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Pipefitting, including pump work.

Furnaces installed. Agent for Clare Bros. Furnaces.

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FLESHERTON ONTARIO.

DEPARTMENT OF CUSTOMS AND INLAND REVENUE

NOTICE

To Manufacturers, Wholesalers and Retailers

NOTICE is hereby given to all concerned, that Returns accompanied by remittance of Luxury and Excise Taxes, must be made as follows to the Collector of Inland Revenue, Owen Sound, from whom any information desired may be obtained.

Returns of Luxury Tax must be made on the first and fifteenth day of each month.

Returns of Jewellers' Tax, Manufacturers' Tax, and Sales Tax must be made not later than the last day of the month following the month covered by the Return.

Returns for Taxes in Arrears must be made forthwith, otherwise the penalty provided by law will be enforced.

By order of the

DEPARTMENT OF CUSTOMS AND INLAND REVENUE

N. P. HORTON,

Collector of Inland Revenue,

Owen Sound, Ont.

For Service

One pure bred Shorthorn bull on Lot 28 and 29, Concession 8, Artemesia. Terms—$1.50 for grades if paid inside of 9 months—if not $2. Pure breds $3.00.

1 oct —ROBERT OSBORNE.

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.

STORING FOR WINTER

Valuable Hints on Canning Fruits and Vegetables.

Vegetables to Be Stored for Winter In Cellars Must Be Sound and Handled Without Bruising—Green Peas, Beans and Corn May Be Successfully Preserved by Placing In Cans and Heating Three Times.

(Contributed by Ontario Department of Agriculture, Toronto.)

IN the storing of roots, tubers, cabbage and celery it is a comparatively simple matter if the materials are sound to begin with. Although the decay-producing bacteria, yeasts and molds are always on these they cannot do any injury until the materials are first damaged in some way as by bruising, heating or freezing. After such injury has been done the decay bacteria and molds are able to feed on the damaged tissue and as a result of this action, decay or rot takes place and gradually spreads until all is spoiled.

Therefore, in storing roots, tubers, cabbage or celery, it is necessary,—

1st. To have only sound, healthy specimens.

2nd. To handle with care so as not to bruise or otherwise damage the tissues.

3rd. Store in a cool, well-ventilated place where there will be no danger of either overheating or freezing.

Overheating or freezing will usually kill the living tissue of which the roots are composed, after which they will readily decay as a result of the rapid multiplication of bacteria and molds in the dead tissues.

In the preservation of such vegetables as green peas, beans, asparagus and green corn, different measures 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 in the mass 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. 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.

In the storing of such fruits as apples and pears, which can be stored without canning, we have to prevent the development of molds and yeasts. These are always present on the surface of the fruit. Bacteria do not damage fruits as they do vegetables or meats on account of the sugar and acid nature of the fruits, which is not satisfactory for bacterial development but is just what is needed for molds and yeasts. But even molds and yeasts will not develop on sound apples and pears that are properly stored. If, however, the fruit is damaged in the picking, handling or packing, then the bruised spots enable the mold spores or yeast cells that are on the surface to germinate and grow and multiply, and when once they get a start they will continue to spread even through the sound healthy tissue and from fruit to fruit until the whole pack may be spoiled.

Therefore in the storing of such fruits as apples and pears it is essential:

1st. To have only sound specimens.

2nd. To pack carefully without bruising.

3rd. To store in a cool, well-ventilated place, where they will be neither overheated or frozen.

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

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 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.

Miss McPhail At Orono

Miss Agnes McPhail, the talented daughter of our well known auctioneer, Mr. Dougald McPhail, spoke recently at a U F O. picnic held at Orono, and the Farmers' Sun quotes from her eloquent address as follows:

You can't get a house or a room in Toronto, while at the same time the country stands empty. On one concession in Proton township, not an isolated case by any means, there are 1000 acres on which are living today 5 men and 4 women, some of the men being over 50 and one of the women over 90. If in all Canada we had our people spread out as butter is spread on bread you would have but two people to the square mile, while in Toronto alone half a million people are crowded in narrow streets. We are building a collosal top on a very flimsy foundation. Some day there is going to be a crash and a lot of people are going to get hurt.

We have heard questions raised as to why farmers do not do this and do not do that, until we are sick and tired of the hearing. Why do not farmers have hot and cold water, baths and electric lights? Why? Because, speaking broadly, every farmer expects some day to sell his farm and, when selling time comes, he knows he will have to throw the house in for nothing. It is not a case of 'is the farm to be sold but 'when is it to be sold.' Why this unanimous desire to sell? The answer is in the bent backs, calloused hands and limited rewards. Farming is the most arduous and most poorly paid of all occupations.

We were told that rural mail and rural telephone would check the exodus from the farm We have these things today, but still the movement from the land is greater than ever. There is only one thing that will check the movement and that is stated in one word, and that word is M-O-N-E-Y.

Farmers work 12 hours a day to feed people who work 8 hours, and still some people call that a square deal. Too many are eating 16 hours a day and working 8. Some who eat three meals a day do not work over one hour.

Still farmers are called profiteers! Profiteers! How can a farmer be called a profiteer when he goes to market with his hogs, cattle or wool and asks "How much?" How can he be called a profiteer when he goes to buy a pair of boots and asks "What is the price!"

Farmers occupy the same position today economically that the Indian did years ago in trading his furs at the Hudson Bay post. The dealer, not the producer, fixes the price both in buying and selling. As the furs of the Indians were worth a great deal more than the trinkets received in exchange, so are the products of the farm worth more today than that which the farmer receives in exchange. Moreover the farmer's products are pure. The 'woolen' goods he receives in exchange are largely made in Alabama.

Touching on the tariff Miss McPhail said, I figured out the tariff tax on the things in an ordinary workman's home in the way of furnishings. It amounted to $58.42 on the furnishings of the hal alone, to $114 on dining room contents, and $305 on the fittings in the house. And that was without allowing profit on the duty. But there are three profits on the duty first paid by the importer—the importer's own profit on the duty as well as the first cost of the article imported, the jobber's profit and the retailer's profit.

"Infant industries!" A child is slow that cannot learn to walk in three years. Our infant industries are 47 years old and cannot even stand up yet. You know what ministers said to you in the election of 1917. Women! Do not let any minister, any lawyer or even your own husband do your thinking for you. Use your own brains. Women are good home cleaners. There is a whole lot of cleaning for them to do down at Ottawa. Go to it!

Someone has remarked that this summer has been the mildest winter on record. However, crop prospects all through Canada are bright and an abundant harvest should be the means of bringing down the high cost of living—Shelburne Free Press.

Hopes are now entertained that a flow of gas of 25 pounds pressure will prove the latest development in the drilling operations at the Meaford Oil Company's fields. One well which has been "shot" and capped shows indications of gas which may be well worth commercializing, in the event of which we learn it is Miss Ufland's intention to erect two or three summer cottages near the well in question, which is on her property and in the block of land under option for oil drilling operations.—Mirror.

Boar for Service

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

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Come early and see our table of real values lasting ONE WEEK only. There are muslins, ginghams, waists, ladies' sweaters, all at half price.

Ladies' high cut lace canvas boots, leather and rubber soles, white enamel and rubber heels, Cuban and French styles, regular from $2.50 to $4.15, clearing at $1.98 and $2.95

Specials in White Footwear

Ladies' white oxfords, leather sole, cuban heels, regular $3.75, special $2 50.

Men's summer muleskin boots with a heavy leather sole for $2.50.

Men's suits going at a special price of ten per cent. off retail price.

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Pure bred Registered Yorkshire Boar for service—Maxwell Jack 62903—on lot 167, S. W. T. & S. R., Artemesia. Terms $1.50.

10,4,19 T. J. STINSON.

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As it is Cream Separator season and you want the best and most reliable Separator on the market remember the De Laval was the first invented and stil the leading separator. More o them in use than all other machines. Sold by

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dec 519 —I. SMITH Prop.