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J. W. WESTERVELT, PRINCIPAL.

"It is a great mistake, in my opinion," remarked a young married woman, "for husbands and wives to call each other by any term of endearment. It generally begins in the first part of their married life. They feel it is rather nice to say 'dear' and 'my love,' etc., in public—it emphasizes their sense of possession. Later on, habit makes them continue the epithets, but they become meaningless; they might just as well be 'Molly' or 'Billy,' as far as sentiment goes, and the simple Christian name sounds, to my way of thinking, in better form. When special names have been adopted, as is sometimes the case, they are obnoxious in the beginning, and later on become absurd.

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Pelargoniums and Roses.

Dear Flora Fernleaf.—1. How should pelargoniums and rosebushes be cared for when they stop blooming? 2. If pelargonium slips are started now, when will they bloom? Wishing you success, Yours sincerely.

J. M. SEMPLER.

Ans.—1. When pelargoniums have ceased blooming, cut them back sharply, and root the cuttings for new plants. Set the old plants in a shady place to rest, giving them very little water for several weeks. If you remove a few of the leaves, new sprouts will be encouraged to grow out of the axils of the leaves, with the result of forming vigorous, bushy plants. As the cold fall weather approaches, bring the plants into a warm, sunny window, and increase the water rations.

Rosebushes should be kept well cultivated and mulched with lawn clippings during the summer. In the fall, before winter sets in, mulch liberally with coarse manure. Early in the spring, before the sap begins to run, remove all old, useless wood and weak-looking branches, and prune the bush into shape, leaving only the strong new growth. This is very important, as it is upon the new growth that the flowers are produced. When the snow goes, dig in the manure mulch which remains above the roots.

2. Pelargonium slips started now should, if kept growing steadily, bloom about this time next year. Slips are, as a rule, however, started much earlier than this.

FLORA FERNLEAF.

A Song of the Far West.

Oh, the town is round about me,
And the roaring of the street,
But my heart leans ever homeward,
Where the skies stretch wide;
And I hear the West a-calling,
Through the trample of the feet,
And the anthem of the ranges, where
The great winds stride.

And I see the blue lake tremble
To the saunter of the breeze,
And I hear the old life calling, with a
wild sweet zest;
See the sunlit prairie smiling,
See the fringe of distant trees,
Till my heart would break for freedom,
and the well-loved West.

And I see the dark woods gimmer,
And the shadows on the snow,
And I hear the axes falling—and the
strokes ring strong—
And I see the swarthy faces
Round the shanty fire's glow,
And I hear deep voices joining in an
old glad song.

"Far is the shanty, and the plains are
rolling wide;
Hark, in the distance, how the lean
foxes roam!
Give us the long trail, where the frozen
runners glide,
Night-hush and star-gleam, and the red
lights of home."
—H. H. Bashford, in the Boys' Own
Paper.

Buying Eggs.

A wholesale dealer in eggs gives the following directions for telling a good egg from a bad one: Hold it between you and the light; a lamp or candle is better than strong, diffused sunshine. The good egg will have a fresh look all over. When an egg is old there will be a hollow space at one end. If you find a dark spot, which does not disappear when lightly shaken, you may be certain that the egg has lain undisturbed so long in cold storage that the yoke adheres to the shell. Discard any eggs which do not look clear and full.—[The Delineator.

Domestic Economy.

SUMMER SALADS.

Fruit Salad.—Shred a pineapple and slice two oranges, one lemon, and three bananas. In a salad dish arrange a layer of the fruit, then a layer of sugar, and so on. Serve with whipped cream.

Chicken Salad.—Cup up one cup of cold chicken, three hard-boiled eggs and one-half cup of celery. Mix with half a cup of mayonnaise and arrange on lettuce leaves. It may be garnished with stoned olives or sliced eggs.

Potato Salad.—One cup of cold boiled beets, diced, yolk of one hard-boiled egg rubbed through a strainer, one tablespoonful of chopped parsley. Arrange the potatoes in a salad dish and season with pepper and salt. Sprinkle over them the beets, next the parsley, and then the egg. Pour over all a mayonnaise or French dressing.

Nasturtium Salad.—Select crisp young nasturtium leaves, and dress with salad oil, lemon juice, salt and pepper. Arrange in salad dish, and garnish with sliced hard-boiled eggs and a few of the nasturtium blossoms.

Fish Salad.—Put canned salmon or cold fish left from a former meal in a salad dish, and pour over it a dressing made of three tablespoonfuls of olive oil, or cream if preferred, one-half tablespoonful lemon juice, and a seasoning of salt, pepper and sugar. Garnish with slices of lemon.

Tomato Salad.—Peel tomatoes without scalding, slice and cool on ice. Arrange on crisp lettuce leaves, and add a salad dressing.

Beet Salad.—Chop two cups of cold boiled beets. Pour over them a dressing made as follows: Heat two tablespoonfuls of butter and add flour, stirring until smooth; add one-half cup of milk, stir and boil up; place in a double boiler and add a beaten egg, one-half teaspoonful dry mustard and a bit of cayenne pepper; when it boils up add one-half cup vinegar; stir until it thickens, and cool before pouring over the beets.

Egg and Cheese Salad.—Slice six cold boiled eggs. Line a salad dish with lettuce leaves, and cover with a layer of the eggs. Sprinkle thickly with grated cheese, and add a spoonful of salad dressing. Add another layer of eggs, cheese and dressing, and so on until all is used, then sprinkle the top with chopped cucumber pickles.—[Prairie Farmer.

THE LINEN CHEST.

Now that the winter clothes have been put away and the house is clean and orderly, and swathed in chintz and linen, it is time to replenish certain departments, so that all will be in perfect order when the household returns to town in the autumn. The kitchen should be looked over, pots and pans mended or replaced, and other deficiencies remedied. The good manager tries to keep up her supply of household linen by adding a set each year; a pair of sheets and a pair of slips for each bed means a small expenditure in money, but a wonderful saving in the end.

An extra tablecloth and napkins once a year; a bedspread, one new comforter, and so on through the list. So you will never be in the predicament of an expensive and entire new outfit.

Old sheets are invaluable. In cases of sickness, as cleaning clothes, as ample wrappers for winter clothing, as protection curtains and dust covers, there is scarcely a limit to their usefulness. First, they should have the selvage edges turned to the center, and the worn middles torn and replaced by hems, thus turning them into single and crib sheets. After they should be laid in reserve, always clean, for various uses mentioned. Worn tablecloths can be cut into tray and meat cloths, and other pieces are the finest sort of wash cloths for cut glass and window cleaning. Sometimes a tablecloth past usefulness will make half a dozen excellent napkins for every day. It is better to do the hemming by hand.