

THE HOUSE OF VALUE

THOMPSON'S

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\$15.00 SUITS FOR FALL



You hear the talk about the great advance in clothing (and it is right) but we had the foresight to prepare—we have an immense stock of clothing bought at old prices and we are giving our customers the benefit.

SAVE MONEY

We ask you to see our \$15.00 SUITS. We have never shown such a great variety of colors—and we promise you that these suits cannot be duplicated for less than \$18.00 and that would be our price if bought to-day.

P. J. THOMPSON

Preserving Fruit Without Sugar.

THE RECIPE.

The fruit is prepared in the ordinary way, the jars are cleaned and scalded while the rubbers and stops are boiling. The fruit is then placed in the jars, in which COED 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 be left 20 to 30 minutes boiling. Keep cover of wash boiler on tight.

BAKED PEARS

Paré and core the pears without dividing, place them in a pan and fill up the orifice with brown sugar, add a little water and let them bake until perfectly tender. Nice with sewer cream or boiled custard.

PEAR PUDDING

Paré some nice ripe pears (to weigh about three-fourths of a pound.) Put them in a sauce pan with a few cloves, some lemon or orange peel and stew about a quarter of an hour in two cups of water; put them in your pudding dish, and having made the following custard—one pint of cream or milk, four eggs, sugar to taste, a pinch of salt and a tablespoonful of flour, beat eggs and sugar well, add the flour, grate the nutmeg, add the cream by degrees, stirring all the time—pour this over the pears and bake in a quick oven. Serve cold with sweetened cream.

PEAR PICKLE

Select small round pears, remove the blossom end, stick them with a fork, allow to each quart of pears one pint of cider vinegar and one cup of sugar, put in a teaspoonful of allspice, cinnamon and cloves to boil with the vine-

gar, then add the pears and boil and seal in jars.

STEWED PEARS

With thick syrup to be beaten with cake.

Peel and cut them in halves, leaving the stems on, and scoop out the cores. Put them into a sauce pan, plugging them close together with the stems uppermost. Pour over sufficient water, a cup of sugar, a few whole cloves and some sticks of cinnamon, a tablespoonful of lemon juice. Cover the stew pan closely, to stew gently until the fruit is done which will depend on the quality of the fruit. Then take out the syrup carefully and arrange it on a dish for serving. Boil down the syrup until quite thick; strain it and allow it to cool enough to set it; then pour it over the fruit. Serve with cream or boiled custard.

COUNTRY PLUM CHARLOTTE

Stone a quart of ripe plums; first stew and then sweeten them. Cut slices of bread and butter and lay them in the bottom and around the sides of a large bowl or deep dish. Pour in the plums boiling hot, cover the bowl and set it away to cool gradually. When quite cold, send it to the table and eat it with cream.

DAMSON OR PLUM PIE

Stew the damsons whole in water only sufficient to prevent them burning; when tender and while hot, sweeten them with sugar. Let them stand until they become cold; then pour them into pie dishes lined with paste, dredge flour upon them, cover them with the same paste, wet and pinch together the edges of the paste, cut a slit in the centre of the cover through which the vapor may escape and bake twenty minutes.

PLUM CUSTARD TARTLETS

One pint of green sage plums, after being rubbed through a sieve, one large cup of sugar, the yolks of two eggs well beaten. Whisk altogether until light and foamy then bake in small patty pans, shells of puff paste a light brown. Then fill with plum paste, beat the whites until stiff, add two tablespoonful of powdered sugar, spread over the plum paste and set the shells into a moderate oven a few minutes.

SPOILED PLUMS

Seven pounds of plums, one pint of cider vinegar, four pounds of sugar, two tablespoonfuls of broken cinnamon bark, half as much of whole cloves and the same of broken nutmeg. Place these in a

muslin bag and simmer them in a little vinegar and water for half an hour; then add it all to the vinegar and sugar, and bring to a boil, add the plums and boil care- fully until they are cooked tender. Before cooking the plums should be pierced with a darning needle several times, this will prevent the skins from bursting while cooking.

CANNED PLUMS

To every pound of plums allow a quarter of a pound of sugar. Put the sugar and plums alternately into the preserving kettle, first picking the plums to prevent their breaking. Let them stand on the back of the stove for an hour or two, then put them over a moderate fire and allow to come to a boil. Skim and pour at once into jars, running a silver spoon handle around the inside of the jar to break the air bubbles. Cover and screw down the tops.

TO CAN PLUMS WITHOUT SUGAR

Thoroughly wash and clean the fruit, after having washed the fruit jars, rubbers and rings, place the raw fruit in the jars and fill with cold water and seal tightly. Now stand the jars on a rack in a wash boiler and fill around and over the jars with cold water. Place the boiler on the fire and bring to the boiling point, and boil for thirty to forty-five minutes.

PARISIAN SAGE

PETS HAIR ON YOUR HEAD AND KEEPS IT THERE

What's the use of being bald? What comes to those in deliberately allowing your hair to turn gray? Do you want to look old before your time? Give up the thought; old age will come only too soon. Look after your hair. PARISIAN SAGE will kill the dandruff germs, and is the only preparation, so far as we know, that is guaranteed to do so. Man or woman, no matter how old you are, PARISIAN SAGE will make you look young. Come in and get a large bottle to-day, which costs 50 cents, and your money back if it does not cure dandruff, stop falling hair, or itching of the scalp. It is beautiful, and it is the most refreshing, pleasant and invigorating hair dressing made.

W. TURNER & CO., Markdale.

Daily Papers.

The Standard will forward your subscriptions for Toronto Daily Papers as follows: Daily Star 3 mo. 6 mo. year 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

Legal Robbery is Term Applied

A.O.U.W. Members Receive Notices That Policies Are Valueless.

(From Toronto World.) Hundreds of old men who have been paying premiums into the Ancient Order of United Workmen for 10, 20 and 30 years, are up in arms. They have received notices from F. G. Inwood, grand recorder of the A.O.U.W., that their policies are valueless. Many of them have paid in from \$500 to \$800. Because their policies are now valueless, they lose all the money they have been paying in.

Some of the members who have received notices have got together and will engage counsel to see if they cannot overcome this "legalized robbery," as one member put it yesterday to The World.

As soon as they received their notices, 20 or 30 members went to the parliament buildings yesterday to interview W. J. Vale, deputy registrar of insurance and registrar of fraternal societies. Mr. Vale, however, had little hope to offer them.

As far as he could see, said Mr. Vale, the action of the association came within the four corners of the "Ancient Order of the United Workmen Act, 1913." He did go so far, however, to apply the term "drastic" to the legislation.

There is one class of cancellation however, on which there appears to be ground for legal action. It is regarding those paid up policies granted by the association a few years ago. Then the society, endeavoring even then to reach firm ground, offered the policy holders several alternatives. Among these was paid up premiums for, say six or seven hundred dollars for a policy of \$2,000. That said the society, was the actual amount paid in. This week notices have been sent out to the holders of these policies that their policies were valueless.

"Legalized robbery," W. C. Oughtred of Clarkson in 1884. Two years ago he had changed his \$2,000 policy for a paid up policy of \$500. On Tuesday he received a notice that this had no value. The society repudiated its promise. Robert Speech of the same place was in the exactly same position.

Mr. Vale told of a widow in Saskatchewan, who, depending on the \$700 of her husband's benefit, had been told that his policy was valueless.

It is pointed out that there may be legal redress for the holders of these paid-up policies. The case of Drain vs. Catholic Mutual Benefit Association is very similar to it. The lower court judge here decided that the association had not the right to give such paid-up policies.

This decision had been reversed by the appeal court, rendering the association liable for the fulfillment of their contract.

As for those who after they had consented to a reduction of the policy to meet their premium, had been told that the act of 1913 had valued their policies as worthless, there did not appear to be any redress save in further legislation.

The act provides that the actuary appointed, M. A. Mackenzie, should decide the proportion of the assets due to each policyholder, and the value of the policy. The actuary has decided that the policy of the older members are valueless. They had the protection of the policy during their lives. They might have died and they did not.

Hon. I. B. Lucas said yesterday that he was not surprised at the complaints made. They had expected that there would be complaints when the findings of the actuary were published.

Boys' gunmetal shoes \$2.25 at P. J. Thompson's.

Markdale Markets.

(Contracted each Wednesday.)	
Old Wheat.....	1 00 1 15
Fall Wheat new.....	1 20 1 25
Flour.....	40 46
Flour, per bbl.....	7 00 9 00
Chop Oats, per owt.....	1 40 1 40
Brns, per owt.....	1 20 1 20
Shorts.....	1 40
Butter, tub.....	24 26
Butter, roll.....	24 26
Butter, lb print.....	24 26
Eggs.....	24 26
Beef.....	8 00 9 00
Hides.....	8 00 9 00
Geese, per lb.....	11 13
Ducks.....	11 13
Chickens.....	13 15
Turkeys.....	14 16
Powl.....	12 14
Hay.....	9 00 11 00
Wool, washed.....	47 50
Wool, unwashed.....	32 35

AT THE MOVIES

Second Episode of "The Master Key"

At the Princess Theatre, Markdale Friday and Saturday, Sept. 15-16.

Graham Bros., Proprietors

Many a man writes down on paper the things he cannot articulate.

James Gallon, dreaming of two women, taciturn and silent as he was, wrote down the thoughts which he could not express in speech. His diary, well thumbed, had the history of many a lonely night; but of all these nights there was one that stood out in his mind.

It was the darkness, enclosing a woman on a bed. He still heard her whispered cry: "You speak of God, Tom; but I have no religion but motherhood." Before his closed eyes came the vision of a lamp lit—then almost an apparition—the face of his daughter. One life had fled, possibly appalled by the horrors of a world that recked not of our poor humanity. Yet there was in the dead woman's arms a child grotesquely asleep, as if unawakened to the sorrows this mother had known.

"Ruth," he cried. There was no answer from the still woman of the darkness—but that he had christened his only child.

And Gallon knew he was getting old. The problem before him was no longer a life and a value—as it had been in the days of his prime—but absolutely distinct and clear. What was to become of Ruth when he died. He sternly put out of his mind the thought of his former partner—the man—was he dead? If he had not died that night in the gulch—if he were still alive, knowing the secret of "The Master Key," who would save Ruth from his vengeance?

Then there rose before Gallon's mind the straight, strong almost austere figure of his mining engineer John Dore. Youthful, of course, but he had proved himself wholly competent in almost every task that had been given him.

And as though Fate desired to give further proof of Dore's manliness, she arranges for him, shortly after this, a fearful undertaking.

Ruth, while exploring the tunnels, is thrown into an ore car by a terrific explosion. This explosion sends the car on its downward flight out through the tunnel and over the trestle. She is in danger of a tragic death if the car goes over the dump at the end. Dore, superintending the operations of a travelling buccet, sees her predicament. He orders the buccet swung loose by its cable and, hanging down by its legs, he swings over the girl and pulls her up to him, the car rushing on and smashing over the ore dump.

But what of Gallon? Those whom we most want to forget reappear at strange times. James Gallon saw the ghost of the partner he had murdered on the crest of the hill above the mine they had discovered years ago together.

Yes, Wilkerson, the partner, was alive. He had continually searched for Gallon. In some vague way Gallon had realized this, and his fears had been summarized by the words written down in the diary: "Wilkerson still alive by night. When will he come out into the day? He shall never have the key that will unlock the secret to my little girl's happiness. I will trust John Dore!"

But it was no apparition that Gallon had seen, first on the crest of the hill and then at the wind-down it was really Wilkerson who, after one satisfied glance, rode swiftly away toward Valle Vista.

It was midnight when he rapped at the door of the railroad station and called the sleepy agent waiting for the express. This is the telegram he sent:

"Valle Vista, Cal. Jenn Darnell, Astor House, New York City, N.Y. Have found Gallon at last. Address Master Key Mine to-morrow. WILKERSON."

Who was Jenn Darnell? Well, she had a mission of vengeance too. Incidentally, she welcomed money. Wilkerson had to have it if he ever expected to possess her.

When Ruth came to make her fight with the help of her sweetheart, John Dore, she had two crafty persons to deal with.

To be continued.

GRAHAM BROS., Proprietors, of the "Princess Theatre," Markdale, also conduct the Movies at Pleasanton.

Columbia Grafonolas

\$20 to \$475

Advertisement for Columbia Grafonolas records, listing various titles and prices. Includes a small illustration of a gramophone.

Markdale Roller Mills

Advertisement for Markdale Roller Mills, listing products like Five Rose Flour, Perfection Blend, Bran and Shorts, and Mixed Chop. Includes the name John W. Ford.

Kitchener Good Guesses

Advertisement for Kitchener Good Guesses, mentioning a contest and prizes.

Prince Rupert Wins

Advertisement for Prince Rupert Wins, mentioning a contest and prizes.

FRUIT BULLETIN

Advertisement for Fruit Bulletin, mentioning a contest and prizes.

C. W. RUTLEDGE, Proprietor. VOL. 37.—WHOLE NO. 1863.

Local and General

Local and General news section containing various short articles and notices.