

MANUFACTURERS

BATTS LIMITED

TORONTO

DRESS AND ROUGH LUMBER
DOORS VERANDAH COLUMNS TRIM
SASH AND FRAMES GREENHOUSE MATERIAL

Write for Catalogue.

MATERIAL FOR REPAIRS AND ALTERATIONS
PLANING MILL AND LUMBER YARD

374 Pacific Ave. West Toronto, Ont.

GOING OUT OF THE DAIRY BUSINESS

TO BE SOLD IN THE
WINTER FAIR BUILDING, GUELPH
On Friday October 23rd, at 1 p.m.

The entire herd of pure-bred and grade Jersey cows, the property of W. J. BEATY, JANEFIELD FARM, GUELPH, who is giving up the dairy business entirely.

The herd consists of 30 head and included in these are such cows as:—

"Renas Grace" 237846, which gave over 8,000 lbs. milk as a three-year-old, tests, 5.9 p.c. butter-fat and is one of the best cows in Canada to-day. "Mokenas' Best" 3924, 4-year-old, took 2nd prize at Toronto National Dairy Show in the milk test, gave 84 lbs. milk in three days and tested 5.2 p.c. butter-fat. "Broadview Blue" 3623, 4-year-old and tests 7 p.c. butter-fat, a splendid producer. "Judy of Pine Ridge" 618, a good type combined with dairy properties. Also Bull, "Queensville Pearl" 3816, calved August 26th, 1911, sire, "Black Fox of Kirkfield" 2873; dam, "Lida" 770.

Some good heifer and bull calves (pure bred); also 15 good grade cows, big in size and kept for dairy purposes. One of these cows won three first prizes at the Galt Show this season in the Dairy Classes and some of these have given over 10,000 lbs. milk yearly.

Every one will be offered for unreserved sale and must be sold.

Stock will be kept for a few day and shipped free of charge.

TERMS: 6 months credit or usual discount for cash.

JANEFIELD JERSEY FARM
W. J. BEATY, Prop. GUELPH, ONT.
Jane field Farm is 1 mile south of O.A.C. College and 1 mile from street car.

Auction Sale of Surplus Farm Stock

ON
Tuesday, November 3rd, 1914

Commencing at 1.30 p.m., at the GLEN FARM, near Innerkip (C. P. R.) Ontario.

Intending purchasers from a distance will be conveyed to farm from Woodstock.

Having more stock than I have stable room for I have decided to call a sale for the purpose of disposing of the surplus. The following will be offered: One registered Holstein bull, 3 years old, Maple Grove Choice. A very fine animal. Sire, Sir Abbe Kirk De Kol. Dam, Maple Grove Merceda. One registered Holstein cow, "Queen Netherland Togo," 6 years old. Sire, Zorra Boy. Dam, Lady Togo Netherland. One registered Holstein cow, "Bonny Pride," 6 years old. Sire, Lena's Pride. Dam, Bonnie Hiemke. Eight high-class grade heifers, rising two, and sired by Maple Grove Choice from superior milking high-class grade cows, in calf to registered Holstein bull. One grade cow, in calf to registered Holstein bull. Twelve well-bred Shrop. spring lambs, not registered. One light bay driving mare, rising four, thoroughly broken. One brown standard-bred brood mare, in foal to Mograzia. One dark bay mare, aged. A number of pure-bred York. small pigs.

EDWARD W. NESBITT, Proprietor, Woodstock, Ont.

Furniture Direct from Factory

Our method of supplying directly from factory to buyer leaves out all useless expense, bringing the furniture to your home at least cost possible. Write us for our large

FREE PHOTO-ILLUSTRATED Catalogue No. 7

Hundreds of pieces of the best selected furniture and home furnishings priced at just what they will cost you at any station in Ontario.

ADAMS FURNITURE CO., LIMITED
Canada's Largest Home Furnishers, TORONTO.

When Writing Advertisers it is Desirable that You
Mention "The Advocate"

get him in his role of Henry IV, every inch a king, even on his death-bed, as he calls the young princes to him, lays his hands on their heads, and speaks to them words of advice that shall live when he has gone. He knows that he cannot live, for he has asked "What call ye this place in which I lie?" and they have told him "Jerusalem." There is a moment's shaking, for he had hoped that the prophecy that he should die in Jerusalem had meant death in that Mecca of the old crusaders, then he is royal again, royal with the royalty that can come to king or peasant alike, and most of all, it may be, in the face of the Great Mystery.

Perhaps it was having seen Benson that interested me so in reading his impressions of Canada (in Empire Magazine), yet it is always interesting to "see ourselves as others see us," and so, perhaps, you will like to read a few more of the great actor's words.

He speaks of our "realization of the democratic ideal of the dignity of labor." Canadians hold, he notes, "that but one thing demeans manhood, that is idleness." . . . He speaks of our hospitality. "Our attitude," he says, "is that of the Kentucky farmer who offered his guest a share of his meal of potatoes with the words, 'Sir, the whole damn lot are yours, except two or three which I would like to eat myself, if you don't mind.'"

Finally he speaks of our resources: "Stand in any of the great corn elevators and watch the torrent of golden grain flowing in a continuous stream literally miles of sheeting straight into the hold of the barge, the train, or the ship. Remember that some of the finest wheat grown on the earth can be put on board at Chicago, or at Port Arthur, and without transhipment find its way to any port of the world; that in the harvest season Winnipeg despatches along one railway alone, forty train loads of grain per day.

"Imagine hundreds of logs shot down the side of the mountain into a small creek, branded, shepherded, coaxed, driven, rounded up by lumbermen, floating some of them more than a thousand miles under the stars and under the sun—rushing through cataracts, side-tracked into backwaters, eventually, after a year's travel and seasoning, converted by the latest machinery in a few hours to millions of matches, miles of boarding, acres of paper, and tons of wood pulp—and then you have realized only part of the young giant's organization and opportunity.

"And Canada's opportunity is also England's. If only the latter would 'hearken and understand,' and not offer a deaf ear and the 'icy mit' to the loving looks and arms outstretched towards the Homeland."

It is nice to find an outsider speaking so well of us. Such words should surely help us to realize what a truly great country is ours,—with right management a country with a living for all,—a country worth raising to nothing short of the highest and the best. If each of us does his or her duty to the limit of ability, why should it not be raised to the highest and the best? It is, after all, the units that make up every grand total.

JUNIA.

TO LUCASTA, ON GOING TO THE WARS.

Dear Home Department,—I have never written to "The Farmer's Advocate" before, but I do enjoy reading the letters written by its many friends. I enjoy the hints and recipes, and especially Hope's Quiet Hour. It is certainly worth the price of the magazine.

Now, I am going to ask a favor of you. I hope I would not be asking too much in asking you to reproduce the poem called "Sir Walter's Honor." It contains the lines,

"I could not love thee, dear, so much,
Loved I not honor more."

And kindly give the author's name.

Yours very sincerely,

MRS. M. W. H.

Oxford Co., Ont.

The lines you quote are from Richard Lovelace's poem, "To Lucasta, on Going to the Wars."

Tell me not, sweet, I am unkind,
That from the nunnery
Of thy chaste breast and quiet mind,
To war and arms I fly.

True, a new mistress now I chase,
The first foe in the field;
And with a stronger faith embrace
A sword, a horse, a shield.

Yet this inconstancy is such
As you, too, shall adore;
I could not love thee, dear, so much,
Loved I not honor more.

COOKING CABBAGE—SALAD DRESSING.

Dear Junia,—Well, I am back for more information. I don't know what we should do without "The Ingle Nook." Isn't this lovely weather we are having? I just delight in these "smoky days." And the trees in their autumn dresses. What is nicer? I sometimes think we don't half appreciate Nature.

Now for my questions: Can you tell me some different ways to serve cabbages; not the red ones? We get tired of them boiled. I would like if you could give me some nice salad dressing for cabbage, without oil. Our cabbages are simply fine this year. Thanks very much for information I received from you before.

COUNTRY LASS.

Wellington Co., Ont.

Try the following dish, which is not only delicious, but nutritious also, owing to the milk and butter. Cabbage of itself contains very little nutriment, and is chiefly valuable as a flavor and bulk food. Take a small, firm head of cabbage, cut in four and soak for an hour in cold water to remove any insects that may be lurking among the leaves. Drop the pieces into boiling salted water and cook ten minutes. Remove and put in cold water to cool. When cold drain, chop fine, season, add two tablespoons butter mixed with an even tablespoonful of flour and a pint of rich milk. Let all simmer three-quarters of an hour, and serve very hot. You may dot the top with a little grated cheese before baking if you choose.

Cabbage with Corned Beef.—Cut the cabbage into quarters and soak it for an hour in cold water. Add it to the simmering corned beef 1½ hours before serving-time, and let both keep on simmering. When tender, put the cabbage in a colander to drain, remove the core, and slightly chop the leaves. Season to taste. Serve very hot around the corned beef.

Cabbage Hot Slaw.—Chop the cabbage fine, after soaking, and put it in a kettle with a cupful of vinegar. Cover, and set to simmer slowly for two hours, stirring often, and adding a little more vinegar or water when necessary to keep the cabbage from burning. If the vinegar is strong, weaken it with water. When the cabbage is tender, season with butter, pepper and salt, and serve hot. When cooked, slaw should be of a delicate-pinkish shade.

Stuffed Cabbage.—Cut out the core of a cabbage, then put it in boiling salted water for ten minutes. Take out very carefully and let cool. Prepare a forcemeat of sausage or meat and lean beef chopped together. Fill the cavity in the cabbage with this and tie up carefully. Put it in a kettle with a cup of stock, a carrot, and an onion. Let simmer in the oven for one hour, basting frequently. Serve with brown sauce poured on after tying strings are removed.

Cabbage a la Francaise.—Chop a small head of cold boiled cabbage and drain dry. Stir in two tablespoons melted butter, salt and pepper to taste, four tablespoons cream. Heat all together, then add two well-beaten eggs. Turn all into a buttered frying-pan, stirring until it is very hot, then let stand until it is a delicate brown on the under side. Place a hot dish over the pan and invert to turn the cabbage out.

Here is an excellent salad dressing, good for cabbage or anything else: Mix together 2 beaten eggs, 2 tablespoons sugar, 1 tablespoon mustard mixed with a little milk, pepper and salt to taste; then add 1 cup vinegar and heat in a double boiler, stirring until it is smooth and creamy. When cold, whip in ½ cup good cream.

A PIE QUERY.

Dear Junia,—Being a reader of "The Farmer's Advocate," thought I would take the liberty to ask if you could tell

me what pumpkin have tried and still have had times. I you can a of your-v a great d

Wellington

If any pastry wh the gases the pastry To preven after it is the air to press it d is left.

Dear Jun on several beginning sending y Are angle with potted get them plants?

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"He is the ever saw." "Kind to "I should the family the coal bin ton of soft