable usable thimble. In lovely mottled "Sivron Plastic," choice of red, ivory, brown. Sample prepaid, \$1.50 plus tax. Three, one color each, \$4.00 plus tax.

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little boys while they do the supper dishes. We have started with a story of Paul Bunyan and his Blue Ox and "The Heroes of Annapolis."

Thanks for bringing to my attention the many happy times enjoyed by my mother and me.—Mrs. R. A. Bundtrock.

SO DO WE

I do not have time to read—at least not nearly as much as I would like to. I find a great deal of my reading is limited to magazines for that reason, although during the winter months I do take time to read several books.

We do, however, spend some time each evening reading aloud to our two boys, ages 6 and 9 years. From the time our oldest boy began to read, we have spent part of the time reading books he enjoyed, so that he could take his turn in reading aloud.

Being Thankful

In jotting down the reasons

Why much "thankfulness" is due—I've worn my pencil to a stub,

Ran out of paper, too!

—Jean Breneman, Treasure County.

This not only increases his interest in the selection of the books, but helps him improve his reading.

I cannot say enough in praise of the Cascade County library and the fine service Mrs. Patterson is rendering rural families. I wonder how many families take advantage of this service. We seldom go to town without going out to the library for books, especially for the children. There is such a variety of books to choose from, and the children are very interested in choosing their own books.—Mrs. Robert Thoroughman.

AND SO DO WE

We started reading to our children as soon as they were able to follow or enjoy the simplest story. We gradually increased the scope of our reading as their understanding grew until now (they are both in high school) they have very respectable literary tastes.

Here are two devices we have found useful in developing those tastes. We found that, first, they will read eagerly of a serious subject, even while they are quite young, if it is in fictionalized form. There are very good historical and biographical books for children of all ages in our local libraries.

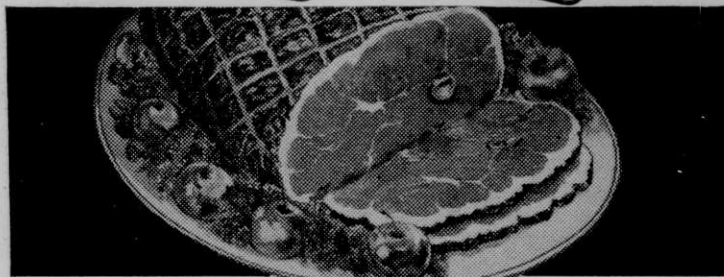
Second, a book that may be too far ahead of their "mental age" to be read with pleasure will be eagerly received when read to them. I believe some of the teachers in our schools have reached the same conclusion. One teacher read "Tale of Two Cities" to my daughter's class.

However, another teacher in the same school makes her classes plod through "Lady of the Lake" line by line, picking out analogy and simile, antonym and synonym. That is like taking a child to the circus and saying: "This may look beautiful and glamorous but it is not. It is just made to look that way by the use of tinsel and grease paint."

Few would spoil a child's pleasure in a circus that way, but some teachers concentrate upon the "tricks" used by the author to produce his effects rather than upon the story he tells so well. I'll wager that 10 years from now there won't be 1 in 10 of those children who can tell an analogy from an anthropoid ape, but if they had been led to see the real beauty of the poem they'd remember it all their lives.—Mrs. Edward Hayes.

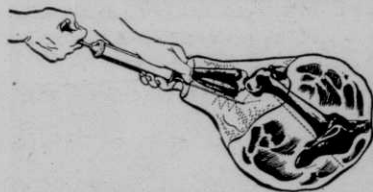
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with or without smoke flavor



Take your pick! If you like a cure that puts a rich, old-fashioned smoke flavor into your meat, get Morton's Regular Sugar Cure. If you prefer to smoke the meat yourself — or do not want smoke flavor — get Morton's Sugar Cure *without* smoke. Your dealer can supply both kinds. Choose either one — you're sure of mild, deliciously cured meat.

It's Easy to Cure Better-Tasting, Longer-Keeping Hams the Safer, Surer Morton Way



1 START THE CURE INSIDE. Dissolve Morton's Tender-Quick in water and pump along the bones. This fast curing pickle helps prevent bone taint, undercured spots.



2 RUB THE OUTSIDE WITH MORTON'S SUGAR CURE, which strikes in, curing toward the center. This assures a uniform, thorough cure, delicious flavor from rind to bone.

You'll get more enjoyment, more good eating when you cure your meat the Morton Way. It brings out all the natural flavor, improves color. And it's so easy — because every Morton product is ready-mixed, ready to use. No undercured spots. No waste. Try the surer, easier Morton Way. It's preferred by more than a million farm families.



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