

SUMMER'S GOING

Summer's going—swiftly going. Dancing off on lithesome feet; And the winds are softly blowing Farewell music, sadly sweet.

Leaves are falling—slowly falling. Whirling gaily, fluttering down. Answering freedom's urgent calling In their colors red and brown.

Flowers are fading—bleakly fading. Drooping, withering on their stems. All their lovely petals shading Where the dew once shone as gems.

Trees are whispering—softly whispering. As their branches bend and sway; "Summer's going," they are moaning, "Summer's going far away."

Lovely summer, soon a memory Close enshrined within our hearts. Fads we'd always keep your fragrance. Sad are we when you depart. —Victoria Waring Metcalf.

Menu Hints

Recipes for New and Novel Dishes; Household Ideas and Suggestions

FROM GARDEN AND ORCHARD

Make use of your peaches, apples, grapes and tomatoes as they ripen, by storing them away as preserves and marmalades for winter use. If you have no garden or orchard, purchase these foods in season, and you will be grateful many times during the winter. They are excellent balancers—while the sugar is a preservative and a quick-energy fuel as well!

PEACH PRESERVES

- 3 pounds peaches
8 cups water
6 pounds sugar

Put the peaches in a wire basket and dip them in boiling water a few seconds or until the skin slips. Test by raising the fruit out of the water and rubbing the skin between the fingers. Dip the peaches into cold water. Peel and cut the peaches in halves. Boil the sugar and water until the syrup coats a spoon. Add the peaches and cook until they are clear, and the syrup thick. Turn into hot, clean jars. Seal tightly.

APPLE AND TOMATO CONSERVE

2 cups apples, sliced
2 cups ripe tomatoes, cut
1 lemon, grated rind and juice
2 1/2 cups sugar
Cook the apples and the tomatoes, without adding any water, until they are tender. Add the sugar and the lemon, and cook the mixture until it is clear. Turn the conserve into clean jelly glasses, and cover with paraffin when cold.

GRAPE MARMALADE

Wash grapes, remove stems, and separate pulp from skins. Put pulp in saucpan and cook slowly until seeds separate easily, then rub through a fine sieve. Measure pulp, add an equal measure of sugar, and cook slowly thirty minutes, stirring frequently to prevent burning. Put in sterilized jars.

YEAR 'ROUND TASTIES

Don't you sometimes hunger for that "fresh fruit" flavor in the winter-time? A few jars of jelly, put up now, will delight your family after the fruits have gone out of season. Jellies are healthful winter foods, too, for the sugar in them supplies warmth and energy to the body.

GRAPE JELLY

Choose grapes that are not quite ripe, wash, put in an aluminum or enamel kettle and add cold water almost up to level of grapes. Boil ten minutes, stirring and crushing. Strain overnight through a jelly bag. Boil juice twenty minutes. Add as much sugar as there is juice. Boil until it sheels from the spoon which will be from three to seven minutes. Pour into well sterilized glasses. Let stand until jelly is cooled and then cover with melted paraffin.

SPICED APPLE JELLY

1/2 peck apples
3 pints vinegar
1 pint water
1 ounce stick cinnamon
1/2 tablespoon whole cloves
1/2 tablespoon mace blades
Sugar
Tie spices in a muslin bag. Cook apples. Cut in quarters but not peeled, vinegar, water, and spices together until apples are soft. Turn into a jelly bag and let drip. Boil the juice twenty minutes. Measure. Add three-fourths cup of sugar to each cup of juice. Boil twenty minutes or until syrup sheels from the side of the spoon. Pour at once into hot jelly glasses. Cover with paraffin.

An Oil of Merit.—Dr. Thomas' Electric Oil is not a jumble of medicinal substances thrown together and pushed by advertising, but the result of the careful investigation of the healing qualities of certain oils as applied to the human body. It is a rare combination and it won and kept public favor from the first. A trial of it will carry conviction to any who doubt its power to repair and heal.

NO HARM DONE

A clergyman was grieved to find his services for men were poorly attended. He spoke about it to the vergor one evening when it chanced that they were the only two at the meeting.

"I really think they ought to come," he said, sadly. "That's just what I've sed to 'em over an' over again," said the vergor consolingly. "I sed to 'em—'Look at me.' I sed, 'Look at me. I goes to all them services.' I sed, 'sed' what 'em does they do for me?'"

Another Short Story

A Mountain Top

By R. WALTER WRIGHT

PRESTON SOMERS was half asleep on the comfortable seat of a railway car one warm afternoon in May. He was a student, had just completed a heavy third year's course in medicine, and after some special hospital work, was now on the way home for a rest and change of work on the farm. He was tired, and complacently thought of books and laboratory as things left far behind and of himself as speeding out to the green fields and the apple blossoms, and he saw visions of butterflies and birds and sleepy cows.

"Hello, Preston!" exclaimed a familiar voice. "On the way home, I suppose. Glad to see by this morning's paper that you swept things clean at your exam." It was Mr. Jamieson who spoke, an able lawyer in the little town not far from Preston's old home.

The student was awake in a moment and, grasping the proffered hand of the lawyer, asked him to sit in the vacant seat opposite.

"Yes, I'm glad I got through. I'm dead tired, and grateful that there is such a thing as a vacation."

"We usually do get tired doing anything that is worth doing. We have to put grit into it, and I have no doubt you did that, or you would have been stared like some of the other fellows," said the lawyer, as he placed his hat and handbag in the rack and settled himself comfortably in the seat.

"I am a great believer in personality," resumed Preston.

"But tell me, Preston," and the lawyer's countenance lighted up as he spoke, "have you any pictures in your room?"

"A few, but what have they to do with the subject?"

"Would you mind telling me what they are?"

"I have a large framed picture of Gladstone, and another of Tennyson. I used to read a lot of light literature, but seeing Gladstone's name often mentioned in the newspapers and elsewhere, it struck me one day that I knew very little about him, so I decided to read up on him. I got Morley's 'Life of Gladstone,' out of the public library and became very much interested in him. I always liked Tennyson's poems, and after getting so interested in Gladstone, I resolved to read up on the poet also, and I went through with much interest his life by his son, and Stopford Brooke's splendid criticism of his works. Some time after, our minister, finding out my tastes, gave me, before I left for college, those large plates, and I decided to have them framed, and take them to college with me."

"Any other pictures?" inquired Mr. Jamieson.

"Yes. There was a vacant space on the wall between the other two, and one day, when down in the city, I went into a place where they were selling off a lot of pictures. After looking over a good many, I decided to buy 'Excelsior,' a picture illustrating Longfellow's poem of the young man climbing the mountain. I used to recite that at the public school. You know, it helped me sometimes when I felt discouraged in my work. I would look up at Gladstone and Tennyson and think of them as geniuses, then I would look at the young fellow in the middle, climbing right up to the mountain-top, and would think of him as an ordinary chap like myself."

"I see. You had a mountain-top in your pictures, and that put a mountain-top in your soul. Now I'll tell you my story. I have just been down to Blythdale trying to get Teddy Brancroft out of a bad scrape. He has been keeping poor company down there. I am afraid, and was under a grave charge of assault and battery, and they were suspicious that he was connected, indirectly at least, with a store robbery. His old father and mother were almost crazy and would have me go down and see what I could do for him. I pleaded his good bringing up and got him off on a suspended sentence. I went to his room and found on the mantle a picture of Jess Willard, the prize-fighter; another of a famous race horse, and in the middle of a gambling scene, with one man grabbing the money on the table and the other covering him with a revolver."

"Teddy," said I, "what are you doing with such pictures as those? Got nothing better?"

"He said that when he first came here he had photos of his father and mother, and Mr. Wentworth, your old public school teacher, but he said the boys laughed at them, so one day he decided to take them down and put up those others."

The engine whistled, they were at their home station and the lawyer rose to get his belongings. Continuing, he said, "You see, Preston, he had no mountain-top. I tell you, a young man must have a mountain-top, an ideal worth while, and grit enough to put it on the wall of his life and follow it and work it out. Good-bye."

In fifteen minutes Preston was at home, amid the proud congratulations of his father and mother and family. At home to rest—and as he strolled into the parlor while dinner was being prepared, he called out to his mother, as he noted a fine head of Christ, copied from one of the old masters in a handsome gilt

CANADA'S MOST IMPORTANT MINERAL

Gold production in Canada during the month of May advanced to 258,706 ounces, and increase of 31,850 ounces over the preceding month, and 2,103 ounces over May of last year. The average price for gold on the New York market during the month was \$34.94 per ounce in Canadian funds, and valued at this price, the May output was worth \$9,074,128. Ontario was the principal producer and the output from that province in May reached a total of 181,292 ounces; in the previous month 167,015 ounces were produced. Quebec reported an output of 32,186 ounces compared with 29,619 ounces during the preceding month. The May production in British Columbia totalled 23,147 ounces, an advance of 10 per cent over the April total of 21,052 ounces. In Manitoba and Saskatchewan 10,527 ounces were produced, an increase of 5.3 per cent over the output of 9,997 ounces in the preceding month. Production in the Yukon advanced from 30 ounces in April to 2374 ounces in May. Nova Scotia and Alberta produced 180 ounces compared with 143 ounces in the previous month.

During the first five months of 1934 the Canadian production of gold amounted to 1,191,097 ounces as compared with 1,201,274 ounces during the corresponding months of 1933 and 1,236,578 ounces during the same period in 1932. Production of new gold from all sources in Canada during 1933 amounted to 2,949,309 fine ounces.

Gold, in point of value, is now the most important mineral product of Canada. The total recorded production of gold in the Dominion up until the end of 1933 was 46,395,229 fine ounces. While gold mining in Canada did not come into prominence until after 1850, its history dates back as far as 1654, when Louis XIV of France granted a concession to one Nicholas Denys to mine gold, silver, copper and other minerals on Cape Breton Island. In 1823 gold was discovered on the Chaudiere River in the Province of Quebec by a woman. The first gold rush in British Columbia took place in 1852 when free gold was discovered in quartz at Mitchell Harbour, Queen Charlotte Island, B. C.

APPLES IN EGYPT

It appears that centuries were to pass and the pramids crumble and decay before Egypt, the ever-old and ever-young, knew the delectability of the Canadian apple. Indeed, until two or three years ago Egypt was entirely neglected by Canadian apple growers, but as soon as the Canadian apple became known Egypt soon became the fourth largest consumer of that popular Canadian fruit. The quality of the Canadian apple is supreme, and had an ancient Pharaoh of all the Egypts been able to introduce it into his realm, that miser-stroke would have been a feather in his duplicated hat.

The value of the exports of Canadian apples to Egypt in 1933 touched the high level of \$135,177. This may occasion no surprise to Canadians generally who know their apples, but it is all the more to Canada's credit because as a cold matter of business emphasized by the Canadian Trade Commissioner in Egypt who states in a recent report "It is difficult to find a reason for the increase during the last season, as the slight improvement in economic conditions in Egypt were not such as to warrant such an increase in apple imports." But quality always tells.

"You have a new picture, I see."

"Oh yes. I bought that for you. I thought it would be a nice thing for your room in the city when you go back to college."

And Mr. Jamieson's word came back impressively to his memory, "You must have a mountain-top."

DOMINION EXPERIMENTAL FARMS

Weekly News Letter

Weaning the Lambs

Lambs should be weaned at around five months of age. The practice of letting the lambs wean themselves is to be discouraged since it prevents the mother getting a well deserved rest before the mating season, which is necessary for her health and vitality. Young weaned lambs should have the sun of some good fresh pasture. A good after-math or a piece of rape that has been sown in the spring will be greatly enjoyed by them. Such a pasture is necessary to avoid a check in their growth as a result of the loss of their mother's milk; it will also help to prevent parasitic infestation so detrimental to growing lambs.

Eradicating Perennial Weeds The roots of perennial weeds such as Canada thistle and field bindweed often penetrate the ground to depths of four or five feet. The roots of these weeds can send up new shoots when they are cut off to depths of 18 inches. Deep ploughing, therefore, will not eradicate perennial weeds of this type. One method of eradicating deep rooted perennial weeds is to keep down the top growth by frequent cultivation and exhaust the food stored in the roots. Another is to apply a 10 per cent solution of sodium chlorate at the rate of one gallon per square rod.

Further information on the control of weeds may be secured by writing to the Field Husbandry Division, Central Experimental Farm, Ottawa.

Peat and Muck as Sources of Soil Organic Matter When the farm manure supply is not sufficient to maintain the organic matter content of the soil at a satisfactory level, peat or muck may be used to furnish that important constituent. The best way to employ these materials as a source of organic matter is to first compost them with manure for a period of four to six months before application or to use them in the air dried condition as a litter to soak up the liquid manure in and about the stable. An added advantage in these treatments is that the nitrogen of the peat and muck is, to a large degree, rendered available for plant use.

CONGENIAL EH?

Jacob Epstein the sculptor was reproaching a London artist for his laziness. "You're like a girl novelist I know. You dream your work instead of doing it."

"Introduce me to that girl," said the artist. "We ought to be congenial."

"Yes," returned Epstein, "you'd make a wonderful couple. You could keep yourself busy illustrating the novels she does not write with the pictures you don't paint."

A GREAT TRAVELLER

"Traveled all over the world, eh? Went up the Rhine, I suppose."

"Climbed it to the top."

"Saw the Lion of St. Mark?"

"Fed it."

"And visited the Black Sea?"

"Filled my fountain pen there."

GOOD ON MAKE-UP

The Managing Editor: "You say you've never worked on a newspaper? What do you think you can do for us?"

Miss Flapper: "Why, I heard you needed someone to take charge of the make-up."

"Opera is important culturally, musically. This, not the social society part of it, should be stressed."—Mrs. August Belmont.

COST OF WHEAT PRODUCTION

Experiments conducted by the Dominion Department of Agriculture place the cost of growing wheat in Manitoba, Saskatchewan, and Alberta at sums ranging from 63 cents to 76 cents per bushel. The experiments were conducted on land rented from farmers in representative districts and indicated that the average cost based on 31 experiments in the three prairie provinces was \$14.53 per acre for wheat grown on summer-fallow. The average yield was 23.2 bushels per acre and the average cost per bushel was 63 cents. Wheat grown as second crop after summer-fallow in Alberta and Saskatchewan cost \$12.39 per acre and yielded an average of 16.2 bushels, thus establishing a cost of 76 cents per bushel. Second crop wheat grown on 8 illustration stations in Manitoba showed a cost of 65 cents per bushel. These figures do not include the cost of hauling the grain from the farm to the elevator. Average costs, of course, depend largely on average yields, which in turn depend upon the quality of the soil, seasonal and climatic conditions, and the methods of husbandry employed.

U. S. CATTLE CYCLE AND CANADA

An important factor affecting the exports of Canadian live cattle to the United States in the past has been the cattle cycle in that country. When the number of cattle in the United States has ruled low, as in the periods 1912-14 and 1924-30, imports for Canadian cattle have tended upwards, and it may be anticipated, says the Empire Marketing Board, that when the number of cattle in the United States again falls, the market there will once more attract heavier imports, notwithstanding tariff restrictions.

CAUGHT

Auntie—"You shouldn't keep your eyes open during prayers."

Bobby—"How do you know I do?"

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