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ANCH

FOR YOUNG FOLKS

Sleepy Time Story About a Very Disagreeable Fairy.

AN OLD WOMAN AND HER WAND

What Happened to a Handsome Young Prince Who Plucked a Flower In the Forest—Insect Guardians of a Tree, Breaking the Fairy Spell.

I think, said Uncle Ben to Little Ned, and Polly Ann, that I will tell you the legend of

THE HAZEL TREE.

Once upon a time there were a king named Julian and a queen named Helena who had a little son, whom they decided to call Hazel. The king sent out invitations to all the good fairies to attend the christening, because they thought that each of them would give to the baby a different gift. One fairy, who was called Spite, was not invited, because they thought that she might harm him.

On the great day Spite came also. After all the good fairies had bestowed their gifts Spite stepped up to Hazel and prophesied that a misfortune would come upon him when he was eighteen years of age.

All went well until Hazel's eighteenth birthday, when he went out for a walk in a forest. After he had been walking for some time he saw a beautiful blue flower. He stooped down to pick it, but it turned into a little evil looking old woman. Hazel tried to run away, but he stumbled. When he arose the old woman, who was the fairy Spite, waved her wand over him. He felt his feet sink deeper and deeper into the earth. He became very tall, and branches with leaves began to grow out of his head, arms and shoulders. He became the hazel tree.

As the prince did not return, his parents set out with several servants to search the forest. But they never found their son. One day a woodcutter tried to chop down the tree, but a swarm of wasps settled on him and nearly stung him to death.

Several years had passed, and Julian's kingdom had been invaded by his enemies, and he, with Queen Helena and their daughter, Mary, had been taken prisoners. One day in every year the fairies lose their power, and it was on this particular day that Julian's enemies decided to burn Helena and Mary together.

As Spite could have no power over the hazel tree this day, it was that very tree that the cruel soldiers cut down and chopped into pieces, which they placed, with some straw, where the two women were to be burned.

After they had bound them together and placed the fagots and straw around them they set fire to it, but as soon as this was done there was an explosion, and Prince Hazel rose out of the mist. Then all the fagots turned into soldiers. They unbound Helena and Mary, who were unharmed. Later the enemies were driven out of the land, and all lived happily ever after.

Names of the Planets.

Mr. Ellison Hawkes in a little book about the stars tells how you can easily remember the names of the planets in the proper order, beginning with the one that is nearest to the sun. He has made a sentence the words of which begin with the same letters as the names of the planets in this order. The sentence is: Men Very Easily Make Jugs Serve Useful Needs. The name of the planets are: Mercury, Venus, Earth, Mars, Jupiter, Saturn, Uranus, Neptune.

Across the Bay.

Nautical scouts become fairly proficient boatmen, because much of their training is aboard ship or in plying the oar on the small craft that join the



ROWING THE BOAT.

shore with the vessel anchored in deep water. Rowing is said by prominent athletes to be one of the most healthful of all the sports. Certainly it affords great pleasure to the nautical scouts. Boys who have been on the water the past summer show the beneficial effects of life on the ocean wave.

The Baby.

A baby does a lot of things Big people cannot do; He puts his toes between his teeth. As well as in his shoes.

A CABINET LADY.

Mrs. Lansing, Wife of the Secretary of State, Is a Favorite.

SMITH COLLEGE GRADUATE.

As the Daughter of General John W. Foster, Former Secretary of State, Mrs. Lansing Is a Native and Originator of the "Dry Luncheon."

When her father, General John W. Foster, was secretary of state back in the Harrison administration Mrs. Lansing received the early training that now makes her one of the most popular cabinet ladies at the capital.

Mrs. Lansing, then Eleanor Foster, was just making her bow in society.



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MRS. ROBERT LANSING.

having been graduated from Smith college. Her interest in her mother's duties was sufficient to give her an experience which she is now able to turn to practical advantage.

She is a good conversationalist, quick at repartee and somewhat of a wit. Furthermore, Mrs. Lansing is the youngest woman upon whom the duty of leading the cabinet's social affairs has fallen in many years.

Mrs. Lansing was married to Mr. Lansing in 1890 in the home of her father on I street, Washington, where the Fosters lived for many years. The Lansing wedding was attended by a notable gathering, including President Harrison and family, Vice President Morton and his family and other important officials and diplomats.

Mr. Lansing took his bride to a new home in Watertown, N. Y., where they have always lived except for the time spent in Washington.

Recently Mrs. Lansing made a unique affair of a "dry luncheon," given to prominent Washingtonians, at which all courses were some form of dried fruits and vegetables that the government is advocating so strongly as food-stuffs for the country.

MAKE A "HUSSIF."

Just How to Equip a Sewing Kit For the Sailor Boys.

The Navy league has issued an appeal to women of the country to make 6,500 "hussifs" for the marines training for France. They may be turned in to local sections of the Navy league. "Hussifs" is the marine's way of saying "housewives." It means a sewing kit.

The sewing kit wanted by the Navy league is made of cotton khaki, sewed with blue thread, the marine corps uniform color. The kit is thirteen inches long and seven and a half inches wide. It has five pockets, three and a half inches deep by two and a half inches wide. A top flap folds over the pockets and covers the contents of the kit. A red tape twenty inches long, sewed on the back of the center pocket, ties the kit. A pair of blunt pointed scissors four inches long, No. 1 needles, a thimble, an assortment of safety pins, cards holding heavy black and white thread and two safety pins strung with khaki buttons comprise the contents of the kit.

Beef Tea.

Perhaps the most frequently advised invalid dish is beef tea, because it stimulates the weakened digestive organs. It is simple to make if one is careful and accurate in its preparation. Take a pound of round steak from which every particle of fat has been removed, cut it into small pieces and put it in a glass jar with a screw top lid. Place jar in a vessel of cold water and allow this to come to a boil slowly. Then simmer for five or six hours. If one has a fireless cooker place jar in aluminum steamer filled with cold water, and after this has been brought to boil gradually set it in cooker without hot plate, disk or radiator. After five or six hours an amber colored, sparkling tea will have formed about the meat. The latter may be made into a paste, mixed with a little mustard and onion juice and provide a delicious sandwich filling for the healthy members of the family.

REAL APPETIZERS

How to Tempt the Family Taste Even When It's Jaded.

CANNY WAYS OF FLAVORING.

You Can Make Old Standby Dishes Appear Like a French Chef's Triumph by Combining Familiar Foods in New Way—Just Try a Few For Fun.

If you have had baked, stuffed, fried, escalloped and raw tomatoes until the family resents their appearance on the table try stewing them with several grated onions. The most delicate way to stew tomatoes is in a double boiler, using no water upon them.

A single clove cooked in the cream of tomato soup will give it that different flavor so frequently desired. And two or three will also improve vegetable soup. Be careful not to overdo the flavoring in any dish. The delicate suggestion is all a good cook favors.

A pinch of nutmeg may be added to spinach with pleasing results, coriander seeds or a clove to beets, and curry powder—a mere trifle—to brussels sprouts. The epicure would doubtless enjoy a sifting of nutmeg on his cantaloupe, especially if he likes also a bit of sugar with it.

Onions baked in their skins is a most uncommon way of preparing this vegetable, but it has its advocates among those persons who dote upon corn roasted in the husk, potatoes cooked in their jackets and bananas baked in the peeling. The true flavor is preserved by such concentration of heat.

Those who condemn summer squash for its insipidity may have a change of heart if an onion be cooked with the vegetable. It takes away that fat taste.

Grated cheese is very useful in covering a multitude of common things. It is good sprinkled over lettuce and is excellent added to salad dressings for most of the vegetable salads. It blends deliciously with potatoes in any form, and some persons cannot conceive an apple pie without such an accompaniment. To grate the cheese over the pie and place in a hot oven long enough to melt is the latest wrinkle.

An omelet is a dainty dish always, but it takes on a more savory air when some minced nasturtiums or mint leaves are mixed with it.

If you make a practice of hiding a surprise in the croquettes no difficulty will be encountered in inducing the family to consume these palpatly left over concoctions. A nut or a cherry, a mushroom, a plump raisin, a date, an olive or a bit of fig or candied ginger might serve as the coveted bonne bouche.

Marshmallows sometimes prove to be just the touch that makes the dessert go around—so often! Cover a fruit tapioca pudding with them and brown in the oven or fill the cavities of halved peaches with them and brown. If whipped cream is often used vary it by adding some melted chocolate or cinnamon to it.

Many think that grapefruit cannot be improved, but doubtless they have never eaten it sweetened with honey instead of sugar or had a few spoonfuls of grape juice poured over it. Let the honey stand on it overnight. Other fruits may be treated in the same fashion. Honey is especially good on baked apples.

By the way, did you know that a thin section of grapefruit was the latest thing to serve with afternoon tea in place of lemon?

For the usual bread pudding substitute apples, peaches or cherries for the customary raisins.

Try baking pears just as you would apples, stuffing the cavities with nuts or candied ginger. If the pan of apples to be baked is set on top of the stove and allowed to boil about ten minutes before setting in the oven they will not shrink so much in the baking. Peeling the fruit about halfway down will produce a much neater looking specimen, and slashing the peeling in four places at the top will prevent bursting.

When canning fruit don't forget to inject the unusual if there is a chance for it. Lemon juice, cinnamon and allspice will improve almost any jam, generally so cloying. Apples are fine added to chili sauce, also to many jams and jellies.

"War Calves."

Tracy C. Drake, who is chairman of a committee of hotel men working on the conservation movement with the National Council of Defense, has asked the women who can afford to keep pet dogs to adopt at least one "war calf" and bring it up till it becomes of respectable beef size. He has bought 150 calves and taken them out to Lake Geneva to grow fat for their country. Some of the women of the Illinois Kennel club already have begun to take an interest in war calves.

Mr. Drake states that a three or four months old calf can be purchased at the stockyards for \$20 and is as good an investment as a liberty bond. Mr. Drake predicts the plan will result in the saving of 200,000,000 pounds of beef to the United States.

Peach Water Ice.

Rub peaches through a sieve until one cupful is obtained. Boil one-half pound of lump sugar with two cupfuls of water and the strained juice of one lemon for ten minutes and add it to the peach puree. Add a few drops of red color and one-half teaspoonful of almond extract. When cold freeze in the usual way.

CORNER CONCERNS.

Mr. J. W. Blyth has been on his rounds selling Victory Bonds. He is a good man for the job, and he reports meeting with good success. Mrs. Jas. Hargrave, of Ebenezer, spent a couple of days the beginning of the week with her mother, Mr. and Mrs. Archie Black, of St. Marys, spent last week with the former's parents, Mr. and Mrs. P. Black.

Miss Agnes Allan has returned to Toronto, after spending a few weeks at the old home.

You will please excuse for not forwarding our usual budget for the past few weeks, but a fellow alone, to do all the fall work, could surely be excused in these days of asking exemptions.

The St. Paul's ladies' sewing society held their fortnightly meeting at the home of Mrs. D. Hamilton last Wednesday, when the remainder of the Christmas boxes for the boys from this part were packed, also six pairs of socks and 18 flannel shirts packed. The next meeting will be held on November 28th at the home of Mrs. Earl Matthews.

As last week was an ideal one for ploughing, and lots of it to do, auction sales were attended by only real purchasers, but prices ran high for stock.

This week will see most of the threshing finished up for the season. It is getting to be a long job, owing to so much sweet clover being grown. We were possibly in error a few weeks ago in predicting that sweet clover farming would be on the wane, as we understand much of it is to be used for dye-stuffs and paints.

The seriousness of the war was more than ever pressed home to us last week when word came that Pte. Cecil Davis had been killed in action, and his brother, John, wounded. They were amongst the first to enlist in the 147th. Cecil was then in a bank at Lindsay, and John was helping his father on the farm. Since then, their father, Mr. Wm. Davis, has continued to work the 200-acre farm, and keep the home intact for the boys on their return, and the deepest sympathy of the whole community goes out to him, who has shown so much willingness to help his country in time of trouble. A memorial service will be held in Trinity church, Durham, on Sunday morning next.

Owing to the memorial service being held in Durham next Sunday morning, there will be no service in St. Paul's in the afternoon.

The tax collector has again made his rounds, or, in fact, there was father and son with an auto each, taking one side of the road. We

have heard lightning collectors spoken of before, but had never seen them.

SOME "SEPARATION" HOWLERS.

The following are extracts from letters received by the Separation Allowance, have been sent us by an Army Chaplain, now serving at the front:

1. I have not received no pay since my husband is gone nowhere. 2. We have received yours truly. I am his grandfather and his grandmother. He was born and brought up in this house in answer to yours truly.

3. You have changed my little boy into a little girl. Will it make any difference?

4. My Bill has been put in charge of a Spittoon. Will I get more pay?

5. I have not received no pay since my husband was confined to a constipation camp in Germany.

6. I am glad to tell you that my husband has now been reported dead.

7. I am paying attention to a nice young man. How do I get on about money?

8. If I don't get my husband's money soon I shall be compelled to go on the street and lead an immortal life.

9. I should be glad if you will tell me if my husband is dead as the man I am living with does not know if his wife is dead and it is awkward. What had we better do about it?

10. In accordance with instructions in morning paper, I have given birth to twins enclosed in envelope.

Sunlight Soap

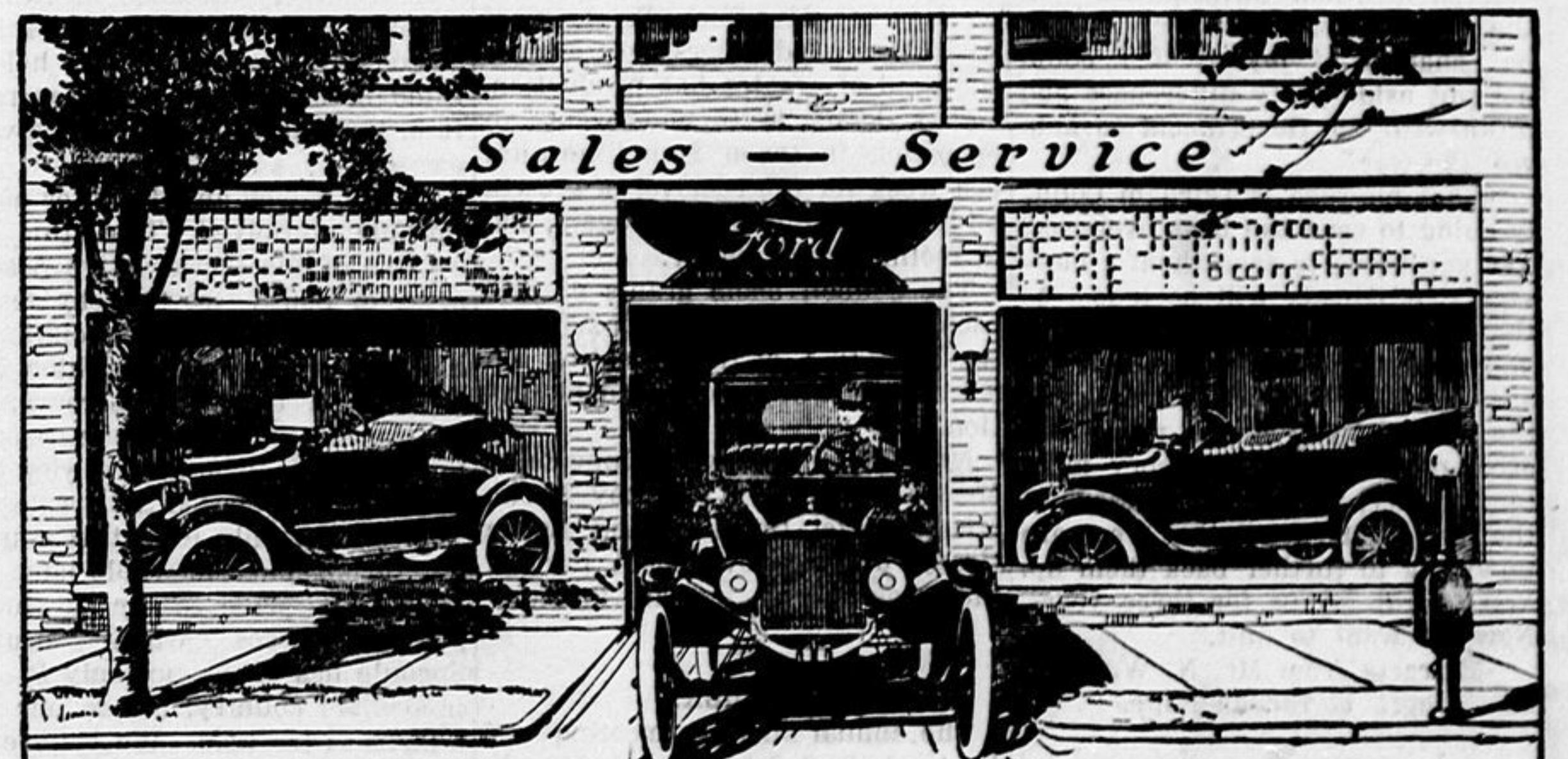
There is pleasure at every stage in the use of Sunlight. In the washing—for the work is greatly lightened.

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