

Pedigreed Trees Produce Quality Fruits

As **Fruit-growers and Nurserymen** we should know what the orchardist requires.

Our results from fall planting have been splendid. In the fall season the ground is warm and mellow, the trees quite dormant, and the average grower has time to plant his young trees carefully. We also find the railroads make much quicker deliveries in fall than in spring, so that the trees arrive in fresher condition.

Apples, pears, plums, cherries and berries give far better results when planted in fall of the year.

Our stock is most complete, and we will be ready to commence shipping in October.

Plant our line of **Nursery Stock** this fall, and if you advise us promptly in the spring of any plants that have failed to start, we shall at once ship them to you by express. In this way your orchard will be growing thriftily next summer.

Our **Orchardists and Landscape Experts** are at your service.

We grow everything for orchard and garden.

THE AUBURN NURSERIES, Ltd., HEAD OFFICE: 95 King St. E., Toronto
Nurseries at Queenston, Oakville and Simcoe.

serve with a spoon. This is very highly recommended.

Corn Bread:—Put 1 pint cornmeal into a bowl; add 2 tablespoons bread-crumbs, 2 tablespoons brown sugar, and 3 tablespoons flour. Next put in 2 tablespoons butter and $\frac{1}{2}$ pint scalded milk. Beat up well, then add another $\frac{1}{2}$ pint cold milk and 2 even teaspoons baking powder, a small teaspoon salt and 2 well-beaten eggs. Pour into greased gem pans and bake in a hot oven for 30 minutes.

Pumpkin Pies:—Press one pint stewed pumpkin through a fine colander, add $1\frac{1}{2}$ pints new milk, 1 cup sugar, 3 eggs, 1 tablespoon butter, juice of half a lemon, a little grated nutmeg (about half a small nutmeg) $\frac{1}{2}$ teaspoon ginger and one of cinnamon. Fill pastry and bake.

Stuffed Eggplant:—Cut the eggplant fruit in halves without peeling, and cook in boiling salted water for 15 minutes. Remove the pulp, chop it and mix with 1 cup stale breadcrumbs. Season with salt, pepper, butter and onion juice. Cook 5 minutes, cool, add one beaten egg, and fill the shells again. Cover with buttered crumbs and bake 25 minutes.

Cabbage and Tomatoes:—Boil a small cabbage, drain well and cut up fine, then put it into a deep baking-dish. Add 1 cup grated cheese, 1 sliced tomato, $\frac{1}{2}$ cup melted butter. Bake for 1 hour in a moderate oven.

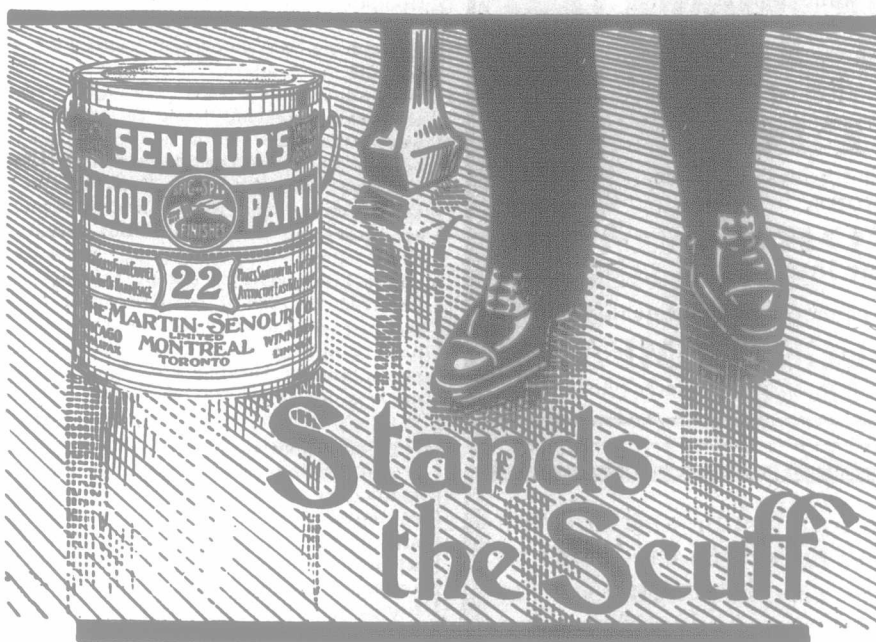
Ripe Cucumber Catsup:—Select large, ripe cucumbers, pare, remove the seeds, and grate. Drain well, mix 1 quart of the pulp with 1 pint vinegar, 2 teaspoons salt, 4 tablespoons grated horseradish, $\frac{1}{2}$ teaspoon cayenne pepper. Bottle, and seal.

Ripe Tomato Catsup:—Cook 1 gallon peeled, ripe tomatoes, until soft. Add 1 cup vinegar, 1 heaping tablespoon sugar, salt, and cayenne pepper to taste. Put into a muslin bag 1 tablespoon mustard seed, 1 tablespoon whole allspice, 1 tablespoon whole cloves. Drop this into the catsup, boil all for 15 minutes, then remove the bag. Bottle, and seal.

Snow Apples:—Core apples, pare them, and bake until soft. Fill the centers, when cold, with marmalade, then cover the apples with a meringue of two egg-whites beaten with a little sugar, and flavored with lemon extract. Brown lightly in the oven, and serve at once.

Apple Porcupine:—Core large, ripe apples, fill with cinnamon and sugar, and bake. Chill the whites of two eggs and whip them stiff, adding one cup sugar, and the grated pulp of one raw apple. When the mixture is thick and white, coat the cold, baked apples thickly with it, stud each apple with split, blanched almonds, put in endwise, and serve at once.

Summer Plum Pudding:—Simmer plum pulp, sweetened and spiced with a little cinnamon, mace, and cloves, until thick, then add to each pint one tablespoon dissolved gelatine. Beat until cooled. Now pour one cup boiling water over three tablespoons cornstarch, blended



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with a little cold water, and cook until transparent, adding three tablespoons sugar, a pinch of salt, and a bit of lemon. Fold in the stiffly-beaten whites of two eggs. Pour alternate layers of plum pulp and the cornstarch into a mould. When cold, unmould, and garnish with whipped cream.

Vegetable Marrow:—Wipe the marrow, cut it in half or quarters, according to size, then place as much as is needed in a steamer, and steam until soft. About three-quarters of an hour will be required. Now remove the seedy part, scrape out the pulp into a vegetable-dish, and add butter, pepper, and salt, to taste. This method is also excellent for Hubbard squash. If preferred, the vegetable may be baked instead of steamed.

Tomato Souffle:—Put one-half cup tomato pulp into a saucepan, add one tablespoon butter, and a pinch of powdered thyme if you have it, and let come to a boil. Mix one tablespoon flour with two tablespoons cream, and stir in. Stir over the fire for four minutes, then add one tablespoon grated cheese, salt and red pepper to season, and drop in gradually the beaten yolks of two eggs. Fold in the stiffly-beaten whites of the eggs. Next put the mixture into buttered earthenware dishes, and bake for ten minutes.

Brown Tomato Sauce:—Melt one-quarter cup butter, and cook in it two slices of onion, two slices of carrot, and two leaves of parsley, until the butter is well browned. Add one-third cup flour, and cook, stirring constantly, until the flour is browned, then add a cup of stewed and strained tomato, one cup boiling water in which a tablespoonful of beef extract or gravy has been blended, and salt and red pepper to season. Stir until smooth, and boiling, then strain, and serve.

Cream Horseradish Sauce:—Take one-half cup thick, sour cream, and beat it well. Add seasoning of salt and sugar, and beat in one-half cup grated horseradish. Excellent, when served with cold ham.

Apple Ginger:—Peel two ounces of green ginger-root and chop it fine. Grate the yellow rind of four lemons and extract the juice, discarding the seeds. Make a syrup of four pounds sugar and one pint water; add to it the ginger, the lemon rind, and juice and five pounds pared and cored apples, chopped fine. Let simmer, stirring occasionally, for about an hour, or until like marmalade. Store as jelly.

Apple and Brown Bread Pudding:—Use Boston brown bread, or Graham bread. Mix two-thirds cup finely-chopped suet with two cups bread crumbs. Add two cups apples, pared, cored, and chopped fine, one-half teaspoon salt, one cup raisins seeded, cut in pieces and dredged with flour, and one-half teaspoon ginger or mace. Beat one egg, add a cup of milk to it, and stir into the dry ingredients. Steam in a buttered mould about two and one-half hours. Serve