

WALK'S Pork & Beans

...kept whole
perfect baking,
full strength,
delicious sauce,
no equal.

...BUY OR MAIL A
...of Harry
...of 9 Cans

...Toronto,
...STOCK

...LUMPA, ETC.,
...of Harry
...of 9 Cans

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Delicious with Blanc Mange

Have you ever tried "Crown Brand" with Blanc Mange and other Corn Starch puddings? They seem to blend perfectly—each improves the other—together, they make simple, inexpensive desserts, that everyone says are "simply delicious."

EDWARDSBURG "CROWN BRAND" CORN SYRUP

is ready to serve over all kinds of puddings—makes a new and attractive dish of such an old favorite as Baked Apples—is far cheaper than butter or preserves when spread on bread—and is best for Candy-making.

ASK YOUR GROCER—2, 5, 10 AND 20 LB. TINS.

THE CANADA STARCH CO., LIMITED
Head Office - Montreal

More Dividends From Garden Crops

This Year, if Ever, the Opportune Time for Making Money From Vegetables.

MAKE EVERY ACRE PRODUCE MORE.

Five acres of Ontario soil near a good market can be made to easily support a family in comfort. In potatoes alone the returns would run, under ordinary prices, at from \$100 to \$200 per acre. From \$400 to \$500 per acre can be made from cauliflower. Many people will be inclined to regard these figures as exaggerated, but they are facts, and many cases can be pointed out to substantiate our statements.

With proper soil treatment, the average garden will produce at least a half more than it now does. Several things must be borne in mind, however, to make a success with garden crops, such as onions, potatoes, cabbage, etc. The soil must be suitable, cultivation must be thorough, varieties the best for the district, and the market, and good salesmanship.

The plot selected for the garden should be well drained, and must not be shaded to any extent. Drainage takes away surface water rapidly, and keeps the soil water away from the surface, thereby allowing the roots to grow deep and the air to enter the soil and aid in decomposing it. Fertility is another most important feature. The need for fertilizer is shown by low growth and pale color in the plants. Stable manure, bone meal, or good commercial fertilizer should be used to renew the elements required by the soil.

Germination.
Crops are often lost through the failure of the seeds to germinate. Don't blame your seedsmen for this. It is usually because in planting the soil is left loose about the tiny seeds, and the dry atmosphere penetrates to them, shrivelling them up until all vitality is destroyed. Vegetable crops as a rule are sown in rows, and in every case, as soon as the seed is sown, it should be pressed down in the soil to the level of the back of a rake, drawn lengthwise of the drills, and again firmed by the roller or back of a spade. For want of this simple precaution, perhaps one-quarter of all seeds sown fail to germinate. Again, for the same reason, when setting out plants the soil is pressed close to the root. We have seen whole acres of cauliflower, cabbage and strawberry plants lost solely through neglect of this precaution.

Value of Rotation.
In order to secure maximum yields, and to keep down weeds, the systematic rotation of farm crops is an acknowledged necessity. Why not, therefore, plan the varieties of vegetables and their planting time so as to secure a continuous and abundant supply of good, fresh green things? It is just as easy as any other method of garden management, and it is much more satisfactory.

For example a crop of radishes, turnips, spinach or lettuce sown in April, will have ripened so in June that can be cleared, dug up, and manured, and again used by the first of June, when such crops as cucumbers, peas, tomatoes, or sweet corn can be planted, and so on all through the list.

The crops should be moved around from year to year, so as to give the soil a chance to recuperate. Where a number of successive plantings are desirable, as with peas, it is an excellent plan to plant a third or fourth crop between the rows of the first crop, removing the vines of the first crop as soon as the peas have been picked.

The observance of the foregoing suggestions, along with instructions for planting, which most reliable seedsmen supply with purchases of seeds and plants, should enable any

thoughtful and ambitious person to make a success of growing the common and most popular summer vegetables.

Extensive Potato Cultivation.
The potato is probably more in demand at all times, and will show a better proportionate profit, year in and year out, than any other farm crop. In next week's issue of this paper will appear an article dealing thoroughly and interestingly with the methods of one successful farmer in Western Ontario, who has grown potatoes extensively for 43 years, and who last year sold \$1,200 worth of potatoes from a twelve-acre patch of his 150-acre farm.

Don't fail to read this article. Here are some interesting facts cited by the farmer about whom the article is written:

"The first two crops after putting in twenty-one thousand till paid for the underdraining in increased yield per acre."

"When you take much food from the soil you must return a like amount or your soil will soon play out. This spring we used about five tons of fertilizer, as well as several hundred loads of manure."

"In the last two years I have sold fifteen thousand bushels of potatoes from this farm, and have not had one single complaint as to quality."

"Up to the year 1900 the total value of staff sold off my farm amounted to \$41,724.28. The ten years following 1900 would add easily another \$40,000 to that sum."

"This last year I had at least 6,000 bushels of potatoes. Put these at the low price of fifty cents per bushel and you get \$3,000. I can raise one acre of potatoes for twenty dollars, easily. So, you see, I have been making pretty good profit on my thirty acres."

"For the last seven years I have each year been unable to fill my orders."

"In taking up six thousand bushels of potatoes this year we have not run across a quart measureful of potatoes unfit for market."

"When every potato means two or three cents, one must be careful that there is an eye on each piece planted."

"I started forty-three years ago with five acres in potatoes, and in not a single year since have I failed to grow them."

"I believe in repaying the soil for what you take from it. I have made it a rule never to sell off the farm hay, straw or oats."

"I have been decent with my men, giving respectable wages and their room and board, but never wash-crocks. When I hired my first man, many years ago, I simply told him that I hadn't married my wife to do washing."

Hardly That.
Mrs. Knagg—Well, what are you thinking about?
Mr. Knagg—I was just thinking if it's true that silence is golden no one can accuse you of being a miser.

Mollified.
Attorney—How old are you, madam?
Witness—Sir!
Attorney—Beg your pardon; how much younger are you than the lady next door?
"Do you like the breast of the turkey?" asked the host of the old lady. "I've never been able to find out," she responded. "When I was growing up the children always got the necks, so that the grown folks could have the choice parts. But since I have grown up things have changed and now the children get all the best pieces."

WATER BARRAGE

Or, Felicity's Inheritance.

CHAPTER IX.—(Continued.)
Her thoughts got no further, for he covered the moment by shutting the door behind him; and at the sight of the handsome, well-dressed man, the broad shoulders and erect form, all her doubts and questionings took flight, and she gazed at him with a look of admiration and being loved like a true woman, to the bliss of being caressed, to the rapture of the kiss that was his.

"Sweetest creature! Than anything on earth."
Chris Carleton presently drew her down beside him on the sofa, and then held her at arm's length.

"My white rose has vanished," he said fondly. "I shall have to christen you anew. Are all these things, blushing for me? Why, you will make me the vainest man on earth. Fancy a commonplace fellow like me marrying such a radiant little beauty!"

"Oh, I am not a beauty, and you know it! I am a pale, insignificant girl—I always have been. It is only that I am happy now. She put her arms round his neck, and when he had kissed her, she said: "When I was with you, I was afraid you were going to wear off, darling? The roses or the happiness? You'll keep both if I can manage it. I'll be true to you—either when I fell in love with you—such a grave, wistful little face it was!"

"When was that?"—in a low voice.
"The first time I saw you, when you came through the gate and saw you sitting under the horse-chestnut tree. I was looking at you, and you looked at me with such deprecating eyes; but I loved you, and I said to myself: 'There's my wife if ever I have one!'"

"I can't believe it," she whispered. "You must be joking. I didn't believe it myself. I had never thought about it, but my heart gave a big throb when you said that. I haven't had a heart since—tell you gave yours. Say you believe in me, or not, I don't care."

"Oh, I do, I do! Because it was just the same. But here she stopped, covered with confusion, and not all his coaxing could make her come. She had a great deal to say. Presently they fell into more serious talk for she had many questions to ask, and there was much he wanted to explain.

"Did you come that morning with the intention of pretending to be Robert Stone and taking up his work?" Joyce asked.

"No, I never thought of such a thing. But when Felicity took it for granted, I flushed into my head that I had had a bad idea. You see, I had heard that you had performed that remarkable feat, and I hoped it would be a common-place fellow like me, and I said to myself: 'There's my wife if ever I have one!'"

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MAGIC

Tested Recipes.
Cocoanut Puffs.—Mix two cups of grated cocoanut with one cup of powdered sugar and the beaten whites of two eggs, add two table-spoonfuls of flour, shape into little pyramids, put on buttered tins, and bake in a quick oven.

Beef Loaf.—To two cupfuls of chopped meat add one medium-sized onion and one tart apple. Chop both fine. Add a little nutmeg if this is liked and salt to taste. Put into a greased pan and spread a little sweet drippings over the top. Bake in a hot oven for forty minutes.

Banana Splits.—Prepare one banana each for a person. Peel, scrape and cut lengthwise. Lay on a plate, cut side uppermost. Heap a spoonful of ice cream in the center, cover it with a generous amount of whipped cream and decorate with a maraschino cherry.

Dutch Date Cakes.—Use one cupful of chopped walnuts, one cupful of cut-up dates, two eggs, one cupful of sugar, one tablespoonful of flour, one-half teaspoonful of salt, and one teaspoonful of baking powder. Drop the batter on a tin baking sheet, and bake it in a moderate oven.

Honeycomb Pudding.—Use one-half of a cupful of flour, one-quarter of a cupful of sugar, one-quarter of a cupful of Porto Rico molasses, and one teaspoonful of baking powder. Mix one-half of a cupful of milk and one-quarter of a cupful of butter and heat them together; beat two eggs and stir them in. Mix the ingredients in the order given, bake the pudding twenty minutes in a moderate oven and serve it with foamy sauce.

Use for Stale Bread.—Break pieces of stale crust into pieces the size of a large walnut, dip for a moment in milk to which has been added a pinch of salt and a dusting of cayenne pepper. Place the bread on a baking sheet, and bake in a moderate oven till they are golden brown. When cold store in a tin. These are excellent for tea rusks.

Creamed Chicken and Sauce.—Heat two cups cold, cooked chicken, cut in dice, in sauce to which celery salt has been added. Make white sauce by putting butter in a saucepan, stir until melted and bubbling. Add three tablespoonfuls of flour with one-fourth table-spoonful salt and a few grains of pepper and stir thoroughly. Boil for five minutes.

Use for Old Newspapers.
Those who are obliged to face the elements in bad weather will find a newspaper folded and placed between the shoulders and over the chest a great protection.

Worn in shoes newspaper protects against cold and dampness. By padding newspapers together one can improvise bed covering that will in an emergency take the place of blanket or quilt. This is worth remembering, as it often happens when people are away from home that extra bed clothes are not obtainable. It is easy to have a few newspapers as a lining at the top and bottom of your trunk.

Ice will keep much longer if wrapped in several thicknesses of newspaper. The paper excludes heat as well as retaining it, so that summer and winter an old newspaper is a dependable friend.

Chocolate "Hurricane Cake."—Sift together one cupful of pastry flour, one cupful of sugar, two and one-half teaspoonfuls of baking powder, and one-half of a teaspoonful of salt. Melt two tablespoonfuls of butter and two-thirds of a square of chocolate in a measuring cup, add two teaspoonfuls of milk, and stir the mixture until the ingredients are blended. Add two unbeaten eggs, and fill the cup with milk. Pour the contents of the cup into the prepared dry mixture, and beat it briskly. Pour the latter into a medium-sized pan, and bake it in a moderate oven for thirty minutes. Frosting—Add one and two-thirds cupfuls of confectioner's sugar to three teaspoonfuls of cocoa and two tablespoonfuls of melted butter. Mix the sugar, cocoa and butter with hot coffee to the proper consistency to spread easily upon the cake. Work rapidly, for the frosting sets very quickly.

Useful Hints.
Don't pick up broken glass but lay a wet cloth over it and "pat" it up.

A nice way to cook white turnips is to dice them before cooking, then boil in salt water, and serve with a cream sauce.

Paste for pies should be rolled very thin. Always brush the undercrust with water and be sure to perforate the upper crust.

In serving fish for dinner, the light-meated kinds are preferred because they are more easily digested. Old brook-trout, raw into six-inch lengths, then padded and covered with odd bits of silk, etc., are excellent to wind ribbons on.

All linen should be hung straight to dry, and all pieces will wear better if a third or half of the napkin or table cloth is hung over the line.

It makes sponge cake very light and spongy if a tablespoonful of water, with the chill off, is put into the cake mixture directly after putting in the eggs.

To handle dates with ease and comfort pour a little warm water over them before stirring and cutting them, and the dates will separate without stickiness.

When silk is spotted with grease, cover it well with magnesia and press with a warm iron, having a white blotter beneath the goods. Afterwards, sponge with alcohol.

Do not have the oven too hot when cooking custard, or the custard will become watery. Set the custard in a pan of hot water, and see that it does not boil during the baking.

To put the tops of old stockings to good use, draw them over sealed fruit jars to keep the fruit from light. Light darkens the color of the preserved fruit. A label could be pinned to each stocking cover.

To take out machine oil spots tack a piece of cotton wool over the spot. Leave it on for some time. You will find the cotton wool absorbs the oil, and the mark will be entirely removed from the material.

Never set rice to cook in cold water, or you will have a thick, mushy dish that is unpleasant to the sight and taste. Always use boiling water. Do not stir from the moment it begins to boil, for it will be noticed that when the rice is put into the water it will cease boiling till the water is heated.

General John French, commander of the British forces in France, has announced his conversion to suffrage, brought about, he says by the heroism and endurance and organizing ability of the women on the battlefields of France and Belgium.

ACTIVITIES OF WOMEN

Maid servants in Berlin earn an average of \$5 per month. Over one half of the total factory forces in Japan are women.

Women now have the right to sit in the New Zealand parliament.

French women are considered the leaders in the art of cookery.

Julia Marlowe, the actress, has been converted to the suffrage cause.

Mrs. O. H. P. Belmont has opened a free soup kitchen for women and girls out of work in New York city.

Grand Duchess Marie, of Luxembourg, who is only 21 years of age, is the youngest ruler in the world.

Miss Flora Holt, a Milwaukee stenographer, who recently fell heir to \$250,000, has quit her job so that a poor girl may get it.

Gladys Feldman is known as the highest salaried chorus girl in the world, receiving \$100 per week for 52 weeks in the year.

An Indianapolis bank has a woman social secretary whose duty it is to look after the welfare and comfort of the bank's depositors.

It is claimed that the high-school girls in Washington, D.C., wear dresses more fashionable and expensive than are ordinarily worn at the fashionable colleges.

The war seems to have a fascination for girls in Russia, as no less than 300 of them have already run away in their boy's clothing and tried to enlist in the army.

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Fire, Lightning
Rust and Storm Proof
Durable and
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Let us know the size of any roof you are thinking of covering and we will make you an interesting offer.

Metallic Roofing Co.

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MANUFACTURERS
TORONTO and WINNIPEG

MACHINERY FOR SALE

Contents of Large
Factory

Shutting on to three inches diameter; Pulleys twenty to twenty inches; Belting four to fifteen inches. Will sell entire or in part.

No reasonable offer refused

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THE ALLIES

"Spohn's" and the Horemans. For twenty years they have waged a successful campaign against the army of Disease. Diphtheria, Influenza, Croup and Shipping Fever. Absolutely safe for all ages. Best preventive. Sold by all druggists, and direct from the manufacturers.

Spohn Medical Co., Goshen, Ind., U.S.A.

BRUCE'S SPECIAL "BIG FOUR" FIELD ROOTS

BRUCE'S GIANT WHITE FEEDING BEET—The most valuable field root on the market, contains the rich qualities of the Sugar Beet with the long-keeping, large size, early maturing and heavy-cropping qualities of the Mangel. 4 1/2 lbs. 10c, 5 lb. 12c, 10 lb. 22c, 15 lb. 32c, 20 lb. 42c, 25 lb. 52c, 30 lb. 62c, 35 lb. 72c, 40 lb. 82c, 45 lb. 92c, 50 lb. 102c, 55 lb. 112c, 60 lb. 122c, 65 lb. 132c, 70 lb. 142c, 75 lb. 152c, 80 lb. 162c, 85 lb. 172c, 90 lb. 182c, 95 lb. 192c, 100 lb. 202c.

BRUCE'S GIANT YELLOW INTERMEDIATE MANGEL—A very close second to our Giant White. Feeding Root, and equally easy to harvest. 4 1/2 lbs. 10c, 5 lb. 12c, 10 lb. 22c, 15 lb. 32c, 20 lb. 42c, 25 lb. 52c, 30 lb. 62c, 35 lb. 72c, 40 lb. 82c, 45 lb. 92c, 50 lb. 102c, 55 lb. 112c, 60 lb. 122c, 65 lb. 132c, 70 lb. 142c, 75 lb. 152c, 80 lb. 162c, 85 lb. 172c, 90 lb. 182c, 95 lb. 192c, 100 lb. 202c.

BRUCE'S NEW CENTURY SWISS TURNIP—The best shipping variety, as well as the best for cooking. Handsome shape, uniform growth, purple top, 1 1/2 lbs. 10c, 1 3/4 lbs. 12c, 2 lbs. 14c, 2 1/4 lbs. 16c, 2 1/2 lbs. 18c, 2 3/4 lbs. 20c, 3 lbs. 22c, 3 1/4 lbs. 24c, 3 1/2 lbs. 26c, 3 3/4 lbs. 28c, 4 lbs. 30c, 4 1/4 lbs. 32c, 4 1/2 lbs. 34c, 4 3/4 lbs. 36c, 5 lbs. 38c, 5 1/4 lbs. 40c, 5 1/2 lbs. 42c, 5 3/4 lbs. 44c, 6 lbs. 46c, 6 1/4 lbs. 48c, 6 1/2 lbs. 50c, 6 3/4 lbs. 52c, 7 lbs. 54c, 7 1/4 lbs. 56c, 7 1/2 lbs. 58c, 7 3/4 lbs. 60c, 8 lbs. 62c, 8 1/4 lbs. 64c, 8 1/2 lbs. 66c, 8 3/4 lbs. 68c, 9 lbs. 70c, 9 1/4 lbs. 72c, 9 1/2 lbs. 74c, 9 3/4 lbs. 76c, 10 lbs. 78c, 10 1/4 lbs. 80c, 10 1/2 lbs. 82c, 10 3/4 lbs. 84c, 11 lbs. 86c, 11 1/4 lbs. 88c, 11 1/2 lbs. 90c, 11 3/4 lbs. 92c, 12 lbs. 94c, 12 1/4 lbs. 96c, 12 1/2 lbs. 98c, 12 3/4 lbs. 100c.

Prices are at Hamilton—Add for postage, 1/10c. 1/20c. 1/30c. 1/40c. 1/50c. 1/60c. 1/70c. 1/80c. 1/90c. 1/100c. 1/110c. 1/120c. 1/130c. 1/140c. 1/150c. 1/160c. 1/170c. 1/180c. 1/190c. 1/200c.

Additional postage 1/10c. Where there are Express Offices this is the cheapest way to send all orders of 5 pounds and up.

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