

Buy High-Grade Flour

Direct From the Mill

MAKE the best bread and pastry you've ever tasted. Prices of flour and feeds are listed below. Orders may be assorted as desired. On shipments up to 5 bags buyer pays freight charges. On shipments over 5 bags we will prepay freight to any station in Ontario east of Sudbury and south of North Bay. West of Sudbury and New Ontario add 15 cents per bag. Prices are subject to market changes. Cash with orders.



Cream of the West Flour

the hard wheat flour that is guaranteed for bread

GUARANTEED FLOURS	Per 96-lb. bag
Cream of the West (for bread)	\$3.85
Toronto's Pride (for bread)	3.60
Queen City (blended for all purposes)	3.50
Monarch (makes delicious pastry)	3.50
Graham Flour	3.50

FEED FLOURS	
Tower	2.10

CEREALS	
Cream of the West Wheatlets (per 6-lb. bag)	.35
Norwegian Rolled Oats (per 90-lb. bag)	3.40
Family Cornmeal (per 96-lb. bag)	2.30

FEEDS	Per 100-lb. bag
Bullrush Bran	\$1.30
Bullrush Middlings	1.40
Extra White Middlings	1.60
Whole Manitoba Oats	2.05
Crushed Oats	2.10
Chopped Oats	1.90
Whole Corn	1.95
Cracked Corn	1.90
Feed Cornmeal	1.85
Whole Feed Barley	1.90
Barley Meal	1.90
Geneva Feed (Crushed Corn, Oats and Barley)	1.90
Oil Cake Meal (old process)	2.00
Cotton Seed Meal	2.00

No order for bran or middlings accepted at these prices unless flour is ordered at the rate of at least one bag of flour to two bags of bran or middlings. Bran or middlings ordered without flour 10c. per bag higher than these prices. Special prices to farmers' clubs and others buying in carload lots.

You can get a free copy of "Ye Olde Miller's Household Book" (formerly Dominion Cook Book), if you buy three bags of flour. This useful book contains 1,000 carefully selected recipes and a large medical department. If you already have the former edition (Dominion Cook Book), you may select one book from the following list each time you order from us not less than three bags of flour. If you buy six bags you get two books, and so on. Enclose 10 cents for each book to pay for postage. Remember at least three bags must be flour.

Books by Ralph Connor:
Black Rock.
Sky Pilot.
Man from Glengarry.
Glengarry School Days.
The Prospector.
The Foreigner.
Corporal Cameron.

Books by Marian Keith:
Duncan Polite.
Silver Maple.
"Lisbeth of the Dale."
By J. J. Bell:
Whither Thou Goest.

The Campbell Flour Mills Company Limited
(West) Toronto

From The Fountain Head.

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Righton's Dress Fabrics

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ter, with the exception of green, may be added. This, of course, makes a rather large quantity, but you can use half or quarter as much, as desired.

Things to Eat.

Swiss Steak.—Select a slice of round steak cut about 2 inches thick, and pound into it on both sides as much flour as it will take up. Brown the meat on both sides in bacon or salt-pork fat, cover with boiling water and let simmer about two hours. Peel an onion for each person to be served and let cook five minutes in boiling water, drain, rinse in cold water, and set about the meat to cook. If the meat is browned in an iron frying-pan, finish the cooking in an earthen dish.

Potted Beef.—Boil the beef, take off all fat and chop the rest very fine. Season with salt, pepper, allspice and a little sage. Melt enough butter to knead the meat together. Pack it in bowls and pour melted lard over it to keep it. This will keep at least a week in a cold place.

Swedish Rolls.—2 cups scalded milk, 3 tablespoons butter, 2 tablespoons sugar, 1 teaspoon salt, 1 yeast cake mixed with the white of 1 egg in 1/4 cup water, 6 cups flour. Knead and let rise once. Knead again and add currants and cinnamon. Make into rolls, let rise again and bake.

Corn Toast.—Cook in a pan 1/4 tablespoon of finely-chopped onion with 1 1/2 tablespoons butter for 2 minutes, stirring constantly. Add 1 1/2 cups canned corn, 1 pint thin cream, salt and pepper or paprika to taste. Let simmer 5 minutes, pour over toast, garnish with parsley, and serve hot.

Drop Breakfast Gems.—Mix and sift 1 1/2 cups sifted pastry flour, 3/4 teaspoons (level) of baking powder, and 1/4 teaspoon salt. Work in 3 teaspoons lard with the tips of the fingers, then add 1-3 cup milk and 1-3 cup water, mixing quickly. Drop by spoonfuls into buttered hot-gem pans, and bake in a hot oven for fifteen minutes.

Orange Salad.—Cut four oranges thin and dress with a plain French salad dressing. Serve on lettuce leaves.

Orange Jelly.—2 tablespoons powdered gelatine dissolved in 1 cup boiling water, 2 cups orange juice, 2 cups whipped cream, 1 cup sugar and yolks of 3 eggs beaten well. Add the cream last. Put in a mould to stiffen and garnish with sections of orange before serving.

Prunes.—1 heaping tablespoon powdered gelatine, 2 cups water, 1/2 lb. good prunes, 3 tablespoons sugar, and strained juice of 1 orange. Soak the prunes and take out the stones. Cut them in two and put them into a saucepan with the water and sugar, and cook very slowly until soft, then add the gelatine dissolved in hot water, and the orange juice. Pour into a wet mould. When firm, serve with whipped cream.

Spiced Liver.—Split a calf's liver, and parboil. Scoop out the centers and mince this, adding one onion, a little sage and browned salt pork, bread-crumbs and salt and pepper to season. Fill the cavities, sew the edges of the liver together and put in a pan. Baste occasionally with water mixed with vinegar and spices while baking.

Potato Soup.—Fry a dessertspoon of minced onion in 2 tablespoons good dripping, dusting it as it cooks with a tablespoon flour. When well cooked add 1 quart milk or stock. Let it cook up, then add 6 or 8 large boiled potatoes mashed fine. Season and serve with a little chopped parsley on top. A little celery may be boiled with the soup, if liked. Serve with bits of buttered bread toasted in the oven.

Quick Breakfast-Muffins.—Sift together in a bowl 1 1/2 cups flour, 2 rounding teaspoons baking-powder, 1 tablespoon sugar, 1/4 teaspoon salt. Beat an egg well and add to it 1 cup sweet milk. Stir this quickly into the dry mixture, beat, then add 1 tablespoon melted butter. Beat again. The batter should not be stiff; add a very little more milk if necessary. Butter tin gem-pans, and fill them two-thirds full of the mixture; bake for about 15 minutes in a hot oven. This will make a dozen muffins.

Graham Nut Bread.—Pour 1/2 cup of hot water over 1/2 cup brown sugar, then add

Make the Clothes You Don't Like Your Favorites

DIAMOND DYES enable you to convert your clothes from displeasing garments into fascinating stylish ones that look like new.

The two women, whose letters are reproduced below, did this, and you can also use DIAMOND DYES with complete success.



Mouse gray suit dyed blue

Mrs. L. H. Crossman writes:

"I send you a picture which shows my last season's suit I recently dyed with DIAMOND DYES.

"It used to be mouse gray, and I quickly became very tired of it and felt that it was the most homely suit that I had ever owned. I dyed it a deep blue with DIAMOND DYES, and now I think it is one of the handsomest suits I have ever worn.

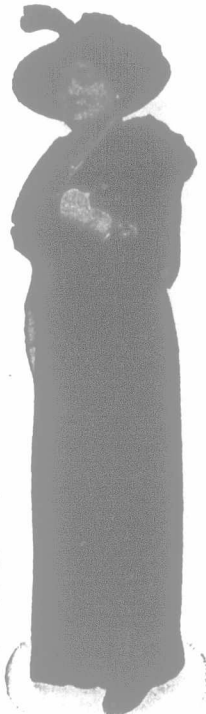
"The operation of recoloring it was simply and easily accomplished. I shall use DIAMOND DYES frequently in the future."

Diamond Dyes

"A Child Can Use Them." Simply dissolve the dye and boil the material in the colored water.

Mrs. S. E. Camerson writes:

"I had a plaid gown that got on my nerves. You know how it is sometimes—things will just annoy you until they almost drive you frantic. I have often thought that I should have better sense than to let a garment effect me so. I was going to give the gown away, although the material in it was of very high quality, and it really was just as good as the day it was bought. I saw one of your advertisements, and it made me think how stupid I was not to dye the gown. I did dye it with 'DIAMOND DYES for Wool and Silk,' and it is now a very handsome solid black. You can publish my picture if you wish."



Plaid gown dyed black

Truth about Dyes for Home Use

There are two classes of fabrics—Animal Fibre Fabrics and Vegetable Fibre Fabrics.

Wool and Silk are Animal Fibre Fabrics. Cotton and Linen are Vegetable Fibre Fabrics. "Union" or "Mixed" goods are usually 60 to 80 per cent. Cotton—so must be treated as vegetable fibre fabrics.

It is a chemical impossibility to get perfect color results on all classes of fabrics with any dye that claims to color animal fibre fabrics and vegetable fibre fabrics equally well in one bath.

We manufacture two classes of Diamond Dyes, namely—Diamond Dyes for Wool or Silk to color animal fibre fabrics, and Diamond Dyes for Cotton, Linen or Mixed Goods to color vegetable fibre fabrics, so that you may obtain the very best results on EVERY fabric.

Diamond Dyes sell at 10 cents per package. Valuable Book and Samples Free.

Send us your dealer's name and address—tell us whether or not he sells Diamond Dyes. We will then send you that famous book of helps, the Diamond Dye Annual and Direction Book, also 36 samples of Dyed Cloth—Free.

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