

**T**HE old-time miller did not concern himself much about the quality or purity of his flour.

He simply ground the wheat.

You would refuse to use his product to-day. The results would not satisfy you. You have advanced.

Yet it is possible that your advance has not kept pace with the advance in milling methods.

You may demand a better flour than your mother did and yet be satisfied with something inferior to what it is possible for you to get.

If you are not using

## Royal Household Flour

you are not getting the best value for your money.

GIVE IT A TRIAL

Montreal

THE OGILVIE FLOUR MILLS CO., LTD.

Winnipeg



over head, or shouting under her window. If Miss Brown is a timid old maid, be sure to tell her upon retiring how near her room is to those occupied by the family; assure her as to the nature of the noises she may hear during the night, in order that she may not be alarmed. She will be so thankful to you for telling her.

Those little hints may be wisely adopted by those with pretentious homes as well as by the ordinary farmer's wife. Most frequently it is in the grand house that the least comfort is, after all.

DELL.

### OMELETS AND HOW TO MAKE THEM.

One of the first principles to master in making an omelet is that too many eggs make a poor omelet.

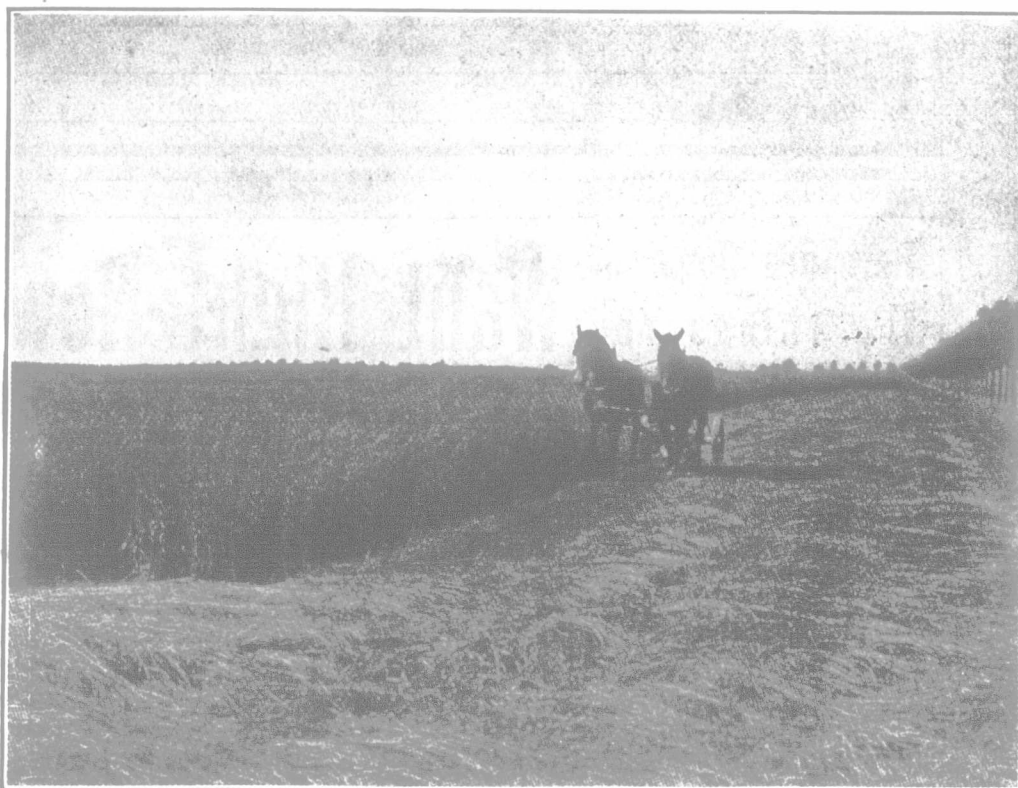
If you have to serve several people, it is better to make several omelets rather than one of large size. Three eggs will make an omelet large enough for two people, if any other dish is served with it.

The following is an easy and excellent method of making an omelet, and may be used as the basis for a variety of fancy ones:

Put an ounce of butter in a clean, smooth frying pan, and set it upon the back of the stove to melt. Beat three eggs without separating the whites and yolks with a little salt and pepper. Put the frying pan over the fire and pour in the omelet and let stand a moment, then lift up the edges gently with a fork, and shake the pan gently to prevent sticking at the bottom. Five minutes will cook it a delicate brown,

ADVERTISE IN THE ADVOCATE

# We Are Responsible and glad to be for what we offer.



Cutting Western Rye Grass in the West.

**WESTERN RYE**—one of the leading grasses for the West—good for pasture and makes splendid hay. It will grow on sour alkali spots and sweetens such land for after crops of grain. Sow 14 lbs. per acre. Price \$9.00 per 100 lbs.

**OATS**—The western farmer wants a variety that yields well, that weighs well, with a plump kernel and thin hull, carried by a stiff straw. There are about 100 varieties before the public, but so far, actual tests prove that "Improved American", "True Banner" and "White Ligowo" are generally at the head of the list. For some localities "Ligowo" may lead—it is a few days earlier as a rule. For a real new variety try "Storm King."

All described in our beautiful, complete and reliable Western Catalogue, Free, for the asking.

### "As Good as Steele Briggs" is Getting to be a Proverb.

**CLOVERS**—We have been shipping to Great Britain and the Continent in many big cargoes every season for the past 30 years. Our seed being strong, pure and clean pleases the foreign buyer. This class of high grade seed we give the West. Because we try to give "A Dollar of service for every dollar of money" we have the confidence of **SEED GROWERS, CUSTOMERS AND BANKERS IN ALL PARTS OF THE WORLD.**

Red Clover	10 lbs. at 19c.; 25 lbs. at 18c.
Mammoth Clover	10 lbs. at 19c.; 25 lbs. at 18c.
Alsike	10 lbs. at 19c.; 25 lbs. at 18c.
Alfalfa	10 lbs. at 19c.; 25 lbs. at 18c.
Timothy—big, strong, clean Manitoba seed	25 lbs. at 7½c.; 100 lbs. \$7.25.
Western Rye Grass	25 lbs. at 10c.; 100 lbs. \$9.00.
Millet	\$4.00 per 100 lbs.
Hungarian	\$4.00 per 100 lbs.
Spring Rye—(for fodder the first season—great for drier districts)	
per bushel	\$1.15 10 bush. at \$1.00.
Field Peas (Northern Ontario & Manitoba grown)	\$1.50 to \$1.90 per bush.
Flax	\$1.55 per bushel—10 bush. \$1.45.
Tares or Vetches	\$2.75 per bushel.
Speltz	\$1.00 per bushel.
Japanese Buckwheat (also Silver Hull)	\$1.50 per bushel.
Fodder Corn—several varieties—from	\$1.50 to \$2.00 per bushel.
Selected Banner	10 bush. at .70 per bushel.
Improved American Oats	10 bush. at .70 per bushel.
White Ligowo Oats	10 bush. at .80 per bushel.
Storm King	5 bush. at 1.00 per bushel.
Black Tartarian	10 bush. at .90 per bushel.
Mensury Barley	10 bush. at .80 per bushel.
Odessa Barley	10 bush. at .80 per bushel.
Selected Red Fife Wheat	10 bush. at 1.20 per bushel.

This wheat is very pure, being a strain of Red Fife improved for many years by the Minnesota Government Exp. Station—heavier yielder than ordinary Red Fife. Bags at 20c. Half freight rates on Wheat, Oats, Barley, Clover and Grasses.

**SAMPLES FREE**—get them and compare quality for yourself.

### Thoroughbred Prizewinning Root Seeds

(Sent out only in sealed Packages—No FINE STRAINS ANYWHERE.)

STEELE BRIGGS' "Royal Giant" Sugar Beet	1 lb. 30c.; 4 lbs. \$1.15 Postpaid.
STEELE BRIGGS' "Saw Log" Mangel	1 lb. 30c.; 4 lbs. 1.00 "
STEELE BRIGGS' "Short White" Carrot	1 lb. 55c.; 4 lbs. 1.30 "
STEELE BRIGGS' "Jumbo" Swede	1 lb. 30c.; 4 lbs. \$1.10 "
STEELE BRIGGS' "Good Luck" Swede	1 lb. 30c.; 4 lbs. \$1.10 "
STEELE BRIGGS' "Kangaroo" Swede	1 lb. 25c.; 4 lbs. .90 "

# The Steele Briggs Seed Co., Ltd.

(Cyphers Incubators and Brooders.)

Winnipeg, Man