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**You can obtain free a valuable booklet on Linseed Cake and how to feed it.**

We have just compiled a little booklet on "Sherwin-Williams Screw Press Linseed Cake and Its Value as a Feed for Horses, Cattle and Hogs" that we want every dairyman, farmer, stock raiser or feeder to have. It contains valuable information about linseed cake, explains how S.W. Screw Press Linseed Cake is made—tells about its great food value, what it will do in feeding—how to feed it—and many other things of practical use. If you have never fed linseed cake and do not know its great food and manurial value—what a fine thing it is for horses, cattle, hogs, sheep, etc., you should have this booklet by all means. Or if you are acquainted with linseed cake and know its value as a stock feed, you should have this booklet anyway, because it will tell you all about the best linseed cake made and why it is the best.

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We positively guarantee "Brick's Tasteless" to do exactly what we claim it will do as printed on the label of the bottle, or any advertising matter, and every druggist who sells "Brick's Tasteless" is authorized to refund to his customer the full purchase price if one bottle does not show a decided improvement, which improvement will result in a complete cure if additional bottles are taken.

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Two Sizes—8 ounce bottle 50c; 20 ounce bottle \$1.00

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chops, or any fat meat, and serve. A soup may be made with the water in which the beans were cooked and the remainder of the strained beans.

**Baked Beans.** Cook gently until the skins begin to break, then drain off the water. Put a deep layer of beans in a beanpot, or deep earthen dish, and on this layer place a bit of mixed salt pork, rind side up, using for one quart of beans half a pound of pork. Fill up the dish with the beans, and add seasoning and water to cover the beans. If liked, a tablespoon of mustard may be added, a tablespoon of molasses and an onion. Instead of pork, from one and one-half to two pounds of fat beef or mutton may be used. Bake in a very moderate oven for eight or ten hours, adding a little boiling water from time to time, but never enough to bring the water beyond the top of the beans. Do not cover the beans while baking.

### COOK POTATOES.

Perhaps no other vegetable is as carefully cooked, as a rule, as the potato. It is a starchy food that contains enough moisture in its composition to cook the starch. This moisture is in the form of a watery juice, in which is dissolved the nitrogenous matter, the various salts, sugar, gum, etc. In cooking, the nitrogenous juice is coagulated in part at least by the heat, the starch granules swell and burst, and the starch absorbs the watery part of the juice. When this stage is reached, if the moisture has been in the right proportion, all parts of the potato will present a light, dry, glistening appearance, and will be quite digestible. However, the moisture is not always in the right proportion. Ripe potatoes, grown on a well-drained or sandy soil will, as a rule, be dry and mealy, if properly cooked. In heavy, damp soil, or in a wet season, they will likely contain too large a proportion of moisture for the starch. Old potatoes that are allowed to sprout will be watery, probably owing to the withdrawal of some of the starch for food for the growing sprouts. Potatoes intended for the table should not be exposed to a strong light, or be allowed to sprout. Potatoes cooked in dry heat, as by baking in the oven or steaming in their jackets, retain all their salts and other constituents, and the flavor is more pronounced and savory than when cooked in water. But potatoes so cooked must be served just as soon as they are done, else they will become soggy and badly flavored. Very old potatoes are better for being soaked in cold water and peeled before cooking.

**Boiled Potatoes.**—Clean thoroughly, and cut a bit of skin off each end, or peel outright, as you choose. Put on the fire in a large stewpan; cover generously with boiling water; boil fifteen minutes; then add one tablespoon salt for every dozen potatoes. When tender, drain off every drop of water, and let all the steam pass off. Boiled potatoes may be kept warm for an hour or more without injury, if well ventilated so that they dry rather than retain moisture. Place on the range on an iron ring, and cover with one thickness of cheesecloth.

**Steamed potatoes.**—Put in steamer, and keep the water boiling hard. About thirty or forty minutes will be required.

**Baked Potatoes.**—Select smooth, well-formed potatoes. Clean well and let drain. Put in a baking-pan—do not crowd—and put in a hot oven. Serve as soon as done—from forty to sixty minutes, according to size of potatoes. If they have to be kept waiting for any time, break them to let the steam escape, and keep in a warm oven, or covered with cheesecloth in a stewpan.

**Escalloped Potatoes.**—Season one and one-half pints cold potatoes, cut in cubes, with salt and pepper. Mix with one pint cream sauce. Cover with grated bread crumbs; dot with butter, and bake half an hour in a moderate oven.

### GOSSIP.

The cut of a handsome young Hampshire sow, appearing in "The Farmer's Advocate" of Oct. 10th, owned by Mr. Artemas O'Neil, of Burr P. O., Middlesex Co., Ont., is a typical representative of this interesting breed, new to this country, but which attracted much attention at the late Western Fair, at London, owing to their smoothness of form and apparent good feeding qualities.

### GOSSIP.

#### OAK PARK STOCK FARM HACKNEYS, SHROPSHIRE AND BERKSHIRES.

Situated about midway between Brantford and Paris, on the electric road, with cars passing from either way every hour, is the 500-acre farm, Oak Park, the property of the Oak Park Stock Farm Company, Limited, importers and breeders of Hackney horses, Shropshire sheep, Berkshire pigs and Scotch collie dogs. This is one of the choicest stock farms in Canada and rapidly becoming noted as the home of some of the world's choicest product in the lines of stock handled. This year's importation was made up of several Hackney stallions, several Hackney fillies and 150 Shropshire sheep. Last year a similar importation was made, with the addition of several Berkshire brood sows and a stock boar. These latter have done remarkably well, and now for sale are about 30 very choice young boars and sows, from three to four months of age, imported sire and dams. They are a gilt-edged lot, true to bacon type, straight and smooth. In Shropshires on hand are about 300 head, pronounced by competent judges the equal of any flock of Shropshires on either side of the water. Certainly, we have rarely if ever seen so many good sheep together of so uniform a quality, and all in such splendid condition and bloom. For sale are twelve imported shearing rams, ten imported ram lambs, twenty-five Canadian-bred ram lambs, from imported sires and dams, 100 imported shearing ewes, and twelve imported ewe lambs. Among the lot are Royal, Toronto and other winners, as choice a lot as the breed produces, and bred by England's most noted breeders, as T. S. Minton, Duke of Sutherland, R. H. Gwynne, Duke, Frank, etc.

Perfection in its most perfect form is seen in the Hackney stables; a superb lot of beautiful flash-moving fillies, proud with the blood of centuries of England's most royal breeding. At the head of the stud is the flash, sweet-turned son of that peer of Hackney sires, Garton Duke of Connaught, Imp. Crayke Mikado, a three-year-old bay; on his dam's side being a grandson of the great Lord Derby, grandam by Denmark, a perfect model of the breed that has few equals alive. In 1906, as a two-year-old, he won first and championship at Toronto, New York and Chicago. In 1907, he won first at the Spring Stallion Show, Toronto, and this fall won first and reserve for championship at Toronto and London. Another stallion is a bay three-year-old, Imp. Warwick Albert, by Warwick Premier, dam by His Majesty. This is an exceedingly smooth taking horse, with beautiful all-around action. Jubilee Performer is a black six-year-old son of Imp. Jubilee Chief, dam the many-times champion mare, Imp. Miss Baker, by Ruby. There is no richer breeding than this, and few better horses. As a yearling and as a two-year-old, he won first at Toronto, the only time shown. Then there is a Canadian-bred yearling stallion that won first at Toronto and London this fall. In fillies, there are three chestnuts, two of them four-year-olds, the other five. They are Warwick Sunflower (imp.), by Grand Cadet; Warwick Graceful (imp.), by the great champion, Rosador, and Warwick Dora (imp.), by Ad-bolton Conquest. This mare won first and championship at Toronto in the single, high-stepping class. The two former won second at London in double harness. Here are a trio of fillies hard to duplicate in any one stable. A most remarkable all-around two-year-old is the chestnut, Imp. Glowing Rose, by that great sire, Blaize 2nd. This filly won second at London and first at Paris. Fylde Beauty (imp.) is a chestnut yearling, by Garton Duke of Connaught, a cracker for mold, style and action. She was second at Toronto, and first at London. A beautiful pair of two-year-old bays, American-bred daughters of Imp. Royal Oak, are Maud of Wawne and Maud of Glendower. Last year they won first and second at Toronto, New York and Chicago. This year, the former won second at Toronto, first at London and second at Paris. Besides these, there are a number of Imp. brood mares and yearling and two-year-old fillies. Anything is for sale. Also for sale is a brown six-year-old American Thoroughbred stallion, one of the best horses of the breed in Canada.

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