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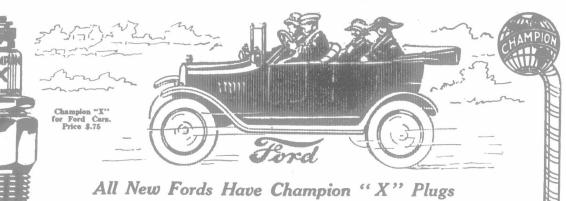
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The fact that all new Ford and Maxwell cars are exclusively equipped at the factory with Champion Spark Plugs is the best reason in the world why owners of these cars should replace with Champions.

The manufacturers selected Champions because they insure maximum efficiency in their motors-prevent loss of compression and are absolutely dependable in emergencies. The Champions illustrated where developed especially for service in Ford and Maxwell motors and efficiently meet their exacting requirements.



Dependable Spark Plugs

Have been chosen as factory equipment by over one hundred motor car manufacturers with a combined output of eighty per cent of all automobiles made.

Be guided by the selection of the engineers who made your motor when replacing the Spark Plugs in your Ford or Maxwell.

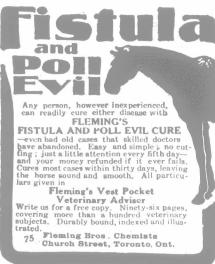
Dealers everywhere sell Champions specially developed for every make of automobile, motor boat, gas engine or tractor.

Be sure the name "Champion" is on the porcelain—its your guarantee of "Complete satisfaction to the user—Free Repair -Replacement or Money Back.

Champion Spark Plug Co., of Canada, Limited Windsor, Ontario.

All New Maxwell Cars Have Champion Regular Plugs





DR. PAGE'S ENGLISH SPAVIN CURE

Cures the lameness from Bone-Spavins, Side-Bo Ringbones, Curbs, Splints, etc., and absorbs



bunches; does not kill the hair, absorbs Capped Hocks, Bog-spavins, thick pastern in tendons, most powerful absorbent known; guaranteed, or money refunded.

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Line of WASHERS, CHURNS, BUTTER-WORKERS, FOOD CUTTERS, GAS ENGINES, etc. Write for Catalogue. MAXWELLS LIMITED, St. Mary's, Ont.

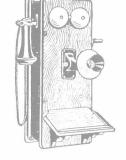
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are fully guaranteed as regards quality, workmanship and efficiency. A financially responsible Canadian corporation stands behind every one of our telephones—and is right here in Canada to give you satisfaction and prompt service.

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Gossip.

Jerseys Sell Well in U. S. At the recent annual auction sale of Jersay cattle held in U.S. some of the best animals have been purchased by Canadian breeders. The first of a series of auction sales of imported Jerseys was held by Edmond Butler, New York State. Messrs. B. H. Bull & Son of Brampton, Ont., were the heaviest purchasers, securing 11 head for which they paid \$5,035.00. Included in the number are 4 daughters of their celebrated number are 4 daughters of their celebrated herd bull, Bright Prince. Perhaps the jem of their importation was "Rover's Charm", a very promising three year-old that was imported from Jersey Island last year and was first at National Dairy Show at Springfield last fall.
They also secured "Golden Castor's Trixie, an imported daughter of "Golden's Castor". This cow has a milk record of over 50 lbs. per day.

The next sale was held by W. R. Spann of Kentucky. Joseph Harper of Alberta secured one of the best twoyear-old heifers in the sale. At this sale Messrs. B. H. Bull & Son secured 5 animals, at an average cost of \$400.00 each. All purchased by Canadians at this sale are due to freshen before the fall

Two days after the Spann sale, the annual sale of T. S. Cooper & Sons annual sale of T. S. Cooper & Sons was held in Pennsylvania. Among the Canadians present were: John Pringle of London, Ont.; Arthur T. Little of London, Ont.; Dr. Wesley of Newmarket; R. J. Fleming of Toronto, and D. O. Bull of Brampton. Mr. Fleming paid \$2,000 for a converted is said to be a very \$2,000 for a cow that is said to be a very high producer and will doubtless give a good account of itself. Dr. Wesley secured two animals, one a daughter of Golden Fern's Noble which was first at National Exhibition last fall, and that had been purchased by his present owner for \$25,000. The other cow was a daughter of Oxford You'll Do. Mr. Cooper has sold 60 of this bull's daughters within the past year at an average of over \$1,000 each. At this sale Messrs. B. H. Bull & Son secured a five-year-old daughter of Cowslip's Golden Noble. Many good judges say that this cow was

In addition to animals mentioned, Messrs Bull & Son purchased in Virginia from J. T. Hall 91 head of Jerseys, the majority of which are descended from the Colleen Maid's Prince and Bright Prince families. The first twentyfive head of this purchse have arrived

at Brampton, others will be shipped soon. As a further evidence of the fact that Jerseys are in a growing demand it will only be necessary to state that Mr. Cooper sold about 90 head at an average price of over \$650 each.

Hints for Vegetable Can-

In selecting vegetables for canning, use great care to get those as nearly perfect as possible.

Be sure that the vegetables used are

Grade carefully and avoid waste.

Do not scald or blanch longer than necessary. Over-scalding tends to make delicate vegetables, like asparagus, soft. Fit all the covers to the jars before filling with vegetables.

Be certain that the rubbers to be used are new and elastic, and will stand long

boiling. Do not let vegetables remain in cold

dip. Dip and pack at once. Scald and dip only as much as can be

packed immediately. Add salt and boiling water as soon as the can is packed.

Place the rubber and adjust cover loosely and set the jar in the canner at

Be certain that the false bottom in the canner is at least 11/2 inches high. When the water in the canner is boil-

ing, keep the fire even, that the boiling may be continuous but not too violent. Count the time for cooking from point

at which water begins to boil. Seal at once when taken from the

Hold can upside down to see whether it is perfectly sealed.—Miss Mary L. Bull, Extension Division, University Farm, St. Paul.

FUJI MICRO SAFETY ▲