

The most up-to-date Heaters

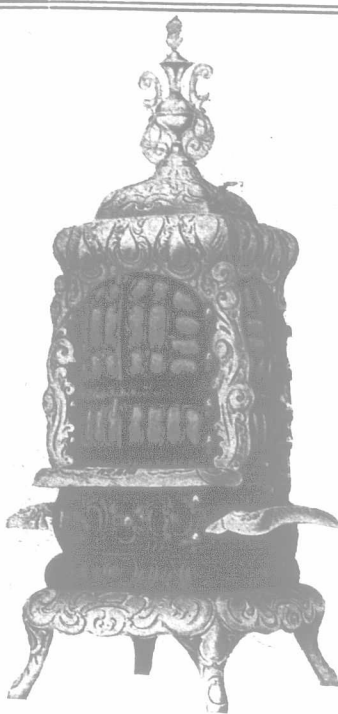


"TREASURE" BASE BURNERS

Give a third more heat with less fuel.
This is a feature worth investigating.



Art Treasure with oven



Crown Treasure without oven

"TREASURE" Base Burners are made with and without oven, and guaranteed to bake perfectly.

Every TREASURE is a double heater, taking the cold air from the floor and distributing it in the room thoroughly heated. Removable Firepot clean out at front of stove.

Fitted with combination Duplex Grates and Shaking Ring, easily regulated; will keep fire for forty-eight hours without replenishing fire.

Made in sixteen different styles and sizes to suit every pocket.

Insist on the dealer showing you the "TREASURE." Sold in every part of the Dominion. Manufactured by:

The D. MOORE COMPANY, Ltd.
Hamilton, Ontario

Write for descriptive booklet, also name of dealer in your town handling same.

HOLSTEINS AT AUCTION



Elmdale Farms are being sold to settle the Monro estate, and so the Elmdale Holsteins will be sold at auction on

Tuesday, Nov. 21, 1911

At **ELMDALE FARMS**, one-half mile east of Thorold, Ont., on the Welland Division of G. T. R., and easily reached by trolley from Niagara Falls, St. Catharines, Welland and

Port Colborne. Sale of cattle at one o'clock sharp; horses and implements will be sold in the forenoon. The 70 head of choice Holstein-Friesian cattle to be offered include: Record of Performance cows and their off-spring. Choice young cows and heifers now running in the Record of Performance test, whose records are nearly complete. Cows and heifers fresh and due to freshen before date of sale. Yearling heifers and heifer calves from producing dams. Three service bulls, one 100% brother to the Canadian champion two-year-old in the Record of Merit; one grandson of Tidy Abbecker; and the other a grandson of De Kol 2nd's Butter Boy 3rd. Bull calves of choice breeding and good conformation, some nearly ready for service. Five choice grade Holstein cows with large milk records. Four good grade Holstein heifers. Baron Boutstje De Boer, who will be sold, is a grandson of the famous Boutstje cow owned by O. A. C., who is probably the best known cow in Canada; is 100% brother to the Record of Merit champion yearling and is a show bull and stock-getter hard to equal. The sale will be held under cover, rain or shine. Catalogues on application to:

Auctioneer: **BERNARD V. KELLEY, Syracuse, N.Y.** **Monro & Lawless, Thorold, Ont.**

Please Mention The Advocate

The Ingle Nook.

[Rules for correspondents 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.]

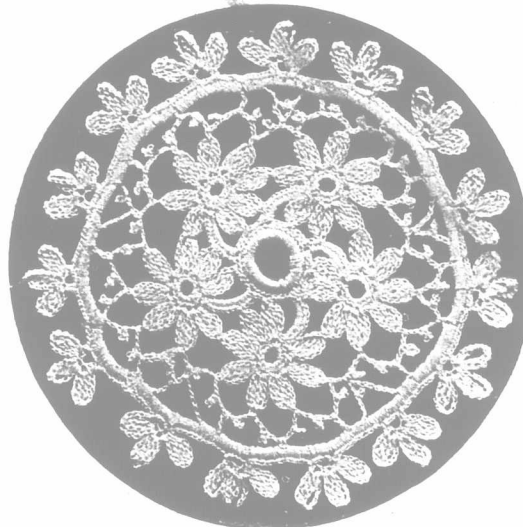
"From Kitchen to Garret."

I have just finished reading, with a great deal of interest, a book with the above title. It was written quite recently by Virginia Terhune Van de Water, daughter of the well-known "Marian Harland"; hence, as you may conclude, bears the stamp of the good housekeeper from start to finish. From room to room of the house the chapters ramble, telling how each should and may be kept in good order, how each should be furnished, and so on, with little digressions beside into the realms of cookery and child-training. On two or three points I found that I could not agree with the writer; as, for instance, when she speaks of meat broths as "nourishing." Some very eminent physicians, you know, have found that there is only 2 per cent. of nourishment even in beef tea, and have argued therefrom that such food should not be depended upon for the

"I do not think that I exaggerate when I claim that the health, the happiness, and, often, the very morals of the family, depend on the way that the house in which they are lodged and fed is conducted." Mrs. Van de Water very wisely begins by thus pointing out the responsibility that rests on every woman who finds herself at the head of a home.

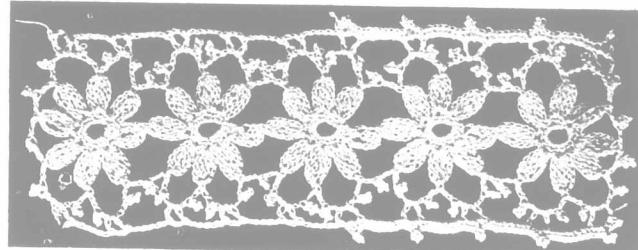
Don't you think this is good commonsense, too? "She (the housewife) should manage her system, not allow the system to manage her. If each duty does not dovetail with the next it is not a domestic tragedy, although some women regard it as such. . . . And right here is where I want to put up a danger-signal for my sisters. The woman who cares for her house too often allows herself to look so long at the duties that she does not see what they stand for. They should mean neatness, to be sure, but they must also mean peace, comfort, homeliness, and when the spirit of fretfulness and irritability enters in the duties become degrading. Then, and only then, is housework ignoble. Otherwise it is as important and ennobling as the work that takes the physician on his round of duties, or keeps the trained nurse faithful to her patient."

Beginning with the kitchen, Mrs. Van de Water suggests many contrivances for sanitation and convenience, among the latter the advisability of having one zinc-covered table upon which vegetables may be prepared, etc., and another to be used especially for cooking, with, above it, a

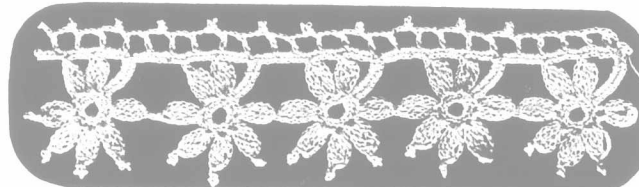


Irish Crochet Medallion.

(By courtesy of the Corticelli Co., St. Johns, P. Q.)



Irish Crochet Insertion.



Edging to Match Medallion.

"nourishment" of either sick or well. Here and there, too, while reading the book, I have felt that Mrs. Van de Water could never have been a wife in circumstances at all straitened, with a family of confusing magnitude and overmuch work to do. But what of these few points? We can still enjoy and derive profit from a good book or article, even though we think differently on a point or two, and in this one there are so many, many helpful suggestions, and so many, many reminders of just those little things that the busy housewife may, perchance, forget to do or see to, that one can very well overlook an odd statement that does not recommend itself.

Now for a few quotations: I agree with the writer heartily when she says:

strip of wood tacked to the wall and fitted with large screw hooks from which many hang the spoons, egg-beaters, bread-knife, etc., which mean so many steps if kept in a dozen different places. A rocking-chair and footstool also would be part of her kitchen equipment, also a book to be picked up at odd minutes while waiting for "the pot to boil." Her idea of having a kitchen crockery cupboard is also a good one:—"If one has a husband or son with a knack for carpenter-work, he can make at small expense enclosed shelves with sliding glass doors, for holding the china and glass required in the kitchen. On these shelves may also go earthen mixing-bowls, pudding-dishes, measuring-glasses, and various articles made of crockery."