



Clark's
Pork &
Beans

Best grade beans kept whole and mealy by perfect baking, retaining their full strength, flavored with delicious sauces. They have no equal.

FARMS FOR SALE.
DAWSON, Ninety Colborne Street, Toronto.

IF YOU WANT TO BUY OR SELL A house, farm, or other real estate, write to Mr. W. Dawson, Brampton, or to Mr. W. Dawson, Toronto.

NEWSPAPERS FOR SALE.
DAWSON, Colborne St., Toronto.

WEEKLY IN LIVE TOWN IN the County, Stationery and Book Co., in connection. Price only 25 cents. Write for Book of the Day, 13 West Adelaide Street, Toronto.

MISCELLANEOUS.
MR. TUMORS, LUMPS, ETC., removed and cured without the use of knives or medicine. Write to Dr. Bellman Medical Institute, Collingwood, Ont.

That's Funny.
Willie was left alone with his mother. "Mr. Chumpley," she said, "what is a popinjay?" "That's a popinjay," she said. "What is a popinjay?" "That's a popinjay," she said. "What is a popinjay?" "That's a popinjay," she said. "What is a popinjay?" "That's a popinjay," she said.

What Believes it, Too.
Your daughter's little brother never made to work. Mother—So I discovered long ago.

It All Depends.
I believe in early rising. It's a habit. Well, there's no excuse in early rising. It depends on what you do. It would be better if some people never

Don't Stare Them.
Are you going to give a party for a wedding present? I guess I'll send Kitty some letters. Jack wrote me when he was young.

TOURIST RATES TO THE PACIFIC COAST.
The rate round-trip (Canada to Los Angeles, Portland, Seattle, Vancouver, Victoria, Edmonton, Calgary, Winnipeg, Pacific Coast) is \$10.00. Write for particulars to the Tourist Bureau, 1111 St. Lawrence Street, Toronto.

Several kinds of undertones, but trusting to luck.
Lotion cures colds, etc. (to whom Johnny had the important and cheering news of false teeth) indignantly told her he will do with the old. Oh I suppose they'll down and make me wear

Trade Dealer will be pleased to send you a copy of this catalogue. It lists Canada's best lines of goods at money-saving prices. Get this catalogue—get it now. Write to the Trade Dealer who has only one aim for you—a couple of days, have against Sir Stephen's.

Trade Dealer will be pleased to send you a copy of this catalogue. It lists Canada's best lines of goods at money-saving prices. Get this catalogue—get it now. Write to the Trade Dealer who has only one aim for you—a couple of days, have against Sir Stephen's.

Trade Dealer will be pleased to send you a copy of this catalogue. It lists Canada's best lines of goods at money-saving prices. Get this catalogue—get it now. Write to the Trade Dealer who has only one aim for you—a couple of days, have against Sir Stephen's.

Trade Dealer will be pleased to send you a copy of this catalogue. It lists Canada's best lines of goods at money-saving prices. Get this catalogue—get it now. Write to the Trade Dealer who has only one aim for you—a couple of days, have against Sir Stephen's.

Trade Dealer will be pleased to send you a copy of this catalogue. It lists Canada's best lines of goods at money-saving prices. Get this catalogue—get it now. Write to the Trade Dealer who has only one aim for you—a couple of days, have against Sir Stephen's.



Facts About Sugar Which You Should Know

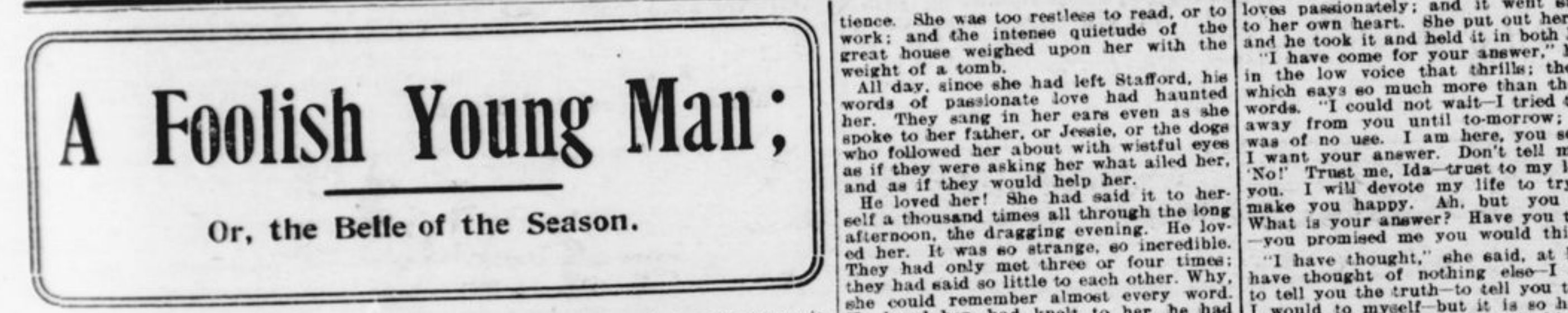
THE more highly refined a sugar is the better the product. A pound of highly refined sugar is equal to considerably more than the same quantity of raw sugar, because in the former, water and foreign matter have been removed.

The quality of any sugar depends upon the degree of refinement to which it is subjected. The art of refinement has reached its highest standard in St. Lawrence Sugar. St. Lawrence represents the finest quality sugar that scientific refining, combined with the choicest raw materials can produce.

While the price of lower grade sugars appears cheaper than St. Lawrence Sugar, they are in reality more expensive because a much larger quantity of inferior sugar is required for sweetening. The idea that any sugar is exposed to dirt, dust or other impurities and is scooped by soiled hands out of a dirty bin is repulsive to the fastidious housekeeper.

To avoid this, buy St. Lawrence Sugar in sealed cartons or sealed bags, which, from the time it is manufactured in the Refinery and until the package or bag is opened by the consumer, never comes in contact with human hands, nor is exposed to the air.

It is to your interest to insist upon having St. Lawrence Sugar either in 2 or 5 lb. sealed carton packages or in 10, 20, 25, 50 or 100 lb. sealed bags, which may be had either in fine, medium or coarse grain.



For sale at all good grocers. St. Lawrence Sugar Refinery Co. Limited, Montreal.

A Foolish Young Man;

Or, the Belle of the Season.

CHAPTER XVII.—(Continued).
"I saw you both when you stood opposite each other after the carriage accident," he said, coolly. "I am not a fool, and I am not particularly stupid. But you didn't strike me at the time that there had been anything wrong between you, but I have since seen you look at Sir Stephen, and you have an expressive face sometimes. Oh, my father!"
"How?" she asked.
"He did not reply, but glanced at her sideways and lit the cigar which he had stopped to light.
"I shall tell you, if I were a man and I wanted revenge upon a man, I would exact my revenge on that man. You see, Sir Stephen, that is the world and work, and scheme, and plot, and I had him at my mercy, so that you could see, now, you got the better of me. I would grant it, or refuse it, as I pleased. He should feel that he had been wronged, but my hand was stronger than his, my strength greater."
"He shot a glance at her, and his great rugged face grew lined, and stern.
"Where did you get those ideas? Why do you talk to me like this?" he muttered, with surprise and some suspicion.
"I am not a child," he said, languidly. "And I have been living with you for some time now. Sir Stephen Orme is a great man, surrounded by great and famous people, while you, with all your money, are—she shrugged her shoulders—"well, just nobody."
His face grew dark. "He was playing on him as a musician," he said. "You are shooting up in a new light tonight. You are talking as you would used to talk. And you aren't doing it without a purpose. What is it? What grudge can you have against me? You have only one aim for you—a couple of days, have against Sir Stephen's."
She smiled.
"Let us say that I am only concerned for my father's wounded pride and honor," she said. "Or let us say that I have a grudge against you, and that I am asking you to help me while you gratify your own desire for revenge. Will you help me?"

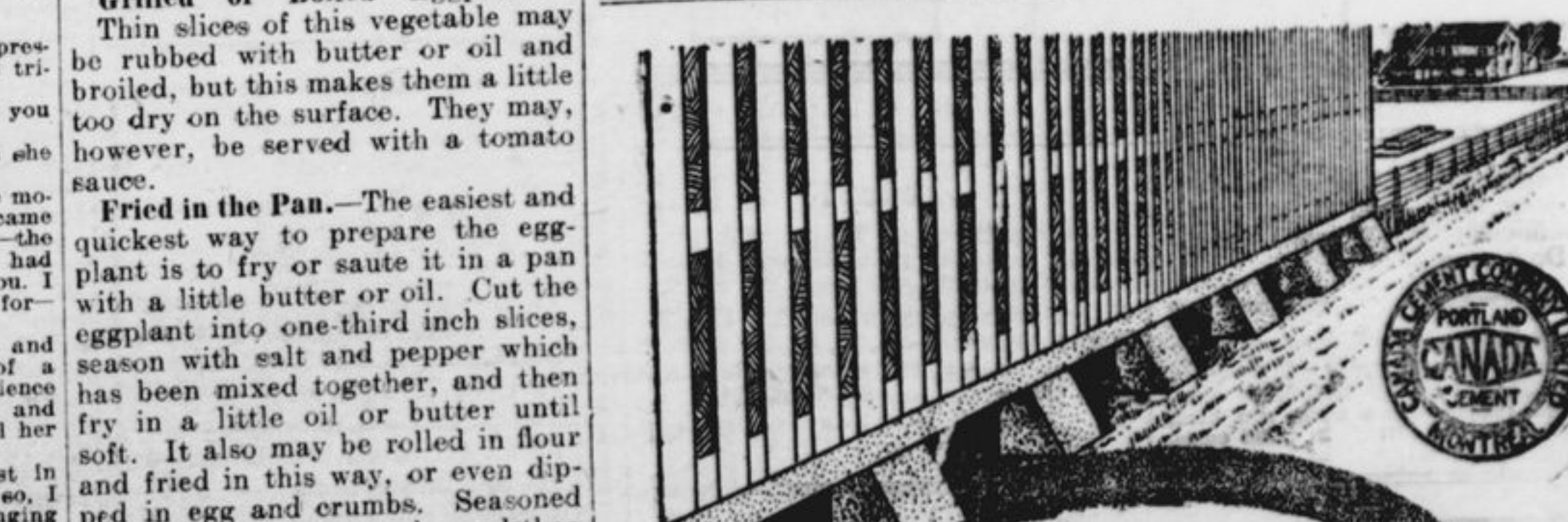
are careful buying, mending and laundering.
If you mix plaster of paris with vinegar, instead of water, it will be like putty and will harden slowly. The cloudy look on a piano can be removed by a cloth dipped in soap and water wrung very dry. Whitewash made of white lime and water only is the best known agency for keeping the air of the cellar sweet and wholesome. Good crackers to serve with salad are made with a half-inch cube of cheese set in the centre of each cracker, which then is browned in the oven. When cooking asparagus in broken pieces, it is a good idea to add the tender tips after the tougher pieces have begun to come tender. With salmon, cut big cucumbers into three-inch lengths and scoop out the centre. Mix minced canned salmon with mayonnaise dressing and pile it into the cucumber boats. (Cheese) It takes more than twice as much sugar to sweeten preserves, sauce, etc., if put in when they begin to cook, as it does to sweeten after the food is cooked. Just as a small scoop or tin cup is handy in the flour can, so a teaspoon is handy, kept in the tea box or soda jar. Buy cheap tin spoons and bend back the handles so that they will readily slip into the jar or box.

HOME
With Eggplant.
To Prepare Eggplant.—It goes without saying that an eggplant should be fresh and sound, without spots. You can tell whether it is fresh or not by the green cup around the stem end. If this is blackened, the vegetable is not fresh. The other end also will be wrinkled and dull, whereas a fine eggplant is smooth and plump and shining. Wash the skin as one would a tomato, and then pare and cut up. It is usually sliced, and sometimes it is turned into dice or julienne strips. It cooks immediately. One can have ready a savory dish of eggplant in fifteen minutes. Perhaps the reason that the fried eggplant one gets at some eating places is bitter is because it stands after being cut up. When it is to be stuffed, the skin is left on. It is then either parboiled whole or cut in half and cooked, the skin loosened around the edges. It may then be fried in deep fat, the cut side down. It may also be stuffed and baked. Baked eggplant commonly means one elaborately seasoned; but this is not necessary. Wash and put into the oven to bake in the same way you would a potato. A small one will require about thirty minutes to bake, and is done when a fork shows it is soft all through. Take off the skin, mash and put into the frying pan with plenty of butter over a hot fire, and stir until the water has evaporated. This tastes and looks somewhat like chop sueys without crisp vegetables, and like all eggplant, should be served hot. It needs little seasoning, but when a bit of onion is fried with it the resemblance to chop suey is not lessened.

A cook from India, in describing baked eggplant, says: "A person does not know the real flavor of eggplant until he has eaten it baked. He gives this method as an alternative of boiling, but prefers this, as it preserves all the delicate flavor of the vegetable. He says also it may be used as the foundation of a number of dishes, such as things as eggplant croquettes, as well as eggplant stuffing for fowl, being mixed with bread crumbs and egg and seasoned with salt and pepper. This pulp also is used for eggplant soufflé and omelet."
Thin slices of this vegetable may be rubbed with butter or oil and broiled, but this makes them a little too dry on the surface. They may, however, be served with a tomato sauce.
Fried in the Pan.—The easiest and quickest way to prepare the eggplant is to fry or sauté it in a pan with a little butter or oil. Cut the eggplant into one-third inch slices, season with salt and pepper and has been mixed together, and then fry in a little oil or butter until soft. It also may be rolled in flour and fried in this way, or even dipped in egg and crumbs. Seasoned with salt and pepper only, and then fried with tomatoes which are served on the slice of eggplant it is good or it is good enough quite by itself and looks much like a small buckwheat cake.
Escaloped Eggplant.—The eggplant is combined with tomato in slices and baked in equal, with oil and instead of milk, and with other additions to taste or the cooked pulp finely broken is combined with grated bread crumbs, well seasoned with a little bit of cream and finally a well beaten egg. It must only be heated through in the oven and not fried. No matter how eggplant is cooked is must not be too dry, although we cook it to dry it somewhat.
Stuffed Eggplant.—This is a great subject by itself. The eggplant may be boiled whole or baked, or cut off the pulp scooped out, leaving a little layer to support the thin skin, then the pulp mixed with bread crumbs, seasonings chopped meat, etc., and put back into the oven for fifteen or twenty minutes. It is often cut in half lengthwise, cooked, the pulp scooped out, prepared, and put back, then baked.

Household Hints.
A hinged shelf is a great comfort to the housekeeper in the kitchen. Turpentine will be found very good for cleaning an enamel or porcelain tub.
The points of economy in clothing

Redpath
Sugar
does make the bread and butter taste good!
It is when you spread it out on bread or pancakes, fruit or porridge, that you notice most the sweetness and perfect purity of REDPATH Extra Granulated Sugar. Buy it in the 2 and 5-lb. Sealed Cartons, or in the 10, 20, 50 or 100-lb. Cloth Bags, and you'll get the genuine Redpath, absolutely clean, just as it left the refinery.
CANADA SUGAR REFINING CO., LIMITED, MONTREAL.



Build Concrete Crib Floors and Supports

THEY keep the rats, squirrels and other rodents from carrying away your profits. Millions of dollars are lost to farmers each year through the ravages of rodents in cribs and granaries. Part of this loss is paid by every farmer whose crib floor isn't built of concrete. Concrete crib floors and supports stop the waste because

They Protect Your Grain

Concrete is strong, durable and clean. It never wears out and needs practically no repairs. It is the cheapest of all materials for cribs and granaries. Write for this free book "What the Farmer can do with Concrete." It tells all about the uses of concrete and will help every farmer to have better buildings and save money. **Farmer's Information Bureau** **Canada Cement Company Limited** 513 Herald Building, Montreal

ONTARIO ARCHIVES
TORONTO