



# The EDISON PHONOGRAPH

**Y**OUNG and old can enjoy an Edison Phonograph, but if there is any choice, it is especially the children's entertainer.

What human entertainer, what mother or nurse doesn't become tired of singing a song over and over, of telling a story again and again at the demand of a group of interested children?

The Edison Phonograph never gets tired; it will keep the children amused for hours, but an Edison Phonograph bought for the nursery pretty soon finds its way to the drawing-room because the grown-ups are not content to allow the children to have all the fun.

That is why an Edison Phonograph should be in every home. Because it entertains the whole family, it can be enjoyed by the entire family circle at once. It is just as good on popular music as it is on classic music. It is easily used. It plays for all.

## Edison Amberol Records

A new Record has been made for the Edison Phonograph which plays twice as long as the old one.

All owners of Edison Phonographs can have an attachment put on their present Phonographs which will play the new Records. All new Phonographs are now made to play both the two-minute and the four-minute Records. You can have both kinds of Records, and thus have a very wide range of music. The four-minute Record is especially good for long pieces of music, too long to be played on the shorter Records, and also for dances, accompaniments to songs and things of that kind.

Your dealer has the Edison Phonograph with attachment, and he has the new Amberol Records which he will be glad to play for you.

**FREE.** Ask your dealer or write to us for illustrated catalogue of Edison Phonographs, also catalogue containing complete lists of Edison Records, old and new.

**We Desire Good Live Dealers** to sell Edison Phonographs in every town where we are not now well represented. Dealers having established stores should write at once to

National Phonograph Company, 127 Lakeside Ave., Orange, N.J., U.S.A.



**FERRY'S**

There is scarcely any limit to the possible improvement in seeds, but it takes time and money. We have been improving flower and vegetable seeds for over 50 years. More than 2000 people are working to make Ferry's Seeds suit you. Buy the best—Ferry's. For sale everywhere.

**FERRY'S 1000 SEED ANNUAL FREE ON REQUEST.**

**D. M. FERRY & CO., Windsor, Ont.**

**SEEDS**

**THE WINNIPEG PIANO CO.**

295 Portage Ave., Winnipeg.

## Our Job Department

is at your service. Ask us to quote a price on your next stationery order and we will be pleased to submit an estimate. Write NOW.

THE FARMER'S ADVOCATE OF WINNIPEG Ltd.  
Winnipeg, Manitoba

So merrily sing, how we welcome the spring  
With its change to the warm from the cold  
It's six months or more since we passed through the door  
Of our homes, which we long to behold.

Sing merrily ho! It's the last night you know,  
Come, sing us your merriest lay.  
Hurrah for our wives, who are part of our lives,  
Hurrah for our sweethearts gay,  
Hurrah for the bush, and hurrah for the "push,"  
Though sometimes his pushing was tight  
Hurrah once again for the brave shanty men,  
But it's time to turn in, so good night.

**CHORUS:**  
Sing, merrily ho, and farewell to the snow,  
In its place sounds the patter of rain.  
We will have a short rest, and return with fresh zest,  
To the jolly old camp life again.  
Alberta. MRS. WM. FORAN.

**THE BACHELORS FROM ONTARIO**  
One by one we came out West,  
Thinking it was, for us, the best;  
Caring not how far we stray'd  
From a cozy home, or an eastern maid,  
Trusting the West to us would give  
A goodly land in which to live,

And a better chance "Our Pile" to make.  
Ontario farms we did forsake.  
Dreaming we came; our dreams came true:  
Riches we have; they're plain to view,  
Comfort and cheer, on every hand,  
Dwelleth throughout this western land.  
Solely one good we lack "Out West,"  
(Having that one we would be blest)  
Wives! from the girls we used to know,  
Girls that we loved in Ontario.  
British Columbia. S. J. MCGIRR.

## THE BONNIE PRAIRIE

I lo'e the bonnie prairie, wi' its clear and breezy air;  
And I sigh na' for the countries that are mair fresh and fair;  
For here ye hae the freedom that ithers canna gie;  
Sa gie me the Prairie Province, and the bonnie maple tree!

The prairie in the springtime's a joyous sight to see,  
Wi' the catkins on the poplar and the crocus on the lea,  
The pussy willow's fragrant blooms that nod and dance wi' glee,  
And its crimson robe adorneth the bonnie maple tree.

MRS. D. C.

## INGLE NOOK

### SCOTCH LASSIE PAYS A VISIT

Dear Dame Durden:—May I come in to thank you for the good Christmas recipes? They were fine. As regards making carrot pickles, they are made the same as beets; some put them with beets. For carrots done alone add a little salt and boil in the vinegar. Many thanks, "Mere Man," for the letter on Peerless incubators. I may trouble you with a few questions after awhile. Dear Dame Durden, can you send me recipe for carrot marmalade?

I was beginning to think the same as you about our old members who have not written for ever so long. I would like to see more ideas exchanged, and new ones put up by old and young, giving the young girls an inviting corner. Although we have a few now, the more the merrier. I take a great interest in this corner, and look forward for it each week. One cold day I walked over to a neighbor's place through the deep snow expressly for the paper which had gone astray. Does any member know where I could purchase an instruction book teaching the different stitches in crochet work,—a beginner's instructor? I like to read your letters that appear from time to time, but find them close too quickly. Your tip about the alarm clock when baking was a good one. I wished the letter that "Nameless" wrote had been continued in our next, for I like her writing.

I am sending a few tested recipes. I cut all the recipes out and paste them in an old ADVOCATE.

If "Northumberland Lass" wishes to learn French let her get a dictionary—French-English—and a good grammar. Acquire a vocabulary of the simpler words just as a child does; imitate the grammar in such doses as you can assimilate—that's the way to learn any language. Your accent may horrify a Parisian, but if you persevere, you will be able to read the original and possibly write grammatically. It is nice to be able to even read foreign languages.

Regarding women's work for women, I think if we could have legislation enacting "that" in the event of the sale of the homestead the wife should be paid "by purchaser" one-third of the actual value of place, this to be held by her till such time as her husband should provide a new and fitting home for herself and children, would eliminate crookedness on either side, safeguard all parties and yet be no bar to right relations between man and wife. This is lengthy enough in all conscience; so, I will come to an abrupt conclusion.

Saskatchewan. SCOTCH LASSIE.

(For carrot marmalade, wash and boil until tender four pounds carrots; drain and peel, then press through a colander into a granite kettle with two pounds sugar, one pint water, a few pieces of chipped lemon peel, the grated rind of two oranges and a very little ginger. Simmer gently till as thick as you desire it, put into glasses and cover carefully when cold.)

I have an encyclopedia of needle-work that gives full instructions for crocheting which I would willingly lend you until June if you care to pay the postage (10 cents) upon it. It gives instruction for other kinds of fancy work, too.

Many thanks for the recipes and for all of your interesting letter. D. D.)

### RECIPES SENT BY SCOTCH LASSIE

**Cornmeal Gems.**—3 eggs,  $\frac{1}{2}$  cup sugar (white), butter of egg, 1 cup flour, 1 cup cornmeal,  $\frac{1}{2}$  cup sweet milk,  $\frac{1}{4}$  teaspoon baking powder.

**Chocolate Icing.**—Put one square of Baker's chocolate into a bowl and set over the tea kettle to melt. Take one cup of sugar and enough milk to dissolve it, boil to a thick syrup, then pour on melted chocolate and beat till nearly cold.

**Prepared Mustard.**—4 tablespoons mustard, 4 tablespoons sugar (white), 1 egg mixed with above in smooth paste. Add slowly 1 cup vinegar. Set pan in boiling water and allow to cook until thick. Last of all add 1 tablespoon butter.

### RECIPES SENT BY SUFFOLK

**Bubble and Squeak.**—Fry a few thin slices of cold beef or pork (for the former a little butter is required) taking care not to dry them up. Place the meat in center of dish and keep warm, now fry cabbage (previously boiled) and potatoes with a sliced onion and place round the dish.

**Steak and Kidney Pudding.**—Line a good sized basin with suet crust, cut some steak and a kidney into small pieces, allowing a small amount of fat, dust well with pepper, salt and flour. Place this in the basin and put in sufficient stock or water to three parts fill it. Moisten the edges of the crust, cover pudding over, press the two crusts together that the gravy may not escape. Tie the pudding over with a floured cloth and boil very thoroughly. For two pounds of steak allow about four hours.

### QUESTIONS TO BE ANSWERED IN THE INGLE NOOK

Dear Dame Durden:—It is a long time since I wrote to the Ingle Nook, and then I came for help. I am coming