5% DEBENTURES

INTEREST PAID EVERY SIX MONTHS

Paid Up Capital $2,000,000
Assets - $5,000,000

We Issue 5 Per Cent. Debentures for sums of $500 up to $5,000 for periods of five years up to ten years, as desired. This is the safest, most convenient and most profitable investment that can be found. Write for full particulars and our Annual Report.

STANDARD RELIANCE MORTGAGE CORPORATION
Head Office, 82-88 King St. E. Toronto

BEAUTIFY YOUR HOME

OUR SPECIALTY: The decoration of small houses at small cost.
OUR MOTTO: It is the use of color, not money, that counts.
OUR CHARGE: Nothing for orders over $25.00.
OUR OBJECT: To please.
OUR KNACK: The buying of things that count.
Anything you want to know about fixing up your home, ask

SMALL HOUSE DECORATING CO.,
1 LIBERTY ST. - NEW YORK, N. Y.

All "ARLINGTON COLLARS" are good, but our CHALLENGE BRAND is the best
MADE IN CANADA

100 POST CARDS FREE

SEND US 25c FOR A NEW YEAR'S CHRISTMAS CARDS AND GIFT FREE. We two sides, Beautiful colored Scenes! Plain backs let in every order. Great value. Everything up-to-date. Money back if not highly pleased.
EMPORIUM CO.
Box F BEEBE, QUE.

WHITE AND COLUMBIA WYANDOTTES, LIGHT BRAHMAS, S.C. WHITE LEGHORNS
Over 20 years a breeder.
Stock and Eggs for Sale.
Michael K. Bover, Box 12, Hammonton, N.J.

FOR SALE AND WANT ADVERTISING

THREE CENTS A WORD, CASH WITH ORDER

FOR SALE—Iron Pipe, Pulleys, Belting, Rails, Chain, Wire Fencing, Iron Posts, etc., all sizes, very cheap. Send for list, stating what you want.—The Imperial Waste and Metal Co., Dept. F. D., Queen Street, Montreal.

They use Maxwell's Churns in Denmark—

Fancy! Denmark—the great butter-producing country of the world—send all the way to Canada for Maxwell's Churns! Also used in Australia, New Zealand and S. Africa. Convincing proof, this, of the excellence of these well-known churns. Best of all is the—

Maxwell

"FAVORITE" CHURN (with Bow Lever)

Notice the adjustable handle on the bow lever. No other churn has this. Handle can be moved to centre or either side, whichever is most convenient for driving.

You can buy the "Favorite" in eight sizes. Strongest and best made churn on the market. Easy to work. Gives splendid results. Ask your dealer.

MAXWELL'S LTD. ST. MARY'S, ONTARIO

Western Canada Offers You 150,000 Free Homesteads

On the lines of the Canadian Northern Railway

For booklets and information apply to the General Passenger Dept., 68 King St. East, Toronto, or to any Agent of the Company.

THE COOK'S CORNER

Conducted by LILLIAN CRUMMY

Good Things for Christmas

As the Christmas season approaches, we housekeepers find ourselves planning a menu to grace the festive board. Fruit cake holds a prominent place in the menu, and for those of our readers who are not always successful in making such a cake, we would suggest these seasonable hints:

Fruit cakes are sometimes heavy on account of putting fruit in directly after washing. It is better to put the fruit in a colander in some warm place before using, also sprinkle with flour ere mixing with other ingredients. Dried fruits added to dough absorb moisture from it and therefore make it stiffer, while with fresh fruits the contrary is the case.

Below are given several recipes for making fruit cake, as well as other seasonable dainties:

Fruit Cake (Without Eggs)

One cup of brown sugar, one-half cup molasses, one cup sour cream, one tablespoonful soda, (put in cream when dissolved), one tablespoon boiling water (to dissolve soda), three and a half cups flour, two cups raisins, one-half lb. currants, citron, one cup of preserves; pinch of salt; spices and almond flavor. This cake should be made about a month ere using. It is a moist cake and can be kept any length of time.

Fruit Cake (Good)

Six eggs, three-quarters pound of butter, one pound (two cups) sugar, one cup molasses, four cups flour, one heaping teaspoon soda in flour, one pound raisins, one pound currants, all kinds of seasoning to taste, also lemon peel and nuts chopped fine. Put greased paper in bottom of pan, also put grate in bottom of oven. Cook in a slow oven for two and one-half or three hours.

Plain Fruit Cake

One-half pound currants, well washed; one-half pound raisins, one cup butter (beaten to a cream), one cup granulated sugar, one cup milk, three cups flour, three eggs beaten separately, three teaspoons baking powder. Paper in dish. Bake one hour.

Black Hill Cake

One cup sugar, butter size of an egg, one egg, one cup sweet milk, two teaspoons cream of tartar (level), one teaspoon soda, one pint flour. Beat sugar and butter together well. Add other ingredients. Pour two-thirds of mixture into buttered tin, and to the remainder add two tablespoons molasses, one-half teaspoon ground cloves, one-half teaspoon allspice. Stir together and pour over top of first mixture. Bake in a moderate oven. This is inexpensive, and splendid if used while fresh.

Sugar Cookies (Excellent

Two cups sugar, three eggs, one cup butter, one-half cup milk, pinch of salt, one teaspoon soda, two teaspoons cream of tartar, flour to roll. Cream butter and sugar, add eggs, then milk. Add flour to roll out, sifting soda, cream of tartar, and salt into flour.

Christmas Pudding

Two eggs, one and one-half cups currants, one and one-half cups raisins, one and one-half cups suet, one-half cup sugar, one cup molasses, one-half cup of milk, four cups flour, one teaspoon soda, one teaspoon cream of tartar, one teaspoon mixed spices. Boil or steam three hours. Serve with the desired sauce.

EGGS, BUTTER LIVE POULTRY

Bill your shipments to us by freight. Advise us by postal and we will attend to the rest promptly.

Egg Cases and Poultry Coops supplied free.

The Wm. DAVIES Co. Ltd.
Established 1854 TORONTO, ONT.

CREAM

We say least and pay most.
Money talks.
Let ours talk to you.
Write NOW.

Belleville Creamery Ltd.
References: Molson's Bank, Belleville

FARM DAIRYING A New Book by Laura Rose
Price only $1.35 postpaid. Order through Book Dept., FARM AND DAIRY, Peterboro, Ont

WANTED

We have again advanced our prices for Good Quality Cream. We could use yours. It will be worth your while to write us.

Toronto Creamery Co., Ltd.
TORONTO, ONT.

Powerful White Incandescent Light

Burns common coal oil. No dirt. No smoke. Gives better light than gas or electricity or five ordinary common lamps at one-sixth the cost. Fits your old lamps. Unequalled for fine sewing and reading. I want one person in each locality to handle the burner. Write to-day for circular telling you how you can get one free.

AUG. GAMACHE, Manufacturer
SAWYERVILLE, P. Q.

Chiclets
REALLY DELIGHTFUL
THE DAINTY MINT-COVERED CANDY-COATED CHEWING GUM