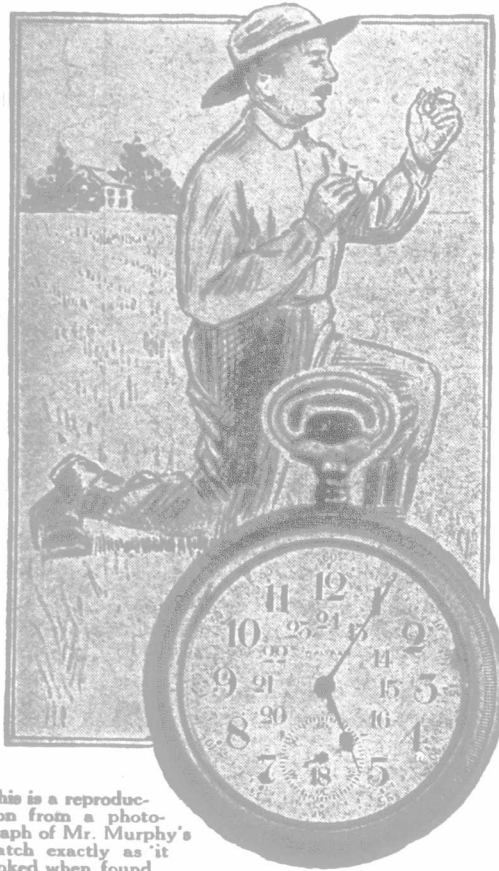


After Lying Four Years in Field Watch Goes as Good as Ever



This is a reproduction from a photograph of Mr. Murphy's watch exactly as it looked when found.

Remarkable Adventure of Farmer's "Waltham" Watch

IT is commonly thought by middle-aged and elderly men that things are not so well made nowadays as when they were boys, but the adventure of Mr. Murphy's Waltham Watch demonstrates conclusively that the Waltham Watch is as sturdily made as anything could possibly be.

Mr. Murphy, during the spring of 1914—before the great war commenced, just think of it!—was running a disc plow over one of the fields of his farm near Neville, Sask. While thus engaged his Waltham "Vanguard" watch in some way dropped from his pocket. As soon as he discovered his loss, he commenced to search for it, but in vain. At last he gave up the fruitless search and in the course of time became reconciled to his loss.

What was his astonishment and pleasure, however, whilst poisoning gophers on the same field recently, to find the watch lying on the surface of the ground.

Eagerly picking it up, he began to wind it, in an abstracted sort of way, and to his surprise the watch began to tick away with all its former energy.

Can you imagine any more convincing proof as to the quality of both the watch movement and the watch case than that they should remain uninjured after lying exposed in a field for more than four years? And it is important to note that during this long period the field had been regularly cultivated, and was, to use Mr. Murphy's own words, "often a lake of mud and water."

The movement in Mr. Murphy's watch—to which he, naturally, is very much attached—is the celebrated "Vanguard" so highly prized by railwaymen. This, indeed, is the watch relied upon by the great majority of railwaymen throughout Canada, because in all departments of railway service, absolute time-accuracy is essential.

The watch case, which played so important a part in the preservation of the movement, was a 30 year gold-filled case (No. 407109), made by the AMERICAN WATCH CASE COMPANY OF TORONTO.

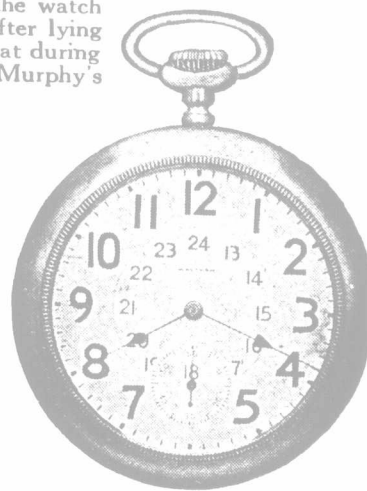
This incident clearly proves that when you have a Waltham movement in a WINGED WHEEL CASE, you have a watch that will give you the very best service under all conditions.

The favorite Waltham watch for gentlemen is the "Colonial," a thin model of most distinguished appearance.

For ladies, the most popular Waltham is the Ladies' Bracelet Watch. This is the watch that can be worn on the chain or brooch equally as well as in the bracelet, because of the "disappearing eye" which folds back snugly against the case when it is desired to wear the watch otherwise than upon the wrist.

Waltham Watches and Winged Wheel Watch Cases can be procured from good jewelers everywhere in Canada. Ask your jeweler to show you his range.

WALTHAM WATCH COMPANY LIMITED
MONTREAL



This illustrates the newest style Waltham "Vanguard" Model.

Needle Points of Thought.

"Achievement has come to be the only real patent to nobility in the modern world."—President Wilson.

"A man makes his way in the world amid opposing forces; he becomes something only by overcoming something."—John Burroughs in "Literary Values."

Cookery for the Children's Hallowe'en Party.

Owl Cakes.—Whites of 3 eggs; 1 cup corn syrup; $\frac{3}{4}$ cup butter or substitute; $\frac{1}{2}$ cup milk; $\frac{1}{4}$ cup water; 3 cups flour; flavoring. Bake in a long pan. When cold cut in shape of owls (or cats), cover with chocolate icing and put in candied caraway eyes.

Hobgoblins in Corn.—Soak large prunes over night, then cook in the same water until tender but not broken. Remove stones carefully and string them on knitting needles or long skewers, fastening together to look like a scarecrow, with eyes, nose and mouth made of candied caraway or a bit of white icing. Finish with a red peaked cap made of paper and a yellow tie, sprinkling the prunes well with sugar, and stand in a dish of nice white popcorn.

War-time Cookery.

Potato Pastry.—One-half lb. mashed potato, 1 cup flour, $\frac{1}{2}$ cup dripping, 1 teaspoon each of baking powder and salt, milk or water to mix. Mix the flour, salt and baking powder, using less salt if the potatoes were previously well salted. Rub the dripping into the flour with the tips of the fingers, then work in the potato. Add liquid to form a stiff paste, and roll out about a quarter of an inch thick. Use for any purpose for which the usual short crust is suitable.

Potato Stuffing.—(For veal, rabbit, fowl or fish)—One pint mealy mashed potatoes; 1 tablespoon each of chopped onion, parsley and crumbs; 3 tablespoons milk; 1 beaten egg; seasoning. Mix all the dry ingredients and bind together with the beaten egg and enough milk to make rather stiff.

Bean Stew.—Two and one-quarter cups cooked white beans; 2 cups canned tomatoes; $\frac{1}{2}$ a sliced onion cooked with the tomato; 2 level tablespoons dripping; 1 level teaspoon salt; dash of red pepper; pinch of soda. Strain tomato and onion mixture. Add juice to beans, seasoning and fat. Cook until rather thick.

Savory Mashed Potatoes.—Six medium, sized potatoes, 2 tablespoons butter substitute, 1 teaspoon salt, 1 small chopped onion, $\frac{1}{4}$ cup cream or milk, pepper to season. Boil the potatoes, drain and mash; add the butter substitute, cream, seasoning, and last beat in the chopped onion lightly. Serve at once.

Pies.

These pies may all be made with the potato pastry given above.

Sweet Apple Custard Pie.—Pare and grate sweet apples. Add creamy milk until about the thickness for pumpkin pie, also sugar to taste, a pinch of salt and a little cinnamon. Bake in one crust. You may put white of egg meringue on top if you like, or you may cover the pie when cold with stiffly whipped cream.

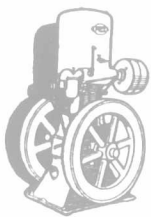
New England Apple Pie.—Use a deep pie-dish. Pare, core and slice juicy, tart apples. Line the pie-dish with pastry. Place a layer of apples on this and sprinkle with brown sugar, continuing the layers until the dish is full and heaped in the middle. Over the top dot bits of butter; shake a pinch of salt over the whole and just a dash of red pepper. Wet the edge of the lower crust, sprinkle with a little flour, put on the upper crust and press the edges firmly together. Brush with milk and bake to a rich brown in a moderate oven.

Apple Florentine.—Use chopped apples, either green or dried. To a large cupful add, before taking from the fire, the beaten yolk of 1 egg, 1 small cup sugar, a bit of butter, 1 teaspoon flour, nutmeg, or vanilla to flavor. Line a pie plate, fill with the mixture, criss-cross strips of the pastry above and bake in a quick oven. When done put lumps of the beaten white of egg, slightly sweetened, on top, and bake 1 minute.

Pumpkin Pie.—Boil the pumpkin in just enough water to prevent burning and rub through a colander or mash very

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The Second Semi-Annual Consignment Sale

OF THE

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Will be held in LONDON, at the Brunswick Hotel Stables, corner of York and Talbot streets, on

Wednesday, Nov. 27th, 1918, at 1 o'clock

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L. H. LIPSIT, Sales Manager. T. MERRIT MOORE, Auctioneer.

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