



### BUY YOUR SEED EARLY

We pay freight on orders of \$25.00 B.F. or more in Ontario and Quebec.

CLOVER	
(Gov't Standard)	Per Bus.
No. 1—Red Clover	\$30.00
No. 2—Red Clover (No. 1 for purity too brown to grade No. 1)....	28.00
No. 1—Timothy	7.75
Extra No. 1 for purity)	
No. 2—Timothy	7.25
Extra No. 1 for purity)	
No. 2—Timothy	7.00
(No. 1 for purity)	
No. 1—Alfalfa	21.00
No. 2—Alfalfa—Ontario Variegated (Almost No. 1 for purity).....	27.00
Sweet Clover—White Blossom—(Biennial) hulled seed.....	13.50
Cotton Bags for Clover and Timothy, 65c. each.	

Per Bus. 70 lbs.

CORN ON COB	
Bags Free	
Longfellow	\$4.50
White Cap	3.75
Golden Glow	3.75
Wisconsin No. 7	3.75
Belley	3.75
Improved Leaming	3.75
Specialty priced for early shipment, carefully selected, strong, vigorous seed. Recent tests show 95 to 98 per cent. germination.	

If you order 25 Bushels of Corn or more we will allow a reduction of 25c per bushel.

Write at once for our ADVANCE PRICE LIST and compare our prices with others. We sell direct to farmers. No Middleman's profits.

**BARGAIN IN BAGS**  
Second hand bags strongly patched by machinery. Cotton first quality, \$6.00 per dozen. Cotton, second quality, \$5.00 per dozen; third quality, \$3.50. Jute sugar bags, \$1.65 per dozen. Jute flour bags, \$2.00 per dozen. Write for our Poultry catalogue.

**GEO. KEITH & SONS**  
124 KING ST. E. TORONTO



### For Maple Syrup and Sugar

Every maker of Maple Goods in Eastern Canada should be interested in this remarkable contest. It will help all makers of Sugars and Syrup in the Grimm Champion Evaporator to have an expert opinion of their goods, whether they win a prize or not. The

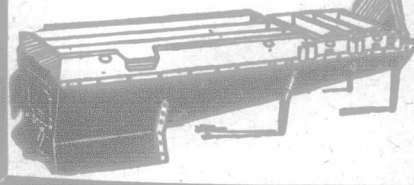
### Grimm Champion Outfit

is built with one idea—the best syrup and Sugar at the least cost. Start with good, clean sap and the Grimm Champion does the rest. Put a champion in your grove as early as possible. We can give you the right size at the right price. Write

**The Grimm Manufacturing Co. LIMITED**

40 Wellington Street  
MONTREAL - QUE.

**Grimm Champion Outfit**



### LIVE POULTRY WANTED

Special prices for large, fat hens alive. Also good spring chickens, alive or dressed. It will pay you to sell to  
C. A. MANN & CO.  
78 King Street London, Ontario  
Canada Food Board License 7-078

### For Sale—O.A.C. No. 72 Seed Oats

Free from weed seeds.  
Price, \$1.00 per bus.  
HERBERT PEACOCK, Jarvis, Ontario

## The Ingle Nook

[Rules for correspondence in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on. (4) Allow one month in this Department for answers to questions to appear.]

### Some Pet Economies.

(Continued.)

"As I was saying before I was interrupted," remarked Mrs. Verner, smilingly appropriating to the occasion the words of the beloved "autocrat," "you have quite the best 'style' to you of any girl in the neighborhood, and I do believe you spend as little money as any of them.—Of course," smiling again, approvingly, "one has to make some allowance for figure, and walk, and, that splendid hair of yours."

"Oh, I know I'm not pretty," laughed Hazel Euston, "but"—quite honestly—"Perhaps I have achieved a bit of that something called 'style.' Let me assure you it's all due to forethought before I buy."

"Yes," said Mrs. Verner, interrogatively. "You see," went on Miss Euston, "I never buy a thing without considering how it will look along with all the other things with which I shall have to wear it that season. If I chance to have a mahogany dress, for instance (Aunt Kate gave me one last winter) and a blue dress at the same time, I don't buy a blue hat. I can afford to have only one hat, and so I choose black, that will look quite well with both dresses. . . And I always pay particular attention to the lines of the things I wear. Positively it is the 'line' that counts, whether in coats, hats or dresses. Long lines suit me best, because I am not exactly of the thin and spirituelle type, you know, so I never choose designs that will make me look shorter and stouter—'cut off', as mother says. . . As I said before, I keep rather stubbornly to one color, or two at most. Blue and brown go best with my brown hair and blue eyes and particular brand of complexion, and so I rotate from the one to the other. Of course I get a bit tired of them at times. When I saw that dashing Patricia Heming from Montreal not long ago, in an evening dress of black panne velvet and tomato-colored Georgette I'd have given anything to have got one like it for myself. But then I remembered that the daringness—while the very thing with Patricia's midnight hair and black eyes—would not suit me at all, and so my new 'state occasions' dress is, instead, Alice blue velvet, with a touch of steel beading on the Georgette vest."

"Yes?" said Mrs. Verner again. "I'm afraid we've got away from economies," laughed Miss Euston, "and yet it is economy to keep to one or two colors. One has to have ever so many more things if one does not,—or else go 'higgledy-piggledy.' Now there's Daisy Pearse. She got in New York this winter, the loveliest prune-colored coat, something over three-quarters length. But the dresses she had to wear with it were olive green and navy blue. With these and a black hat she looked like a positive frump. And she soon knew it. So, then, last time she was in Toronto she got a prune-colored gown to match and the green and blue were left hanging in the closet. . . But now, going back to real on-the-edge economies, have you ever noticed what an astonishing improvement deep white, cream or castor collars and cuffs make to an old dress? No?—Then let me tell you the shabbiest dress you have will look quite respectable if touched up that way, and worn with nice shoes and stockings. I know collars aren't much in fashion just now, but they'll soon come back; they're too becoming to stay away long, and besides they keep the neck-band of one's dresses so clean. I make all my own collars; it's so much less expensive than buying. —Yes, all my own clothes, too, except my suits and long coats. I choose easy styles that I know I can manage, and get someone to help with the fitting and evening up from the floor. Some day I'm going to have an adjustable model, and then I'll not have to trouble anyone. If there's a touch of beading, or embroidery, or braiding to be put in I do that too, and draw the designs. It's not hard to draw them if you remember, for braiding and beading, to make one-line designs—

not broken, you see—and repeat the motif at regular intervals to make the pattern symmetrical.—But, here comes Mrs. Carey. I told her to bring her Scrapbook of Recipes.

In a few moments Mrs. Carey formed a third in the little group swaying in rockers in Miss Euston's cheery living-room.

"So I'm to 'hold the floor' while you two knit," she said. "Well, I'll do my best. How shall I start?"

"Tell us just how you economize in cooking," said Mrs. Verner, stopping to pick up a stitch. "I know I'm very extravagant about it. I'm afraid I am in everything, but Hazel, here, has been giving me a few hints about clothes."

Mrs. Carey was very comforting. "You know you're so young, my dear," she said. "You'll learn. Not all of us are born economists, like Hazel, here. Most of us have to learn, little by little."

Now, how do I save in cooking? Well, I think I can truthfully say I don't throw out a bowlful of anything in a year's time. And my family's well fed, too, for I believe the very thing farthest away from real economy is to feed one's family poorly or insufficiently.

"In the first place I try never to cook too much, unless it's something like porridge than can be warmed over and be just as good as when freshly cooked. But, of course, with the very best planning there will always be a few left-overs."

Mrs. Verner nodded. "That's just it. Jack never will eat left-overs."

Mrs. Carey laughed. "But, my dear, why do you let him know they are left-overs? Fix them up—camouflage them—then don't say a word about a left-over! If you do, Jack is bound to get his imagination to work; he'll taste 'left-over' in every mouthful. My Richard doesn't know he ever ate one in his life. Only yesterday I served a meat souffle. I tell you, mother, that's a fine dish for a raw night!" he said. And I never said 'Boo' about it's being made up of a wee bit of meat, a few boiled beans, and a bit of boiled cabbage from the day before."

"Beans, meat and cabbage! What did you do with them?" asked Mrs. Verner. "Why put the meat through a chopper and the beans and cabbage through a potato ricer. Then I added some chopped onion and a little tomato to moisten and folded in the whites of a couple of eggs beaten stiff. Then I baked it and served it on a hot platter with hot tomato sauce around. I used the egg-yolks for making salad-dressing for next day."

"You're as much of a genius with cooking as Hazel is with clothes," smiled Mrs. Verner. "Now will you tell me what you do with stale bread? Jack and I can't manage to eat ours quickly enough to keep the last loaf from being too dry to be very palatable."

"That's an easily answered question," returned Mrs. Carey. "Try dipping your last loaf in water, then put it in the roasting-pan, put on the cover and heat in a hot oven. It will come out almost like fresh bread. Stale buns and biscuits may be treated the same. . . Pieces of dry bread may, of course, be made into a variety of puddings, and they make the very best pancakes. If you dry some of them in the oven, then pop them into a stout paper bag and roll them, you will have splendid crumbs for rolling croquettes in. I always keep a small sealerful in my pantry."

"Have you any other ways besides the souffle for using up scraps of meat?" was the next question.

"Of course I have," said Mrs. Carey, "And here they are," taking up her Scrap Book.

(To be continued.)

### Midwinter Cookery.

**Baked Potatoes.**—Baked potatoes contain all the food properties of these tubers, as nothing is drained away as when boiled. They should be used often in the winter, when fires are always on and the oven hot. Select potatoes of uniform size and nice clean skin, wash them well, scrubbing with a rough cloth or vegetable brush, then rub the skin with a little grease and bake an hour or more (depending upon the size of the potatoes) in a moderate oven. Before serving break each a little open to let the steam out. This will prevent the potatoes from becoming soggy as they cool. Baked potatoes are very nice for supper, served with cold meat and catsup.



### We Pay the Freight

Only one price. That's net to you, delivered at your nearest railway station. No question about freight rates—we pay them, you save for yourself all intermediate profits—only two profits left—one—a big one—for you—a small one for us. The right way to buy Fencing, is to tell us just the kind and the amount you need, and our price will cover it without any extras whatsoever. That is the safest and best way to buy. The

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Fencing is explained in our "Fence Facts" giving fence information on construction or building the right way, also a lot of other things helpful to farmers—real Fence information of great value. Our purpose is to help you to save money. Ship the day the fence is made and your order received. Only a Post Card, that's all it costs to ascertain why in dealing with us you have every advantage. "Fence Facts" tells you all about it—saves posts too. You get a heavy open hearth wire, strong and serviceable, heavily galvanized, lasts longer and costs less.

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### 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.

**AFRICAN GANDERS, INDIAN RUNNER,** Pekin and Muscovy Ducks, Barred Rock Cockerels. John Annesser, Tilbury, Ont.

**BARRED ROCKS, THE SAME OLD STRAIN** that wins in egg and show contest; cockerels, two and three dollars; also a few nice pullets. Central Ontario Poultry Yards, Colborne, Ont.

**BABY CHICKS FOR SALE FROM THE BEST** flocks in Canada in S.-C. White Leghorns, White Wyandottes, Barred Rocks and Red, \$30 per hundred. Small deposit books your order for when you want them. Guaranteed 95% safe arrival in shipment. Fred J. Hind, Baby Chick specialist, 1,378 Queen St. East, Toronto, Ont.

**FOR SALE—FINE PURE BRONZE TURKEY** Toms, bred wild, free of disease. E. N. Wilson, The Woods Farm, Shanty Bay.

**LIGHT BRAHMAS—FEW CHOICE COCK-**ERELS, hens and pullets; the best at \$5 each, or trio at \$10. Chas. Gould, R. 1, Glencoe, Ont.

**MAMMOTH BRONZE TURKEYS, W. H.** Beattie, R.R. No. 1, Wilton Grove, Ontario.

**ROSE-COMB BROWN LEGHORN BRED-TO-**LAY cockerels—Extra large and very vigorous, \$3.00 and \$5.00. Also a limited number of pullets. Wm. English, "Box A," Ingersoll, Ont.

**S. C. BROWN LEGHORNS, GOOD LAYING** strain. Cockerels \$2 each. Wm. Bunn, Denfield, Ontario.

**TWENTY-FIVE YEARS A BREEDER OF** Barred Rocks, that are bred and bred right, from first-class laying hens. Cockerels for sale, show and utility. Four and five dollars a cock. Order direct from this advertisement. Satisfaction guaranteed. Walter Bennett, Box 43, Kingsville, Ont.

**WHITE WYANDOTTE COCKERELS, HENS,** and pullets bred from winners at Guelph for 4 successive years. Improve your stock. Satisfaction guaranteed. R. Trivett, Box 346, Newmarket, Ont.

**WHITE LEGHORNS—CHAMPION LAYERS,** Splendid breeding. Cockerels \$5. Exhibition birds fitted for any show. Eggs for hatching from first-prize Guelph birds. Mating list free. W. T. Ferguson, Smith's Falls, Ontario.

**WHITE ROCK COCKERELS — EXTRA** choice birds from first prize and sweepstakes cock at big fair. Prices \$5.00 up. John Templin & Son, Fergus, Ont.

**175 S.-C. W. LEGHORN, W. WYANDOTTE** and S.-C. R. I. Red cockerels for immediate shipment from one of the largest trap-nest poultry farms in Canada. Shipped C.O.D., \$6.00 each. Don't breed by guess work. All our male birds are from 200-egg hens. Pure-bred Scotch Collie male pups, \$5.00 each. G. W. Peal, Box 64 B, Rockwood, Ont.