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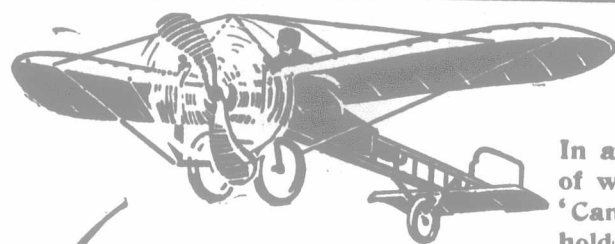
A handy range—truly. The whole front section raises for toasting or broiling. You'd wonder how you ever got along without it. You can regulate the oven to the exact heat with the sliding damper. The oven door is, of course, the drop style—to prevent burning the hands in basting, or trying cakes and pies. The door of the warming closet opens down too, forming a wide shelf for keeping a large dinner warm.

And easy to clean! No black-lead required to get a brilliant polish. The nickel is removable. This beautiful range can be kept spotless with a damp cloth. See this range or write for Booklet: "The Cost of a Range."

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-RANGE-**

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bloom may be secured by planting the bulbs at different times.

All the other bulbs mentioned for forcing need a long time for root growth, seven or eight weeks. If brought up to the light too soon they will put forth a few spindly leaves and fail to flower. Give just enough water during the root-growing period to keep growth steady. After bringing the pots out of cellar or trench keep them in a cool, not too bright place for a time, then remove to the rooms where they are to stay. Good light, with not too much sunlight, is necessary, and too much heat should be guarded against. A cool temperature, plenty of water, and even growth will bring about fine flowers; with too much heat the plants are likely to "choke in the bud."

Try at least a few bulbs this year. If you are at all successful you will be delighted with them. JUNIA.

Re the Pearson Flower Garden Competition.

(By another of the judges.)

How can I possibly describe this most delightful of garden trips! Just think of the pleasure of "doing" gardens, for two whole days.

Reached Toronto by train and was met by Mr. and Mrs. Pearson, who took me to their lovely home on Avenue Road. No invention of modern times gives more pleasure than a beautiful, gliding auto. It makes one quite sure that—"riches have wings," to be swiftly carried through the gaily lighted, tree-bedecked streets of Toronto, without even your street and number on your mind, is an indescribable treat.

Next day, off to the country, in full expectation of many charming surprises. On Dundas Street we met (by appointment) Miss Alderson, who proved to be obliging, unselfish, clever and witty, in fact everything but big, but even this want proved a blessing to three in a seat, (to say nothing about the dog), a beautiful black spaniel, greatly loved by Mr. Pearson, whose only fear is the sight and report of a gun.

In every garden we visited we saw so many points of beauty and could easily imagine what these choice spots would be in April, May and June, before the cruel drought of July curbed their beauty. This would be especially true of the McCullough garden, full of all the lovely early flowers. It was simply full of charm—a fine grape arbor, stately trees beautifully arranged. Everything so restful and homelike. All it lacked was a display of bloom to make it a most charming garden.

Eighty fine red-cheeked turkeys gobbled good afternoon from the back fence of the Fuller's garden. Another proof that pleasant surroundings act as an incentive, not a hindrance to thrift.

One of the pleasant surprises of this first day's trip was a call at "McClaren Castle," a real old stone castle, erected for a bride of some fifty years ago. It is a wonderful relic. Its present value far exceeds its cost at time of building, and then it must have cost a nice fortune. It is built after the Old Country style, of towers and wings. One wing is an especially designed sleeping apartment. Another tower, leads by winding stairs, to the top of the castle. On a clear day Lake Simcoe and Barrie can be clearly seen.

It is built of free stone quarried on their own farm, and is situated on the edge of a fine hardwood grove. A gate at the back of the castle leads to a bush road, a short cut to the next concession. The courtesy of the inmates was quite in keeping with the castle.

A pleasant call at the Kirkwood garden ended this most delightful day of gardens.

Home to the summer cottage of Mr. and Mrs. Pearson for the night. In the valley below the cottage flows the Credit River. From the banks of the river Caledon Mountain rises, until a height of fifteen hundred feet is reached (above the sea).

Up this very attractive mountain we, (I must confess not all) climbed at the break of the following day. The dog could not come, because there was a "big gun" in the party. It proved a most delightful walk through stretches of young maples, countless in number, swarming with birds, along fern be-

decked paths to its mossy top. Here one has a fine view of this most unique of farms. Seven hundred acres of mountain and fertile vale where the corn grows over twelve feet. The river winds and turns like a thread of silver below.

The second afternoon was calm and bright, a perfect day for gardens. The dog (Chic) was delighted to be allowed to come. He loves a head wind when travelling, shifts his position so as to keep his long, soft curls blown comfortably out of his eyes, and responds to all dog greetings along the road, and it was plainly noticeable that he always had the last word.

On we sped past miles of pleasant farming land. All of a sudden there was a terrible—bang! crack! Being innocent I thought of—suffragettes, Chic (poor dog) thought of guns. Fortunately we were within sight of our next garden.

The really first-prize garden gave me a sensation of joy and surprise. So fresh and thrifty, such a close luscious growth! The young girls who made the garden are to be congratulated.

However, it was in the Cranston garden that a real desire to steal overcame some of the party. Not the lovely Norway spruces, or the flowers, or the grandfather, but baby Cranston proved almost to sweet to be resisted.

We hardly noticed the first puncture, but the second, within smelling distance of supper, was hard. Mr. Pearson rose far above the occasion and recited for our amusement his choicest selections. The patient chauffeur adjusted a new tire.

All aboard: home in a few minutes—"For dere's no place lak our own place Don't care de far you're goin'."

This is true as true whers a real heartfelt welcome is expected.
MRS. D. POTTER.

Seasonable Recipes.

Stuffed Tomatoes:—Select six rather large, firm tomatoes, cut a slice from one end of each, scoop out the inside and fill with dressing made as follows: 1 pint fine breadcrumbs, 1 small onion chopped fine, 1 tablespoon butter, salt and pepper to taste. Bake until soft.

Scalloped Salsify:—Boil the salsify until tender. Peel and cut in rather thick slices. Grease the bottom of a granite or earthen baking-dish and cover with the slices. Sprinkle with salt, pepper, bits of butter, and a layer of cracker-crumbs. Put on more salsify, more crumbs, and so on until the dish is full, the top layer being of crumbs. Pour on milk enough to cover, and bake.

Graham Griddle Cakes:—2 cups graham flour, one of wheat flour, 2½ cups milk, 1 tablespoon sugar, 1 teaspoon salt, 1 teaspoon cream of tartar, ½ teaspoon soda, 2 eggs. Let half the milk come to a boil. Pour it over the graham flour and stir until smooth, then add the cold milk and set away to cool. Mix the other dry ingredients with the wheat flour, and put through the flour sifter. Add with the wellbeaten eggs to the graham flour and milk. Fry like griddle cakes.

Chile Sauce:—To 9 large, ripe tomatoes and 3 green peppers, add one onion chopped fine, 2 cups vinegar, 2 tablespoons sugar and one of salt. Simmer one hour, then add one teaspoon ginger, one of allspice and one of cloves.

Sweet Pickled Pears:—Boil together for 15 minutes, 1 pint cider vinegar and 1½ lbs. granulated sugar. Tie in a small piece of cheesecloth, 1 teaspoon ground cinnamon and one saltspoon ground mace and a small piece of ginger-root. Put with the vinegar and boil. Pare the pears and remove the stems, then put into the vinegar as many as will be nicely covered. Let all boil gently until the pears are cooked, then drain off the vinegar. Put the pears into jars, reheat the vinegar and pour over. Seal.

Southern Cornmeal Cake:—Pour 1 pint boiling water over 1 cup cornmeal and boil five minutes, stirring all the time. Add 1 teaspoon melted butter, 2 beaten eggs, 1 cup water, 1 cup milk, and 1 teaspoon salt. Pour into a greased dish and bake half an hour in a slow oven. Leave in the dish and