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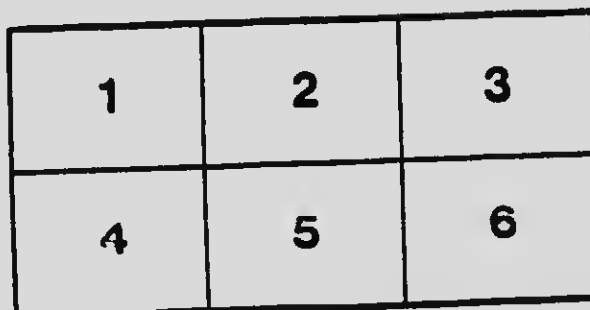
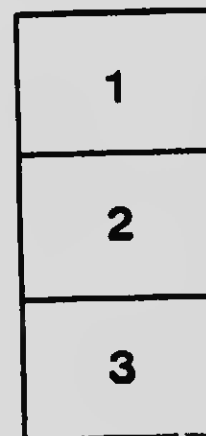
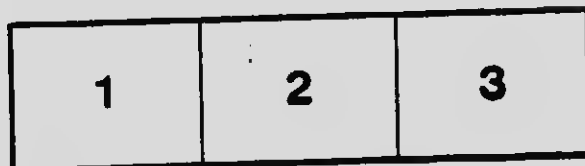
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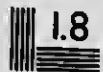
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Cook Book



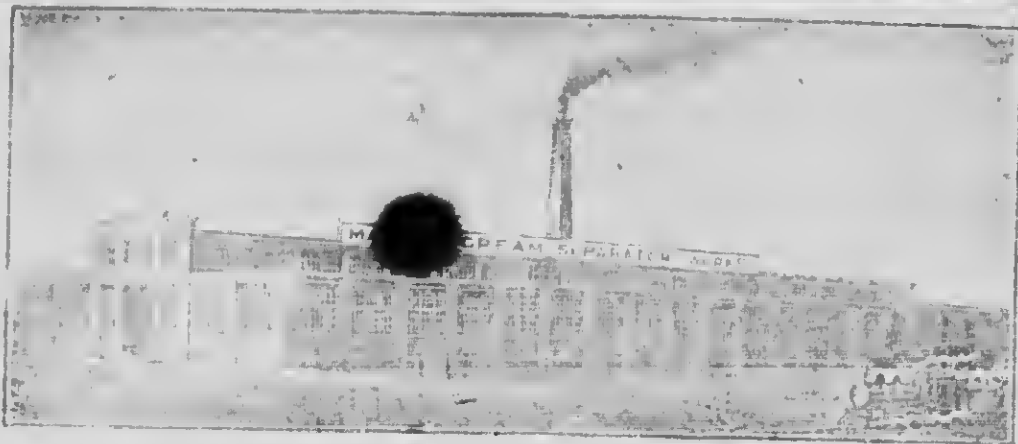
The Petrie Mfg. Co., Limited,

Head Office and Factory,

Hamilton, Ontario, Canada.

Winnipeg, Regina, Vancouver, Calgary, Montreal,
St John, N.B., Edmonton.

Price 25 cents



Our large factory, 325 x 90 feet, with three other buildings not shown are all devoted to the manufacture of **MAGNET** Cream Separators.

Capacity of factory, fifty machines per day, and we sell all we make.

HEAD OFFICE and FACTORY,
Lottridge Ave., HAMILTON, ONT.

MAGNET

users

Cook Book



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HEAD OFFICE and FACTORY,

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Magnet Cream Separator COOK BOOK

Original Recipes contributed by Magnet users
and compiled by

The PETRIE M'f'g. Co., Limited
HAMILTON, CANADA.

SECOND EDITION

The large demand for the MAGNET USERS COOK BOOK has made it necessary to publish in 1910 a second edition. The number of this edition will be 75,000.

The letters of appreciation received from parties who have tried the recipes of the former edition are highly flattering to the MAGNET users who have contributed to its pages. "Every one good." "Never saw more useful collection." Good wholesome food recipes, all adapted to home cooking, being tasty and good enough for the most critical without unnecessary details in making or using expensive materials.

We request from MAGNET users still further contributions to this cook book. It is yours and its increase in size and usefulness should be in each year in proportion to the increase of MAGNET users. The present edition of 75,000 will be followed, we hope with one of 100,000. We are growing fast.

Kindly write us your opinion of this book and the recipes it contains.

We will be pleased to have suggestions which in your opinion will make the next edition better than this one.

MAGNET users are making better butter, therefore more money in the dairy than ever before, so with cooking more time and care is being devoted in every household to this important department, with good results in economy and tasty dishes. Send the account of your success to be published for the benefit of others.

TABLE OF WEIGHTS AND MEASURES.

Used in Baking Receipts.

Two saltspoons	equal one	coffespoon.
Two coffeespoons	" "	teaspoon.
Fifty-five drops	" "	teaspoon .
Five teaspoons, dry	" "	tablespoon.
Four teaspoons, liquid	" "	tablespoon.
Four tablespoons, liquid	" "	wineglass.
Four tablespoons, liquid	" "	half cup.
Eight large tablespoons, or two wine glasses	" "	gill.
Two gills	" "	cup.
One cup	" "	half pint.
Two cups, or fifty-two tablespoons	" "	pint.
Two pints or four cups	" "	quart.
One cup granulated sugar	" "	half pound.
One cup of butter, solid	" "	half pound
One rounding tablespoon butter	" "	ounce.
One heaping tablespoon sugar	" "	ounce.
One tablespoon liquid	" "	half ounce

Soups.

BEEF BULLION.

Put 2 lbs. of minced fresh beef in 2 quarts of cold water, bring to boil and let simmer for half an hour, then add 1 carrot, 1 onion, 1 stalk of celery and 1 sprig of parsley chopped fine, let simmer 1 hour longer, strain through sieve into earthen bowl. Ntixe day remove the fat, add 1 lb. of minced lean beef, bring steak to a boil and let simmer again 20 minutes, season with salt, pepper and celery salt. Serve hot in cups.

Mrs. Stephen R. Thorne, Thorne's Cove, Annapolis Co., N.S., Feb. 5, 1907:—"I am highly pleased with the MAGNET Cream Separator; it does all you claim for it. I gained 2½ lbs. from three cows in one week. It is the best investment I have ever made, and would recommend all persons who keep two or more cows to purchase a MAGNET and they will never be sorry.

CHICKEN BROTH.

Take a large fowl, pluck clean and draw, wash carefully and put in water with a little salt. Cover tight and cook slowly 3 hours. Rice or dumplings may be cooked in the broth. Broth should not be served clear, therefore roll some flour and butter into the shape of an egg and dissolve in boiling soup.

Jno. Schuster, Lipton, Sask—"I tried the DeLaval but would not trade my MAGNET for two DeLavals."

Jno. Hobden, Creston, B.C.—"Your calander is a good representation of the place of the MAGNET in competition with others. It certainly stands on top."

CHICKEN BULLION.

Cook for 30 minutes, 2 stalks of celery, 1 slice of onion, 6 pepper corns, and half a bay leaf in 3 pints of clear chicken stock, strain and when cold remove all fat. When wanted heat to boiling point, add a little salt and serve in cups.

Mr. F. W. Hodson, formerly Live Stock Commissioner for Canada, writes:—The cream delivered by the MAGNET is of such smoothness and even texture (not at all churned) that it gives complete satisfaction.

VEGETABLE SOUP.

Miss Hall, Hamilton.

Take a piece of nice boiling beef with a bone in it, to this add enough water to cover, add 1 carrot, 1 turnip, 1 onion. Chop all very fine and add 2 tablespoonfuls of split peas and 2 tablespoonfuls barley. Boil for three hours.

Rebecca Damboise, Nouvelle, Que., says:—Our MAGNET turns easy, skins clean and takes out all the dirt. I am thirteen years old and can wash and put it together in five minutes. My sister, four years old, can turn it.

SCOTCH BROTH.

3 lbs. beef, $\frac{1}{2}$ cup pot barley, 1 large carrot grated, 1 large onion, small piece cabbage, small piece of turnip (cabbage and turnip chopped fine). Put on barley with half a gallon of water and let boil for one hour, then put in meat and vegetables and boil two hours. Do not add any more water in the last hour's boiling. Salt to taste.

R. F. Chapman, Home-wood Farm, Ningwood, Man., May 14, 1907:—Any weakling can turn the MAGNET. It is a close skimmer, easy to wash, and so safe where there are children about. My cousin attended the O. A. C. at Guelph. He says: "The MAGNET was the favorite for all phases of cream separating." Hence our order direct to you.

KIDNEY SOUP.

1 beef kidney, 1 onion, 1 quart water and 1 tablespoonful flour and $\frac{1}{2}$ cup of cataup, pepper and salt to taste. Wash kidney well and have ready a saucepan with a little butter in it, into this put the kidney and flour, let brown and then add everything else and let cook for an hour and a half. Strain before serving. Enough for four people.

Birtle Agricultural Society, Birtle, Man.—Miss Clara Larcome, using a MAGNET, won ladies' gold watch for best butter.

CREAM (7 PEAS.

1 cup canned peas, 2 cups water, 4 cloves, 1 tablespoonful cream, 1 teaspoonful butter, 1 teaspoonful flour, salt and pepper to taste. Boil peas, salt, pepper and cloves in water and then mash and strain. Add butter and flour, and when it comes to a boil add cream. This recipe is enough for four or five people.

James M. Duffy, Shamrock, P. E. I.—"Your MAGNET Cream Separator is a first-class up-to-date machine. It is satisfactory in every way."

GREEN PEA SOUP.

1 can peas, 1 pint water; boil for 20 minutes and rub through a colander. Melt in a saucepan a tablespoonful of butter and 1 of flour until it begins to brown, then pour the peas into it, add pepper and salt, also a little mint; mace gives this soup a very pleasant flavor.

Samuel Nixon, Waweig, N.B.—Your MAGNET Cream Separator is a first-class, up-to-date machine—a perfect skimmer and easy to turn.

CREAM PEA SOUP.

1 can of peas cooked very soft, rub through a sieve and add enough water to make a good pint, season with salt and pepper to taste. Heat in double boiler 1 pint of milk, thickened with 2 teaspoons of flour, rub smooth in a very little cold milk. cook about 10 minutes and add butter about size of an egg, stir well and add hot pea liquid. strain and serve hot with salted wafers.

Cream corn soup may be done the same way.

Robert Self, Lions Head, Ont.—My 10-year-old girl turns my MAGNET. The ball race, square cut gears and double bearing make it strong and durable.

TOMATO SOUP FOR FOUR.

1 small onion, 1 teaspoon butter, sprig parsley, $\frac{1}{2}$ can tomatoes, 1 large teaspoon rice. Fry onion until brown, strain tomatoes through sieve, add this to onion, sufficient quantity of stock or hot water, then add rice and simmer 20 minutes. Season to taste.

P. Eckler, Elmwood, Ont.—I have used the MAGNET over 6,000 times and it is just like new.

OYSTER SOUP.

$1\frac{1}{2}$ pints of water, 1 pint of milk, 3 crackers rolled fine, salt, lump of butter. Let come to a good boil then put in some choice oysters. Let boil and serve.

AFTER ONE YEAR.

D. C. Johnson, Springbank, Alta., Sept. 6th, 1910, says:—"I find the No. 2 MAGNET Cream Separator satisfactory in every way. Turns easy and skims clean and can highly recommend it to anyone wanting a good durable separator."

POTATO SOUP.

1 lb. potatoes, 1 pint boiling water, $\frac{1}{2}$ pint milk, 1 Spanish onion (big), 1 oz. butter or good dripping, 2 sticks celery or a little celery salt, 2 oz. macaroni, salt, pepper and nutmeg. Wash, peel and slice potatoes. put in cold water. Peel and slice the onions and chop the celery. Melt butter in saucepan, add the vegetables and stir them in the butter over the fire for a few minutes, taking care they do not color in the least. Add water and a little salt. Cook till the vegetables are soft. Rub them through a fine sieve, rinse out the sauce pan, pour back the soup, add enough hot milk to make as thick as good cream, let reboil and season carefully to taste. While the soup is cooking boil the macaroni till it is just tender in plenty of fast boiling salted water, drain and cut in 1-inch lengths just before serving; add it to the soup.

ACCORDING TO MAMMY.

"Dear Mamma," wrote a bride transplanted from a southern family to the north, "Please have Mammy Johanna send me her recipe for hot cakes.

Mammy Johanna had presided in the kitchen for thirty years. With much labor she wrote the recipe.

This was it: "Take as much flour as you need 'cordin' to how many folks they is to eat; put in some salt—Miss Mary knows how much; put in all the rest of the ingredients and be sure to have your griddle hot."

VEGETABLE SOUP.

2 lbs. beans (previously soaked), 2 onions, 2 carrots, 2 beets (hoiled). $\frac{1}{2}$ tin of tomatoes, pepper and salt. Thick slice of toast. Boil the beans, onions and carrots till soft. Strain. Add 2 quarts of water, beets, toast, tomatoes and seasoning. Cook for $\frac{1}{2}$ an hour longer.—Beatrice Kendall, Three Hills, Alta.

The annual show-down between city and country life will be complete by the 20th, when the farmer will have his cellar stocked with potatoes, turnips, kraut, honey, nuts, hams, sidemeat, popcorn, pickles, pigs' feet, applebutter and lard, and the city man will enter the winter with his cellar stocked with ten tons of hard coal and two gas meters.

TOMATO SOUP.

Misa May Duncan, Calgary.

Into 2 quarts of water or meat broth, put 1 pint of tomatoes, 3 tablespoonfuls rolled oats, 1 heaping tablespoon minced onions and let boil at least an hour. Add $\frac{1}{4}$ teaspoonful of soda, then 1 cup of rich milk or cream. Season to taste.

The MAGNET Sanitary Strainer is placed on each tank, keeps the milk warm and free from dust while separating, besides doing away with the troublesome pail strainer.

TOMATO SOUP.

Mrs. A. B. Petrie, Guelph.

1 quart stewed tomatoes, 2 tablespoons flour, $\frac{1}{4}$ teaspoon mustard, 2 cups water, $\frac{1}{4}$ teaspoon soda, 2 cups milk. Boil tomatoes with water added 10 minutes. Add to tomatoes 2 cups of milk, butter size of an egg, soda and mustard mixed with a little milk, pepper and salt to taste.

Thos. E. Main, Summerby, Sask.—I did not borrow my neighbor's spirit level to set up MAGNET, as it will separate any old place. The bowl being supported top and bottom holds it solid.

POTATO SOUP.

Slice 6 or 3 large potatoes into 3 pints milk and water mixed, add a carrot, 2 or 3 stalks of celery and an onion minced together, a few whole peppers and some salt. Boil one hour, strain and serve with stale bread cut in dice and fried crisp.—Miss Belle Walker, Guelph.

Foam Lake Agricultural Society, Foam Lake, Sask.—Mrs. D. E. Herrick, using a MAGNET, won a gold watch, being first prize.

IDEAL BEAN SOUP.

Take 1 cup of dried beans, 2 quarts water. $\frac{1}{2}$ teaspoon sugar, 1 tablespoonful butter, 1 tablespoon of flour, salt and pepper to taste. Soak beans over night in 3 quarts of water (cold). Next morning drain, put in soup pot with 2 quarts of fresh water, salt pork cut dice shape, the neck and parts of a chicken usually left on platter, and a few bay leaves, a piece of red pepper tied in a bag. The chicken may be omitted if desired. Let simmer 4 or 5 hours, or until beans are perfectly soft; add water from time to time if necessary. When nearly done add flour and butter, previously cooked together, adding a little of the soup to give smoothness to hold together, otherwise the particles of beans are liable to separate. One small onion may be boiled with the beans if desired.

James Thompson, Ranfurly, Alta., Aug. 28, 1909.—I haul cream to the government creamery. Experience with the Empire, Sharples and DeLaval, and there are none that gives as good a report or as high a test as the MAGNET. My test is 33 to 35 per cent., while others are from 15 to 17 per cent.

ASPARAGUS SOUP.

2 bunches of asparagus, 1 pint of rich milk, 1 pint water in which asparagus is boiled, 2 tablespoons flour, 1 saltspoon salt, dash of pepper. Cut tips off and cook separately. Cut up stalks and boil until tender and rub through sieve. Blend together butter and flour and seasoning and add water and milk and let boil 3 minutes. Put in tureen and pour soup over and serve immediately.

Wm. Murray, Douglas, Man.—I used a National for a number of years. I have also used a DeLaval, but the MAGNET is much superior to either of them.

W. K. Resde, Reade P. O., Melrose, N. B.—I like our MAGNET Cream Separator, it is as represented.

CELERY SOUP.

1 pint milk, 1 tablespoon flour, 1 head of celery, 1 tablespoon butter, a large slice of onion, small piece of mace. Boil celery in 1 pint water 45 minutes. Boil onions, mace and milk together. Mix flour with 2 tablespoons cold milk and add boiling milk; cook 10 minutes, mash the celery in water in which it has been boiled, add butter and season with salt and pepper, strain.—Miss Belle Walker, Guelph.

Mr. Geo. L. Telfer, breeder of Southdown and Hampshire sheep. Paris.—The first MAGNET was bought by me eleven years ago, and I have used it over 8000 times with every satisfaction.

Intending buyers write him and get his experience.

CAULIFLOWER SOUP.

1 medium sized cauliflower, 2 cups scalded milk, 4 cups cold water, 4 tablespoons butter, 4 of flour, 2 tablespoons of grated cheese, 2 teaspoons salt, 2 slices of onion, 1 egg yolk, few grains cayenne. Cook cauliflower in water until tender, drain and press through sieve, add scalded milk. Cook onion in butter, add flour; when well blended add cauliflower and seasoning. Cook 5 minutes, strain, add yolks of eggs slightly beaten and cheese.

Fish.

HOW TO COOK FRESH HERRING TO SERVE COLD.

Take out bones and sprinkle with salt and pepper and roll in flour. Butter your baking dish well, then lay your rolled fish in close together with pieces of butter. Then pour over them half vinegar and water and bake until liquid is all absorbed.

Mrs. Janet Currie, Stonewall, Man., Sept. 22, 1907.—Having used a DeLaval Cream Separator for some time and finding it hard to turn, also a lot of trouble washing it, and knowing the advantages of a separator, I decided to try a MAGNET. It is perfectly satisfactory and as your agent represented it, easy to turn, easy to clean and the most durable.

SALMON LOAF.

1 can salmon, 4 eggs, 2 cups bread crumbs, 1 tablespoon butter, $\frac{1}{2}$ teaspoon sage, pepper and salt. Mix all lightly. Steam $1\frac{1}{2}$ hours.

Chas. VanBuskirk, Bear River, N.S.—Am perfectly satisfied with my MAGNET. It does just what you said it would.

STEAMED FISH—SALMON.

Wrap 4 lbs. of salmon in a piece of cheese cloth, set in a plate in steamer and cook until fish separates from bone—from 45 to 60 minutes, according to thickness of fish. All other fish may be cooked in this way.

Gullimane Blais, Bromptonville, Que.—My one thousand pound MAGNET runs easier than any other hand power separator. Skims close for a large machine.

A FINE DISH FOR SUPPER.

$\frac{1}{2}$ can of salmon without bones and $1\frac{1}{2}$ cups of crushed crackers, 1 cup of sweet milk, butter the size of a walnut, $\frac{1}{4}$ salt spoon of Cayenne pepper. Heat milk with the butter, then add other ingredients. Cook five minutes and send to the table steaming hot.—Mrs. E. A. Roadhouse, Calgary, Alta.

The MAGNET has square gears, therefore no friction and wear, a bowl supported at both ends prevents wobbling, all parts closed in, a skimmer in one piece takes out all the butter fat and can be cleaned in three minutes.

You jump all dairy troubles and land in the King Row right away if you buy a MAGNET.

Mrs. Enos Nichols, Rond Eau, April 20, 1910.—The cooking receipts are all they should be and specially recommend ginger bread and date cookies.

S. H. Bradley, Grey's Mills, N.B.—I would not exchange my MAGNET for any other kind. I consider it equal to one cow in five.

J. W. Jaques, North Portal, Sask., May 13, 1907.—After testing the MAGNET I found it a first-class machine. The skimmer being in one piece makes it easy to clean. The double support of the bowl gives steadiness to the bowl. The square gear being enclosed is an excellent feature.

BROILED FISH.

Wash and drain the fish, sprinkle with pepper and lay with the inside down upon the gridiron and broil over fresh bright coals. When nice and brown turn for a moment on the other side, then take up and spread with butter and serve.

Wm. Dykmen, St. George, Ont., used MAGNET over 10,000 times: I run my MAGNET Cream Separator (the second one built) eleven years, skimming twice a day the whole time, and it has not cost me a cent for repairs.

BAKED FISH.

A fresh salmon trout from 4 to 6 lbs. Make a dressing of bread crumbs, piece of butter, salt, pepper and savory herbs, a little minced ham if you have it. Mix with an egg or a little milk. Fill the fish with this dressing, sew up and lay in a pan with a little water and dot with butter or nice fresh dripping. Bake an hour and a half, basting frequently.

Charles Jacobson, of Granum, Alta., says:—"We could not do without our MAGNET. It is easy to wash and clean."

CREAM SAUCE FOR BAKED FISH.

Put in a saucepan 1 cup rich milk, stir in carefully 2 spoons of melted butter with a little flour also a little chopped parsley. Cook over a vessel with hot water in it. When creamy pour over fish and garnish with hard boiled eggs, chopped.

Edwin G. Smith, of Duncan, B.C., says:—"The No. 3 MAGNET I bought gives satisfaction. It only takes half the power to turn that our former worm gear machine did and the MAGNET is easier to clean and better in every way. We are skimming 1,500 lbs. of milk daily."

E. W. Johnson, Elmsdale, P.E.I.—We have run the MAGNET two years. It does excellent work. Would not exchange it for any other separator I have seen.

SCALLOPED OYSTERS.

$\frac{3}{4}$ cup bread crumbs, 1 pint of oysters, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoonful salt, pinch cayenne. Mix crumbs, salt, pepper and melted butter, place in alternate layers with crumbs on top, moisten with 4 tablespoons of oyster juice. Bake 20 minutes.

H. H. Farner, of Tyne Head, B.C., says:—"My MAGNET is easy to handle, easy to wash with only one piece in the bowl. The machinery appeals to me as being durable. The square gears and top and bottom bearings for the bowl.

Mr. and Mrs. Samuel Wright, Evansville, Ont.—Our little girl, Maggie, raises the speed of our MAGNET and skims the milk of one cow with it.

Meats.

PRESSED CHICKEN.

Boil chicken until very tender, remove all skin and bones and pick the meat into small bits, mixing the light and dark together. Remove all fat from broth in which the chicken has been boiled, season with salt, pepper, a little chopped celery, a little chopped onion if desired, the juice of a lemon and boil down to $\frac{1}{2}$ a pint. Take a smooth round dish and place hard boiled eggs cut in slices on bottom and sides, mix the meat and broth together, turn into dish and cover with a plate that fits. Put a weight on the top and set away. When cold turn out on the dish on which it is to be served, garnish with parsley leaves and slices of lemon.

Mrs. T. I. Bradley, of Oak Point, Man., says:—After trying a DeLaval I bought a MAGNET because I could not turn the DeLaval and it was so hard to wash. The MAGNET is so easy to turn and only has one wrench to use in putting it together. My little tots are safe when the machine is running as all the gears and parts are covered. My MAGNET is a jewel and I would not part with it for a good deal more than it cost if I could not get another.

TURKEY DRESSING.

3 cups bread crumbs (dried), 1 tablespoonful of chopped parsley, $\frac{1}{2}$ teaspoon pepper, 1 tablespoon butter, 2 teaspoons salt, 1 quart oysters. Add butter, softened, to bread crumbs, together with salt, pepper and parsley, then add oysters. Fill turkey with this lightly, not packing in.

Chas. C. Rose, Stonewall, Man.—It was necessary for a man to turn the DeLaval I discarded. My wife operates our No. 3 MAGNET in our dairy.

Mrs. Walter Rogers, Lornhill, Sask.—I can turn the MAGNET with ease, and I find it easy to clean.

BATTER SAUSAGE.

3 eggs, $1\frac{1}{2}$ pints of milk, 1 teaspoon of salt, 1 teaspoon of baking powder, full cup of flour mixed with eggs and then add the other ingredients. Put in shallow pan and spread sausages on top of batter and cook about 1 hour.

Fred. G. Mathie, Stettler, Alta., says:—I had a DeLaval on trial beside the MAGNET; am glad I bought the MAGNET. It costs more but feel it is worth more. It is much easier to clean. My sister could not turn the DeLaval but turns MAGNET with ease. Buy a MAGNET is what I advise.

BEEFSTEAK PIE.

2 lbs. round steak, 2 quarts water. Cut up steak and stew 2 hours. Put meat and liquor in round deep dish. Make biscuit dough and put over top, making a small hole in centre. Bake 10 minutes in hot oven.

Wm. Elridge & T. Lyons, Tahor, Alta., says:—The MAGNET is to our thinking the best machine ever introduced in the West.

Walter Colborn, Cangton Manor, Sask., says:—I find the MAGNET all you claim for it, and show it to everybody who comes to my place.

MOCK DUCK.

Take a round of beefsteak, make dressing as for turkey, spread the dressing on the steak, roll it up and tie it. Roast for 1 hour slowly.

SHEPHERD PIE.

Put cooked meat through chopper, season with salt, pepper and onion juice, moisten with gravy, mash potatoes, add a beaten egg, melted butter (size of an egg), place this on meat, dot with pieces of butter and bake until thoroughly hot and nicely brown on top. A good dish for leftovers.

Kunhle Coffin, Morell Station, P.E.I.—The MAGNET Cream Separator has given perfect satisfaction.

VEAL CUTLETS BREADED.

Cut the veal in small pieces 3 or 4 inches square, dry with a towel, season to taste. Have ready a beaten egg and crackers rolled fine, each on separate dishes. Dip the pieces of cutlet in the egg then in crumbs. Have enough lard or butter hot in the spider so that it will nearly cover cutlet when put in. Make a rich gravy after meat is done and pour over. Serve hot.

Kenneth H. Carrol, Walton, N.S.—Have used the MAGNET Cream Separator two years. It is satisfactory in every way.

BROILED PORK SAUSAGE.

Take off the skin and flatten the links to half their thickness, put in a wire broiler and broil until done over a clear fire. Arrange on a platter, put a small lump of butter on each piece, place in the oven for a few moments and serve.

Stewart McCallum, Newbury, Ont., says:—My wife can wash all parts of the MAGNET thoroughly in three minutes.

YORKSHIRE PUDDING.

9 large spoons flour, 2 eggs, saltspoon salt, milk enough to make like soft custard. Pour around meat and cook for half an hour in a very quick oven. Serve around the meat cut into squares.

A. Clifford, Reahurn, Man., Sept. 26, 1907.—I first had the DeLaval, then two Empires, also a Melotte. I find the MAGNET is more satisfactory. It can be run whether level or not, can be easily run by woman or child. Your Company is most satisfactory to deal with.

JELLIED CHICKEN (FOR INVALIDS).

Take a young, tender chicken, prepare and disjoint it as for a fricasse, put a hay leaf, a stock of celery about six inches long and 2 whole pepper corns in bottom of a bowl; then put in the chicken, stand the bowl in a pot of boiling water, being careful that the steam shall not drip or the water boil over into the chicken. Cover the pot closely and keep the water boiling until the meat is tender enough to allow the bones to slip out; remove the skin and bones and put the remainder of the chicken into a pint bowl or mould; season the remaining liquid with salt and strain over the meat; stand in a cool place to harden. (Do not add water to the chicken when cooking.)

REMEMBER—When you buy a **MAGNET** you can get it changed to a larger size without buying a new machine. All we have to do is to change the separating device at a cost of a few dollars. This is a great advantage if you increase the number of cows, as many do when they discover the extra profit made in the dairy with a **MAGNET**.

MEAT LOAF.

1½ lbs. round steak, remove all fat and gristle, chop very fine, add 1 cup rolled crackers, 1 cup milk, 1 egg, butter size of an egg, 1 tablespoon salt, 1 teaspoon each pepper and summer savory. Grease dish, press in firmly, steam 1½ hours.

James Forbes, J.P., Reston, Man., Aug. 1st, 1907.—The square gears on **MAGNET** will last much longer than the worm gears. The bearings at both ends of the hawl make it run steadier and with less vibration. Turns easy, skims clean, very easy to wash and keep clean.

PRESSED CORN BEEF.

8 lbs. corn beef; put first in cold water until it comes to boiling point, then drain and add boiling water and simmer gently for 5 hours, then put in hawl, chop and press.

S. W. Angus, of Coulee, Sask., says:—Our **MAGNET** is first class. The two supports to the hawl and square gear caught my eye. The brake is fine. We can have the **MAGNET** washed by the time other separators are done running.

VEAL WITH TOMATOES.

1 lb. veal outlets (ham part), ½ can tomatoes. Cut veal into 2 or 3 inch squares and fry in butter until well cooked and browned, season, cover and keep hot. Heat the tomatoes until boiling and pour over meat. Cook again about half an hour over slow fire.

I. C. Hallam, Hagersville, Ont.—Have used the **MAGNET** over a thousand two hundred times and I am proud that it is a Canadian Company that makes this first-class machine.

VENISON STEAK.

Cut the meat clean from fat and put in pan, covering partially with water to which has been added salt. Parboil 20 minutes. In another pan put a large tablespoon butter and heat thoroughly, then take out parboiled meat and fry in the hot butter, while the meat is frying put in the water from which the meat was taken the following:—1 tablespoon black currant jelly, 1 tablespoon Worcestershire sauce, 1 teaspoon parsley, ¼ teaspoon cayenne, ¼ teaspoon sweet marjoram, ¼ teaspoon thyme, ¼ teaspoon mace, 1 wine glass port wine. When steaks are cooked pour over this gravy. Serve on hot plates.

H. H. French, Dixville, Quebec, tested a No. 2 **MAGNET** as follows: Skim milk 01 per cent, cream over 90 per cent.

MOCK TURKEY.

Take a fresh unsalted ham, have your butcher take out the bone. Make a dressing as for turkey, add 3 or 4 hard boiled eggs chopped very fine (this is a great improvement), skewer the opening after filling with the dressing, cover any opening with a white piece of cotton; put in a double pan and bake (a 14 lb. ham) 5 hours. When done take from the pan, remove very gently the rind. This can be eaten hot or cold and is delicious. A smaller ham will do better for a small family.

G. Radis, Leduc, Alta., June 11, 1907.—The MAGNET I find meets all requirements of a good dairyman, being a good skimmer, easy to turn and wash, and the bowl cannot get out of plumb.

BROWN STEW.

1 lb. beef, 1 cup cold water, 2 level tablespoons flour, $\frac{3}{4}$ teaspoon salt, 1 very small onion, $\frac{1}{4}$ cup carrots (cubed), $\frac{1}{4}$ cup turnips (cubed), speck pepper. Cut the fat off the meat and put it in a stewpan to try out. Cut meat into about 2 inch squares and roll it in the flour. Put into the hot fat and stir over the fire until nicely browned; add the water, cover closely and simmer. Prepare the vegetables, cube carrots and turnips into thin slices. Add the vegetables, salt and pepper to the stew and simmer 3 hours. Serve on a hot platter with or without dumplings.

Hedly V. Graves, Aylesford, N.S.—The MAGNET Separator is doing grand work and runs very easy.

DUMPLINGS.

1 cup flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder (level), $\frac{1}{3}$ cup milk. Sift all the dry ingredients. When stew is cooked, quickly stir the milk into the flour, using enough to make a very soft dough. Drop by spoonfuls into a hot stew, cover at once and boil gently for 15 minutes. Note—The pot must not be uncovered while the dumplings are being cooked.

Mrs. John McSweeu, Brookfield, P.E.I.—Your MAGNET Cream Separator is a first-class up-to-date machine and is the best on the market.

BEEF LOAF.

1 lb. lean beef chopped fine, 1 teaspoon onion juice, 1 tablespoon chopped parsley, 1 level teaspoon salt, speck pepper, 1 egg, 2 tablespoons dripping. Put everything but egg and dripping into a bowl. Beat the egg, pour it over the meat and mix the whole thoroughly together. Form it into a roll about 6 inches long. Melt the dripping in a small baking pan, put in the roll and bake in oven 30 minutes. Baste every 10 minutes. Take up on a hot dish and keep warm while making sauce.

Mrs. W. H. Downey, Wellwood, Man.—I cannot see one fault with our MAGNET.

THE SAUCE.

Add 2 level tablespoons flour to the fat in the pan and stir until smooth. Add 1 cup boiling water and stir over the fire until it thickens and boils. While stirring scrape all the brown stuff on the pan into the gravy. Season with salt and pepper. Note—Strained tomatoes may be used in place of part or all of water.

Zoil Pellerin, Butter Maker, Windsor Mills, Que.—I do not know of any cream separator as good as the MAGNET. It cannot be beaten.

RESSOLES.

2 cups cooked chopped meat (well seasoned), 1 cup bread crumbs, a few drops onion juice. Moisten with stock, water or egg. Mix all ingredients, press into small moulds, turo out into a greased baking pan, put a little dripping into pan and bake in a moderate oven until well heated. Serve with tomato sauce.

Dun. Schalen, Leduc, Alta.—I was surprised to see the MAGNET take cream off the milk I had skimmed by hand.

BROILED PORK TENDERLOIN.

Split the tenderloin through lengthwise, or cut crosswise and flatten, put on a wire broiler and cook over a clear fire. When done put in a pan with a lump of butter and let the juice of the meat and butter come to a boil. This makes a delicious gravy. Season with salt and pepper and serve hot.

The MAGNET patented brake stops the bowl in a few seconds without possible injury to any part of the machine. It saves the operator time and gives longer life to the machine. Examine it.

BEEF LOAF.

3 lbs. lean beef, chopped fine; 2 eggs well beaten, 1 cup bread or cracker crumbs, 1 cup of milk, 1 tablespoon salt, 1 teaspoon pepper; mix well, bake in a deep dish about half an hour. A small piece of butter improves it.

J. Einarsson, Bertdale, Sask., June 11, 1909.—My No. 2 MAGNET Cream Separator has given entire satisfaction, its neat appearance, durability, thorough skimming, and lightness in operation cannot be equalled.

IRISH STEW.

2 or 3 lbs. of breast of mutton, $1\frac{1}{2}$ pints of water, salt and pepper to taste, 4 lbs. potatoes, 4 large onions. Put the mutton into a stew pan with the water and a little salt and let it stew gently for an hour. Cut the meat into small pieces, skim the fat from the gravy and slice the potatoes and onions into it. Season with salt and pepper and let it stew gently for one hour, shaking it frequently to prevent burning.—Mrs. Fred. Cox, Iron Springs, Alta.

In a book shop the other day I said to a salesman:
"I suppose you sell a lot of cook books here?"
"Thousands, sir, thousands," he replied.
"Women appreciate a good cook book, eh?" said I.
"Oh, it isn't the women that buy them," said the salesman, "it's their husbands."

PORK CAKE.

1 lb. fat pork, boil until soft and chopped very fine; add 1 pint boiling water. Set it on the stove to get all mixed through. Then add 1 lb. raisins, $\frac{1}{2}$ lb. currants, 2 cups sugar, 2 cups molasses, 1 tablespoon Cinnamon and 1 of allspice and cloves, 1 piece of citron, 1 dessert spoonful soda, 7 cups flour. This will keep for months in a jar.—Mrs. S. Richmire, Cardinal, Ont.

PORK CAKE.

1 lb. fat pork chopped fine, 1 pint of boiling water poured over it, 1 lb. currants, 1 lb. raisins, 1 cup sugar, $1\frac{1}{2}$ cups syrup, 1 teaspoonful soda, 2 nutmegs, 1 teaspoonful cloves, 1 teaspoonful cinnamon, and either citron or lemon.—Mrs. John H. Wannamaker, Eldorado, Ont.

PORK CAKE.

Take 1 lb. or 1 tencup fat salt pork, free from lean chops so as to be like lard, pour on it $\frac{1}{2}$ pint boiling water, add 2 cups sugar, 1 cup molasses, 1 teaspoon soda stirred in molasses, 1 lb. raisins, $\frac{1}{4}$ lb. citron shaved fine. Stir in sifted flour enough to make like cake batter. Season with 1 teaspoon cloves and nutmeg and 2 teaspoons cinnamon.—Mrs. H. Echlin, Olds, Alta.

Ernest Michaud, Lundar, Man., Sept. 16th, 1907, says:—I am well pleased with our MAGNET and could not wish it to work better.

BEEFSTEAK AND KIDNEY PUDDING.

2 lbs. beefsteak, 1 beef kidney, salt and pepper to taste. Line a bowl with paste. Cut the steak and kidney up rather small and fill bowl, seasoned with salt and pepper and a little flour and fill nearly full with water. Cover over with paste and tie a clean cloth over it. Put into boiling water and let it boil at least three hours.—Mrs. Fred Cox, Iron Springs, Alta

AFTER HIS FIRE, SAYS MUST HAVE ONE SAME AS LAST— "A MAGNET."

Mr. Samuel Dinsmore, of Clarksburg, Ont., says:—Six years ago I purchased a MAGNET Cream Separator. It gives satisfaction in every respect. Six weeks ago I had my barn stand of MAGNET Separator and crop burned by lightning. Kindly furnish me with a price list of the various parts of your Separator. I consider it the best on the market and wish to have one the same as the last.

A CHEAP AND NUTRITIOUS DINNER.

Boil 1 lb. rice in salted water until quite soft. Fry about $\frac{1}{2}$ lb. bacon, cut small with 2 sliced onions. Mix these with the rice, which must be rather moist, and put the mixture into a deep greased basin. Tie a cloth over it and put into a large saucepan of boiling water and boil for an hour.—Mrs. Westland, Shortreed, B.C.

D. S. Cassidy, Frobisher, Sask., 1907, says:—I find the MAGNET very useful and believe it would pay for itself very soon.

Chas. A. Coles, Marshland Farm, Creelman, Sask., 1908:—The MAGNET is the coming separator.

CHICKEN WITH BISCUITS.

Pick clean and wash a chicken. Boil until tender. Make a gravy around chicken. Have hot biscuits broken in deep dish. Pour over chicken gravy and serve.—Mrs. W. H. Welch, Ferry Point, Alta.

N. C. Hahn, Hymers, Ont., says:—The MAGNET is easy to turn, easy to wash, and its square gear and double support to the bowl and solid base makes a strong machine.

Stephen Tomeck, Hymers, Ont., says:—The MAGNET is easy to turn, easy to clean, and skims clean.

ENGLISH PORK SAUSAGES.

Chop together $1\frac{1}{2}$ lbs. of pork, free from skin and gristle, and $\frac{1}{2}$ lb. lean veal and 1 lb. beef suet, add 8 ozs. of bread crumbs, the finest grated rind of half a lemon, $\frac{1}{2}$ doz. sage leaves, a good pinch of mrs-joram, lemon leaves, thyme and nutmeg. Mix thoroughly, press into skins or form into little cakes if skins are not obtainable.—Mrs. John Wilton, Kelloc, Man.

MAKES MORE MONEY WITH MAGNET THAN BY SELLING TO THE FACTORIES.

Wm. A. Willard, Lime Ridge, Que., 1909, says:—The MAGNET is first class in every way. I would not part with it. It turns easy, skims clean and is easy to wash. I make more money than if I sold my milk to the factories.

POTATO PIE.

2 lbs. cold boiled potatoes, 1 lb. cold meat, 2 onions, pepper, salt, a tablespoonful flour, 1 oz. butter. Mash the potatoes with the butter, seasoning and flour. Place the meat cut in slices in a pie dish; add a little water for gravy. Boil the onions, mince fine and sprinkle over the meat. Cover with mashed potatoes. Smooth neatly with a knife and bake till a deep brown.—Beatrice Keddell, Three Hills, Alta.

YOUNG LAD TWELVE YEARS OPERATES THE MAGNET WITH EASE.

J. L. Milner Stevenson, Fredricton, P.E.I., 1908, says:—The MAGNET is remarkable for its easy turning, clean skimming and steadiness of motion. The crank handle is just right.

HOT POT.

Put a layer of cut potatoes in the bottom of a dish strong enough to stand the oven. Then a layer of any kind of cooked meat; a layer of onions cut in pieces with a cupful of good gravy; fill up with potatoes. Cover with greased paper and bake in the oven for 1½ hours.—Mrs. Westland, Shortreed, B.C.

NO TROUBLE POURING THE MILK INTO THE TANK.

Louis M. McGuire, Newbury, N.B., says—There is no trouble pouring the milk into the tank. I cannot say enough about the MAGNET. It pleases me in every way.

VEAL LOAF.

2 lbs. veal put through the chopper, ½ lb. salt pork, 2 eggs, 3¼ crackers rolled fine, 2 teaspoons salt, 2 teaspoons pepper, 1 teaspoon sage. Steam two hours.—Mrs. Geo. Sargent, Hartshorn, Alta.

Julius Bickert, Leduc, Alta., says:—I get four pounds of butter extra with the separator, from five cows in three days with the MAGNET. It is very easy to turn and clean, and the skimmer works well. The square gear is far stronger than any other. The bowl being supported at both ends makes it run much steadier than the bowl of the M—e or D—l. My little girl eight years old separates the milk from five cows, and she could do it from twenty cows. I am sure I will have the separator paid for in one summer from eight cows.

SVISS STEAK.

Take a thick round steak at least one inch thick; pound into it a cup of flour: pound it in with the edge of a plate; flour first on one side, then the other; season; put a lump of butter in a skillet and brown the steak on both sides; then put in half pint of water. Cover and let simmer two hours. More water should be added if required.—M. E. Duncan, Calgary.

FREE FOR ALL BUTTER-MAKING COMPETITION.

Manitoba Provincial Industrial Fair.
Winnipeg, 1910.

Mr. Geo. E. Goodhand, operating a MAGNET Cream Separator, won first prize in the "free for all" butter-making competition. During the contest Mr. Goodhand had the milk separated, the MAGNET cleaned, and all finished before the competitors had the milk separated. The operators of the other separators used in the contest found it necessary to stop their machines to make adjustments, and were compelled to run hot water in the hoppers of their machines so that the milk and cream would come out. The MAGNET ran the milk through without any special attention or adjustment and certainly told the interested on-lookers that it would skim their milk perfectly without the aid of hot water.

Vegetables.

CORNISH POTATOES.

1 lb. potatoes, 2 ozs. bread crumbs, $\frac{1}{2}$ pint milk, 2 ozs. butter, 1 egg. Boil the potatoes and wash them; add the butter and bread crumbs; heat the egg in the milk and add to the potatoes; season well. Put in a greased tin and bake till brown.—Mrs. Westland, Shortreed, B.C.

McCughan Bros., Port Kells, B.C., 1910, says:—The MAGNET is simple, safe and strong, easy to clean and operate, after examining many others we are convinced the MAGNET is the best on earth.

MASHED POTATOES.

Peel and boil in salted water, drain, add sweet cream and some onions, chopped fine. Beat till very light and foamy.—Mrs. David C. Johnston, Whitewood, Sask.

THE BRAKE A GREAT ADVANTAGE.

James Tait, Langley, B.C., 1910, says:—The MAGNET turns easy, is easily cleaned and skims perfectly. The brake is a great advantage and think the MAGNET as nearly perfect as can be.

FRIED PARSNIPS.

Boil parsnips until tender in salted water, scrape, cut into slices, dredge with flour. Fry in hot lard or butter till brown. Serve while hot.—Mrs. David C. Johnston, Whitewood, Sask.

N. E. Wright, Wawanesa, Man., says:—The MAGNET is far ahead of anything I have used in this line hitherto. The bowl being held perfectly rigid goes away with all vibration, and thus prolongs the life of the machine.

TO BAKE SQUASH.

Cut a squash in half, scrape out the seeds and place end up on a round pie tin and bake; when done scrape out of the rind, mash and season with salt, pepper and butter.—Mrs. David C. Johnston, Whitewood, Sask.

Mrs. L. Howson, Foxwarren, Man., says:—We like the MAGNET fine, it is easy to turn, and does not get out of repair.

SCALLOPED POTATOES.

Slice raw potatoes in dish about an inch deep; pepper and salt, sprinkle well with flour, then another layer of potatoes, then pepper, salt and flour, so on until dish is nearly full. Now cover with cream and milk, then put small pieces of butter around on the top and bake and serve hot, or are nice warmed up in frying pan for Sunday dinners after being baked the day before.—Mrs. Wm. Rheintgen.

Rev. Julius Peruka, Southey, Sask., 1907, says:—The MAGNET is an excellent machine. It skims clean and works easy. This machine praises itself by its work.

STEWED CARROTS.

Cut the carrots lengthwise and boil till tender. Have ready a saucepan with one or two tablespoons butter, a cup of sweet cream, pepper, a little salt. Pour over the carrots, stirring gently once or twice. Add a little milk and flour to thicken. Serve while hot.—Mrs. David C. Johnston, Whitewood, Sask.

John L. Wright, Clachan, Ont.—My MAGNET is exactly as you represented it to me. It is easy to run, easy to wash and easy to set up. It will skim cold milk.

POTATO SCALLOPS.

Beat to a cream 2 tablespoons of melted butter, add 2 cups of cold mashed potatoes; stir into this 2 well-beaten eggs, 1 cup of milk; salt and pepper to taste. Beat together, pour into a buttered dish and bake 45 minutes.

George Howard, Winsloe Station, P. E. I.—We like our MAGNET Cream Separator. It does good work. Would not be without it now.

BOSTON BAKED BEANS.

Two cups of white beans, cover with cold water, let come to a boil and simmer gently for 10 minutes. Pour off water and wash thoroughly with cold water. Put beans in small crock. Add $\frac{1}{4}$ lb. salt fat pork and on top of the rest of the beans sprinkle over them $\frac{1}{2}$ teaspoon mustard and 3 tablepoons dark molasses. Cover with water and bake slowly 5 or 6 hours; add more water if needed. Crock should be covered while beans are cooking.

Samuel Cawker, Otter, B.C.—I find the MAGNET a perfect skimmer, easy to turn, easy to clean. The top support to the bowl and square gears are strong features. I would not be without it for twice its cost.

LYONNAISE POTATOES.

Cut into dice, heat a spoonful of butter in a pan, add 1 onion chopped fine; fry until brown then add potatoes, season with pepper and salt and a few sprigs of parsley chopped fine. Add this just before taking potatoes up. Shake well together and serve.

T. H. Moore, Swarthmore, Sask, says:—The MAGNET Cream Separator is giving perfect satisfaction in every way. It is the best Cream Separator made."

A GOOD VEGETABLE DISH WITH SAUCE.

Boil and slice young beets, then add 2 tablespoons of sugar, 2 of flour, 1 of butter, 3 of vinegar, pepper and salt, boiling water.

Elmer T. Maxfield, St. Catherine de Hatley, Que.—I consider the **MAGNET** the best on the market; it turns easy, skims clean and takes all the dirt out. Farmers should buy **MAGNETS**.

CORN A LA SOUTHERN.

To 1 can of corn add 2 eggs slightly beaten, 2 cups scalded milk, 1 tablespoon melted butter, 1 teaspoon salt, speck of pepper. Turn into buttered baking dish. Bake in slow oven until firm.

BAKED CAULIFLOWER.

After washing the cauliflower cut off the outer leaves and break into florets. Put into a kettle of boiling water, salted, boil for 30 minutes, drain, place in a baking dish. Put a tablespoon of butter in a sauce pan, a tablespoon of flour, mix; add a half pint of sweet milk, a little salt and pepper and stir constantly until it boils. Pour this sauce over the cauliflower; sprinkle over a half cup of bread crumbs; put on a few bits of butter and bake in a quick oven about 15 minutes, or till the bread is brown.—Mrs. David E. Johnston, Whitewood, Sask.

POTATO CROQUETTES.

Take 3 cups of mashed potatoes, season with salt, pepper and 2 tablespoons of melted butter, whites of 2 eggs (beaten), shape into small rolls, dip into egg yolk, roll in cornmeal, fry in deep fat.

Mary A. Campbell, Hereward, Ont.—The **MAGNET** is the easiest turned and the easiest cleaned of any I have used and I am delighted with it.

Pickles and Relishes

TOMATO SAUCE.

1½ cups stewed tomatoes, slice of onion, 2 tablespoons flour (level), 2 tablespoons butter (level), ½ teaspoon sugar, speck pepper. Cook tomato and onion a few minutes then strain. Melt butter in a saucepan, add flour and stir until smooth. Stir in the strained tomatoes and cook, stirring constantly until it boils. Add salt, pepper and sugar.

W. F. Sears, Frost Village, Que.—Have used **MAGNET** over nine thousand times, no repairs. It is superior to all others.

QUEEN OF PICKLES.

1 quart large cucumbers, cut up; 1 quart small cucumbers, whole; 1 quart large onions, cut up; 1 quart small onions, whole; 1 large cauliflower, 3 green peppers, 3 red peppers. Let stand in hot brine over night. Drain, then add 3 cups sugar, ½ gallon white wine vinegar, ¼ lb. mustard seed, ¼ oz. celery seed. Let come to a boil, then make paste:—2-3 cup flour, ¼ yellow mustard, ½ oz. turmeric powder, wet with vinegar. Stir slowly and let boil up.

At Halifax Exhibition the MAGNET was awarded first prize. Competitors were DeLaval and National.

PICKLES FOR HAM, CORNBEEF AND TONGUE.

3 gals. water, 6 lbs. salt, 2 lbs. sugar, 3 oz. saltpetre. Boil and skim. Pour over meat when cold.

D. A. Morrison, Nicomen, B.C.—Your MAGNET has given me every satisfaction. It is easily cleaned and skims thoroughly. Friends buy the MAGNET for it is a peach. The MAGNETS in this section are working first-class.

GRAPE CATSUP.

Cook 5 lbs. grapes well, drain through sieve, add to juice 2½ lbs. brown sugar, 1 tablespoon each of cinnamon, allspice, cloves and black pepper, ½ tablespoon salt, 1 pint of vinegar. Boil till a little thick, bottle and seal. (Will keep for years.)

Alfred Barnes, Bridgetown, N.S.—The MAGNET Cream Separator is all that you claimed it to be.

W. Ford Allen, Botsford, N.B.—I am much pleased with the MAGNET. It is the best machine out. It is easily cleaned and easy to turn.

MUSTARD PICKLES.

Fill 1 gallon crock with cucumbers; cover with water and a half cup of salt; let stand over night, then drain them; put on to boil 1 quart of vinegar and 1½ cups brown sugar; let come to a boil; add the cucumbers. Let come to a boil again, then add: 1½ tablespoons mustard, 1 heaping teaspoon turmeric powder on ½ cup of flour. Mix the flour with some vinegar before you add it. Put in pickle bottles and cork at once. Canliffowers or onions may be used instead of cucumbers.—Mrs. David C. Johnston, Whitewood, Sask.

Mrs. Frank Rogers, Mamora, Ont., writes:—Please send me some more recipes out of the MAGNET Cook Book, as I have tried two and they are real good. Please send me a recipe for making cookies with soda, if you have any. Thanks in advance.

ONION PICKLES.

Prepare 1 gallon crock of small onions, let remain over night in cold water and a cup of salt. In the morning drain off the water and put them into pickle bottles or something that you can close tightly. Put on to boil a quart of vinegar, or as much as will cover them and a cup of pickling spice or red pepper. Pour over them and let remain till cold, then drain off the vinegar and add a little more. Put to a boil again. Then pour back over them. You may then cover well and put them away.—Mrs. David C. Johnston, Whitewood, Sask.

Mrs. W. I. Smith, Melville, Ont., writes:—I am using one of your MAGNET Separators and I find it the best way to make butter. We are well pleased with the machine, as it does good work and is so easy washed.

CUCUMBER RELISH.

Mrs. W. A. Haight.

12 medium sized cucumbers, 3 large onions, vinegar enough to mix. Salt to season. To make—Peel cucumbers and onions and put through meat chopper. When ground, mix in vinegar, then season with salt and put in pickle bottles.

Father E. Nap Masse, P. P., Barachois, N. S., says:—"I strongly advise farmers having two or more cows to buy a MAGNET Cream Separator. I use a MAGNET and it turns easy, is easily cleaned and is a strong, serviceable machine."

LEMON CATSUP.

Mix 1 tablespoonful grated horseradish with the grated rind of 4 lemons. Add a teaspoonful salt, the juice of the lemons, a dessertspoonful each of white mustard seed and celery seed, a few blades of mace, fur clovea and a dash of red pepper. Boil 35 minutes, then bottle while hot. In five or six weeks this will be ready to serve with fish.

DAUGHTER OF ELEVEN OPERATES THE MAGNET.

Adeland Beroyan, St. Marie de St. Madre, Que., 1909, says:—"My little daughter, age 11 years, does the skimming and cleaning of my MAGNET. It gives entire satisfaction and I conclude it is the best Cream Separator on the market."

SPICE GRAPES.

Take pulp and skins of 10 lbs. grapes, add 4 lbs. brown sugar, $\frac{1}{2}$ pint vinegar, 1 level teaspoon ground clovea and large teaspoon cinnamon. Cook gently 1 hour, stirring very frequently. (Purple grape is best for each of these.)

Geo. C. Webster, of Benlah, Man., says:—"After using a MAGNET four years, it has given entire satisfaction. It runs easy and skims clean. The double support for the bowl and square gears are a great improvement."

TOMATO CREAM.

Mrs. Rotha Brophy, Brantford.

1 doz. large onions, 1 doz. large apples, 1 doz. tomatoes, ripe; peel and chop fine, boil until soft, strain through a sieve, when cold add $\frac{1}{4}$ lb. mustard, 1 qt. vinegar, 1 teaspoon red pepper, 1 lb. brown sugar, 1 tablespoon of salt, boil until thick and bottle.

Dairy School, Kingaton, Ont.—Skimming by the MAGNET—Cream 35 per cent., skim milk .015 per cent, Feb. 25th; March 7th, skim milk .01 per cent.

SPICED PEARS OR PEACHES.

1 peck pears or peaches, 5 lbs. granulated sugar, 1 quart white wine vinegar, season to taste. Boil sugar and vinegar 5 minutes and pour over the fruit. Let it stand 24 hours, then drain off the liquid and bring it to a boil again and pour over fruit and keep a weight on to keep fruit under liquid. Then put juice and fruit on until fruit is tender, and bottle.

Mr. T. S. Atmore, St. George, Ont., writes:—"Have used MAGNET over 5,000 times, is easy to wash and operate, a clean skimmer. It will last a lifetime. Will answer any inquiries regarding the MAGNET because it is all the makers claimed for it."

CRAB APPLE CATSUP.

3 lbs. prepared crabapple, $1\frac{1}{4}$ lbs. sugar, 1 pint vinegar, 1 tablespoon cinnamon, 1 tablespoon pepper, 1 tablespoonful cloves, $1\frac{1}{2}$ tablespoonful salt. Boil all together until as thick as jam.

Olive Beatty, Whitewood, Sask.—It would be impossible for us to do without our MAGNET Separator. We prize it highly and call it the baby of the house.

MUSTARD PICKLES.

1 quart large cucumbers chopped fine, 1 quart small cucumbers whole, 2 quarts small onions, 1 large cauliflower cut in pieces, 3 small green peppers and 3 large red peppers cut fine. Put each vegetable in separate dishes, cover with hot brine and let stand over night. In the morning drain off the liquid and put all together. Add 3 cups brown sugar, $\frac{1}{2}$ gal. cider vinegar, $\frac{1}{2}$ lb. mustard seed, $\frac{1}{2}$ oz. celery seed. Let come to a scald, make a paste of $\frac{3}{4}$ cup flour, $\frac{1}{4}$ cup mustard, $\frac{1}{2}$ oz. turmeric, stir in slowly and bring to a boiling point. The addition of 3 large onions chopped fine improves it. Add more sugar if desired. Excellent.

James N. Cox, Milk Tester, Windsor Mills, Que.—Skim milk from MAGNET barely a trace of butter fat, the best I ever tested.

PEPPER SAUCE.

1 large head cabbage, 12 good sized onions, 12 each red and green peppers all chopped fine. Salt and let stand over night. In the morning heat 3 pints vinegar with $1\frac{1}{2}$ lbs. brown sugar, 4 tablespoonsful each of mustard seed and celery seed. Throw over the chopped mixture and when cold bottle.

D. H. O'Byrne, Port Hammond, B.C.—Had no satisfaction with separator till I got the MAGNET. It is all you say it is. It is easy to turn, easy to wash and skims the milk better than any I have ever used.

MANHATTAN PICKLES (SWEET).

Wash a basket of gherkins and put in strong brine, sufficient to float an egg, for 36 hours, then place in crock and pour over the following mixture while boiling hot: 2 pints cider vinegar, 10 lbs. granulated sugar, 3 teaspoons cinnamon, 2 teaspoons cloves and 3 teaspoons mace tied in muslin bag.

Richard Sleman, Haydon, Ont.—My MAGNET gives perfect satisfaction. It is easy to wash only one piece in the bowl. It is very easy to turn and the double support to the bowl is a great advantage over other separators.

CELERY RELISH.

1 doz. celery, 3 red peppers, all cut fine; 2 quarts of vinegar, 1 small can of mustard, 2 oz. of curry, 2 tablespoons flour, salt to taste, 1 lb. of sugar. Dissolve mustard, curry and flour separately. Let come to boil in vinegar, then set back to simmer. First add flour, then curry, mustard and sugar and salt. After all are blended well then add celery. Boil 10 minutes.

Gerli J. Bildfell, Foam Lake, Sask., June 10, 1909.—My No. 2 MAGNET Cream Separator is a very good separator. It certainly pleases me.

Robt. McKenzie, Nettley Lake, Man., June 16, 1909.—We find the MAGNET is A-1, doubling our quantity of cream.

CELERY SAUCE.

30 large ripe tomatoes, 10 large onions, 5 red peppers, 15 tablepoons sugar, 5 tablepoons salt, 6 teacups vinegar, 4 head celery. Chop celery, onions and pepper fine, peel tomatoes and boil altogether for 1½ hours. Bottle in airtight jars.

G. Field Roberts, High Bank, P.E.I.—We like our MAGNET Cream Separator very much, it is easily worked and gives entire satisfaction.

RIPE CUCUMBER PICKLES.

Pare and remove the seeds from 1 doz. ripe cucumbers, then cut into strips, soak them in vinegar 24 hours, then drain off the vinegar. Prepare a syrup of a lb. of brown sugar to a quart of good vinegar, 1 red pepper, cinnamon and nutmeg to taste. Boil the fruit in the syrup for half an hour, skim out the fruit and boil the syrup 20 minutes longer, then pour it over the fruit.

H. C. Scott, Gaspereau Sta., N.B.—Our MAGNET Separator is perfect.

TOMATO CATSUP.

1 peck tomatoes, ¼ cup salt, 1 or ½ cup white sugar, 1 pint vinegar, 6 onions, 3 green or red peppers, cayenne to taste, 2 ozs. whole white peppers, ½ oz. whole cloves, ½ oz. whole allspice, 2 ozs. whole mustard seed, 2 oz. ground ginger. The whole spice to be tied in a bag. Boil 3 hours, strain and bottle.

Gustavus Falk, Westham Island, B.C.—Heard my neighbors complaining about their worm gear machines of different makes; purchased the square gear MAGNET, used it over 700 times with perfect satisfaction. I consider the square gear, the support to the bowl and strong rigid frame makes it far superior to any other.

SWEET VINEGAR PICKLES.

3 large firm cauliflowers, 2 quarts small yellow onions, 50 medium sized cucumbers, soak 24 hours in salt and water, drain off, then scald three times with boiling water for about 15 minutes, drain again, then put in crock and cover with the following: 2 quarts good vinegar, 1 pint water, brown sugar to taste, ½ lb. mixed spice. Bring all to a boil and pour over pickles. Leave bag with spice on top of crock. Cover firmly. Good in about 6 weeks.

M. Carlyle, Melbourne, Que.—Am pleased with my MAGNET. It runs very easy, washes easy and the top bearing to the bowl is important to a fast running machine. Tried three others, find MAGNET the best.

CHILI SAUCE.

1 bushel tomatoes, 3 quarts onions, 6 heads celery, 1 quart vinegar, 4 lbs. brown sugar, 3 dessertspoons mustard, 3 dessertspoons ground cinnamon, 2 nutmegs, 2 dessertspoons ginger, ½ teaspoon cayenne pepper, 2 handfuls salt (put in separately). Add vinegar 1 hour before taking off. Boil 3 hours, stir continually.

S. R. Porteous, Woodlands, Man., June 20, 1907.—We find the MAGNET easy to wash, easy to turn, and satisfactory in every respect.

A. Jones & R. Marshall, Gilbert Plains, Man., Sept. 23, 1907.—We could not get along without our MAGNET. It does its work well and runs easy.

PLUM OR CRABAPPLE CATSUP.

This catsup forms one of the best of relishes and should be more generally on the table, the receipt is, 3 lbs. fruit, 1½ lbs. sugar, 1 quart vinegar, 1 tablespoon of cloves, the same of pepper and cinnamon, 1 teaspoonful salt. Scald the fruit and put through colander, then mix all the ingredients together and boil until it is the consistency of jam.

Mr. and Mrs. S. Mitchell, Rouleau, Sask.—We wish to testify to the good and profitable results the MAGNET Cream Separator has given us.

TOMATO AND CELERY PICKLE.

30 ripe tomatoes, 10 large onions, 5 green peppers, 4 heads celery, 20 tablespoons sugar, 5 cups vinegar, 5 tablespoons salt. Cut the vegetables fine, mix well together and boil one hour and a half. This makes 4 quarts.

Chas. Bulhafner, of Wetaskiwin, Alta., says:—The square gear of the MAGNET is the proper gear for a fast running machine. It will easily outlast worm gear. The MAGNET is easy to turn. The one piece skimmer certainly saves time, not only are the bowl and skimmer easy to wash, but they are easy to put together and take apart. The MAGNET is made right.

SWEET TOMATO PICKLE.

7 lbs. green tomatoes, 3 lbs. brown sugar, 1 pint vinegar, ¼ oz. stick cinnamon. Boil tomatoes in salt and water until yellow, drain in colander. Heat vinegar, sugar, cinnamon until boiling, pour over tomatoes.

Mrs. Geo. Harris, North Portal, Sask., Sept. 10, 1907.—I like our MAGNET in every way. My little girl, ten years old, turns it. I made 24 lbs. of butter with the separator in one week, and the week before I had the separator I made only 17 lbs. It is easily washed, only one piece in the bowl.

CELERY SAUCE.

30 large ripe tomatoes, 4 heads of celery, 4 onions, 2 red peppers, 16 tablespoons sugar, 7 cups of vinegar, 4 tablespoons salt. Chop all up separately and cook until pretty thick.

Memorandum from the Government Creamery at Scotsburn, N.S. June 20, 1907.—Samples from the MAGNET Separator at J. N. Matheson: Cream, 96 per cent, skim milk .02 per cent. (Signed) Geo. Ransom, Mgr.

GOVERNOR SAUCE.

Slice 1 peck of green tomatoes and six large onions and four green peppers. Put in a crock and sprinkle one cup of salt and let them remain over night. In the morning drain them dry, put in a kettle and cover with vinegar. Add two cups of sugar, a cup of pickling spice put in a muslin bag, stew slowly for three or four hours or until the tomatoes are quite soft. If this sauce is stewed well, it will keep a long time.—Mrs. David C. Johnston, Whitewood, Sask.

CELERY SAUCE

30 ripe tomatoes, 5 large red peppers (handle with fork and knife), 10 large onions, 15 tablespoons of granulated sugar, 15 tablespoons salt, 6 cups best cider vinegar, 4 heads celery. Put all through mincer. Boil $1\frac{1}{2}$ hours.

FARMERS GET AN EASY RUNNING, SAFE AND DURABLE MACHINE IF THEY BUY A MAGNET.

George L. Haslam, Hazledean Farm, Springfield, P.E.I., says—We got a new howl for our MAGNET which increased its capacity up to 650 lbs. per hour. We are perfectly satisfied with it and so easy to operate my wife can separate the milk of ten cows with ease. Farmers with money to invest in an easy running, safe and durable machine will get it, if they buy a MAGNET.

MUSTARD PICKLES.

1 basket small cucumbers, 1 basket gherkins, 1 peck small onions, 2 cauliflowers, $1\frac{1}{2}$ gallons vinegar, 1 lb. mustard, $\frac{1}{2}$ lb. curry powder. Make a strong brine (strong enough to hold up a potato) and put in it the cucumbers, gherkins, onions and cauliflowers, let them soak for 2 or 3 days, then mix the mustard and curry powder with one quart of vinegar to a smooth paste, add the rest of the vinegar and the washed pickles, then boil for 10 minutes, stirring well all the time. Put away in bottles.—Mrs. W. A. Haight, Guelph.

Mrs. Geo. McGregor, Clyde, Alta., writes.—We have the MAGNET Cream Separator now for seven years and it has given good satisfaction. Would not be without it. I think it is the most substantial machine made.

TOMATO MUSTARD.

$\frac{1}{2}$ busbel tomatoes, 2 teacups of salt. Boil and strain through a sieve, return to the heater and boil down to one-half and add 1 oz. ground cloves, 1 oz. ginger, 1 oz. black pepper, $\frac{1}{2}$ oz. cayenne. When cold add 1 pint of vinegar and enough mustard to thicken (about $\frac{1}{2}$ lb. mustard).—Mrs. A. B. Petrie, Guelph.

IT IS A PERFECT CREAM SEPARATOR.

Henry S. Dick, Ponoka, Alta., Sept. 1, 1910, says:—I purchased a MAGNET one year ago. It is a perfect cream separator, easy to turn, easily cleaned, and skims clean.

FRENCH RELISH.

24 medium sized cucumbers, 2 cauliflowers, 1 quart chipped onions, 2 quarts green tomatoes, 6 green peppers, cut fine. Chop all together, salt and let stand over night. In the morning, scald in the same water and drain. Make up the following mixture:— $\frac{1}{2}$ lb. mustard, $\frac{3}{4}$ cup flour, 3 oz. tumeric, 5 cups brown sugar, 4 teaspoonfuls celery seed, 3 quarts of vinegar. Boil on the stove until thick, then pour over the strained vegetables and put away in pickle bottles.—Mrs. W. A. Haight.

DARK FRUIT CAKE.

3 cups of molasses, 1 cupful brown sugar, 1 cupful of butter (or shortening, if shortening is used, be sure to add salt), 1 teaspoonful each kind spice, $\frac{1}{2}$ nutmeg grated, 4 eggs, 1 cupful milk, 3 cupfuls raisins stoned, 3 cupfuls currants, 1 cupful Citron, $7\frac{1}{2}$ cupfuls flour, 1 teaspoonful soda, 1 square of plain chocolate, melted and stirred in makes a dark, rich cake. Bake slowly one hour. This receipt makes two loaves and keeps excellently.—Mrs. Andrew McRoberts, Ingleton, Alta.

Prof. H. H. Dean, Ontario Agricultural College, Guelph, Ont.—Its points are: minimum power required according to capacity, close skimming, steadiness of motion, ease to clean, general convenience. Glad it is a Canadian machine.

FRUIT CAKE.

3 eggs, 2 cups sugar, 1 cup butter, 1 cup molasses, 1 cup sour milk, 1 teaspoon mixed spices, 4 cups flour, 3 cups raisins, $1\frac{1}{2}$ cups currants, lemon peel.—Mrs. Owen England, East Oro, Ont.

James R. Pringle, Dewittville, Que., 1909, says:—We make a lot more butter with the MAGNET than with Creamery Cans. It skims clean, is easy to wash and the square gear is a great improvement. I like the top support to the bowl.

No. 1 FRUIT CAKE.

$2\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups shortening, 5 eggs well beaten, $1\frac{1}{2}$ cups blackstrap, 1 lb. raisins, 1 lb. currants, 5c. worth chopped nuts, $\frac{1}{4}$ teaspoon salt, 1 nutmeg, 1 teaspoon cloves, 2 pieces lemon peel, 1 teaspoon allspice, 2 pieces orange peel, 1 teaspoon cinnamon, $\frac{1}{4}$ cup sour cream, 2 teaspoons soda, 5 level cups flour, no more.—Mrs. Bessie Embury, Ormsbury, Ont.

BREAD FRUIT CAKE.

1 cup bread sponge taken from sponge when light, add 1 cup brown sugar, $\frac{1}{2}$ cup butter creamed, 1 egg well beaten, cream again with above, mix $\frac{1}{2}$ teaspoon of soda dissolved in $1\frac{1}{2}$ teaspoons of water, $\frac{1}{2}$ teaspoon allspice, cloves and nutmeg, flour enough to make a cake of usual consistency, add $\frac{3}{4}$ lb. seedless raisins. Do not stir, but mix carefully, turn in a well buttered pan and bake in moderate oven.

PERFECTLY SATISFIED.

Mr. Franz Haffner, of Plum Coulee, Man., says:—We are perfectly satisfied with the MAGNET. It is easy to turn and clean.

COBURG CAKES.

$\frac{1}{2}$ lb. sugar, brown, $\frac{1}{4}$ lb. butter, 2 eggs, $\frac{1}{2}$ lb. flour, little salt, 1 teaspoon cinnamon, $1\frac{1}{2}$ teaspoons mixed spice, 1 tablespoon treacle, $\frac{1}{2}$ teaspoon baking soda. Put flour and sugar in basin, add spice and soda and mix well, put butter into a pan to melt, add syrup, pour in among dry ingredients, beat up the eggs, add them. Bake about 20 minutes in moderate oven. Bake in small tins.—Miss Lilly Lindsay, Guelph.

W. L. Kirkpatrick, Saskatoon, Sask., 1909, says:—We are pleased with the MAGNET. It saves us money every day and is safe when children are around."

HOT WATER CAKE.

1 egg, 3 tablespoons sugar, 1 tablespoon butter, 1 cup syrup, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, a little nutmeg, 2 cups flour. Mix altogether well and then add 1 cup boiling water. Mix thoroughly. Bake in quick oven.—Mrs. J. Wideman, of Castor, Alta.

I have used a number of other makes, but find the MAGNET is the best machine I ever used."

Wm. Mitchell, Fergus, Ont.—The MAGNET square gears are superior to worm gears and we make better butter from the MAGNET.

KENTISH CAKE.

$\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. sugar, 1 oz. grated chocolate, 1 oz. grated almonds, 3 eggs, 1 oz. desiccated cocoanut, $\frac{1}{2}$ teaspoon baking powder. Beat to a cream butter and sugar, add almonds, chocolate, cocoanut. Beat the eggs till very light and mix baking powder through the flour. Add those to the others and beat all well together. Bake in a flat cake tin for 40 minutes.

Pearl A. Arthur, Rockburn, Que., 1909, says:—The MAGNET turns easy, skims clean and is easily washed. We make better butter now than with the cans. We like the MAGNET.

GINGER COOKIES.

1 cup sugar, 1 cup shortening, 2 eggs, 1 cup molasses, 1 teaspoon ginger, 2 teaspoons soda, 1 teaspoon of mixed spice, a pinch of salt, 4 tablespoons hot water, flour enough to mix.—Mrs. James Hill, Edy's Mills, Ont.

MORE BUTTER, BETTER BUTTER AND GET BETTER PRICE.

Edwin R. Allaby, Harford Brook, N.B., 1906, says:—I make more butter, better butter, churn easier, get a better price with same number of cows, since I got the MAGNET.

DATE COOKIES.

2 cups oatmeal, 2 cups flour, 1 cup brown sugar, 1 cup butter, $\frac{1}{4}$ cup lard, $\frac{1}{2}$ cup milk, 2 teaspoonsful baking powder. Directions—Mix oatmeal, flour and sugar together, then add remaining ingredients. Roll very thin and cut as for cookies, spreading the following filling on, putting two together and baking in slow oven.

FILLING—1 lb. dates, $1\frac{1}{2}$ cups hot water, $\frac{3}{4}$ cup brown sugar. Cook until soft. Add 1 teaspoon vanilla and let cool.—Mrs. A. B. Peetrie, Guelph, Ont.

READ WHAT A BUTTER MAKER FROM WISCONSIN SAYS.

J. A. Stokke, Telfordville, Alta., Oct. 3rd, 1910, says:—The MAGNET Separator cannot be beaten for clean skimming, easy turning and the strong square gear I consider it to be much more durable than a worm gear. It will outlast a good many worm gears and the change of capacity for a few dollars without changing the frame should be enough to convince every farmer to buy a MAGNET. I am a butter maker by trade, having made butter in Wisconsin for ten years before coming to Canada, and have had experience and used many makes of separator. I will name a few that I have used: D—h, W—n, S—s, E—e, U. S. and D—l. I must say the MAGNET is ahead of them all.

PRINCE OF WALES CAKE.

Dark Part—1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 cups flour, 1 cup chopped raisins, 1 tablespoonful soda dissolved in warm water, 1 tablespoonful molasses, yolks of 3 eggs, 1 tablespoonful of each, cloves, spice, cinnamon.

White Part—1 cup sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup butter, whites of 3 eggs, 1 tablespoonful baking powder, 2 cups flour. Bake in jelly tins and put together with icing.—Mrs. Edward Walker, New Ross, Lunenburg Co., N.S.

WORTH TWICE THE MONEY.

Dan, Buck, Gilman, Que., 1909, says:—The MAGNET does all you claim for it and is superior to any other that I have seen. I would not be without it for twice the money.

ONE EGG LAYER CAKE.

Cream 1 cup of sugar and butter the size of an egg, add 1 egg, 1 cup of milk, 2 teaspoons of baking powder, 2 cups of flour and a pinch of salt.—Miss Cathie Johnston, Springbank, Alta.

STRAINER IS FINE.

B. Johnson, Markerville, Alta., May 7th, 1910, says:—I have been using your MAGNET strainer for about two months. I am highly pleased with it, and would not do without it. It is so simple and will last a lifetime. I highly recommend this strainer to anyone using a cream separator. Wish you every success.

LAYER CAKE.

$\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. sugar, 3 ozs. butter, 1 cup milk, 1 oz. baking powder, 2 eggs.—Mrs. Wm. Rheintgen.

THE MAN WHO HAS ANY IDEA OF MACHINERY WILL BUY A SQUARE GEAR MAGNET.

Mr. Charles Desjardins, of St. Pierre, Man., says:—The man who has any idea about machinery will undoubtedly choose the MAGNET on account of it being a square gear machine, that is if he wants to have a machine that will last as long as he will live.

LAYER CAKE.

3 eggs, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ tablespoon butter, 3 tablespoons milk, 2 teaspoons baking powder, $1\frac{1}{2}$ cups flour. Mix butter and sugar together.—Mrs. John Waters, Jarvis, Ontario.

James I. Irwin, Fitzsursice, Sask., 1909, says:—Well pleased with the MAGNET Cream Separator. The double support to the bowl, the strong square gear makes it easy to turn and durable. It is easy to wash. We are making a half more butter from the same number of cows than we did with our old separator. The MAGNET should sell itself because it pays.

LAYER CAKE.

1 cup sugar, 2 eggs, 2 tablespoons butter, $\frac{3}{4}$ cup milk, 1 teaspoon soda, 2 teaspoons cream of tartar, 2 cups flour. Cream butter and sugar, add eggs, then milk, lastly soda and cream of tartar in flour. Do not stir too much.—Mrs. Geo. Pool, Wayside, Ont.

George Harbottle, Gordenville, Ont.:—My MAGNET is a perfect skimmer, not leaving a trace of butter fat in the milk. The square gears are better than other makes, will wear longer. Its double supported bowl will give good results. It gives me perfect satisfaction in every way.

THE MAGNET SAVES BOTH THE FARMER AND HIS WIFE.

Mrs. M. Hopkins, box 50, Morden, Man., says:—I think the MAGNET Cream Separator is a great saving to both the farmer and his wife. It is easy to turn and clean.

LEMON COOKIES.

Dissolve 1 tablespoon cooking ammonia in a cup of milk, dissolve 2 cups white sugar in with cup of milk, 2 eggs beaten well, 1 cup butter, 1 spoonful of oil of lemon. Beat all well. Add flour enough to mix and roll out as other cookies. Cut and bake in a quick oven.—Mrs. S. Richmire, Cardinal, Ont.

Mrs. W. C. McNab, Tisdale, Sask., 1910, says:—The MAGNET gives perfect satisfaction and recommend it to all.

SUGAR COOKIES.

2½ cups sugar, 1 cup lard, 2 eggs, 1 cup sour milk or cream, 1 teaspoon soda dissolved in the milk. Flour to make a soft dough. Roll thin, bake in quick oven.—Mrs. Edward Walker, New Ross, Lun. Co. N.S.

Daniel Murphy, Lindsay, Ont.—My MAGNET is easy to turn, easy to clean, and built to last.

J. Baptist David, Val des Bois, Que., 1909, says:—I counsel my friends to buy a MAGNET, because the one I bought from you satisfied me.

SUGAR COOKIES.

2 cups sugar, 2 eggs, 1 teaspoon soda, ½ cup butter, flavoring, ½ cup lard, 1 cup sour milk. Add enough flour for a nice dough.—Mrs. Samuel Nixon, Waweig, Char. Co., N. B.

TRIED FOUR WORM GEAR SEPARATORS—MRS. BROWN SAYS SQUARE GEAR MAGNET IS FAR SUPERIOR.

David W. Brown, Gadsby, Alta., July 16th, 1910, says:—The No. 3 MAGNET is as near perfection as it is possible to get it. For close skimming and clean cream it is unsurpassed, also ease of turning and in washing. Mrs. Brown has handled four different makes of separators and finds the MAGNET superior to them all, especially in washing and putting together, and the square gear will add to the life of the machine, as we have had enough of worm gear styles. Wish your Company every success.

OATMEAL COOKIES.

2 cups flour, 2 cups fine oatmeal, 1 large cupful butter, 1 cupful sugar, 2 small teaspoonfuls soda, about ½ cup of water, or enough just to mix. Crumble the butter into the flour until just like sand. Add the remainder of the ingredients and roll out thin. Cut into squares with a knife and put them into a dripping pan, allowing them to touch each other. Bake in a quick oven, but do watch that they do not burn.—Jennie Armstrong, Stoneleigh, Ont.

THE MAGNET THE BEST THING THAT EVER CAME TO OUR HOUSE.

Mrs. Leonard Davies Hansom, of Victoria Farm, Clan William, Man., says:—I must say the MAGNET is the best thing that ever came to our house. I milked five cows since the 1st of May. I have made 500 lbs. of butter and had for my own use as well. I would not have done it without the separator. You can print this letter. Wishing you every success, I am,

COOKIES (GOOD).

3 eggs, 1 cup sugar, 1 cup butter, 1 teaspoon vanilla, 1 teaspoon soda 2 of cream tartar in enough flour to make stiff. Roll out and bake in a quick oven.—Mrs. Jno. Waters, Jarvis, Ont.

James McKinlay, Boharm, Sask., 1907, says:—I am well satisfied with the MAGNET. It is easy and simple to work and a good skimmer. I tried the M—e but bought the MAGNET.

PEANUT COOKIES.

1 pint peanuts chopped fine 2 tablespoons butter, 1 cup sugar, 3 eggs 1 teaspoon baking powder, 2 tablespoons milk, a pinch of salt. Cream butter and sugar, add the beaten eggs, nuts and other ingredients and enough flour to make a soft dough. Roll and cut in circles.—Mrs. Geo. Pool, Wayside, Ont.

Anselin Menard, St. Marthe, Ont.—My MAGNET is easy to turn and one piece in the bowl makes it easy to clean. It skims perfectly. It is strongly constructed and the gears a great improvement.

GINGER COOKIES.

1 cup sugar, 1 cup lard, 1 cup black molasses, 1 cup sour milk, 1 tablespoon ginger, 1 tablespoon soda. Flour to roll out.—Mrs. Geo. Pool, Wayside, Ont.

George Morrison, Kinnear's Mills, Que., 1909, says:—The MAGNET'S superior points over other separators are its easy turning, better apply tank, double hearing bowl one piece skimmer, easy to clean and the brake. Am satisfied in every way with the working of the MAGNET.

COOKIES.

1 egg, 1½ cups brown sugar, 1 cup shortening, ¼ cup milk, 1 teaspoon soda, 2 teaspoons cream tartar and flour enough to roll thin.—Mrs. Dennis Latimer, Gannanoque, Ont.

SAYS BUY A MAGNET.

H. B. Hengitten, Bowden, Alta., says:—I have been using a MAGNET Separator No. 1 for over three years, and it has given me entire satisfaction, and I would advise any person needing a separator, to buy a MAGNET.

COOKIES MADE WITHOUT EGGS.

1 cup sugar, ½ cup butter, ¼ cupful sour milk, 1 teaspoonful soda, with flour to make the batter stiff enough to roll. Different kinds of spices, carraway seed, raisins, chopped figs, etc., may be added to vary these cookies.—Jennie Armstrong Stoneleigh, Ont.

THE CHANGING TO A LARGER CAPACITY IS A GOOD THING.

Mr. J. M. Hodgson, of Hartney, Man., says:—The MAGNET Cream Separator is a good clean skimmer and turns easy, and I must say I like the way it is built. The strong square gear and the two bearings took my eye after I first saw it. It will wear a long time on account of the way it is made. It is closed in and is easy to oil, and I admire the brake. I like the changing to a larger capacity, if needed, which is a good thing.

SUGAR COOKIES.

2 cups sugar, 1 cup butter or half butter and lard, 3 eggs, $\frac{1}{2}$ teacup sweet milk, 2 teaspoons of baking powder. Enough flour for a nice dough, a little salt, vanilla or lemon flavoring. Roll thin and bake in a hot oven.—Mrs. David C. Johnston, Whitewood, Sask.

M. McArthur, Whitewood, Sask., 1907, says:—My prejudice against the cream separator has all been dispelled by using the MAGNET. It is a great labor saver, being more easily operated than others I have used.

A FAVORITE SODA CAKE.

Into 1 lb. of fine flour rub 6 ozs. butter, 6 ozs. currants, 1 teaspoonful of ground ginger, $\frac{1}{4}$ of a nutmeg. Mix these ingredients with 2 well beaten eggs and $\frac{1}{2}$ teacupful warm milk in which 1 teaspoonful of carbonate of soda has been dissolved. Place in a cake tin lined with greased paper and bake in a moderate oven for 2 hours.—Mrs. Westland, Shortreed, B.C.

THE MAGNET THE PRIDE OF ALL SEPARATORS.

Wm. Ganghlin, Denisons Mills, Que., 1909, says:—The MAGNET is strongly built, runs easy, skims clean and easy to wash. You do not have to turn the crank with two hands, using your whole strength like other machines I have seen. You can sit beside the MAGNET and turn it with the greatest comfort and ease.

DROPPED FRIED CAKES.

2 eggs, 1 cup sugar, 1 cup sweet milk, 2 tablespoons melted butter, 2 teaspoons baking powder. Flour enough to drop from the spoon.—Mrs. C. C. Medler.

MAGNET BEATS THEM ALL AT THE O. K. CREAMERY.

C. C. Morgan, Morningside, Alta., Oct. 1st, 1910, says:—The M. NET Separator is running fine, test has run the best last month of any machine sending cream to the O. K. Creamery.

RAILROAD CAKE.

Break 2 eggs in a cup, fill it up with sweet cream, 1 cup of sugar, $1\frac{1}{2}$ cups flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, a little nutmeg and salt. (Good).—Mrs. Wm. Stone, Melancthon, Ont.

KNOWS THE MAGNET IS THE BEST.

Mr. J. W. King, Headingly, Man., says:—The MAGNET skims perfectly in every respect. I like the bowl supported at both ends, it runs perfectly true. I know your machine is the best on the market, because I have tried them all. It is easy to clean on account of few pieces. The square gear is very strong and the machine is easy to turn. It saves lots of work and Mrs. King says she would not do without it. I am satisfied.

JOHNNY CAKE.

1 cup of corn meal, heaped, 2 cups flour, 1 cup sugar, 1 cup milk, 3 eggs, $\frac{1}{2}$ cup butter, 3 teaspoonfuls of baking powder. Bake in a quick oven.

GREAT SATISFACTION.

Mrs. Adolphe Roy, Guigues, Que., 1909, says:—The MAGNET Cream Separator gives me great satisfaction.

NEIGHBORS SURPRISED.

Isaac Smith, Dodd's Lake, Que., 1909, says:—The MAGNET has taught us how to make more money out of butter. We have gained a much larger profit out of our ten cows. We surprised our neighbors with the amount of butter we now make.

Thomas Davidson, Huron, Ont.—The double supported bowl and square gear makes the MAGNET far superior to any other.

RAISIN PUFFS.

Two eggs, $\frac{1}{2}$ cup butter (less will do), 1 cup milk, 1 cup of stoned raisins chopped, 2 cups flour, 3 teaspoons of baking powder; steam half hour in small cups not quite half full. This is enough for eight cups.—M. E. Duncan, Calgary, Alta.

FILLING.

1 cup white sugar boiled to a syrup, 1 cup ground raisins, white of 1 egg, beaten. Beat egg, stir in raisins, then pour in boiling syrup.—Mrs. P. E. Girard, Lamerton, Alta.

Mrs. Walter Phillips, Bleakmore, Sask., 1907, says:—The MAGNET Cream Separator I bought is just as recommended. My girl and boy do the most of the separating (youngest 9 years).

HOT WATER CHOCOLATE CAKE.

Two tablespoons butter, 1 cup if sugar, yolk of 1 egg, 2 squares of chocolate (less than half cup grated chocolate) dissolved in half cup of boiling water, 1 teaspoon soda dissolved in half cup more of boiling water, 1 teaspoon baking powder sifted with $1\frac{1}{2}$ cups flour and 1 teaspoon vanilla. Mix in order given.—M. E. Duncan, Calgary, Alta.

Thos. A. Holbrook, Hamilton, Ont.:—My little girl of seven years turns the MAGNET. It is easily cleaned and perfectly simple.

Pat. Coughlin, Denisons Mills, Que., 1909, says:—I recommend the MAGNET because it is easy to turn, easy to wash and is a good skimmer.

APPLE SAUCE CAKE (Without Eggs).

1 cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups apple sauce, 2 cups flour, 2 level teaspoons soda dissolved in apple sauce, 1 teaspoon cinnamon, about $\frac{1}{4}$ of nutmeg, $\frac{1}{2}$ cup raisins, pinch of salt.—M. E. Duncan, Calgary, Alta.

RHUBARB FOR PIES.

Cut rhubarb in small pieces, pack tight in gem jar, fill full of cold water; seal tight. Will make fresh pies for winter. Gooseberries will keep the same way.—Mrs. A. B. Petrie.

ICING FOR CAKES

2 lbs. granulated sugar, $\frac{1}{2}$ teaspoonful cream of tartar, enough water to dissolve and boil to a rope degree, then take off and beat on the side of the pan until it becomes white and thick. If it is too thick add a little water and melt on stove. Any flavor can be added, vanilla, raspberry, etc., or chocolate. When thin pour on cake and let stand to harden.—Mrs. W. A. Haight.

A NICE JOHNNY CAKE.

Without eggs. 1 cup flour, 2 cups corn meal, 1 cup sugar, 1 cup sour cream, 1 cup sour milk, a little salt, 2 small teaspoons soda, 2 heaping teaspoons baking powder.—Mrs. Wm. Thornton, Bluevale, Ont.

MAGNET SQUARE GEAR WILL OUTLAST FOUR WORM GEARS.

L. M. Larson, Magrath, Sept., 23rd, 1910, says:—The MAGNET Cream Separator is perfectly satisfactory. The square gear is the only practical build of a separator and will undoubtedly outlast four worm gears.

JOHNNY CAKE.

Beat well 1 large egg and $\frac{1}{2}$ cupful of brown sugar, add $\frac{1}{2}$ cupful of sour cream into which has been stirred a teaspoonful of soda. Thicken with a cupful of yellow meal and flour enough to make a batter. Pour into a pan and bake in a hot oven. Serve hot, with butter, boney or maple syrup.—Mrs. E. A. Roadhouse, Calgary, Alta.

The MAGNET awarded First Prize in the Farm Dairy Section for 10 lbs. butter put up in one pound prints, exhibited by Mrs. Laing, Stonewall, Manitoba.

CHOCOLATE LOAF.

Grate $\frac{1}{2}$ cup chocolate, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg, $\frac{1}{2}$ cup sugar. Boil all together till a custard, then cool, mix together 1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs beaten, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda in a little hot water, 2 cups flour. Stir altogether, then add custard last. Bake in rather a slow oven. (White icing.)—Mrs. John Waters, Jarvis.

E. M. Barup, East Pinnacle, Que., 1909, says:—The MAGNET suits me well. It is easily cleaned, turns easy and requires but little oil.

BROWN CAKE.

Cheap to make and very good.

4 cups of flour, 2 cups sour milk or buttermilk, 2 cups brown sugar, 1 cup lard, $\frac{1}{2}$ cup butter, 1 cup currants, 1 cup raisins, 1 tablespoonful mixed spices, 2 teaspoons of soda in $\frac{1}{2}$ cup boiling water $\frac{1}{2}$ teaspoon salt. Bake in a good oven.—Mrs. W. Fry, Cherry Bloss Farm, Roseau Falls, Ont., March 16, 1909.

MAGNET DOES ITS WORK WITH EASE.

Wm. T. Passey, Magrath, Alta., Sept. 23, 1910, says:—Am bigly pleased with the MAGNET, as it does perfect work, and does it with ease.

ENGLISH SHORT CAKE.

3 cups of flour, with 1 teaspoonful each of soda and baking powder sifted with it, rub 3 parts of a cup of butter or lard into it, then add 1 cup of white sugar. Wet up like pie paste, using sweet milk. Cut in squares to bake. Flavor to taste.—Mrs. Neil Wilson, Guelph.

J. A. Cauchon, Lorrainville, Que., 1909, says:—I like the MAGNET and consider the double supported bowl could not be improved.

FEATHER CAKE.

2 cups sugar, 3 cups flour, $\frac{1}{2}$ cup butter, 1 small cup milk, 3 eggs, 2 teaspoonfuls cream tartar, 1 teaspoonful soda.—M. Mellett, Union Road, P. E. I.

JAM CAKE.

2 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup berries, 1 teaspoon soda dissolved in hot water, $1\frac{1}{2}$ cups flour, 2 tablespoons sour milk, add berries after flour.—Mrs. W. M. Evans, Vancouver, B.C.

THE MAGNET MAKES MORE BUTTER AND THE CREAM IS CLEANER AND RICHER.

Mr. John Krombe of Oak Brook, Man., says:—The MAGNET Cream Separator is just as represented in every respect. I am well satisfied. We make more butter and the outter and cream is much cleaner and nicer. The MAGNET is easy to clean and runs easy and skims clean. We declare that to buy a MAGNET is a paying investment to any farmer.

BANANA CREAM CAKE.

Cream 1-3 of a cup of butter with 1 cup of sugar, and the yolks of 2 eggs, $\frac{1}{2}$ cup of sweet milk and $1\frac{1}{4}$ cups of flour sifted with $2\frac{1}{2}$ level teaspoons of baking powder, and lastly the whites of eggs beaten stiff. Bake in a square tin. When baked dispose on the top four bananas, peeled and cut in halves lengthwise, then cover with whipped cream.—Miss Cathie Johnson, Springbank, Alta.

Olive Beatty, Whitewood, Sask.—It would be impossible for us to do without our MAGNET Separator. We prize it highly and call it the baby of the house.

SURPRISE CAKE.

Cream together $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups sweet milk, 2 beaten eggs, 2 teaspoons cream tartar, 1 teaspoon soda, 3 level cups flour, 1 tablespoon finely chopped mixed peel, 1 teaspoon any essence. Bake in 2 layers.—Mrs. Bessie Embury, Ormsby, Ont.

J. Blanchard, Croton, Ont.—Our MAGNET can't be beat for skimming.

J. W. Gilson, Crossfield, Alta., says:—Your MAGNET Cream Separator gives the best of satisfaction in every respect.

WHITE CAKE.

1 cup granulated sugar, 3 tablespoonfuls shortening, 1 cup milk, $\frac{1}{2}$ nutmeg, a pinch of ground cinnamon or any other spice that may be desired, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, $2\frac{1}{2}$ cupfuls flour. This baked in rather a slow oven gives a result which is a good imitation of the old fashioned Election Cake. Raisins or currants may be added, as desired.—Jennie Armstrong, Stoneleigh, Ont.

THE TWO SUPPORTS FOR THE BOWL CAUGHT MY EYE.

Mr. S. W. Anger, of Coulee, Man., says:—Our MAGNET is doing first class work. The two supports to the bowl and the square gear caught my eye, and I think the brake is great. No waiting for the bowl to stop makes it so that we can have it all washed by the time other separators are done running. I always speak a good word for the MAGNET, as I am sure it is a pleasure.

WHITE CAKE.

$1\frac{1}{2}$ cups sugar, 1 cup milk, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 egg, 2 teaspoons baking powder.—Albert Mariette, Ardoise, Hants Co., N.S.

WON THE MAGNET GOLD WATCH AT COCHRANE.

James Patterson says:—We won the gold watch at Cochrane and it is a prize worth winning. It was the best prize there. It was the keenest competition that ever I have seen, but the MAGNET came out on top and that is where she belongs. It is a first-class separator, the MAGNET.

LIGHT CAKE.

1 egg beaten separately, 1 cup sugar, 2 tablespoons butter, $\frac{3}{4}$ cup milk, 2 scant cups flour, 1 teaspoon vanilla, 1 teaspoon soda, 2 teaspoons cream tartar.—Mrs. Denis Latimer, Gananoque, Ont.

A WOMAN KNOWS BEST.

Mrs. David C. Johnston, Whitewood, Sask., writes:—I use the MAGNET Separator and I like to help you on with your cook book. For if the book will be as good as the Separator, it will be a hard thing to part with. I always recommend the MAGNET to my neighbors and some have purchased on my recommend, for they say a woman knows more about it than men. I milk nine cows and separate myself. Wishing you every success.

JERSEY LILY CAKE.

2 eggs, 1 cup sugar, $\frac{3}{4}$ cup butter, 1 cup sweet milk, 1 cup chopped raisins, $\frac{1}{2}$ of a lemon peel, vanilla (to taste), 3 teaspoonfuls baking powder, 2 cups of flour. Bake in moderate oven.—Mrs. Edmund E. Harrison, Ingoldsby, Ont.

Grace E. McCallum, Campbellton, Ont.—We make a great deal more butter now we have a MAGNET from the same number of cows. My little sister seven years old can turn it quite easily. It is easy to wash, easy to turn and satisfactory in every respect.

WALNUT CAKE.

1 $\frac{1}{2}$ cups sugar, 1 $\frac{1}{2}$ cups butter, 3 eggs, whites and yolks beaten separately, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 cup chopped walnuts.—Miss Belle Walker, Guelph.

W. J. Stephens, Otter Lake, Que., 1909, says:—I do not wish a better cream separator than the MAGNET, because it turns easy, is easily washed and skims clean.

ALMOND NUT CAKE.

1 egg, $\frac{1}{2}$ cup of coffee sugar, $\frac{1}{2}$ cup butter, 1 cup raisins, 1 teaspoon cinnamon, $\frac{1}{4}$ cup almonds, $\frac{1}{2}$ teaspoon of soda in $\frac{1}{2}$ cup of butter-milk, flour to thicken. Bake in square cakes and ice.—Mrs. Irwin Hodgins, Lucan, Ont.

MAGNET DOES BEST WORK.

Wm. Klaus, Stettler, Alta., Sept. 7th, 1910, says:—The MAGNET Cream Separator is easy to turn and easy to clean, and none of my neighbors have one that works like it.

NUT CAKE.

2 eggs (whites beaten separately), $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, 2 cups flour, 1 cup nut meats, add 1 egg last thing.—Mrs. C. C. Medler.

Gordon Plant, Ranchvale, Man., 29th Sept., 1907, says:—This is to certify that I bought of your representative a MAGNET Cream Separator, and I now it is the best thing of its kind. I find the MAGNET easily turned and cleaned. No more worm gear for me.

WHITE FRUIT CAKE

2 cups sugar, 1 cup butter, 3 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ lb. chopped almonds, 1 cup grated cocoanut, $\frac{1}{2}$ glass white wine, $\frac{1}{2}$ lb. fine cut citron, whites of 8 eggs. Water may be used instead of wine. This quantity makes two loaves. Bake about 1 hour.—Miss Belle Walker, Guelph.

John Newbury, Maple Creek, Sask., 1910, says:—We are entirely satisfied with the MAGNET. It skims close, is easy to turn and satisfactory in every way.

WHITE FRUIT CAKE.

1 cup butter, $2\frac{1}{2}$ cups sugar, 5 eggs, 1 cup sweet milk, 4 cups flour, 1 lb. citron peel, 1 lb. cocoanut, 1 lb. blanched almonds, 4 teaspoons baking powder. Bake $1\frac{1}{2}$ hours in a slow oven. Chop nuts and peel up fine.—Mrs. Geo. Sargent, Hartshorn, Alta.

W. A. Clifford, Grenville, Ont., says:—My MAGNET gives splendid satisfaction.

WALNUT CAKE.

Whites of 3 eggs, 1 cup of sugar, cream $\frac{1}{2}$ cup butter with the sugar, add the whites of the eggs. $\frac{1}{2}$ cup of sweet milk, 1 cup of flour, 2 teaspoons of baking powder, $\frac{1}{2}$ cup of chopped walnuts, $\frac{1}{2}$ teaspoon of vanilla, $\frac{1}{2}$ cup of cornstarch, a pinch of salt.—Miss Cathie Johnston, Springbank, Alta.

NO COST FOR REPAIRS.

Myrtle Johncox, Portage du Fort, Que., 1909, says:—The MAGNET satisfies us and has cost nothing for repairs.

CREAM CAKE.

Beat together 1 cup of sugar and 2 eggs, then add 1 cupful of sweet cream, 1 2-3 cupfuls of flour, 3 teaspoonfuls baking powder. Stir together and bake in rather brisk oven.—Mrs. N. A. Evans, Jackson Coulee, Alta.

MADE NEARLY FORTY POUNDS OF BUTTER MORE WITH THE MAGNET.

W. T. Butcher, Stand Off, Alta., Oct. 17th, 1910, says:—The MAGNET is giving entire satisfaction and we are quite sure if we had used one all the time, we should have been very much farther ahead. Our gains in the three months it has been in use, milking the same number of cows with the exception of one two-year-old extra in July and August. The month previous to using the MAGNET we made 60 lbs. of butter, that was in May. June we made 95 lbs. 7 oz., and in July we made 105 lbs. 7 oz., and August 106 lbs. 7 oz. We believe it is all due to the MAGNET.

CHILDREN'S SPONGE CAKE.

1 cup sugar, 2 eggs broken into a cup and cup filled with cream beat, $1\frac{1}{2}$ cups flour, sift 3 teaspoons of baking powder with flour 2 or 3 times. Beat altogether for five minutes. Bake in patty pans. Nice for the little folk luncheon.—Mrs. W. Welch, Ferry Point, Alta.

Julius Lots, Winnipeg, Man., Aug. 23rd, 1907, says:—The MAGNET is the very strongest separator. So easy to turn that a boy or girl can operate it. The bowl of the MAGNET is supported at both ends and this is a great advantage.

OATMEAL CAKES.

2 cups rolled oats, 2 cups flour, 1 cup brown sugar, 1 cup butter or $\frac{3}{4}$ cup lard, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder.—Mrs. George McGregor, Clyde, Alta.

Foam Lake Agricultural Society, Foam Lake, Sask.:—Mrs. D. E. Herrick, using a MAGNET, won gold watch, being first prize.

Archie Fraser, Spencerville, Ont.—My MAGNET is easy to operate, simpler to set up and less trouble to wash than any separator I have tried.

OATMEAL CAKES.

$2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ cups oatmeal, 1 cup sugar, 1 cup lard, or half lard and half butter, $\frac{3}{4}$ cup sweet milk or water, 2 teaspoons baking powder, a little salt if lard is used, if butter is used you will find it salty enough. Roll thin and bake in a hot oven.—Mrs. David C. Johnston, Whitewood, Sask.

EIGHT YEAR SON TURNS MAGNET FOR NINE COWS.

F. Tippins, Charteris, Que., 1909, says:—With the MAGNET I made $6\frac{3}{4}$ lbs. more butter in one week from nine cows. I would sooner give \$100.00 for the MAGNET than \$50.00 for the other makes of machines I was shown.

OATMEAL CAKES.

1 cup of brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup of flour. Mix oatmeal enough to thicken and drop on buttered pans. Flavor with raisins, currants, vanilla or lemon.—Mrs. Wm. Rheintgen.

MR. BARON KNOWS—HE TRIED TWO BEFORE GETTING THE MAGNET.

Adam Barin, Stony Plain, Alta., Oct. 10th, 1910, says:—I was looking for a good, strong, square gear cream separator, like the MAGNET. It is strong and easy to operate. Any child can operate this machine. I had two different kinds of cream separators before, one the C—one year old, which I cannot use any more, and one E—one, which I spent lots of money for repairing them. I think the MAGNET is the best machine.

SCOTCH CAKE.

1 cup white sugar, 1 cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{4}$ teaspoon soda, white of 1 egg. Soda dissolved in water. Beat sugar, butter, lard and egg together. Flavoring.—M. Mellett, Union Road, P. E. I.

Frank Mann, Grayson, Sask., 1909, says:—I am satisfied my MAGNET is the best machine I have seen. No other separator skims as clean as the MAGNET or so easy to turn.

LUNCH CAKE.

1 egg, 1 cup brown sugar, $\frac{1}{2}$ cup shortening, 1 cup sour milk, 1 cup seeded raisins, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful each cloves and nutmeg, a pinch of salt, $1\frac{1}{2}$ cups of flour, 1 teaspoonful of soda. Bake in moderate oven.—Mrs. Neil Wilson, Guelph, Ont.

John Fairgrey, Glen Small, Ont.—I am well pleased with my MAGNET, close skimming, easy in turning, easy washing, its double supported bowl, square gears and good, solid construction. I would not take one hundred dollars for it to-day if I could not get another like it.

PRINCE OF WALES CAKE.

1 cup of brown sugar, $\frac{1}{2}$ cup butter, 4 tablespoons molasses, $\frac{1}{2}$ cup buttermilk, 1 cup seeded raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 2 cups flour.—Mrs. Geo. McGregor, Clyde, Alta.

H. McFadden, Lorrainville, Que., 1909, says:—Good for you. I am using a MAGNET Cream Separator with best results.

SPONGE CAKE.

$1\frac{1}{2}$ cups sugar, 3 eggs, $\frac{1}{2}$ cup cold water, 1 teaspoonful soda, 2 teaspoons cream tartar, $2\frac{1}{2}$ cups flour. Beat eggs 5 minutes, then beat eggs and sugar 2 minutes. Flavor with lemon.—Mrs. Samuel Nixon, Waweg, Cbar. Co., N. B.

THE YOUNGEST KNOWN OPERATOR.

P. E. Girard, Lamerton, Alta., Sept. 6th, 1910, says:—We find our MAGNET perfectly satisfactory in every way. Our three-year-old boy is able to get up speed. The MAGNET is easy to turn. It is easy to clean and handle. We recommend the MAGNET to all intending purchasers.

SPONGE CAKE.

Beat 3 eggs 3 minutes, add 1 heaping cup sugar, beat 5 minutes, now stir in 1 teacup flour with which is sifted 1 teaspoon cream tartar. Beat this 3 minutes before adding $\frac{1}{2}$ teaspoon soda. Lastly stir in 1 cup flour and beat thoroughly. To be eaten while fresh as it has no shortening.—Mrs. Bessie Embury, Ormsbury, Ont.

Gerli J. Bildfell, Foam Lake, Sask., June 10th, 1909:—My No. 2 MAGNET Cream Separator is a very good separator. It certainly pleases me.

SPUR CAKE.

$\frac{1}{2}$ lb. butter or 1 cup, 1 lb sugar or 2 cups, 1 lb. flour or 4 cups, 1 teaspoon soda, 2 teaspoons cream tartar, 1 cup cold water.

For a fruit cake the same recipe can be used by adding one more cup of flour to dredge the fruit in and $\frac{1}{2}$ cup molasses. Add lemon peel, citron and spice.—Mrs. J. Solomon Fitch, Couquerall Mills, Lun. Co., N.S.

Thomas Boyd, Roebuck, Ont.—I milk 25 cows and the MAGNET No. 2 is just what I needed. I make one-third more butter now. It skims clean, turns easy and is so easy to wash.

1, 2, 3, 4 CAKE OR PATTY PANS.

1 cup butter, 2 cups sugar (I prefer light yellow), 3 cups flour, 4 eggs (yolks and whites beaten separately), $\frac{1}{2}$ cup milk, 1 teaspoon soda, 2 teaspoons cream tartar. Flavor with essence lemon. The whites beaten to a stiff froth and added last.—Mrs. J. Solomon Fitch, Couquerall Mills, Lun. Co., N.S.

THREE AND A HALF YEARS, NO REPAIRS.

Julius Somuers, Leduc, Alta., says:—Our MAGNET machine does good work. It takes the cream out clean and cleans itself easily and turns very easy. A child can skim for six cows. We have had ours for 3½ years in use, in which time it has not cost a cent for repairs or given any trouble. I tell all our friends to buy no other than the MAGNET because it is the best I have ever seen.

MADEIRA CAKE.

Beat 12 ozs. of butter to a cream, add 12 ozs. of white sugar, drop in 2 eggs and beat well (add eggs in twos till eight have been used). Mix in 1¼ lbs. flour and ten drops of essence of lemon. Line a cake tin with buttered paper. Fill half full with the mixture. Dust a little fine sugar over the top and place two thin slices of citron peel. Bake 1½ hours.—Beatrice Keddell, Three Hills, Alta.

I AM GLAD I GOT ACQUAINTED WITH THE MAGNET.

Mr. P. J. Knapp, of Dominion City, Man., says:—I am glad I got your MAGNET Separator, which has proved to be the best and most perfect machine I ever saw in all my life. It is light working and easy to clean. Wishing you success in your business.

EXTRA GOOD SPICE CAKE.

3 eggs, 2 cups brown sugar, 1 cup butter, 1 cup buttermilk (thick), 3½ cups flour, 1 heaping teaspoon soda, 2 teaspoons cinnamon, ½ teaspoon cloves, ½ nutmeg, 1 large cupful of raisins or currants.—Mrs. W. L. Smith, Melville, Ont.

M. McArthur, Whitewood, Sask., Sept. 10th, 1907:—The MAGNET is a great labor saving device, and is more easily operated than the others I have used.

APPLE SAUCE CAKE.

1 cup sugar, ½ cup butter, 1 cup apple sauce, 1 teaspoonful of baking powder, 1 teaspoonful of preferred spices, 1 cup of chopped raisins, no milk or eggs. Flour to make a stiff batter. Bake in a moderate oven like fruit cake.—Mrs. Lawreson.

APPLE SAUCE CAKE.

2 cups apple sauce (without sugar), 2 cups granulated sugar, ½ cup butter, 1 tablespoonful blackstrap, 1 cup seeded raisins, 1 cup currants, ½ of a grsted nutmeg, 1 teaspoonful of cinnamon, some lemon peel, 2 teaspoonfuls of baking soda, 3½ cups flour. Bake it in a milk pan.—Mrs. Matt. Armstrong, Newbury, Ont.

APPLE SAUCE CAKE.

Cream together ½ cup shortening, 1 cup sugar, 1 cup apple sauce, 2 cups of pastry flour sifted, 1 cup raisins cut in halves, 1 level teaspoon soda dissolved in a little hot water, spice to suit.—Mrs. W. M. Evans, Vancouver, B.C.

Mrs. A. J. Staunard, Drawer E., Strathcona, says:—I like the MAGNET Cream Separator very much and shall try to get more of them in this district, as it does much better work than I ever saw before.

Irving Smith, Glenavon, Sask., 1909, says:—The MAGNET is all and more than you claim for it. My brother nine years puts it together and separates the milk as easy as I can. It is just as easy to wash as your hands.

QUICK CAKE.

1-3 cup soft butter, 1 1-3 cups brown sugar, 1 3/4 cups flour, 2 teaspoons baking powder, 2 eggs, 1/2 teaspoon cinnamon, 1/4 cup milk, 1/2 teaspoon grated nutmeg, 1/2 lb of dates (stoned and cut fine). Mix altogether in a bowl and beat for 3 minutes. Bake in a cake pan from 35 to 40 minutes. If directions are followed, this makes a delicious cake.—Mrs. M. Armstrong, Newburg, Ont.

Mrs. F. Hess, Zurich, Ont.—I have proven that the MAGNET will skim cold milk perfectly and I understand no other separator will. A child of eight can operate my machine.

DROP SCONES.

1 lb. flour, 1 pinch salt, 1 1/2 dessert spoons soda, 1/2 teaspoon cream tartar, 1/2 lb. brown sugar, 1 teaspoon syrup. Mix with buttermilk to make batter. Best with heater.—Miss Lilly Lindsay, Guelph.

G. J. Payton, Tapscott, Alta., says:—I like the MAGNET very well. It does perfect work and I cannot wish for a better machine.

CRACKERS.

1 cup butter, 1 teaspoon salt, 2 quarts flour. Wet with cold water. Beat in flour and heat well to be brittle.—Mrs. Geo. Sargent, Hartshorn, Alta.

NEIGHBOR SO PLEASED HE BOUGHT A MAGNET TOO.

Mr. James Carruthers, Dauphin, Man., says:—I bought a MAGNET Cream Separator and I am well pleased with it. It does good work and one of my neighbors seeing mine was so much pleased with it that they had to have one too.

DATE CAKE.

3 cups rolled oats, 2 cups flour, 1 cup shortening, 1/2 cup sugar, a little salt, a little soda. Wet with buttermilk, roll out half and line a pan. Add filling and cover with other half. When cooked cut in squares.

FILLING.

1 lb. or more of dates (remove the stones), cook with a little water and sweeten to taste.—Mrs. Bruce, Holstein, Ont.

THE SPINDLE RUNS ON DOUBLE BALL BEARINGS, NOT ON POINTS, AS IN OTHER MACHINES.

F. Simpson, Willow Hill, Sask., 1910, says:—The MAGNET'S one piece skimmer is easy to clean and it does perfect work. I find the square gear better than worm gear, it runs steadier and gives longer life. My grandson, six years, can operate with ease.

COFFEE CAKE.

3 cups dark brown sugar, 1 cup butter or part lard, 4 eggs, 1 cup strong coffee (as for table), 1 teaspoonful soda, 1 teaspoonful each of nutmeg, cloves and cinnamon (ground), 1 cup raisins, 1 cup currants, 1 teaspoonful baking powder, 4 cups or more of flour to mix stiff.

Candy.

Take 2 lbs. brown sugar and 1 lb. maple sugar. 1 cup of MAGNET separator cream, $\frac{1}{2}$ teaspoonful cream tartar, 1 cup water. Boil all together and stir well on slow fire. Cool to a soft ball. Try in cold water with a teaspoon. When boiled take off fire and stir on side of pan with your spoon until it becomes creamy and stiff, then flavor with vanilla and heat it a little on fire. When melted pour on platter or marble slab well greased. Fruit can be added or nuts of any kind.

C. W. Flewelling, Parker, Ont.—After skimming over five thousand times says: Have had no trouble with it. Would not sell for twice what we paid if we could not get another.

SATISFACTION IN EVERY RESPECT.

E. P. Hughea, Lacombe, Alta., Oct. 3rd, 1910, says:—I purchased a MAGNET Separator No. 1. I am very pleased with the machine and it has given the heat of satisfaction in every respect, and I would advise any persons who are in need of a machine to buy a MAGNET. Wish you every success.

FUDGE.

$\frac{1}{2}$ cup milk, 1 tablespoon butter. You boil these until the butter is melted. $2\frac{1}{2}$ cups of white sugar, 9 teaspoons of Cocoa, add a pinch of salt. Then boil until the candy hardens in water. Stir this until creamy. Nuts may be added.—Mrs. W. M. Evans, Vancouver, B.C.

DISCARDED WORM GEAR AND BOUGHT A MAGNET.

Mr. T. J. Cook, of Elm Creek, Man., says:—I own a MAGNET Separator and it works first class. It turns easy, skims clean and almost any person can operate it without any trouble. We milk ten cows. The square gear is far superior to the worm gear. We had a worm gear that gave us a lot of trouble after the first year by the bowl wobbling. Wish you success.

THE BURDEN OF MY HEART HAS ROLLED AWAY.

Mr. S. R. Porteous, of Woodland, Man., says:—It gives me great pleasure now to separate when I see the milk rolling through the MAGNET at a 2:40 gait with no more power, or scarcely as much, as the old one. I am done in a third of the time. It makes me feel like singing "The Burden of My Heart Has Rolled Away." We find the MAGNET easy to clean, easy to turn and satisfactory in every way.

J. B. Forest, Zurich, Ont.—The MAGNET is all and more than you represented it to be. It is easy running, skims clean, simple in construction and the most durable on the market.

MAGNET PEANUT OR WALNUT TAFFY.

Take 2 lbs. granulated sugar, 1 teaspoonful cream of tartar, 2 ozs. butter. Boil to hard crack. Then add 1 lb. shelled walnuts or peanuts and let boil for 5 minutes, then flavor with vanilla and pour out on platter or marble slab and cut in squares.

SIMPLE.

W. J. Rheintgen, Ghost Pine, Alta., March 29th, says:—Our No. 1 MAGNET is quite satisfactory and runs easily and is simple to put together. Wish you every success.

MAGNET BUTTER SCOTCH.

Take 3 lbs. brown sugar, 1 pint water, 1 oz. salt, $\frac{1}{2}$ lb. Magnet butter, $\frac{1}{2}$ cup of Magnet Separator cream, $\frac{1}{2}$ teaspoon of cream of tartar. Boil all together. Keep stirring with a spoon on a slow fire. When cooked well (try in a cup of cold water) boil to hard crack and pour on a platter or marble slab, well greased. Flavor with vanilla.

OPERATED OVER 7000 TIMES, PERFECTLY SATISFIED.

Mr. Hector Cameron, Oak Burn, Man., says:—I have run our MAGNET Cream Separator for the last nine years and it gives me good satisfaction. The MAGNET skims clean, turns easy and is just the right height and has no open gears for children to get caught in. The MAGNET is the best on the market.

MAGNET CREAM CARAMELS.

Take 2 lbs. brown sugar, 1 lb. granulated sugar, 1 pint Magnet Separator cream, $\frac{1}{2}$ teaspoonful cream tartar. Boil all together and stir all the time the batch is boiling on a slow fire. When cooked to a medium hard, boil. Add a little vanilla, then pour out on a marble slab or dish well greased. Let stand for about 3 hours and cut in squares. Add nuts if desired.

Mrs. F. Webb, Marshall, Sask., 1910, says:—I have recommended the MAGNET to my neighbors. One has purchased and another expects to do so shortly.

C. I. Swanson, Hillsden, Sask., 1909, says:—The MAGNET is satisfactory in all respects, could not wish a better and shall recommend the MAGNET.

MAGNET SALT WATER TAFFY.

Take 2 lbs. granulated sugar, $\frac{1}{2}$ teaspoon of cream tartar, 3 cups of water. Boil to hard crack, put on a platter or marble slab, well greased. Add a teaspoonful of salt and pull on a hook or big nail. Flavor with strawberry or vanilla.

MAGNET CHOCOLATE FUDGE.

Take 2 lbs. granulated sugar, $\frac{1}{2}$ teaspoonful cream of tartar, 1 cup of Magnet Separator cream, $\frac{1}{2}$ pint of water, 2 ozs. Magnet butter. Stir with spoon so as not to burn. Cook to a soft ball, then add a few nuts or cocoanut and 2 ozs. of butter chocolate. Stir to a cream on the side of pan in which the candy has been cooked in, then do the same as Magnet Maple Fudge. This is a very nice confection.

Wm. Battler, Hay, Ont.—After running my MAGNET over 2200 times I am convinced I get full satisfaction in skimming, easy running, operating and wearing qualities of it. No expense for repairs.

MAPLE CREAM CANDY.

2 cups brown sugar, enough cream to soak well, butter the size of a plum, $\frac{1}{2}$ teaspoon vanilla. Boil for 15 minutes. Then beat till stiff, pour on buttered pans to cool.—Miss Cathie Johnson, Springbank, Alta.

BREEDERS OF HOLSTEIN-FREISIAN CATTLE.

Thomas Laycock & Sons, Calgary, Alta., says:—The MAGNET No. 3 has done more for us than was claimed for it. We advise all persons who require a cream separator to buy the best—THE MAGNET.

MAGNET MOLASSES TAFFY.

Take 1 pint of water and 8 lbs. Redpath brown sugar, $\frac{1}{2}$ teaspoonful of cream tartar, 1 cupful of Magnet Separator cream. Let boil until stiff enough (dip a little of the batch out on a tea cup of cold water if hard). Then add 1 cup of molasses. When boiled to a thick substance grease a big platter or a piece of marble slab and pour the batch on it and when cooled off pull on a big nail or hook. This will make delicious confection.

LITTLE GIRL AGED FIVE YEARS TURNS THE MAGNET.

Mr. E. Boyer, of St. Laurent, Man., says:—I had the MAGNET Cream Separator a first class machine. It gives great satisfaction, as I know perfectly well what it is to turn the crank of cream separators. It is easy to turn. My little girl and boy aged five and eight years can turn the MAGNET.

MAPLE CREAM.

3 cups brown sugar, butter size of a goose egg, 1 cup of cream or rich milk. Stir together $\frac{1}{2}$ teaspoonful of cream tartar dissolved in $\frac{1}{2}$ cup of water, add to the mixture, stirring well for a few minutes. Place over fire and boil smartly for several minutes. Stir lightly to prevent settling on bottom. Try in very cold water until it forms in a soft ball. Remove from fire and let cool. Then stir smartly until consistency of heavy cream. Add 2 teaspoonfuls vanilla, pour into buttered pan and cut in squares when cold.—Mrs. W. M. Evans, Vancouver, B.C.

MARSHMALLOW CANDY.

1 level tablespoon gelatine, 1 level tablespoon cold water, 7 level tablespoons hot water, $1\frac{1}{2}$ cups granulated sugar, 1 teaspoon vanilla. Beat to a cream. Put on a flat dish, cut in squares, roll in icing sugar.—Miss May Duncan, Calgary, Alta.

J. G. Scheffold, Marquis, Sask., 1908:—The MAGNET works above all, I believe it is the best milk machine in Canada. I advise every German to look at the MAGNET. It will surely pay him.

TURKISH DELIGHT.

1 box gelatine (add red coloring), small $\frac{1}{2}$ cup of water. Soak till gelatine is dissolved. 1 orange rind and juice, 1 lemon rind and juice. 4 cups granulated sugar, small $\frac{1}{2}$ cup water. Boil ten minutes. Add gelatine which has been soaking, put into a flat dish, let it set over night, cut in squares and roll in icing sugar.—Miss May Duncan, Calgary, Alta.

Clement Creighton, Mooretown, Ont.—After trying a separator I concluded the cans were best, but when the MAGNET gave me out of four days cream a fifth more butter than I could get from the cans from six cows, I soon bought the MAGNET. It is very easily cleaned and turned and with its strong spur gear it will last a lifetime.

RUTABAGA AND CARROT BUTTER.

A very nice relish, equal to apple butter. Boil equal parts of Rutabaga Swede turnips and carrots till tender. Drain, pass through a colander, then add a little water to each gallon, also a pinch of salt, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 cups sugar, $\frac{1}{2}$ cup of strong vinegar, 2 tablespoons flour to thicken. Cook for 20 minutes slowly.—Mrs. Mottet, Wittenberg, Alta.

EXPECTS TWENTY-FIVE YEARS' USE OUT OF MAGNET.

R. Cambridge, Lamerton, Alta., 1909, says:—We have used one of your No. 2 MAGNETS for eight years and would not trade for a new machine to-day. Shows no wear and runs as smooth as any machine we have seen, and turns easier every year. We expect to use our machine for 25 years yet, and we cheerfully ask our former friends to try the MAGNET before buying.

J. I. Creighton, Clondeboye, Man., Sept. 11, 1907:—We use the MAGNET Separator. It turns easier than any other machine I have ever seen.

Miscellaneous.

DRIED FRUITS.

When stewing dried fruit, as apples, apricots or peaches, add a few slices of lemon and the flavor will be greatly improved.

Roht. McKenzie, Nettley Lake, Man., June 16th, 1909:—We find the MAGNET is A-1, doubling our quantity of cream.

IN CANNING FRUIT.

When putting up cherries for future use, add slices of lemon. This applies to many other fruits and is a valuable hint.

Vincent A. Young, Rosedale Ranch, Caron, Sssk., 1908, says:—I believe the MAGNET is the best separator made. It has no exposed gears, so children are safe. Easy to turn, easy to clean and does good work, runs fast and steady, has square gears and is well constructed. The double supported howl does away with the vibration found in other separators.

FOR APPLE SAUCE.

If you want a palatable apple sauce from apples that are tough or insipid, add the juice of 1 lemon to a pound.

Wm. H. Cline, Tapleystown, Ont.—After competition between the MAGNET and six others I bought the MAGNET, although more money than the others, because I was sure it was a superior machine. It is easy to turn, easy to put together, easy to take apart and wash, and skims clean. We make more butter now and of better quality.

CLARIFY MAPLE SYRUP.

Use the white of 1 egg to 2 gallons, beat it stiff, add to syrup while cold. Put the syrup on the stove and let it boil. Do not stir. Then skim the scum off the top and it is ready to bottle.—Mrs. Geo. R. Petrie.

DOING VERY GOOD WORK AND RUNS EASY.

R. Rose, Beazer, Alta., July 30th, 1910, says:—Our MAGNET Cream Separator is doing very good work. Skims clean and runs easy.

FOR MEAT, FISH AND GAME.

In preparing food for the table pieces of lemon are used to garnish the dish and add a flavor to most kinds of meat, fish and game. Tough meats can be made tender by adding a teaspoonful of lemon juice to the water in which they are boiled.

TO KEEP MILK SWEET.

You simply have to get a fair sized box, put it on the floor in the pantry, put another box considerably smaller in size into it. Fill up the space between the two boxes with sand, which must be kept damp. In the centre box you can keep milk and butter perfectly. The damp sand makes a good surrounding which is almost as good as ice.—Mrs. Westland, Shortreed, B.C.

A. Arnott, Goran, Sask., 1909:—The MAGNET is all right. We used another kind, but find the MAGNET much better.

HOW TO CAN CORN OR PEAS.

8 cups of corn cut off ears, 2 cups water, 1 cup white sugar, $\frac{1}{2}$ cup salt. Boil 20 minutes then seal in jars. When you want to use, pour off the water and soak in clear water to draw out some salt.—Mrs. J. Wideman, of Castor, Alta.

Lawn Edwards, Petrolia, Ont.—I have used my MAGNET over four thousand times. It turns easy, skims clean and does not show the least wear.

HOW TO MAKE LINOLEUM OUT OF RAG CARPET.

Stretch carpet as tight as possible on the floor. Give three coats of flour paste about the thickness of starch, taking care that each coat is perfectly dry before applying the other. Make a solution of thin glue water and apply three coats. Let last coat dry with lots of air and sun, out doors if possible. This is the filling. Paint on this 2 or 3 coats of any color desired.—Mrs. W. Bruce.

AFTER NINE YEARS SHOWS NO WEAR—NO REPAIRS.

Geo. G. Barrows, Milk River, Alta., Sept. 8th, 1909, says:—I have used your MAGNET Separator now about nine years, and it has cost me not a cent for repairs. It shows no actual wear and is in good order today, and I can highly recommend it to be a first-class machine.

WHAT IS A BARGAIN IN A CREAM SEPARATOR.

A low priced horse or cow is not always a bargain. Neither is a low priced suit of clothes or a buggy. Then why apply the low price as the only way to reckon a bargain in a Cream Separator? Of all machines made for farmers' use it runs the fastest. That means great wear unless it is strongly built in every part. But the low priced man does not ask you to judge his machine by the build or its good skimming or its easy turning or its easy washing, or its long life, but just offers it a few dollars less than you can buy the MAGNET, which possesses all these qualifications. Would you risk your money on such a detail? You are safe if you buy the MAGNET. It is a bargain that will last 50 years.

OUT OF THE OLD FIELD COMETH NEW CORN.

There were cream separators before the MAGNET, of course. Just as the flail and threshing floor preceded the threshing machine. The fields of human endeavor have been pretty well plowed over in the last few hundred years.

We cultivate the same fields, but we raise a new crop.

In our corner of the field we are producing results more simply and more effectively than has been done before. Of course we mean the MAGNET Cream Separator. That is our crop. It grows under the hands of our skilled workmen just as truly as the finest crop of grain is grown on your farm by skilful cultivation.

Our cultivation consists in producing out of the finest steel, bronze, tin, brass and iron a Cream Separator built on perfect mechanical lines, run by square gear, a large bowl supported at both ends (MAGNET Patent), a one piece skimmer (easily cleaned), the MAGNET Brake stops the machine in 8 seconds, preventing wear; there is so little friction that children can easily skim the milk of 50 cows taking out all the butter fat but a trace, at the same time separating all foreign matter from both milk and cream. The double supported bowl will not wobble or get out of balance, which insures perfect skimming. You know a wobbling bowl will not skim clean, that is why the single supported bowl has been superseded by the MAGNET'S double supported bowl. Each tank has a MAGNET Sanitary Strainer (MAGNET Patent). The strong, solid frame in which all the parts are enclosed hold them firm and rigid, so that they will not wear out in fifty years. What a pleasure it would be for you to own one of these perfect machines, which is fifty years away from the scrap heap.

W. H. Aldred, Maple Creek, Sask., 1908:—The MAGNET is all it is cracked up to be. I have used several kinds but the MAGNET is the best. I recommend it as the best anyone can buy.

More Honors for MAGNET Cream Separators.

DOMINION EXHIBITION, REGINA, 1911.

Mrs. Thos. Plunket, of Floral, carried off all the best prizes with "MAGNET" Butter, securing the Bank of Commerce Medal and \$25.00 in cash. In this competition there were some twenty or more competitors.

The MAGNET was also awarded a Diploma at the Saskatoon Exhibition, 1911.

Over Fifty Highest Awards in Canada.

First Prize

Marshfield, P. E. I., Nov. 10, 1909

The Petrie Mfg. Co., Limited,
St. John, N. B.

Gentlemen,

We have been using a "MAGNET" Separator for nearly eight years on our Dairy Farm of from ten to fourteen cows.

This machine has been in constant use never being out of business.

We are very highly pleased with it, and are satisfied that we have the best separator on the market for easy turning, easy washing and clean skimming.

We have not seen any separator to excel it and as for the construction of the "MAGNET", with its square gear, double supported bowl, and its superior quality of material, there is no doubt about its

many years of usefulness.

We would strongly advise anyone thinking of purchasing a separator to look first into the construction of the "MAGNET."

Wishing you every success, we are

Truly yours,

(Sgd.) Mr. and Mrs. L.H.D. FOSTER.

P.S. Mrs. Foster has, during the time since the purchase of the "MAGNET", almost without exception won First Prize for butter at the yearly Charlestown Provincial, as well as at two or more Dominion Fairs, in 1910 her butter being only quarter per cent below the highest scored creamery and in its own class, (Home Made) the highest scored.

Mr. Geo. E. Goodhand, operating a MAGNET Cream Separator, won First Prize in the "free-for-all" butter-making competition. During the contest Mr. Goodhand had the milk separated, the MAGNET cleaned, and all finished before the competitors had the milk separated. The operators of the other separators used in the contest found it necessary to stop their machines to make adjustments, and were compelled to run hot water through the hoppers of their machines so that the milk and cream would come out. The MAGNET ran the milk through without any special attention or adjustment and certainly told the interested onlookers that it would skim their milk perfectly without the aid of hot water, proving its superiority.

GOLD MEDAL

AWARDED

The MAGNET

at Dominion Exhibition, St. John, 1910.



BRONZE MEDAL

AWARDED TO

The MAGNET

at Toronto Exhibition .03



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That Make "MAGNET" Cream Separators so Strong
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