

Buy High-Grade Flour

MAKE the best bread and pastry you've ever tasted. Prices of flour and feeds are listed below. Orders may be assorted as desired. On shipments up to 5 bags buyer pays freight charges. On shipments over 5 bags we will prepay freight to any station in Ontario east of Sudbury and south of North Bay. West of Sudbury and New Ontario add 15 cents per bag. Prices are subject to market changes. Cash with orders.



Cream of the West Flour

the hard wheat flour that is guaranteed for bread

GUARANTEED FLOURS	Per 98-lb. bag
Cream of the West (for bread)	\$4.20
Toronto's Pride (for bread)	3.95
Queen City (blended for all purposes)	4.20
Monarch (makes delicious pastry)	4.20

FEED FLOURS	
Tower	2.10

CEREALS	
Cream of the West Wheatlets (per 6-lb. bag)	.35
Norwegian Rolled Oats (per 90-lb. bag)	3.60
Family Cornmeal (per 98-lb. bag)	2.30

FEEDS	Per 100-lb. bag
Bullrush Bran	\$1.40
Bullrush Middlings	1.50
Extra White Middlings	1.75
Whole Manitoba Oats	2.35
Crushed Oats	2.40
Chopped Oats	2.40
Whole Corn	2.00
Cracked Corn	2.05
Feed Cornmeal	2.00
Whole Feed Barley	1.95
Barley Meal	2.00
Oatmeal	2.40
Geneva Feed (Crushed Corn, Oats and Barley)	2.10
Oil Cake Meal (old process)	2.25
Cotton Seed Meal	2.00

These prices are not guaranteed for any length of time owing to the unsettled condition of the market.

Special prices to farmers' clubs and others buying in carload lots.

The Campbell Flour Mills Company Limited
(West) Toronto

AUCTION SALE

33 Head Pure Bred Holstien Cattle

30 FEMALES

James Smith, Sheriff of Welland County has given instructions to L. V. Garner Auctioneer, to sell the entire herd owned by the Lawless Estate, at the Monro Farm, 1/2 mile east of Thorold,

TUESDAY, FEBRUARY 16th

AT NOON TERMS—CASH NO RESERVE

This is a great opportunity to buy, at your own price, some of the finest cattle in Ontario, mostly all bred, and soon due to freshen to that great herd sire, Correct Change (to be sold), a son of Changing Butter Boy, 50 A.R.O. daughters, and from the 30 lb. cow, Tidy Abberkirk Princess Bettina, a daughter of Tidy Abberkirk Prince, 60 A.R.O. daughters, 5 above 30 lbs; also the grade herd of 13 choice cows, most soon due to freshen, and 6 grade heifers.

Thorold can be reached by Grand Trunk Railway from Merriton, Welland and Port Colborne. C. P. R., I. H. & B. and M. C. R. from Welland. By Trolley every hour from Welland, Niagara Falls, St. Catharines, Merriton and Port Colborne. For Catalogue write

LAWLESS ESTATE, BOX C., THOROLD, ONT.

that has been entirely trimmed of the meat. After cooking until the chicken falls from the bone, strain and add two tablespoonfuls of sherry and set aside to harden. If desired, a scant half-cupful of rice that has been washed may be cooked with the broth, and when straining through the cheese-cloth bag, squeeze it to press some of the rice through. This will thicken the broth, but keep it smooth.

Egg Nog.—Beat the yolk of one egg, add a teaspoonful of sugar and a small pinch of salt, then pour in slowly, stirring all the while, a cupful of milk. Pour in a glass and put a spoonful of whipped cream on top, and a little grating of nutmeg.

Broiled Raw Beef Cakes.—Scrape the pulp from a round beefsteak, add salt, shape into small, flat cakes, place on a buttered broiler and cook four minutes, turning every ten seconds. Put tiny bits of butter on the cakes, but not enough to make them greasy. Scraping the meat in place of running it through a chopper, separates the nutritious part from the indigestible fiber, thus making it easy of digestion for the invalid, as well as strengthening.

Savory Baked Custard.—Beat three eggs separately, add a pinch of salt and white pepper, then stir in the beaten whites of the eggs and, lastly, a pint of seasoned broth. Put in an earthen baking dish and place the dish in a pan of hot water and bake in the oven until set. In place of the broth a pint of milk may be added to make plain baked custard. Add to the yolks of the eggs two heaping tablespoonfuls of sugar and then half a teaspoonful of vanilla extract. Beating the eggs separately makes the custard more delicate.

Seasonable Cookery.

Apple Fritters.—Core the apples, peel them, and slice them 1/4 inch thick. Dip each into a fritter batter made by beating light 2 eggs and adding 1 cup milk, 1 teaspoon salt, and 1 cup flour. Fry in hot, deep fat until brown, sprinkle with pulverized sugar, and serve at once.

Beef Roll.—Put 1 lb. lean beef through a meat-chopper, and add half a pint of dry bread crumbs, a level teaspoon salt, pepper to taste, a teaspoon or two of minced onion and one egg. Mix well and form into a roll 6 or 8 inches long. Wrap it in oiled paper, put it in a baking-pan, add 1/2 cup water, and bake for 1 hour, basting over the paper once or twice. Serve on a hot platter with brown or tomato sauce.

Quick Beef Sausage.—Put 2 lbs. beef through a chopper, and add 1 teaspoon powdered sage, 2 teaspoons salt, a salt-spoon of black pepper, dash of red pepper, 2 tablespoons chopped parsley, 1 pint stale bread crumbs, 1/2 cup water, 1 egg. Mix well, pack in a salt sack, and steam 1 1/2 hours or boil 1 hour. When cold, take the bag off and slice. Serve with salad.

Pork Sausage.—Five lbs. raw fresh pork, 4 teaspoons salt, 5 level teaspoons pepper, 3 1/2 heaping teaspoons sage, 1 heaping teaspoon summer savory, 1/2 heaping teaspoon thyme. Run the meat through a chopper and mix all ingredients. Pack into sterilized cotton bags about 8 inches long and 3 inches wide, tie firmly and put in a cold place. Part beef may be used if liked.

Sour Milk Cookies.—Cream together 1 1/2 cups sugar and 1/2 cup butter. Dissolve 1 teaspoon soda in 1 cup sour milk, and add to the butter mixture. Grate in a dash of nutmeg, and add flour to make a rather soft dough. Roll about 1/4 inch thick. Bake in a moderate oven.

Tea Cakes.—Four eggs well beaten, yolks and whites separate, 1 cup lard, 2 heaping cups brown sugar, 2 level teaspoons soda dissolved in a scant half-cup of sour milk, grated nutmeg to taste, 1 teaspoon lemon extract, flour to roll. Mix and bake in a moderate oven. Vanilla or cinnamon may be used instead of the other flavoring if liked. If you wish to ice the cookies, mix powdered sugar with sweet cream, and flavor to taste.

Soft Filling for Cake.—Boil together 2 cups brown sugar and 1/2 cup sweet milk. Rub together to a smooth paste 1 tablespoon butter and 2 tablespoons flour. Add to the first mixture and stir until cooked. When partly cold, flavor with vanilla and put in the cake.

Breakfast Buns.—When your bread dough is ready to make into loaves, measure out a cupful. Mix with it one cup warm water, two tablespoons lard, two tablespoons sugar, one-half teaspoon salt, and flour enough to make into a dough that can be kneaded well. Let rise until evening, then make into buns and place on well-greased pans. Let rise until morning (the place should not be too warm), brush over the top with milk, and bake in a hot oven until brown.

Butter Cake.—One solid cup butter worked with four heaping tablespoons powdered sugar. Add two yolks of eggs and one whole egg beaten well, also shredded almonds, granulated sugar, and cinnamon to taste (about a teaspoonful). Work in two cups flour. Butter and flour tart pans, fill them with the mixture, and strew with shredded almonds and granulated sugar. Bake in a moderate oven for twenty minutes, take out, let cool a little, then turn on a sieve to become cold.

Ginger Snaps that Snap.—Boil one pint molasses for five minutes, then remove from the fire and stir in one teaspoon soda, one cup lard, one tablespoon each ginger, cloves and cinnamon. Add flour to make a dough. Let cool, roll thin, and bake in a hot oven.

Plain Fritter Batter.—Sift together 1 cup flour, 1/2 teaspoon salt, 1/2 teaspoon baking powder. Add 2 beaten eggs mixed with 1 cup milk, and beat with an egg-beater until smooth, but not frothy. If to be used with fruit, add a teaspoon of sugar. Use hot fat for cooking. Apples, pine-apple, etc., may be sliced, dipped in the batter, and cooked.

Doughnuts.—Cream together 2 teaspoons butter, 1 cup sugar, pinch salt, and 1/2 grated nutmeg. Add 2 eggs well beaten and mixed with 1 cup sweet milk. Sift 4 cups flour and 2 teaspoons baking-powder together and take enough of this flour to make a dough just stiff enough to handle, using the rest of the flour on the board. Roll 1/4 inch thick, cut in shapes, and drop into hot fat.

Apples in Syrup.—Core and peel the apples. Boil together for five minutes 1 cup sugar and 1 1/2 cups water. Put the apples in and cook gently until tender.

Liver Loaf.—Take parboiled calf's liver, remove the skin, and put through a sieve, or mince and pound fine. To each cupful of liver add 1/2 cup fine bread crumbs, 1 tablespoon butter, 1 teaspoon salt, dash of red pepper, and 2 beaten eggs. Mix well, turn into a buttered mould, cover with buttered paper, place in a pan of hot water, and bake for one hour. Serve either hot or cold.

Chocolate Fudge.—Melt 1 cup butter, add 1 cup white sugar, 1 cup brown sugar, 1/2 cup molasses, and 1/2 cup cream. Boil 2 1/2 minutes, stirring rapidly, then add 2 squares chocolate grated fine. Boil for five minutes, stirring constantly, remove from the fire and add 1/2 teaspoon vanilla. Beat until it thickens, then pour into a buttered pan. Add chopped nuts if you like.

Tea Rusk.—Cream 1/2 cup butter and 1 cup sugar. Dissolve in a pint of milk 1/2 cake compressed yeast, and add a beaten egg. Mix all together, adding a pinch of salt and enough flour to make a stiff batter. Let rise until light, then mould into small, oblong cakes, let rise again and bake. If desired, sugar, or sugar and cinnamon, may be sprinkled over them when nearly cool.

Spiced Raisins (to serve with meat).—Boil together for 10 minutes 2 lbs. brown sugar, 1 pint vinegar, 1 teaspoon each of cloves and broken stick cinnamon tied in a bag. Skim, then pour over 2 lbs. large seeded raisins, and set aside for 24 hours. Turn into a double boiler and cook very slowly until the raisins are plump and tender. Can in the usual way.

Molasses Cake.—Beat together to 8 cream 1 cup sugar and 1 cup butter, add 3 eggs, one at a time, beating the batter thoroughly each time, then add 1 cup molasses, 1 cup sweet milk, and 3 cups flour well sifted with 1 teaspoon soda. Stir all into a smooth batter, and bake in a rather shallow pan in a moderate oven for 30 to 40 minutes. If a heaping teaspoon of ginger be added, this recipe makes a very fine, soft gingerbread.

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