

Thought.
me to be the
bility in the
nt Wilson.
in the world
he becomes
oming some-
in "Literary

Children's Party.

3 eggs; 1 cup
or substitute;
3 cups flour;
g pan. When
or cats), cover
t in candied

k large prunes
e same water
ken. Remove
ing them on
ewers, fasten-
a scarecrow,
uth made of
of white icing.
cap made of
prinkling the
and stand in a

kery.

lb. mashed
p dripping, 1
wder and salt,
ix the flour,
ing less salt if
y well salted.
flour with the
in the potato.
aste, and roll
n inch thick.
ich the usual

l, rabbit, fowl
shed potatoes;
opped onion,
espoons milk;
ix all the dry
her with the
ilk to make

-quarter cups
canned to-
ked with the
s dripping; 1
f red pepper;
to and onion
ns, seasoning
thick.

-Six medium,
s butter sub-
small chopped
k, pepper to
n, drain and
itute, cream,
the chopped
e.

ade with the

—Pare and
amy milk un-
pumpkin pie,
of salt and a
one crust.
meringue on
cover the pie
ed cream.

—Use a deep
ce, juicy, tart
with pastry.
and sprinkle
g the layers
aped in the
its of butter;
ne whole and
Wet the edge
with a little
st and press
Brush with
n in a moder-

opped apples,
large cupful
the fire, the
ll cup sugar,
our, nutmeg,
a pie plate,
oss strips of
in a quick
mps of the
y sweetened,

pumpkin in
ent burning
or mash very

fine. To 1 pint add 1 pint rich milk, 2
beaten eggs, small cup sugar, 1 teaspoon
cinnamon, ½ teaspoon ginger, ½ teaspoon
nutmeg, grated peel of half a lemon.
Bake with under crust about half an
hour. Pumpkin pie should never be
baked in too hot an oven, nor the least
bit over-done or it may turn watery.

Grape Tart.—Pulp the grapes as for
making marmalade and put through a
fine colander or sieve to remove seeds.
Return, with skins to the fire, sweeten
and boil gently for 15 minutes. Pour
into a pie-dish (unlined), cover with good
pastry and bake.

The Scrap Bag.

Nuts at Hallowe'en.

Nuts seem to be a part of Hallowe'en,
but as they are rather indigestible when
eaten in too great quantity do not make
too free with them. They are more
digestible salted than unsalted, and
should always be *very thoroughly chewed*.
Never serve them as dessert after a heavy
meal, but, as they are very rich in both
protein and fat, they may very well help
to make part of the main dish at luncheon,
dinner or supper. For instance, they
may be mixed with a meat or bean loaf,
and are delicious in salad or sandwiches.
Chestnut, which is lower in both protein
and fat than the richer nuts, may make
the foundation of a milk soup, or may be
used in fowl stuffing. Peanut butter is a
very nutritious food. Upon the whole,
nuts are very valuable as food, and should
be used more than they are.

Home-cured Bacon.

Boil together 6 gallons of water to
which have been added enough salt to
float an egg, 3 pounds of brown sugar
¾ pint of black molasses, and saltpeter
the size of an egg. Skim off the sedi-
ment that will form on the top, and when
the mixture has cooled pour it over the
meat. Let it stand two weeks, then
hang the meat and smoke it well.

Canning Chickens for Winter.

It is a great convenience to have some
canned chicken on hand, and the work
of canning is not difficult, if carried out
just as for canning vegetables. Cut the
meat off, pack tightly in jars, fill up with
cold water, bring to a boil and boil three
hours in the boiler. Screw down and
keep in a cold place. Use the bones for
chicken soup. If there is too much to
use at once can the rest in sterilized jars
and keep in a cold place.

Sale Dates.

Oct. 31, 1918.—Ontario Agricultural
College, Guelph, Ont. Sale of pure-
bred Live Stock.

Nov. 4, 1918.—A. E. & E. B. Sill, East
Main St., Marcellus, Mich; Percherons.

Nov. 5, 1918.—Wm. D. Munro, Lot 30,
1st concession, N. R. R., Charlotten-
burgh.—Jerseys.

Nov. 5, 1918.—B. Petch & Son, George-
town, Ont.—Jerseys.

Nov. 6, 1918.—Western Ontario Con-
signment Sale, London, Ont.—Short-
horns. Harry Smith, Hay, Sec'y.

Nov. 13, 1918.—Elgin Pure-bred Breed-
ers', St. Thomas, Ont.—Shorthorns and
Oxford sheep. Jas. Page, Sec.

Nov. 20, 1918.—Fred. E. Hilliker, R.
No. 2, Norwich, Ont.—Holsteins.

Nov. 27, 1918.—London District, Hol-
stein Breeders' Club London, Ont. Sec.
Fred. Bodkin.

Dec. 3, 1918.—Arbogast Bros., Se-
bringville, Ont.—Holsteins, sale at Union
Stock Yards, Toronto.

Dec. 4, 1918.—S. G. & Erle Kitchen,
St. George, Ont.—Holsteins.

Dec. 5, 1918.—Elgin Pure-bred Breed-
ers', St. Thomas, Ont.—Holsteins. E. C.
Gilbert, Sec.

Dec. 11, 1918.—Niagara Peninsula
Holstein Breeders' Club, W. C. Houck,
Sec., sale at Dunnville.

Dec. 13, 1918.—Ontario Hereford
Breeders' Assoc., Guelph, Ont., Sec. Jas
Page, Wallacetown.

Dec. 17, 1918.—Oxford Holstein Breed-
ers' Club, Woodstock, W. E. Thomas,
Sec.

Dec. 18, 1918.—Brant District Hol-
stein Breeders' Club, Brantford, N. P.
Sager, Sec.

Dec. 19, 1918.—Southern Counties
Ayrshire Breeders', Woodstock. John
McKee, Sec., Norwich, Ont.



SHE'S GIVEN ALL!
YOU ARE ONLY
ASKED TO LEND
BUY A
VICTORY BOND

Contributed by The IMPERIAL LIFE
Assurance Co. of Canada

AUCTION SALE

At the SILL FARM, East Main St., Marcellus, Mich., U. S. A.

Monday, November 4th, 1918

Commencing at 10 a.m. sharp, of the following property:

7 Head Purebred Registered Percherons



Bay mare, 2 years old, weight
about 1500; steel grey mare, 2
years old, weight about 1500;
seal brown mare, 3 years old,
weight about 1700; black mare,
5 years old, weight about 1550;
black mare, 8 years old, weight
about 1600; steel grey stallion,
1 year old, weight about 1200;
black mare, "Senora," dam of
the 8-year-old and grand dam
of all the others, weight 1600.
The sire of the 8-year-old is
"Grandeur," No. 46213; the
sire of the 5-year-old is "Car-
not," No. 69652; the sire of the
3-year-old is "St. Johns," No.
73417; the sire of the other three
colts is "Interioi," No. 79012.

TERMS:—One year's time with approved note at 6%, or 3% off for cash.

A. E. & E. B. SILL, Proprietors, Marcellus, Mich., U.S.A.
W. F. ADAMS, Auctioneer.

Shorthorns Landed Home—My last importation of 60 head landed at my farm
on June 20th, and includes representatives of
the most popular families of the breed. There are 12 yearling bulls, 7 cows with calves at foot, 24
heifers in calf, of such noted strains as Princess Royal, Golden Drop, Broadhooks, Augusta, Miss
Ramsden, Whimble, etc. Make your selection early.
GEO. ISAAC (All Railroads, Bell Phone) Cobourg, Ont.

Cream Wanted!

We are doing our share by mak-
ing all butter and shipping same
to the Government, as requested
by them. Why not do your share
by shipping your cream to us?
We will pay you highest market
price, and furnish you with cans,
and pay all express charges on
same. Reference: any bank.

Mutual Dairy & Creamery Co.
743-745 King Street, West
TORONTO

Cream Wanted

Ship your cream to us.
We pay all express
charges. We supply
cans. We remit daily.
We guarantee highest
market price.

Ontario Creameries, Limited
London, Ontario

Oxford Downs—For sale: Oxford Downs
ram and ewe lambs.
Registered from show stock.

N. A. McFARLANE

R. R. 2 Dutton, Ont.