

A BAD STOMACH!

THAT IS THE SECRET OF DYSPEPSIA.

This disease assumes so many forms that there is scarcely a complaint it may not resemble in one way or another.

Among the most prominent symptoms are constipation, sour stomach, variable appetite, distress after eating, etc.

BURDOCK BLOOD BITTERS

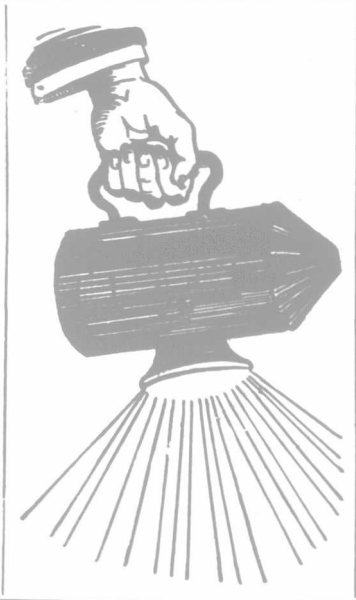
is a positive cure for dyspepsia and all stomach troubles. It stimulates secretion of the saliva and gastric juices to facilitate digestion, purifies the blood and tones up the entire system.

Mrs. M. A. McNeil, Brock Village, N.S., writes: "I suffered from dyspepsia, loss of appetite and bad blood."

"I tried everything I could get, but to no purpose; then finally started to use Burdock Blood Bitters."

"From the first day I felt the good effects of the medicine. I can eat anything now without any ill after effects and am strong and well again."

Light to Guide Home Dyers.



"I make up every year quite a number of Floor Mats and many yards of Rag Carpet from Cotton Rags which I color with your Diamond Dyes prepared specially for dyeing Cotton and Mixed Goods. All your Cotton dyes give me the brightest and most even colors. Your Diamond Dyes are the best dyes in the world."

Mrs. J. B. Spenard, Quebec, P.Q.

Remember These Facts

Diamond Package Dyes for Cotton, Linen, or Mixed Goods will color wool, silk, cotton or linen in the same bath better than any dyes ever produced by other manufacturers. Mixed Goods are generally understood as being wool and cotton combined, and as our Dyes for Cotton, Linen, or Mixed Goods will color these materials when combined, it is apparent that they will color each when separated. For the best results, however, different strengths are needed for animal products and for vegetable products, therefore special Diamond Dyes are made for Wool and Silk, and special Diamond Dyes for Cotton, Linen and Mixed Goods.

DO NOT BE DECEIVED!

It is impossible to make a dye that will Color Silk and Wool, (animal material) and Cotton and Linen (vegetable material) equally well. Any competent color chemist will tell you this is true.

Send us your name and address (be sure to mention your merchant's name and tell us whether he sells Diamond Dyes), and we will mail you free of cost our new Direction Book and 50 samples of dyed cloth.

WELLS & RICHARDSON Co., LIMITED
MONTREAL, P.Q.

If you are doing an Agricultural, Ranching or Commercial business, advertise in the Farmer's Advocate.

SELECTED RECIPES.

Cabbage in Milk Sauce.—Soak the cabbage one hour; chop it fine; boil until tender in plenty of water; drain well; cover with milk; reheat, and thicken to a cream with a little flour rubbed to a paste with a spoonful of butter. Season with salt and pepper, and serve.

Molasses Cake.—One cup lard, 1 cup dark brown sugar, 1 cup black molasses, one-half teaspoon salt, 3 teaspoons cinnamon, 2 eggs, 1 teaspoon lemon extract, 1 cup sour milk, 1 level teaspoon soda, 4 cups flour.

Stewed Cucumbers.—Pare; cut in quarters lengthwise; let soak 10 minutes in cold water, then put in boiling salted water and let simmer until tender. Make a thin white sauce, seasoning it with Cayenne, salt and onion juice. Lay the cooked cucumbers on buttered toast; pour the white sauce over, and serve hot.

To Cook Rice Properly.—First wash the rice thoroughly, then rinse it three or four times, then leave it for a while in cold water. Have water on the fire boiling fast in order to keep up action while the rice is being put in very slowly, after thoroughly drawing off the cold water. If the rice has been put in slow enough, in twenty minutes the whole will be cooked and each grain will be separate. Drain carefully and put on the back of the stove, where it is warm, with a lid only two-thirds on. When it dries it will be white as snow and each grain cooked by itself.

Egg Bread.—Boil half a pint of rice in the way given above, and after being drained, mix with it a half pint of coarse cornmeal while it is hot. The meal must be coarse or else the recipe will fail. Add a tablespoon of butter and three well beaten eggs and thin it all into a batter with five gills of milk. Beat well together. Bake in a pudding dish, half an hour in a moderate oven. If not well beaten the meal will go to the bottom, but if all is properly done it will be found delicious.

Cottage Soup.—Into an earthenware dish was put a pound of meat in slices, in layers, on two sliced onions, two sliced carrots, two ounces of rice, and a pint of whole peas that have been soaked overnight, the vegetables all in alternate layers with the meat. This was covered by a gallon of water and then the jar was tied down and put into a hot oven for four hours. The result was delicious. This is a good dish to prepare on ironing-day. Half the quantity of all the ingredients makes enough for the average family.

German Sauerkraut.—Choose wine or vinegar barrels to put it in, for they give a better flavor to the cabbage than a new barrel. Slice white cabbages in thin shreds. At the bottom of the barrel put a layer of salt, then a layer of cabbage and so on, pressing down each layer with a large wooden pestle which can be easily constructed from the trunk of a tree. Season the cabbage with a few juniper berries, caraway and coriander seeds. When the barrel has been properly pressed full, put it in a dry part of the cellar, cover with a cloth and a piece of plank on which place heavy weights. It will begin to ferment in a few days when the brine must be drawn off and replaced by fresh water, and this should be done each day until the liquor, or juice, is quite clear. Put on a new cloth, and clean the plank, put the weights on and let it stand for a month, when it will be "done." In cooking it for the table, add a piece of fat bacon and enough water to keep it boiling. Butter may also be used. Keep it covered while boiling.

TO MEND DISHES WHICH HAVE MET WITH DISASTER.—Take the broken fragment before the broken edge has been rubbed or washed, put it in place, and tie it there with bands of cotton, then place in cold milk, let come to boil, and boil for fifteen minutes or half an hour. If the break has not been spinned, and it has been possible to tie the piece firmly in place, the knitting will be complete, and the vessel almost as strong as new.

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