

KEITH'S SEEDS FIFTY-TWO YEARS SERVICE
1866 1918

Seed Stocks Going Fast
How long the seed supply will last is the question, for available stocks are fast disappearing.
Don't wait. Order now.

WE PAY RAILWAY FREIGHT TO ALL POINTS IN ONTARIO AND QUEBEC ON ORDERS OF \$25 OR MORE.

CORN
White Cap Yellow Dent
ON COB

70 lbs to bushel.....	\$6.00
We have a good supply of this corn now on hand—in excellent condition and a splendid sample.	

Special Price While the Supply Below Lasts

EARLY PRINCE CHARLES
(Would do as a substitute for Wisconsin No 7)

Guaranteed 90% Germination.....\$4.60
Shelled

EARLY IMPROVED LEAMING
Guaranteed 90% Germination.....\$4.60
Shelled

Silverhull Buckwheat.....\$2.40
Rye Buckwheat.....2.60

MILLETS

Siberian.....	\$3.50
Hungarian.....	4.00
Golden.....	3.00
Common.....	2.75

GARDEN CORN

Kendall's Early Giant.....	\$6.30
Stowell's Evergreen.....	.40
Sweet Turnips.....	1.50

POTATOES Per Bag

Irish Cobbler.....	\$3.00
Green Mountain.....	2.75
Davis Warrior.....	3.00

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

WANTS & FOR SALE

Advertisements will be inserted under this heading, such as Farm Properties, Help and Situations Wanted and Pet Stock.

TERMS—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. No advertisement inserted for less than 50 cents.

WANTED—THOROUGHLY COMPETENT man and wife, as working foreman and housekeeper, respectively, for large farm, having 150 acres clearance, located near river bank; good buildings, with running water; all necessary machinery for proper operation. Also a competent cattle-man to look after herd of milking Shorthorns on this farm. Apply, stating previous experience, qualifications, references and other necessary particulars, to Box B, Farmer's Advocate, London, Ontario.

CREAM

We buy cream every day in the year except Sundays and Xmas. We have been engaged in Creamery work twenty-five years and have established extensive business connections. Our trade is growing. We simply must have cream and are prepared to PAY THE PRICE and in addition guarantee a satisfactory service.

One of our regular shippers east of Toronto milked 12 Ayrshires last year and received from the TORONTO CREAMERY CO. LTD. \$1,922.00 for his cream. Another regular shipper west of Toronto milked 11 Holsteins, 6 of which were heifers freshened for the first time, and his receipts from The Toronto Creamery Co. Ltd. were \$1,505.54. In addition, he sold some milk locally and vealed some calves on whole milk for which he received \$235.00, making a total herd cash receipt of \$1,740.54. The skim milk is not included in either case. Think it over! Neither of these men are new shippers. They have shipped to us for years. If these figures interest you, write for particulars of our service. The Toronto Creamery Company, Ltd., Church Street, Toronto.

Hides—Wool

No shipment too small to receive our best attention.
Highest prices always paid.
Prompt returns made.
Ask for tags and list.

William Stone Sons
Limited
Woodstock, Ont.

The most economical system of life insurance is the MUTUAL.

Don't put your money into any piano until you have fully investigated the

SHERLOCK-MANNING

20TH CENTURY PIANO—known as "Canada's Biggest Piano Value"
Write Dept. 18 for Catalogue "T"
THE SHERLOCK-MANNING PIANO CO. London (No street address necessary) Canada

Great Lakes Steamship Service.

Canadian Pacific Steamship "Manitoba" now leaves Owen Sound 10.30 p.m. each Thursday for Sault Ste. Marie, Port Arthur and Fort William. Steamships "Keewatin" and "Assiniboia" will sail from Port McNicoll Wednesdays and Saturdays, commencing June 1st.—Advt.

Summer Resorts in Ontario.

The Muskoka Lakes, Point au Baril and Georgian Bay Resorts; French and Pickering Rivers; Rideau Lakes; Severn Rivers, Lake Mazinaw District and Kuartha Lakes are conveniently reached via the Canadian Pacific Railway. Particulars from Canadian Pacific Ticket Agents or W. B. Howard.—Advt.

Resorts in the Canadian Pacific Rockies.

Banff, Lake Louise, Field and Glacier are in the heart of the Canadian Pacific Rockies, and on the main line of the Canadian Pacific Railway.—Advt.

The Dollar Chain

For our soldiers and all who are suffering because of the war.
Contributions from May 17 to May 24:
A Subscriber, R. 2, Markdale, Ont., \$1;
"C," \$1.75.

Previously acknowledged.....\$5,517.50
Total to May 24.....\$5,520.25

Kindly address contributions to "The Farmer's Advocate and Home Magazine," London, Ont.

as follows. Wash them and boil until almost tender. Rub off the skins and pack in sterilized jars. Fill up with boiling water to which just a little vinegar has been added, and finish cooking in the boiler as above. When done in this way they may be served as a vegetable, hot and dressed with butter, pepper and salt; they may be chopped fine, mixed with salad dressing and served as a salad; or they may be used as a pickle by adding more vinegar.

The reason that fruit and tomatoes require only one boiling while the vegetables given above need three, is that there is not likely to be found in them certain spores which are nearly sure to exist in the vegetables. One boiling will not likely kill all of these spores; a few will be left, and will reproduce. The second boiling will finish most of these, while the third will be almost sure to leave the product entirely free from them.

Utensils Needed for Canning.

For home canning one can get along nicely with good jars and new rubbers of good quality, a granite colander to help when draining, a cup for filling, sharp knife for paring, a wire basket for blanching, a wash-boiler and the rack for it, which may be made at home of wooden slats. It should be very strong, and as has been noted above, provided with a handle by which the jars may be lifted out all at once. Smaller utensils which will be found very useful are a cherry stoner, strawberry huller, a sieve for rubbing the "blossoms" off gooseberries, a pineapple eye remover, measuring cup marked on the inside, granite preserving spoon with a hook to keep it from slipping into the kettle, and a jar-lifter or "duplex fork". One should also have deep kettles for blanching and pans for washing vegetables, etc.

Need for Scrupulous Care.

The careless woman will never have success with canning—until she gets over her carelessness. Perfect cleanliness is one of the requirements for success; the bacteria and spores that cause "spoiling" are invisible, but they float in the air, are present in dust-motes, cling to everything that is not sterilized by boiling. For this reason—that they may be lessened in number as much as possible—the room in which the work is done should be as clean and dustless as it can be made, and the clothes and hands of the worker also. Everything that touches the fruit or vegetables in the last stages should be sterilized—jars, tops, spoons and fillers. Some people, for the "cold-pack" (boiling in the boiler, after the contents of the jars have been packed when cold) method do not first sterilize the jars, depending on the long boiling to kill all the germs. Probably this is all right, but my friend who never fails says she always makes sure by sterilizing hers first.

Cold Water Canning.

Rhubarb, gooseberries and cranberries may be put up in cold water. Fill the perfectly clean jars then immerse beneath cold water until the jars fill. Fasten the tops under. Keep in a cool, dark place and do not move the jars until they are used.

PROVIDED one has a good cellar a great many of our garden products may be kept, with less trouble than canning, by packing them in sand. In this way carrots, parsnips, beets, winter radish, artichokes, celery and salsify may be kept quite until spring. Also cabbage, turnips and pumpkins will keep, in a cool, frost-proof place, for a considerable length of time, while kale and Brussels sprouts may be left in the garden even after snow-fall. All this will afford, with ripe beans and peas, a good variety for the table in winter. But it is exceedingly nice to have, in addition, some cans of green peas, green beans, corn and cauliflower, while very young beets, canned, are certainly much more delicious than the older, coarser-grained ones taken from the cellar.

One word more: Please save this article if you intend to make use of it in any way. It may not be repeated this season.

Upon Lieut.-Col. G. G. Nasmith, Toronto, author of "On the Fringe of the Great Fight", has been conferred the degree of Doctor of Public Health.

The Cookery Column.

Jam Pancakes.—Prepare cornmeal pancakes as large as a saucer, making them in the usual way, but with just enough flour added to the cornmeal to hold it together. While hot spread lightly with a little butter and jam, and serve as dessert.

War-time Bread Pudding.—One cup fine breadcrumbs (may be stale bread dried and ground), $\frac{3}{4}$ cup corn syrup, maple syrup, honey or brown sugar, grated rind of half an orange or lemon; $\frac{1}{2}$ teaspoon salt, 1 cup boiling water, $\frac{1}{2}$ cup raisins, one-third cup shredded dates, 3 cups milk. Pour the boiling water over the crumbs. Add other ingredients and bake in a buttered dish in a moderate oven.

Quaker Muffins.—One cup rolled oats, 1 cup flour, 3 tablespoons sugar, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup milk, 1 egg, 1 tablespoon butter or fat. Scald the milk, pour it on the rolled oats and let stand half an hour before mixing. Mix and sift the dry ingredients, add the oats and milk, then the beaten egg, and, lastly, the melted butter. Pour in muffin rings, or deep patty-pans and bake half an hour in a moderately hot oven.

Potato Puffs.—Two cups left-over mashed potatoes, 1 beaten egg, seasoning of salt and pepper, a very little cream if the potatoes are very dry. Mix into balls, put a little melted butter over each or roll in cracker crumbs, then in egg and cracker crumbs again. Bake until brown.

Banana Salad.—Peel firm but quite ripe bananas, cut into strips and arrange on lettuce leaves. Moisten with lemon juice, cover with chopped nut meats, add a little salad dressing and serve at once.

Prune Custard Pie.—One cup stoned prunes, 3 tablespoons sugar, 1 tablespoon cornstarch, pinch soda, 2 eggs, 1 cup sour milk, pinch salt. Stir the sugar and salt into the beaten yolks. Add the milk to the cornstarch with which the soda has been well mixed. Add in the two mixtures together and stir in the prunes which have been finely chopped. Fill the pies with this and bake. Make a meringue of the whites to put over the top, flavored with lemon juice.

Prune Whip.—Boil the prunes until very soft in as little water as possible. Take out the stones and rub the pulp through a colander. To each cupful of the pulp allow the white of an egg (less egg will do). Fold in the whites carefully and bake until set. Serve with whipped cream or with a custard made with the yolks.

Current Events

Ven. Archdeacon H. J. Cody has been appointed Minister of Education for Ontario in succession to Dr. R. A. Pyne, who becomes Clerk of the County Court of York. Mr. George S. Henry, M.P.P. for East York, has been made Minister of Agriculture.

A number of London (Eng.) men who are too old to fight have offered themselves to be inoculated with trench fever so that the scientists may have a chance to trace the disease to its source.

The British armed steamer "Moldavia," carrying American troops, was torpedoed and sunk. Fifty-six of the soldiers lost their lives.

Premier Lloyd-George, speaking in Edinburgh last week, said that the Allies are now building ships faster than the enemy can sink them, and sinking submarines faster than the enemy can build them.

The Germans are said to be cutting away portions of the docks at Zeebrugge to give exit to the under-sea boats bottled in by the cement-filled vessels sunk by the British at the entrance to the harbor.

It is reported that ex-Czar Nicholas may be exiled to Switzerland on condition that he makes no attempt to regain the Russian throne.

France is now using the largest gun in the world. It is reported that it was this gun that has silenced the long-range guns that bombarded Paris.

The Dutch to German de sailing of all D ports.

Serbia is said

At the Co University, the of Laws was co England, and United States received their returned from graduates, also

Corp Brick returned soldie been awarded of the Ontar the gold medal ship, both for

The past we tense aerial act May 21st, dur the London brought down after a fight people, by an the same day a enemy planes beaten off by airmen who wo one German pl American avia had a sharp in collision with winged battle by the enemy. ing American California, was avenged next succeeded in l plane, which c 2 men besides had brought de wore nearly all military had to (airplanes) are United States. On M execrable carele a British hosp France was bo hours, by Ger dreds of pec