



TANKS FOR EVERY PURPOSE

Fig. 1 We are proud of our well-deserved reputation as makers of high-grade tanks for every purpose. May we quote on your requirements for sheet steel or galvanized tanks? They have taken the place of the leaky and unsanitary wooden tank.

ROUND GALVANIZED STOCK TANKS (Fig. 1). Added strength assured by beads instead of hoops. No place for dirt to accumulate. In a variety of sizes or to your order.

BARN TANKS OR CISTERNS (Fig. 2). Made from heavily imported galvanized steel. Absolutely water-tight. Thoroughly rivetted and soldered. Finished with heavy angle iron, greatly adding to strength.

Fig. 3

WAGON WATER TANKS (Fig. 3). Cover supported with angle steel. Fitted with man hole and outlet. Strong bulk heads.

MILK COOLING TANKS (Fig. 4). Cools milk rapidly and keeps it at proper temperature. Clean, sanitary and durable. A real convenience to the Dairyman.

GASOLINE TANKS (Fig. 5). For underground storage. A first-class tank that will not rust. Thoroughly rivetted and soldered.

We sell the best Self-Measuring Pump on the Market.

These are only a few of our many tanks. Let us know your requirements.

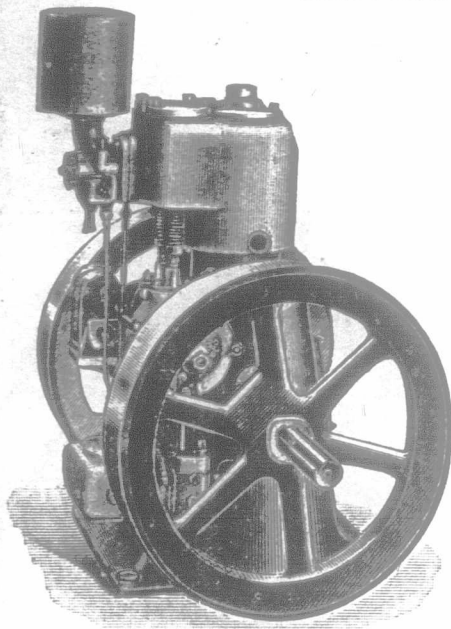
The Steel Trough & Machine Co. Ltd.
 Fig. 4 145 James St., Tweed, Ont. Fig. 5

Write for Catalogue.

Don't take our word only, but examine the Lister Engine at work alongside any other, compare its quality, efficiency, economy—in a word, let the engine speak for itself and you will become another delighted user of the

Lister Gasoline Engine

(British Made Throughout)



We have sold over 50,000 Melotte Cream Separators in Canada during 15 years. Ask any Canadian user how he likes the Melotte.

The most reliable, best quality and value.

Starts instantly—every time, with Bosch Magneto ignition—no batteries to run down and give trouble.

Self-oiling—no oil cups to fill—no oil to waste.

Self-regulating at all loads. No attention needed when at work.

Fitted with phosphor-bronze bearings throughout, the best money can buy.

No babbitt metal to wear and run out.

In a word, the best quality engine ever seen in Canada.

Well—we guarantee the Lister as good an engine as the Melotte is a cream separator. We can't say more.

CATALOGUES, PRICES AND TERMS FREE FROM

R. A. LISTER & CO., LIMITED

58-60 Stewart St.,
TORONTO, ONT.

197 Princess St.,
WINNIPEG, MAN.

hands in rough work. There is no reason why farmers' daughters should not hold their own, so far as beauty goes, when they have the advantage of open air and wholesome food.

SUBSCRIBER.

The above item was addressed to "Farmer's Advocate, Toronto," and so, after going on a trip to that city finally reached us here in London, after some delay.

We have also received a note reading thus: "Please send pattern at once,"—no name, no post-office, no number of pattern wanted, no money, as the little boys say, "no nuthin'." On receipt of all necessary information we shall be very much pleased to have the pattern forwarded as soon as possible, according to our directions, "How to Order Patterns."

The Scrap Bag.

WHAT TO SERVE WITH "WHAT."

With roast beef—horseradish.
 With roast pork—apple sauce.
 With roast veal—tomato sauce.
 With roast mutton—currant jelly.
 With boiled mutton—caper sauce.
 With roast lamb—mint sauce.
 With roast turkey—cranberry sauce.
 With roast goose—apple sauce.
 With roast venison—currant jelly.
 With roast duck—red or black currant jelly.
 With fresh salmon—cream sauce.
 With boiled fresh mackerel—gooseberries.

RUBBER PLANT HINT.

To make a rubber plant throw out branches tie a small sponge around the stem where a leaf joins, and keep it moist all the time.

MAKING UNDERWEAR LAST.

Knitted underwear should be on the large side when bought to allow for shrinking. They also wear better if on the large size. When the knees of underdrawers become thin, cut off the legs and sew them on again, changing them so that the part that was under the knee comes over the knee. Fell the seams neatly inside. The sleeves of undershirts may be turned in the same way, also men's overalls if a little long.

TO MEND UMBRELLA HANDLES.

Clean out the hole in the handle and fill with powdered sulphur. Heat the rod red hot and press down in the sulphur. When cold the handle will be firm.—Ex.

COOKING PORK.

Pork should always be very thoroughly cooked. If not, and there are any trichinae present (a microscopic parasite sometimes found in pork) illness may be the result. A temperature of about 160 degrees F. kills the parasite. Cured pork is practically safe, so far as trichinosis is concerned.—(Dept. of Agr. bulletin.)

DON'T MAKE MEALTIME A CLEARING-HOUSE.

Don't talk unpleasant things at the table. Cheerfulness has a great influence on digestion.

TO KEEP INVALID'S FOOD WARM.

To keep invalid's food warm while carrying it from the kitchen to another room cover the tray with a "traycozy." This may be made of a pasteboard box lined with white muslin, and covered on the outside with pretty figured chintz or muslin. A flannel interlining will help still more to conserve the heat. For a pleasant change of atmosphere in a room lay a balsam or pine-scented pillow on the register or in a stove-oven. The faint odor is liked by many.

UNEVEN BROOM.

If your broom becomes shorter on one side than on the other, so that it is awkward for sweeping, dip it in hot water and trim it down evenly with sharp shears. The broom will be quite serviceable again.

FURNITURE CLEANER.

A good cleaner for furniture or grained wood is hot whey. Rinse well and wipe dry.

IRONING A JABOT.

Baste the pleats in position before washing the jabot, then iron and remove the threads. Be sure to use very fine thread that the marks may not show.

POT-POURRI.

The leaves of scented geranium or other sweet-smelling plant mixed with a little grated camphor make a most exquisite, refreshing perfume for a wardrobe or drawing-room pot-pourri jar.—Sent by "Subscriber."

Seasonable Recipes.

Hot Red Cabbage.—Chop a small head of red cabbage fine and throw into boiling water with a speck of soda. Cook fast for 30 minutes. Drain almost dry, add a piece of butter, a little salt and two tablespoons mild vinegar. Serve very hot with cold meat or any dry meat like veal.

White Soup.—Cook one parsnip and one head celery in stock or a little water until soft, then rub through a sieve. Put the pulp back into the stock, add cream or rich milk and reheat. Season with salt, pepper and a dash of curry, and serve with croutons of toasted bread.

Stuffed Beefsteak.—Use the tougher "round" steak. Cut it into one-inch squares. Butter a deep baking-dish. Put into it a layer of the beef and a tiny bit of suet, then a layer of stuffing made with bread-crumbs, butter and seasoning, as for chicken. Put another layer of beef, another of stuffing and so on until all is used. Last of all pour on a cupful of gravy or stock; cover the dish and bake for about an hour.

Cornmeal Muffins.—Beat 3 tablespoons butter to a cream, then beat in $\frac{1}{2}$ cup sugar. Beat 2 eggs and add to them $\frac{1}{2}$ cup milk. Sift together $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup cornmeal, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Add to the butter and sugar with the egg and milk, and mix quickly and thoroughly. Bake in hot, well-buttered muffin tins or deep "patty-pans" about 25 minutes.

Welsh Rarebit With Cream.—Melt one tablespoon butter. Add $\frac{1}{2}$ lb. cheese cut fine, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika or a dash of cayenne pepper. Stir until the cheese is melted, then add yolks of 2 eggs beaten light and mixed with $\frac{1}{2}$ cup cream, and stir all over the back of the stove until perfectly smooth and slightly thickened. If cooked over too hot a fire the egg will harden; so, to be safe, cook the mixture over hot water. Serve on toast.

Apple Tarts.—Pare and grate enough tart apples to make two cups. Add 2 beaten eggs, $1\frac{1}{2}$ cups sugar, 2 tablespoons melted butter, grated rind and juice of one lemon, $\frac{1}{2}$ teaspoon salt, 1 cup thin cream. Mix all and use as filling for tarts, with strips of paste "criss-crossed" over the top.

Tomato Soup With Whipped Cream.—Cook a can of tomatoes, half an onion, with 2 cloves pressed into it, a stalk of celery with leaves, 4 or 5 slices of carrot, and 2 branches of parsley if you have them for 20 minutes, then put through a sieve. Add one quart chicken broth or hot milk, and thicken slightly with 2 or 3 level teaspoons cornstarch mixed with a little cold water. Stir until boiling, let simmer 10 minutes and serve in plates with a tablespoon of whipped cream on each.

Rhode Island Johnny Cakes.—Mix together 1 cup white cornmeal, 1 teaspoon sugar, $1\frac{1}{2}$ teaspoons salt, 1 tablespoon butter. Pour over all boiling water enough to scald, beating all the time until it is a rather stiff dough. Add a little cold milk, and drop with a spoon on a hot griddle. Cook slowly to a rich brown on both sides.

Stuffed Spanish Onions.—Boil the onions until fairly tender, then scoop out the centers and fill with boiled celery mixed with white sauce. Bake in a slow oven, and serve very hot with a little butter and pepper or paprika on top.

Graham Pudding.—Into 1 quart boiling water to which 1 teaspoon salt has been added, stir enough Graham flour to make a mush. Add 1 cup seeded raisins. Cook slowly until done. Set away in individual moulds to cool, and serve with sugar and whipped cream.