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I want to send you my new Illustrated Scale Book which tells all about CHATHAM FARM SCALES—the best weighing machines ever made. My book tells how Chatham Scales are made and why they are the best. It tells about my factory and my liberal selling terms. Your name and address on a post card mailed today, gets this book by return mail postpaid. It's **FREE**. I want to send it to you because it tells many dollar saving facts you ought to know about my Scales. Every Chatham Farm Scale is tested by an official of the Canadian Government. He will not put his seal of approval on it unless it is perfect. And I sell no scales without this seal. You ought to weigh everything you sell if you want to get full value for your produce. And you ought to weigh everything you buy if you expect to get your money's worth always. The men you sell to and buy from may be honest, but their scales may be "a little off" without anyone knowing it.

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Weigh all you sell and all you buy—on your own scales—then you will know. In nearly every Canadian town I have a responsible agent, who sells my scales and gives you your own time to pay. I make my terms to suit your needs.

### The Chatham Farm Scale

is mounted on wheels. You can haul it about like a truck. You don't have to bring things to the scale to weigh them. You can take the scale where you want to do the weighing. When you write for my scale book, if I have no agent near you, I will tell you how you can buy my Scales direct from the factory; freight prepaid to your Railroad Station. No one could make you a better offer than this. And by getting a Canadian scale—made by a Canadian concern—you save all customs charges. But send for my Scale Book today and get this whole story. Learn how a CHATHAM FARM SCALE puts dollars in your pocket. Write me at once.

## The Ingle Nook.

### A Bright Canadian Girl.



Miss Maud Graham.

Last week our talk was of an English girl who has won for herself an enviable place in the realms of science. To-day we are glad to tell you of one of our own Canadian girls, whose career has been, so far, a continuous upward march, and of whom, as she is still quite young, much may yet be expected.

Years ago, in the grim old Hill street school, in the beautiful town of Owen Sound, Ont., a quiet-looking little girl, with gray-blue eyes and clear-cut features, might have been seen wending her way daily to the "Entrance" class-room on the upper floor of the old schoolhouse. Nevertheless, quiet though she seemed, this little girl would have been especially noticed, for she was much the smallest member of the class—so tiny a tot, in fact, that it was a matter of speculation among the uninitiated as to whether so young a child could "pass." But pass she did, and from that hour "things" were expected of her.

From the gaol-like old public school (which has since been remodelled, by the way) to the fine new Collegiate Institute was, in some respects, a welcome change. True, there were days of grind and days of terror to be experienced there (for who yet stepped into its examination halls without a thrill of trepidation?), but there were also merry pranks about the spacious grounds, and in the shade of the cedars upon the hill which sheered abruptly upward, like a rampart, to the eastward of them; and instead of the pebbly reach of barren schoolyard upon which the pre-Entrance candidates had disported themselves, there were winding walks and clumps of flowers, kept trimly in order by caretaker Colpitts, who lived in the basement. Poor old "Coal-pits"! How many were the jokes perpetrated at his expense by the lads and lasses, many of whom have lived to form a brilliant coterie of which Grey County may well be proud, but who still, in whatever part of the world their talents may have found scope, find time occasionally to look back with affectionate regard to the old alma mater.

In 1892, at the age of 16, Miss Graham was graduated from this institution, matriculating with honors in Modern Languages. Four years later she was graduated from Toronto University, and went immediately to Bryn Mawr College, where for the year 1896-7 she held the Fellowship in History. In 1898 she obtained the teacher's certificate from the Ontario Normal College, and subsequently entered upon the career as teacher, to which she has since, for the most part, devoted herself.

In 1902 the call came for forty Canadian teachers, who were to be sent to South Africa to assist in the work of transforming the Boers into good British subjects. By reason of her educational ability, her fine

physique, and training in athletics, Miss Graham was selected at an early date as one of the party, and the outcome of her two years' sojourn in the far-away colony was the writing of her book, a "Canadian Girl in South Africa," which was published last year, and has met with much favorable comment from reviewers.

As its name indicates, the book is a comprehensive history of the experience of the teachers' contingent, from the setting out from Canada to the return. It is illustrated with about eighty half-tone engravings, contains much valuable information as to the conditions of that turbulent time in South Africa, and is enlivened by humorous accounts of the many ludicrous incidents inevitable to such an experience.

Upon her return, Miss Graham went to teach in the High School at Harrison, Ont., but she has recently been appointed to the Principalship of the Girl's High School of Quebec City, a position which will afford her still broader opportunities, and, we trust, a very happy and prosperous experience in that quaintest of Canadian cities.

### A Budget on Corn.

The following letters were received some time ago, and are now inserted in time for the corn season. Many thanks to the contributors:

#### CANNING CORN AND BEETS.

Dear Dame Durden.—Canned Corn: Cut the corn off the cobs, and pack it as closely as possible in gems, "so close that no air remains," then put on the tops; do not screw them too tightly. Steam or boil for four hours.

Canned Corn.—Boil the cobs of corn, then cut the corn off and pack in a crock, taking three cups of corn and one of salt; mix thoroughly. Do this until the crock is full, then pour in cold water to bring the brine to the top. Cover with a lid. To freshen this for using, put the amount of corn to be used on the stove in a dish with cold water, and let it come to a boil. Change the water four times, and corn is ready for use.

Canned Beets.—Boil young beets until tender, then cut in slices and fill gems. Add a little salt and pepper and a teaspoon of white sugar, then fill up the gems with hot vinegar and seal.

You may hear from me again.  
Perth Co. A SUBSCRIBER.

#### PICKLING CORN.

Dear Dame Durden,—May I draw my chair up to the fire, and tell that "Mother of Three" how I keep my corn? Like a good many others, I have been enjoying the chats myself and saying nothing. Perhaps this may be called "Pickling Corn." Cut the corn off the cob. Take 3 cups of corn and 1 cup of salt, and mix in a crock. Mix them in this proportion until crock is full. Tie a paper over it, and put in cellar until you want to use it. Then take about 1½ cups of corn, wash in cold water twice, then put on to cook in cold water, changing the water two or three times. We find this very nice. THE WIFE OF A FARMER.

Middlesex Co., Ont.

#### CORN AND TOMATOES.

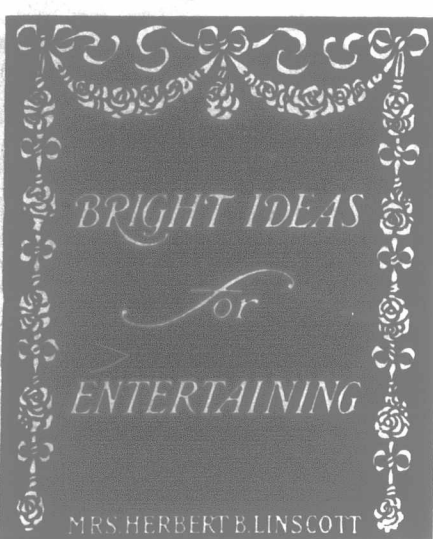
Dear Friends and Dame Durden,—I have been a silent reader for some time, but I can keep quiet no longer. Some time ago someone asked for a receipt for canning corn. My method, which has proven successful, is as follows:

Take sweet corn when in the milk, cut from the cob, and scrape the cob to obtain all the sweetness; then fill quart cans, putting in a little at a time, and pack it very firm, using a small potato masher or a piece of broom handle about 6 inches long. Fill the can full, and boil for three hours. Put a cloth or board in the bottom of the boiler, to keep cans off the bottom. Put in cans, fill

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of soil and climate for wheat-growing exists in Manitoba. Certain elements in the soil are necessary to give the wheat the greatest food value, and the rich alluvial plains of the West have them. During the long days of clear, but not too hot, sunshine, the wheat grows there to a perfection reached nowhere else on the continent. That is one of the reasons why "Five Roses" Flour, which is made only from selected Manitoba Hard wheat, is so much superior to ordinary brands.

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It contains 235 pages of novel and practical ideas.

There should not be a dry moment.

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