

"HARAB"

Fertilizers

Poultry Foods

Stock Foods

Not always the cheapest, but always the best. Have you tried them?

FERTILIZERS

(GUARANTEED ANALYSIS)

List of "Harab" Fertilizers

	Nitrogen	Phosphoric Acid	Potash
No. 1. A Potato Special.....	3	6	8
No. 2. A General Garden.....	3	7	3
No. 3. A Early Vegetable.....	4	6	4
No. 4. A Berry.....	2	7	5
No. 5. A Orchard.....	2	4	5
No. 6. A Cereal.....	2	9	3
No. 7. A Potash Compound.....	2	7	8
No. 8. A Fine Steamed Bone.....	3.5	22	0
No. 9. A Blood and Beef.....	7	6	
No. 10. A Blood and Bone.....	7	10	
No. 11. A Clover and Hay.....	6	3	5
No. 12. A Beans.....	2	8	8
No. 13. A Beets (Sugar).....	3	7	8
No. 14. A Tobacco.....	3	8	6
No. 15. A Corn.....	2	9	4

STOCK FOODS

"Harab" Digestive Tankage.....	125 lb. Bags
For Feeding Hogs	
"Harab" Blood Flour.....	50 and 100 lb. Bags
For Feeding Calves, Colts and Sheep	
"Harab" Sugar Food.....	10, 25 and 50 lb. Bags
For Horses—Run Down	
"Harab" Fattine Meal.....	100 lb. Bags
For Milk Cows and Fat Cattle	

POULTRY FOODS

"Harab" Scrap Beef.....	50 and 100 lb. Bags
For Feeding Fowl	
"Harab" Chick Scrap.....	50 and 100 lb. Bags
For Feeding Chickens	
"Harab" Beef Meal.....	50 and 100 lb. Bags
For Feeding Fowl in Soft Meal	
"Harab" Poultry Bone.....	50 and 100 lb. Bags
For Feeding Poultry	
"Harab" Raw Bone Meal.....	50 and 100 lb. Bags
For Feeding Young Chicks	
"Harab" Red Blood and Bone Tonic.....	10 lb. Bags
For Poultry Out of Condition	
"Harab" Crystal Grit.....	100 lb. Bags
"Harab" Oyster Shells.....	100 lb. Bags
"Harab" Willow Charcoal.....	10 lb. Boxes

If your dealer does not carry a stock of the above lines, write us direct, and we will quote you prices delivered to your station.

HARAB PRODUCTS

MADE IN CANADA BY

THE HARRIS ABATTOIR CO., LIMITED
Toronto, Ontario

onions are to be cooked. Slice the onions in, cover closely, and set on the stove to heat gradually. Stir them often, and cook very slowly to a light brown. These resemble fried onions, but are much more digestible than onions cooked in a large quantity of fat.

Breaded Vegetable Oysters.—Scrape the salsify, and cut into pieces $1\frac{1}{2}$ inches long. Boil the pieces in a very small quantity of water until tender, adding salt just before they are done. Take out, dip in beaten egg, roll in cracker-crumbs, put on a buttered pan, and bake for ten minutes in a hot oven. Serve with a gravy made with milk, and the water in which they were boiled, thickened with $\frac{1}{4}$ cup flour to the pint of liquid, and nicely seasoned with butter, pepper, and salt.

Vegetable Oyster Stew.—Cook the vegetable in a very little water after washing and scraping well. When tender, rub the pieces through a sieve back into the water again, add milk or cream, re-heat, thicken very slightly with flour, season, and serve. You may add a very small bit of codfish to the vegetable while cooking if you choose.

When preparing salsify or vegetable oyster, allow the roots to stand in cold water for a while, then wash them, scrape the skin off quickly, and immediately drop them into cold water into which flour (1 tablespoon to the quart) has been stirred. This prevents discoloring.

MILK CHOCOLATES—BROKEN WALL.

Dear Junia.—I noticed in "The Farmer's Advocate" of last week a request for milk chocolates. If it is the candy, I think I can supply the want. Take 3 cups of brown sugar, 1 cup of boiling water; boil for five minutes; shake, but don't stir. Add $\frac{1}{2}$ teaspoon of cream tartar in 1 teaspoon of boiling water, boil ten minutes, or until it forms a soft ball. Grease a platter, pour taffy in, add 1 teaspoon of vanilla, cool till milk heat, then beat till creamy, and form into balls. Melt $\frac{1}{2}$ 10c. cake of unsweetened chocolate with a teaspoon of butter, run hatpin through balls, and dip in chocolate.

I noticed a piece from Sweetheart regarding a boarded kitchen. Some of my friends have bought cheap factory cotton or cheesecloth, and sewed the widths together to fit the space on the wall between doors or windows and doors, as the case may be. Wet it in a size the same as used for papering, stretch it over the space, and tack carefully and evenly all round. I have seen rooms papered over cotton, and would never have known if I had not been told. Hoping you will be able to read this scribbling, I remain,

"THE OLD WOMAN."

Huron Co., Ont.

Many thanks for this information.

WEDDING QUERIES.

Dear Junia.—Is it proper at a wedding supper for all relatives of the bride and groom to sit down to the first tables, and allow the invited guests to wait until all the relatives are through? Or should the invited guests sit at the first tables with the bride and groom, and the relatives after? SUBSCRIBER.

Haliburton Co., Ont.

Naturally, the bride's parents sit down at this most important of functions with their daughter. Naturally, also, her sisters and cousins prefer to see first to the comfort of the guests. It would look very ridiculous were all the relatives to sit down at the first tables, leaving the invited guests to wait.

HOW GOES IT.

"Well, George," said the president of the company to old George, "how goes it?"

"Fast to middlin'," George answered. And he continued to currying a bay horse. "Me an' this here hoss," George said, suddenly, "has worked for your firm seven years."

"Well, well," said the president, thinking a little guiltily of George's seven-dollar salary. "And I suppose you are both pretty highly valued, George, eh?"

"H'm," said George, "the both of us was took sick last week, and they got a doctor for the hoss, but they just quacked my pay."

"The Farmer's Advocate" Fashions.



7385 Belted Semi-Princesse Dress for Misses and Small Women, 14, 16 and 18 years



7378 Semi-Princesse Gown, 34 to 42 bust.



7374 Tucked Surplice Blouse, 34 to 42 bust.



7378 Tucked Blouse or Shirt Waist, 34 to 42 bust.

Please order by number, giving age or measurement, as required, and allowing at least ten days to receive pattern. Address, Fashion Dept., "The Farmer's Advocate," London, Ont.