OCTOBER 24, 1912

ED 1866

FREE ells all about teach this fasci-

AIL TO

BIRDS

Fuga.etc. Dec-iful specimens. are time Write ok. It is FREE

idermy ha. Nebraska

W

n.

ypole

l, rich

Black

with

from

real.

 \sim

HES

home

kin,

Com-es has with

years.

nples,

heads,

cles,

color-

oning,

s,Red

alling

loles,

air. or

uble

e is no ssured lential

" and if this



made of best cold rolled, blued, planished steel, with lining of heavy asbestos millboard.

Large Top Cooking Surface with wide, short centres between pot holes.

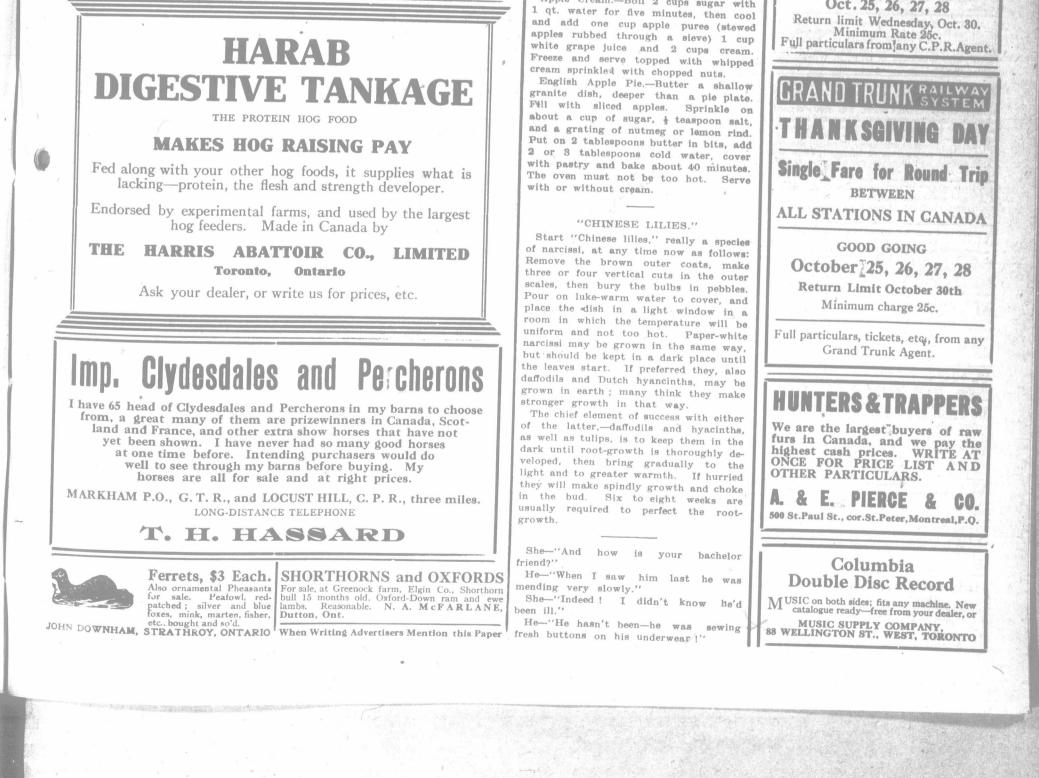
Hinged Front Key Plate over fire, can be raised or lowered by crank.

Oven is perfectly square, large

riveted. No dust. No warping. No cracking. Steel Oven Racks. wood is to be used steadily.

Ask for illustrated booklet explaining these, and many other excellent

AT HAMILTON, ONT., AND ARE FOR SALE BY



THE FARMER'S ADVOCATE.

until soft in 5 gals. water. Squeeze the liquor well out of them, run it through a sieve and add 3 lbs. sugar to every gallon of liquor. Boil all for # hour. When it is nearly cold add a little yeast on toast, let it remain in a tub for 10 days, stirring it from the bottom every day, then put it in a cask for a year. As it works over fill it up each day. Another that will be ready in 6 or 7 months is made as follows: Take 18 lbs. parsnips and 10 gals. water. Boil the parsnips until soft, then strain and squeeze, and to every gallon of liquor add 3 lbs. lump sugar. Boil # hour, and when cool ferment with a little yeast on toast. Let stand 10 days in a tub, stirring every day, then put in a cask.

SEASONABLE RECIPES.

Grape Catsup.-Wash, cook and strain 3 qts. grapes; add 2 fbs. sugar, 1 pint vinegar, 2 tablespoons each of cloves, allspice and cinnamon, 1 teaspoon Cayenne pepper and 1 teaspoon salt. Boil twenty minutes then bottle.

Griddle Shortcake .- Sift two cups flour and 1 teaspoon salt. Blend 1 scant level teaspoon soda in 1 cup rich sour cream, beating well, add to the flour and mix quickly with a knife. Knead just a little on a floured board and roll out into a cake big enough to fit the fryingpan. Have the pan heated and greased,

and 1 cup molasses.



Seek the best gunsmith in the land; Let such a man your weapon make, Remember that his fame's atstake."

The fame of the Greener guns is world-wide strength, i.e., resistance against heavy charges and lasting wearing qualities are its predominating features; every Greener gun carries the triple guar-antee of the British Government proof test equivalent to nine ordinary charges of powder and four charges of shot. The trade-mark of the firm—an elephant—and its reputation are based upon an aggre-gate experience of nearly 150 years practical gunmaking. Look for the

sign of the gun in next week's ad. Free catalogue C3 gives the reason. W.W.GREENER 63 and 65 Beaver Hall Hill, MONTREAL, P. Q.



1ce

age.)nt.