

Canada's  
ers  
vin  
Best  
eplace,  
at it can  
Canada.



VERSED  
TH BELT  
TACHED

LY FASTENING  
aid  
ress, and  
a coat,  
service,  
llar and  
ras and  
nurses'  
ots and  
hing.  
ase does  
for free

cket and

CO.  
ONT.



and  
the  
ot is  
busi-  
that  
ject.

that  
just  
are of  
a it is  
farm  
for a  
it at  
ation

ce

l by  
e and  
ert  
ticu-  
quest.  
ated.

onto

ente.

weigh, and use  $\frac{1}{2}$  lb. sugar for every lb. fruit. Cook all together slowly for about an hour. Seal in glass jars.

Spiced Fruit:—Use any kind of fruit. To 6 lbs. fruit allow 4 lbs. sugar and 1 pint vinegar, also 1 tablespoon each of allspice, cinnamon and cloves, tied in a bag if preferred.

Pickled Pears:—Boil 3 lbs. pears until tender in water. Boil together separately 1 pint vinegar, 3 lbs. sugar,  $\frac{1}{2}$  tablespoon whole allspice,  $\frac{1}{2}$  tablespoon cinnamon, 1 tablespoon cloves (whole). After 15 minutes put in the boiled pears and cook all together half an hour, then seal in glass jars.

Grape Conserve (very rich):—Pick 5 pints of grapes from the skins, wash, and press out pulps. Stew the pulps and put through a colander. Put  $\frac{1}{2}$  lb. raisins and 2 oranges through a meat grinder after removing the seeds. Cook all together, skins, pulps and all, with sugar to make rich as desired. About ten minutes before removing from the fire add 1 cup nut meats.

Grape Chutney:—Peel, core and chop  $1\frac{1}{2}$  pints apples. Place in a saucepan with 1 quart green grapes stewed and put through a colander, 1 cup seeded raisins,  $\frac{1}{2}$  oz. grated horseradish,  $\frac{1}{2}$  oz. dry mustard, 3 onions chopped, 3 level tablespoons salt, dash of red pepper or  $\frac{1}{2}$  teaspoon paprika,  $\frac{1}{2}$  oz. ground ginger, and 1 cup brown sugar. Simmer very slowly until thoroughly cooked, then seal in tumblers.

Pumpkin Pie:—Drain  $1\frac{1}{2}$  cups stewed pumpkin for several hours in a bag. Add to it 1 cup milk, 2 beaten eggs,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  teaspoon ground cinnamon,  $\frac{1}{2}$  teaspoon ground ginger, pinch of salt. Use as filling for pie or tart shells made of rich pastry.

Chili Sauce:—Select 4 quarts tomatoes that are not too ripe. Wash, and remove the seeds, pressing the juice out from them through cheesecloth. Chop the tomatoes fine and put in a saucepan

## "Canada's Biggest Piano Value"

**T**HINK for a moment! The money you are going to pay for that piano is **genuine 100 cents to the dollar** money. No other kind will do. Make absolutely certain of a **100% efficient piano**. Buy a

**Sherlock-Manning 20<sup>th</sup> Century Piano**



Style 70 Colonial.

and you buy "Canada's Biggest Piano Value"—an instrument conceded to be **second to none in lasting tonal qualities and durability**.

Another important consideration: The **Sherlock-Manning** can be delivered right to you at a saving of **\$100.00**, owing to our 20th century way of doing business.

Ask for the proofs of this statement. We'll mail them to you along with our latest art Catalogue. 41

**SHERLOCK - MANNING PIANO CO.,**  
London (No street address necessary) Canada

**When Writing Mention "The Advocate"**

with the juice, 2 chopped onions, 2 red peppers (seeds removed, and chopped fine),  $\frac{1}{2}$  cup salt,  $\frac{1}{2}$  cup mustard seed,  $\frac{1}{2}$  cup grated horseradish, 1 cup sugar,  $1\frac{1}{2}$  tablespoons mixed ground spices, 1 cup brown sugar, 1 quart vinegar. Cook all slowly for 2 hours, stirring when necessary. Seal while hot.

Wild Grapes, Spiced:—Take 10 lbs. ripe grapes and separate pulps from skins. Scald the pulp and put through a colander to discard the seeds. Place pulp, skins, 5 lbs. sugar, 1 quart vinegar,  $\frac{1}{2}$  oz. ground cloves,  $\frac{1}{2}$  oz. ground allspice,  $\frac{1}{2}$  oz. cinnamon, all in a granite saucepan and cook slowly until thick, stirring frequently. Seal hot.

Nut Pudding:—Mix together 2 cups flour, 1 cup sour milk, 1 cup finely-chopped suet, 1 half teaspoon salt, 1 of soda,  $\frac{1}{2}$  cup nut meats, 1 cup stoned dates, 3 tablespoons molasses, 2 tablespoons brown sugar,  $\frac{1}{2}$  teaspoon grated nutmeg. Turn all in a well-greased mould, and steam steadily for 2 hours. Serve with cream.

Apple Snow:—Grate 2 large tart ripe apples. Whip stiff the whites of 2 eggs with a pinch of salt, then add gradually 6 tablespoons sugar, beating well, and alternating with the grated apple, a tablespoonful at a time, until apple and sugar are all used. Continue to whip until the snow has risen to more than a quart. Pile on a glass dish, surround with bits of jelly and serve.

"Mulligan":—Put a piece of butter size of an egg in a saucepan, and brown it in one onion sliced. Next put in one small head of cabbage chopped fine. Cook slowly, stirring often, for half an hour, then add one can tomatoes, or its equal in peeled and chopped tomatoes, and salt and pepper to taste. Cook slowly, uncovered, for 2 or 3 hours.

Excellent Dumplings:—(For 5 persons) Beat one egg until light, add 1 cup sweet milk,  $\frac{1}{2}$  teaspoon salt, and flour enough to make a stiff batter. Mix 1



## Try this Thirsty Flour

A very thirsty flour. Absorbs a lot of water. Because it contains so much gluten.

Manitoba wheat is wonderfully rich in sturdy gluten.

And, think of it, FIVE ROSES is milled exclusively from the very cream of the Manitoba wheat berries.

So FIVE ROSES must be awfully thirsty, don't you see.

In your mixing bowl it greedily absorbs more water.

So you get more loaves than usual without using more flour. You use less.

Your flour lasts longer, doesn't it?

Less trips to your dealer's.

That's how FIVE ROSES saves money.

Actually saves YOU money.

Use this economical flour.

# Five Roses Flour

Not Bleached



Not Blended

LAKE OF THE WOODS MILLING COMPANY, LIMITED MONTREAL