We were fortunate t night, Dr. Bohn' sychological insight ld not Dr. Bohn un erman by birth, his ermany, on a ques to America in 1849. the programme were good baritone, some a pretty as well as nd two piano solos who vibrated with f her pretty head to onderful fingers. I, "the Chautauqua

anada! Heretofore en rebelled at being privileges so open is blessed Chautaug those privileges to

eek, it is true, yet g; and I have not the world but that nands it, the one to many in a year possible to attend reek, and was sorry Conwell's famous Diamonds", which in a recent issue of n, "has probably nking about missed y other one thing or written in half "Ben Greet" I had heard be-

sidering the talent, to hear that the ammed" for every r performance, or be called—during

a treat they were

ee their acting in

funny comedy.

reover, said that greeted the artists ern Ontario so far place had signed Chautauqua next

company came to as ill-luck would during Fair-week to be away.

to "tell something y:-the audiences ller than those at Ontario hitherto w what was the ps the particulars enough,-perhaps ttle pennants in d "Chautauqua" bout the streets nlist the curosity the people didn't A policeman on eone the pennants me Italian show"; a school-teacher sort of religious sed to find such on the part of ever, next year

getting at is this: Chautauqua will en it does rememo you just such iction as city folk gives them to you for a ticket that —if you only go pay 75 cents. l buy a course s them and you

me Department ged for Canada s it is carried on ty in the United a is somewhat along the same n the way to the JUNIA.

ookery. Food Controller's

ikes.--One cup cup cornmeal, der, ½ teaspoon aten egg to the materials, well

One cup sour

OCTOBER 10, 1918

Advertisements will be inserted under this heading, such as Farm Properties, Help and Situations Wanted and Pet Stock.

TERMS—Three cents per word each insertion.

Bach initial counts for one word and figures for two words. Names and addresses are counted.

Cash must always accompany the order. No advertisement inserted for less than 50 cents.

EXPERIENCED MARRIED MAN WANTS position on farm. Will hire for 17 months. Good milker. Will Richardson, Wanessa, Ont. EXCHANGE—HOUSE VALUED \$7,000.00 in Montreal suburb, for farm with stock preferred. C. Hood, 75 Ballantyne Ave., Montreal W. EXPERIENCED MAN, SINGLE, DESIRES
Job as working manager on well-equipped farm.
Good references. Free 7th October. Box L,
"Farmer's Advocate", London.

FARM FOREMAN—WANTED A MARRIED man to take charge of my 200-acre farm, situated at Whitby, Ontario. Must be accustomed to mixed farming. I supply a furnished home, wood, vegetables, milk, butter and fruit. Send me full particulars regarding your 'age, experience, wages per year, add time you can commence work. E. E. Wallace, 100 Stanley St., Montreal.

FARM FOR SALE—IN THE BEAVER RIVER Valley, Euphrasia Township, Grey County; 100 acres, mostly cleared. Five acres good bearing orchard; well watered; frame buildings. W. H. Thurston, Flesherton, or A. D. Thurston, 46. Geoffrey St., Toronto, Ont.

FOR SALE—100-ACRE FARM, NEW BARNS and stables, hog pens, hen house, silo, lots of water, frame house with natural gas for light and heat, soil clay loam, school across the road, church 1/2 mile, 2 miles to Port Stanley railway, 2 miles milk powder factory, 3 miles to cheese factory, 8 miles to London. This is a No. 1 dairy farm. Owing to sickness owner compelled to sell. \$4.000 cash, remainder on mortage 61/2%. Apply box "W", Farmer's Advocate.

FOR SALE—FINE 80-ACRE FARM, TWO miles from St. Thomas post office. For particulars and price, address D. E. Mains, R. No. 8,

FARM FOR SALE—GOOD BUILDINGS first-class land, tiled; plenty of water and timber. F. H. Orris, Springfield, Ont.

HERDSMAN WANTED FOR FARM AT Downsview, near Toronto. Shorthorn cattle. Either single or married man. Apply with references to T. A. Russell, 1209, King Street, West,

Toronto.

PURE-BRED COLLIE PUPS FOR SALE.
R. G. Rose, Glanworth, Ont.

WANTED— EXPERIENCED FARM MAN,
Wages \$600 per year with board. Commencing
Oct. or Nov., comfortable place, good hours, good
milker and teamster; milking machine used. Give
references. Box T Farmer's Advocate, London Ont.

POULTRY DEGGS OD C

Condensed advertisements will be inserted under this heading at three cents per word each insertion. Each initial counts for one word and figures for two words. Names and addresses are counted. Cash must always accompany the order for any advertisement under this heading. Parties having good pure-bred poultry and eggs for sale will find plenty of customers by using our advertising columns. No advertisement inserted for less than 50 cents.

GEESE FOR SALE—TWO CREESE ONLY

GEESE FOR SALE—TWO GEESE ONE GANDER. (white) Last year they raised 27, this year 25. Reason for selling, no one to look after them. Price \$15. Also some pure-bred white wyandotte cockerels from prize-winning stock. All by Martin and Saunders stock. Frice\$4. Esra Stock R. No 6, Woodstock, Ont.

40 BARRED PLYMOUTH ROCK YEARLING HENS, 200 egg line \$5.00 pair; cockerels for late fall delivery. Jno. Fenn, Plattsville, Ont.

Dressed Poultry

WALLERS, 702 Spadina Ave., Toronto. Write for price list.

Food Will Win the War

Serve your country and yourself by raising FOOD on the fertile plains of Western Canada. The Ca adian Pacific Railway makes it easy for you to begin. Lands \$11 to \$30 an acre; irrigated land up to \$50, 20 years to pay. Loans to assist settlers on irrigated lands. Get full particulars and free illustrated literature from

G. A. Muddiman, Land Agent, C.P.R. Montreal, P.Q.

milk, 11/3 cups flour, 2/3 cup cornmeal, 1 to 2 tablespoons fat, 1 to 2 tablespoons sugar, 1 egg, ½ teaspoon soda, 2 teaspoons baking powder, ½ teaspoon salt. Mix milk, egg and melted fat, then add dry ingredients, well mixed.

Brown Bread.—Two cups Graham flour, I cup white flour, ½ cup molasses, 1¾ cups sweet milk, ¾ teaspoon soda, 1½ teaspoons salt. Sift the flour, salt and soda well. Add the molasses and milk mixed together. Pour into well greased moulds and steam steadily about 3 hours.

Oatmeal Muffins.—One cup cooked oatmeal, 1½ cups flour, ½ cup milk, 1 egg, 2 tablespoons sugar, 2 tablespoons melted dripping, 4 level teaspoons baking powder, ½ teaspoon salt. Mix and sift flour, sugar, salt and baking powder Add half the milk and the egg well beaten. Mix the remainder of the milk with the cooked oatmeal and add to the dry ingredients. Beat thoroughly, then add melted dripping. Bake in greased gem pans.

Cream of Clery Soup. Cook 3 cups celery cut into bits, until tender. Drain and save the water. Make a soup using half milk and half this water, adding for every pint of liquid 1 tablespoon butter or substitute rubbed with 1 tablespoon flour, and salt, pepper and celery salt to taste. If you like a thick soup add the cooked celery cubes and some mashed potatoes.

Carrots With Cheese.—Clean and dice

the carrots and cook in boiling salted water till tender. Drain and put in a baking dish. Make a white sauce of 2 tablespoons flour or substitute, 2 tablespoons fat, 1 cup milk and vegetable water, salt and pepper to season. Add 2 tablespoons grated cheese, and as soon as the cheese is melted remove from the fire and pour over the carrots. Shake a little cheese over the top and brown in the oven. Parsnips, celery, turnips, vegetable marrow, artichokes, peas or beans may be cooked the same

Onion Soup.—Four cups milk, 1 tablepoon butter or substitute, 1 tablespoon corn flour, 1 cup chopped onion, 1 cup mashed potato, pepper and salt to taste. Simmer all on top of the stove until ready. A cupful of chopped celery may be added if liked. Serve for supper with

biscuits. Potato Cakes.-One lb. cold mashed potatoes, 1/4 cup fine oatmeal, 1/4 cup barley flour, 3 tablespoons butter, teaspoon each of salt and baking powder, a little water if needed. Mix well the flour, meal, salt and baking powder. Work in the potatoes thoroughly and rub in the butter. Add just enough water to bind all together stiffly so that it will not crumble. Roll out to 1/4 inch in thickness, cut in squares, place two two together with a light rub of butter between, and bake on a greased tin in a quick oven for 10 minutes, or until nicely

browned. Serve very hot with butter.

Artichokes.—Wash and peel very carefully, dropping into cold water to which a few drops of vinegar or lemon juice have been added to preserve the color When all are done drop into boiling salted water and cook until done, but do not over-cook. Drain, cover with a good milk sauce and serve very hot with meat

Steamed Squash.—Cut the squash in pieces, remove stringy portion and seeds, then pare. Steam hard for 30 minutes or until soft. Mash, season with butter salt and pepper. If lacking in sweetness add a little sugar add a little sugar.

The Scrap Bag. Broken Shoe Lace.

When the tin has become broken off your shoe-lace, so that it is hard to get it through the holes, put a little mucilage or paste on the broken end and twist it to a point, then let dry.

* * * * Fireless for Bread Raising.

A fireless cooker is excellent for raising small batches of bread in cold weather. When necessary heat the radiator a little. Of course only a cooker of the largest size is of much use for this purpose. A homemade cooker made of an old trunk or box filled with hay or straw and padded with woollen material may, however, be made to do duty, but the vessel containing the bread must be deep enough to prevent the sponge from running over the top. In very cold weather a few hot bricks

Start Your Moulted Hens to Laying



THE world is calling for more poultry and more eggs. Everybody must speed upit's a patriotic duty. Now's the time to get ready for regular fall and winter laying.



Will start your pullets and moulted hens to laying promptly

Remember, going through the moult is like going through a long spell of sickness. The egg organs become dormant, but why let nature bide its own time to revive the egg organs? Feed a tonic.

Dr. Hess Poultry Pan-a-ce-a contains Nux Vomica and Quassia—tonics that promote digestion, that tone up the dormant egg organs. It has Iron for the blood, and internal antiseptics. This combination will keep your whole flock healthy and start your pullets and moulted hens to laying.

IMPORTANT: If your hens are not yet over the moult, supply them with Pan-a-ce-a daily to give them strength and vitality to force out the old quills and grow new feathers. Always buy Pan-a-ce-a according to the size of your flock—a penny's worth for each hen to start with. There is a package for all sizes of flocks.

You have no chances to take. The dealer in your

town who sells Pan-a-ce-a will refund your money if it does not do as we claim. 35c, 85c and \$1.75 pack-

Dr. HESS Stock Tonic Keeps Hogs Healthy Drives Out the Worms

Dr. HESS & CLARK Ashland, Ohio

ages. 25-lb. pail, \$3.50. 100-lb. drum, \$14.00.

Dr. Hess Instant Louse Killer Kills Lice

Hens Moult and Lay When Fed Our Way

Feed your hens Royal Purple Poultry Specific and it will shorten the moulting period. It will keep your hens in the "pink" of condition, and supply the nourishment for forming new feathers. This is very important if you want eggs during the winter months.



Royal Purple Poultry Specific

Our specific contains all the necessary food elements to keep poultry healthy and greatly assists them in digesting the other foods they eat.

Hens generally start laying in about one week after you start feeding Royal Purple Poultry Specific. Hundreds of our customers have written us to this effect.

If your hens are in poor condition, moulting or not laying as you think they should, start feeding our Poultry Specific.

Royal Purple Poultry Specific will enable you to fatten your cockerels and old hens in two-thirds the time it would ordinarily take. Order a supply at once from our dealer in your town or direct from us.

Sold in large and small packages.

W. A. Jenkins Mfg. Co., Limited London, Canada

FREE BOOK

Our 80-page book describes the com-mon diseases of Poultry and stock. It tells how to build and remodel

poultry houses and feed fowl properly. Also how to raise calves without milk,