



THE PLEASURE OF HAVING

Many think it necessary to have money in abundance in order to keep their complexion in the condition it ought to be. This idea is wrong. One bottle of

Princess Complexion Purifier

will convince the owner of a tanned, spotted, pimpled, freckled, discolored skin that it is a true beauty restorer. Its use prevents wrinkles and a faded complexion. This for \$1.50 and delivered.

Hair Rejuvenator

is the ideal preparation for restoring faded hair or hair not half gray to its original color in ten days. It is harmless as dew, not greasy or sticky, clear as water, and perfectly reliable. Price, \$1.00, delivered. A disfiguring growth of

Superfluous Hair

can always be permanently and satisfactorily destroyed by our method of Antiseptic Electrolysis. Positively the only successful treatment at small cost. Moles, Warts, Red Veins, etc., also removed. Arrange to come during Exposition for treatment. Booklet "F" explains fully. Mailed free.

Hiscott Dermatological Institute
61 College St., Toronto.

LESS THAN 2 CENTS a year For Oil and Repairs

A regular hand-driven, five hundred
pounds capacity per hour

SHARPLES Tubular Cream Separator

has recently finished work equal to 100 years' service in a five to eight cow dairy. Total cost for oil and repairs only one dollar and fifteen cents. Less than two cents per year. Write for free, illustrated account and see how the parts of this Tubular resisted wear.

You are right in concluding that a separator which gives you this kind of service is the quality separator—The World's Best.

Remember that Tubulars are later than and different from all others. Built on the only known principle which overcomes the many parts and faults of others. Patented. Cannot be imitated.

Dairy Tubulars have no disks. Twice the skimming force of others. Skim faster and twice as clean. Wear a lifetime. Guaranteed forever by the oldest separator concern on this continent.

Everybody naturally wants a modern separator. That is why users of other machines finally buy Tubulars. Our local representative will gladly show you a Tubular for the asking. If you do not know him, ask us his name. Write for catalogue No. 193.

THE SHARPLES SEPARATOR CO.
Toronto, Ont. Winnipeg, Man.

COWAN'S PERFECTION COCOA (MAPLE LEAF LABEL)

is all Cocoa—and has
all the food properties—
all the delicious flavor of
the best cocoa beans.

DO YOU USE COWAN'S?

PLEASE MENTION THE ADVOCATE.

these arrange the egg rings to simulate daisy petals, and heap the yolks in the center.

Barley Water:—To 5 tablespoons pearl barley or oatmeal add 4 cups cold water. Boil slowly over the fire for 2 hours. Strain if you choose, and when cold add lemon juice and sugar. A good drink for the harvest field.

Re Pickles.

Would you please tell me how to preserve or pickle tomato berries, and how they are sold, by weight or measure; also the price? By so doing, you will greatly oblige an "Advocate" reader of many years. T. N.

I am not quite sure of the kind of tomato pickle you mean. You might like the following:

Spiced Tomatoes.—Use either green or ripe tomatoes, as you choose. Peel and slice and put in a preserving kettle with sugar and vinegar—3½ lbs. sugar and 1 quart of white-wine vinegar to 7 lbs. tomatoes. Add 1 ounce each of ground mace, cloves and cinnamon in a cheese-cloth bag. Cook slowly for three hours, then seal.

Pickled Berries.—To 7 lbs. berries, add 3 or 4 lbs. sugar, 1 pint vinegar, and some stick cinnamon. When cooked, seal.

Pickles usually sell best in bottles or small sealers, but you might find a merchant who would handle them in bulk, if that would suit you best. The price varies according to the kind of pickles.

I have been wondering, since writing the above, if possibly you meant to write "tomato-berries" (you did not hyphenate the words, so I could not tell). I have never heard of tomato-berries, but there are small clustered tomatoes that might perhaps be called by that name. They are done up whole by cooking in a syrup of sugar and water, or vinegar and sugar, as given for pickled berries.—Or is it possible that you mean by "tomato-berries," the garden huckleberry? If so, you must stew the fruit first, with a little water, then add sugar as for any other kind of fruit, also a little vinegar, and boil.

I do not think one could find sale in this city for garden huckleberries, as the fruit has not become popular, but perhaps there is not such a prejudice elsewhere. Personally, I rather like the flavor, when the fruit is cooked right. There is little use of our giving prices that we have access to, as they vary in different places. Your best plan is to inquire from storekeepers in your market town.

Canning Vegetables.

In the bottom of the wash boiler place a pad of folded cloth, or still better, a wooden rack that may be easily made of lath in such a way that sealers placed in it cannot knock together. If you have not such a rack, it will be necessary to put cloths between the jars to prevent their breaking. Have the sealers well washed, sterilized also if you want to be very sure, and provided with new rubbers, the thickest kind. Now proceed as follows:

Corn.—Use cobs that are neither too young nor too old. Cut off the kernels with a sharp knife and pack them tightly in the jars, pressing down until not a particle of air-space is left. An authority says that it is better to add no water. Place the cans in the boiler with covers laid loosely on, pour cold water in to three-fourths the height of the jars, put on the boiler lid, let come to a boil, and boil about three hours. Fill to overflowing from one of the jars, and seal tight. The tin rims should be boiled to sterilize them before adjusting, and the rubber rings should be dipped in boiling water.

Beans.—String the beans and cut them in bits, boil them for ten minutes in a kettle, then fill the sealers, adding a little salt, put them in the boiler and boil for two or three hours. Seal as for corn.

Tomatoes.—Use ripe, yet firm tomatoes, peel them (by first dipping them in boiling water), cut them in two, put them in a kettle with enough water to float them, let simmer until cooked, and seal tight in hot sterilized sealers. You do not need to boil tomatoes in the boiler. If you like, you may use small, whole tomatoes, put them into the sealers, fill up with boiling salted water, and cook in a kettle of water. Or you may stew the toma-

atoes without adding any water at all, season, fill the sealers, and seal. The main consideration is that sealers, tops and rims be all thoroughly sterilized.

Young Beets.—The beets should be small and tender. Wash and cook them, slip off the skins and slice, or put in the sealers whole. Fill up with boiling water and vinegar, three parts water to one of vinegar, put in the boiler of hot water, and when the contents of the sealers are boiling hot, seal as before. You may add a little salt to the liquid if you like.

Onions.—Use small, white onions; fill the jars, add water, and let cook in the boiler for two hours. Add a little boiling vinegar and salt to each jar, and seal.

Keep all canned vegetables in a very cool and somewhat dark place.

News of the Week.

Pope Pius X. has been seriously ill.

A \$3,000,000 dry dock is to be constructed at Montreal.

The coming general election is now engrossing the political talk of Canada.

President Taft, on July 26th, signed the Reciprocity Bill to admit paper and pulp free into the United States from Canada.

St. Croix Johnstone, the Canadian aviator, who now makes his home in Chicago, on July 27th remained in the air for 4 hours 1 minute 53 seconds, at Mineola, N. Y.

Private William J. Clifford, a young mechanic, of Toronto, won, at the recent rifle meet at Bisley, England, the Prince of Wales' and the King's prizes, and the Standard of the Empire trophy.

Four proclamations have been issued by the Governor-General at Ottawa, the first proroguing and dissolving Parliament, the second fixing September 14th for nominations and September 21st for polling, the third making the writs returnable on October 7th, and the fourth calling Parliament for October 11th.

Mary's Layer Cake.

By Lillian Dynevor Rice.

Mary goes to cooking class,
Learns to boil and bake;
Said she'd make a home attempt
On a layer cake.

Donned an apron, kerchief, cuffs;
Prim as any nun.
Summoned all the household staff;
Then began the fun.

"Twas "Billy Boy, come beat the eggs;
Stir the fire, Nan;
Bessie, melt some chocolate, please;
Use the granite pan;

"Mother, kindly get the milk;
Lemon extract, Joe.
Hurry, hurry, everyone!
Goodness, but you're slow!

"Sift the flour, Aunt Mary Ann,
Get the sugar, too;
Cream it with butter—careful now!
There, I'm almost through."

When 't was over, in the sink,
On the table nigh,
Platters, saucepans, cups and spoons
Rose in mountains high;

Kitchen looked like all possessed;
Cook was in a pet;
Flour all over, grease on floor,
Everything upset;

Mother and the household staff
Tired enough to ache.
But it was a grand success;
Mary's (?) layer cake.

Barn Roofing

Fire, Lightning
Rust and Storm Proof
Durable and
Ornamental

Let us know the size of any roof
you are thinking of covering and we
will make you an interesting offer.

Metallic Roofing Co.
Limited
MANUFACTURERS
TORONTO and WINNIPEG

TWO GOOD FARMS

\$30 per acre, \$1,200 cash, balance easy, for a dandy two hundred acres of sandy loam 140 acres under cultivation, balance bush and pasture, in which is a spring creek. The buildings consist of two good houses; one an eight-roomed frame, one with good stone cellar, the other a comfortable five-roomed one, metalized over and having a splendid cement cellar. This house is well suited for a man or tenant. The barn is a well built, hip-roofed one, 45' x 65', with comfortable stalls underneath. There is also a stave silo, 12' x 4', and the material is on hand for a fair-sized piggery. Two acres of choice orchard. School less than half a mile; a good town only four miles distant; three miles to a village where is a railway station, etc. This is a splendid stock farm, having lots of natural pasture, plenty of water and shade, and a good supply of tillable land for growing winter feed. It is also close enough to Toronto to get the 15¢ rate for shipping milk.

\$2,000; \$500 down for 73 acres sandy loam in a good state of cultivation. The buildings consist of a comfortable six-roomed frame house, with good stone cellar, a frame barn and stable. About one acre of orchard. One and a half miles to a village, where are churches, school, store, etc.; 2½ miles to railroad station, forty-five miles to Toronto.

See these farms before you buy.
Full information from
PHILIP & BEATON,
Whitevale, Ontario.

AUCTION SALE OF VALUABLE Farm Property

There will be offered for sale by Public Auction, by W. E. Stoddart, Auctioneer, at Coulter's Hotel, in the Village of Cookstown, on Saturday, the 12th day of August, 1911, at the hour of two o'clock in the afternoon, by the Hon. James S. Duff and Annie May Diawood, the Executors of the last will of James F. Diawood, late of the Village of Cookstown, deceased:—Lot Number Three, in the Ninth Concession of the Township of Essa, in the County of Simcoe, containing by admeasurement Two Hundred Acres, more or less, but said to contain Two Hundred and Sixteen Acres.

The soil is a clay loam, about twenty acres in bush, and balance all cleared and fences in good repair.

On the property there are a brick house of ten rooms, hard and soft water, three large frame barns, and other outbuildings, with stone stabling under one barn, and a never-failing spring creek running across the premises; a large young orchard bearing fruit, about one acre of young pear orchard bearing fruit, and a hedge on each side of lane from road to house.

This is a very desirable property, everything arranged for comfort and convenience, situate in a good farming settlement, within one mile from church and school, and about three miles from Cookstown.

Plowing possession, with usual privileges of an incoming tenant, will be given after harvest this year, and complete possession on 1st March, 1912.

The present tenant is bound to put in this year in a farmer-like manner, 20 acres of fall wheat, and leave 25 acres in grass.

The vendors reserve the rent for the current year of the term, which expires on First March, 1912.

Ten per cent. of purchase money to be paid to the Vendors' Solicitors at time of sale, and balance in two months thereafter, without interest.

The property will be sold subject to a reserved bid, and to terms and conditions of sale to be read at time of sale.

For further particulars apply to said Executors, at Cookstown P.O., or to the undersigned Solicitors, at Alliston P.O.

Dated 5th July, 1911.
FISHER & BELL,
Solicitors for Executors.

For Sale—Tommy M—28584—, Pure-bred
Ayrshire Bull, 2 years old. Write
for price to:
FRED. P. ADAMS, Broadlands, Bona Co., Que.