

USE FOSTER'S POTS

THEY ARE THE BEST ON THE MARKET



WE MANUFACTURE
STANDARD POTS
FERN PANS
AZALEA POTS
HANGING BASKETS
SAUCERS AND
STRAIGHT PANS

Canada's Leading Pot
Manufacturers

The FOSTER POTTERY CO., Limited
Main St. West, Hamilton, Ont.

At Home with a KODAK

A beautifully illustrated little book on home picture making that not only shows what you can do in picture making by the Kodak system, but shows how it is done. Free at your Kodak dealers or direct by mail.

Canadian Kodak Co., Ltd.
TORONTO, CANADA

This furnace is built to keep gas, dust and smoke out of the house.

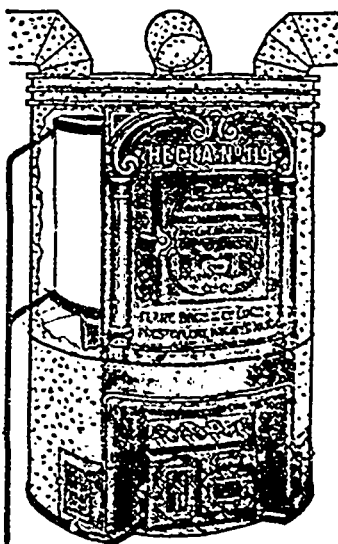
No matter how cosy your home, an odor of gas, however slight, is unpleasant and sometimes dangerous.

The health of your whole house demands a furnace that will give pure warm air without gas or dust.

Gas cannot escape from a

"Hecla" Furnace. Every place where experience has shown that gas might otherwise find an opening has been made absolutely tight by our Patent Fused Joint.

The constant expansion and contraction of the steel and iron parts cannot break this joint.



"Hecla" Furnace

The "Hecla" has other safeguards against gas. The cast iron Combustion Chamber will not burn through and allow fumes from the fire to pass into the house.

The air jets in the door assure proper burning of any surplus gas.

The Automatic Gas Dampor prevents danger from gas puffs.

There is a special dust flue to carry the ash dust up the chimney.

The "Hecla" Saves One Ton of Coal in Seven

THE FUSED JOINT

In the "Hecla" the steel sides of the radiator are fused by our patented process to the cast iron plates at the top and bottom. This process welds the steel and iron into one piece, making an inseparable joint, one that cannot spread with the heat, and one that has proven perfectly gas and dust proof, even after years of service.

How steel ribs added to the "Hecla" Fire Pot make this saving is told in our booklet "Comfort & Health."

GET THIS BOOKLET

It tells how to get heat for a minimum cost.



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CLARE BROS. & CO., LIMITED, - PRESTON, Ont.

PLANS

Send a rough diagram of your house and we will send complete plans and estimates for heating it.

FREE

according to the brand. The day of putting large apples on top, and small ones in the centre of the barrel, is past, and shippers who want to make money in the apple business should pack and grade apples honestly.

"Private sale is coming more into vogue with buyers in England and Scotland. We are the only private sale house in Glasgow. The English buyers who attend here every week during the apple season prefer to see the top and bottom of the barrels, so that they will not buy 'a pig in a poke,' as apples bought at auction very often turn out.

"We are handling a large quantity of apples this year from Australia, which, of course, come in boxes. Only the large-sized apples have a ready sale.

"The apples we handled from Ontario last year gave cause for very few complaints, and if packers and shippers would be careful in buying and packing, it would be a great pleasure handling apples compared to what it has been in past years."

A Western Buyer's Views

The Regina (Saskatchewan) Trading Co., Limited, which handles considerable quantities of United States, British Columbia and Ontario fruit, has written The Canadian Horticulturist as follows: "The pack of Washington fruit is far superior in many instances to British Columbia fruit. The early pack of peaches from British Columbia are often short in weight, the cases not being filled to their full capacity. Customers, therefore, are dissatisfied, and in some cases we have to fill the cases at our own expense. We would suggest that the cases should be either made smaller or the present sized cases filled. Plums in four basket crates, in the early season, are also lacking in this particular. We never have this trouble with fruit from Washington. The shape of the Washington fruit last year was much better than that from British Columbia, and the weight of the cases was always heavier, in some instances (peaches in particular) five pounds a case. The best way to ship plums, is in four basket crates.

"Boxes are preferable to barrels for apples for easy shipping and quick sale, and they give our customers a greater variety of apples for the same outlay, or practically so. A customer can get three varieties of apples in boxes, while they must take all one kind by the barrel, for the same quantity. We would suggest a uniform weight of about fifty to the box.

"Washington apples are better packed than most of the British Columbia stock. If all British Columbia fruit was shipped and packed as was the fruit at the exhibition last year, it would be second to none in this country, or in the States, but there is no use having good fruit poorly packed, for the good packing of fruit does as much towards selling it as the fruit itself.

"We receive some very poor samples of apples from Ontario in barrels, especially No. 2. This, to a great extent, would be avoided by following the box system, as we can open a box on every side if necessary, and see the quality of fruit we are buying and selling. We do not mean to say that we do not receive good apples from Ontario, as Spy's, Greenings, Russets and other kinds are second to none, but we would suggest that all grades should be up to the full standard.

"Ontario plums and peaches are in great demand, but we very seldom receive specimens that are in A1 condition, and usually they are high in price compared with the British Columbia and Washington fruit.

"We have a great demand for small fruits, such as raspberries, strawberries,