

# TRAGEDY AT ALEXANDRIA

## A Mother Kills Her Daughter and Wounds Her Grandchild and Herself

Alexandria, Ont., Sept. 21.—Mrs. J. H. A. Taylor, of Montreal, shot and killed her daughter, Mrs. Harold W. Norton, and seriously wounded her 14-year-old grandchild, Lulu Norton, also of Montreal, about six o'clock Sunday morning, while they were asleep at the home of her son, J. H. Taylor. She then shot herself, but not fatally.

Mr. J. H. A. Taylor was a Montreal business man who came to Alexandria a short time ago intending to carry on a model farm to supply Montreal markets with eggs, poultry and other farm produce.

On Saturday evening Mrs. J. H. A. Taylor, her husband, her daughter, Mrs. Harold W. Norton, and her granddaughter, Lulu Norton, came from Montreal to Alexandria on a visit. It all appeared to be a happy family reunion. The family retired late Saturday night. Mrs. Norton and her child sleeping downstairs, while the other slept upstairs, and all was peaceful till Sunday morning at daybreak when Mr. Taylor, Sr., and the other inmates were startled by revolver shots and screams. Mr. Taylor, Sr., rushed to the stairs only to meet his wife coming up in the dim

### SPRING WHEAT 1925,577,000

#### Ottawa Places Canada's Grand Total at 211 Million Bushels.

A despatch from Ottawa says: A bulletin issued by the census and statistics office of the Department of Trade and Commerce gives preliminary estimates of the yield of spring wheat, rye, oats and barley, as compiled from the reports of correspondents upon the appearance of these crops.

Of spring wheat the average yield per acre is provisionally placed at 21.24 bushels per acre, which upon an area of 9,850,500 acres, makes the total yield of spring wheat to be 192,517,000 bushels. This quantity, added to 18,381,800 bushels of fall wheat, as published last month, gives the total production of wheat at 210,898,800 bushels, compared with the final estimate for 1912 of 196,236,000 bushels, and for 1911 of 215,851,000 bushels. The yield per acre in 1912 was 20.99 bushels for fall wheat and 20.37 bushels for spring wheat.

Oats, with an average yield of 10.95 bushels per acre on 9,646,400 acres, gives a total production of 365,341,000 bushels, as against an average yield of 39.25 bushels and a total yield of 1,917,725,000 bushels in 1912.

Barley, a yield per acre of 31.05 bushels, and a total yield of 44,440,000 bushels, as compared with an average yield of 31.10 bushels and a total of 41,014,000 bushels in 1912.

The estimated yield of rye is 2,425,000 bushels for 127,000 acres, being a yield per acre of 19.08 bushels, as against a total of 2,594,000 bushels in 1912.

For the United Provinces the total yield of spring wheat is estimated at 188,018,000 bushels, oats 21,127,000 bushels, barley at 25,154,000 bushels, rye at 612,000 bushels and flax at 15,056,000 bushels, as compared with a total yield in 1912 of spring wheat of 153,222,000 bushels, oats 22,577,000 bushels and barley of 25,971,000 bushels.

The general condition of the live stock is very satisfactory, being expressed in percentages of a standard of 100 representing a healthy and thrifty state, as 94.27 for horses, 91.37 for mares, and 90.41, and for swine 91.83.

### PEANS FOR ROYAL WEDDING

#### Prince of Wales Will Not Be Best Man—No Foreign Royalty.

A despatch from London says: Arrangements for the marriage of Prince Arthur of Connaught, and the Duchess of Fife on Oct. 15 are now nearing completion. It has been decided that King George will give away the bride. The suggestion that the Prince of Wales would act as best man is incorrect. His Royal Highness intends to be present.

# KILLED AT RIFLE RANGES

## Accidental Discharge of a Gun Caused the Death of Quartermaster-Sergeant Harris

Ottawa, Sept. 21.—Through a terrible mishap at the Rockcliffe rifle ranges Saturday afternoon, Quartermaster-Sergeant T. Stanley Harris, Ottawa, of the 5th (Princess Louise) Dragoon Guards, was shot and killed. The fatal shot was fired just as several teams representing the corps of the Ottawa garrison were preparing to shoot the Dundonald match. Team captains had just drawn for places, and the first squads were taking their positions at the butts, when the sharp crack of a rifle shot attracted the attention to the right of the firing line, and Harris was seen to stagger and fall, shouting "Oh, boys, I'm shot, I'm shot." A physician, who was on the ranges as a spectator, was called, but Harris was beyond medical assistance. Examination revealed a terrible wound in the right arm and another in the hip, the latter of which was

# PRICES OF FARM PRODUCTS

## REPORTS FROM THE LEADING TRADE CENTRES OF AMERICA

PICES OF CATTLE, GRAIN, EGGS AND OTHER PRODUCTS AT HOME AND ABROAD.

**Breakstuffs.**  
Toronto, Sept. 21.—Flour—Ontario wheat flour, 50 per cent. made of new wheat, \$13.50. Manitoba—First patents in 40 lbs. bags, \$4.90. Second patents in 40 lbs. bags, \$4.70. Strong bakers in 40 lbs. bags, \$4.70. Manitoba wheat—No. 1 new Northern, \$3.12. On track, Bay ports, No. 2 at \$2.70. Ontario wheat—New No. 2 wheat at 64 to 66c outside.  
Wheat—No. 2 Ontario oats, 33 to 35.1c. Outside, and at 36c. on track. Toronto, Western Canadian oats, 40 to 42c for No. 2. and at 36c for No. 3. Bay ports.  
Peas—No. 1 extra, 57c. Peas—No. 2 extra, 56c.  
Corn—No. 3 American corn at 78 to 80c. On track.  
Rye—No. 2 per bushel.  
Buckwheat—\$2 to 3c.  
Barley—No. 1, \$2.80 to \$2.90. No. 2, \$2.70 to \$2.80. No. 3, \$2.60 to \$2.70. No. 4, \$2.50 to \$2.60. No. 5, \$2.40 to \$2.50. No. 6, \$2.30 to \$2.40. No. 7, \$2.20 to \$2.30. No. 8, \$2.10 to \$2.20. No. 9, \$2.00 to \$2.10. No. 10, \$1.90 to \$2.00. No. 11, \$1.80 to \$1.90. No. 12, \$1.70 to \$1.80. No. 13, \$1.60 to \$1.70. No. 14, \$1.50 to \$1.60. No. 15, \$1.40 to \$1.50. No. 16, \$1.30 to \$1.40. No. 17, \$1.20 to \$1.30. No. 18, \$1.10 to \$1.20. No. 19, \$1.00 to \$1.10. No. 20, \$0.90 to \$1.00. No. 21, \$0.80 to \$0.90. No. 22, \$0.70 to \$0.80. No. 23, \$0.60 to \$0.70. No. 24, \$0.50 to \$0.60. No. 25, \$0.40 to \$0.50. No. 26, \$0.30 to \$0.40. No. 27, \$0.20 to \$0.30. No. 28, \$0.10 to \$0.20. No. 29, \$0.05 to \$0.10. No. 30, \$0.00 to \$0.05.

**Country Produce.**  
Wholesale dealers' quotations to retailers are:  
Butter—Choice dairy, 23 to 24c; inferior, 17 to 18c; creamery, 15 to 20c for rolls, and 12 to 15c for 10 lb. tubs.  
Eggs—Case lots of new laid, 26 to 28c per dozen; fresh, 24 to 25c, and second, 22 to 23c.  
Cheese—New cheddar, 14 to 16c per lb.; Swiss, 15 to 17c per lb.; Gouda, 12 to 14c per lb.; Blue cheese, 10 to 12c per lb.; Cottage cheese, 8 to 10c per lb.; Ricotta, 12 to 14c per lb.; Mozzarella, 10 to 12c per lb.; Provolone, 12 to 14c per lb.; Romano, 14 to 16c per lb.; Casu Marzu, 12 to 14c per lb.; Fontina, 10 to 12c per lb.; Gruyere, 12 to 14c per lb.; Emmentaler, 10 to 12c per lb.; Comte, 12 to 14c per lb.; Tilsiter, 10 to 12c per lb.; Brie, 12 to 14c per lb.; Camembert, 10 to 12c per lb.; Neuchâtel, 12 to 14c per lb.; Gorgonzola, 10 to 12c per lb.; Pecorino, 12 to 14c per lb.; Parmesan, 14 to 16c per lb.; Casu Marzu, 12 to 14c per lb.; Fontina, 10 to 12c per lb.; Gruyere, 12 to 14c per lb.; Emmentaler, 10 to 12c per lb.; Comte, 12 to 14c per lb.; Tilsiter, 10 to 12c per lb.; Brie, 12 to 14c per lb.; Camembert, 10 to 12c per lb.; Neuchâtel, 12 to 14c per lb.; Gorgonzola, 10 to 12c per lb.; Pecorino, 12 to 14c per lb.; Parmesan, 14 to 16c per lb.; Casu Marzu, 12 to 14c per lb.; Fontina, 10 to 12c per lb.; 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Parmesan, 14 to 16c per lb.; Casu Marzu, 12 to 14c per lb.; Fontina, 10 to 12c per lb.; Gruyere, 12 to 14c per lb.; Emmentaler, 10 to 12c per lb.; Comte, 12 to 14c per lb.; Tilsiter, 10 to 12c per lb.; Brie, 12 to 14c per lb.; Camembert, 10 to 12c per lb.; Neuchâtel, 12 to 14c per lb.; Gorgonzola, 10 to 12c per lb.; Pecorino, 12 to 14c per lb.; Parmesan, 14 to 16c per lb.; Casu Marzu, 12 to 14c per lb.; Fontina, 10 to 12c per lb.; Gruyere, 12 to 14c per lb.; Emmentaler, 10 to 12c per lb.; Comte, 12 to 14c per lb.; Tilsiter, 10 to 12c per lb.; Brie, 12 to 14c per lb.; Camembert, 10 to 12c per lb.; Neuchâtel, 12 to 14c per lb.; Gorgonzola, 10 to 12c per lb.; Pecorino, 12 to 14c per lb.; Parmesan, 14 to 16c per lb.; Casu Marzu, 12 to 14c per lb.; Fontina, 10 to 12c per lb.; Gruyere, 12 to 14c per lb.; Emmentaler, 10 to 12c per lb.; Comte, 12 to 14c per lb.; Tilsiter, 10 to 12c per lb.; Brie, 12 to 14c per lb.; Camembert, 10 to 12c per lb.; Neuchâtel, 12 to 14c per lb.; Gorgonzola, 10 to 12c per lb.; 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