

PURITY FLOUR

And Its Keeping Qualities

SOME people find it necessary to buy a considerable quantity of flour at one time—sufficient to last for a long period. Naturally they are anxious to procure a flour of the kind best adapted to lengthy storage.

There are two important reasons why PURITY FLOUR possesses these qualities. One is that it is made entirely from Manitoba Hard Wheat. The other lies in the fact that the careful milling necessary to produce "Purity" absolutely excludes all low-grade particles of the wheat berry. It's the high grade Manitoba Hard Wheat Flour that keeps—stands longest storage.

That's "Purity."

"Purity" flour may cost a little more, but is more than worth the difference. Try it. Watch results both for quality and yield.

"More Bread and better Bread"

WESTERN CANADA FLOUR MILLS CO., LIMITED
Mills at Winnipeg, Goderich, Brandon.



YOU DO NOT HAVE TO OWN A COW IN ORDER TO MAKE USE OF

Wyandotte

Cleaner and Cleanser

The same peculiar properties that have caused this harmless washing and cleaning powder to be so widely used for all factory and dairy cleaning make it invaluable to the housewife.

Factorymen have long since learned that Wyandotte Cleaner and Cleanser cleans, sweetens and brightens their cans without injuring the tin or their hands. The kitchen tinware, even if dull and discolored, can be brightened and cleaned in the same way.

The factoryman knows that his milk is safe in a can washed with Wyandotte Cleaner and Cleanser because the can is sweet and absolutely clean. Is anything less than absolutely clean good enough for the dishes you eat from?

You can make your clothes as clean as your dishes and as fresh and white as new. You can make your washing, scrubbing, household cleaning and your expense lighter, and yet accomplish more work, if you will go to your dealer and get a sack of



Wyandotte

Cleaner and Cleanser



THE J. B. FORD COMPANY, Sole Mfrs. WYANDOTTE, MICH., U.S.A.

This Cleaner has been awarded the highest prize wherever exhibited

sidered by many a pleasanter light than the electric light.

From the standpoint of excellence, this light will be slightly more than coal oil. This, however, is not a condition which should exist, as until the present time, carbide, a chemical substance from which this gas is produced, is more expensive than it should be, the producer having the monopoly. This was proved when the government at Ottawa, who are large users of this material for their gas buoys, made an investigation some months ago with regards to price and cost of production.

To parties contemplating putting in a plant, I would advise a style of machine which drops the carbide into the water. Our plant, including machine and piping for 20 lights, three chandeliers of a fair quality, and lower and upper hall brackets, was installed for about \$100 some three years ago.

SAFETY IN THE LIGHT

This kind of light is considered by some dangerous, but such is not in my opinion. The gas itself is non-poisonous, either to plant or human life. There is no danger of upsetting, as there is with lamps, and where the machine is installed in a separate building (as it always should be), there is absolutely no danger of explosion with most of our care.

The pipes can be put in a house at any time without injuring it whatever. I would caution those having a plant put in to see that all threads were cut with good sharp dies, well headed and set snug. Although there is very little gas pressure in pipes, yet it requires very snug plumbing work to hold it.

How to Tell Clean Milk

"Clean milk has no distinct flavor—simply a sweet, pleasant taste. If any flavors are present they are artificial. A test for the sanitary condition of milk is as follows: Take a pint of milk as it is received from the milkman, pour off a few spoonfuls, to facilitate shaking, and place in a panful of warm water, ninety-five to one hundred degrees; when thoroughly warm throughout, add one rennet tablet which has previously been dissolved in one spoonful of water, and shake, then set away in a warm place for a few minutes. When curdled, cut the curd thoroughly with a knife, to let out the whey. Let stand for a few minutes, drain off the whey as it accumulates. There will then be a lump of compact curd. Cut this in two with a knife, so that it will fall out.

The character of this curd will show very clearly the sanitary quality of the milk. If spongy and full of numerous holes, undesirable forms of bacteria, particularly those that produce gas, are present. This class of bacteria is considered by authorities to be one of the causes of epidemic diarrhoea. If firm and smooth, with few or no holes, the milk is clean and has been handled in a sanitary manner. This test may be continued further by placing the curd back in the bottle and filling half full of water. If the curd floats it indicates that the milk is unclean; if it sinks, the milk is reasonably clean.

Patterns Free

For every new yearly subscription to Farm and Dairy, at \$1, we will give absolutely free, your choice of any three of the patterns you find illustrated in our Pattern Department. Or, we will send our Embroidery Stamping Outfit, absolutely free, for one new yearly subscription. Each new subscription received must be at the rate of \$1 a year. Send to Pattern Department for samples of Farm and Dairy to distribute among your friends. A chance to earn patterns for your spring sewing, free of cost.

THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Those pertaining to cooking are solicited, and after receipt, at as soon as possible, will be sent to our readers. Send us your recipe for two new yearly subscriptions at \$1.00 each. Address, Household Editor, this paper.

PLAIN SAUCE

To 1 pt. boiling water add 1 cup sugar and a piece butter cut of small egg, and thicken with 1½ tablespoons flour or cornstarch moistened with cold water. Cook until the flour is done and flavor with nutmeg, lemon, or vanilla.

MILK SHERBERT

One qt. milk, 2 cups sugar, juice of 2 large or three small lemons. Dissolve the sugar in the milk and pour into the ice cream freezer and when cold, add the strained lemon juice. Freeze same as ice cream. In the absence of a freezer, a tin pail set inside a wooden one will do very well, stirring down from the sides often.

One cupful of sugar, one-half cupful of butter, one-half cupful of milk, one and one-half teaspoonfuls of baking powder, three eggs, one-half cupful seeded raisins, one-half cupful of sliced citron, two cupfuls of flour, one-quarter teaspoonful of salt. Thoroughly mix flour, baking powder and salt. Dredge fruit with flour, cream butter and sugar, add beaten eggs and beat vigorously. Add flour and milk. Beat again and stir in the prepared fruit. Carefully line a loaf pan with three thicknesses of greased paper. Bake the cake one and one-half hours in a moderate oven, covering with paper for first hour.

GERMAN BISCUITS

Half pound flour, quarter pound butter or lard, quarter pound sifted sugar, one-half teaspoonful baking powder, one egg, one teaspoonful cinnamon, one teaspoonful mixed spice. Mix flour, sugar and butter together. Beat butter and sugar to a cream. Add the half of the flour and spices. Mix in. Add the egg. Stir in well. Then add the other half of the flour and spices. Mix all well together. Turn out on a floured board. Knead till smooth. Roll out rather thinly. Cut into small rounds (a fluted cutter makes pretty biscuits). Lay on greased baking tin, and bake in a moderate oven about 15 minutes. Put on sieve to cool. Spread jam on half of the biscuits. Lay the plain ones on the top, and put a small piece of cherry in the centre of each biscuit.

Don't Throw It Away



PIMPLY FACES

If your skin is wrinkled, crinkled, or blemished with pimples, blackheads, or enlarged pores, or if your complexion is clouded with mottles, freckles, or blotches, they can be speedily and permanently removed by our special individual treatment. Full information with booklet "K-F" free on receipt of stamp.

SUPERFLUOUS HAIR, Moles, Warts, Red Veins, etc. removed by electrolysis. Satisfaction assured.
HISCOTT DERMATOLOGICAL INSTITUTE
63 COLLEGE STREET, TORONTO, ONT.
ESTABLISHED 1882.