

Made in many sizes and prices—but of only one quality—the best.

Martin-Orme Pianos

are having a tremendous sale all over Canada, and we'd like you to know more about them.

Write to-day for a free descriptive booklet telling why Martin-Orme Pianos are superior.

A Martin-Orme will be shipped direct to you if there's no dealer in your vicinity.

Prices and terms sent on request to any address.

ORME & SON, Limited
OTTAWA, ONT.

Agents:
Messrs. A. E. SOULIS & CO.,
Winnipeg - Man.

THE OLD SUIT WHICH MOTHER MADE NEW BY THE USE OF DIAMOND DYES.



"I have used DIAMOND DYES for many years with great profit and success. They are true money-savers for mothers who economize. This week I colored a Wool serge suit for my boy. The suit had been worn for about six months, and was faded and spotted. After a bath in NAVY BLUE DIAMOND DYE for WOOL, the old suit looks as good and fresh as a new one. I recommend DIAMOND DYES to all mothers who wish to save money."

Mrs. Frank Hartley, Halifax, N.S.

It has been proved beyond a doubt by expert color chemists that no dye made to color Cotton or Linen (vegetable materials) can give the same rich shade on Wool or Silk (animal materials) that is obtained by the use of the special DIAMOND WOOL DYES.

The one dye which some merchants claim will dye equally well all classes of goods (Cotton, Linen, Wool and Silk), is a delusion and a snare; such a dye is a destroyer of valuable materials and fabrics.

When dyeing Cotton or Linen, be sure to ask for DIAMOND DYE for Cotton. If you are dyeing Wool or Silk, ask for DIAMOND DYE for Wool. At all times beware of Substitutes for DIAMOND DYES.

Send us your full address and we will mail you free of cost The Diamond Dye Annual, New Teddy-Bear Booklet and Diamond Dye Direction Book.

WELLS & RICHARDSON CO., LIMITED
MONTREAL, P. Q.

Advertise in the Farmer's Advocate.

We are very glad to have you with us and hope to hear from you again. There must be many interesting things you could tell us.—D. D.)

SCONES AND PANCAKES MADE FOR A QUEEN.

Dear Dame Durden:—I am sure you must think me very very rude and ungrateful for never having written long before this to acknowledge the recipes of gingerbread you so kindly supplied for me in the Ingle Nook some months ago, which I found very helpful; also Maid Marion's a week or two later. It was very kind of her. Will you kindly thank her through your columns for me? Each recipe comes in nicely and makes a little change. It is very nice to have the privilege of helping each other through your columns. There are many young beginners, like myself, I am sure, who are glad with any useful information to help us along life's pathway; and as cooking means so much towards the comfort of a home, it is nice to pass along through your columns as friend to friend the best and most tried recipes that we possess. I am sure the Advocate has a wide spread circulation and therefore able to benefit many. "Hope", too, writes very encouraging and very cheering messages at times. I have heard many admire her nice letters, and say there is always something fresh for us to learn concerning some story from the Bible handed down to us these long, long years ago. I am afraid dear Dame Durden you will think this a poor letter. I should like to write more but this is now our busiest time, and one feels tired when the "daily round and common task is done," so I will draw to a close. Again thanking you,

SOMERSET LASS.

P. S. I will enclose recipe of real Scotch scones and pancakes. They were given to me by a friend who used to make them for her late Majesty's afternoon-tea when in the Highlands.

S. L.

(It has been a pleasant surprise to me to see how the interest in the Ingle Nook has kept up among our company during the harvest season. Usually there is a falling off in the busiest time, when the days are so crowded that there seems no time for reading and less for writing, but this year the decrease has been imperceptible. The friendly feeling and desire to help one another displayed in our own little corner helps to keep one's faith in human nature whole and sweet.—D. D.)

TRANSPLANTING CURRANTS.

Dear Dame Durden:—I am just longing for a cosy corner in your Ingle Nook. I take a real interest in the FARMER'S ADVOCATE, specially in the Ingle Nook, Children's Corner and Quiet Hour. Before I tell you my troubles I must congratulate you on your good fortune in getting such a grand time off and most sincerely hope you will find real pleasure in your well-earned holiday.

We have come West and have a quantity of currant and gooseberry bushes. The fruit of the currant bushes was the finest I ever saw; but they want pruning very badly and some will have to be transplanted. Could anyone tell me the proper time to do the work? I always thought Autumn was the time when the sap goes into the roots, but have been told that spring is the time to transplant in the West. I should have thought this would have been detrimental to the fruit crop for that season. I should be very thankful for advice.

I am wanting to make mustard pickles and our papers were left behind when we came here but I think it is in Nov. 1st or 7th, 1905. Should be so glad to have it again. It is so very good.

WISHFUL-TO-LEARN.

(Your kindly wishes for my holiday were all realized. It was a splendid one. The currant bushes should be transplanted in the spring, as early as possible after the frost has gone. When this is done in the fall, it must be done very early so that the plant may grow used to its changed conditions before the cold weather comes. But the spring is the most satisfactory time in the West. The mustard pickle recipe will be found in our recipe column.—D. D.)

SELECTED RECIPES.

Cranberry and Apple.—Stew six quartered cored sweet apples until thoroughly done. Stew one pint cranberries until cooked. Then mix and add two cups of sugar, letting the mixture come slowly to a boil, stirring constantly.

Orange Fritters.—Beat the yolks of four eggs with four tablespoons of sugar until thick and creamy; add the juice of half a lemon and just enough flour to thicken to a soft batter; whip the whites stiff and add, then dip in slices of orange cut rather thick, one at a time; coat thoroughly with the batter, lift with a wire spoon and fry in a nice brown hot butter or olive oil; sprinkle pulverized sugar on top.

Vermicelli with Tomatoes.—Cook half a cup of vermicelli (or macaroni) in boiling salted water until tender. Drain and rinse in cold water. Let half a can of tomatoes, a scant half-teaspoon of salt, half a green pepper, cut into fine shreds, and a grating of onion, crushed a little, all simmer together over the fire about half an hour. Then remove the onion and add the vermicelli, two tablespoons of butter, and, if desired, one-fourth cup of grated cheese. Serve as soon as the cheese is melted.

Scripture Cake.—One and a half cup of butter; 2 cups of brown sugar; 2 cups figs; 2 cups raisins; 1 cup almonds; 2 tablespoons honey; 6 eggs; 1 cup milk; 1 teaspoon salt; 4 cups flour; 2 teaspoons baking powder. Beat well together, and bake slowly. (Sent by "Puss.")

Devil's Cake.—One cup brown sugar; 1 cup butter; 1 cup sweet milk; 2 eggs; 1 teaspoon soda; 2 cups flour.

Cream part.—1 cup grated chocolate; 1 cup sweet milk; 1 cup brown sugar; 1 teaspoon vanilla. Cook cream part until smooth, let cool and stir into cake the last thing. Cook in layers.

Chocolate Icing.—One cup granulated sugar; 1 cup of chocolate grated; water to dissolve. Cook, then beat in whites of 2 eggs. Sprinkle cracked nuts on icing between layers. (Sent by "Nora Creina.")

Carrot Pudding.—One and a half cups flour, one cup of sugar, one cup suet chopped fine, one cup grated raw potatoes, one cup grated raw carrots, one teaspoon soda dissolved in a little warm water, one cup each of raisins and currents. Steam steadily for three hours. This makes an excellent Christmas pudding, and is much more economical and wholesome than the orthodox plum pudding.

Spiced Beef.—Take a piece of the round, rump or thick flank of beef weighing about ten pounds and rub it thoroughly with half pound of coarse sugar and leave it for two days. Pound finely together a large teaspoon of mace the same of freshly ground black pepper, two teaspoons of ground cloves, half a teaspoon cayenne, a small nutmeg grated, not quite one ounce of saltpetre and two ounces of juniper berries. Mix these all well together with a little sugar and rub it thoroughly into the beef, allowing it to stand once more for three days. At the end of this time add half pound of fine salt to the pickle and rub and turn the beef daily for twelve days. After which it can be either hung up and left to dry like a tongue, or else it can be used at once. To cook it, after hanging, and drying, wash it, without however, allowing it to soak and fasten it neatly into shape with broad tapes, place it in a pan, which will just hold it comfortably, together with one and one half pints of good beef stock, one small onion, two large carrots, and a bunch of herbs, (these should be added after the stock has come to a boil and been thoroughly skimmed), then allow it all to come once more to the boil, draw the pan to the side of the fire, and simmer gently for four and a half hours. Lift out the meat when cooked, place in a large earthenware pan, pour the liquid over it, and leave until cool. When cool place between two plates, set a heavy weight on top, leave until perfectly cold, wipe it over with a warm cloth, strain the gravy, boil it up till reduced, add one half ounce of gelatine to the half pint of liquor and use it for glazing the beef.

Victoria, B.C.

Homes, Farms and Orchards

142 acres, 11 miles out, 110 acres cleared and cultivated, beautiful house, good 5-acre orchard and barns\$35,000
5 acres, 8 miles out, all cleared, 3-roomed house and stable....\$1 100
10 acres, close to town, 5-roomed cottage, land all cleared 30 fruit trees\$6,500
4 acres close to town, 6-roomed cottage, stable and barn, 40 bearing fruit trees\$3,650

Nice Homes in Victoria

from \$2,000 to \$30,000.

A. W. MORE

(nearly 20 years financial business in Victoria)

34 Broad St., corner Trench Ave.

VICTORIA, B. C.

THICK, SWOLLEN GLANDS

that make a horse Wheeze, have Thick Wind, or Choke-down, can be removed with

ABSORBINE

or any Bunch or Swelling caused by strain or inflammation. No blister, no hair gone, and horse kept at work. \$2.00 per bottle, delivered. Book \$0.00 free.

ABSORBINE, J.R., for mankind, \$1.00, delivered. Cures Gout, Tumors, Varicose Veins, Hydrocele, Varicocele. Book free. Made only by W. F. YOUNG, P.D.F., 46 Monument St. Springfield, Mass.

LYMAN SONS & CO., Montreal, Canadian Agents. Also furnished by Martin Bole & Wynne Co., Winnipeg. The National Drug & Chemical Co., Winnipeg and Calgary, and Henderson Bros. Co. Ltd., Vancouver.



Unshrinkable

The only possible way in which underwear can be made unshrinkable is to take the "shrink" out of the wool, before garments are woven.

This is the way Stanfield's Underwear is made.

That is why

Stanfield's Underwear

is absolutely unshrinkable. 3 weights—all sizes

At your dealers'. 148

Don't Forget that you can get your own subscription to the FARMER'S ADVOCATE FREE for one year by securing two new subscribers at \$1.50 each.