

YOU CAN GROW BIGGER CROPS AND BETTER CROPS

on your land if you set about to do this in an intelligent manner. There are three points to which you must give careful and particular attention: Proper Cultivation, Crop Rotation, and the Proper Use of the Right Kind of Fertilizers. To secure best results you must attend to all three of these. No matter how well your land is cultivated, or your crops regulated, unless you use in the proper way the right kind of fertilizers, you cannot secure the best results.

Harab Fertilizers

are the right kind of fertilizers. Made from animal products, they return to the land the plant food which has been taken from it. They are organic fertilizers and for this reason act much more naturally than inorganic or chemical fertilizers. This difference in action can be very well compared to the difference between the action of a food and a stimulant on a human being.

Harab Fertilizers are Foods and will have no injurious after effects. They will **not** sour your land.

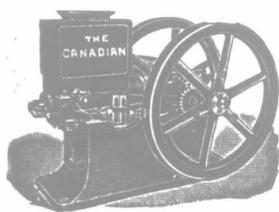
If you have tried other brands and are dissatisfied you will do well to give our goods a trial. They bring results. If you have never tried fertilizers you will be very wise to start now by trying Harab Fertilizers. Write us for full particulars. Our goods are put up as a finely ground powder in 125 lb. sacks. Can be handled without any trouble in an ordinary seed drill, or can be scattered by hand. We guarantee our goods to contain the plant foods represented, not only with you, but with the Government.

If we have no agent near you we want one. Write us for terms, prices, commission, etc.

"Harab Fertilizers"
are **Made in Canada**

by

THE HARRIS ABATTOIR CO.,
Toronto, Ontario



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where on the inside of wash-dresses. They will fade as the dress fades (if it does so) and will be useful for patching later.

YOUNG PLANTS.

If any of the plants started in the house or hotbed have grown quickly enough to be ready for transplanting, transplant them to the cold frame to grow on until time to plant them out in the open ground.

TO BOIL A CRACKED EGG.

Add a teaspoonful of salt to the water and the white will be less likely to come out.

OPEN PANTRY SHELVES.

If pantry shelves have no doors, put up spring-roller shades, such as are used for windows, as a substitute.

EASTER LILIES.

If the stamens are removed from the centers of Easter lilies the lilies will last longer.

Seasonable Cookery.

Veal Cutlets:—Trim the cutlets and put the scraps in a pan with a tablespoon of butter. Lay the cutlets in and brown quickly. Add 2 or 3 thin slices of bacon, a sliced onion, and 6 carrots cut in bits; add 1 pint water, cover, and simmer gently for 2 hours. Season, thicken slightly with a little butter and flour rubbed together, and dish the cutlets on a hot platter with the carrots as a border.

Carrot Timbales:—Parboil 4 carrots and put them through the chopper. Mix with 1/2 cup sweet cream and 4 eggs well beaten, and season to taste. Put the mixture into cups, stand the cups in a pan of hot water and bake.

Veal Steaks:—Take 1 1/2 lbs. veal steak, pound with a small hammer, place in a pan with a lump of butter, sprinkle with a little flour, salt and pepper and bake in a hot oven 1/2 hour.

Left-over Fish:—Heat the fish from which the bones have been removed. While it is heating prepare the following dressing: To 1 lb. fish allow 1 1/2 cups canned tomato, 1 level teaspoon salt, yolk of 1 egg, pepper to season. Stew the tomato, strain and add salt and pepper. Beat the egg yolk in 2 tablespoons cold water. When the tomato is hot set the pan in a mild heat and add the yolk, stirring well. Do not boil the sauce after the egg is added. Put the fish on a hot platter, turn the sauce over it and serve.

Orange Salad:—Peel the oranges and cut into dice; place on lettuce leaves and serve with rich salad dressing.

Minute Ginger Cake:—Set a cup into a cake bowl and put into the cup 5 tablespoons boiling water, 1 large tablespoon butter, 1 of ginger, a dash of cinnamon, 1/2 teaspoon salt, and a large one of soda. Fill the cup with real New Orleans molasses, and stir until the mixture foams over. Turn all into the bowl, add flour to make a stiff batter. Bake in a moderate oven and serve hot.

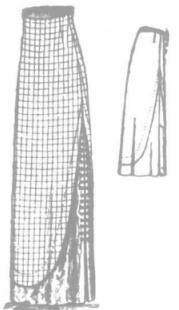
"The Farmer's Advocate" Fashions.



7356 Blouse or Shirt
Waist, 34 to 40 bust.



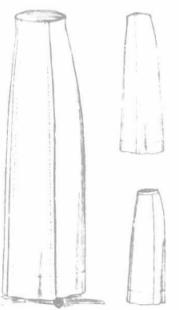
7386 Tucked Waist, 34 to 42 bust.



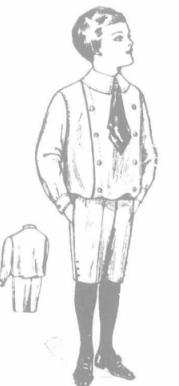
7367 Two-Piece Skirt in Tunic Effect, 22 to 33 waist.



7372 Two-Piece Skirt, 22 to 30 waist.



7357 Six Gored Skirt, 22 to 30 waist.



7390 Boy's Suit, 6 to 12 years.

Please order by number, giving age or measurement, as required, and allowing at least ten days to receive pattern. Price, ten cents per pattern. Address, Fashion Dept., "The Farmer's Advocate," London, Ont.