

KEATING'S KILLS
BUGS, FLEAS, FLIES, ROACHES, MOSQUITOES, TICKS, MITES, AND ALL OTHER PESTS.
BURN IT TO KILL MOSQUITOES AND FLIES

KU KLUX KLAN ALSO BEING ORGANIZED IN SUDBURY

Capreol, With Membership of 150. Another Northern Branch of Order.

The Ku Klux Klan is reported as being organized in Sudbury with a membership of about 200. Capreol is another Northern town where the Klan is reported as being organized, the membership to date being 150. The burning of the fiery cross is expected at Sudbury any day, or night, to show that the organization is complete. The Sudbury Star last week referred to the organization at the Nickel Town saying that within the past two or three weeks two meetings in the interests of the Klan have been called, at which an organizer from Toronto was present. In both cases, the Orange Hall has been the centre of activities, but there is no assurance that the Klansmen will continue to gather there. On one occasion, Klansmen may meet at one place, and the next time they are called, another location may be selected.

According to The Star the Klan in Canada has no connection with the United States Klan. In this connection The Star says:—"In presenting the cause of the Klan at the inaugural meeting, the organizer declared very strongly that the Ku Klux Klan in Canada had no affiliation with the organization of that name in the United States. They are entirely separate identities, he pointed out. He added that the Ku Klux Klan in Canada does not favor acts of violence or the taking of the law into its own hands. Allegiance to the King, is against this, and when a member takes the oath of loyalty, he consequently pledges to support the laws of the country which allow for violence of no kind."

"Be a live wire and you won't get stepped on. It is only the dead ones that are used for doormats."

ONTARIO APPLE CROP IS OF THE FINEST QUALITY

Department of Agricultural and Others Co-Operating in Marketing Crop.

As will be noted by the advertisements elsewhere in this issue, the Ontario Department of Agriculture is making special effort to popularize the use of Ontario apples. The use of Ontario apples is a good practice from the health standpoint, and equally to be commended from the standpoint of "good taste." It is pleasing to note the effort being made by the Ontario Department of Agriculture in the marketing of the 1925 apple crop, and it is also pleasing to see the co-operation given locally by such firms as the Gamble-Robinson, Timmins, Limited, wholesale dealers in fruit and vegetables.

"From the standpoint of quality this year's apple crop is one of the best Ontario has ever gathered," says Hon. John S. Martin, Minister of Agriculture. "In view of this fact the Government feels justified in particularly commending it to the people of Ontario and elsewhere. We have a special interest in the crop because in the early growing months we were able to render considerable assistance to the growers in spraying the trees and the application of the best methods of production. Partly due to this fact an extraordinary percentage of the crop will grade No. 1. We feel that the consumers should take advantage of the opportunity to secure this high class orchard product. It will be available everywhere at moderate prices."

"In order to facilitate the marketing of this splendid crop," the Minister added, "the Department is rendering assistance in two ways. In the first place it is supervising the grading and handling, and guaranteeing the price in connection with exports of certain leading standard varieties to the extent of 25,000 barrels. Most of this will go into the undeveloped markets and as it will bear the government stamp as to quality, it is expected to establish the name of Ontario for apples of high quality. A large portion of the crop will, of course, go to the British market and the Western market, but there will be plenty left for the people of Ontario. In order to bring this opportunity to the attention of all the people, the Department is sponsoring an advertising campaign which will place the value of apples prominently before the consumer by means of the daily and weekly press. Consumers will not only get good value for their money, but will also assist in establishing more firmly an important branch of our fruit industry. The apples will be handled through the regular channels of trade and all that is necessary for the consumer to do is to ask for Ontario apples."

Behind the advertising of Ontario apples will be an intensive merchandising effort in which all fruit dealers, wholesale and retail, and all growers are invited to co-operate. Mr. Martin is one of the most extensive advertisers of poultry products in America. He has a wide experience in advertising and other business promotion methods.

ARMISTICE EUCHRE AND DANCE BY SCHUMACHER L.O.L.

Schumacher L. O. L. No. 2975 is observing Armistice Day by a Euchre and Dance to be given in the McIntyre Hall, Schumacher, on Wednesday, Nov. 11th. There will be special music for the occasion, and specially attractive prizes for the Euchre. Euchre begins at 8.15 p. m. Lunch will be served. All attending are assured of a pleasant evening.

SECOND INSTALLMENT OF TAXES DUE NEXT TUESDAY

The second instalment of municipal taxes for 1925 falls due on Tuesday of next week, November 10th. All taxes unpaid after that date will have a penalty of five per cent. added. Ratepayers should make a note of this and see that their taxes are paid before or on November 10th, so as to avoid the additional penalty of 5 per cent.

TRAINS 46 AND 47 TAKEN OFF SUNDAYS FOR WINTER

Apart from This Practically No Charge in T. & N.O. Winter Schedule

Commencing November 1st a new time-table went into effect on the T. & N. O. The new time table is practically the same as previously with the exception that Trains No. 46 and 47 are taken off on Sundays for the winter season. These trains known as the Toronto Trains, are not to run on Sundays this winter. The new time table, however, provides for Sunday service to Toronto through the Transcontinental trains. It will mean that passengers from Toronto will not reach here until 8.40 p.m. on Sundays. Connection with the Continental going South will be made from Timmins on Sunday by No. 56, leaving Timmins at 11.30 a.m., and reaching Porquis Junction at 1 p.m. The Continental for the south leaves Porquis Junction at 1.11 p.m. The other times for the winter service practically unchanged from the summer service. In a couple of cases there is a difference of a couple of minutes in the times, but broadly speaking the times are as before.

NEW IDEA CASH AND CARRY STORE OPENED IN MONETA

The New Idea Cash and Carry Store opened on Monday of this week at 103½ Pine street South, Moneta. This new store is founded on new ideas that include the benefits of the Cash and Carry plan, together with new features of advantage. The New Idea Cash and Carry claims to be able to save its customers much money through its special methods, and emphasis was given to this by the bargains offered on the opening days this week. The New Idea Cash & Carry Store, 103½ Pine street South, specially asks a trial visit. "Come once, and you will come right along," the store's advertisement announces.

The growth of the market gardening in this North, and the way one section may prove a good market for another section are suggested once more by an item from The New Liskeard Speaker, which says that Mr. John Macfarlane recently shipped a carload of roots and vegetables from Liskeard to Smooth Rock Falls. The produce was all grown in the Liskeard district and is to be consumed at Smooth Rock Falls, where the Mattagami Pulp & paper Co. (in receivership) is in active operation.

Coffee becomes weak and insipid through evaporation. Preserve the delightful, fresh-roasted flavor by buying Rideau Hall in Vacuum Sealed tins.

Rideau Hall COFFEE

ARMISTICE DANCE

Under the Auspices of the I. O. D. E., Timmins.

Monday Night, November 9th, in the Masonic Hall, Timmins.

Dancing at 9.00 p.m.

Refreshments Served.

TICKETS : : : \$2.00 PER COUPLE

To California

C 700 Q.

Canadian Pacific affords a large variety of routes, either both ways via Chicago, or one-way via the majestic Canadian Pacific Rockies and those delightful resorts on the Pacific Coast, Vancouver and Victoria.

FAST TRAIN SERVICES DAILY, with LUXURIOUS EQUIPMENT.

Via CANADIAN PACIFIC

Birthday and Wedding Cakes

Mail Orders Given Prompt and Careful Attention.



MACKIE'S ELECTRIC BAKERY

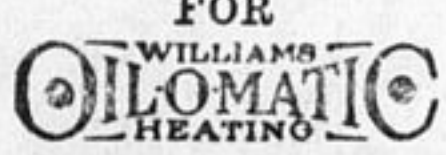
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Plumbing, Heating and Sheet Metal Work.

ESTIMATES FREE

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10 Cedar Street, South Phone 105 Box 1540

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SASH, FRAMES, DOORS, GENERAL WOODWORK.

Storm Sash Hot Bed Sash

P.O. BOX 373, SCHUMACHER North T. & N. O. Tracks, West of Station.

Herbalist Here!

Are You Suffering from any Disease?

Mr. Merfin, the proprietor of the Canadian Herb Gardens and expert in herbs, will be at **Empire Hotel, Timmins** FOR ONE DAY ONLY **Tuesday, November 10th** All Day and Evening

CONSULTATION FREE

Nervous Diseases, Rheumatism, Bladder Troubles, Diabetes, Bright's Disease, Stomach, Liver, Neuritis, Kidney, Neuralgia, Blood Pressure, Heart Troubles, Constipation and All Diseases.

THERE IS A HERB FOR EVERY DISEASE

Remember the Date - - Tuesday, Nov. 10th only

The National Smoke

Wilson's

BACHELOR

CIGAR

10c

Smoked and enjoyed from Pacific Coast to Atlantic Seaboard.



Make these Better Soups Yourself

Send for the Borden Recipe Book—it's free—and treat your folks to the appetizing soups made with St. Charles Milk. Their creamy richness will be relished and they are so easily prepared you will serve them often, particularly when a nourishing dish must be served on short notice.

Unequaled for any recipe that is improved by the use of doubly rich milk.

The Borden Co. Limited MONTREAL

Borden's ST. CHARLES MILK

USE IT WHEREVER THE RECIPE CALLS FOR MILK

Corn and Potato Chowder
1½ cups St. Charles Milk, diluted with 2½ cups water, 1 can corn, 2 cups sliced raw potatoes, 2 tablespoons butter, ¼ teaspoon pepper, 3 teaspoons salt, 2 tablespoons flour in 2 tablespoons water, 3 sliced onions.

Cook sliced onion in butter until yellowed, add potato and pint of boiling water; cook ten minutes; add corn, cook till potatoes are soft, add diluted milk and seasonings, bring to boiling point and thicken. A shredded green pepper may be added to the onion during preliminary cooking.