

Only Three Days More!

Mammoth Sale Closes Monday, Feb. 15th.

EVERYBODY COME FOR THE FINAL FORCE-OUT.

But three days remain in which to participate in this the greatest bargain event of the season. Thousands of dollars worth of all lines of merchandise have already passed into the hands of as many pleased and satisfied customers at a decided saving to them, and there still remain thousands of bargains to be disposed of during the last three days. There are dollars and dollars to be saved by buying now, you cannot afford to ignore such an opportunity as this. Eager buyers should throng the store from morning until night. Every day that remains should be a record-breaker. This is the people's golden opportunity---Seize it now.

Mark the date
MONDAY, FEB. 15th.
The last day.

TERRILL BROS.

FENELON FALLS.

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Habliurton.

(Correspondence of the Gazette)

W. H. Pengelly, Esq., agent of the Ontario Crown Life Insurance Co., has returned from Toronto, where the agents of the company were entertained by the directors and officers on Thursday, Friday and Saturday of last week. Mr. Pengelly reports having spent a very pleasant and profitable time.

Rev. J. Lindsay, Anglican minister, is recovering, and, although yet unable to attend to his clerical duties, we hope to see him fully restored to his former health soon.

Mr. Andy Telford, of the Watt House, who has been quite ill for a number of weeks with pneumonia, is now, under the care of Dr. Soady, in a fair way to recovery.

The Salvation Army is doing good work here, and Captain Potter says many soldiers are being enlisted.

The special services in the Methodist church, which are being conducted by the Misses Stern, of Tweed, are to be continued during the week.

Mr. Robert McFarland is for the present stopping at the Hadley House. He expects to wind up his wood business here this spring.

Miss Bricknell is visiting her friend, Miss Webster, at the parsonage.

Norland.

(Correspondence of the Gazette)

Miss Ruby Bowlin, of Woodville, is visiting friends in Norland and vicinity for a week or two.

Mrs. Robert Delaney and infant daughter have returned to Toronto, after spending the winter with friends here.

The Glee Club girls are giving a picnic social in the Forester's Hall, on Feb. 19, and they are also preparing a program, which will consist of recitations, readings and three very funny dialogues, the names of which are "Taking the Census," "Junbo Jim" and "Chops." There will also be songs and instrumental music. Don't miss this rare treat of the season.

Mr. James Powers and Mr. David Kirkpatrick, of Lindsay, passed through the village last Saturday on business.

Rosedale.

(Correspondence of the Gazette)

Mr. G. Gale treated a few of his young friends to a sleigh ride on Thursday evening last to Cobocok, where they all attended the tea and entertainment given by the ladies of the Church of England, and returned later in the evening, all speaking in the highest terms of the quality of the entertainment and the kindness of Mr. Gale.

Mr. Fred Goodman, of Fenelon Falls, paid a visit to his father here on Sunday last.

The frost of the past few days has left the ice on the lakes in good condition for skating, and our young people are taking advantage of the opportunity to enjoy themselves.

Mr. W. McNeven, of Reaboro, has been the guest of his grandmother, Mrs. Peter McNeven, of this vicinity, for the past week.

Mrs. J. Hughes, of Orillia, is at present staying with her father, Mr. Thomas Smith, of this place, who is seriously ill.

Messrs. Stanley Hall and Bert Townley, of Fenelon Falls, were visitors at Rosedale on Sunday last.

Mr. G. Isaac, who has been on the sick list for the past week, is able to be out again.

Balsam Grove.

Mr. John Copp, who has been seriously ill, was recently presented with the following address by the Beef Ring Association, in which he has always taken an active interest.

Dear Friend,

We, the members of the Balsam Grove Beef Ring Association, wish to express our sorrow in your affliction. Owing to ill health you are obliged to sever your connection with our association, and we thank you for your trouble and kindness in the past.

Wishing you a speedy recovery we remain your friends and well wishers.

Signed on behalf of the Beef Ring Association.

J. H. THURSTON, JOHN LEE
President, Secretary.

Cobocok.

(Special to the Gazette.)

The tea and concert given by the Women's Aid of the English Church on Thursday evening, the fourth, was a decided success, the sleighing being good and the weather ideal, which helped to make everything bright and pleasant. The players for the concert were Mrs. French, Miss Brandon, Miss Graham, of Fenelon Falls, and Mrs. Logie and Miss Lillie Ham, of Cobocok. The vocalists were Miss Hand, and Rev. W. H. A. French, Fenelon Falls, Miss Mabel Shields, of Victoria Road, Miss Etta Jackson and Miss A. Wakelin, Cobocok, and Mr. Laidlaw, of Norland. The Women's Aid feel complimented on being able to secure the very efficient musical talent which made the concert a grand success. Most noticeable among the instrumentalists was Miss Brandon's playing of the violin. The Rev. W. H. A. French also gave an address and uttered words of hearty encouragement to the W. A. as being the few but effective band of faithful workers, and they also extend their high appreciation to Mr. Batty in kindly filling the post of chairman.

Mrs. Rod Grant, of Woodville, has returned home, after spending a few days with friends in Cobocok.

Miss Reta Taylor, of Cobocok, is visiting friends in Orillia, Woodville and other places.

Miss W. Bain has returned from visiting friends in Chicago and Toronto.

Skating is now the order of the day, as the ice is first class.

Mr. Geo. Johnston has purchased Mr. Geo. Hannovan's farm.

A fancy dress carnival will be held on the Cobocok rink on Thursday, February 18th. All come and enjoy the sport.

We are very sorry to hear that Mr. J. Grimes, Sr., is ill, but hope he will soon recover.

Mrs. Cooke, of Fenelon Falls, was in town last week.

Mr. Will Cooke has left our little town, where he has been for some time employed in his brother's store. He will be much missed, as he has made many friends while in Cobocok.

Miss Mabel Shields, of Victoria Road, spent a few days of last week in Cobocok.

Mr. and Mrs. Kemp, of Lakeside, are visiting Mrs. Kemp's parents, Mr. and Mrs. Griffin.

The revival services, which were conducted by Mr. Ireland and Mr. Griffith, of Norland, have closed, and we are pleased to say that much good has been done.

Bury's Green.

(Correspondence of the Gazette)

Mrs. J. Dunseath and Mrs. Geo. Martin, of Grandview, Man., who have been visiting friends here for two months, left for their home on Tuesday. Their mother, Mrs. Gamble, went with them as far as Scotia Junction, where she will visit her brother.

Mr. David Green and family left for their home in Fort Saskatchewan, on Saturday.

Several of the ladies of this vicinity attended the Institute meeting at Mrs. (Dr.) Gould's and report a good meeting.

Mrs. Fell was visiting friends in Lindsay over Sunday.

Mr. Geo. Pogue lost a valuable horse last week.

The Methodists of Eden church will have a social in Howie's school on Friday evening. Col. Hughes will exhibit his limelight views and Miss Myssie Newton, of Lindsay, is to recite.

Armstrong and Campbell had a bee drawing ties to the station last week, when they loaded five cars.

To Keep Meat Fresh.

Fresh meat, especially for summer use, is much more desirable than that which has been heavily salted, but unfortunately it is usually considered out of the question on the farm where butchering is done at home. However, it is not impossible nor even difficult to have a constant supply of fresh meat on hand during the summer, if only one is willing to take a little extra trouble at time of putting down.

For the last half dozen years we have not been without meat at any time, nor have we had any to spoil. Usually we kill in the spring for warm weather use, but it makes no difference when, for it can just as well be put down in the fall or winter as in the spring, as it will keep indefinitely. Beef we can altogether, but pork is put down in other ways as well.

To can beef or any other meat, cut it up into pieces small enough to drop easily into Mason fruit jars, salt to taste, put rubbers and covers on and set in a boiler on a thick layer of hay. A common wash boiler will hold eleven to a dozen two quart jars, and half as many more of the quart size. Jars should be well packed with meat, but not over-full.

When all is ready set the boiler over the fire and fill nearly to the tops with cold water. Bring slowly to a boil and keep at that point from three to three and a half hours. Three hours for the quart jars, and a half hour longer for two quarts is my rule. Keep water boiling constantly, adding more as needed to keep up the quantity. Jars should never be submerged, but water should always come up nearly to the covers.

At the end of the specified time lift jars from boiler, screw down covers as tightly as possible. Lift the jars one at a time and seal immediately. Replace cover to boiler each time a jar is removed, and keep water boiling briskly until the last jar is out. This I consider is important.

If any cover or rubber proves defective it may be replaced with another, but jar should be set back in the boiler again for a time to make sure that any air which is admitted to the meat is thoroughly sterilized. I always use new rubbers and press edges of covers down on to rubbers at all points. This I also considered important.

Both jars and covers should be thoroughly sterilized by boiling in water for a few minutes before using. Usually I do this the day before. By having everything in readiness I can easily fill all the jars of either size I can boil at one time during the forenoon. After dinner I boil and seal them, getting everything done and out of the way in good time for supper.

Meat for bottling should never be put into pickle, even for a day, or should it be even washed. Trim off soiled and bloody portions and use them some other way, but do not try to cleanse and bottle them. Use no water in the jars. The meat will make its own. One good sized quarter of beef will fill about twenty-two quart jars. Twice that number is quite a generous summer supply for an average family.

Usually we do not do a great amount of pork, but fry it fresh in that way. Hams and shoulders we always fry down, bottling only irregular pieces, trimmings and tenderloins. To fry down cut into thick slices, fry in fat until half cooked, pack into large jars and cover with hot fat. From time to time while cooking

pour hot fat over the meat—enough, in fact, to insure each piece being entirely surrounded.

If pork is very fat, enough will fry out of the pieces for this purpose, but if not some lard must be heated and used. When meat is thoroughly cooled, remove weight, tie a cloth or paper over the jar and set away in a cool place.

When wanted for use, take up sufficient for the time, finish cooking and serve. The secret is to thoroughly sterilize meat by partially cooking, and then keep all air excluded by surrounding with fat.

Sausage may be kept fresh for a number of weeks by simply packing cold into jars and covered with lard. I have known it to be kept in fine condition the greater part of the summer just in this way. For long keeping, however, I would prefer to make it up into small rolls, partially cook in fat, pack into jars and cover well with hot lard.

If a little roast beef or pork is wanted for variety, cut shapely pieces, put into small pats and cook in the oven until done. Then cover with fat and set away in a cool place until wanted. To serve simply re-heat and slice. Juices may be made into gravies in the usual way.

In keeping boiled or roasted meat one thing must be borne in mind, and that is that coating of fat over the top should not be broken. It is then important to set jars where they are to remain, or if they must be removed to do so with as little jarring as possible. I have frequently kept meat from one year to the next without loss, in fact, of late years have not been without it in the cellar.—Exchange.

As usual, the Salvation Army will be in a position to introduce farm help to farmers throughout the country during the spring. All indications point to a revival in trade, and there is a probability that farm help will be scarce. The Army authorities are constantly in communication with new comers and others in the country, who are desirous of locating on farms from times to time, and will be glad to introduce these people to farmers needing help.

It is not the purpose of the Army, however, to encourage the immigration of farm help to Canada during the coming season, unless the condition warrant such a policy. Therefore, farmers who are likely to require help, are advised to communicate promptly with Lieut-Colonel Thomas Howell, James and Albert Streets, Toronto, Ontario. Application Forms and all other information will be supplied freely on application to the above address.