BUSINESSCARDS

Societies

PRINCE ARTHUR LODGE, No. 333, A.F.& A M, meets in the Masonic hall, Armstrong's Block Flesherton, every Friday on or before the full moon. T. Clayton, W. M., A. E. Bellamy, Secretary.

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Dr E. C MURRAY L. D. S., dental surgeon honor graduate of Toronto University and Royal College of Dental Surgeons of Ontario, Gas administered for teeth eXtraction Office at residence Toronto Street, Flesherton.

Medical

Dr W. J. Henry, M. B., graduate of Faculty of Medicine, Toronto University. Office —Dr. Little's late residence, Flesherton.

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WM. KAITTING, licensed Auctioneer for the counties of Grey and Simcoe. Farm and Stock sales a specialty. Terms moderate, satisfaction guaranteed. Arrangements for dates may be made at the Advance office, or Central telephone office Feversham or by addressing me at Feversham, Ont.

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THE MARKETS

Carefully Corrected Each Week

Butter	0 38 to 0 40
Eggs	0 46 to 0 46
Wheat	2 00 to 2 10
Peas	1 40 to 1 50
Oats	90 to 91
Barley	78 to 80

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Mention this paper when writing)

Bull For Service

Pure bred Shorthorn Bull of the Village Family for service on lot 10, con. 10, Osprey. Terms $2 50 for grades, $5 for pure breds.

July 15 —Mort. Sayers, Prop.

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19.Jan.9 —R. O. TURNER.

BOAR for SERVICE

Purebred Tamworth Boar for service on lot 167, S W T and S E., Artemesia,. Terms—$1.50.

Feb 15 —T. J. STINSON, Prop

Boar for Service

The undersigned has a thoroughbred Yorkshire Boar for service on lot 11, con. 8, Osprey. Terms $1.50.

FRED SPOFFARD

Transforming The Prairies

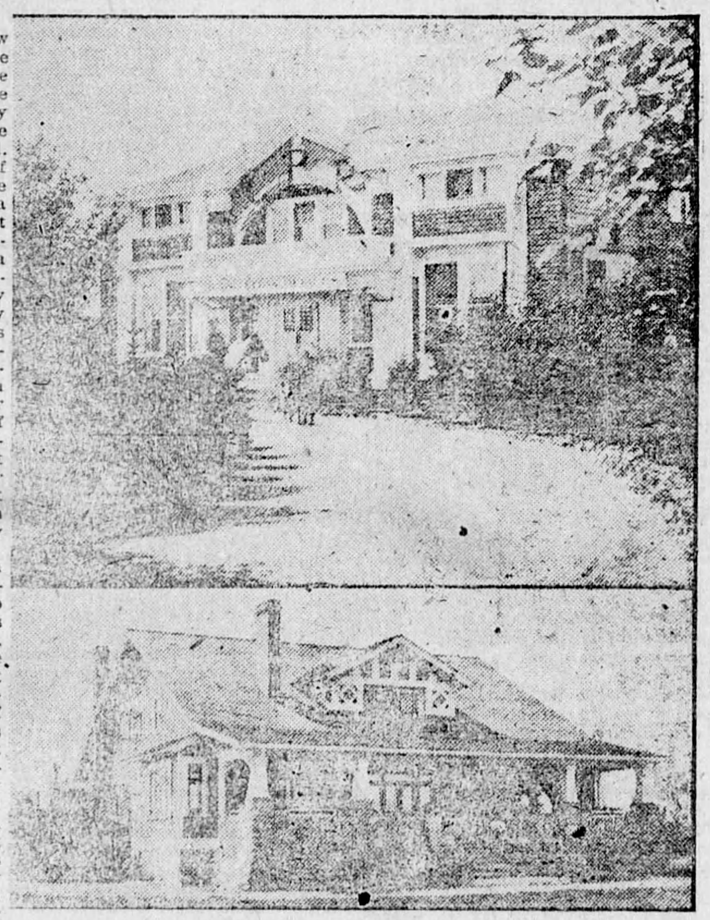
SELDOM does a settler in a new country find things exactly as he would like to find them. Take trees, as an illustration. It is true there are large stretches of country in different parts of the world where trees seem to be ideally interspersed. Large areas in the central parts of the Prairie Provinces of Canada are like this. Open spaces of forty to a hundred acres or more are almost surrounded by trees, affording excellent shelter for stock, and making a varied landscape. But such conditions are exceptional, though they serve to emphasize the rule. Mostly the new settler finds too many trees or practically none at all. In the former case considerable labor is required in clearing before the settler can hope for any crop. In the latter case, the settler has the advantage of being able to break his land immediately and, if he proceeds in the right manner, soon has it in a condition for producing a remunerative crop. But if he has come from a home which was surrounded by trees, he certainly misses them for a time.

A large part of the Canadian prairies comes under the second category. Nearly all of the southern to the central parts of these provinces are open prairie, ready for the plow. Except near the rivers and creeks one could motor miles and miles without seeing a tree. But a wonderful transformation is slowly taking place. If nature has left these fertile prairies practically treeless, she has not left them devoid of the elements necessary to tree growth. Trees will grow there if properly planted and cared for, just as wheat and other grains, just as alfalfa and other fodders, just as potatoes and all manner of roots and vegetables, grow—wonderfully well. And they are being grown more and more extensively every year, beautifying many a farm home, and transforming the prairie landscape.

In this beautifying process, farmers are greatly encouraged by the Canadian Government and the Canadian Pacific Railway. Both are taking a keen interest in the planting of trees on the prairie farms, and encourage farmers to improve their home surroundings by distributing trees free of cost to farmers. Each maintains large nurseries where trees are grown for this purpose under prairie conditions, the government at Indian Head, Saskatchewan, and the Canadian Pacific Railway at Wolseley, Saskatchewan. Up to a few years ago both nurseries were typically open prairie. Now trees are being raised from seed on the Government's farm at Indian Head, Saskatchewan, which comprises 480 acres, in sufficient quantities as to permit a distribution of between seven and eight million young plants annually. The Canadian Pacific Railway restricts its distribution of trees to farmers in its irrigation block in Southern Alberta, and during the last six years has distributed about three hundred thousand trees to farmers in this territory. In this company's nurseries trees are also supplied for planting along the right-of-way of the railroad and in station gardens.

To obtain trees, whether from the government or the railway company, similar conditions are required to be fulfilled. Farmers must make their applications a year in advance, and must engage to prepare their land according to directions. Inspectors visit the farms from time to time to see that the land is properly prepared, and, after delivery of the trees, to see that they are given proper attention in the matter of cultivation until they get thoroughly established.

Success in growing trees is being realized by farmers throughout the Canadian Prairie Provinces; and this success is very encouraging to the newcomer who at first misses the trees that were conspicuous near his old home. But he has many advantages over the pioneer who has to set to work to clear his land before he can start to farm. He can begin to farm from the moment of his occupation of the land. And when he is ready to plant trees, he can plant them wherever he desires, with the assurance that, if given a little intelligent care and attention during the first year or two, they will grow to maturity, and be as strong as trees of the forest.



(1) Headquarters C. P. R. Irrigation Works, Strathmore, Alberta. All trees planted since erection of buildings.

(2) The kind of home many of the older settlers in Western Canada are building. Note young trees in background.

PRESERVATION OF FOOD

Essentials in Saving Vegetables and Fruits.

Sterilizing Preparatory to Canning Described — Drying Methods and the Cold Pack Also Described.

(Contributed by Ontario Department of Agriculture, Toronto.)

IT is a universally known fact that foods not properly preserved will spoil. They will ferment, decay, putrefy or become moldy. These changes are brought about by the development of bacteria, yeasts and molds on or in the food. If these micro-organisms can be prevented from growing on or in the food it will not spoil. Therefore, the question of food preservation resolves itself into the problem of preventing these bacteria, yeasts and molds from growing or multiplying on or in the foods. This is done in various ways according to the nature of the food to be preserved.

In the preservation of such vegetables as green peas, beans, asparagus and green corn, cooking and sealing are necessary. These are green and juicy, and if stored in the fresh condition they will either wilt or ferment and rot. This fermentation and rotting is due to the development of the bacteria which are present on the vegetables. There will be sufficient moisture present in the mass to enable the bacteria to multiply and feed on the material and thus induce the rot.

So in order to preserve such vegetables in the fresh condition the bacteria present have to be all killed and all other bacteria prevented from getting on the material until it is to be used. In order to accomplish this the process of canning is resorted to. To get satisfactory results from canning vegetables it is necessary to have:

1st. Good sound healthy vegetables.
2nd. Good clean sealers with tight-fitting tops and good rubbers.
3rd. Wash the vegetables and fill into the sealers.
4th. Cover with water salted to taste.
5th. Put on the tops and leave slightly loose.
6th. Place sealers in a steamer or boiler half filled with cold water and heat to the boiling point for half an hour.
7th. Remove sealers from boiler or steamer and tighten down the tops.
8th. After 24 hours loosen the tops and return to the boiler or steamer and give another half hour's boiling.
9th. Repeat this process after another 24 hours. Then tighten down the tops and place away.

This treatment should destroy all micro-organisms present, and if the top is hermetically sealed no others can get in until it is opened.

Another method of sterilizing is to give one boiling to the filled sealers for three to four hours. This, however, cannot be depended on to give as satisfactory results as the above.

Another method is to heat in steam under 15 lbs. pressure for thirty minutes. This is the commercial way for which special strong steamers (autoclaves) that can withstand internal pressure are necessary.

Another method of preserving vegetables is by drying in special ovens. This drying process extracts sufficient moisture from the vegetables to prevent the bacteria present from having the power to multiply unless the materials should get moist before being used. If sufficient moisture is not extracted, or should the dried materials get moist during storage, then decay or rot will rapidly develop, as the bacteria are not killed in the drying process and only require moisture to enable them to develop.

Such fruits as strawberries, raspberries, plums, peaches, currants, blueberries, etc., which are soft, cannot be kept any length of time without fermenting or molding unless they are canned.

The canning process is simply for the purpose of killing all mold spores and yeast cells that are on the fruit and preventing others getting on until the material is to be used.

Canning fruits is not so difficult as canning vegetables because it is easier to kill yeasts and molds which affect fruits than it is to kill bacteria that affect vegetables.

These fruits may be cooked in a fruit kettle, sugar added to taste, and filled hot direct from the kettle into sterilized sealers removed direct from scalding water. The covers, rings and rubbers should be put on at once direct from scalding water and screwed down tightly.

Another way to preserve such fruits is by the cold pack method. In this method the fruits are not cooked before putting into the sealer. Sound fruit not overripe should be used. This is picked over and filled directly into clean sealers. Stone fruit should be pitted.

A syrup of sugar and water sweetened to taste is then filled into sealers so as to completely cover the fruit. The tops, rubbers and rings are put on but not screwed down tightly. The sealers are then placed in a boiler containing cold water sufficient to reach three-fourths up the sealers and this is brought to a boil and kept boiling for half an hour. The sealers are then removed and the tops screwed down tightly at once. When cooled, store away.—Prof. D. H. Jones, O. A. College, Guelph.

Feed Plenty to Hens.

Feed plenty of the feeds you have on hand. Hens prefer rolled oats and barley to whole grain. A ration of one-third each of oats, barley and cracked corn gives first-class results. Supply plenty of tender green feed, shade and clean drink. Water should be given in abundance and must always be clean and fresh. Barnyard water is extremely bad. Sour skim-milk is excellent.

ESTABLISHED 1872

Nine out of ten people can figure out on a piece of paper how much money they would have had, had they saved a dollar a week for the last five years. One out of the ten can show in his bank book the amount he has saved in tha last five years. Which one of the ten are you?

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DUNDALK BRANCH—A. M. Carthew, Manager
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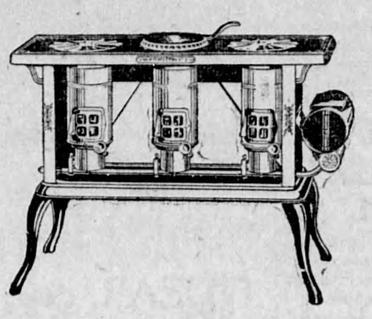

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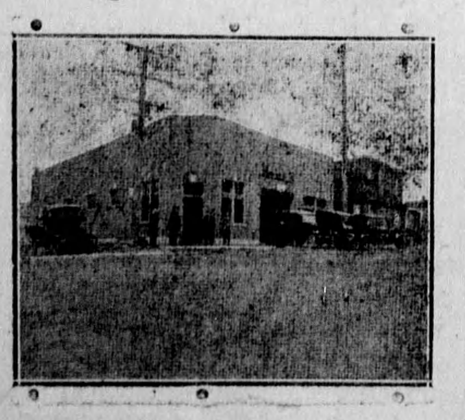

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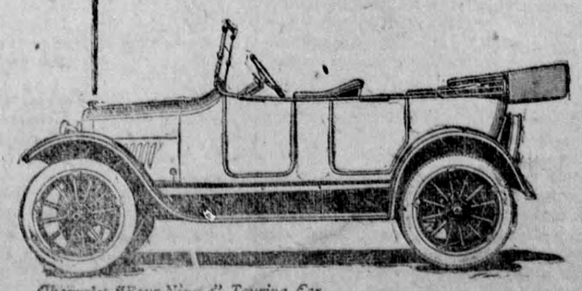

Chevrolet "Four-Ninety" Touring Car.