BUSINESSCARDS

Societies

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

Dentistry

Dr. B. 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.

Legal

LUCAS, & HENRY—Barristers, Solicitors, etc.—I. B. Lucas, K. C.; W. D. Henry, B. A. Offices, Markdale Lucas Block, Phone 2A. Branch offices at Dundalk and Durham.

WRIGHT, & TELFORD, Barrister, Solicitors, &c. Offices, Grey & Bruce Block, Owen Sound. Standard Bank ce, Flesherton, (Saturdays). W. H. Wright, W. P. Telford Jr.

Business Cards

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.

D. McPHAIL, Licensed Auctioneer for the County of Grey. Terms moderate and satisfaction guaranteed. The arrangements and dates of sales can be made at The Advance office, Residence and P.O., Ceylon. Telephone connection. Dec. 6, 70

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

FALL TERM OPENS SEPTEMBER 1 at the

NORTHERN Business College

Owen Sound, Ont.

The only Canadian School with a practical department.

Open all year. Catalogue Free.

C. A. FLEMING, F. C. A., Principal
G. D. FLEMING, Secretary.

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.

FALL TERM OPENS AUGUST 10th

ELLIOTT Business College

Yonge and Charles Streets, Toronto

The salaries offered our graduates during the last two years have been greater than ever before. It is no trouble for our graduates to get positions because they are properly trained. Write for Catalogue,

W. J. ELLIOTT, Principal

For Service

One pure bred Shorthorn Bull on lot 36, con. 9, Artemesia. Terms $1.50 for grades. Must be paid within 9 months from date of service.

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 1., con. 8, Osprey. Terms $1.50.

FRED SPOFFARD

Mysterious Subterranean Chambers

Mr. Deutschman digging for the main entrance to caves.

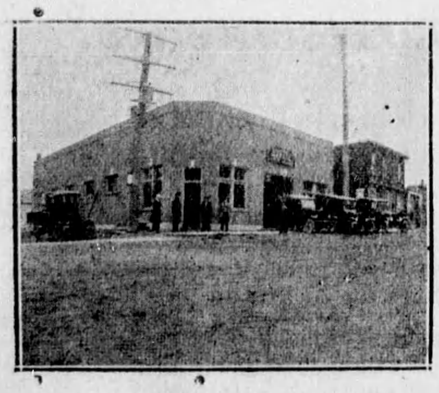
Under six feet of snow.

THE Nakimu Caves at Glacier, B.C., whose mysterious subterranean chambers, washed out of the marble heart of a Canadian Rocky Mountain by a glacial river, are reached in summer from an Alpine meadow six thousand feet high, surrounded by beautiful snow-clad peaks, though the meadow itself is gay with flowers. In winter, however, the snow falls deep, and in early spring Mr. Deutschman, who originally discovered these caves, and who is employed by the Canadian Government to show them to passing tourists, has to prospect for the entrance, which may lie ten feet under a snow drift. All around are the tracks of wild animals which pass this way in winter over the Baloo Pass to the heights where only the keenest hunter is likely to follow them—grizzly bear, mountain lion, wolf, caribou, goat and mountain sheep. In summer, of course, the fiercer animals are but rarely seen, but the whistling marmots come and play around the cabin door, cheekily begging bread from the luncheon sandwiches, while overhead the eagle flies in tireless watch for his own prey. The caves themselves are entirely uninhabited, and so far no fish have been discovered in the waters of the river. Under the blaze of a magnesium ribbon, however, there is scenery enough, and to spare—the marble flowered walls contrasting strangely with the water torn floor. Up to the present no one has discovered what becomes of the torrent which rages through the caves. It does not find any exit in the Illecillewaet Valley below, but there are strange springs on the mountain side forty miles away, which Mr. Deutschman suspects to be connected with this subterranean river.

J. C. S. B.

Flesherton Garage

Agents for Ford, Briscoe, Gray Dort and Dodge Cars



Expert Repairing A Specialty

We have installed a complete acetyline welding plant and can do the most intricate work on all classes of broken metals.

Batteries rebuilt and recharged.

No-Knock Gas Saver on hand.

Our large garage is now fully equipped with the latest modern appliances and we solicit your patronage.

H. DOWN & SONS, - Proprietors

BACTERIA IN THE MILK

Bacteria, Yeasts and Moulds Greatly Influence Milk.

Most Bacterial Changes Are Hurtful —How Bacteria Gets Into Milk— How to Prevent Injury to the Milk.

(Contributed by Ontario Department of Agriculture, Toronto.)

BACTERIA play a very important role in the milk and dairy industry. Practically all the natural changes either good or bad that take place in milk from the time it is drawn until the time it is consumed, or otherwise used, are due to the action of the various species of bacteria that gets into it, though sometimes yeasts and molds are involved.

If the milk is to be consumed as milk, then most of the changes that take place in it, as a result of bacterial action, are injurious. Exceptions to this are found in the prepared fermented milk, as Kephir, Koumiss and Bulgarian milk; in these, however, the bacterial action is controlled and cultures of certain species of bacteria are added to the milk to bring about the desired changes.

Everybody knows that if a sample of ordinary milk is kept for a few days, particularly if it is not kept cold, it will sour or become gassy or ropy or putrid. This souring, ropiness, gas production and putrefaction, is brought about by different species of bacteria in the milk. As the changes in the milk which these bacteria produce are injurious and undesirable, everybody who has anything to do with the handling of milk should know how to prevent their occurrence.

In the ordinary methods of obtaining and handling milk it is impossible to prevent some bacteria from getting into it. With proper care, however, a large percentage of the bacteria that ordinarilly get into milk can be prevented from getting in, and with proper handling of the milk the few that do get in can be prevented from producing any marked changes within a reasonable time. It is desirable, then, that those who have to do with the production and handling of milk should know how to prevent, as far as possible, the bacteria from getting into the milk and also how to prevent those that do get in from bringing about the changes which result in the spoiling of the milk.

How Bacteria Get Into Milk.—Unless the cow's udder is diseased very few bacteria are present in the milk as it is drawn, and those that are present are of very little consequence. Thus the bacteria found in raw milk get into it during the milking operations and during the later handling of the milk.

Bacteria of many kinds are present in large numbers in a dusty atmosphere, on bits of hay, straw, cow hairs, manure, flies, dirty hands, dirty clothes, and in milk pails, cans, bottles, strainers, and other milk utensils that are not thoroughly washed and scalded. Consequently, if we are to keep bacteria out of milk we must prevent the above-named substances from getting into the milk, and we must pay particular attention to the washing and thorough scalding of all milk utensils and in having clean hands and clothes.

It is generally considered that provided the milk is passed through a strainer when being filled into the cans from the milk pail all the objectionable materials are removed from the milk, as dirt, bits of hay, straw, manure, cow hairs, flies, etc. This is a great mistake as the bacteria which were present on these when they dropped into the milk pail are washed off into the milk, and these bacteria pass readily through the finest strainers used. Consequently, steps must be taken to prevent these materials getting into the milk.

1. The atmosphere of the stable must be free as possible from dust during the milking operations. Any feeding, bedding down or cleaning up should be done at least an hour before, or left until after milking.
2. Cover-top or sanitary milk pails should be used instead of the wide open-top pails.
3. Doors and windows should be fly screened.
4. Cows should be kept clean and groomed so that bits of dirt, manure, hairs, etc., shall not fall from the cows' flanks into the pail during milking.
5. All milk utensils should be thoroughly washed and scalded every time before use.

How to Prevent Bacteria From Spoiling the Milk.—Even after all reasonable care has been taken to prevent bacteriological contamination of the milk as outlined above, some contamination will occur, that is, a few bacteria will get into the milk in some way or other. If these are allowed to multiply in the milk they will spoil it.

The best way to prevent their rapid multiplication in the milk is to chill it immediately in the cooling tank or refrigerator, and keep it cold until used. A small amount of bacterial multiplication will take place, even at refrigeration temperatures, and this will show itself in the condition of the milk in course of time. But milk that has been obtained under clean conditions and has been kept cold should be in excellent condition even after forty-eight hours.

Summary of Milk Contamination Preventive Measures.—Prevent dust, cow hairs, bits of hay, straw, and manure, flies and drops of dirty water from getting into the milk during milking operations as outlined above. Thoroughly clean and sterilize all pails, cans, bottles and other utensils. Cool the milk at once down to refrigeration temperature and keep it cool and covered until used.—Prof. D. H. Jones, O. A. College, Guelph.

Caustic potash rubbed on the skull where the horns will appear will prevent their growth.

ESTABLISHED 1872

Every farmer should make a real business of his farming. The breeding of live stock means money in his pocket. There is a steady demand with high prices and the export requirements will keep these prices up. The Bank of Hamilton is prepared to make loans to those who mean business.

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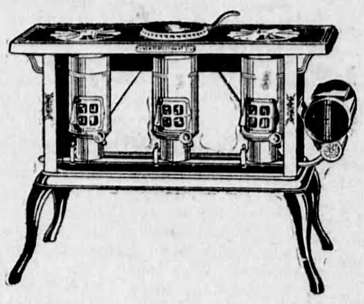

New Perfection Oil Cook Stove

Speedy—Touch a match to the burner and it is ready for use instantly, just as speedy as a gas stove.

Steady—Set the flame where you want it. You can always see it through the mica door and it stays where you set it.

Clean—Does not blacken pots and pans. The long blue chimney turns every drop of oil into cooking heat. None of it escapes in smoke or soot or disagreeable odor.

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Oven—Glass door, will not steam or break. Three point lock device saves heat. Scientific heat circulation, all steam and moisture carried away. No soggy food.

Call and let us show them to you. Made in 2, 3 and 4 burners.

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This position is open for you now

It offers you good cleanly needlework (making overalls and gloves) in sunny, attractive surroundings, in the company of refined and agreeable young women. We are willing to pay good wages even while you are learning. The job is steady—8 hours a day, with a half holiday on Saturday. We provide a cheerful, cosy, rest room; well-cooked and appetizing meals at cost, and a chance to earn big wages as you advance. Our welfare department will also undertake to secure for you good board in a private home at a moderate price. Write or apply personally to Mr. Fell who will be glad to show you over the place and answer any questions you may care to ask.

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CHEVROLET

FINISH does not make the automobile any more than clothes make the man, but the finish and equipment of the Chevrolet "FB 50" Touring Car are evidence of the care with which it is made throughout to meet the requirements of the most particular motorist.

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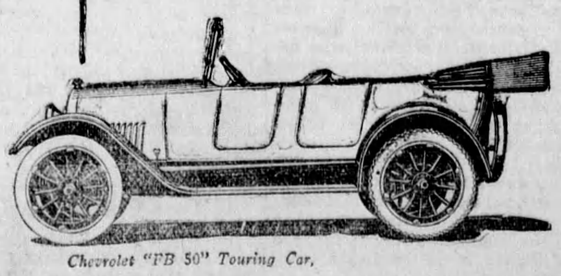

Chevrolet "FB 50" Touring Car.