

### IMPERIAL SERVICE

If you are in doubt about the proper lubricant, ask the Imperial Oil man. He will give you courteous attention and sound advice on your lubrication problems. That is part of Imperial Service.

## **HUMOR YOUR MACHINERY**

GIVE machines correct lubrication and they behave well. You get smooth-running, quiet engines and full rated horse power day in and day out. But you must humor them. If you are burning kerosene in your motor instead of gasoline, a special lubricant will probably be necessary to meet the changed conditions. A loose bearing and a tight bearing require different treatment. There is a correct lubricant for every mechanical need.

At Imperial Oil stations in every part of Canada, you can get the just-right lubricant for every need and service.

All Imperial lubricating oils are sold in steel barrels and half-barrels—convenient and economical. There's no waste. You use every drop you pay for; and you are sure it is uniform and clean.

## ACorrect Lubricant for every Farm Machine



For Gasoline Engines, Tractor, Auto or Stationary POLARINE OIL STANDARD GAS ENGINE OIL

Forkerosene Engines,
Tractor or Stationary
POLARINE OIL
HEAVY
IMPERIAL KERO-

HEAVY
IMPERIAL KEROSENE TRACTOR
OIL
(Recommended by International Harvester Co.)



For Open Bearings of Farm Machinery PRAIRIE HARVESTER OIL —very heavy body.

-very heavy body, resists cold, won't thin out with moisture

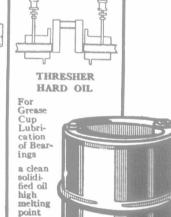
ELDORADO
CASTOR OIL
—a thick oil for worn



For Steam Cytinder Lubrication, whether Tractor or Stationary Type

CAPITOL CYLINDER OIL

—the standard product for steam cylinder lubrication



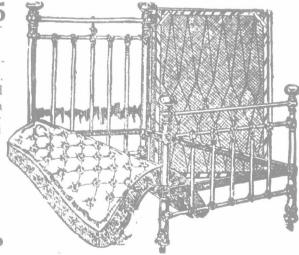
# This Great Bed \$15.95 Outfit Including Spring, Matt ess and Bed

Consists of iron bed, any standard width, beautifully white enamelled, with brass top rail, knobs, and mounts; strongly constructed woven wire spring and mattress, filled with selected curled sea grass, wool top and bottom, heavy twilled ticking. This splendid outfit sent freight paid to any station in Ontario at above price.

Catalogue No 7

Contains hundreds of similar good values in other home furnishings. Write for it to-day.

Adams Furniture Company, Limited Toronto



You Will Enjoy

# McCormick's Sodas

Sold fresh everywhere in different sized packages.

## Cabbage Plants

Of all leading early and late varieties, 45c, per hundred, mul prepaid; \$2.50 per thousand, express collect. Also candidower, brussels sproats, celery, onion and tomats plants. Ask for price list

Herold's Farms, Fruitland, Ont. Niagara District 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 Patent Solicitors—Fetherstonhaugh & Co. The old established firm. Patents everywhere. Head Office, Royal Bank Building, Toronto. Otrawa Office, 5 Elgin St. Offices throughout Canada. Booklet free 3 tablespoons granulated sugar, pinch of salt, a little vanilla. Return to oven and

brown slightly.

Bruce Co.

JENNIE LIND.

There is no Medical School especially for women in Ontario, but girls are admitted to the men's colleges in Toronto, and are to be soon in London. Write to the registrar of Trinity Medical College, Toronto, and Western Medical College, London.

#### Re Y. W. C. A's.

For E. B., Norfolk Co., Ont.—To ascertain whether there is a Young Women's Christian Association in any town, address your letter to the "Superintendent." If there is none the letter will be returned.

#### Cooking Potatoes.

"When potatoes are old The water should be cold,"

That was a slogan dinned into our ears at cooking school, and then we were told that the converse was true, that when potatoes were new they should be put in very hot water. It was told us, also, that the old-fashioned way of boiling potatoes in "plenty of water", and draining it off afterwards, is the most wasteful way they can be cooked, because they contain certain salts that are very valuable to the body, and that are thrown away in the water. Under the skin, too, is a layer of fine starch, which is lost in drained-off water or by taking off too thick a paring.

It is evident, then, that the very best way to cook a potato, to conserve the food value, is to bake it. By having a small tin oven, which can now be bought to cover one burner of the oil-stove; this can be done without great expenditure of fuel. The next best way is to scallop the potatoes, first taking off a very thin paring, then slicing thin in milk and baking in the oven. Potato puree also conserves the food value, and is a nice supper dish. To make it, pare the potatoes thinly, then boil in a very little water until soft and mash fine in the water. Season with butter, pepper and salt, and serve very hot with bread and butter, biscuits or hot toast. When beef is being roasted, peeled potatoes may be placed about the roast and baked until brown.

When potatoes are to be boiled in the ordinary way see that the paring is as thin as possible, and cook in the very least quantity of water that will boil them. When fire is on for any length of time they may be steamed, but the water used thus must be kept boiling constantly. Still better it is, to cook them in their jackets, first cutting a small paring right around the tuber lengthwise. When half done throw in half a cup of cold water, as this tends to make the potatoes lighter. Some potatoes are so mealy that the outside is likely to boil off while the inside is hard. To prevent this, when the potatoes are half done add just enough water to cool the outside a little, the inside should always be added to water in which pared potatoes are boiled, but when they are scalloped the salt should not be added until they are done, as if put in too soon it may curdle the milk.

The gravy served with potatoes is, of course, half the dish, and should be brown, smooth and delicious. If there is not enough meat gravy on hand, one that is very appetizing may be made as follows: Put some fat or dripping in a pan and fry in it some slices of onion and any other vegetable you choose, such as tomato or celery. When fresh tomatoes are not on hand, some canned tomatoes may be added after the onion is cooked. Add a cupful of the water strained off potatoes or any other vegetable, add pepper and salt to taste, and thicken with browned flour. If a more meaty flavor is desired add a few teaspoonfuls of

bovril or oxo.

The water drained off potatoes or any other vegetable, by the way, should be saved and used in making soup. This saves the salts and other mineral elements of the body instead of pouring them down the sink. All that is needed to make delicious soup of any of them is to add milk, or water and meat extract, then thicken slightly and serve with biscuits or croutons of buttered bread toasted in the oven. A few more vegetables may be chopped and cooked in the soup, when water is used, if liked.

#### Camouflaged Left-overs.

Tomato Jelly Salad.—Take left-overs of canned tomato or tomato soup, heat

May 2,

is m si si re

Bi it 10

HET

We

Guai Guai O.A.( O.A.( Amer Emme Ambe

Kentu Marq gro

**GE**(