

**THE OWENS**

## Smut Cleaner and Pickling Machine



*Your Customers want this Machine*

No Machine can equal them for treating Seed Grain. Made in two sizes. Sold on a positive guarantee to prevent Smut.

With high prices assured for grain next year, every farmer will realize the necessity of treating his seed grain so that he may have an increased yield of perfect quality grain.

Owens Smut Cleaners separate smut balls, wild oats, king heads and all light seeds from wheat, also wild oats and all light seed from barley. By them the farmer can get perfect results. The grain is thoroughly pickled and elevated into the wagon box, being dried by the drainage through elevator sieve. An automatic skimmer removes all impurities over a drainer-sieve at tail of machine, ejecting same, while wasting none of the pickling solution. Capacity 30 to 75 bushels per hour.

No. 3 machine handles 30 to 50 bushels per hour; No. 4, 50 to 75 bushels, accommodating either the small farmer or the large grain raiser. Strong construction, heavy timber, rustless solution tanks of 30 and 50 gallons capacity. The most economical machine you can sell, and backed by a positive guarantee. Write today for particulars and prices. Get the Agency for our Machines—it will mean Money for You.

**CUSHMAN MOTOR WORKS OF CANADA LTD.**  
Builders of Light-Weight, High Grade Gasoline Engines for all Farm Power Work  
284 PRINCESS STREET, WINNIPEG, MAN.

## FREE FOR YOUR NAME!

**Murray's Growers' Guide** for seeding Alberta farms and gardens. Every home should have it. Ready January 15, 1915. Be in time. Get your name on our list. Mailed free. Send in your name and address on a post card. We are buyers of Seed Grain, Timothy Seed and Flax. We would like you to mail samples and state quantity. We would like to have every member of United Farmers of Alberta, who will attend the annual convention on January 15th, in Edmonton, visit our establishment. Write us for anything you want in Poultry Supplies.

**J. J. MURRAY & CO., Seed Merchants**  
Phone 1419 153 Queens Ave., EDMONTON

## Here's a real Christmas Gift

One that you will be proud to give and the recipient pleased to receive

Thousands of Columbia Grafonolas take the form of Christmas gifts each year—and nothing could be more appropriate—music not only in the Christmas season but throughout the New Year.

### 12 Records With Each Machine

With each machine we send out we ship 12 standard double sided records (24 selections). You can give added attraction to your gift by choosing records that would be most acceptable to the recipient, and your gift will be recalled continuously each time the Grafonola is used.

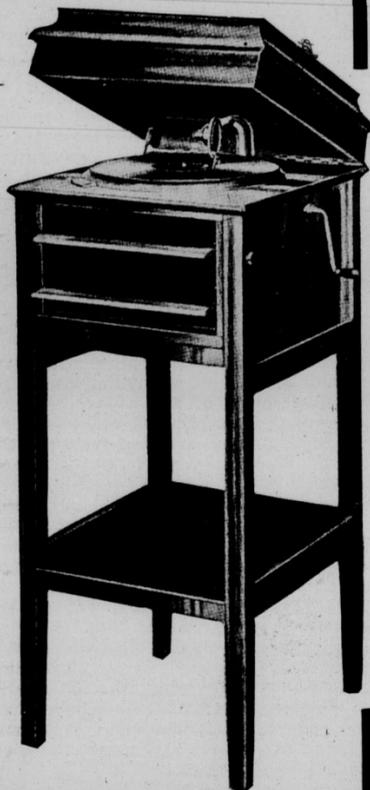
### Terms or Cash

(As you please)

Without records we sell this machine for \$65 cash. If you prefer to take advantage of our easy terms, we will ship this particular model with records on receipt of \$7.50 cash payment—the balance of \$67.50 is payable in similar monthly instalments. Take advantage of this special Christmas offer and order today to secure delivery by December 25th.

## Winnipeg Piano Co.

333 Portage Ave., Winnipeg



*The Columbia "Regal"*

## Christmas Sweets

Delectable Gifts that the Kitchen may Provide

**Corn Balls** are always a favorite with children, and may be made easily during the crisp days of winter. If wrapped in squares, of paraffin paper they are acceptable Christmas tree ornaments, especially if provided with the ribbon upon which are the words "Merry Christmas." (See illustration.) If one does not print well, the little letters made from macaroni (the kind that are seen frequently in soups), or celluloid letters, may be glued on. A basket trimmed with holly shows corn balls to advantage. Recipes for molasses and sugar corn balls are given.

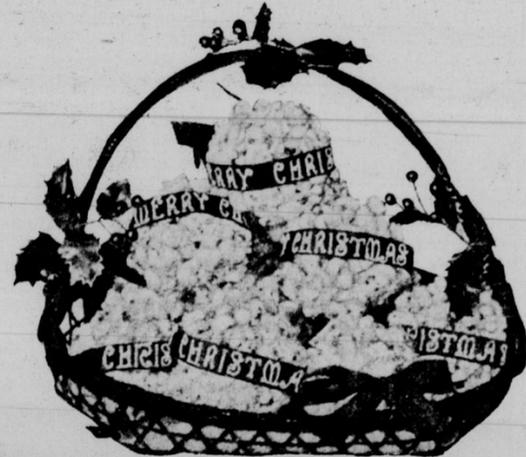
**Popped Corn Balls. No. I.**—Pop corn, pick over (discarding kernels that have not popped), and put in large kettle; there should be three quarts. Sprinkle with one-half teaspoonful of salt. Melt one tablespoonful of butter in saucepan and add one cupful of molasses and one-half cupful of sugar. Bring to the boiling point and let boil until mixture will become brittle when tried in cold water. Pour mixture gradually, while stirring constantly, over corn, turning the corn frequently that the kernels may be well coated. Shape into balls, using as little pressure as possible.

**Corn Balls No. II.**—Pop corn, pick over, and put in a large kettle; there should be five quarts. Put two cupfuls of sugar, one-half cupful of white syrup, one-third teaspoonful of salt, and one and one-half cupfuls of water in saucepan. Bring to the boiling point, and let boil without stirring until

through top of each the entire length thus leaving a ridge of the chocolate on top.

**Fruit Paste**, if packed in layers in a Christmas box or basket, makes an appropriate gift well suited to the palate of the average man. When packing, put a piece of paraffin paper between each two layers. Pick over and remove stones from one pound of dates. Mix fruit with one-half pound each, filberts and English walnut meats, and force through a meat chopper. Work, using the hands, on a board dredged with confectioner's sugar, until well blended. Pat and roll to one-fourth inch in thickness, using confectioner's sugar for dredging board and pin. Shape with a small, round cutter, first dipped in sugar, or cut in three-fourths-inch squares, using a sharp knife. Roll each piece in confectioner's sugar, and shake to remove superfluous sugar.

It is well to have for the Christmas spread a large ornamented Cake which will do as well for the children as for the grown-ups. Here is a description of just such a one, in which pound cake and lady fingers recipes were used. It makes a very attractive centerpiece for the table when finished. The top and sides of the large cake were covered with confectioner's frosting, and the words "Merry Christmas" cut from angelica, first softened in warm water, were placed; then little, hard round red candies and halves of pistachio nuts were added for extra garnish. The lady fingers were arranged,



thermometer registers 260 degrees F. Add one teaspoonful of vinegar and one tablespoonful of vanilla, and continue the boiling until thermometer reaches 264 degrees F. Remove from range and pour over corn gradually, while stirring constantly. Make into balls, using as little pressure as possible. The corn balls shown in the illustration were made by following recipe No. II. Wintergreen flavoring may be used in place of vanilla.

A home-made **French Nougat** has a very professional look if you but follow the rule carefully. Put one-half pound confectioner's (not powdered) sugar in a saucepan, place on range and stir constantly until melted; then add one-fourth pound of Jordon almonds, blanched and finely chopped. Pour on a slightly oiled marble slab. As mixture spreads fold toward center, using a broad-bladed knife, keeping mixture constantly in motion. Divide in four parts, and as soon as cool enough to handle shape in long rolls, about one-third inch in diameter, keeping well in motion, until almost cold. When cold snap in pieces one and one-half inches long. This is accomplished by holding roll at point to be snapped over the sharp edge of a broad-bladed knife, and snapping. Melt confectioner's dipping chocolate in a small saucepan placed in a larger saucepan, containing boiling water, and beat with a fork two minutes. Dip pieces separately in chocolate and with a two-tined fork or bon-bon dipper remove to oiled paper or paraffin paper, drawing dipper

pressed slightly into the frosting, and tied with a red ribbon, while a small bunch of holly completed the decoration.

**Pound Cakes.**—Work one and three-fourths cupfuls of butter until creamy, and add three cupfuls of flour (pastry, once sifted) gradually, while beating constantly. Beat the yolks of ten eggs until thick and lemon-colored, and add three cupfuls of powdered sugar gradually, while beating constantly. Combine mixtures, add whites of ten eggs, beaten until stiff, and sift over two teaspoonfuls of baking powder. Beat vigorously and turn into a buttered and floured round tin. Bake in a moderate oven one and one-half hours.

**Fruit Fudge.**—Boil three cupfuls of granulated sugar, three teaspoonfuls of cocoa, three-quarters of a cupful of milk and one tablespoonful of butter. When it will form a soft ball in cold water, add one-half cupful each of chopped raisins and nuts, one-quarter of a cupful of cocoanut and three-quarters of a cupful of figs, cut in small pieces. Pour into a buttered pan and when partly cool, mark into squares.

**Peanut Fudge.**—Boil three cupfuls of brown sugar with one cupful of milk until a soft ball can be formed in cold water; take from the fire, add two tablespoonfuls of peanut butter and beat until creamy. Pour into a buttered pan and mark in squares when cool.