



ROOFS That Stay Roofed

The strongest wind that ever blew can't blow away a roof covered with self-locking

"OSHAWA" GALVANIZED STEEL SHINGLES

Rain can't get through it in 25 years (guaranteed in writing for that long—good for a century, really)—fire can't bother such a roof—proof against all the elements—the cheapest GOOD roof there is.

Write us and we'll show you why it costs least to roof right. Just address 206

PEDLAR People of Oshawa
Montreal Toronto Halifax St. John
Winnipeg Vancouver

Watches that Keep time

In buying a watch here you run no risk, for our watches are fully guaranteed by the makers; besides, we stand back of them with our guarantee to refund money if they do not prove satisfactory.

At \$10 postpaid, this is the best watch ever offered in the West—a 15-jewel "Reesor Special" movement, an accurate and reliable timekeeper, in a solid nickel, solid back, dust-proof case, the same movement in 20-year gold-filled case, \$14.00

D. A. REESOR

"The Jeweler"
Issuer of Marriage Licenses
BRANDON, Man.

SLOCAN PARK

The Choicest Fruit Land in the

KOOTENAYS

Land the very Best.
Level as a Prairie Farm.
No Rocks or Stones.
Water for Irrigation at every lot.
No Frosts.
Uncleared or Partly Cleared, or Wholly Cleared, as you like.
Partly Planted or Wholly Planted, as you like.
Land Cared for and Improved until you come at actual cost.
Prices and terms most advantageous to you.
You can go onto this Partly Cleared and Planted Land and

Make a Living From the Start

C. P. R. Station, Post Office, Express Office, Village, Large Mill, etc., within ten minutes walk.
Spur on the property. Thirty hours from the Prairie Markets without reshipment. Only 20 miles from Nelson by rail. On the beautiful Slocan River. Good Fishing and shooting. Title absolute.
The balance of these fine plots will be gone before fall. For full particulars write,

THE KOOTENAY-SLOCAN FRUIT CO., Ltd.
NELSON B. C.

WHEN ANSWERING ADVERTISEMENTS PLEASE MENTION THE FARMER'S ADVOCATE.

SELECTED RECIPES

Beef Olives.—1 pound steak from the round of rump, cut in square pieces; take the fat edges off and chop up for suet chop all the scraps and add to the stuffing one teaspoon parsley, two tablespoons chopped suet, one-quarter pound grated bread, a little nutmeg, ¼ teaspoon salt, ¼ teaspoon pepper, grated rind of lemon, 1 egg. Put a little bit of the stuffing the size of a cork and roll in each, and tie with a string and roll in flour and fry with a teaspoonful butter till they get cooked on the outside; add one dessert spoonful flour and one and a half breakfast cup of water or stock and put all into a stew pan. Add one onion to flavor, steam 1 hour, dish on mashed potatoes and garnish with carrot and turnip.

Baked Apple Dumplings.—Peel and core apples, fill cavities with sugar, pinch of butter and grated nutmeg. Make a rich pie crust to cover, wetting edges where paste joins. Bake in moderate oven till a nice pale brown. Serve with cold thick cream, sweetened and flavored with grated nutmeg.

Breakfast Cheese.—Slice ¼ pound good cheese into half cup of sweet milk and bring to boil. Dissolve enough corn starch to thicken. When boiled till smooth add ¼ teaspoon baking soda. Stir; serve at once on hot buttered toast. Eat it before it gets the least chilled and it will be very digestible. Add pepper, salt and mustard to taste.
A NOOK HELP.

Canned Pumpkin.—Fresh home-stewed pumpkin makes the best pies. This cannot be had the year round. But pumpkin may be so treated as to defy an epicure to distinguish the preserved from the fresh product. Stew the pumpkin "dry," that is, reduce the pulp greatly. Sift. Then to every three-fourths of a cupful of pumpkin add three-fourths of a cupful of white granulated sugar, one scant teaspoonful of ginger, one-eighth teaspoonful of cinnamon, one-eighth teaspoonful of nutmeg and a pinch of salt. Blend thoroughly. Heat to the boiling point, being careful not to burn the mixture. Seal in air-tight pint jars. This will keep indefinitely. The preserving may be done in the fall, when pumpkins are fresh, or a little at a time at each stewing, or in the winter when pumpkins will keep no longer. Whichever plan is followed the product is most convenient. For pie dissolve one cupful of preserved pumpkin in one and one-half cupfuls of hot scalded milk, add one-half cupful of cream and two well beaten eggs; bake in a rich crust one hour and you have the famous old New England pumpkin pie.

Care of Celery.—Celery should be carefully lifted and stored in long narrow boxes, in which a few inches of earth has been placed. The celery should be placed root down and as close together as it can be packed. The box should be covered with sacking and placed in the root cellar. The root cellar should be dark and the temperature should be exactly thirty-two degrees. It is sometimes impossible to maintain exactly that temperature. Thirty-six is easier to maintain. It does not harm if the thermometer drops a little occasionally, but do not keep it there long. When warm weather comes a little ventilation at night is good but care must be taken to prevent warm air from entering.

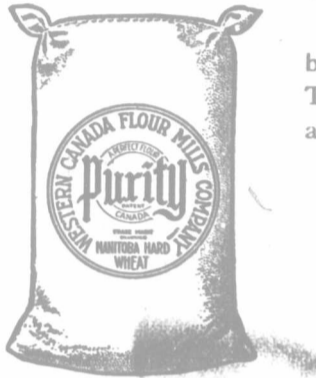
Nut Jumbles.—Take one pound of butter, one pound of sugar, and beat them to a cream; then add two eggs, a small glassful of milk, and flour enough to roll them out like cookies (as thin as possible). Brush the top of each jumble with the beaten yolk of an egg, into which sprinkle some granulated sugar mixed with a small portion of cinnamon, and on the top sprinkle some chopped almonds. Bake in a good oven until a delicate brown. Take care they do not get too brown.

PURITY FLOUR

And Its Keeping Qualities

SOME people find it necessary to buy a considerable quantity of flour at one time—sufficient to last for a long period. Naturally they are anxious to procure a flour of the kind best adapted to lengthy storage.

There are two important reasons why PURITY FLOUR possesses these qualities. One is that it is made entirely from Manitoba Hard Wheat. The other lies in the fact that the careful milling necessary to produce "Purity" absolutely excludes all low-grade particles of the wheat berry. It's the high grade Manitoba Hard Wheat Flour that keeps—stands longest storage. That's "Purity."



"Purity" flour may cost a little more, but is more than worth the difference. Try it. Watch results both for quality and yield.

"More Bread and better Bread"

WESTERN CANADA FLOUR MILLS CO., LIMITED
Mills at St. Boniface, Goderich, Brandon,
Office, Winnipeg, Manitoba.

WALL PLASTER

NO MORE LIME PLASTER

Ask your dealer for the "Empire" Brands and write us for Booklet.

MANITOBA GYPSUM CO., Limited
WINNIPEG, MAN.

THE CANADIAN BANK OF COMMERCE

HEAD OFFICE, TORONTO

CAPITAL, \$10,000,000 REST, \$6,000,000

B. E. WALKER, C.V.O., LL.D., President ALEXANDER LAIRD, General Manager
A. H. IRELAND, Superintendent of Branches

BRANCHES IN EVERY PROVINCE OF CANADA AND IN THE UNITED STATES AND GREAT BRITAIN

BRANCHES IN MANITOBA

BRANDON	ELKHORN	RIVERS
CARMAN	GILBERT PLAINS	SWAN RIVER
DAUPHIN	GRANDVIEW	TREHERNE
DURBAN	NEEPAWA	VIRDEN
ELGIN	PORTAGE LA PRAIRIE	WINNIPEG

SAVINGS BANK DEPARTMENT

A Savings Bank Department will be found at the branches of the Bank in Canada. Deposits of \$1 and upwards are received and interest is allowed at current rates. The depositor is subject to no delay in the withdrawal of the whole or any portion of the deposit. Accounts may be opened in the names of two or more persons and withdrawals made by any one of the number or by the survivor.

WHEN ANSWERING ADS. PLEASE MENTION THE ADVOCATE

Founded 1884

cate

Publishers THREE of

vocate and y three.

n the list of ns in each ld cost you

Bohm
S) Behr
Becker
Gurlitt
Reinecke
Kohler
oeschhorn
Lichner
Bohm
Heller
, Op. 130
Streabog
Schumann
Streabog
Duvernoy

OS

Grieg
Metra
Beethoven
Streabog
Straus
Chopin
Gounod
Scharwenka
Karganoff
Nicode
Lichner
Reinecke

mmermoor)

imited,