

### EXPERIMENT ON "HAY," 1908. CONDUCTED BY EMSLIE BROS., GLENGAIRN, OAKVILLE, ONT.



	Unfertilized.	Complete Fertilizer.	Without Potash.
Plot	1	2	3
Fertilizer	—	130	— Muriate Potash.
Per acre	—	300	300 Acid Phosphate.
	—	120	120 Nitrate of Soda.
Yield per acre in lbs.	2,232	4,224	3,204

This experiment shows an increase of 1,020 lbs. directly due to an application of POTASH.

### LARGER AND EARLIER CROPS OF BETTER QUALITY CAN BE GROWN BY THE INCLUSION OF POTASH

In a "COMPLETE FERTILIZER" for all FARM, ORCHARD and GARDEN CROPS.

This indispensable plant food can be obtained from all leading fertilizer dealers and seedsmen in the highly-concentrated forms of

#### SULPHATE AND MURIATE OF POTASH.

Call at our office when visiting the exhibition, or write us for full information and copies of our free literature, including "Potato Crop in Canada," "Fertilizing Root Crops," "Artificial Fertilizers: Their Nature and Uses," "Fertilizing Hay and Grain Crops," "Farmer's Companion," etc., etc.

Dominion Agricultural Offices of THE POTASH SYNDICATE,  
1102-1105 TEMPLE BUILDING, TORONTO.



Make sure your new range has a steel oven, and "Pandora" name-plate on the door. Go, at once, to nearest McClary Agency and pick out size desired.

## McClary's Pandora Range

HAVE YOU EVER REALIZED THE RESULTS OF "ADVOCATE" ADS. ?

### Steel Oven Heats Quicker— Saves Fuel

Pandora has a sheet steel oven, because steel is more sensitive to heat—absorbs it faster—than cast iron does. Pandora oven thus heats quicker—less time required to get oven ready for the baking—which also means less fuel-expense. . . . .

### QUESTIONS AND ANSWERS. Miscellaneous.

#### BREEDING A MARE.

Last spring A took his mare to B's horse for the purpose of breeding her. She proved not in season and A left, nothing being said by either party as to returning. About a week later, A, thinking B's horse was getting too much to do, put his mare to a horse belonging to another party. B is now trying to hold A responsible in some way. Has he any grounds for doing so? W. A. J. Ontario.

Ans.—We think not, but cannot say definitely without knowing exactly what was the understanding at the time between A and B.

#### HOMEMADE CHEESE.

1. Please give some instructions how to make homemade cheese, how much rennet to use to every 10 gallons of milk, how warm to have milk, etc., and any other instructions will be thankfully received.

2. I have been trying to get rennet, but find I cannot obtain any except junket tablets.

FARMER'S WIFE.

Ans.—1. Milk must be of the best quality, and comparatively sweet. If several milkings are used, the earlier ones should be cooled down and kept cool, and also stirred frequently to keep the cream from rising. If the previous day's milk is mixed with the fresh morning's milk, it is usually about ripe enough for cheese-making. Heat the milk to 86 degrees, and weigh or measure it into the vessel in which cheese is to be made. Ten pounds of milk make about one gallon; one gallon of milk makes, approximately, one pound of cheese. As a test for the ripeness of the milk, take out a medium-sized cupful, have it exactly at 86 degrees, place in it a piece of match half an inch long, stir rapidly with a knife, and, while stirring, add a dram (a medium-sized thimbleful) of rennet, stir for 10 seconds after adding the rennet. Then stop stirring, and wait until the match has stopped revolving. This should take about 20 to 24 seconds from the time the rennet was added, depending upon the strength of the rennet and the acidity of the milk. If the cheese is to be colored, add one small teaspoonful of cheese color per cwt. of milk. Add the color to a pint of milk and stir well into the whole lot. Now your milk is ready to set. For ten gallons of milk, use four large teaspoonfuls of rennet. Add the rennet to half a gallon of water and pour in a stream over the milk. Stir well for a minute, then cover with a thick cloth to keep heat in. In 15 or 20 minutes, test by inserting the index finger half an inch into the curd, then pushing it straight under the length of the finger, and cut the curd just over the finger with the thumb, and lift the finger up without bending it. If ready to cut, little or no curd will remain on the finger. When ready, with a long-bladed knife, cut the curd into one-third inch strips, then cut in same size in the opposite way. Then, as best you can, cut into cubes by slanting the knife. Constantly lift the curd from all parts of the vessel with the left hand, and cut with the knife until all are the same size. Scour a deep milk can well on the outside, fill with water and set it right into the curd; keep shifting the can and stirring until the curd has reached 98 degrees. This should take at least half an hour. When this temperature is reached, stir the curd every 10 or 15 minutes, and keep covered. About three hours from the time the rennet was added, the whey may be removed. Strain and put curd on a large square of cheese-cloth, sprinkle four ounces of salt to every ten gallons of milk, and mix well. The cheese is now ready for the press, in which it should remain three-quarters of an hour, then be turned, left till next day, turned again and left for a day, then remove from press to a cool place, and turn every day for a month. Do not cut for at least six weeks.

2. The junket tablets referred to are not very satisfactory for cheesemaking. Better obtain a supply of rennet from the nearest cheese factory. There are two within six miles of the post office from which our correspondent writes. Or, write some dairy supply company, which will supply rennet at \$1.95 a gallon.

### HEADACHE.

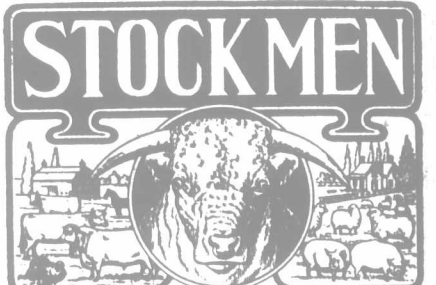
In all cases of headache the first thing to do is to unload the bowels and thus relieve the afflicted organs or the over-full blood vessels of the brain; and at the same time to restore tone to the system, re-establish the appetite, promote digestion and invigorate the entire body.

# FOR THE BLOOD

will remove the cause of the trouble and restore the system to healthy action and buoyant vigor.

Mrs. J. Priest, Aspdin, Ont., writes:—"I was troubled with headache for several years and tried almost everything without results, until a friend advised me to try Burdock Blood Bitters. I got two bottles, but before I had finished one I was completely cured. I can never say too much for B.B.B."

For sale at all dealers. Manufactured only by The T. Milburn Co., Limited, Toronto, Ont.



Advertise your fancy stock by means of first-class  
**DRAWINGS**  
AND  
**ENGRAVINGS**  
Send us your photo, and our stock artist will bring out the points.

THE  
TORONTO ENGRAVING  
COMPANY LIMITED  
TORONTO - CANADA  
DESIGNERS. ILLUSTRATORS. ENGRAVERS

SOUT 20 CWT. IFF  
SOLID GOLD WATCH PUZZLE  
GREAT OFFER BY A RESPONSIBLE FIRM.  
IT COSTS YOU NOTHING TO TRY.

To any person who can supply the correct names of these two well-known English Towns, and fulfil conditions below, we offer our 15-Dollar Lady's SOLID GOLD WATCH, fully jewelled (English Government Stamped) as a FREE GIFT. (Silver Watches are presented to Gentles.)

Send your attempt on a sheet of paper, together with stamped addressed envelope for reply, to FELLOWS & CO., Wholesale Watch Merchants, Birmingham, England. The winner is required to purchase a Chain from us to wear with watch. The name of this paper must be mentioned. Prize winners of last competition were:—

Miss G. Williamson, Box 359, Brampton, Ontario.  
Mr. James Empson, Letellier P. O., Manitoba.

# FITTS CURED

Sufferers from Fits, Epilepsy, St. Vitus' Dance, Nervous Troubles, Falling Sickness should write to LIEBIG CO., 179 King Street, Toronto, for a trial bottle of their Fit Cure and Treatise. Enclose 10c for postage and packing.

### PIPE FOR SALE

also Iron and Wood Pulleys, Shafting, Hangers, Belting etc., good as new, cheap. Write for prices.  
IMPERIAL WASTE & METAL CO.  
5-13 QUEEN ST., MONTREAL.