ESTABLISHED 1870

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If one of the horses should be kicked—cut a knee—strain a shoulder—go lame—have you the remedy at hand to CURE the injury?

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CROSSFIELD, Alta., Jan. 14 '06.

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DR. B. J. KENDALL CO., ENOSBURG FALLS, VERMONT, U.S.A. 35

SWEET CREAM BUTTER

THE STRICT RULES THAT MUST BE OBSERVED TO MAKE THIS KIND OF BUTTER.

(By J. G. Bouchard.)

The making of butter from so-called 'sweet' cream differs from other methods in that it it excludes the ripening of the cream. Briefly described, the process is as follows: The cream is cooled as soon as it comes from the separator—a fairly large quantity of pure culture, used as a starter, is added to it, and churning is begun at once. Simple as that method of buttermaking may seem, satisfactory results may not be obtained by it unless certain rules are strictly adhered to, and judiciously applied according to changing conditions.

The percentage of fat in the cream must be high enough to allow of churning within a reasonable time at a low temperature. It must be varied according to the season of the year, the more or less advanced period of lactation of the cows, and the quantity of starter to be added. In springtime when the cows are newly calved, and churning is relatively easy, the proportion of fat may be made as low as 28 per cent., but during winter and fall, when the viscous condition of the cream prevents the rapid agglomeration of the fatty globules, it may run as high as forty per cent. A safer rule to follow would be to separate in such a way as to have in the cream two and a half to three and a half times the percentage of fat contained in the milk. Thus, 100 pounds of milk containing four per cent. fat should give from ten to fourteen pounds of cream.

The cooling of the cream is one of the most important operations in this process of buttermaking. A special cream cooler should be connected with the separator, to receive the cream as it issues from it. If the churning is to be done immediately after skimming, the cream must be cooled to 40 degrees or 42 degrees; but if churning is to begin only two or three hours afterwards it will be sufficient to carry the cooling process to 50 degrees or 52 degrees provided that temperature is maintained up to the time of churning.

It must be understood that if the cream is cooled to 40 degrees or 42 degrees, it must be churned at once, for if it is kept too long at that low temperature, its fatty globules will become so hard as to render agglomeration much more difficult. The cream issuing from the cooler at 40 degrees or 42 degrees is immediately poured into the churn, which should have been cooled previously. When the skimming is completed, the required quantity of starter is added to the cream, and the churning is proceeded with. The amount of starter to be added varies from 20 per cent. in summer, to 30 per cent. in winter. That proportion of starter should also be varied according to its own acidity and that of the cream, in order that the greatest possible uniformity may be obtained.

The temperature of the starter, as prepared every day should be between 60 degrees to 65 degrees when ready to be used. When added to the cream in that condition it will raise the temperature of the mixture to about 50 degrees, which is a proper temperature for churning. If it is not convenient to churn immediately after skimming, it is desirable to store the cream in a ripening vat kept cool by water and ice. If it is impossible to cool the cream below 50 degrees when skimming, and if churning must take place within two hours after, it will be necessary to cool the starter to about the same temperature.

The object of pasteurization is to kill almost all the germs which the cream contains. It is a matter of heating the cream to a temperature of 140 degrees to 185 degrees F. Twenty minutes' exposure in a water bath to a temperature of 140 degrees will produce the required results, but as this process of pasteurization is not very practicable, unless a very small quantity of cream is to be treated, it will be necessary, in a large creamery, to use some type of pasteurizer in which the process is continuous. As cream will be subjected to heat for only a few moments, the temperature should be raised to 185 degrees in order to obtain the same results as those of the preceding method. To obtain the best results from pasteurization, the cream must be cooled as soon and as rapidly after heating as possible, and it is of great importance that the pasteurized cream should be kept for two hours at a temperature not higher than 50 degrees, so that churning may be done under good conditions. In winter, pasteurization is of the highest importance, and becomes almost an absolute necessity, in producing butter of an acceptable quality.

To obtain a butter of delicate flavor and of good keeping quality, churning must be stopped when the granules of butter are about the size of clover seeds. If larger quantities are allowed to form, more casein and water will be retained in the butter, and its keeping quality thereby impaired. When the churning is completed the buttermilk is immediately drawn off and passed through a strainer so as to retain the butter granules. The buttermilk being very fluid flows very readily, and a draining of half an hour will usually render washing unnecessary. However, if salting and working are to be done immediately after churning, a light washing must be given. Water of about 50 degrees F. is added in sufficient quantity to float the butter, and it is drawn off after a few revolutions of the churn. If the purity of the water used cannot be depended upon, it is preferable not to wash the butter. If the butter has been washed, it must be drained for a few minutes after the water has been drawn off and before salting. Otherwise a considerable quantity of salt would be wasted.

A "Rest Room" for the Farmer's Wives

(Collier's Weekly.)

Collier's Weekly tells us of a town that has a "Rest-Room" for farmer's wives. It is about time that some consideration was taken of these patient, useful citizens, especially when we are so dependent upon their labors. In Oskaloosa, Iowa, a room in the City Hall has been fitted up as a rest-room. It is clean; muslin curtains are on the windows; half a dozen rockers and other easy chairs are in the room; the table is spread with magazines and papers; agreeable pictures are on the walls, and a few shelves of books are there, beside a clock which really keeps time. Out of this room opens an apartment supplied with three long tables, twenty or more dining chairs, and a sofa. On these tables the women can spread their luncheons. Opening out of the sitting-room there is a large toilet, generously supplied with clean towels, soap, combs, etc. A motherly woman presides over these rooms. The paper does not say how the room is financed, but it does say that the matron has her wages paid, the place is heated, and well supplied with literature, growing plants, and clean linen. It was not only patronized by farmer women, but the girls from the telephone offices and other female clerks made good use of it. Here is something that might be useful in every town. Merchants and others who want the produce and trade of our farm women might see that such a room is provided and maintained. The different women's organizations, especially the women's clubs, literary and social, and the W. C. T. U. might also make it their business to arrange that a well-kept "rest-room" is maintained in every town and city.

Consumption is less deadly than it used to be.

Certain relief and usually complete recovery will result from the following treatment:

Hope, rest, fresh air, and—*Scott's Emulsion.*

ALL DRUGGISTS: 50c. AND $1.00.

INSECTS AND FUNGOUS GROWTHS

THEY HAVE DONE MUCH DAMAGE; BUT HAE INCIDENTALLY CAUSED A SPREAD OF KNOWLEDGE.

Year by year the damage done to crops of the farm, orchard, and garden by insects and fungous pests seems to be increasing. Some of these pests (say R. Harcourt, Professor of Chemistry, and H. L. Fulmer, Demonstrator in Chemistry at the Ontario Agricultural College,) may be a blessing in disguise, in that the remedies used for their eradication have been beneficial in other respects; but in order that they may be successfully combatted, it is essential that the farmer know how to fight them to the best advantage, and that he have a clear idea of the nature of the remedies employed and the precautions that must be observed in their use.

To spray with any degree of success requires, beside a knowledge of the acting principle of the remedy which is being employed, a rather intimate acquaintance with the enemy which is being combatted. The different classes of insects and fungous diseases do not show similar characteristics. If it were so, then the question of remedy would resolve itself into a very simple one; the discovery of a single successful one would end our labors. As it is, a great many of these remedial compounds are required in plant economy, the absolute number needed depending entirely upon the different ways in which insects and fungous diseases attack their food or host plants. This results largely from differences in anatomical and physiological structure of these little but often highly destructive animals and plants.

Practically all insects can be divided into two leading groups: (a) those which actually chew and swallow their food and have what the entomologist calls biting mouth parts, and those which obtain their food by piercing the outer tissues of the plant and sucking up the juice, called insects with sucking mouth parts. The first group of insects, among which we find grasshoppers, cucumber beetles, codling moth larvae, currant worm, and a great many others, can be poisoned by covering the surface of the plant upon which they feed with some poisonous material; while the second group, since they do not eat the surface of the plant but feed only upon the inside juices, must be destroyed by means of some substance which will act upon their bodies as caustic washes, or suffocating which will act upon their breathing pores, smothering them, such as a gas.

This, then, divides insectides into two groups: food poisons and contact insectides. There are some insects, however, owing to their peculiar habits, inaccessibility, or other causes, which require special treatment, such as the cut worms, which work underground, and the grain weevils, which affect stored products; the ones which feed inside the bark or within the stem of the tree or plant, such as the apple tree borer, or the raspberry cane borer; the household pests; and the animal parasites.

A fungus is a plant which feeds upon othes plants, and is thus a parasite. It begins with a seed (spore), which germinates and produces a great number of small thread-like structures which correspond to the roots, stem, and leaves of an ordinary plant, and called the mycelium. Sometimes this mycelium develops wholly upon the surface of the plant or fruit, as with the powdery mildew of the grape; while at other times the germ tube of the spore penetrates the skin and produces its mycelium within the tissues, just as happens in the case of the grain rusts and smuts, downy mildew, and a great many others.

Fungi, then, can be classed as external and internal, and the method of dealing with them varies accordingly. Those of the first kind can be attacked and destroyed by use of the proper materials, but the second kind can only be prevented.

IQUOR AND LIFE INSURANCE

WHY AN ABSTAINER IS A BETTER RISK THAN A TIPPLER. ALCOHOLISM IS A DISEASE.

(The Economist.))

The Ontario Medical Council at its meeting on the Thirtieth day of May last decided that a Provincial home for inebriates was necessary. This is a carrying out of the view that inebtiety is a disease that should be submitted to medical treatment. Dr. T. F. McMahon, in opening the subject, said: "I am not a teetotaler, neither am I a prohibitionist. The extreme position taken by many honest but narrow-minded teetotalers has done incalculable harm to the cause of temperance. To call alcohol a poison and to say that it must therefore be used for only medicinal purposes, and that its use even in moderation is not in harmony with the teaching of either science or theology. There is no substance which is everywhere and always a poison." Dr. McMahon's view is that while alcohol is a true food supplying heat and energy, yet it is not a practicable source of energy in the performance of either mental or muscular labor. "Alcohol has its uses," he said, "for instance, to stimulate digestion in old people, and to tide over a crisis in certain diseases, but the healthy man does not need it. If he chooses to use it in strict moderation to make glad his heart, or soothe his nerves, or as an adjunct to social life he may do so without injury to his health, and if he would avoid all evil effects he must take care that the amount habitually taken is very small, and he must guard carefully against the damage caused by insidious increase of dosage."

"Alcohol is injurious," said the Doctor, "when taken during the performance of work by any man who has great mental strain or who needs keen senses, clear judgment and concentration of mind.

"This does not involve the necessity of total abstinence. In the judgment of many the discipline of moderation is better than the discipline of abstinence, and the evolution of a sufficient self-control will prove humanity's best safeguard against the vicious tendencies of alcoholic indulgence.

Dr. McMahon said that he would not argue that, as far as life insurance was concerned, an abstainer was a better risk than a moderate drinker. The man who takes a glass or even two glasses of wine or beer a day is not in my opinion a less desirable risk than one who drinks none at all, except for this reason, that an abstainer is less likely to become an immoderate drinker. He is less exposed to the habits of the club and the bar-room, and there is perhaps less danger of contracting vicious habits."

The doctor pointed out the difficulty recognized by all medical examiners of detecting the difference between moderate drinkers and those who, while calling themselves moderate, yet drank half-a-dozen drams of alcohol a day. The searching questions of the doctors are often resented, applicants get huffed, left, and thus business was lost to the company. Agents complained of losses, and a new examiner was the next move.

The speaker stated that applicants for insurance often tried to get it by telling half-truths, or even lying about their drinking habits.

It is scarcely necessary to point out that, while Dr. McMahon's contention is that the moderate drinker is physically as good a risk as the total abstainer, the danger of his going to excess and eventually becoming an immoderate drinker always exists.

In this connection the view of a leading German medical authority, which is attracting a great deal of attention abroad, is interesting. According to this writer, alcohol has been made the scapegoat for a chronic physical disease of which its use is simply a result. Men who suffer from alcoholism, according to this authority, are physical degenerates in the first place. The abuse of alcohol by them is not because they have acquired the drink habit, but because they are mental and physical weaklings. To condemn its use on such grounds is as absurd as to condemn a life of vigorous activity because an invalid cannot indulge in it without serious consequences.

The view of this eminent German will be endorsed by many, but nevertheless it must be constantly borne in mind that no man knows the limit of his strength or resisting power beforehand, and those only can count on being absolutely safe who abstain entirely from the use of intoxicants as a beverage.

A Submerged Churchman

At the close of service one Sunday morning in a Washington church the pastor went down the aisle, as is his custom, to greet the strangers in the congregation. With one such he entered into conversation, during the course of which he asked: "May I ask, sir, to what denomination you belong?" "Well," was the reply, "I am what you might call a submerged Presbyterian." "I beg your pardon," said the puzzled divine. "I was brought up a Presbyterian," continued the stranger. "My wife is a Baptist; my eldest daughter is a Methodist; my son is the organist at a Universal church; my second daughter sings in an Episcopal choir, and my youngest attends a Congregationalist Sunday-school." "But you contribute, doubtless, to some one church?" suggested the pastor. "I contribute to all of them," said the stranger. "That is partly what submerges me."

The Triumph of the Time!

CANADIAN NATIONAL EXHIBITION

1907 TORONTO 1907

August 26th to September 9th

Our Country's Resources — Canadian Progress Illustrated — Our Country's Industries

$400,000 In New Buildings $400,000

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FALL FAIRS IN ONTARIO

LIST OF THE FAIRS FOR WHICH DATES HAVE BEEN FIXED FOR THIS YEAR.

LINDSAY CENTRAL EXHIBITION, at Lindsay, Ont., Sept. 19, 20, 21.

Abingdon	Oct. 16 and 17.
Almonte	Sept. 24, 25, 26
Alliston	Oct. 3 and 4.
Alvinston	Oct. 2 and 3.
Alfred	Sept. 24 and 25
Alexandria	Sept. 9 and 10
Ameliasburg	Oct. 4 and 5.
Amherstburg	Oct. 1 and 2.
Arthur	Sept. 19.
Atwood	Oct. 1 and 2.
Aylmer	Sept. 2, 3, 4, 5, 6
Baden	Sept. 18 and 19
Barrie	Sept. 23, 24, 25
Baysville	Oct. 2.
Bar River	Sept. 24.
Beeton	Sept. 26 and 27.
Becher	Sept. 25.
Beachburg	Oct. 3 and 4.
Berwick	Sept. 12 and 13.
Belleville	Sept. 17 and 18.
Binbrook	Oct. 7 and 8.
Bobcaygeon	Sept. 25 and 26.
Bowmanville	Sept. 26 and 27.
Bothwell's Corners	Sept. 26 and 27.
Blackstock	Oct. 1 and 2.
Blyth	Sept. 23 and 24.
Bradford	Oct. 15 and 16.
Bracebridge	Sept. 26 and 27.
Brussels	Oct. 3 and 4.
Brigden	Oct. 1.
Brockville	Sept. 10, 11, 12, 13
Brighton	Sept. 26.
Bruce Mines	Sept. 25.
Burk's Falls	Oct. 3 and 4.
Burford	Oct. 1 and 2.
Cayuga	Sept. 24 and 25.
Caledon	Oct. 3 and 4.
Caledonia	Oct. 10 and 11.
Casselman	Sept. 17.
Campbellford	Sept. 24 and 25.
Castleton	Oct. 1 and 2.
Carp	Oct. 1 and 2.
Campbellville	Oct. 8.
Cookstown	Oct. 1 and 2.
Cobden	Sept. 23 and 24.
Cornwall	Sept. 6 and 7.
Coe Hill	Sept. 20.
Collingwood	Sept 24, 25, 26, 27
Comber	Sept. 30, Oct. 1.
Colborne	Sept. 30, Oct. 1.
Clarksburg	Oct. 1 and 2.
Delaware	Oct. 16.
Desboro	Sept. 26 and 27.
Delta	Sept. 24 and 25.
Dorchester	Oct. 2.
Durham	Sept. 24 and 25.
Dundalk	Oct. 3 and 4.
Dunville	Sept. 17 and 18.
Dresden	Oct. 8 and 9.
Dunchurch	Oct. 4.
Drumbo	Sept. 24 and 25.
Elmvale	Oct. 7, 8 and 9.
Emsdale	Sept. 24 and 25.
Emo	Sept. 19 and 20.
Erin	Oct. 16 and 17.
Essefi	Sept. 24 and 25.
Exeter	Sept. 16 and 17.
Fergus	Oct. 1 and 2.
Feversham	Oct. 3 and 4.
Fenwick	Sept. 30, Oct. 1.
Fenella	Sept. 26 and 27.
Fort Erie	Oct. 3 and 4.
Florence	Oct. 3 and 4.
Flesherton	Sept. 26 and 27.
Frankford	Sept. 19 and 20.
Frankville	Sept. 26 and 27.
Galt	Oct. 1 and 2.
Georgetown	Oct. 1 and 2.
Gore Bay	Oct. 3 and 4.
Gooderham	Oct. 3.
Gordon Lake	Sept. 27.
Glencoe	Sept. 24, 25.
Grand Valley	Oct. 15, 16.
Guelph	Sept. 17, 18, 19
Hanover	Sept. 26, 27.
Haliburton	Sept. 26.
Harriston	Sept. 26, 27.
Harrow	Oct. 8, 9.
Highgate	Oct. 11, 12.
Holstein	Oct. 1.
Huntsville	Sept. 24, 25.
Ilderton	Sept. 27.
Ingersoll	Sept. 24, 25.
Jarvis	Oct. 3, 4.
Keene	Oct. 2, 3.
Kemble	Sept. 26, 27.
Kempville	Sept. 17, 18.
Kinmount	Sept. 10, 11.
Kilsythe	Oct. 10, 11.
Kirkton	Oct. 3, 4.
Listowel	Sept. 24, 25.
Lansdowne	Sept. 26, 27.
Lakefield	Sept. 24, 25.
Laugton	Oct. 12.
L'Amable	Oct. 1.
Leamington	Oct. 2, 3, 4.
Little Current	Sept. 26.
Lindsay	Sept. 19, 20, 21.
Lombardy	Sept. 28.
Loring	Oct. 4.
Lyndhurst	Sept. 19, 20,
Maxville	Sept. 24, 25.
Markham	Oct. 2, 3, 4.
Marshville	Sept. 27, 28.
Madoc	Sept. 17, 18.
Manitowaning	Oct. 1, 2.
Mattawa	Sept. 26, 27.
Markdale	Oct. 1, 2.
McDonald's Corners	Sept. 26, 27.
Merrickville	Sept. 19, 20.
Meaford	Sept. 26, 27.
Metcalfe	Sept. 24, 25.
Millbrook	Oct. 2nd and 3rd
Milverton	Sept. 26, 27.
Milton	Oct. 10, 11.
Mildmay	Sept. 23, 24.
Midlane	Sept. 26, 27.
Morristown	Oct. 1.
Morrisburg	Sept. 3, 4.
Mt. Hope	Oct. 2.
Mt. Hamilton	Oct. 3, 4.
Mt. Brydges	Oct. 4.
Mt. Forest	Sept. 17, 18.
Murillo	Oct. 2.
Napanee	Sept. 18, 19.
Newboro	Aug. 31, Sept. 2.
Newington	Sept. 10, 11.
New Liskeard	Sept. 26, 27.
Niagara-on-the-Lake	Sept 23, 24.
Niagara Falls	Sept. 26, 27.
Norwich	Sept. 17 and 18.
Norwood	Oct. 8, 9.
Oakville	Sept. 26, 27.
Onondage	Oct. 1.
Orono	Sept. 16, 17.
Orangeville	Sept. 26, 27.
Oshawa	Sept. 24, 25.
Osnabruck Bentre	Oct. 1, 2.
Otterville	Oct. 4, 5.
Owen Sound	Sept. 13, 14.
Paisley	Sept. 24, 25.
Paris	Sept. 26, 27.
Palmerston	Sept. 19, 20.
Perth	Sept. 4, 5, 6.
Peterborough	Sept. 26, 27, 28.
Petrolea	Sept. 19, 20, 21.
Picton	Sept. 25, 26.
Port Elgin	Sept. 26, 27.
Port Hope	Oct. 1 and 2.
Priceville	Oct. 3, 4.
Queensville	Oct. 9, 10.
Rainham Centre	Sept. 19.
Renfrew	Sept. 23, 24 25.
Ripley	Sept. 24, 25.
Richmond	Sept. 23, 24, 25.
Rockton	Oct. 8, 9.
Rocklyn	Oct. 3, 4.
Russell	Sept. 27.
Sarnia	Sept. 23, 24, 25.
Scarboro	Sept. 25.
Seaforth	Sept. 19, 20.
Simcoe	Sept. 24, 25, 26.
Shelbourne	Sept. 24, 25.
Shanty Bay	Sept. 17.
Shedden	Sept. 25.
Shannonville	Sept. 28.
South Mountain	Sept. 12, 13.
Springfield	Sept. 19, 20.
Smithville	Sept. 27, 28.
Spencerville	Oct. 1, 2.
Sprucedale	Sept. 27.
Stirling	Sept. 26, 27.
Straffordville	Sept. 18.
Streetsville	Sept. 25.
Stoney Creek	Sept. 26, 27.
St. Mary's	Sept. 25, 26.
Strathroy	Sept. 16, 17, 18.
Sutton	Sept. 26, 27.
Toronto (Canadian National Exhibition, Aug. 26th to Sept. 9.	
Tara	Oct. 1, 2.
Teeswater	Oct. 3, 4.
Thedford	Sept. 24.
Thamesville	Oct. 1, 2.
Thorold	Oct. 3, 9.
Thorndale	Oct. 1.
Tilsonburg	Oct. 1, 2.
Tiverton	Oct. 1.
Tweed	Oct 2.
Utterson	Oct. 1, 2.
Underwood	Oct. 8.
Vankleek Hill	Sept. 13, 14.
Victoria Road (North Victoria Fair)	Sept. 17 and 18.
Watford	Sept. 25, 26.
Waterford	Oct. 3.
Walkerton	Sept. 19, 20.
Warkworth	Oct. 3, 4.
Wallaceburg	Oct. 3, 4.
Wallacetown	Sept. 26, 27.
Waterdown	Oct. 1.
Wellesley	Sept. 23, 24.
Western Fair, London	Sept. 6 to 14.
Wellandport	Oct. 10, 11.
Welland	Oct. 1, 2.
Williamstown	Sept. 25, 26.
Windham Centre	Oct. 8.
Wingham	Sept. 26, 27.
Winchester	Sept. 5, 6.
Wiarton	Sept. 25, 26.
Woodstock	Sept. 18, 19, 20
Wooler	Sept. 18.
Wyoming	Sept. 27, 28.
Woodville, (Eldon Tp. Agr. Soc.)	Sept. 12 and 13.

The Trent Valley Navigation Co'y Limited

Kawartha Lakes Line

SAILINGS OF STEAMERS, 1907

Lindsay, Sturgeon Point, and Bobcaygeon

STR. ESTURION, Daily Except Sundays

June 1st to Sept. 14th.

Lv ———, 2.45 p.m.....BOBCAYGEON.....Arr 2.00 p.m., ———
Lv 6.10 a.m., 3.45 p.m.....SANDY POINT.....Arr 1.15 p.m., 7.15 p.m.
Lv 6.30 a.m., 4.30 p.m.....STURGEON POINT...Arr 12.45 p.m., 7.00 p.m.
Arr 7.45 a.m., 5.45 p.m.....LINDSAY.....Lv 11.30 a.m., 5.50 p.m.

Calling at Pleasant Point on signal. Meals served on board.

*** Note.—Saturdays boat will await arrival of evening trains from Toronto and Port Hope, giving connection with Sturgeon Point and Bobcaygeon.

June 1st to Sept 15th, every Monday morning will leave Bobcaygeon for Lindsay at 5.45 a.m.

Bobcaygeon, Lindsay, and Coboconk

STR. MANITA, Tri-weekly Service

June 10 to Sept. 14, Mondays, Thursdays and Saturdays.

Read Down.		Read UP.
Lv 6.30 a.m.	BOBCAYGEON	Arr 8.00 p.m.
Lv 7.30 a.m.	STURGEON POINT	Lv 7.00 p.m.
Arr 8.45 a.m	LINDSAY	———
Lv 9.00 a.m.	LINDSAY	Arr 5.45 p.m.
Lv 10.00 a.m.	STURGEON POINT	Arr 4.30 p.m.*
Lv 11.15 a.m.	FENELON FALLS	Arr 4.00 p.m.
Lv 11.45 a.m.	BOSEDALE	Lv 3.00 p.m.
Arr 12.45 p.m	COBOCONK	Lv 2.00 p.m.

* Note.—Transfer at Sturgeon Point to Esturion for Lindsay and awaiting her return trip, leaving for Bobcaygeon at 7.00 p.m.

On Tuesdays and Fridays this boat is open for special Charter.

Bobcaygeon, Chemong, and Burleigh.

Str. Ogemah

June 10th to about Sept. 14th. Daily except Sundays.

Read Down.		Read Up.
Lv 7.00 a.m.	BOBCAYGEON	Arr 7.45 p.m.
Lv 9.30 a.m.	CHEMONG PARK	Lv 5.00 p.m.
Lv 11.15 a.m.	BUCKHORN	Lv 2.15 p.m.
Arr 12.30 p.m.	BURLEIGH FALLS	Lv 1.00 p.m.

Calling at Oak Orchard and Indian Village on Signal.

Connections at Burleigh with steamers for Lakefield, and intermediate points. Meals served on board.

Bus connection at Chemong to and from Peterboro, both morning and evening.

Burleigh Falls, Stony Lake Points, Lakefield

Str. Empress, Etc.

Service daily except Sunday. Single daily service from June 3rd to June 15th, and from September 16th to Sept. 21st.

Double daily service from June 17th to June 29th, and from September 2nd to September 14th.

Triple daily service from July 1st to August 31st.

Read Down. a.m.	p.m.	p.m.		Read Up. p.m.	a.m.	p.m.
Lv 9.15	1.15	6.15	LAKEFIELD	Arr 6.00	9.00	4.15
Lv 9.45	1.45	6.45	YOUNG'S POINT	Lv 5.30	8.15	3.30
Lv 10.15	2.30	*7.30	MAJESTIC ISLAND	Lv 4.45	7.30	3.00
Lv 10.30	2.45	7.45	McCRACKEN LD.	Lv 4.30	7.15	2.45
Lv 11.00	3.00	8.15	JUNIPER ISLAND	Lv 4.00	7.00	2.20
Ar	5.00	9.00	BREEZES	Lv 3.00	6.00	2.00
Ar 11.30	4.00	9.00	MT. JULIAN & VIAMEDE	Lv 2.00	6.15	1.30
Ar 12.00	3.30	8.45	BURLEIGH FALLS	Lv 1.30	6.45	12.45

*Transfer to Str. Majestic for Breeze's and Head of Lake.

Calling at South Beach, E. D. Hall's, Baptie's Island, Acton and Idleside on signal—Boat connecting with 4.40 train from Lakefield will call only at scheduled points mentioned above.

Daily connections made with Str. Ogemah at Burleigh Falls for Chemong and Bobcaygeon. Meals served on board.

Note.—Any changes in these times will be noticed in all the Local Papers, but the Company reserve the right to cancel without notice.

For information apply to Lindsay Agent, W. R. Widdess, G.T.R. City Ticket Office, or to the Company's offices, Bobcaygeon.

A REMARKABLE INVENTION FOR THE CULTURE OF HAIR

THE EVANS VACUUM CAP is a practical invention constructed on scientific and hygienic principles by the simple means of which a free and normal circulation is restored throughout the scalp. The minute blood vessels are gently stimulated to activity, thus allowing the food supply which can only be derived from the blood, to be carried to the hair roots, the effects of which are quickly seen in a healthy, vigorous growth of hair. There is no rubbing, and as no drugs or chemicals of whatsoever kind are employed there is nothing to cause irritation. It is only necessary to wear the cap three or four minutes daily.

60 DAYS' FREE TRIAL

The Company's Guarantee

An EVANS VACUUM CAP will be sent you for sixty days free trial. If you do not see a gradual development of a new growth of hair, and are not convinced that the Cap will completely restore your hair, you are at liberty to return the Cap with no expense whatever to yourself. It is requested, as an evidence of good faith, that the price of the Cap be deposited with the Chancery Lane Safe Deposit Company of London, the largest financial and business institution of the kind in the world, who will issue a receipt guaranteeing that the money will be returned in full, on demand without questions or comment, at any time during the trial period.

The eminent DR. I. N. LOVE, in his address to the Medical Board on the subject of Alopecia (loss of hair) stated that if a means could be devised to bring nutrition to the hair follicles (hair roots), without resorting to any irritating process, the problem of hair growth would be solved. Later on, when the EVANS VACUUM CAP was submitted to him for inspection, he remarked that the Cap would fulfil and confirm in practice the observations he had previously made before the Medical Board.

DR. W. MOORE, referring to the invention, says that the principle upon which the Evans Vacuum Cap is founded is absolutely correct and indisputable.

An illustrated and descriptive book of the Evans Vacuum Cap will be sent post free, on application.

The Secretary, Evans Vacuum Cap Co., Limited

Regent House, Regent Street, LONDON, W., ENG.