MARKDALE STANDARD

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(L.D.S., D.D.S.)
Dental Surgeon. Graduate of Ontario College of Dentistry, and University of Toronto. Office over the post-office. Office hours 9 a.m. to 5 p.m.
Appointments made by phone.

FRATERNAL

A. F. & A. M.
Hiram Lodge, No. 490, G.R.C., Markdale, meets in Masonic Hall, McFarland Block, on Tuesday evening on or before the full moon every month. Visiting brethren cordially invited. T. H. Reburn, W.M.; S. A. Morrison, Secretary.

C. O. C. F., No. 399.
Markdale Council, Canadian Order Chosen Friends, No. 399, meets second Monday in the month in Haskett's Hall, at 8 o'clock. A. Jackson, Chief Councillor; Herb. M. Irwin, Recorder.

MARKDALE L.O.L., No. 1045.
Meets in Haskett's Hall on Thursday evening on or before full moon in each month. Visiting brethren made welcome. Everard Walker, W.M.; J. England, Secretary.

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Cook's Cotton Root Compound

A safe, reliable regulating medicine. Sold in three degrees of strength—No. 1, $1; No. 2, $3; No. 3, $5 per box. Sold by all druggists, or sent prepaid on receipt of price. Free pamphlet. Address: THE COOK MEDICINE CO. TORONTO, ONT. (Formerly Windsor)

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The Great English Preparation. Tones and invigorates the whole nervous system, makes new Blood in old Veins. Used for Nervous Debility, Mental and Brain Worry, Despondency, Loss of Energy, Palpitation of the Heart, Failing Memory. Price $2 per box, 3 for $5. Sold by all druggists, or mailed in plain pkg. on receipt of price. New pamphlet mailed free. THE WOOD MEDICINE CO. TORONTO, ONT.

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In all countries. Ask for our INVENTOR'S ADVISER, which will be sent free.
MARION & MARION,
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Hogs

As a rule, the young male colts are castrated when they are about a year old. A few farmers prefer that the operation be postponed until the animals are two years of age, since it is claimed that the animals will thereby become more masculine. It may be true that some excess in development is thus gained, but if the colts are allowed to go too long they will be difficult to handle and the operation is more apt to result fatally, although ordinarily there is little danger from the operation at any time if performed by a competent person, and the subsequent care of the colt is what it should be.

The operation should always be performed by a reputable veterinary surgeon or by someone who can work skillfully. Perhaps the best season of the year for this work is in the spring, say in May after warm weather has arrived. At that time flies have not yet appeared. The method of operation will, of course, vary with the operator.

After the operation has been performed, with proper regard for clean hands, instruments, etc., the colt should be kept in a clean, roomy stall at night and turned into a pasture field every fair day. It is advisable to feed rather sparingly for two or three days after the operation, though a feed of oats and bran may be given night and morning. Always allow the animal as much fresh water as he desires.

The colt that is allowed to run in a pasture will take sufficient exercise to prevent the stiffening of parts, but if for any reason it is necessary to keep him stabled, he should be placed in a box stall or else be led about the barnyard for a half hour night and morning. When turned out it is well to bathe the wound with a diluted solution of carbolic acid in order to prevent flies from depositing their eggs in the wound. This care should continue until the wound has entirely healed.

Poultry

Two points must be kept in mind if the broilers are to be made to pay well. They must be hatched early and pushed as fast as possible after being hatched. The price for broilers takes a tumble when the ordinary farm crop comes on the market, but as most farm flocks do not mature to broiler weight under about three to four months the well-grown flock in ten weeks will give prime two-pounders and will come in far enough ahead to bring the price. I have watched the prices for a good many years now and not far from the first week in June they start down, though sometimes they do not take the grand drop until the first of July.

To get the broilers in on the best market it pays to fatten, as this will hurry them up some and give that plumpness that commands the best price going and makes for ready sale. They should be penned when they reach a pound and a half and then given all the buttermilk and corn meal they will consume with some green to keep healthy, and only a small place to exercise in, for they are not to run off the fat now. Corn is the ideal fattening grain and grinding it saves energy and mixing to a crumbling stage with buttermilk makes it more to their liking, and they should be induced to eat just as much as possible. Any milk will serve if buttermilk is not available, but buttermilk is best.

Says Sam: It's better to have father and son meetings at the church than in the woodshed.

The cheapest and best way to secure an ample supply of vitamines is to use a plentiful supply of vegetables, milk and butter, remembering, however, that milk contains vitamines just in proportion to the vitamine content of the food that the cattle are fed. Consequently, cow's milk during the summer months is much richer with vitamines than in the winter.

Farm Crop Queries

CONDUCTED BY PROF. HENRY G. BELL

The object of this department is to place at the service of our farm readers the advice of an acknowledged authority on all subjects pertaining to soils and crops.

Address all questions to Professor Henry G. Bell, in care of The Wilson Publishing Company, Limited, Toronto, and answers will appear in this column in the order in which they are received. When writing kindly mention this paper. As space is limited it is advisable where immediate reply is necessary that a stamped and addressed envelope be enclosed with the question, when the answer will be mailed direct.

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W. L. B.: Will you please tell me if alfalfa is better than red clover for hog pasture? I have a field of oats and want to seed it down. It is heavy black dirt. How much seed should I sow to the acre? The ground was manured last spring and I plowed down clover. How much and what kind of fertilizer should I use?

Answer: Alfalfa contains more of food constituents than does red clover, but it is a little harder to get a stand of alfalfa than of clover. In the Middle West states alfalfa is used very extensively as hog pasture and excellent results are obtained. If you wish to seed down I would advise you to sow about 1,000 lbs. of lime per acre on top the plowed ground and harrow it into the soil. Then when you come to sowing the seed, use a nurse crop of about a bushel of oats per acre, seeding alfalfa at the rate of 12 to 15 lbs. of good seed per acre. At the same time as you are sowing the oats and alfalfa apply fertilizer analyzing about 2 per cent. nitrogen, 10 to 12 per cent phosphoric acid, and 2 per cent. potash at the rate of 250 lbs. to the acre. This should balance up your soil and give you a good catch of clover. Do not attempt to pasture this field this year. Next summer after the alfalfa has made a good start it would be safe to pasture it with hogs. However, do not put on too many head per acre. The number of course will have to be graded by the growth of alfalfa.

R. B.: I have raised a small amount of Hubam clover seed and would appreciate receiving some information regarding a cheap method of scarifying a small amount of Hubam.

Answer: A good scarifyer for sweet clover and alfalfa seed was produced at Ontario Agricultural College, Field Husbandry Department. If you will write them at Guelph they will be able to put you in touch with same.

D. H.: I have a weed in my garden that the County Representative says is horse nettles; others say it is not. It has a white and blue blossom and that forms into a ball of seeds like a small yellow tomato. It has thorns on like rose bushes. I would like to know what is the easiest and quickest way to get rid of it.

Answer: I cannot tell from your description what the weed would be. However, I assume that your Representative has named it correctly. About all that can be done is clean cultivation, that is, cut down any young weeds that are growing and prevent these from developing along the fence rows. Cut them down with the scythe and burn the rubbish. This will prevent seed from spreading and constant cultivation should clear your field of the pest.

Wedding Menus

In the Wedding Cake Hope is the Sweetest of Plums

BY ANNA COYLE

As the last strains of Mendelssohn's Wedding March are played, the bride's mother lets her thoughts turn kitchenward. The wise mother has planned with her daughter every detail of the wedding breakfast. No last minute preparations! The table is decorated, everyone who is to help has her duties listed on a slip of paper, and the menu has been planned to include, so far as possible, dishes which may be prepared a day or two in advance and served with the least possible confusion.

A basket of flowers decorates the centre of the table. Each place is marked with an old-fashioned nosegay surrounded with a crisp paper lace or a spray of blossoms. Streamers extend from the central basket to each place, and in a well-concealed cardboard box under the basket are hidden the individual wedding cakes for each guest. At a signal from the bride, each guest will draw the ribbon and receive the cake—almost too beautiful to eat.

Place cards decorated with flower baskets mark the place of guests. Each will look up his own place and in this way make finding places much easier. The bride and groom sit at the head of the bride's table with the bridal party. If there must be more than one table, Mother graces the head of the other table with the minister at her right and, grouped around her, immediate relatives and special guests.

For a morning wedding, the repast, served at any time until one in the afternoon, is called a breakfast, though in reality the menu served consists of the usual luncheon dishes.

A delightful bridey breakfast for the morning wedding will consist of orange baskets filled with fresh fruit, chicken patties, small parkerhouse rolls, peas in potato nests, ice cream, coffee, and bride's cake.

Something just a little different in refreshments for an afternoon wedding is attained by serving from the dining table in buffet style, sandwiches of every variety, rolls, fruit salad, ice cream, cake and spiced tea. The same decorations are used and the large wedding cake is cut by the bride herself.

A candlelight supper is an event long to be remembered by the bride who has chosen an evening wedding. Candles, just dozens of them, reflect a soft light over the bridal supper. The old-fashioned candelabrum is polished for the occasion and the neighbors will be delighted to light the way of the bride by contributing their choicest candlesticks for the evening.

The supper menu is perhaps a little more substantial than the breakfast menu. It includes fried spring chicken or baked spiced ham, escalloped potatoes, asparagus tips on toast, fruit salad, ice cream, cake and coffee.

Mother's daintiest table cover is brought from the linen chest, and custom decrees that it be presented as a gift to the bride.

Individual Bride's Cakes.

One cup butter, 2 cups sugar, 3 cups flour, 4 tsp. baking powder, 1 cup milk, 8 egg whites, 1 tsp. lemon extract.

Cream, butter and sugar. Mix and sift dry ingredients and add alternately with milk. Fold in egg whites that have been beaten stiff. Add flavoring. Bake in square shallow tins. Cut in two-inch squares. Ice with white icing, plain or fancy. Pack in small white boxes purchased for this purpose or wrap in white waxed paper and tie with narrow ribbons.

Three Tier Bride's Cake.

Use the same recipe as for individual cakes and bake the mixture in three round cake pans graded in size. This cake will be cut by the bride and will predict the future state of guests through the usual thimble, ring and coin. These trinkets (after thorough cleansing) are mixed into the batter. The largest cake forms the base and the other two are placed on top of it according to size, and the whole is iced with a thick white icing. A little doll bride adorns the top of the cake; she is dressed in a robe of satin and wears a veil of tulle.

Bride's Cake Frosting Number One.

Two egg whites, 4 tsp. cold water, 1 tsp. lemon juice, confectioners' sugar. Beat egg whites until stiff and add water. Beat in sufficient confectioners' sugar to form a paste, whip up thoroughly and add flavoring. Spread with a broad-bladed knife. A flexible spatula is the best spreader.

Bride's Cake Frosting Number Two.

One cup sugar, 3 tbsp. water, 1 egg white.

Have water in the lower part of a double boiler, boiling. Put sugar, water and unbeaten egg white into top of double boiler and place over the boiling water. Start beating at once and using an egg beater, beat eight minutes while cooking. Flavor with lemon or vanilla extract. Remove from the stove and spread on cake with a knife. For a large cake it will be necessary to double this recipe.

Chicken Patties.

Three tbsp. butter, 3 tbsp. flour, 2 cups milk, 2 cups cooked chicken (diced), 2 tbsp. chopped parsley or pimento, ⅛ tsp. celery salt, salt, pepper.

Melt the butter and stir in the flour. Gradually add scalded milk, stirring constantly. Cook until thickened. Stir in chicken which has been cut in cubes, chopped parsley or pimento, celery salt, salt and pepper. Cook until steaming hot. Serve in toast shells or pie-crust shells.

Pie-Crust Shells.

Make a short pie-crust, roll thin and cut in circles about four inches in diameter. Shape over inverted muffin tins and bake in a moderate oven.

Toast Shells.

Cut slices of bread two inches thick. Cut with a round cutter three inches in diameter and scoop out the centre with a fork, thus making a cavity to hold the pattie mixture. Dip these cases in a mixture of slightly beaten egg, diluted with two tablespoons of milk to each egg, and seasoned with salt. Drop in deep fat and fry to a golden brown. Drain on brown paper. These shells may be cut heart shaped, if desired.

Orange Baskets.

Twelve oranges, 1 small can sliced pineapple, 2 cups fresh or canned strawberries, 1 cup grape juice.

Cut a triangular slice from each side of the oranges, leaving one-half of the skin intact to form the bottom of the basket, and strip to form the handle. Scoop out the pulp with a sharp knife. Fill each basket with a mixture of orange, pineapple and strawberries. To each basket add two tablespoons of the combined fruit juices. Serve cold. Garnish each plate with a sprig of something green.

The Sunday School Lesson

JUNE 11.

Jeremiah Cast Into Prison, Jer. 38: 4-13. Golden Text—Be not afraid because of them; for I am with thee to deliver thee, saith the Lord.—Jer. 1: 8. (Rev. Ver.)

Lesson Foreword—It is necessary to understand the historical background of this lesson. The Babylonians had carried Jehoiachin, king of Judah, and many of his nobles into exile in B.C. 597 and had set up his uncle, Zedekiah, to rule as king of Judah under them. A strong national party in Judah urged Zedekiah to revolt against the Babylonians, but Jeremiah strongly advised against it. Zedekiah, however, after a time did renounce his allegiance to Babylon and revolted. The Babylonian army came up against Jerusalem in B.C. 588 and besieged it for about two years. Jeremiah was in Jerusalem throughout the siege, but during a lull in the operations, he attempted to leave the city for his home in Anathoth. He was arrested by the guard on the charge that he was deserting to the Babylonians, but the real cause of his imprisonment was that he was considered an inconvenient and dangerous person. While he was in prison, the king sent for him to see if he had any revelation from God. Jeremiah replied that the king would be delivered into the hands of the Babylonians, but requested that he should be released from imprisonment. Zedekiah then transferred him from the dungeon to the court of the guard, and made provision for his maintenance.

I. Jeremiah Imprisoned, 4-6.

V. 4. The princes; for their names see v. 1. They were military officers and civil officials of high standing. The king; Zedekiah. Let this man be put to death. The request of the princes is intelligible. They had heard Jeremiah, while in prison, announce, on the authority of God's Spirit, that the defence of the city was useless (1-3); such an announcement tended to weaken the fighting spirit of the garrison. So if the city was to be defended to the last extremities, the prophet of disaster must be effectually silenced.

V. 5. He is in your hand. The king yielded to their request by delivering Jeremiah over to them; they were, in any case, the proper officials of justice (26: 10-16). The king, however, did not explicitly permit them to inflict the death penalty. For the king. . . . against you. The king would doubtless have released Jeremiah had he been able. But the king does not appear to have been a strong character; he was the tool of his princes. He also seems to have had a secret regard for Jeremiah and had consulted him while he was in prison, 37: 17-20.

V. 6. The princes were afraid to kill Jeremiah outright, since he was a prophet. So they hit on another plan and cast him into a dungeon to die of starvation and neglect. The dungeon; in reality a cistern attached to the house of one of the princes. Each house had usually its own underground cistern in which water was stored for use during the dry season. This cistern had no water in it, but its bottom was slime and mire. Joseph was thrown into a pit by his brothers (Gen. 37: 24), and again by Pharaoh (see Gen. 40: 15). Often the meanest of the prisoners were confined in a pit rather than the common prison. (See Gen. 37: 24.)

II. Pleading for Jeremiah, 7-9.

V. 7. Ebed-melech; an Ethiopian and, therefore, a negro. He was, in all likelihood, the chief of the king's personal servants and in charge of the royal harem. "It is very striking that the only one who intervenes to save Jeremiah from the terrible death, the princes designed for him, was an Ethiopian eunuch" (Peake). The gate of Benjamin; was the gate on the north side of the city which led into Benjaminite territory, ch. 37: 13. The king was there directing the defence of the city and during his absence from the palace, and without his knowledge, the princes had committed Jeremiah to the dungeon.

V. 8. Ebed-melech went forth; from the royal palace on the southeast side of the city, to the gate of Benjamin on the north side, where the king was watching the military operations.

V. 9. These men have done evil. The conscience of Ebed-melech revolted against the treatment meted out to Jeremiah by the princes. Until Ebed-melech informed him, the king knew nothing of what had happened to Jeremiah. "Zedekiah had not intended the prophet's death, and his answer to the princes (v. 5), was merely meant as a permission to silence him" (Peake). He is like to die for hunger. The king had previously granted Jeremiah a daily ration (37: 21) which was scarcely sufficient to keep him alive. Owing to the siege, bread had become very scarce, and in the cistern Jeremiah would miss even the small ration apportioned to him by the king.

III. Jeremiah Rescued, 10-13.

V. 10. The king proceeded with all urgency to save the life of the distressed prophet. He appeared throughout to be on the side of Jeremiah.

V. 11. The house of the king under the treasury; a storeroom under the royal treasury. Old cast clouts and old rotten rags. Notice the thoughtfulness of Ebed-melech. He wished to spare Jeremiah needless pain, by wrapping the rags around the cords so that he would not be cut by the rope when he was drawn up. Let them down by cords; another instance of his thoughtfulness. Jeremiah would not have to grope about the dark pit for the rags.

V. 12. Put . . . under thine arm holes. Jeremiah was not to be injured by sitting on the rope, because by that method he might have fallen, owing to his faintness from hunger. The rope was tied around his armpits, which were protected by the rags, and the strong men above hauled him out of the horrible pit.

V. 13. In the court of the prison. Because doubtless, of pressure from the princes, Jeremiah was not allowed to go scot free. He was returned to his former prison, 37-21. This was not the common prison but one of the rooms in the guardhouse which was attached to the palace. Here was kept, not the ordinary criminals, but those whom it was expedient to keep under restraint and observation.

Application.

Jeremiah at the bottom of the miry dungeon was not without a friend. Ebed-melech, a black servant of the king heard that Jeremiah had been put in the dungeon, so he went to the king and pleaded for the life of the prophet, who was in danger of dying of starvation. Permission was granted for the release of Jeremiah, through the intercession of this humble slave, who had sufficient influence with his master to have the wishes of the princes countermanded.

When Sir Walter Scott was building Abbotsford he put the bowling green in a peculiar place. And at one corner of it he built a little summer house where he might sit of an evening after dinner. And he told Lockhart why he built it there; was it because the view was beautiful? Not so, but that he might sit and listen there to the evening worship of his coachman. Old Peter was a real old Scottish servant. He would not have talked religion for the world. But every nightfall in the year he took The Book, and "waled a portion wi' judicious care." And then the psalm was raised and, traveling heavenward to him who understands our Scottish reticence, Sir Walter heard it and, hearing it, was comforted. Old Peter was preaching better than he knew. He was preaching when he never thought to preach. That is what all of us are doing constantly, though we were never in a pulpit in our lives. There are Spurgeons in unlikeliest places—Dr. Parks in the coachman's cottage—apostles who are cheering all the prison, and they never know that they are doing anything.

HAS NEVER FELT THE RHEUMATISM

Since Taking "Fruit-a-tives" The Famous Fruit Medicine

P.O. Box 123, Parrsboro, N.S.

"I suffered with Rheumatism for five years, having it so badly at times I was unable to get up.

I tried medicines I saw advertised, and was treated by doctors but the Rheumatism always came back.

In 1916, I saw in an advertisement that "*Fruit-a-tives*" *would stop Rheumatism* and took a box, and got relief; then took "Fruit-a-tives" right along for about six months and I have never felt my Rheumatism since".

JOHN E. GUILDERSON.

50c a box, 6 for $2.50, trial size 25c. At dealers or sent postpaid by Fruit-a-tives Limited, Ottawa.

Free Seed-Testing Service.

As most crop-growers are aware, some of the failures in securing satisfactory crops are due to the planting of seed having poor vitality. This is particularly true with corn, which is one of the most easily damaged seeds. The testing of corn and other seed before planting is well worth while because of the assurance it gives that a good crop stand will be obtained.

The testing of farm seeds is not a difficult matter and may be done by planting one hundred or two hundred grains in a flower pot or box of soil, which should be kept moist, but not wet, and in a sunny window for a week or so at about the temperature of a living room. If, however, one lacks confidence in his ability to test the vitality of seed in this way, advantage may be taken of the service provided by the Seed Branch of the Department of Agriculture at Ottawa. This Branch has well equipped laboratories at the central office at Ottawa, as well as in Toronto, Winnipeg and Calgary. These laboratories are maintained primarily [illegible] seeds ha[illegible] in connection [illegible] the months of February, March and April each year with [illegible] ning at full capacity [illegible] work, a charge of fifty [illegible] is made. At [illegible] farmers and seed [illegible] future [illegible] made with [illegible] is to say, from the first [illegible] May until the end of [illegible] ceeding year, free [illegible] will be provided. The [illegible] unlimited. However [illegible] samples from any [illegible] can be taken care of [illegible] rangement. This service will be of great value following the [illegible] in cases where the seed [illegible] jected to wet weather, [illegible] unevenly or has experienced [illegible] peratures during the germinating period, conditions which tend to reduce seed vitality.

Farm Power Notes

When you take off a tire from the rim, notice whether the rim is rusty. If rust is present, scrape it off paint with special rim paint, and dry well before replacing the tire.

When you have a puncture and the flashlight plays out, take the battery apart and place the bottom cell on top. Then you will have light enough to finish the work and go on your way.

No more grimy hands after working on the tractor or auto if, before starting the job, you rub the hands, especially under and around the finger nails, with cold cream. Vaseline is good, but cold cream is better. After putting it on and rubbing it in, wipe off the excess and go ahead with the dirty work. When through, soap and hot water will make the hands white.

When a boot is placed in an auto tire for the purpose of supporting a damaged section, commonly called a blow-out, a piece of discarded inner tube should be cut the exact length of boot and placed between the boot and outer casing. This will prevent the boot from creeping out of place and also cause it to wear much longer, thus adding considerably to the length of service.

We generate our own current for light and power with a small plant located in the cellar. We think it is the none of perfection. We have had our plant a little over a year, and it has cost us about $7 for fuel and lubricating oil to generate sufficient current for our use. We have lights all around and through our buildings, including the barn, dwelling-house, garage, milk-house, pig pen, and on a pole on the edge of the lawn. We have good, bright steady light that never goes out.

A farmer boy in Western New York has what he calls his "stonearium." It is only a corner in the loft of the wagon house. To this he brings all the odd stones he finds on the farm. Some of them are very beautiful and attractive. Lately, too, he has been adding other rare things, such as monstrous hornets' nests and sticks which grow crooked. One such stick he now has is shaped like a big letter Z, only the ends are turned up more sharply than they are in the spelling book. Every farmer boy and girl might have such a corner.

Holdings and Exports of Butter and Cheese.

Statistics furnished in the Dairy News Letter issued by the Dominion Dairy and Cold Storage Branch show that the holdings on April 1 of this year in all Canada were:—of creamery butter 2,226,157 lbs., against 2,396,123 on the same date last year; of dairy butter 193,864 lbs., against 455,169 lbs.; of cheese 4,330,400 lbs., against 1,143,232 lbs., and of oleomargarine 164,285 lbs. against 305,360 lbs.

The same News Letter shows that in the first three months of this year the United Kingdom imported from Canada 61,205 cwt. of cheese as compared with 513,831 cwt. from New Zealand. The latter country's export to butter to Great Britain has more than doubled the first three months of this year over the same period of last year. Australia also shows considerable increase in exports both of butter and cheese.