

BEGAN AS OFFICE BOY, IS NOW GENERAL MANAGER

John J. Scully Becomes Gen. Manager of C.P.R. Eastern Lines.

The Canadian Pacific operates something like 20,000 miles of railway, and its employees number something like 80,000. On such a large road, and amidst such a large number of co-workers, one can only reach distinction and success by hard work and consistent application.

John J. Scully, who has just been appointed General Manager for Eastern Lines of the Canadian Pacific Railway, is a typical example of rail-way men who climb to the top of the ladder. On January 4, 1897, when in his fifteenth year, young Scully embarked on his railroading career when he joined the Canadian Pacific as office boy in the office of the Car Assistant at Montreal. In February, 1899, he became a clerk in the mess office. Moving to Farmham, Quebec, in June, 1899, he became clerk there in the Assists Superintendent's office. In August, 1900, he returned to Montreal headquarters as clerk to the Superintendent. April 1901, saw him return to Farmham to his former position in that town. Mr. Scully joined the Mechanical Department in Montreal in March, 1903, as a clerk. In September, 1904, he was transferred to Toronto as Junior Clerk in the Mechanical Department there. Evidently Mr. Scully made good headway in Toronto, for in March, 1906, he was appointed Assistant to the Master Mechanic. In August, 1907, he was promoted to be Assistant to the Master Mechanic at Wainipeg. Mr. Scully gained wide experience in Western Canada. In August, 1909, he became Chief Clerk in the General Superintendent's office at Wainipeg. In June, 1909, he became Assistant Superintendent for the Western Division. Promotions following were: July, 1912, Chief Clerk to Assistant General Manager, Wainipeg; April, 1914, Assistant Superintendent at Brandon; August, 1916, Superintendent at Wainipeg; September, 1916, Superintendent at Toronto; April, 1917, Superintendent at Toronto; May, 1919, Superintendent, Western Division; July, 1919, General Superintendent, Saskatchewan Division.



JOHN J. SCULLY

April, 1922, General Superintendent at North Bay for Algona Division. Some few years ago George H. Ham was stationed at the same place as Mr. Scully. A lady friend was speaking to George about the town, and telling him about its many fine qualities, and one never need an alarm clock in our house," she replied. "You are up with the sun, I suppose," said George. "No," was the reply. "We're up with John J. Scully. Every morning at half past seven sharp, winter and summer, he goes past our door, and that is our alarm." "John J. Scully is a great worker, and one of the best of men," added George. Mr. Scully's wide experience in East and West will be a great addition to him in dealing with the many problems of his present position. The new General Manager of the Eastern Lines, O.P.R., is very popular, and has received congratulations from all over the country on his promotion. He succeeds Mr. Alfred Price, who after 40 years' service with the C.P.R., has relinquished his duties on the advice of his physicians and has been granted extended leave of absence.

SILAGE FERMENTATION

Gives Bane or Benefit to Contents of the Silo.

Well-Packed Green Fodder, Usually Comes Out Well—Various Conditions From the Same Class of Plants—Prevention of Tuberculosis in Poultry.

(Contributed by Ontario Department of Agriculture, Toronto)

When a large quantity of feed-crop is divided green fodder is packed within the silo fermentation begins at once. The temperature will gradually rise and considerable carbon dioxide gas will be given off during the first few days. The temperature of the surface six inches may go up considerably above 100 deg. Fahrenheit, due to air entering and permitting fermentative processes, which are not possible deeper in the mass of feed-crop. If the free air or oxygen supply. Under good practice, where the silage has been well done, the temperature two feet down will not exceed 140 deg. Fahrenheit—during the first few days, the temperature will then gradually drop back to 100 deg. or less.

Green Fodder for the Silo Should Be Well Packed.

Well-packed green fodder carrying a normal amount of moisture will retain within the silo sufficient heat to carry the fermentation to the desired point for proper silage-making. If an excess amount of air is present through improper cutting and packing of the fodder the fermentations will form and spoil part of the silage. Numerous agents are present and multiply to function during the ensilage process. The plant enzymes, invertebrate and symbiotic bacteria, lactic acid and vital acetil are of the greatest importance in silage making. Numerous other bacteria are present, and if conditions favor their development to a greater degree than they favor the development of the lactic and acetic acid formers the silage produced will not be of the highest grade.

The plant cells of the cut and streched green fodder that is placed in the silo are still alive and carry the enzymes. These enzymes are the agents that break down the starch and increase the sugar content during the first few days of the fermentative process, apparently preparing the way for the acid forming bacteria which become very active after the fifth or sixth day and control the bacterial process if conditions are normal.

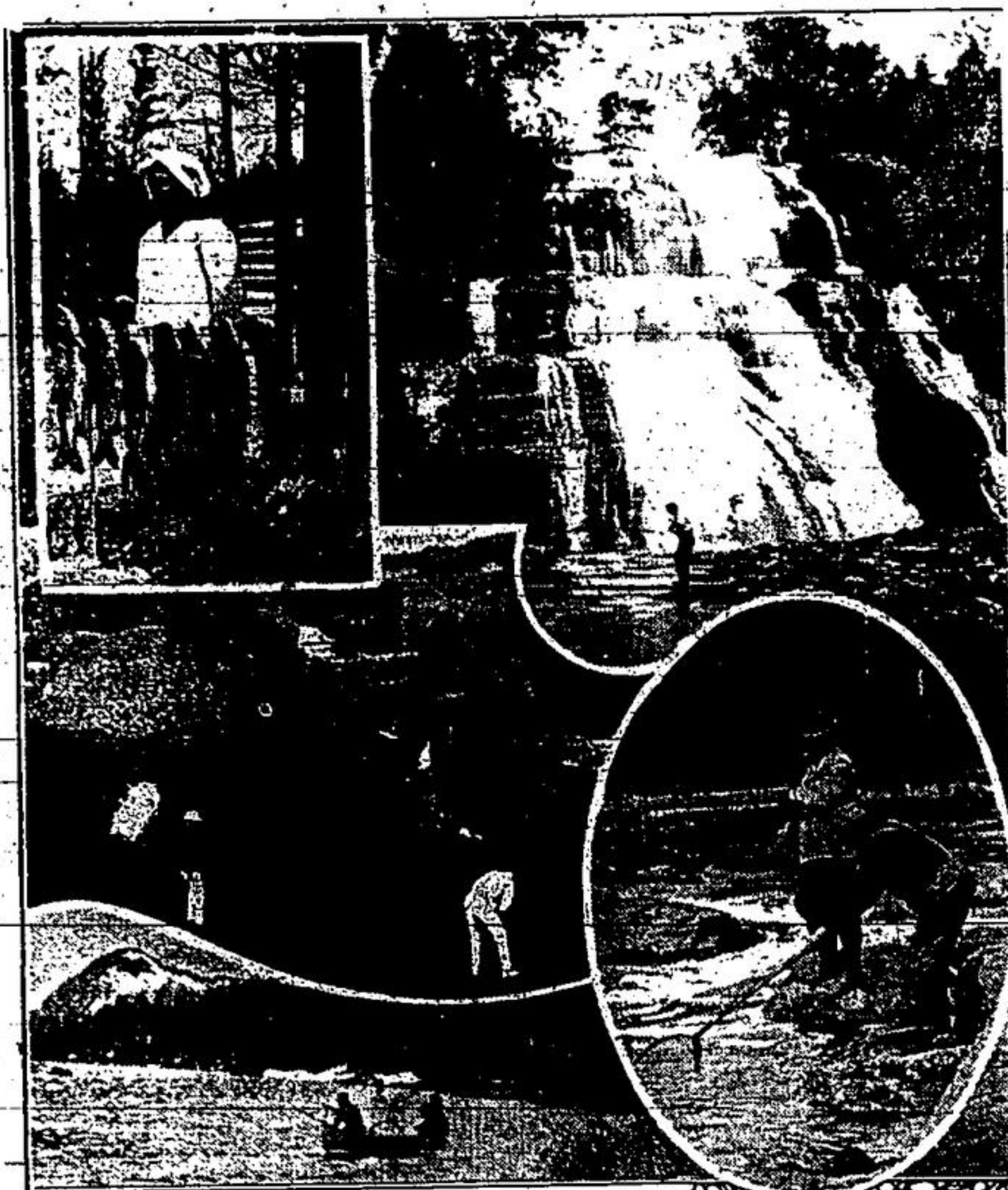
Many Activities in the Silo Usual

The vast difference in the condition of the various fodders used in silage making at the time of cutting gives rise to various activities both useful and otherwise within the silo. Different degrees of greenness of different classes of plants, difference in moisture content, presence or absence of desirable organisms, and the influence of the soil on the final product. So we see silage made from the same class of forage plants. The temperature within the silo after the silage making is completed may vary from rising near the walls to 85 degrees near or at the center of the silo. Stevenson, Secy., Dept. of Agriculture, Ottawa.

Prevention of Tuberculosis in Poultry

It is absolutely useless to treat poultry which is suffering from tuberculosis with any sort of medicine or special poultices. The only method which guarantees to cure this disease are pronounced by scientists to be the sterilization of the air. All effort should be directed to prevent the healthy birds from contracting the disease. If the flock is small and of great value and if several birds are infected it is best to cull them. It would probably be the part of wisdom to destroy the whole flock and start over again. The poultry house should be scrubbed out with good disinfectant and the walls whitewashed. If about six inches and bury it out of the way. Remove with fresh, clean either concrete, tile or wood, soaked thoroughly with disinfectant. If the floor is not of good material it should be cleaned by a new one or the old. Turn over the soil in the run. Roll drinking cups and clean them out. After this is well done, secure the new birds, being very careful to purchase them from a flock which is free from the disease. If the flock is large or valuable and it is decided to attempt eradication without destroying all the birds, great care and attention, even to the smallest details, are necessary. One will, of course, quarantine the diseased birds on the first examination, but they may be observed later when the symptoms are better defined. Keep the floor as free from drops as possible, and clean out and disinfect at least once a week. Do not allow the young birds to run with the older ones, for they are easily infected. After the first general scrubbing out, watch the nest as soon as you begin to appear diseased, remove it from the nest and keep it away from the rest of the flock.

Summer on the Lower St. Lawrence



Canada has been blessed with many noble rivers, but queen of all the rivers of the Dominion, and the most historic, is the broad, steel-blue St. Lawrence.

Both shores of the lower St. Lawrence from the quaint old grey-walled city of Quebec to where the river enters the Gulf, are lined with delightful French villages, many of which have developed into decidedly popular and fashionable summer resorts.

Along the rugged north shore, with its purple headlands behind which rise the darker purple Laurentian hills, are to be found Murray Bay, Cap d'Aigle, St. Jovite and Baie St. Paul. Here the French customs and language together with the charm and hospitality of the habitants, have a peculiar fascination for the Anglo-Saxon.

The scenery is magnificent, the river is so wide that the opposite shore appears like a hazy blue line on the horizon, there is the tang of the sea in the air, the hills are studded with lakes abounding in trout; hotel accommodations are good and whether the tourist chooses Murray Bay, the rendezvous of wealth or fashion, or one of the quieter little French villages, he is bound to have a scrumptious holiday.

The south shore, while less rugged, is equally enticing with its long white sandy beaches. Riviere du Loup, Cacouna, Bic and Metis Beach are among the most popular, all offering the best of boating, bathing and fishing amid rare natural scenery. There are excellent golf courses on both the north and south shores.

Those, however, who would escape from all traces of civilization, will find sanctuary in the great forest-land back country of the Province of Quebec, which abounds in lakes and rivers. Lake St. Joseph, Lake Edward and Lake St. John regions and Laurentides National Park abound in fish and game.

All this territory is served by the Canadian National Railways.

Foolish Saving

A penny saved is not always a penny earned. Sometimes it is two pennies lost. The merchant who spends nothing on advertising loses much more than he saves. The money spent for plate glass windows is not looked on as lost; nor is the money spent on better interior lighting.

Anything that increases favor, that adds to sales, that multiplies customers is very properly regarded as a good investment. Advertising in a good investment—just as plate glass windows are. Advertising sells more goods to more persons than shop-windows do.

A Word to the Public

Do you resent having a merchant address his message to you in the form of an advertisement in our columns? On the contrary, is not your impulse to respond to his friendly overtures?

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Big oil and gasoline mileage is just one of the many advantages of using the proper grade of Imperial Polarine Motor Oils in any car or truck. Consult the Chart.

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IMPERIAL Polarine MOTOR OILS

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CO-OPERATIVE SELLING

Will Make Wider Markets for Our Farm Products.

Canadian Farm Produce Must Be Largely Exported—Co-operative Selling for Foreign Marketing. Producers' Countries Are Crowding Us Out.

(Contributed by Ontario Department of Agriculture, Toronto)

Agricultural products form a very large percentage of our exports. It is evident that any increase in our exports will depend upon our ability to market co-operatively products that will please our patrons so much that they will demand more. We have to see that our agricultural products going to the markets of the world are of the highest quality, in the shape and form demanded by the market we are attempting to gain. We must adopt the policy of grading our farm products if we are going to hold our position. The best markets of the world demand greater quantities, demand it prepared in a way that is attractive to the consuming public.

Co-operative marketing associations stop the dumping of agricultural products. As it is now, the markets are flooded at harvest time with our own, and other producers' goods. The wastes are enormous, the local consuming public and the grower lose, no one benefits excepting the speculator.

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The Navy's Weekly Clean

Takes Place on Saturday

Water, water everywhere—fresh and salt, soapy and sandy and clear. Water descending steadily from the skies, which a grey dawn hardly changes in hue; water—salt water—gushing through half a score of hose pipes, swirling over the decks, to be through bitches and tither by the long-handled scrubbing brushes in the hands of scores of barefooted sailors. Every morning, wet or fine, snow or blow, the decks are scrubbed; but this is Saturday morning, and the long stretches of deck scrubbing must be washed to even cleaner cleanliness than on any other morning of the week. Hence, the sea-water called in to aid in rubbing away the dirt that never has been on the feet, and hearts are extremely cold as they work.

On in an old corner a couple of unlucky boys, armed with a bucket of cold salt water, another of sand, and a piece of hard canvas, are clearing dirt out of the corners of a grating; others are scrubbing pulley-blocks to the whiteness of snow with water, while in the woodwork, cleaner par excellence.

In the boats swung at the davits, the thwarts and stern benches, gunwales and rubbers, with katana and the ropes, even on the corrugated iron bridges, the signalmen are bearing their part in this orgy of dirt-busting.

A spell for breakfast, then the hands are split into their two watches. The left on deck, the right on the water. A bucket of water, a brush, a mop, water—warm and comforting and grateful to numb fingers at first—the stains of the last twenty-four hours. Those detailed to go below—thankful that they will be, at least, under cover for a space—proceed to extend the water organ.

Now with "sooner" buckets—which is soft soap, soda, a touch of caustic soda, and a big dollop of a detergent—take the place of the water—water—take upon themselves hand-scrubbers, and kettle lids, shrapnel to kneel. Viciously they attack mess tables, mess stools, the wooden ditty boxes of which the assistant stewards have worldly goods, and the partitioned deck, particular attention being paid to the spaces between the stools. The hands make grand rounds to-morrow—will be a busy patch for disconcerting dirt in the darkest corners.

Two hours of handscrubbing, during which the deck has become slippery and the salt water rushes from the hydrants. There are no spongers or drain-holes in the deck, so the whole of the water must be baled into tubs and carried on deck, to be cast overboard.

Then out comes the gear for cleaning the metal work. Steel stanchions and pump handles may be brushed with a wire brush, but the brass fittings and the wooden deck, the cooking dishes must shine like the proverbial "blue" brass. The brass fittings of the water pipes, the brass hooks of the wooden bread-baskets, must resemble twinkling gold.

Out, too, comes the bottle of caustic soda, carefully preserved, and the acid on the tall wooden tub (barges) in which the bread is kept—the least speck means an inevitable black stain on the snowy deal.

A bugle call, and a shouted order: "Clean guns, oil over stealerworks!" Guns will be left covered with canvas and the rig on the messdeck, and huge sheets of canvas are spread all over the deck as a protection against dirty boots and feet.

All hands on deck again, where, in the armor-cast, the rain salt being pitilessly down. The decks are scrubbed, the hulls are washed, the masts are cleaned, the rig is scrubbed, the rigging is cleaned, the rigging is cleaned, the rigging is cleaned.

Willoughby Farm Agency

We have for sale one of the best Farms in Halton County, containing 100 acres all workable. The buildings are of the best, solid brick. House of 8 rooms and sun porch all in good condition, barn 84x72 cement floors throughout, splendid water system supplying tank for thrashing. The farm is nicely laid out, nearly all wire fences and cement anchor posts. The farm is situated on a good road, school and church on the corner and three miles from a good town. This is the first time this farm has been offered for sale. Don't delay if you are looking for a good home. We have a good list of town and suburban properties for sale. Enquire at office. For further particulars and price apply to—

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