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Children Cry FOR FLETCHER'S CASTORIA

CANADA'S LADY.

The Duchess of Devonshire Back In Old Scenes.

A FRIEND OF QUEEN MARY.

The Daughter of a Former Governor General, Lord Lansdowne, Returns to Ottawa, This Time With Her Husband, the Duke of Devonshire.

The Duke and Duchess of Devonshire are likely to prove a great success in Canada when the duke takes the place of the Duke of Connaught as governor general. As for the duchess, she will be welcomed to Ottawa by hundreds of friends and acquaintances who recall the years of her girlhood, which she spent there as Lady Evelyn.



DUCHESS OF DEVONSHIRE.

Fitzmaurice during the governor generalship of her father, the Marquis of Lansdowne. The duke, although head of one of the most historic houses of England—that of Cavendish, thus occupying a position in the very front rank of his sovereign's peers as owner of a dukedom dating from the seventeenth century—and a Knight of the Garter, is the most simple and unaffected of men.

Enormously rich, his wealth being derived from ancestral estates that extend over some 200,000 acres and from big mines in the counties of Lancaster and Derby, he is a very clever and sound business man and can boast that he has never had an idle moment in his life. He has been chairman until now of a great shipbuilding company and of a number of other big industrial and mining concerns, mostly connected more or less directly with his. He owns almost the whole of the prosperous and important seaside town of Eastbourne, which he and his duchess have done much to develop.

The Duke of Devonshire is perhaps the most intimate personal friend of King George, while the duchess is the mistress of the robes and dominant member of the household of Queen Mary, their close relations with one another dating back to their early girlhood.

USES FOR MINT.

Be Ingenious if You Would Wring All Its Flavor.

There are innumerable ways in which the ever present spearmint leaf ought to be utilized besides for the regular mint jelly, ice or punch.

First.—Boil a sprig with new potatoes, beans or peas.

Second.—In spicing young beets add a sprig to the heated vinegar and spices, or in canning the same simply lay a few leaves in the top of the can before sealing.

Third.—Chop finely and sprinkle, just before serving, over an iced fruit compote or over a sweet fruit salad.

Fourth.—Used in the same way over a chicken or veal salad it gives a decidedly piquant flavor.

Fifth.—Add, chopped fine, as you would parsley, to deviled eggs or ham.

Sixth.—Chop coarsely and add three heaping tablespoons to one-half cup weak vinegar with brown sugar to taste, to serve with roast lamb.

Seventh.—Last, there is no greater delicacy than candied mint leaves if one has the patience to make them successfully.

As Others See Us.

The last but by no means the least important thing to attend to in dressing is to see that everything is neatly arranged in the back. This is not so difficult as is generally supposed. A long mirror is almost a necessity, and many startling views would not be disclosed if a cheval glass were included in the toilet set. The hanging of a skirt, the placing of fancy pins, the finest detail of the arrangement of

the hair, the adjusting of collar and waist from the back are all such little things, but can ruin the effect of the whole costume if not properly arranged.

Uncooked Ketchup.

Chop together half a peck of ripe tomatoes, three red and three green peppers without the seeds, four celery stalks and two onions to make uncooked catsup. Add a cupful of tarragon vinegar, half a cupful of black and white mustard seed, a cupful of brown sugar, a teaspoonful of black pepper, a teaspoonful of cinnamon, half a cupful of salt and a pint of vinegar. Mix well and put into jars.

PROFIT IN ORCHARD RENOVATION.

A county agent in Massachusetts sets began in 1914 a demonstration in the renovation of some old apple orchards. The following year from a two acre orchard heavily infested with San Jose scale, when the demonstration was begun, a net profit of \$210.77 was realized after paying for spray materials, man and horse labor, 5 per cent interest on the land, trees and working capital, taxes and all other expenses incident to the proper management of the orchard. The net cost of developing young orchards in the same county has been reduced greatly by growing cash crops among the trees, as suggested by the county agent. In the case of an eight acre young orchard the crop so grown in 1916 met all the costs of the year properly chargeable, besides paying for some permanent improvements, and lacked only \$10.88 of paying for the trees, planting, etc.

HARVESTING THE ONION.

Requires as Much Skill as in the Growing.

The battle is only half fought when the onions are grown. Properly harvesting the onion is just as important and requires just as much skill as the growing, says a contributor to the Farm Progress.

We have raised several kinds of onions, including some raised from the seed, the potato or multiplier onion and the onions grown from cloves. We find that they all require about the same care in harvesting.

We used to make the mistake of toppling our onions when the top was green, and consequently a large portion of them rotted. Of late years we do not top them, but leave the top on the onion till it dries up and drops off of its own accord.

We pull our potato onions when the tops are yellow and have begun to dry some. We leave them in small piles till they are pretty well dried, stirring them every day. They are then removed to an old shed and spread thinly over the floor. This is dry, but well ventilated. In a few weeks the top will fall off when the onion is picked up.

When the top is cut off too soon the onions begin to get soft in the neck and soon spoil. By following the other method they keep extremely well.

We treat our seed onions in like manner unless we are going to dispose of them at once. We let the tops cure fairly well before pulling, and if intending to store them they are put in a dry, well ventilated place to cure. If not, we let them dry in the patch, then top them not too closely and pack in open crates for shipping.

The clove onions are raised principally for the cloves. The cloves are gathered when ripe and spread in a dry place or tied up in open sacks after they are well cured.

Matchbox Seed Case.

Fresh seeds of cucumber, beets, cabbage, lettuce, celery, radish and turnips retain their vitality for several years if properly preserved away from dampness. Others, like beans, carrots, onions, parsnips, peas and tomatoes, cannot be relied upon after the second year. It is best, however, to obtain fresh seeds every season.

If gardeners would give their crops efficient care to grow them to perfec-

tion and then save seeds of only perfect specimens seed saving might be recommended, but this is seldom the case, so generally purchasing seeds

PANSY	ASTOR	BALSAM	PHLOX
PETUNIA	ALYSSUM	CANNA	CLARKIA
LOMBARD	PINKY	ROPPY	FUCHSIA
SAGE	BELLIS	CELOSIA	COLEUS

from dealers who are particular to have the very best is to be recommended.

Where a few seeds are saved until another year from this year's purchases and where a few seeds may be saved from particularly fine plants a convenient seed case can be made by saving the boxes in which safety matches are packed.

These boxes can be glued together in tiers of two, three or four, side by side and six or eight boxes high. Glue short strips of tape to the bottom of each of the sliding compartments, having the tape extend a quarter of an inch out in front of the box to serve as a handle. In this manner a case of small drawers is made, each having a tape handle so they can easily be withdrawn. Write the name of each variety of seed on a slip of paper and paste it on to the front of the drawer so each variety of seed will be properly labeled.

Celery Growing Made Easy.

The plan of growing celery by the mulching system will save the amateur both time and labor. No trench need be dug when this system is followed, and no cultivation is required. As soon as the plants have been set out the ground should be covered with four inches of fresh horse dressing, but the dressing must not be pressed against the plants. Nothing more need be done until the celery is ready for blanching, for the mulch will feed the plants, keep moisture in the soil and kill the weeds.

Miller's Worm Powders attack worms in the stomach and intestines at once, and no worm can come in contact with them and live. They also correct the unhealthy conditions in the digestive organs that invite and encourage worms, setting up reactions that are most beneficial to the growth of the child. They have attested their power in hundreds of cases and at all times are thoroughly trustworthy.

BUILD THE SILO NOW.

Because it saves the whole crop, insures "June pasture" in winter, saves labor and storage space, doubles farm capacity for live stock, prevents waste in feeding, saves a frozen corn crop and makes better use of grain feed possible, build a silo.

The silo promises a safe place to store corn that is overtaken by frost when in the milk stage. The crop will then make a fairly good quality of silage if it is cut into the silo at once.

The silo furnishes succulent, palatable feed of uniform quality that is always near at hand.

The silo preserves the corn crop with the minimum amount of loss, as the entire plant is made fit for food.

The silo doubles the number of dairy or beef animals that can be kept on a farm.

The silo economizes space, time and building costs in providing storage room for the crop.

The silo equalizes the supply of feed by carrying a surplus over in good condition from one year to another.

The silo can be used for ensiling clover or alfalfa during a spell of wet weather, when it would be impossible to cure it for hay.

The silo furnishes the most economical, convenient feed for supplementing short pastures during a period of drought.—Better Farming.

A Large Truth.

"I wish I could earn a large fortune."

"You've got the wrong idea, my boy. Fortunes aren't earned; they're saved."

—Detroit Free Press.

No Safeguard.

"That fellow is as dumb as an oyster."

"Maybe he is, but even oysters, dumb as they are, find it hard to keep out of a stew."—Baltimore American.

Macaroni.

The word "macaroni" is taken from a Greek derivation, which means "the blessed dead," in allusion to the ancient custom of eating of feasts for the dead.

Children Cry FOR FLETCHER'S CASTORIA

ANCIENT TOBACCO.

Tibetans Are Said to Have Used the Weed 2200 Years Ago.

It is generally supposed that tobacco was unknown in the old world until after the discovery of America. But there is excellent evidence that it was known and used in Tibet as early as 377 B. C. In a note to an article in the Geographical Review Dr. Berthold Laufer of the Field Museum of Natural History, Chicago, writes as follows:

"Among the many curiosities of the Tibetan-English dictionary, published in 1902 by Sarat Chandra Das, the well known Bengali student of Tibetan and explorer of Tibet, we read that the drug tobacco (in Tibetan tha-ma-khal) appeared in ancient time about 1000 years after the death of Buddha, which would yield the date 377 B. C., and that mention is made of tobacco also in the writings of a lama who is dated in the twelfth century A. D.

"In 1908 I enjoyed the privilege of spending several months in Lassa villa, the house of Das, in Darjeeling, and when one evening, in the course of a learned conversation with him, I ventured to draw his attention to this chronological anomaly and the possible Columbian introduction of tobacco into Europe and Asia he replied, 'This is your tradition, and that (pointing to the passage in his dictionary) is our tradition, and our traditions certainly are as good as yours.'"

THE HOUSE WREN.

A Good Little Friend That Should Be Protected From Sparrows.

A little friend worth having is the wren. During its working hours it will pry into nooks and crannies about the garden and orchard, picking up grasshoppers, spiders, beetles, thousand-legged worms—anything which isn't too big for it to carry off. When it is through work it will perch on the front porch of its little home, lift its head and sing a warbling little song that will delight your heart.

It is called the house wren because it prefers a little box house for its home. A generation ago it built a nest in holes in trees, in hollow fence rails or even in an old hat. Then came the sparrow, and the wren's nest was raided.

Since then the wren's only refuge is in a nest which has a door too small to admit its enemy, the sparrow. If you want the wren to spend a summer with you build a home with a door not more than an inch in diameter. This will bar the sparrow and give the smaller bird easy entry.

Years of continuous fighting against the sparrows has given the wren a temper like a spoiled child. It ruffles its feathers at the slightest interruption. When it has its own way, with a good home and plenty to eat, it is as cheerful as a Sunday school picnic.

Power of Words.

"For me," writes Lafcadio Hearn in the "Japanese Letters of Lafcadio Hearn," "words have color, form, character. They have faces, ports, manners, gesticulations; they have moods, humors, eccentricities; they have tints, tones, personalities."

A good instance of this power appears in a description of Patti's singing: "There was a great dim pressure, a stifling heat, a whispering of silks, a weight of toilet perfumes. Then came an awful hush. All the silks stopped whispering. And then suddenly sweetened out through that dead, hot air a clear, cool, tense thread gust of melody unlike any sound I ever heard before save—in tropical nights—from the throat of a mocking bird. It was 'Auld Lang Syne' only, but with never a tremolo or artifice, a marvelous, audacious simplicity of utterance."

When Barons Were Bold.

It was in the reign of good King James that barons first came into existence. Today you could hardly tell a baronet from a banker. But in the year 1611, when James I. needed ready money and created 200 "little barons" to supply him with cash, they swaggered about in their baldrics and sashes and behaved in the courtliest of fashion. Each baronet in order to justify his title had to maintain a small army of thirty soldiers for three years. In this way the crafty king not only increased his revenue, but actually lightened his expenses.—London Telegraph.

How Amateur Mechanics Work.
 "What do you do when anything goes wrong with your car?"
 "I tinker with the carburetor."
 "Does that remedy the difficulty?"
 "It never has, but I always tinker with it anyhow in the hope that possibly that may be the cause of the trouble."

The Aftermath.
 "What became of that candidate for your sister's hand?"
 "He won out. And say?"
 "Well?"
 "He hasn't redeemed any of his numerous pledges."