

IHC CORN MACHINES

DOUBLE THE VALUE OF THE CORN CROP

VERY shortly the 1908 corn crop will be coming along on hundreds of thousands of farms.

It will be this year, as it is every year, the biggest crop of all—ahead of wheat, oats, hay and cotton. It will run into billions of bushels.

Up-to-date machines are used to plant and cultivate it. No large corn grower thinks of doing that work by hand any more.

Most corn raisers treat the fodder as a thing of little value. This is a great loss, for the fodder when cut while the ears are glazing, and then thoroughly shredded, has almost the same feeding value as the ear.

How will you handle your part of it? Will you cut it and shock it by hand just as people did it a generation ago?

And will you afterwards husk it by hand and throw the dry fodder out to the cattle as if it were of little feeding value? Don't do it. It means a loss no farmer can afford.

The last few years have made great changes in methods of harvesting and handling this giant crop.

Corn harvesting machines are just as useful and necessary as wheat harvesting machines.

They save a world of hand labor, they save expense, and they enable corn growers to harvest their crops when the corn is in just the right condition, and keep the fodder from turning into a tasteless, worthless woody fibre.

With a Deering or McCormick corn binder, you can drive straight along, cutting and binding the corn as fast as your team can walk.

The only hand work will be setting up the shocks, the same as wheat or oats is shocked after the twine binder. You do not even have to gather the bundles; the binders will deposit them in piles all ready to be set up.

When the corn is harvested, a Deering or McCormick husker and shredder is almost indispensable.

Your corn will be husked in record-breaking time and at the same time, the fodder—stalks, blades and husks—will be finely shredded so that every particle of it will be eaten.

Nearly 40% of the value of the corn crop is in the fodder. Shredding enables you to get it all. With the extra value you get out of the fodder, with the saving of time and labor and by being able to harvest all your corn when it is in just the right condition, there is no question but these corn machines will practically double the profits of your corn crop.

International local agents will be glad to give all particulars relative to these famous corn harvesting and shredding machines. Call on them or write to nearest branch house for catalogs.

CANADIAN BRANCHES: Calgary, Hamilton, London, Montreal, Ottawa, Regina, St. John, Winnipeg

INTERNATIONAL HARVESTER COMPANY OF AMERICA

Chicago, - - U. S. A.

About the House.

CANNING VEGETABLES.

Many women never can vegetables, for the simple reason that it seems so hard to get them to "keep." An authority says that the following method, if followed exactly, is perfectly reliable. Try a few jars, at least, this year, and write us later regarding your success—will you not?

Thoroughly sterilize sealers, rims and tops, by putting in cold water and boiling; the rubber rings are simply to be dipped in boiling water before adjusting. Now pack sealers as tightly as possible with the vegetable previously boiled until nearly done. Fill up with the liquid in which they have been boiled, adding a little water, if necessary, to fill to overflowing. Next adjust the rings, put on the tops and slip on the rims loosely; you may give the latter a turn, but do not screw down or the jars will burst, and place jars in the boiler.

Now pour water into the boiler until it almost reaches the tops of the jars. Of course, if the jars are hot, the water must be warm; otherwise it should be cold. Heat the whole gradually and boil gently for several hours.

Remove jars and set away without disturbing tops. Upon the next day return to the boiler, and boil again, but only half as long. On the third day repeat the process, screw down the tops while very hot, and store away.

Peas, corn, string beans, small beets,—in fact, young vegetables of any kind may be done this way. A little salt and pepper may be added before filling jars (none is actually necessary), and to the beets a little good vinegar.

RECIPES FOR THE SEASON.

Dried Corn.—Cut the grains from young corn, put one layer deep in pie plates and dry in a hot oven, taking care that it does not scorch. Put in cheesecloth bags and hang in a dry, warm place. After two or three weeks look it over to see if there are any signs of mustiness, and if so, dry again. Now store it away in crocks or sealers. When you wish to use it, simply simmer in water as you would fresh corn.

Green Corn Cakes.—Take 1 quart green corn rasped from the ear with a coarse grater, 2 cups sweet milk, 1 cup flour, mix well, add 2 beaten eggs, season, and fry by spoonfuls on a griddle.

To Can Tomatoes.—Remove skins and put into sterilized sealers in as large pieces as you can push in. Shake down, fill cans with cold water, put on rubbers and place lids on loosely. Place the cans in a boiler of cold water, let it come to boiling point, then boil ten minutes, then screw tops down tightly.

Coffee Junket.—Take a pint of milk. Reserve one cup of it, bring to boiling point and pour over a tablespoon coffee. Let this infuse 10 or 15 minutes, strain, sweeten and add to the remainder of the milk. When at blood heat add half a junket tablet, stir, and pour at once into custard glasses, having them only two-thirds full. Leave in a cool place until set. Whip some cream, sweeten, and flavor with a little vanilla essence. Place a spoonful or two on the top of each glass before serving. This is a quickly-made and delicious dessert.

Elderberry Wine.—1 peck elderberries, 2½ gals. water, ¼ lb. sugar, ½ pint hop yeast. Bruise the berries, then add the water and boil 10 minutes, strain, pressing as much juice as possible from the berries, and add sugar and yeast while the liquid is still warm. Set aside ten days to ferment, then cork tightly and let stand three months before attempting to draw it off and put it in the bottles.

To Keep Butter Cool Without Ice.—Have two pans, one smaller than the other. Set the butter in the smaller and fill larger to top of smaller with water to which a little salt has been added. Insert an oil-soaked flower-pot over the butter, wrap a wet cloth about it, occasionally re-soaking the cloth. The butter will be as firm as if kept in ice.

Read What Proud Owners Say!

Your Seven-Octave Organ to hand in good order, and it is all that is desired. I know that its equal is not in this township.

DONALD McMILLAN.

Dutton, Ont., July 3rd, 1906.

Sherlock-Manning
ORGAN

I have been as much surprised as delighted with the superior tone which I was enabled to get from your Organ, Style 43, which you have on exhibition here. I found the tone of the various stops just what the name on the stop indicated, and whether used singly or collectively, they produce the most beautiful effects—the effect of the full organ was really extraordinary.

I must also compliment you on the design and construction of the Case of this style, as well as your other styles on exhibition here. It is certainly a credit to Canada, and I am not surprised to hear of the splendid trade you have already secured for the Sherlock-Manning. THOS. ARDEN.
(Formerly organist at Aughton Church, near Liverpool, Eng.)
Ottawa, Ont., Sept. 28th, 1905.

THE SHERLOCK-MANNING
ORGAN CO.,
LONDON, ONTARIO.

Farm Laborers Excursions

25,000 MEN WANTED FOR WESTERN HARVESTING.

To meet as far as possible the unusual demand for farm laborers in Manitoba, Saskatchewan and Alberta, the Canadian Pacific Railway will run special second-class excursions from all Ontario stations. Cost of a one-way ticket to Winnipeg is \$10.00, and from Winnipeg to points where laborers contract to work they will be carried without charge. After at least one month's work in the harvest field, a ticket back to Ontario starting point will be issued at \$18. Tickets are only good on Farm Laborers' special trains, and will be issued to women, but no half-rate for children. Leaving dates of excursions are as follows:

August 14th and Sept. 8th, from all stations in the territory between Toronto-North Bay line and Toronto-Sarnia line.
August 19th and Sept. 9th, from all stations on Toronto-Sarnia line and south thereof (in Canada).

August 22nd and Sept. 11th, from all stations east of Toronto-North Bay line, to and including Kingston.

For the three excursions in August special trains will be run from all points on the C. P. R. If you are in any doubt as to date of excursion from your district, apply to local C. P. R. agent, who will also furnish times of special trains, or write to C. B. Foster, District Passenger Agent, C. P. R., Toronto.

SPECIAL NOTICE TO FARMERS' DAUGHTERS

We will open fall season by teaching our personal course in dressmaking at school in Stratford. Class commencing Sept. 1st, taking four days to teach full course, pupils arriving in Stratford Aug. 31st. To all attending this class we will pay return railroad fare within one hundred miles of Stratford, also provide lodgings at school free of charge. Our course teaches how to cut, fit and put together any garment, from the plainest shirt waist suit to the most elaborate dress. We have been in business ten years, taught over eight thousand pupils and guarantee to give five hundred dollars to anyone we cannot teach. All wishing to take this personal course must send in their address not later than Aug. 27th. If not able to attend this class, take a course by mail in your spare time at home. For particulars address

SANDERS' DRESS-CUTTING SCHOOL,
31 Erie St., Stratford, Ontario, Canada.

COOPER'S FLUID!

A highly-concentrated Disinfectant and an efficient Sheep Dip and Cattle Wash. SUPERIOR IN STRENGTH AND QUALITY. FLUID is the most powerful destroyer of germs, bacteria and animal parasites.

COOPER'S FLUID.

FOR GENERAL DISINFECTION.
FOR DIPPING SHEEP.
FOR WASHING CATTLE, HORSES AND DOGS.
FOR FOOT-ROT IN SHEEP.
FOR GREASE AND CRACKED HEELS IN HORSES.
FOR MANGE AND KINGWORM.
FOR MAGGOT WOUNDS IN SHEEP.
FOR ULCERS, SORE UDDERS, ETC.
FOR SHEAR CUTS AND WOUNDS.

COOPER'S FLUID.

WRITE FOR FREE BOOKLET.

COOPER'S WORM TABLETS Expel and destroy all intestinal worms (including tapeworms) in Sheep, Cattle, Horses and Dogs. Put up in boxes of 200 tablets, \$1.00 per box. Write for Free Booklet.

WILLIAM COOPER & NEPHEWS, MANNING CHAMBERS, TORONTO, ONT.

The St. Thomas Horse Show will be held in the sports park, which is the held again this year on Sept. 22nd and 23rd. The prize list is as complete as that of the Western Fair, and the Association was able to give the show a very high standard. The show will include classes for almost every type of horse. The Horse Show will be held in the sports park, which is the held again this year on Sept. 22nd and 23rd.