



TRADE MARK
"The only ammunition entirely made in Canada."



Double the success of your shooting

Because of their dependable qualities, nearly twice as many Dominion Shells are used in Canada as all other makes combined.

Shoot Dominion Shells

The primers are sensitive and sure fire; only the choicest powders from the world's most reliable mills are used; the shot is double chilled; the loading is done with care and precision and the inspection and testing are thorough in every detail—a combination that produces the perfect balance that brings results.

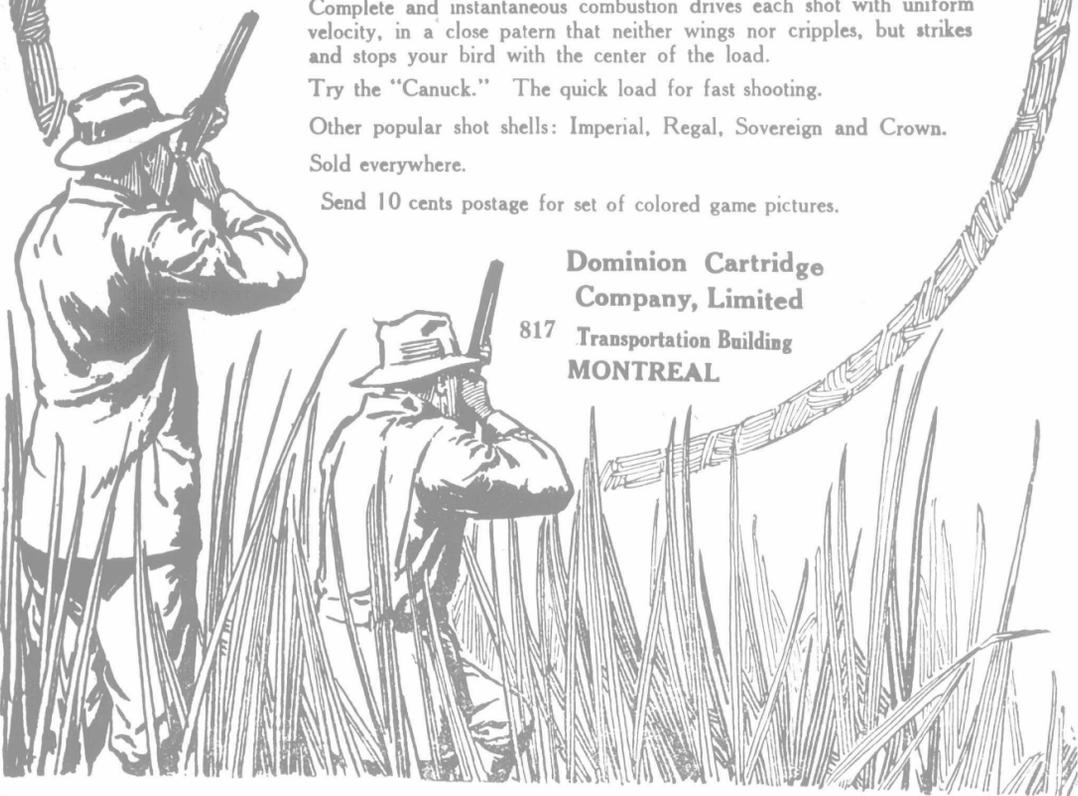
Complete and instantaneous combustion drives each shot with uniform velocity, in a close pattern that neither wings nor cripples, but strikes and stops your bird with the center of the load.

Try the "Canuck." The quick load for fast shooting.

Other popular shot shells: Imperial, Regal, Sovereign and Crown.

Sold everywhere.

Send 10 cents postage for set of colored game pictures.



Dominion Cartridge Company, Limited
817 Transportation Building
MONTREAL

This PAGE STEEL FRAME TILTING TABLE WOOD SAW Only \$19.00

Freight Prepaid East of Fort William.

Saw Blades Extra as Below.

It has all the latest improvements in wood-saw construction. The frame is built of heavy angle steel bars strongly bolted together and rigidly braced in every direction by heavy flat steel bars. The shaft is a 4 ft. 4 in. piece of lathe-turned steel, and runs in well-babbitted, self-adjusting, dust-proof, non-heating boxes. The saw blade is protected by a heavy steel guard.

The tilting table has a roller at one end for convenience in handling long poles. The balance wheel and pulley are interchangeable. The inside distance between the balance wheel and the saw blade is 3 ft. 6 in. Size of pulley, 5 in. diameter by 6 in. face. Weight, 276 lbs., without saw blade.

It is unquestionably the strongest and most rigid steel saw frame of its style on the market, and the only one to which there is absolutely no shake when in operation.

Saw blades of any diameter from 24 inches to 30 inches can be supplied as follows:

24-inch.....	\$4 45	26-inch.....	\$5 25
28-inch.....	6 05	30-inch.....	6 85

PAGE WIRE FENCE CO., LIMITED
WALKERVILLE TORONTO MONTREAL ST. JOHN
1137 King St. W. 505 517 Notre Dame St. 39 Dock St.
Order from Nearest PAGE Branch.

Send for our general catalogue of fence and hundreds of other articles used in the home and on the farm.

When Writing Advertisers Please Mention "The Farmer's Advocate."

Wring them out and pull them into shape. A hot iron tends to destroy the color, particularly if they are wet.

TO CARRY WATCH SAFELY.

When carrying a watch in an insecure place, as in a belt or shallow pocket, slip the ring into a concealed eyeglass hook, and its safety is secured.

SUGAR FOR THE FIRE.

The next time your fire has almost gone out, try throwing a little granulated sugar on it, which will have the same effect as kerosene, but is not at all dangerous.

Seasonable Cookery.

Sweet Pickled Apples.—Make a syrup of one cup of vinegar and two of sugar. Add a few small pieces of whole cinnamon and some cloves. Pare and core sweet apples; drop them in the syrup and let them cook till tender. Put in a jar and pour the syrup over them. They are ready to use as soon as cold, and will keep for any length of time.

Apple Flipflaps.—Butter gem-pans and half-fill them with rich biscuit dough. Pare, core, and slice tart, juicy apples, and fill gem-pans, placing apples on top of the dough. Cover with soft maple sugar, a heaping tablespoonful to each one; adding also a teaspoonful of butter in small bits to each. Bake in a quick oven and serve with cream.

Canned Pieplant.—Cut the pieplant in pieces two inches long, put it over a slow fire with its weight in sugar. When the sugar is dissolved, let it boil slowly till clear, but do not leave it to become dark-colored. Put up in air-tight cans or jars.

Red-pepper Jelly.—Mash ripe red peppers, place the pods in an earthen jar, which must be set in a kettle of cold water and boiled until the juice is entirely extracted. To every pint of juice allow a pound of sugar, and boil until it ropes well. Put in small tumblers. This jelly is very nice for cold meats.

Quince Preserves.—To one peck sweet apples—pared and quartered—take fifteen quinces, cut in eighths, and five pounds of sugar. Place alternate layers of fruit and sugar in preserving kettle, add two cups of water, and let stand over night. In the morning, cook slowly till fruit is tender and syrup clear.

CANNED CORN AND TOMATOES.

Stew the tomatoes until cooked; boil the corn on the ear; cut it with a sharp knife through the center of every row of grains, and cut off the outer edge; then, with the back of the knife, push out the yellow eye, with the rich, creamy center of the grain, leaving the hull on the cob. Let it cook with the tomatoes until thoroughly hot, and while boiling fill the heated cans and fasten instantly. The tomatoes and corn may be in equal proportions or otherwise. This may be used in the winter in layers with bread-crumbs, baked in a baking dish.

Canned Bartlett Pears.—Ten pounds of fruit, two and a half pounds of sugar, two quarts of water. Weigh the sugar and put it in the preserving-pan with the water, leaving it covered on the table. The fruit should be ripe and yellow, but perfectly firm. Pare, halve, and core. Ten minutes before finishing this work, put the pan on the stove, and when the syrup boils the fruit will be ready for it. Slide it in, all together, and let it boil, covered, until nearly done. Have a deep pan of boiling water on the stove close by the pears, with a thin board in the bottom, on which are the glass jars half-filled with water. As the fruit cooks, empty the cans and fill them. There will be specks in the syrup, little particles of fruit that have boiled off, and to strain this without cooling the syrup, heat a small pitcher in boiling water, place it in the kettle with a little wire sieve on top, and fill it with a ladle or teacup, then quickly fill and cover the cans. While the syrup is boiling, the covers may be placed on the cans while they are in the water, and give the metal ring a turn, then remove jars to the table and screw tight. An hour or two later, screw them again as tight as possible.