MAY 18 1918

CREDITORS—IN THE Estate of William Allen of the City of Toronto,

EREBY GIVEN, pursuant Chapter 121, of the Report Ontario, 1914, that all there having any claims inst the estate of the said Noble, who died on the bruary, 1918, at Toronto

creby given, pursuant to hapter 121, Section 56, ditors and others having the estate of the said (also called Alek Bilik), about the 8th day of the said City of Toronta, send by post, prepaid a Toronto General Trust No. 85 Bay street, Toe Administrator of the or before the 15th day their names in full, ademptions, and full state indiculars of their claims of the securities, if any, huly verified by statutory

to the claims of which ad notice at that time id administrator will not he said assets or any any person or persons of notice shall have been at the time of the said nto this 17th day of May,

O GENERAL TRUSTS ION, 85 Bay Street, To-L. C. SMITH,

Hints for Back-Yarders Vacant Lots Cultivation



AND AMATEUR GARDENING



Poultry and Pet Stock Fruit, Flowers, Vegetables

SOME VEGETABLES FOR WINTER USE

French Endive Will Mature in Cellar After Summer Growth.

MAKES TASTY SALAD

How to Grow Salsify and Parsley for Best Results.

Witloof chicory, French endive or Barbe de Capucín, makes a delightful Barbe de Capucin, makes a delightful winter salad, and its culture is very easy. It is just within the past few years that this fine vegetable has been grown to any extent in America. Previously it was imported from France and Belgium, and as it was quite expensive it was used almost exclusively in high-elass restaurants and hotels. However, we can grow the roots in our own back yards during the summer, states The Country Gentleman, and force them, to secure the erisp white tops, in our cellars in winter.

wister.

It makes a delicious salad. Fresh and crisp, with a rich nutty flavor all its own, the slight tang of bitterness which accompanies it lends an appetizing flavor which calls for more.

French endive will make good roots in any rich, deeply cultivated soil. The roots are long and tapering, somewhat resembling the parsnip the not so thick at the shoulder. In growing this fine vegetable we aim to secure large heavy roots; the stronger the root the better will be the tops we get during the winter. Therefore, a little special preparation of the soil will be well repaid later.

the winter. Therefore, a little special preparation of the soil will be well repaid later.

Turn the soil over to a depth of iwelve inches, working plenty of good old manure into the bottom, adding some bone meal in the top six inches at the rate of about two ounces to each yard of row. Rake the surface until a fine seed bed is prepared and sow the seed half an inch deep, afterward treading or) firming with the back of the spade or with a board unless the soil is on the "wet side," when it will be better simply to cover to the depth stated. Rows should be fifteen to eighteen inches apart.

Keep the Plants Moving.

Should the weather continue dry after sowing, keep the soil moist so that germination may be hurried; a regular stand of plants will follow. When the weedlings are about two inches high thin out to three inches apart. Keep the plants moving by thoro and regular cultivation with wheel hoe between the rows and hand hoe close to the plants. A tew days after thinning give a top dressing of poultry manure or nitrate of soda, at the rate of four pounds to the hundred feet of row, working it into the soil with the hoe. soil is on the "wet side," when it will be better simply to cover to the depth attated. Rows should be fifteen to eighteen inches apart.

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Along in October or early November, when the first frost has strongles. working it into the soil with the boe. Ail that is now necessary is to keep the soil stirred at least once a week, and some time in July to give another top dressing of the manure or nitrate. Along in October or early November, when the first frost has stopped all growth, the roots are carefully lifted and the leaves cut off an inch or so above the roots. The roots may be stored in a perfectly cool outhouse until required for forcing, but be careful not to damage them in any way. Market growers force French endive in trenches in the open, but this method requires large quantities of fresh hot manure. By forcing them in a heated cellar—the part in which the furnace is located—no manure is required. You need only suitable boxes and good garden soil.

deep; tore a number of holes in the bottom for drainage. The roots to produce good salad should average at produce good salad should average at least one and a half inches in diameter at the top. Cut the bottom or tail end of the roots off, so they may all be eight inches long. At the same time remove any side growths or "tails." Place the box on its side. Bid put a layer of soil, two inches deep, inside. Then put a layer of the prepared roots on the soil one inch apart, the tops four to six inches below the top of the box. Cover this row of roots with an inch of soil and continue until the box is full. Then replace the box on its bottom, and fill to within half an inch of the top with finely sifted soil. Water thoroly with tepid water, and set in the warmest part of the cellar.

Blanching the Heads.

To have well-grown and properly

WHEN YOU WAKE UP DRINK GLASS OF HOT WATER

Wash the poisons and toxins

War Garden Bulletin

PRACTICAL DAILY GUIDE FOR VACANT LOT AND BACKYARD GARDENERS ENLISTED IN GREAT-ER PRODUCTION CAMPAIGN.

Board in Collaboration With Experts on the Staff of the Dominion Experimental Farm.

WEEDS.

It is a mistake to assume that cultivation stops when once the seeds are in the ground. As a matter of fact, the ground needs continuous attention and after rain it should always be gone over with the Dutch hoe, rake or hand cultivator.

For the amateur gardener weeds are really a blessing in disguise. They make him cultivate continually by hoeing or stirring up the soil and cultivation is more valuable than fertilizer.

tion is more valuable than fertilizer.

The beginner is not always
quite sure which is the weed
and which the plant. Young
omions, for instance, look very
much like grass and amateurs
have been known to pull up
the whole crop in their zeal for
getting rid of "weeds." The
best guide for the amateur,
perhaps, is to look across the
fence at his neighbor's patch
or consult with someone who
has been in the gardening campaign before.

has been in the gardening campaign before.

Persistent cultivation is one of the best ways to kill weeds and to allow air into the soil. Weeds rob the soil of plant food. They afford a haven of refuge to countless numbers of insect enemies and plant discases. They cost the country thousands of dollars a year. They are enemies that must be assiduously fought and it does not do for the amateur gardener to give them any leeway. They multiply fast and propagate their kind.

in a malformed manner, thus destroying much of their value for the table. A light sandy loam which was well manured the previous year, such as celery ground, is to be preferred. The seed should be sown in early May, covering not more than half an inch, and in rows 18 inches apart; the little plants should be thinned out to four inches apart.

Further cultivation is in all ways similar to that advised for French en-dive.

dive.

The roots are perfectly hardy and may remain in the ground to be used as required, tho on account of hard freezing it is a better plan to lift and store as you would carrots, beets or turnips. The best variety is Sandwich Island Mammoth.

Parsley is an indispensable plant in the home garden, its aromatic leaves being in regular request for garnishing and seasoning. It will flourish in any good well-tilled and enriched soil. As the seed is rather slow in germinating it should be soaked in warm water for at least twelve hours just before sowing. Mix the seed with double its bulk of pure dry sand to facilitate sowing.

Fine Flavored Parsley.

Fine Flavored Parsley. Parsley is a deep-rooting plant, therefore the ground must be dug to a depth of nine to twelve inches. After preparing a fine seed bed, sow thinly in shallow drills, covering the seed not more than half an inch. If the soil is naturally of a heavy nature prepare a special composition.

Makes Streaked, Faded or Gray three prepares a special composition.

leaves off the stems and spread thinly on paper or trays and dry in an
oven after the fire has been checked
so that it is warm without being hot,
keeping the door open. Dried in this
manner the parsley will retain its
color if packed in tight jars.

The best variety is Emerald or Extra Curled Dwarf, tho for garnishing
purposes alone the Fern Leaven has
the most attractive appearance.

BIRDS PROTECT CROPS AND DESERVE FREEDOM

They Live on Insects Which Destroy Vegetation, Thus Becoming the Best of Insecticides.

Joseph H. Dodson says: "I love birds. Birds have made my life hap-

Joseph H. Dodson says: "I love birds. Birds have made my life happler, and I want them to exert the same inspiring influence on others as they have on me. Make friends with our native birds. Many who have only a little patch of a city garden have induced song birds to live with them. The blessed little birds make no distinction between rich and poor. "In Evanston (a suburb of Chicago) for a number of years there was a penalty attached to the killing of squirrels. We learned, to our sorrow, that the squirrels were destroying our birds' nests and were causing song birds to leave us. I caused this law protecting squirrels to be repealed, and we soon noticed the increase in the number of our song birds. We know that the birds are worth more than the squirrels."

Song birds and other wild birds save millions of dollars annually by destroying multitudes of insects that destroy crops and trees. No one really knows the total damage done to crops by insects, added to which must be figured the total cost of spraying to destroy insects. Some have set the figure as high as \$800,000,000 yearly for crops in this country destroyed by insects, including fruit, vegetables, grain, flowers and timber. Add to this the cost of all the spray materials used, all the labor spent in spraying and the cost of transportation, and it will increase this figure greatly.

If our native wild birds can be increased the damage by insects will decrease in like ratio.

LEAF MOULD.

Wash yourself on the inside before breakfast like you do on the outside. This is vastly more important because the skin pores do not absorb impurities into the blood, causing illness, while the bowel pores do.

For every ounce of food and drink taken into the stomach nearly an cunce of waste material must be carried out of the body. If this waste material is not eliminated day by day poissons.

Common Garden Sage and Sulph Makes Streaked, Faded or Gray Hair Dark and Youthful at Once.

Makes Streaked, Faded or Gray Hair Dark and Youthful at Once.

Makes Streaked, Faded or Gray Hair Dark and Youthful at Once.

Almost everyone knows that Sage Tea and Sulphur, properly compounded, brings back the natural color and lustre to the hair when faded, streaked or Gray Hair Dark and Youthful at Once.

When the seedlings are large enough to handle, thin them to six inches apart. When picking the leaves always cut them, never twist or pull them off, as by so doing there is much risk of damaging the crown of the large of the property of

to handle, thin them to six inches and the special part. When picking the leaves always cut them, never twist or pull them off, as by so doing there is much risk of damaging the erown of the spoisons, gases and toxins which are absorbed or sucked into the blood stream through the lymph ducts which should suck only nourishment to sustain the body.

A splendil health measure is torink, before breakfast each day, a slass of real hot water with a teaspoonful of limestone phosphate in the should suck only nounce, weetening and parts when faced, streak and or gray. Years ago the only way to get this mixture was to make it is much them off, as by so doing there is much them of, as the plant the policy. No. 13, 35 per boli; No. 13, 45 per boli; No. 14, 56 per case; 25 per bol; No. 15, 50 per case; 25 per cas

As soon as possible, the earlier the better, get your plans complete for putting in a new and satisfactory Hot Water Heating System. Architects and Builders and Sanitary Engineers realize that the comfort of Canadian families during winter is best secured by having homes heated with the famous

Now is the Time to Plan Your Heating

There are fourteen constructive advantages in the King Boiler, and Imperial Radiators have an exceptional capacity for throwing off heat quickly, uniformly and steadily, maintaining an even temperature even in the severest weather. We shall be glad to give particulars of a King Hot Water System suited to your requirements if you favor us with an enquiry.

311 FRASER AVENUE, TORONTO.

WHOLESALE FRUIT

again advanced the latest arrivals of Floridas selling at \$6 to \$7 per six-bas-ket crate, and it is expected to advance

from \$2.25 to \$2,75 per crate, according

from \$2.25 to \$2.75 per crate, according to quality.

Beans—The wax beans, which arrived on the market yesterday, were exceptionally choice quality, the best so far this season, selling mostly at \$4.50 per hamper, a few going at \$4.25.

Asparagus—Asparagus shipments again failed to satisfy the demand, and is sold readily at \$2.50 to \$2.75 per 11-quart basket; some loose going at \$2 per 11-quart basket; some loose going at \$2 per 11-quart basket; some loose going at \$2 per 11-quart basket.

McWilliam & Everist had a car of choice tomatoes, solling at \$4.70 per six-basket crate; a car of mixed vegetables, cabbage selling at \$2.50 to \$2.75 per dozen bunches, for to for per dozen bunches.

Parsily—Imported, \$1 per dozen, the per dozen bunches, for to 75c per dozen bunches.

Parsily—Imported, \$1 per dozen bunches.

Parsily—Imported, \$1 per bag.

Peppers—Green, home-growth 25c to 30c per dozen bunches, for to 75c per dozen bunches.

Parsily—Imported, \$1 per bag.

Parsily—Imported, \$1 per bag.

Peppers—Green, 75c per dozen, \$8 per dozen bunches.

Parsily—Imported, \$1,75 to \$1.85 per bag. \$1 per basket.

Potatoes—Optario, \$1,75 to \$1.85 per bag. \$1 per basket.

Potatoes—Optario, \$1,75 to \$1.85 per bag. \$1 per basket.

Potatoes—Optario, \$1,75 to \$2 per bag. \$1,75 to \$2,75 per

2's, 25c per lh.; Florida, \$5.50 to \$7 per six-basket crate.

Wholesale Vegetables.

Asparagus—Home-grown, \$2.50 to \$2.75 per 11-quart basket.

Artichokes—French, \$1.50 per dozen;
Jerusalem, \$1 to \$1.25 per bushel box.

Beans—Japanese, hand-picked, \$6.25 per bushel; new wax, \$4.50 per hamper.

Beets—\$1 to \$1.25 per bag; new, \$1.50, \$1.75 per hamper.

Cabbage—\$2.50 to \$3 per crate.

Carrots—New, \$1.50 to \$1.75 per hamper.

so supply the family table, and the specimens produced will be true where the beds are said of the court have been for the said and the said of the court have been for the said and the said of the court have been formed under append hydrated lime liberally over the surface to counterant (the said and the said of the

California Fruits STRAWBERRIES, NEW VEGETABLES.

McWilliam & Everist 25-27 Church St.

A. A. McKINNON

74 Colborne Street. Main 6598.
305 1/4 Pape Avenue. Gerrard 8094.
WHOLESALE VEGETABLES
POTATOES, NEW CABBAGE, ETC.

D. SPENCE Wholesale Fruits and Vegetables

Choice Green Mountain Seed Potatoes 62 COLBORNE STREET.

ENSILAGE CORN

Owing to the extensive damage to clover crops through the Winter, it will be necessary to provide for more than the usual supply of fodder this season. We have large stocks of the following varieties of Ensilage Corn, all of high-grade germination:

Red Cob Ensilage, early Per bu. \$5.00 Mammoth Southern Per bu. 5.00 Prices Are ex-Warehouse. Bags Extra.

J. A. SIMMERS, Limited

SOW SIMMERS'SEEDS

| 1b. | 0 30 | Fowl, 3½ to 5 lbs., lb. | 0 30 | Fowl, 5 lbs. and over, lb. | 0 32 | Ducks., lb. | 0 30 | Turkeys., lb. | 0 40

Sugars.

Wholesale quotations to the retail trade on Canadian refined sugar, Toronto delivery, cwt.:

Lantic, granulated \$9 07

Lantic, light yellow \$67

Lantic, brilliant yellow \$87

Lantic, dark yellow \$47

Acadia, granulated \$97

St. Lawrence, granulated \$97

Acadia, No. 1 yellow \$87

Acadia, No. 1 yellow \$87

Acadia, No. 1 yellow \$87

Redpath, granulated \$87

Redpath, No. 1 yellow \$17

(No. 2 and No. 3 yellow of each of the above being 10c and 20c below.)

CHICAGO LIVE STOCK. Chicago, May 17 .- Cattle-Receipts, 3,-000. Firm; beeves, \$10.40 to \$17.75; stockers and feeders, \$9.10 to \$13; cows and ers and feeders, \$9.10 to \$12; cows and helders, \$7.15 to \$14.40; calves, \$8 to \$13. Hogs—Receipts, 12,000. Unsettled, light, \$17.20 to \$17.65; mixed, \$17 to \$17.60; heavy, \$16.20 to \$17.50; rough, \$16.20 to \$16.60; pigs, \$14.50 to \$17.40; bulk of sales, \$17.25 to \$17.60.

Sheep—Receipts, 9000. Pigm; native, \$12 to \$16.15; lambs, native, \$14.75 to \$26.50.

WINNIPEG CATTLE MARKET.

Winnipeg, May 17.—Cattle market to-day steady on all lines of butcher stuff, Stockers and light feeder trade slow and dull. Hog prices steady.

Quotations; Butcher steers, \$10.50 to \$15.50; heliers, \$\$ to \$14; cows, \$5 to \$13; bulls, \$6 to \$11; oxen, \$7 to \$12; stockers and feeders, \$7.50 to \$10.90; veal calves, \$7 to \$16. Hogs, selects, \$20; heavies, \$16 to \$17; sows, \$16 to \$17; stags, \$8 to \$10; light, \$16.50 to \$19.

WHOLESALE DEALERS GRAIN---PEAS---BEANS HOGG & LYTLE, LIMITED
1809 ROYAL BANK BILDG.
TELEPHONES ADELAIDE 4607—4608.

FARM IMPLEMENTS REPAIRS OF ALL KINDS GEO. W. SMITH COMPANY
Cer. Jarvis and Duke Sts., Toronto

EAST BUFFALO LIVE STOCK. East Buffalo, N.Y., May 17.—Cattle-Receipts 325; slow, Calves—Receipts 2000; strong, \$7 to \$15.

Hogs—Receipts 4800; firm; heavy, \$17.90 to \$18; mixed. Yorkers, and light Yorkers, \$18.10 to \$18.15; roughs, \$16 to \$16.25; stage, \$12 to \$13; pigs, \$18.10.

Sheep and lambs—Receipts 4000; steady and unchanged.

HIDES AND WOOL.

Prices delivered in Toronto, furnished by John Hallam:
City Mides—City butcher hides, green flats, 13½c; calf skins, green flat, 30c; veal kip, 22c; horsehides, city take off, \$6 to \$7; sheep, \$3.50 to \$5.50.
Country Markets—Beef hides, flat cured, 15c to 17c; green, 12c to 13c; deacon or bob calf, \$2.25 to \$2.75; horsehides, country take off, No. 1, \$6 to \$7; No 2, \$5 to \$6; No. 1 sheep skins \$2.50 to \$5; horsehair, farmers' stock, \$25.
Tallew—City rendered, solids in barrels, No. 1, 15c to 15c; cakes, No. 1, 18c to 19c.
Wool—Unwashed fleece wool, as to quality, fine, 60c to 65c. Washed wool, fine, 80c to 90c.

Y.M.C.A. IN GOOD CONDITION.