The Empire's most delicious beverage

LIPTON'S TEA

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THE FARM

Useful Hints for the Tiller of the Soil

MAKE THE SOIL FIT THE CROP

There is no use in trying to achieve success with a soil not fitted to the crop. We must make a more intelligent study of the selection of crops that are better adapted to our soils and that can be made to return larger and more certain profits. There is something that is very interesting about the preference of crops for certain soils and climates, writes a farmer.

One of the first things for a farmer to learn is to find out which crops are best adapted to his soil and grow them on his farm. He needs to study the requirements of the various crops that he grows and plan his rotation of crops so that each crop may be grown under the most favorable conditions.

While I am a staunch friend of stable manure and constantly urging the keeping of more and better farm stock, yet I can see the necessity of facing the situation in a practical manner.

The average farmer has reached a point where stable manure will not supply the adequate amount of plant food to produce the maximum yield of grain and other farm crops, and the only sensible thing to do is to supply the deficient elements.

The generality of soils on our stock farms are deficient in mineral fertility, especially phosphorus, and it is clearly to our interest to supply this one element to our soils if we fit the soils to the needs of our crops.

On soils possessing abundance of humus and nitrogen we may purchase the phosphorus in the form of the raw ground phosphoric rock and mix it with stable manure, but on soils that are lacking in humus and nitrogen better results will be obtained by using acid phosphates, which is readily available to the growing crops.

With clover and manure plowed under, to liberate potash, and supplemented with this purchased phosphorus, the fertility problem will be solved on the average stock farm.

RAISING POULTRY.

The general purpose breeds of poultry, such as the Plymouth Rocks, Wyandottes, Rhode Island Reds and Orpingtons, should be kept on the farm, rather than small-egg breeds or small mongrel stock. It should also be remembered that the dark-plumaged varieties do not, as a rule, look as well when dressed as poultry of other colors.

Usually more interest is taken with a flock of fowls that are of the same breed and color, and it is an established fact that such a flock produces a more uniform product, which invariably secures to the owner higher prices than can be derived from the product of a mongrel flock.

As soon as the hatching season is over all male birds should be marketed, they having no influence whatever on the number of eggs laid, and eggs produced by flocks composed of females only keep much better than eggs from hens that are allowed to run with males.

As soon as the cockerels weigh three-quarters of a pound they should be penned for ten or twelve days and fed all they will eat of corn chop or wet mash composed of two parts cornmeal, one part bran and one part low-grade flour. If this mixture can be dampened with skim milk, it will add much to its fattening and bleaching qualities. Birds that are being fattened should be fed in troughs rather than in litter, as exercise at this time is not conducive to rapid gains in weight. The birds should be kept as quiet as possible.

Turkey poults are not especially hard to raise if they are from vigorous stock and are properly taken care of. Above all things else, don't overfeed them, see that they are kept free from lice, keep them from getting wet when small and make them "rustle" for their living. To rid them of lice, should they become lousy, paint the bottom of a deep box with liquid lice killer and put the poults into it. Cover the top of the box with a cloth, but be very careful not to smother the birds. It is well to leave a part of the top uncovered, as the fumes of the lice killer are pretty strong. After they have been in the box for a short time, take them out and dust with some good lice powder. Eternal vigilance is the price of success in turkey culture.

AT A COURT PRESENTATION

A SOCIETY LADY DESCRIBES THE CEREMONY.

How It Was Conducted in the Latter Days of Queen Victoria's Reign.

A visit to a relative who was busy with preparations for the forthcoming Court to which she is commanded, reminded me vividly of my early impressions of a Drawing Room.

I first made my bow to Royalty during the latter days of Queen Victoria's reign, when Courts were held at the unbecoming hour of three o'clock.

On my first appearance at Court I dressed very simply in a white satin gown and train, and wore no jewels. I had the advantage of the private entry. The fortunate few entitled to this privilege are members of the Corps Diplomatique, foreigners of distinction and members of the Household.

They have the right to drive into the courtyard by a separate entrance reserved exclusively for their benefit, and, once inside the Palace, they meet in a room adjoining the Throne Room, where all crush is avoided, and pass first the Royal presence, while their less fortunate friends wait their turn behind a roped-off barrier.

MY FRIEND THE PAGE.

Judging from personal experience, if a girl has any natural grace she had far better trust to that to carry her successfully through the ordeal of presentation than to take lessons from one of the many professors of deportment, who advertise their ability to instruct in matters of Court etiquette.

A little relative of mine, aged fourteen, who was acting as Page of Honor to Queen Victoria at the time, standing erect behind her Majesty, smiled encouragingly at me as I curtseyed, and I could scarcely refrain from laughing, as we had so often rehearsed this scene in private.

My little friend the Page fully appreciated the importance of his position, as his attendance at Court, for which he received—as do the four Pages-in-Waiting—£230 a year, entitled him to a whole day's leave from school on the State occasions to which he was commanded.

Formerly a post of Page of Honor meant a nomination to one of the regiments of Guards, then a costly affair. In the present day this distinction is given to the sons of parents personally known to the King and Queen, at a stipend of £230 a year, and no other privilege is granted. A boy's duty ends when he attains the age of sixteen and a half years, and he is free to choose his own profession.

Presentation at Court in the days of Queen Victoria generally concluded by five o'clock in the afternoon, when the debutante and her mother returned home to receive friends and show off their finery.

WHAT A STATE BALL IS LIKE.

A command to a State ball followed my presentation at Court, and to this I looked forward with the greatest pleasure. When the great night arrived, I dressed myself with more than customary care, and, when my toilette was complete, left home to call for my mother, who was dining out, and accompany her to Buckingham Palace.

The ball begins at eleven o'clock, but guests arrive before that hour and stand in line to watch the Royal procession enter the ball-room, preceded by the Gold Stick, who walks backwards.

To be invited and dance in a Royal quadrille is considered a much-coveted honor, but to me it was a doubtful pleasure, as, though I did not disgrace myself, my whole thoughts were so busily employed in remembering my steps, and in endeavoring to copy others, that I had no time to enjoy myself or converse with my partner.

The latter, I think, must have found me a dull companion, for, as soon as the dance was over he hurried off to my mother, in whose charge he left me.

At one o'clock supper is served in one of the magnificent apartments adjoining the long corridor.

Supper over, the Royal hosts retire in procession as they came, and the guests leisurely take their departure.—London Answers.

IN OUR VILLAGE.

Stranger (in Lonelyville)—What's all the excitement?

Native—Rube Perkins jest put $35 in the savings bank!

ORIGIN OF CHIMNEYS.

Earliest Mention of Their Existence Made in 1347.

In the excavations at Pompeii and Herculaneum no discovery appears to have been made of anything approaching the nature of the modern chimney.

The earliest mention of the chimney seems to be in an ancient Venetian inscription over a doorway, where it is written that in 1347 certain chimneys in that location were demolished by earthquakes. It is by conjecture only that we are able to say that the chimney was known in ancient Italy. Seneca, who lived during the first century of our era, invented a species of tube which he affixed to the length of the wall, and it seems to have run through floors.

Through this the heat passed from subterranean ovens called "hypocausts," of which remains were found in buried cellars of houses built on the Bay of Naples. But in this there is no evidence of any chimney in the modern sense or even of any kind of stove. Before the invention of the chimney fires were made in excavations or pits opened beneath the floor of habitations in about the centre of the room, as the Eskimos do to-day. The hearth of the ancient Romans was in the porch, but the fires lighted there were not designed to make houses habitable, seemingly, but were merely an indication of hospitality to friends. The houses, which occasion called for heat, were furnished with firing-pan and bellows, carried from room to room by slaves. This was in more or less constant operation day and night in very cold weather. In the early centuries of the middle ages there seems to have been an attempt made to perfect the very elementary fashion of house-warming.

Before the seventeenth century there is no direct evidence available that a satisfactory method had been found to evacuate gases liberated by combustion.—Harper's Weekly.

EXTERMINATION OF RATS AND MICE.

If it were generally known that there is no trouble to rid a house, barn or any building of rats and mice by the use of Gillett's Lye, it is doubtful if the article could be made as fast as it would be used for this purpose alone. The process connected with using it is very simple, the plan being to sprinkle a little of the article in and around the holes made by these pests in floors, partitions, etc. In addition to this it is well to use a thin piece of board about a foot square, or even smaller, and make a complete circle of the lye on the board about a quarter of an inch deep, and inside of the circle place some meat or cheese. In endeavoring to get at the bait the feet of the rats and mice will be burned, and the whole colony, whether large or small, will immediately disappear from the premises.

The plan is worth trying, but the good kind—Gillett's Lye—should be procured. Refuse the many cheap imitations and substitutes.

ENGLAND WARRING ON FLIES.

Campaign Started Now in Hope of Preventing Plague.

War, determined and grim, is being waged in England against the house fly. This is the time of year, it is said, that war, if it is to be successful at all, may prevent a plague in the autumn.

The house fly, it has been urged by "experts," carries more disease from house to house than any other living thing in existence. The fly, they say, serves no useful purpose whatever; it is a pest, and nothing more. Its breeding powers are enormous. The fly to-day may yield millions by the autumn, and so everybody is asked to help in its extermination.

In schools the pupils are being taught all about the dangers of the fly and how to kill it, and householders are warned by the sanitary authorities that no labor expended upon its extermination will be thrown away.

IMPOSSIBLE.

"I would rather be happy than rich," he declared.

"Oh, yes, so would I," she replied, "but one might as well try to be happy without being rich as to be an angel without having to die."

AND ALSO.

Now also doth the charming bride
Complete her splendid trousseau;
While father hustles, to provide
The coin, that she may dousseau.

WOULD KNOW HIM ANYWHERE.

Visitor—"And so this is little Willie, whom I haven't seen since the night he was born. But I'd know you anywhere, my dear, by your voice."—Judge.

Buying Bonds on the Instalment Plan

You may become a bondholder under our Periodical Payment Plan in precisely the same manner that you become a savings bank depositor—by putting aside money as you can spare it.

Under this plan you may purchase from us the Bond or Bonds that most strongly appeal to you as an investment suited to your purposes, by making a small initial payment and paying the remainder in monthly instalments to suit your income.

In this manner you become a bondholder at once without having to save the face value of the Bonds you want to purchase—and you receive the interest on the Bonds while paying for them.

We should be glad to submit a list of leading Canadian investment securities which yield from 5% to over 6%, which may be purchased on this Periodical Payment Plan.

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HOME

CHOICE RECIPES.

Cream Dressing—Whip one-half cup of heavy cream, add one-quarter teaspoon of salt, one tablespoon of sugar, and, very slowly, one tablespoon of lemon juice.

Fruit Salad—Two bananas sliced crosswise, one cup of pineapple cut in small pieces, one cup of strawberries cut in halves, one-half cup of broken nut meats. Mix and marinate with three tablespoons olive oil, one-half teaspoon of salt, one-quarter teaspoon paprika and one tablespoon of lemon juice.

Celestial Pudding—One pint of hot boiled rice, one-quarter cup of butter, three-quarters cup of powdered sugar, one cup of crushed strawberries. Cream the butter, add the sugar slowly, and when light and creamy add the crushed strawberries. Serve with the boiled rice.

Strawberry Dreams — Cut thin slices of bread diagonally across both ways, which will leave four three-cornered pieces. Spread each piece with a thin layer of mild cheese, then with mayonnaise. Press two together and saute in butter in a chafing dish. Serve with crushed and sweetened strawberries.

Cream of Spinach—Rub a cup of chopped spinach through a sieve; add one pint of stock, if you have it; otherwise, add one pint of hot water and boil five minutes. Soften three tablespoons of butter and blend with it two tablespoons of flour and stir into the hot soup. Cook five minutes and add one cup of hot milk. Season with salt and pepper.

Philadelphia Potatoes—Boil small new potatoes in their skins; cool and remove skins and cut in slices. Have ready one cup of white sauce. Butter a shallow dish, put in the potatoes and cover with the sauce. Over all pour one egg, well beaten, to which has been added two tablespoons of milk. Bake in a hot oven until the egg is cooked.

Raspberry Whip—White of one egg, one cup of raspberries, one-half cup of powdered sugar. Put the white of egg, raspberries and sugar in a bowl and beat until it will stand alone. Arrange on a glass dish and serve with a custard made with the yolk of egg, one and one-half cups milk, two tablespoons of sugar, two teaspoons of cornstarch and a few grains of salt. Put the cornstarch and salt with a little cold milk; stir into the milk and cook ten minutes, add the yolk of egg, slightly beaten, and cook one minute longer.

Cheese Puffs.—Two tablespoons of butter, one-quarter cup of boiling water, one-quarter cup of grated cheese, one egg and one white of egg and a few grains of cayenne. Put butter and water in saucepan; when boiling add salt, cayenne and flour, stir until the mixture cleaves to the spoon. Remove from the fire and add the cheese and one egg; beat well; add the white of egg and again beat. Drop by teaspoonfuls on a buttered baking sheet, sprinkle with grated cheese and bake twenty minutes in a hot oven. They should be puffed up and hollow inside like a cream puff.

Lemon Pie—One cup of sugar, one-half cup of stale breadcrumbs, three tablespoons of lemon juice and a grated rind of half a lemon, two eggs, one cup of milk, one tablespoon of melted butter, and a few grains of salt. Soak the crumbs in the milk ten minutes; add the sugar, lemon juice and egg yolks slightly beaten; add the salt and whites of eggs beaten stiff. Pour into a pie plate lined with pastry. Bake in a moderately hot oven thirty minutes. It is a good plan to make enough pastry at one time for a number of pies. Roll the pastry in a clean piece of cheesecloth, put in a bowl and cover close and keep in a cold place and cut off pieces as needed.

COOKING OF VEGETABLES.

Vegetables should, and do, form a large part of the food of every civilized nation, but the importance of care in selecting when buying, waste in preparing and the art of cooking them have never been recognized by the housekeeper as they so well deserve. Too many buy unseasonable vegetables which are not rich in the necessary food values and are often expensive and wilted. We tire of them before the regular season for them has arrived. There is not the anticipation which should be looked forward to in the use of regular seasonable vegetables and fruits. Strawberries and asparagus were not intended for January and February, and the desire for them is very much lessened when the natural time comes for them, in May and June. Nature has planned for our bodies in all seasonable foods, and it is much better for us to follow her ways from a health and a financial point of view.

Vegetables, as a class, do not contain the muscle-making elements; but a large percentage of this element is found in the old peas, beans, lentils and nuts, which have meat value and take the place of meat. These vegetables contain even a higher percentage of the muscle-forming elements than many meats. They also contain a very large quantity of heat and energy-giving material. Besides these, there are some which have a small percentage of the nitrogenous element, such as Brussels sprouts, spinach, mushrooms, cauliflower and cabbage, but all vegetables contain various valuable organic salts, without which life would be impossible. Knowing this to be true, is it worth while to devote more care and time to their preparation? It is quite an easy matter to find a very good meat cook, but of the cooking or preparation of vegetables they seem to know little and care less.

First—Select seasonable vegetables on market days, when fresh. If they are wilted before reaching your home, freshen them by soaking in cold water before cooking.

Second—All vegetables, such as celery, potatoes, beets, etc., should be well cleaned with a vegetable brush and a vegetable knife. Both are inexpensive and great helps for such purposes.

Third — All boiled vegetables should be put on to cook in rapidly boiling water in uncovered vessels—onions, cabbage and other vegetables strong in volatile oils included. The odors are dissipated in the cooking.

Fourth—All vegetables except beets, turnips, carrots, etc., should be cooked in salted boiling water.

Fifth—Steaming and baking is a most excellent way of cooking vegetables to retain food value and flavor. All canned vegetables should be reheated in a double boiler and never on the direct flame. Cooking is not necessary, and the flavor is ruined by too strong contact with heat.

MAGIC BAKING POWDER

MADE IN CANADA
CONTAINS NO ALUM
CONFORMS TO THE HIGH STANDARD OF GILLETT'S GOODS

USEFUL HINTS.

Fish is very unwholesome when not well cooked, as well as unpalatable.

When making meringue use granulated sugar in preference to powdered sugar.

A slice of tomato is good on individual casseroles of baked spaghetti and cheese.

A delicious stuffing for roast pork or the boned fresh ham is made of celery and apples.

A simple and delicious salad is lettuce, asparagus tips, sliced tomatoes and French dressing.

Rub stiff leather shoes with a piece of flannel dipped in vaseline to make them soft and pliable.

Cream to be whipped should be one day old. No sugar should be added before or after whipping.

Cream and eggs will beat much more quickly if they are very cold. A pinch of salt, too, aids the process.

Knives not in daily use should be well polished and buried in a box of sawdust until required for use.

A little salt added to the water in the outer utensil of the double boiler will aid materially in the cooking.

When next making chicken salad, try adding a little of the jellied chicken stock to the mayonnaise dressing.

Pans greased with butter will make the bottom crust of pies soft and flaky and prevent them from being soggy.

A woman who washes her hosiery in cold water says that the stockings wear longer than if warm water is used for washing.

When next serving baked potatoes break them open the moment they come from the oven, and season with a little paprika.

If the oven is generally too hot to burn a cake on the bottom, put more than a single layer of paper in the bottom of the pan.

Potato balls which are served in butter after being boiled are delicious. They should be served with a generous sprinkling of minced parsley.

A great deal of time will be saved if a shaker filled with salt and pepper, mixed in right proportions, is kept at hand for seasoning purposes.

An Absolutely Safe 6% Investment

The First Mortgage Bonds of Price Bros. & Company 6 per cent. on the investment—secured by first mortgage on one of the finest paper mills and over four million acres of the best pulp and timber land in America—insured with Lloyds, of London, England, against fire—offer a most attractive investment. The present net earnings of the Company are sufficient to pay the bond interest twice over. The growing demand for pulpwood is yearly increasing the value of the Company's properties. These bonds have been purchased by the best informed financiers in both Canada and England. At their present price they yield 6 per cent interest. Considering security, earnings, assets, and the likelihood of appreciation in value, Price Bros. & Company bonds constitute an exceptional investment.

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Refined to absolute purity—sealed light and protected from any possible contamination—

Redpath

Extra Granulated Sugar

in this new 5-Pound Package is the cleanest, purest sugar you can buy. Each Package contains 5 full pounds of sugar.

Ask your Grocer for it.

Canada Sugar Refining Co. Limited.

10

Will you be one of the 108 farmers who will receive our Prize Contest checks?

THERE will be twelve cash prizes in each of the nine provinces (108 in all) in the 1912 Prize Contest for Canadian Farmers. The 1911 Contest was so successful in awakening interest in the use of Concrete on the farm, that a second contest, in which three times as many prizes are offered, was decided upon for this year.

The Contest this year is divided into three classes, "A," "B" and "C," and there will be four prizes in each class. First prize, $50; Second prize, $25; Third prize, $15; Fourth prize, $10. Thus there are three $50 Prizes, three $25 Prizes, three $15 prizes, and three $10 Prizes *for each province.*

DESCRIPTION OF CLASSES

In Each Class there will be First, Second, Third and Fourth Prizes ($50, $25, $15, and $10) for Each Province.

CLASS "A"—Prizes to be awarded to four farmers in each province who use most "Canada" Cement on their farm in the year 1912.

CLASS "B"—Prizes to be awarded to four farmers in each province who send photographs of the *best concrete* work done with "Canada" Cement on their farm in 1912.

CLASS "C"—Prizes to be awarded to four farmers in each province who send in the best *description* (telling what kind of work it was, how much "Canada" Cement was used, etc., accompanying photographs of the work.) This prize could be accompanied by photo

Don't think that you must use a large quantity of cement in order to win a prize. The quantity of cement used does not count in Classes "B" and "C." Many of last year's prize winners used very little cement.

When you enter the Contest you have a chance to win a cash prize of $50 as well as the certainty that you will add a *permanent improvement* to your farm. If you haven't a copy, be sure and ask for our book, "What the Farmer Can Do With Concrete." It will not only suggest many improvements that you can use in entering the Contest, but will tell you all about the use of concrete on the farm.

Just write your name and address on the coupon, or use a postal card, and we will send full particulars of the Prize Contest and a copy of "What the Farmer Can Do With Concrete" to you absolutely free.

COUPON

CANADA CEMENT COMPANY LIMITED
Herald Building, Montreal

Please send me full particulars of the 1912 Farmers' Prize Contest, and a free copy of your book "What the Farmer Can Do With Concrete."

Name _____

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Address Publicity Manager,
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SEVERE NEURALGIA

Cured Through the Use of Williams' Pink Pills.

There is an excellent reason why Dr. Williams' Pink Pills have cured the most severe cases of neuralgia, sciatica and other complaints of the group known as disorders of the nerves. This group also includes St. Vitus dance, partial paralysis and the common state of extreme nervousness and excitability. In all these complaints there is something the matter with the nervous system. If the nerves have tone and are strong and healthy you will not have any of these complaints. The reason why Dr. Williams' Pink Pills cure these disorders is, that they make the weak, run down nerves in a healthy proper state of tone. They act directly upon the blood and supply and the nerves. The medical authorities have noted that nervous troubles generally affect people who are bloodless, and when the nerves are toned up health is renewed. It is thus that Dr. Williams' Pink Pills cure such various disorders by curing the blood, the seat of the trouble. The following is a typical instance. Miss Annie Jones, London, Ont., says: "For several years I was an intense sufferer from neuralgia, which located in my face and head. The pain at times was so intense that I could not keep from screaming and yet I was doing for the trouble I took to help me. As time went on the whole nervous system was affected. At last when I felt that I was almost hopeless I decided to try Dr. Williams' Pink Pills. The result of this treatment was that I am now enjoying such good health I had not known for years, and those who have suffered from neuralgic pains can realize the blessing the Pills have been to me."

If you are suffering from impoverished blood or nervous disorders let them cure yourself by using Dr. Williams Pink Pills. Which you can get from any medicine dealer or by mail at 50 cents a box or six boxes for $2.50 from The Dr. Williams Medicine Co., Brockville, Ont.

MANAGED BY INSECTS

Pest Threatens to Ruin Ontario's Fruit Crop.

The hot summer of last year, the present dry season, produced a crop of insects that threaten to overwhelm the fruit and vegetable growers in Great Britain.

The great hop field, managed with a lavish hand, the most persistent efforts to keep in check, and orchard trees are suffering from the small green caterpillars that threaten to destroy the crop. Some of the trees have been stripped, and in the adjoining park of Richmond scarcely an insect is immune.

Moreover, a plague of bees, the bees of the Kingdom, are grave fears that the pollenization may cause a failure of the fruit crop. There are bees to carry the pollen from the anthers to the stigmas, there will be blossoms to open, and it is estimated that the assistance of a large number of other insects in all this work is done by the ordinary honey bee.

A plague known as the Isle of Wight disease has wrought havoc among the bees. The fruit-grower has been forced to take over the task himself and men are busy with rabbit fur and camel hair brushes transferring pollen from one flower and plant to another.

To add to their troubles the fruit growers are facing an invasion of wasps. The orchardists are therefore, looking for two specifics, to save the bee and another for the wasp.

"Did you know that they make shoes out of all kinds of skins?" "How about banana skins?" "They make slippers of them."

Ever Notice A Field of Indian Corn in the glory of its growing?

The best part of selected pearly white Indian Corn is used in making

Post Toasties

This food is carefully cooked—in a factory that is clean and spotless—not a hand touching it at any stage of the making.

Post Toasties with cream and a sprinkle of sugar are an ideal dish. Serve sometimes with fresh strawberries added.

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