

5,000 Acres En Bloc

In the Famous
Carrot River Valley
The Land of Luxuriant Grasses,
Pea Vine and Vetches

Soil is black loam, 18 to 24 inches deep; subsoil of clay. Crop failures here unknown. Abundant rain fall. Winter wheat and alfalfa successfully grown. Ideal stock and grain country. Good tracts of land such as this are getting very scarce, and with the high price of wheat, oats, flax and barley this land is bound to increase rapidly in value.

Price \$18.00 per Acre

Terms Are Easy

Will sell in tracts of 500 acres up. Field notes and map on application. An excellent opportunity for investment. We also specialize in improved farm lands. Write for our list.

STEWART & WALKER, LTD.
202 Sterling Bank Building
WINNIPEG, MAN.

Advertisements will be inserted under this heading, such as Farm Properties, Help and Situations Wanted and Pet Stock.

TERMS—Three cents per word each insertion. Each initial counts for one word and figures for two words. Names and addresses are counted. Cash must always accompany the order. No advertisement inserted for less than 50 cents.

FOR SALE—123 acre farm; good buildings and orchard, one mile from Church and School. Apply to Richard Wright, St. Mary's, Ont.

J. VICAR MUNRO, ARCHITECT & C. E.
Now is the time to have your building plans and specifications prepared and save money by getting competitive estimates. All classes of buildings "The Twentieth Century Barn", plank framed. Moderate charges.
Address Bank of Toronto Bldg., London, Ont.

JOHN C. COLTHART—Specialist in farm architecture. Plans, specifications, lumber bills supplied for all classes of farm buildings. Reasonable charges. Box 33, Fergus, Ontario

Cream Wanted

We are offering highest prices for cream from any point on C.N.R., C.P.R. or G.T.R., within 175 miles of Ottawa. We furnish cans and pay all express charges. Write for particulars.

Valley Creamery of Ottawa, Limited
319 Sparks Street, Ottawa

FARMERS' ATTENTION

FOR SALE: The formula or recipe for the best preparation you ever used for killing the "Potato Bug" (hard or soft) without injuring the plant. Can be used with equal success on berry bushes, etc. Is also a valuable fertilizer. Made and sold over my own counter. The 1st year 200 lbs., the 5th year over 5 tons. This is no fake, but a genuine offer. Price \$1.00. For full particulars apply to DRUGGIST, 550 Concession St.

Hamilton Ontario

YORK COUNTY FARM FOR SALE

Hundred acres clay loam, Vaughan Township, twenty miles from Toronto, half mile from village; good frame house, bank barn, pigery, bearing orchard, spring creek. Eight thousand.

JOHN FISHER & CO.

Lumsden Building - Toronto

CREAM WANTED

We meet any competition for GOOD QUALITY CREAM. We have the experience, the capital, and the market connection in the largest city in the Province. Prompt remittance. Cans supplied. Charges paid. References: Any shipper or any banker. It will be worth your while to ship us.

TORONTO CREAMERY CO., LIMITED
Toronto, Ontario

CREAM

Where are you shipping now? And what are you getting for your cream?

We want more individual shippers and more men to gather cream for us.

Write for our proposition.

Silverwoods Limited
LONDON, ONTARIO

R.O.P. Ayrshires—One yearling bull official record of 10,500 lbs. milk and over 500 lbs. butter fat; also some females of different ages. Write if you want something good. David Ashworth & Son, Denfield, Ont. Middlesex Co.

Bran Bread.—Two cups bran, 2 cups flour, 2 cups sour milk, 1 cup brown sugar, 1 cup chopped raisins, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt. Sift the flour, add bran, sugar, raisins and salt. Mix the soda and sour milk together, then pour them among dry ingredients, turn into a buttered pan and bake in a moderate oven for one hour.

Banbury Tarts.—Stone and chop one large cup of raisins. Chop equal parts of lemon, orange and citron peel, enough to make half a cupful. Add juice and grated rind of one large lemon, one egg beaten light, a small cup of granulated sugar. Mix all together thoroughly. Next make fine, flaky pie-crust and roll it thin. Cut out like cookies, spread with the above mixture and bake to a light brown.—Sent by M. M. MacC., Cumberland, Ont.

Egg Muffins.—Work 3 tablespoons butter until creamy and add $\frac{1}{2}$ cup sugar gradually, beating all the time, then add 1 egg well beaten. Mix and sift 2 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar and 1 teaspoon salt. Add alternately with 1 cup milk to first mixture. Turn into buttered gem pans and bake in a moderate oven from 20 to 25 minutes.

Cream Chocolate Pie.—Two tablespoons grated chocolate, 1 cup boiling water, 2 cups milk (part cream), 2 tablespoons sugar, 1 teaspoon vanilla, 1 tablespoon powdered sugar, 3 eggs, 1 egg white. Dissolve the grated chocolate in a very little hot milk, stir it into the boiling water, cook for 3 minutes, then take from the fire and set aside. When nearly cold whip into it the eggs beaten light, the yolks and whites separately; the milk, sugar and vanilla. Turn into an open pie shell, cover with a meringue made of the white of 1 egg and a tablespoon of powdered sugar, and brown lightly.

Chocolate Sponge Cake.—Heat over hot water 1 cup sugar, 2 tablespoons grated chocolate and a little vanilla extract; remove from the fire and beat until very light, adding 1 cup flour sifted with a teaspoon of baking powder and beating steadily for 15 minutes. Fold in quickly the stiffly beaten whites of 4 eggs. Bake immediately in a slow oven until it leaves the sides of the pan. Invert the pan when cooked until it cools. Ice with a soft-boiled frosting.

Banana Chutney.—Take 1 dozen large and rather unripe bananas, roast them in their skins then peel them. Add 4 red Chili peppers chopped fine and fried in a little butter, mix, season with salt, and juice of 2 lemons, beat and bottle.

Banana Fluff.—Two tablespoons lemon juice, 3 bananas, 1 tablespoon grapefruit juice, $\frac{1}{2}$ cup powdered sugar, 1 teaspoon vanilla, 3 eggs, $\frac{1}{2}$ cup canned fruit. Pour the lemon and grapefruit juice over the peeled bananas and keep in a cold place for an hour. Mash well and beat for 2 minutes. Stir in the sugar and add the whites of the eggs. Beat all until very light. Add the vanilla. Put the canned fruit in a glass dish and fold in the banana mixture.

Indian Pudding.—One-half cup cornmeal, $\frac{1}{2}$ cup molasses, 1 quart milk, 4 tablespoons butter, $\frac{1}{2}$ tablespoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt. Boil 1 pint milk in a double boiler, then stir in the cornmeal moistened with a little water. Add the molasses, salt, cinnamon and ginger. Mix in the butter, put in a deep pudding dish and set in the oven. After the pudding has thickened, stir in the remaining pint of cold milk. Bake for about 3 hours and serve with a lemon or hard sauce.

Mint Jelly for Roasts.—Wash 1 cup fresh mint leaves. Pour over them $\frac{1}{2}$ pint boiling water, cover closely, and let stand for half an hour, then strain, pressing hard. Boil together for 3 minutes 1 cup water and $\frac{1}{2}$ cup sugar. Add to it 1-3 package granulated gelatine soaked in 3 tablespoons cold water. Take from the fire, stir until dissolved, add the mint water and 4 tablespoons lemon-juice, and pour into moulds.

Asparagus Soup.—One bundle of asparagus, 1 pint of water, 1 pint of milk or thin cream, $\frac{1}{2}$ an onion, 1 tablespoonful each of butter and flour, salt and pepper. Cut the heads from the asparagus and cook for 20 minutes in boiling salted water. Cook the stalks and onion in 1 pint of water for 20 minutes. Rub this through a sieve. Blend butter and flour, add 1 pint of boiling milk, pepper and salt to taste. Mix

with the cooked asparagus and boil for 5 minutes. Strain again, add the asparagus heads and serve very hot.

Asparagus on Toast.—First wash and break into inch pieces, rejecting the tough ends. Cook in boiling salted water to cover about 20 minutes. Drain, season with butter, pepper and salt, and serve on half slices of toast moistened with a little of the water in which the asparagus is cooked; or serve with a white sauce poured over the asparagus and toast.

The Scrap Bag.

PETTICOATS FOR SHEER DRESSES.

Make petticoats of white sateen to go with sheer white dresses. They are nice because thick enough to be quite opaque.

ECONOMY IN CAKE-MAKING.

Butter is the most expensive part of cake-making. To get around this take a half pint of rich cream and proceed the same as you have always done in making your cake, leaving out the milk a recipe usually calls for. In case the batter is a little thick, milk may be added to make the proper consistency.

VELVET RUGS.

Many of us have silk rugs and rag rugs made from patterns and instructions handed down from a former generation, but velvet rugs are rarer. Yet the velvet rugs have a body and weight which speaks durability and worth. Their surfaces are smooth and can be beaten and swept clean. Save your scraps of velvet! When your friends learn you have a use for these, they will save theirs to help you.

These pieces can be cut in strips one and one-half inch wide, and these small strips tacked together to make one long piece. No careful sewing is necessary, but the stitches must be strong. This long strip should be folded until the two raw edges meet and then basted the entire length. It is not necessary to turn in the raw edges. The strips will now be three-fourths of an inch wide when basted. The sewing and basting of strips is the only actual rug-making you do at home. The work is so simple that children can do it all.

When the long strip is basted, it should be rolled into a ball, and when one has enough of a ball to weigh two and one-half pounds, it can be sent to the nearest rug factory. These factories weave the rug for from fifty cents to a dollar, and when finished the rug will be about one yard by two.

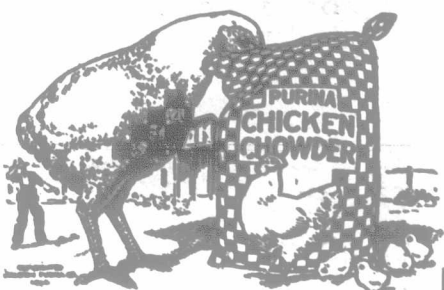
If one wishes a rug to be bordered in stripes at the end, the color scheme will have to be studied out in the beginning. Say, we will make a brown rug with blue stripes. We will have five rows of brown at first, then two of blue, five more of brown, one of blue, and the center all brown. Thirty-seven inches of velvet strip will go across the rug once, so we must have five times thirty-seven of brown, two times thirty-seven of blue, etc. When the rug is woven, the stripes will appear in the proper places.

Correct color combination in rugs is of importance. To produce the best effects, combine colors after the following rule of complementary colors. After using a red (any shade), work in a green, then a very dark color before introducing the next bright color. If the next bright color you wish to use is blue, combine it with an orange, as this shade will give the best effect. If a purple shade is to be used, put a yellow next to it. Naturally the vice versa of this rule will be that when using a green introduce next a red, etc.

Bright-colored Indian rugs can be minutely copied in exact shades and stripes and these are especially good for a library or den. Blue and white or pink and white velvet rugs are dainty for bedrooms. The darker velvet pieces make practical rugs for any room. Remember that the rug-maker is merely a weaver. He is not an artist. You can use your own skill in planning out the finished effect. Match your wall-papers and furnishings from the velvet pieces in your scrap-bag. You will find the work interesting, and a handsome rug costing merely the weaver's price is not to be scorned.—Ladies' World.

OTHELLO

"THE WONDER WORKER"
TREASURE RANGE



FEED YOUR CHICKS

Purina Chick Feed

With PURINA CHICKEN CHOWDER and Watch Them Grow

Ask your dealer for the Checker-board Bag, and take no substitute. Valuable Poultry Book free on request, giving your dealer's name.

The CHISHOLM MILLING CO., Limited
Dept. A, Toronto, Ontario

POULTRY AND EGGS

Condensed advertisements will be inserted under this heading at three cents per word each insertion. Each initial counts for one word and figures for two words. Names and addresses are counted. Cash must always accompany the order for any advertisement under this heading. Parties having good pure-bred poultry and eggs for sale will find plenty of customers by using our advertising columns. No advertisement inserted for less than 50 cents.

BARRON'S Famous layers S.C.W.L. Stock imported direct. \$2 per 15. J. Hollingsworth, Milton Heights, Ont.

BIG PROFITS for farmers, from imported strain Buff Orpingtons, Winter-layers—pair weigh 23 lbs, 11 oz. Half-price sale. Cockerels, \$5.00; laying hens, \$2.50. E. C. Cattley, Weston, Ontario

EGGS from imported single comb brown Leghorns; persistent layers, mated with choice cockerels, as high as 68 eggs a day from 82 hens. Have free range. Price \$1.00 per 15; \$2.00 per 45; \$4.00 per 100. W. C. Shearer, Brighton, Ont.

MAMMOTH Exhibition Pekin duck eggs, one-fifty for ten. T. McGovern, Bedford, P. Q.

WHITE Orpington baby chicks, 25c., 35c., 50c. each. Eggs \$1, \$2, \$3 per 15. Best strains. Rev. W. J. Hall, Newmarket, Ont.

WHITE Wyandotte eggs, \$1.50 per setting, from four choice breeding pens. Choice pullets, \$2 each. Address Weldwood Farm, Farmer's Advocate, London, Ont.

WHITE Wyandottes, Martin strain; pure white blocky birds, excellent layers. Eggs—Dollar per fifteen; safely packed. Allan McPhail, Galt, Ont., R. No. 4.

From bred-to-lay strains, S. C. W. Leghorn and B. Rocks raised on free range. \$1.50 per 15 eggs. W. H. FURBER, Dunganon Poultry Farm, Cobourg, Ontario

EGGS FOR HATCHING

S. C. White Leghorns, bred from heavy laying and prize winning stock, \$1.00 per 15 a hatch, guaranteed. \$4.50 per 100. GEO. D. FLETCHER, ERIN, R.R. NO. 1

Seed Potatoes—The Manvers "Green Mountain Potato Centre" have about 100 bushels of Improved Seed Potatoes for sale of the Green Mountain variety. Government inspected. Price 65 cents per bushel, F.O.B. at Pontypool, C.P.R. Cash must accompany order. Apply at once to: W. A. JAKEMAN, Secretary, Pontypool, R.R. No. 1, Ont.

Buy St. Lawrence Granulated Pure Cane Sugar in original packages, and get pure, clean, perfect sugar.

Chiclets
REALLY DELIGHTFUL
THE DAINTY
MINT-COVERED
CANDY-COATED
CHEWING GUM