



Kirstin Horse Power Puller

The Kirstin is the best on the market. I pulled 2000 stumps, some running as high as 50 inches in diameter and we averaged about ten minutes per stump.
ALEX. ZACHARIA,
Sandy Lake, Man.



60 stumps in 100 minutes. Record made by Kirstin Horse Power Puller under official test at the Land Clearing Demonstration of the University of Wisconsin.

Yank Out Those Stumps!

A Guaranteed Saving of from 10% to 50% in Clearing Land Ready for the Plow.

The rich crop pictured above, is growing on what was a tax-eating stump field. The owner got it ready for the plow the Quickest, Cheapest and Best Way—with the Kirstin Method.

Thousands of Canadian farmers have increased the productive value of their land a hundred-fold by clearing the Kirstin way. You do the same. Stop paying taxes on worthless stump fields; make them earn money for you—get a

**Guaranteed
for 15 Years**

Kirstin Stump Puller

One Man — Horse Power

**A Money
Back Bond**

No deeply imbedded tap-root is too big for the Kirstin Horse Power Puller. Its mighty strength is irresistible because of its triple power and other exclusive Kirstin features. It will clear more than two acres at one setting without strain to man, horse or machine. For 21 years it has proved its invincibility on Southern stump fields.

One man without horses can pull the biggest stumps, too, with the Kirstin One Man Stump Puller. A little push on the handle gives tons of pull on the stump. This enormous power is de-

veloped by use of double leverage. It gives an ordinary 17-year-old farm boy a giant's power.

There is a machine for every need, from the smallest land clearing job to the biggest. Every customer is given a **Guarantee Bond** that The Kirstin Method will clear your land and make it ready for the plow at a cost from 10% to 50% cheaper than any other. Every Kirstin Puller is guaranteed against breakage for 15 years. Every puller is sent on 10 days' trial and money refunded if our guarantee does not deliver the goods.

Send for Free Book "The Gold in Your Stump Land." Write today. You be the judge, read the letters from farmers who have bought Kirstins and are glad they did. Look at the photographs of the immense stumps and trees they have pulled; of the houses, barns and bridges they have moved. Learn how, after clearing your land, you can make money by renting your Kirstin to your neighbors. Learn about Kirstin Service, forever free to all Kirstin Owners. Read the interesting information on all kinds of land clearing. Don't buy a puller until you read this book.

Big Money to those who Order Early

We offer you a special opportunity to join in our Profit Sharing Plan. No canvassing. Just a willingness to show your Kirstin to your neighbors. E. I. wait—send the coupon today. Be the first to share in this big money making plan.

A. J. Kirstin Canadian Co.
5125 Dennis St., Sault Ste. Marie, Ont.

Largest Stump Puller Manufacturers in the World



The Kirstin does great work and I am greatly pleased with it.
Arthur A. J. Collis,
Box 73,
Creston, B.C.



A. J. Kirstin
Canadian Co.
5125 Dennis St.,
Sault Ste. Marie,
Ont.

Send me a free copy of "The Gold in Your Stump Land" and full particulars of
The Kirstin Method.
The Money Back Bond.
The 15 Year Guarantee.
The Profit Sharing Plan.

Name.....

Address.....

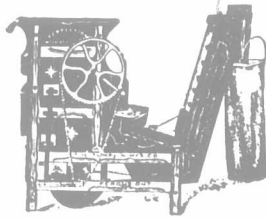
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Our own results, and those of our customers, show that every pound of this seed will produce at least 75,000 vigorous plants. We specialize on the premier canning varieties, viz:—Chalks, Early Jewel and John Baer.

See that your local factory is prepared to furnish your requirements for 1917 from this specially selected seed.



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Seed & Grain
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The best and latest mill for cleaning and grading all kinds of Seed and Grain.

See nearest Agent or write for Catalogue to
THE TEMPLIN MFG. CO., FERGUS, ONTARIO

smooth, rather large potatoes, and scrub them well with a little brush, then bake them and set away to cool slightly so they can be handled. Cut off a small piece and scoop out the inside. Mash fine with butter, salt and a little cream or good milk, also some chopped parsley if liked. Refill the potato shells with this mixture and put back in the oven until the part in the open space is baked brown. Serve at once.

Bean Porridge.—Pick over and wash $\frac{2}{3}$ cup of white beans. Boil slowly in clear water until dry then add the liquor in which meat has been boiled and cook an hour longer. Thicken slightly with flour blended in a little water, season to taste, add a little milk if you like, and serve very hot with buttered toast or hot biscuits.

Bannocks.—One cup thick, sour milk, $\frac{1}{2}$ cup sugar, 1 egg, 2 cups flour, $\frac{1}{2}$ cup cornmeal, 1 teaspoon soda, a pinch of salt. The mixture should be stiff enough to drop from a spoon. Drop it, size of a walnut, into deep, boiling fat, and serve hot with syrup. The bannocks may be baked, but are not quite so good. If baked add a very little shortening.

Fried Bread.—Fry slices of stale bread,

January - February March

These are the months in which Bricks should be hauled for use next Spring. Ask us for samples, which we will send without delay.

Interprovincial Pressed Brick

is a smooth, hard surfaced facing brick and is the kind to haul for first class work. Made of extra heavy shale, which ensures durability. Interprovincial Brick offers many pleasing shades in natural colors.

Write to-day for set of samples. We pay all charges.

**Interprovincial Brick Co.
of Canada Limited**

GOODYEAR BLDG., TORONTO, ONT., 213

O. A. C. 21 Seed Barley \$1.50, O. A. C. 72 Oats \$1.40, Banner Oats \$1.30 per bushel. Sacks free.
JACOB LORENTZ
St. Clements Ontario

not too thin, in bacon fat. As it fries pour over each slice a little milk and salt to taste, then turn and brown the other side. Serve by itself or with jam or apple-sauce.

Hot Chicken or Ham Salad.—Mix together 1 cup cold minced chicken, 1 tablespoon olive oil or 2 of melted butter, a little grated onion, salt and pepper, also celery salt if you have it, $\frac{1}{2}$ tablespoon lemon juice, 1 cup milk or chicken stock. Mix the chicken with the butter, lemon juice and seasonings and let stand while you make a white sauce with a little more butter, the flour and milk or stock. When the sauce is hot add the chicken, let heat, and serve on slices of buttered toast. Last of all sprinkle over it finely chopped celery or parsley if you have it. Boiled ham may be used instead of the chicken.

Ham and Potato Croquettes.—One cup hot mashed potato mixed with half of a beaten egg. Take up a tablespoonful and after patting it out lay in the center a teaspoonful of chopped ham. Turn the potato over and roll into a ball. Dip the balls in flour, egg and crumbs, and fry them in deep fat, or brush them with melted butter and bake until slightly browned.

Duchesse Potatoes.—Two cups cold mashed potatoes, 1 egg, 2 tablespoons cream. Beat the yolk of the egg thick and add the cream to it, then mix it well with the potatoes. Shape in small cones, place on a buttered pan. Beat the white of the egg slightly, add to it a teaspoon of milk and brush each cone with the mixture. Bake till golden brown, and serve on a hot platter. Garnish with parsley if you have it.

Spider Corn Cake.—Three-quarters cup corn meal, $\frac{1}{4}$ cup flour, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, 1 egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup sweet milk, 2 tablespoons butter. Sift the dry ingredients and mix them with the well-beaten egg and milk. Beat thoroughly. Melt the 2 tablespoons butter in an iron spider and pour the mixture into it. Pour the $\frac{1}{2}$ cup sweet milk over the top of the batter and set carefully into a hot oven. Bake for 20 minutes and serve hot with jam or syrup.

Mother Johnson's Pancakes.—Two cups sour milk, 2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 eggs, 1 teaspoon soda. Make a batter of the flour and milk and let it stand all day. Add the beaten yolks of the eggs, the salt and soda dissolved in a tablespoon of hot water, and last the whites of the eggs beaten to a stiff froth. Bake on a hot, well-greased griddle.

THE FASHIONS.

See inside of back cover for fashions.

Current Events.

Sir Frederick Borden, once Minister of Militia for Canada, died at Canning, N.S.

The Ontario Government will appropriate \$1,000,000 to assist returned soldiers to go on the land. The money will be advanced so that it can be paid back in easy installments.

Total prohibition, covering the importation, manufacture and sale of intoxicating liquors of every kind, has been put into force in Newfoundland.

An order to dilute whisky still further will go into effect in Great Britain on February 1st. The object of the measure is to save alcohol for war purposes, and provide for the increased efficiency of munitions workers, to whom drink has been a great drawback.

Great Britain has built a new airplane that can travel at the rate of 128 miles an hour.

Much excitement prevails in Russia over the evident murder, by men of high rank, of a monk named Rasputin, known as "the Mad Monk." Rasputin, who exercised great influence over the Czar and Czarina, was known to be strongly pro-German.

Great Britain, because of dissatisfaction with Norway's methods of exporting ore and fish, according to certain agreements, is prohibiting the exportation of coal to that country.

The American Senate has voted approval of President Wilson's request that