Want Ads.

FOR SALE

For Sale— Fresh burnt kiln of first class lime. Andrew Shrider, lot 32, Con. 6, Holland. Fred Rosenburg, Farm: 81.

For Sale—One "Pierce Arrow" motorcycle for sale. Good running order. Price, $85.00. Apply to Assistant Agent, C.P.R., Markdale

Upright Piano For Sale. Near Markdale. Will allow all payments made on same and make terms to suit. Address Louis Bloch, Owen Sound.

Horses for Sale.— One Heavy Draught gelding, 5 yrs. old; one roadster gelding, rising 2 years, sired by Ab Brino, a good one; 1 pony mare supposed to be in foal to Joe McGregor 2:14¼. All will be sold worth the money. Apply to Jas. Crowston. 59-60

FOR SALE OR RENT

House for sale or rent. Enquire at The Standard.

Farm to Rent or Sell— 210 acres, Holland Township, three miles from Berkeley, 120 acres under cultivation, well watered, fairly fenced. Good out-buildings, comfortable house, good orchard. Apply to Geo. McKennitt, Markdale. 60-3

Farm for Sale or Rent— Lot No. 19, Con. 6, Glenelg, Ont., containing 100 acres more or less. On said Lot is brick house 25x36, stone cellar, woodshed 16x29; never failing well at door. Frame barn 36x60 with stone basement. Apply to owner, T. H. Anderson, Tillsonburg P.O., Ont.

TO RENT

To Rent— 200 acre farm, Euphrasia Township; 175 acres under cultivation. Full particulars, apply to Mrs. R. J. Wiley, Markdale, R.R. No. 3.

FARMS FOR SALE

Farm for Sale— Lot 12, Con. 10, Glenelg, 100 acres in good state of cultivation, extra well fenced, 12 acres newly broken and 6 acres of fall wheat. Good frame barn and new drive shed well. Mike Norris, Markdale. 60tf.

Farms For Sale— 50 acres, N. W. ½ of 3, Con. 12 Euphrasia, frame barn and shed. 66 and two-thirds acres, W. ½ of 4, Con. 12, Euphrasia, frame barn and house. Well fenced and watered. For further particulars apply on the premises to Fred Semple, Markdale, R. R. 3. 60-3*

Farm for Sale—Lots No. 104 and 105, 1st S.E.T. & S. Road, Artemesia, 100 acres, half of which is inside corporation of Markdale. Good frame barn 83x108 ft., and stone stable underneath full size. 65 acres cleared and under cultivation and well drained. Soil rich and in a high state of cultivation. All well fenced. New frame house and good cellar. House 22x30 ft. Good well at the door, and tank for stable use in stable, water conveyed by windmill power.

A SO

S. ½ lot 3, Con. 12, Tp. of Euphrasia; 100 acres, frame barn and good stables, two hewed log house, well watered by good well at door of house and Saugeen river crosses back end of lot. 65 acres cleared, balance bush fairly well timbered.

A SO

Lot 39, Con. 10, Artemesia, 100 acres, 50 acres cleared, balance hardwood bush, running water on place.
36tf A. S. SPROULE.

Sensible View.

One result of the war so far as Canada is concerned should be a fixed determination upon the part of the English-speaking electors to put an end to French-Canadian domination in the affairs of the Dominion.

The history of the French-Canadian battalions is the most discreditable in comparison with any regiments ever organized in the British Empire. They have enlisted at retail and deserted wholesale. They have shown utter disregard for the safety of the Empire and base ingratitude to the mother country for the liberties which she has conceded to them.

The question for the people of Canada to ask themselves is whether men actuated by such motives as these shall be the dominating influence in the Government of Canada. For fifty years the wishes of the French-Canadians have been regarded with extraordinary favor by the public men of Canada. The Governments at Ottawa, under both parties, have gone the limit in conceding the demands which have been made upon them from French Canada. The French have been treated like spoiled children. The result is that in the greatest crisis which has come to Canada, and when the fate of the Empire hung in the balance, they have refused to perform their duty as loyal subjects of the King. An Anti-Imperial spirit has been generated in that Province that bodes ill for the future. Quebec will send to Ottawa a solid phalanx of representatives pledged to resist every movement towards Imperial consolidation. If to the 65 members they send to Ottawa, after the next general election, there should be added a sufficient number from the other provinces to make a majority, there will be set up at the Federal Capital a French-Canadian administration, dominated by French-Canadian ideals, and controlled in its policy by the wishes and views of the French-Canadian extremists who will control the situation in Quebec.

The people of Canada cannot afford to strengthen French-Canadian influence in public affairs. On the contrary, the salvation of this country as a British Nation depends upon their defeat. After this war, the bonds between Canada and the Imperial Government must be made closer and tighter. The part this country will play in the Empire's future should add to our responsibilities and increase our opportunities for exercising influence in Imperial affairs.

We may depend upon it that the French-Canadians will resist such a movement. All their influence will be exerted to detach Canada from accepting additional responsibilities, and from joining the other overseas dominions in a closer consolidation of the Empire. That is, by far, the most important issue with which the people of Canada have to deal. That party which pledges itself to resist the control of Nationalist Quebec, to stand for a broader Imperialism, is the one which should command the confidence and get the support of the men who are making sacrifices for the preservation of civilization.— The Sentinel.

Daily Papers.

The Standard will forward your subscriptions for Toronto Daily papers as follows:

	3 mo.	6 mo.	year
Daily Star	50	1.00	2.00
Daily World	70	1.40	2.50
Daily Globe	75	1.50	3.00
Daily News	50	1.00	2.00
Daily Mail	75	1.50	3.00

Fall Term Opens Aug. 28.

ELLIOTT Business College

Young and Charles Streets TORONTO

Was asked to fill more than thirty times as many positions as they had graduates, during the last twelve months. Write to-day for Catalogue. This College is noted for high grade training.

W. J. Elliott, Prin., 784 Yonge St., Toronto

NORTHERN Business College

OWEN SOUND, ONT

For 35 years the standard institution of business education. Thorough training for every business pursuit. Actual practice in required duties. Business, Stenography and Preparatory Courses open all the year. Enter any day.

FALL TERM BEGINS

Monday, Sept. 4th

Illustrated catalogue and full particulars on application to

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

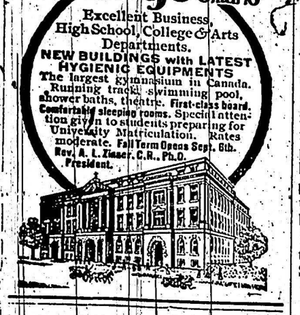
St. Jerome's College Berlin, Ontario

Excellent Business, High School, College & Arts Departments.

NEW BUILDINGS with LATEST HYGIENIC EQUIPMENTS

The largest gymnasium in Canada. Running track, swimming pool, shower baths, theatre. First-class board. Comfortable sleeping rooms. Special attention given to students preparing for University Matriculation. Rates moderate. Fall Term Opens Sept. 6th.

Rev. A. L. Fauser, C.R., Ph.D., President.



Trench Warfare at Camp Borden.

Same Conditions as at the Front —Battalions Fight, Eat and Sleep in Their Allotted Positions.

Camp Borden, Aug. 28— The Trench Warfare School was formally opened to-day after six weeks of preparation and from now until the end of the camping season in October the battle zone of Camp Borden will be occupied by two opposing battalions of infantry almost continuously. More than one hundred men selected from successive battalions daily, have been occupied with the construction of the model entrenchments, machine gun emplacements, sapping posts, mine galleries, bomb-proof shelters and dugouts since the occupation of Camp Borden with the result that a system of field fortifications of startling form has been built. In this model sector two battalions per day will obtain a taste of life at the front. These battalions will literally live underground during their day's turn in the trenches, and they will fight, eat and sleep in their allotted positions in the same manner that Canadian soldiers who have proceeded overseas already are doing. There will be umpires on duty continuously to count as casualties any men who show as much as a hair above the parapet of a trench or who are struck by dummy grenades. The wounded will be carried towards the rear in the communication trenches as in actual practice at the front, while a battalion's reserves will hold supporting trenches according to established methods. The men will be supplied with rations exactly as food is brought forward in the trenches of Flanders and the Somme.

Great Area Honeycombed.

Considerable interest is being taken in the new training feature here and it is apparent that the construction of such an extensive labyrinth of underground passages would have been impossible in any place but the wide expanse of a training ground such as Camp Borden is. A great area has been honeycombed with lines of trench and passageways which run over hillocks and ridges and through valleys in confusing regularity. In the background of the landscape can be seen the white slashes of trenches where sandbags edge the sunburned soil of No Man's land. There is no perfect alignment of Camp Borden's fighting ditches. They were not laid out like a city block. These trenches were made for purpose of mimic battle, and as if they had been dug by warriors under the scream of shell. Their rough contour heightens one's imagination. Thirty-minute fights are to be held each day and night to round out the experiences of the men detailed daily for the trench training.

Care in Dress.

Soldiers returning to Camp yesterday, and to-day from week-end leave told of the manner in which they had been "jacked" by members of the military police in Toronto because of their manner of dress. Any soldier who happened to stroll Toronto's downtown streets with tunics unfastened or hat on one side of his head was told to straighten up by a military policeman. Representatives of the Provost Marshall of Toronto met the troop specials as they arrived at the North Toronto or Union Stations to remind careless soldiers of their dress. It is the intention of headquarters, it is declared, to prevail upon leave-taking soldiers to carry a smart appearance in the cities, regardless of the manner in which they lounge around Camp Borden in fatigue uniforms when not on parade. A number of the military police of Toronto have been provided with bicycles so that larger beats can be covered quickly.

Highlanders to Recruit.

The 48th Highlanders of Toronto will shortly be asked, it is understood, to raise a company for the 173rd Highlanders of Hamilton. The 91st Highlanders, the Hamilton Kilties, provided one company for the 92nd Highlanders, who trained in Toronto last winter and now the Toronto Highland Regiment will have the opportunity to reciprocate.

Mr. J. Howard Crocker, for many years physical director of the Central Y.M.C.A., Toronto, and now National physical director for China, will be at Camp Borden on Wednesday and Thursday. He will speak on conditions in China and will describe, incidentally, the Eastern Olympic games recently held in the Far East.

Boxing Championships

Captain T. C. Flanagan, Director of Sports, announced to-day that he had made arrangements for the bringing to Camp Borden of the 145-lb. boxing champion of the American army to meet Danny Johnston, 180th (Sportsmen) Battalion, in a 15 round bout for the military championship of North America. He has also asked the American authorities to permit the 110-lb. champion of the United States army to come to Camp Borden to box Bugler Frankie Russell, 180th, for the featherweight title. These features will be staged in September.— Daily News.

Auld Lang Syne

25 YEARS AGO.

Items of General Interest from The Standard Files of August 27, 1891.

Mr. Cham Whitby is up from Oshawa visiting his mother.

Mrs. R. C. Gregory, of Toronto, is visiting her parental home.

Mr. W. A. Brown, jeweller, returned last week from a business trip up the lakes.

Master Norman McCay, of The Standard Staff, visited the parental home at Camperdown, this week.

Mr. James Morwood is making material improvements to his premises on George Street and will take up his abode among us shortly, having decided to retire from farming.

Married— Halbert— Squires,— On the 26th August, 1891, at the residence of the bride's mother, by the Rev. Mr. Moyer, Mr. Robert J. Halbert, of Garyowen, Sydenham, to Miss Eliza Squires, of Holland.

Realistic Fight With Aeroplanes.

British War Office Sends Anti-Aircraft Gun to the Canadian National.

An anti-aircraft gun, such as is now mounted all over England and on the battlefields in France, Belgium and elsewhere, is being sent over by the British War Office for use at the Canadian National Exhibition, and will be utilized for the purpose of making the fights between the invading aeroplanes and the land forces stationed on Exhibition shore more realistic, the battles being staged under conditions similar to those existing in Great Britain and the war zone. The Admiralty has also been asked to approve the shipment to Toronto of a 20-foot model of the Hercules, a first class battleship built in 1911, and at present one of the most powerful in the British Navy. An effort was made to secure a submarine for exhibition on the water front, but the Admiralty protested on the ground that every one now available is required for war purposes. Negotiations have since been opened with the United States government for the loan of one, but so far no definite answer has been received.

The Art Gallery, with 7,084 feet of floor space, is the smallest of the more important buildings at the Canadian National Exhibition.

CAREFUL BILL.

"Bill had charge of the animal tent," said the old circus man, "and among his pets was a leopard, the only one we had with the show, and quite enough, too. This Leopard gave Bill more trouble than all the rest of the menagerie put together. It was certainly an ugly brute.

"Well, one day, when we were showing in the Midlands, I had come up to London to arrange about some advance business. I was eating my dinner in the hotel when a telegram was handed to me. It was from Bill, and read, "The leopard has escaped. Prowling about town. What shall I do?"

"That was just like Bill. He had to have explicit directions, even in an emergency like this. He didn't want to make a mistake.

"I immediately wired back to Bill, "Shoot him on the spot." I didn't think any more about it until a couple of hours later, when I received another telegram from conscientious, careful Bill, asking, "which spot?"— London Notes.

Preserving Fruit Without Sugar.

The fruit is prepared in the ordinary way, the jars are cleansed and scalded while the rubbers and tops are boiling. The fruit is then placed in the jars, in which COLD water is placed. When the jars have been sealed air-tight they are placed in a boiler filled with cold water and brought to the boiling point. Berries will do if removed when the boiling point is reached, while large fruits, such as peaches, cherries, plums and apricots, should get 20 to 30 minutes boiling. Keep cover of wash boiler on tight.

THE PEAR.

The Bartlett Pear is the most popular variety both for dessert and for canning. The Bourre D'Anjou, B. C.'s principal winter pear, is also a very popular variety.

PEAR SALAD.

Core and pare any pear not too ripe and soft. Serve on lettuce leaves with French dressing. If desired, dates and chopped nuts may be added.

PEAR FRITTERS.

Mix and sift 1 1-4 cupfuls of flour, 2 teaspoonfuls of baking powder and ½ teaspoonful of salt. Add gradually 2-3 cupful of milk and then add 1 egg, slightly beaten. Pare 2 large pears, cut in quarters, dip in batter and fry in deep fat. Serve with a hot sauce.

COMPOTE OF PEARS.

Stew pears in clarified syrup, flavor with strips of lemon peel, and serve cold.

PEARS AND ICE CREAM

Cut 2 pears in halves, remove cores, and simmer for 20 minutes in a little water with some sugar and vanilla. Place some vanilla ice cream in an ice timbale, arrange the pears in the ice, pour a spoonful of raspberry syrup over each pear and serve.

PEARS WITH RICE

Peel and halve three or four large pears of a good cooking kind and simmer in water till three parts cooked. Drain off half the water; add 2 tablespoonfuls of sugar and cook for 5 minutes longer. Boil for 6 minutes half a cupful of rice, draw off water, and finish cooking with milk and sugar till firm and smooth; add a little cream, a small piece of butter, some powdered sugar and the juice of half an orange. Mix all well together and dress on a dish with the pears.

BAKED PEARS

Wipe, quarter and core pears. Put in baking dish, sprinkle with sugar, or add a small quantity of molasses, then add enough water that pears will not burn. Cover and cook 2 or 3 hours in a very slow oven. Serve with cream.

SWEET PICKLED PEARS.

Pears, 7 pounds; sugar, 4 lbs. vinegar, 1 quart; whole cloves tablespoon; whole allspice, tablespoon. Peel fruit and boil with other ingredients until soft but not broken. Strain juice and put in jars.

GINGER PEAR

Candied ginger root, 1½ lbs; pears 8 lbs; granulated sugar, 8 lbs lemons 4. Pare fruit and slice in to small pieces. Slice ginger, place pear, ginger and sugar on fire and boil slowly for 1 hour. Do not put water with it unless pears are very dry. Put lemons in cold water and boil until tender; then cut them up fine taking out the seeds. After pears have boiled 1 hour, add them to the lemons, and boil together for an other hour.

PEAR SAUTE.

Pare 4 Bartlett pears, cut in fourths, lengthwise, and saute in butter until browned.

The first organized exhibit of autos was made at the Canadian National Exhibition in 1904.

Advertise in The Standard.

Dr. O. C. Orr became general manager of the Canadian National Exhibition in 1903.

Fall Fair Dates.

Cut this list out and paste it in your hat, if you are intending to visit any of them:—

MARKDALE— Oct. 10 and 11
Arthur— Oct. 3 and 4
Barrie— Sept. 18-20
Bothwell's Corners Sept. 21 & 22
Chatsworth— Sept. 28 and 29
Chesley— Sept. 19 and 20
Clarksburg— Sept. 19 and 20
Collingwood— Sept. 20-23
Desboro— Sept. 21 and 22
Dundalk— Oct. 12 and 13
Durham— Sept. 28 and 29
Feversham— Oct. 3 and 4
Flesherton— Sept. 28 and 29
Gore Bay— Oct. 3 and 4
Hanover— Sept. 14 and 15
Hepworth— Sept. 21 and 22
Holstein— Sept. 26 and 27
Kagawong— Oct. 6
Kemble— Sept. 28 and 29
Kilsyth— Oct. 5 and 6
Lions Head— Oct. 5 and 6
London (Western Fair) Sept. 8—16.
Lucknow— Sept. 28 and 29
Midland— Sept. 21 and 22
Owen Sound— Sept. 12—14
Paisley— Sept. 26 and 27
Providence Bay— Oct. 4 and 5
Rockport— Oct. 5 and 6
Tara— Oct. 3 and 4
Toronto (C.N.E.) Aug. 26—Sept. 11
Walkerton— Sept. 12 and 13
Walkerton Falls— Sept. 23 and 27
Wiarton— Sept. 26 and 27

Are you Bilious?

Don't let it run longer, it will lead to chronic indigestion. In the meantime you suffer from biliousness, sick headaches, nervousness, depression and sallow complexion. Just try CHAMBERLAIN'S STOMACH & LIVER TABLETS. They relieve fermentation and indigestion — gently but surely cleanse the system and keep the stomach sweet. Silver in perforated coating, 25c. Samples free if you write to Chamberlain Medicine Co., Toronto.

Bread Making Contests

At Rural School Fairs

PRIZES—Free Courses at Macdonald Institute, Guelph
Free Poultry Raising Courses at Ontario Agricultural College
Free Cook Books and Magazines

Over 2,500 prizes in all will be offered in bread-making contests which will be held this fall at over 250 rural school fairs taking place in Ontario, but will be a great event at the fairs and will stimulate interest in bread-making among young girls between the ages of 12 and 17 years.

Here is a wonderful opportunity for your daughter to win for herself a Free Course in Domestic Science at the famous Macdonald Institute, Guelph. All she has to do is to bake one double loaf of bread and enter it in the contest at the fair according to the conditions explained below and more fully set forth in the folder we will send you on request. The loaf must be baked with

Cream of the West Flour

the hard wheat flour guaranteed for bread.

This is a splendid flour which makes the biggest, bulging loaves—whitest, lightest and most wholesome bread you ever baked. Is this not a splendid opportunity to interest your daughters in breadmaking?

Here are the Splendid Prizes offered for the best loaf of bread baked with Cream of the West Flour. The following are offered at each local Fair:

1st Prize.—1 paid-up subscription to "My Magazine" for 1 year. This magazine is full from cover to cover every month with articles suitable for young people of all ages. It is published in England. Value $2.50 per year.

2nd Prize.—6 months paid-up subscription to "My Magazine" Value $1.25.

Extra Prizes.—When entries exceed ten a 3rd prize will be awarded of 6 mos. paid-up subscription to "My Magazine." When the number of entries exceeds twenty the judges at the fair will award 4th, 5th, and 6th prizes of one year's paid-up subscriptions to "The Little Paper." This is a wonderful little publication issued every month in England. Its eight pages are packed with highly engaging information and stories relating to history, nature study, animals, bird-life, etc.

Important— The winners of 1st prizes at the fairs automatically become competitors for the Provincial Prizes. The second half of the double loaf is sent to Ontario Agricultural College, Guelph, by the district representative in special container provided. The judging is done by Miss M. A. Hardy of the Department of Breadmaking and Flour Testing at the College.

Provincial Prizes— The winners of first prize at each local fair compete for following Provincial prizes. The first and second prize winners may not be awarded in any one year.

1st Prize.—Short Course in Domestic Science at Macdonald Institute. The Institute does not accept students under 17 as present at the course which begins Feb. 7th. Value of course $75.00, which includes board and washing. The winner lives at a distance. Hall will be provided.

2nd Prize.—Short Course in Domestic Science at Macdonald Institute.

3rd Prize.—Short Course in Poultry Raising at Ontario Agricultural College. Girls taking this course do not live at the College but board in private families. Arrangements will be made to secure board for them in approved homes. Value of course $35.00, which pays board of student during the two weeks' course.

4th Prize.—Short Course in Poultry Raising at the Ontario Agricultural College.

5th to 24th Prizes.—The Boys' and Girls' Cooking Book by Edith Maryon, containing 300 tested, practical recipes and 130 photographic reproductions of finished dishes, etc., besides much special information.

Conditions of the Contest

Every girl may compete at the rural school fair in her district, whether or not she attends school, providing that her 12th birthday does not occur before November 1st, 1916, or her 17th birthday does not occur before Nov. 1, 1916. One loaf of bread must be submitted baked in pan about 7 x 5 inches and 4 inches deep, and divided into twin loaves so that they may be separated at the fair. The loaf *must* be baked with Cream of the West Flour. One half will be judged at the fair. The other half first prize loaf will be sent to Ontario Agricultural College, Guelph, to compete in the Provincial Contest. The local contest at the fair will be conducted under the same rules as all the other regular contests at your fair.

The standard by which bread will be judged will be as follows:

1. Appearance of Loaf		15 marks
(a) Color	5 marks	
(b) Texture of crust	5 marks	
(c) Shape of loaf	5 marks	
2. Texture of Crumb		40 marks
(a) Evenness	15 marks	
(b) Silkiness	20 marks	
(c) Color	5 marks	
3. Flavor of Bread		45 marks
(a) Taste	25 marks	
(b) Odor	20 marks	

Each loaf must be accompanied by the part of the flour bag containing the face of the Old Miller (important) and an entry form must be signed by the girl and parents or guardian stating date of birth, P.O. address, and giving name of dealer from whom Cream of the West Flour was purchased. The form will state that the girl actually baked the loaf entered in the competition. The forms will be provided at the time of the fair. The decision of the judges is final. Not more than one entry may be made by each girl and not more than one of a family will be allowed to compete.

The Results of the contests at the fair will be made known in the same way as in the other regular contests. The Provincial results will be announced as soon as possible after the conclusion of the Rural School Fairs in the Province.

Do Not Miss this Great Opportunity: Every girl between 12 and 17 years should compete. That a splendid way to stir up increased interest in breadmaking? Cream of the West Flour is supplied by dealers and practically everywhere. Ask your dealer to supply it as often as possible to increase the chances of winning. If your dealer cannot sell it to you, write to the Campbell Flour Mills Co., Ltd., Toronto, and they will promptly tell you the nearest place to get it.

No Competitions in Counties Named Below: The competition is open in all parts of the province where Rural School Fairs are held, except in the districts of Rainy River, Kenora, Manitoulin and Thunder Bay. These districts are the only parts of the province where agriculture is not be a feature. There are no district representatives in the Counties of Haldimand, Prescott, Russell or Lincoln, and the Department of Agriculture will not be able to supply these counties with the special literature. We regret, therefore, that the competition cannot be conducted in these Counties.

Write for free folder giving full and complete information about every feature of this great competition.

Address **Campbell Flour Mills Co., Limited, West Toronto**

118

Cream of the West Flour is sold by Jas. Pattison & Co., Flesherton; A. G. Allison, Markdale; J. & W. Boyd, Markdale; J. A. Erskine, Markdale; Karstedt Bros., Priceville.