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This is an article we believe you will be pleased with. We will be glad to forward you some of our furs on approval if you will give us an idea of what you want. Write for Catalogue F.

HOLT, RENFREW & CO.  
5 KING ST. EAST, TORONTO.  
AND AT QUEBEC.

THERE is a whole chapter of sound advice in the admonition,

"An Ad. in the Farmer's Advocate AND HOME MAGAZINE

will reach more good buying people than by any other paper in Canada."

The question for each is not whether he is doing what the world considers "great work," but whether he is faithfully and cheerfully accomplishing that special task God has committed especially to him. If he is neglecting that, in order to do what seem to him greater things, then he is like a sentinel who has deserted his post—and we all know that obedience is the first duty of a soldier. He may have to stand idle though he longs to be in the thick of the fight, no chance to win the Victoria Cross may come his way, but the result of his life is none of his business. A soldier knows that the excuse of being "busy here and there" will avail him nothing if he has failed to keep the post assigned to him. Mrs. Jellyby is not the only woman who has missed the opportunity and shirked the responsibility of training her own children, in her eagerness to do "grand work" for the heathen or the poor. A quiet home-life that is entirely consecrated to God's service is a mighty power for good, always. The walls of Jericho fell down after they had been compassed about seven days, though that monotonous, apparently aimless

march could do nothing in itself to undermine the foundations. As the means seem so inadequate in themselves no one could doubt that the result was from God and He still works miracles through men and women who walk steadily on in obedience to His command, doing the same monotonous work day after day with their eyes always uplifted to His face and their whole soul bent on obeying His slightest gesture or look.

"Transform us! Let us bear  
Thine image everywhere—  
Thy living witnesses, O living Word!  
We would in Thee abide,  
In Thee be glorified,  
And shine as candles 'lighted by the  
Lord.'  
Jesu in us fulfil  
Thine ever-blessed will:  
We breathe a glad 'amen' to Thy  
decree.  
We would henceforth entwine  
Our darkened lives with Thine,  
Nor ever find the selves we lose in  
Thee."

HOPE.



### Friendship.

"Above our life we love a steadfast friend."—Marlowe.

"Love all, trust a few,  
Do wrong to none, and keep thy friend  
Under thy own life's key."

—Shakespeare.

"The friends thou hast and their adoption tried  
Grapple them to thy soul with hoops  
of steel."

—Shakespeare.

"True happiness  
Consists not in the multitude of friends,  
But in the worth and choice."

—Ben Jonson.

"A friend should bear a friend's infirmities."—Shakespeare.

"Such is the use and noble end of  
friendship,  
To bear a part in every storm of fate,  
And by dividing make the lighter  
weight."

—Higgins.

Dear Chatterers,—You are all far too busy just now to write, but I hope you may get a little leisure now and then to read the "Farmer's Advocate." Are you wishing that every day was provided with two nights for that sweet slumber that comes in the train of cool weather? I hope you will get time to try the new recipes supplied by Chatterers for the Ingle Nook, for this season of the year calls for so much baking, pickling and preserving. That apple turnover recipe sounded especially toothsome; it quite made me hungry as I wrote it out, and I longed to go and make one of my very own, particularly if there was good rich cream to accompany it.

Have you read of the change made in the marriage service by one of our Protestant denominations? The "better half" does not now promise to love, honor and obey, but says she will love, honor and keep the man of her choice. "Keep" seems to be a delightfully indefinite word. It is so hazy it might mean anything. Are you to keep him in food and clothing? or keep him from running away? or keep him good-tempered? "Nurse," I suppose, would say, "Keep him clean." However, since its meaning is not very clear, any of you Chatterers who are to be autumn brides and use this service, can mentally fix a meaning for it to suit yourselves, and then act accordingly. If you have read and marked and inwardly digested all the good things the "Home Magazine" has provided in the past, you will surely keep him good-tempered at any rate.

Do not forget that I am waiting for the letters in which you are going to tell us what trait of charac-

ter you cannot afford to do without and what trait you can easily spare in living this life up to its best. Hoping this may be a prosperous harvest, and that you will not get too tired,

DAME DURDEN.

### SEASONABLE RECIPES.

The following recipes have been awaiting a corner for some time:

**Amherst Pudding.**—(This pudding will keep for some time.) One and one-half cups of sour milk, one cup molasses, one cup raisins, one teaspoon salt, one teaspoon butter, two teaspoons soda, ginger to suit the taste. Bake in a moderate oven. Use this sauce: Two tablespoons butter, one tablespoon flour, four of sugar, one of vinegar. Stir butter, sugar and flour to a cream; add half pint of boiling water and stir until thick. Add vinegar and flavor as desired.

DIAMOND.

**Plain Gingerbread.**—Mix two large spoonfuls of melted butter with two teaspoons ginger, one pint of flour and one cup of molasses. Dissolve one teaspoon soda in two tablespoonfuls water. Strain into mixture and stir well before you add one-half cup sour milk and flour to roll. Roll out to about one-half inch in thickness, and bake in hot oven. Bake about 25 minutes. Do not use poor molasses. R. T. M.

**Apple Turnovers.**—Make rich short pastry dough, roll and cut into five-inch squares. In the middle of each set a pared, cored but not divided apple (choose a good cooker). Into each apple drop a small piece of butter, and fill up the hole with sugar. Sprinkle the apple with sugar and cinnamon. Take up the four corners of the pastry and pinch them into a knot over the apple. Bake in a good quick oven and serve with cream. B. L.

**Baltimore Pickle.**—Twenty-five cucumbers sliced, ten large onions sliced in a separate dish, 5c. worth of tumeric, two ounces black pepper, two ounces white mustard seed, one-quarter teacup of olive oil, two ounces ground mustard, one-half teaspoon cayenne pepper. Sprinkle salt over cucumbers and onions, and let stand all night. Drain dry in the morning. In a crock put a layer of cucumbers, then one of onions, alternately, until the crock is full, sprinkling each layer with the tumeric, mustard seed and black pepper till all are used. Cover with strong vinegar, then pour on top a paste made of the olive oil, ground mustard and cayenne pepper. Leave for six weeks, then mix all together thoroughly, and the pickle is fit to use. B. L.

For advertising any business in this paper, apply to the FARMER'S ADVOCATE.