FOUNDED 1866

**SEPTEMBER 25, 1919** 

"shows". So long as we eous freaks (paying 10 and laugh at suffering, imals, and coarse son formances, we shall have them.

what you think about it. ea is that, if possible (and in our amusements) we ee anything that is ugly, that is of a low order. erful human beings, and y best in art, and music and plays, and all other should be none too good n't risk, safely, anything ciuel without danger of e as well as the sensibilities e young.

. . . . rd more. At the Western Aowers were beautiful. ever, some tiny umbrella in pots of rather dry eminded me of a splendid some years ago in Elgin w higher than one's head window, and the way i this: The pot of earth w was kept standing in a which, in turn, was kept r. "You see," explained owned it, "the umbrella marsh plant, and so it nditions.

have one you may like

hinking Over. rince is the real thing." ning Post.

ed child cannot long ent."—Walter Pritchard.

to be normal must r of enjoying pleasure f pleasure itself. Preanity demands it."tion.

-Made Cheese.

Norfolk Co., Ont. u want is as follows: ht's milk from four cows ed tub and keep as cool morning, then strain the with it and set on stove, ons under to prevent it o quickly. Bring to 86 ld one-fifth of a cheese which has been soaked tir it well through the om stove and add one Hanson's No. 2 rennet in this case) dissolved in ater. Stir well through nd let stand 20 minutes, rm, then cut it as fine back on stove and keep to 98 degrees. lite frequently for about l it feels firm and falls ly squeezed in the hand the curd into a cheese amer in a large kneading as drained a few minutes neading pan, from which en poured, and add the 10 quarts milk, then put oth which has now been ress. A press may b ght-sided pail with the and with a round piece t fits inside for the "foler across the top of this ght on the lever, and nore weight on till bed he press over night and ay take it out, rub with atter and put in a cool rennet tablets can be store or any store where are kept. One tablet 0 to 100 lbs. of milk; ekly if only 70 lbs. are recipe was sent us y Mrs. R. B., Algoma,

commended as good,

d out on an ordinary

int of coloring, by the

nd on the season, the

, and market demand.

mend turning the cheese

that the moisture will

side. Also, as a rule,

me to the surface of the

bing with butter is not

butter, however, may

Lakeside Farm Ayrshires
Ravensdale Farm Ayrshires

60 Head Dispersion Sale 60 Head

Thursday, October 16th, 1919 Commencing at 10.30 a.m.

At the Exhibition Grounds, Ormstown, Province of Quebec GEO. H. MONTGOMERY, K.C., W. F. KAY, M.P., Proprietors

The sale will include imported animals, Record of Performance animals, and the prize winning herds of both farms, including the championship bull

Auchinbay Sir Andrew (Imp.) No. 54284 (15781)

The sires which have been used in these herds afford a sufficient guarantee of the quality of the stock offered.

Bareheskie Cheerful Boy, by Howies Conductor; Hobsland Jolly, by Auchenbrain Drummer Boy; Hobsland Bonnie Boy, by Hillhouse Bonnie Scotland; Morton Maine Planet, by Auchenbrain Pluto; Auchenbrain Sea Foam, by Lessnessock Good Gift; Fairfield Mains Triumph, by Hobsland Perfect Piece; Auchinbay Sir Andrew, by Netherton Vice Roy.

All animals sold subject to tuberculin test.

FOR CATALOGUES APPLY TO

GEO. H. MONTGOMERY, K.C. Dominion Express Building, Montreal

The sale will be held the day following the Cottingham sale at Ormstown, so that buyers from outside points can have the privilege of attending two sales of high-class Ayrshires.

## DISPERSION SALE

# 35 Head

Scotch and Scotch-Topped

# **SHORTHORNS**

Southview Stock Farm, one mile south of

TAVISTOCK, ONTARIO

### Wednesday, October 15th, 1919

Sale commences 1.30 p.m., old time

Comprising young cows with calves at foot, twoyear-old heifers in calf, yearling heifers and heifer calves, and three bull calves, as well as the great two-year-old herd sire

### Victor Bruce, No. 114766

This bull is rising three years old, and carries a strong Miss Syme pedigree. All the calves listed are sired by this bull, and he sells fully guaranteed.

Catalogues ready Oct. 1st. Address:

C. J. STOCK, R.R. No. 6, Woodstock, Ont.

Auctioneers-T. E. ROBSON, M. ROTH.

Cannas, Callas,

Dear Junia.—We enjoy your corner immersely, especially the article on the Exhibition. It certainly was next best to being there.

Have some Cannas grown from seed this year which bloomed finely. How should we keep them over winter? Tried to keep them like Gladioli before but they would not grow in the spring? Do you think they were too dry?

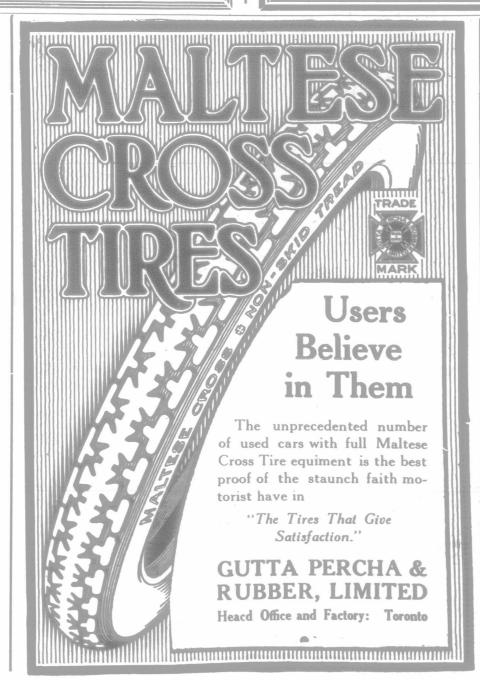
Will Hyacinths bloom in the house the second year? or should they be set

Ought a Calla Lily be allowed to die and kept in a dark place two or three months each year, then started up again? Should it be watered or let dry right out?

Thanking you very much, I remain, Yours sincerely, "Scorchy.

Bailey says: "The culture of Cannas is easy. They demand a warm, friable, rich and moist soil. They are injured by frost and should not be planted out until the weather is thoroughly settled. If the best plants are desired give the soil and treatment which produce the best results with corn. . In the fall, when the plants are killed with frost and the tops have dried a few days, dig the roots and let them dry as if they were potatoes, then store them on shelves in a cellar which will keep potatoes well. Take care that the roots do not become too warm, particularly before cold weather sets in, nor too moist." Since the entire atool of tubers is usually planted, for

strong effects, do not separate the tubers when you take them out of the ground. The Calla (Richardia Africana) should be rested all through the summer by leaving the pot on its side in some shady corner in the garden. Do not give it any attention whatever. It will die down but it will come up again. In the autumn start into growth again, giving plenty of water. Callas grow best in good loam or wood's earth, and need plenty of rootroom, with drainage material (broken crockery or bricks, covered with moss) in the bottom. Keep moist but do not let water stand in the saucer. When



well established give liquid manure oc-casionally. Callas need a good light but not bright sunshine; a north or east window is best. They thrive best in a minimum temperature of 55 degrees.

#### Some Good Things to Eat.

Vegetable Souffle.—Three-quarters cup corn-meal, 1½ cup boiling water, ¼ teaspoon paprika, 2 teaspoons salt, 2 tomatoes, 1 green pepper, 1 tablespoon grated onion, 2 eggs. Stir the hot water. salt, pepper, cut tomatoes and pepper and grated onion into the corn-meal Mix well, then add the beaten yolks of the eggs. Last of all fold in very carefully, the stiffly beaten whites. Bake in a moderate oven for 40 minutes. You may set the dish in a dish of hot water if you are afraid of the bottom burning,

Cocoa Tapioca.—Three and one-half cups milk, 1/3 teaspoon salt, 3 tablespoons co oa, 1/3 cup "Instant Tapioca," 1/2 teaspoon vanilla, few grains cinnamon. Bring the milk to boiling point and stir in the tapioca and salt blended in a little cold milk. Use a double boiler, of course. Cook until the tapioca is clear. Cool slightly, then add the cinnamon and vanilla. Serve with cream, sugar, and a dusting of cinnamon.

Carrot Jam.-To 2 lbs. carrots cooked and pressed through a colander, add 1 lb. sugar, or more if desired sweeter, also the grated rind and juice of 2 lemons. Cook slowly, and put away in tumblers. When cool pour hot paraffin on top to keep off mould.

Brown Betty.—Put in a shallow pan 2 tablespoons butter for each cupful of bread-crumbs used and toss the crumbs about in it until buttered. Grease a baking-dish and sprinkle thickly with the crumbs. Next put in a layer of juicy, sweet, cooked apples flavored with a little grated orange or lemon rind, then more crumbs, and so on until the dish is full, having crumbs on top. Bake in a moderate oven for half an hour, and serve hot with cream, thin custard, or hard sauce flavored with nutmeg. Raw peaches, plums, pears, or berries may be used for such a "Betty."