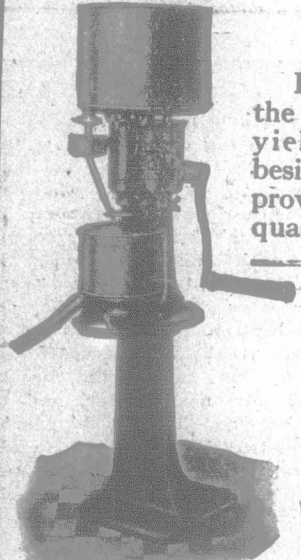


Melotte
Cream Separator



Increases the butter yield 25% besides improving the quality.

Saves time and labour, space and utensils.

A MILLION IN USE

You Can't Afford To Be Without a "MELOTTE"

THE "MELOTTE" BOWL

Unlike the top-heavy bowl in other makes the "Melotte" bowl hangs free on a ball-bearing spindle, hence the easy running of the machine and its consequent long life.

Write For Catalogue "G"

R. A. LISTER & CO., Limited

50-60 Stewart St.

TORONTO, - - - ONT.
WINNIPEG, - ST. JOHN, N.B.

THROW OFF THE WASH-BOARD YOKE



The washboard has been a hard taskmaster for generations, but now the washing machine has taken its place.

The New Century Hand Washer eliminates the back-breaking rubbing, thus making washing a pleasure instead of a hardship. It runs easily and does better and quicker work than the old method.

No other machine can be built on the New Century principle, because its features are patented. The rust-proof steel ring, that prevents warping, adds years of wear to its life.

See it at your dealer's or send to us for information.

CUMMER-DOWSWELL Limited
Hamilton, Ont.

Harab
FERTILIZERS

See fertilizer booklet and prices
THE CUMMER-DOWSWELL CO. LIMITED
Toronto

"Adam Bede," and others; and Miss McNaughton's "Lame Dog's Diary," Pierre Loti's "Island Fisherman," and "Madame Chrysanthemum," are very charming; so are the works of E. V. Lucas. Nor must you forget the American writers, especially Hawthorne, Winston Churchill, Frank Norris, and Sir Gilbert Parker. — So many, so many have been omitted, but these will be suggestive.

General Literature.—Ruskin's "Sesame and Lilies," you have already found helpful. Try his "Unto This Last" also. Among the endless books of essays, — cream of prose literature as they so often are — one may mention, "Meditations of Marcus Aurelius"; "Discourses of Epictetus"; "Bacon's Essays"; "Essays of Elia"; "Emerson's Essays"; Thoreau's "Walden," and other books; Carlyle's "Sartor Resartus," "Heroes and Hero Worship," etc.; works of Tolstoi; works of A. C. Benson, John Galsworthy, and other moderns. To the list, although in somewhat different class, may be added the charming "Elizabeth" books, by the Countess Von Arnim.

Biography and Autobiography.—"Pepys' Diary"; Boswell's "Life of Johnson"; Goldwin Smith's "Jane Austen"; Mrs. Gaskell's "Life of Charlotte Bronte"; Chesterton's "Browning"; "Stopford Brooke's Biographies"; Salt's "Life of Thoreau"; Morley's "Life of Gladstone."

History and Government.—Greene's "Short History of the English People," "Parkman's Histories"; Adam Smith's "Wealth of Nations"; Henry George's "Progress and Poverty."

Science and Nature Books.—Works of Darwin and Huxley; works of John Burroughs for easy reading; Maeterlinck's and Fabre's nature books.

Religious Books.—"Science and Immortality," by Sir Oliver Lodge; works of J. Brierley.

My dear, I don't know where to stop, but I think the above list will suggest enough to keep you busy even for "next winter and the next." Now, may you give that man a fine chase to keep up with you.

Oh, yes, I forgot the magazine. "The Bookman" is devoted wholly to book reviews. The address is "Hodder & Stoughton, Warwick Square, E. C., London, Eng."

CANNAS.

Dear Junia,—Would you be so kind as to give me some direction as to how I should treat some cannas I had saved over from last year? MARION.

Norfolk Co., Ont.

Cannas need a warm, well-drained, yet moist and rich soil, and plenty of sunshine. As they are quite tender, they should not be planted out until all danger of frost is past. Set the tubers from one to three feet apart, give plenty of water when needed, and pick the flowers as soon as they wilt to prevent the formation of seed, and so keep the plants blooming on. In the fall when the plants are killed by frost and the tops have dried a few days, dig the roots, let them dry, then store them on shelves in a dry, cool, airy cellar.

Spring Cookery.

Asparagus on Toast.—Wash the asparagus in cold water, tie it in bundles, place the bundles upright in a kettle, and cook in boiling, salted water. When done, drain, untie, and spread on small slices of hot, buttered toast. Pour a cream sauce over, and serve at once.

Spiced Rhubarb.—Peel 2½ lbs. rhubarb and cut in small bits. Put in preserving kettle, add 2 lbs. sugar, ¼ cup vinegar, 1 teaspoon cinnamon, ½ teaspoon cloves. Bring to the boiling point and let simmer, stirring frequently, until of the consistency of marmalade. Fill jelly glasses.

Rhubarb Preserve.—As rhubarb combines excellently with other fruits, it is economical, at least for common use, to mix it with the more expensive kinds. It may be cooked with pineapple and with oranges, and many can it by itself to mix later with strawberries, currants, etc. A rich rhubarb conserve is made as follows: Put four pounds rhubarb, cut in bits, in a preserving kettle. Sprinkle with five pounds granulated sugar and add one pound seeded raisins, grated rind and juice of two oranges, and the rind and juice of one lemon. Mix thoroughly, cover, and let stand one hour. Bring to boiling point,

then let simmer rather slowly for forty-five minutes, stirring very frequently.

Nut Pie.—Line a pie plate with pastry, and bake. Make a custard, using two cupfuls of milk, two eggs, well beaten, with one-half cupful of sugar and one-fourth cupful of flour mixed smooth with a little cold milk. Season to taste, and add a saltspoonful of salt. Cook the mixture until thickened, add one cupful of finely-chopped nut meats and fill the crusts; cover with a meringue, and set in the oven to slightly brown.

"Greens."—In the spring of the year, before the fresh vegetables have come in, a number of weeds and wildings prove excellent for greens. It is now too late for dandelions, which are good early in spring before the flower-buds have formed, but lamb's-quarters and pigweed are quite as good as spinach if used before they are too old. So also are the wild "cow-cabbage" of the woods, and the young leaves of the long, curly-leaved sour-dock. Young sprouts of milkweed are said to be excellent, while purslane, that despised weed which gives so much trouble in gardens, makes a very fine vegetable to serve with beef or mutton-stew, or even cold, with dressing, as a salad. The tops of beets, discarded when thinning the beet-bed, may be used in the same way. All greens should be washed well, drained thoroughly, and put into boiling, salted water, to cook. None of them are good when old, but only when young and tender.

The Scrap Bag.

CHILDREN'S WASH DRESSES.

When making up children's wash dresses, tack a piece of the goods inside somewhere where it will not show. This will be washed every time the dress is, and so will be of the same color when needed for mending.

PILLOW COVERS.

Cover pillows first with a cover of soft old muslin or butter-cloth before putting on the slips. This protects both ticking and feathers, and prevents the stripes from showing through. Many people are now doing away with pillow-shams altogether, using pretty embroidered or lace-trimmed pillow-cases instead.

HINT FOR BAKING FISH.

When baking fish, lay a piece of clean, old cotton on the bottom of the pan, which has first been greased, then put the fish on this. It can be lifted out easily, without sticking to the pan, when done.

RUNNING CURTAIN RODS.

Slip the finger of an old kid glove over the end of the small brass curtain rod, to prevent danger of the curtain being torn.

CUTTING BENEATH LACE.

In cutting away the goods beneath lace insertion one is very apt to cut the lace itself. To obviate this difficulty, after the first cut is made, slip in a narrow, stiff piece of card-board, pointed at one end. It will act as a safeguard when the scissors are used.

Saying the Right Thing.

"I don't seem to be able to say the right thing to women," a bashful young man confided to us the other day, "and that's why I don't shine in society. I'll tell you an instance of it. Not long ago I met a woman I hadn't seen for years, and I could see that she was trying to keep young. So I thought I'd say a graceful thing to her.

"You carry your age remarkably well," says I.

"Well, the moment I said it I could see that I was in the wrong. She was looking chilly and getting red, so I said:

"Don't mind my little jokes—I never mean what I say. As a matter of fact, you don't carry your age a bit well."

"And then she killed me with a haughty look, and sailed away without saying good-bye. Say, how should I have put it?"

Fashion Dept.

HOW TO ORDER PATTERNS.

Order by number, giving age or measurement as required, and allowing at least ten days to receive pattern. Also state in which issue pattern appeared. Price ten cents PER PATTERN. If two numbers appear for the one suit, one for coat, the other for skirt, twenty cents must be sent. Address Fashion Department, "The Farmer's Advocate and Home Magazine," London, Ont. Be sure to sign your name when ordering patterns. Many forget to do this.

Address: Pattern Dept., "The Farmer's Advocate and Home Magazine," London, Ontario.

When ordering, please use this form:—
Send the following pattern to:

Name
Post Office
County
Province
Number of pattern.....
Age (if child or misses' pattern).....
Measurement—Waist, Bust,
Date of issue in which pattern appeared.....



7489 Work Apron with Cap and Sleeves!
Small 34 or 36, Medium 38 or 40,
Large 42 or 44 bust.



3257 Girl's Costume,
10 to 14 years.

8263 Middy Blouse for
Misses and
Women, 14, 16 and 18
years.