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STOP THE LEAKS ON THE FARM

Get Our Scale Booklet

Every farmer is a large buyer and seller—and whether he is buying feeding stuffs, fertilizers, seed, etc., or selling live stock, grain and potatoes—unless he has a Scale on the Farm he cannot tell whether or not he is the victim of short weight.

Short weights on purchases and sales soon take the cream off the farm profits. But a Wilson Scale places the Farmer's business on a business-like foundation.

Every farm will pay a profit if all the profit is received—but what farm can stand constant leakage of a few pounds here and a few pounds there? Is it any wonder that profits are sometimes considerably less than they ought to be.

THIS BOOK FREE

Perhaps this "leakage" thought is new to you. Perhaps you have grown accustomed to letting others do the weighing for you. But you can see that this is not good business—you are not sure of getting your share of profits. You will be interested in our book "How to Stop the Leaks," which we are willing to send free to Farmers. Do not let another season pass. Stop the leaks now. Send for your copy to-day.

C. WILSON & SON · SCALES
90 ESPLANADE EAST TORONTO

We make two Scales which are specially suited to the varied requirements of a Farm.

The first is No. 66—2,000 lbs. capacity—a good reliable scale—of which we have sold hundreds to Farmers, who usually fit to it a rough platform for weighing live stock.

The other farm scale is our No. 296—4,000 lbs. capacity. This is a larger and more expensive Scale, and is supplied with a cattle platform. It is in our estimation the ideal scale for all farm purposes, and is especially useful on stock or dairy farms.

Both Scales are of the best materials, solidly made and accurately adjusted. They have all the features which have made Wilsons supreme in scale manufacture. Government certificate free with each Wilson Scale.




The bulbs you have mentioned, also roots of perennials, may be planted early in October. Plant tulips, narcissi and hyacinths from four to six inches deep to the bottom of the bulb and about the same distance apart; snowdrops, crocuses and squills from two to three inches deep and about two inches apart. If the soil is clayey, or if there is manure in it which is not thoroughly incorporated with it, put a handful of sand under each bulb to prevent rotting. Before winter sets in mulch the bed rather heavily with straw or leaves to prevent the ground from freezing.

Many people like a geometrical arrangement of tulips, etc., such as those seen in parks. To my mind a more natural arrangement is preferable,—irregular borders and clumps among shrubbery, for instance; so long as bulbs are planted in masses they are sure to be effective.

Satisfactory perennials for garden borders are:—Perennial phloxes and larkspurs; foxgloves (practically perennial); peonies, single and double; bleeding heart; sweet William; fall-flowering anemone; plume poppy; hardy single sunflower;

hollyhock (biennial but practically perennial); aquilegia; Michaelmas daisy; campanula; gaillardia; iris of various kinds; oriental poppy (keep this by itself); day lily; Iceland poppy; moss pink; daisies.

GRAPE JAM.

Mrs. L., Wellington Co., asks for a recipe for grape jam. Pulp the grapes, putting the skins in one saucepan and the pulps in another. Bring the pulps to boiling point, then put them through a fine colander to remove the seeds, add the skins, and measure. To every pint allow a scant half-pound of sugar. Boil for 20 minutes, put into jars and seal.

LATE FALL FRUITS.

Spiced Grapes.—Pick from the stems 7 lbs. grapes, and press pulp from skins. Put skins in a kettle over the fire with just enough water to keep them from sticking. Place the pulp in another kettle and simmer until it will press through a sieve to remove seeds. Mix the strained pulp with the skins, add $\frac{1}{2}$ pint vinegar, $3\frac{1}{2}$ lbs. sugar, 1 large tablespoon ground cloves and 2 of cinnamon. Boil until thick and put into jelly glasses.

Pickled Peaches.—Prepare a syrup of 4 lbs. brown sugar, 1 quart best cider vinegar, 2 oz. stick cinnamon broken in pieces. Boil all together 20 minutes. Have the peaches peeled, stick 2 or 3 cloves into each, then put half the peaches into the syrup at a time and cook until tender. Drain out and put into jars and pour the boiling syrup over them. Seal. These are nice to eat with cold meat.

Grape Jelly.—Wash and stem the grapes and cook slightly. Strain and take a pint of sugar to a pint of juice. Boil a few minutes; test and when it jellies pour off into jelly tumblers. Either green or ripe grapes may be used.

Peach Butter.—Stew the peaches and put them through a colander. To each quart add $1\frac{1}{2}$ lbs. sugar, then stew slowly for one hour.

Tomato Preserves.—4 lbs. green tomatoes, 3 lbs. sugar, 3 lemons, sliced, ginger root to taste. The tomatoes should be cut in bits. Cook very slowly until the juice is thick. A ripe tomato preserve may be made by omitting ginger and using instead 2 lemons and 2 oranges with the rinds put through a chopper, to each kettleful of ripe tomatoes.

Grape Catsup.—8 lbs. ripe grapes. Wash and cook until soft. Put through a sieve, then return to kettle and add 4 lbs. sugar, 1 quart vinegar, 1 tablespoon each of ground cinchamon and allspice, and 2 tablespoons ground cloves. Boil till thick.

Canned Grapes.—Cut the grapes from the stem so as to leave a bit of the stem on each grape. Make a syrup, using 1 quart water to each lb. sugar. Put the fruit in sterilized jars, and the jars in a larger vessel of cold water, and let heat gradually. When hot fill jars nearly full of the hot syrup, finish cooking, fill up with syrup, and seal at once.

Long Ago.

I once knew all the birds that came
And nested in our orchard trees,
For every flower I had a name—
My friends were woodchucks, toads,
and bees;
I knew where thrived in yonder glen
What plants would soothe a stone-
bruised toe—
But that was very long ago.

And pining for the days of youth,
I tread the old familiar spot
Only to learn this solemn truth:
I have forgotten, am forgot.
Yet here's this youngster at my knee
Knows all the things I used to know;
To think I once was wise as he!—
But that was very long ago.

I know it's folly to complain
Of whatso'er the fates decree,
Yet, were not wishes all in vain,
I tell you what my wish would be:
I'd wish to be a boy again,
Back with the friends I used to know;
For I was, oh, so happy then—
But that was very long ago.

—Eugene Field.

THIRD ANNUAL

Toronto Fat Stock Show

AND SECOND ANNUAL EXHIBIT

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Union Stock Yards, TORONTO

TUESDAY and WEDNESDAY, December 10th and 11th, 1912

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