

THE QUEBEC DOG DERBY



(1) Winning team of Quebec Dog Derby.—(2) Spectators at the course.—(3) Jean Lebell, the winner, receives the prize from Mayor Samson.

THE racing of dog teams in sleighs is probably not an ancient form of sport, and more probably still, it is a sport that came first into being in our own country. It is pretty sure that prehistoric man had his friendly dogs to help him run down his game and warn him of the approach of enemies and perhaps served some small purpose as a beast of burden. Modern days have seen dogs hauling carts through the streets of European towns and when the white man first came to Canada the Indians of the plains harnessed him as they did their horses to a couple of poles on which were placed articles they wished to convey from one camp to another. In the Arctic the sleigh was the natural form of vehicle and the development of the "Huskie" from the wolf was the natural form of evolution. The dog performed a great work in the opening up of the North to civilization. Travel and trade depended entirely upon him and he did his work well. The natural instinct of the white man towards sport could only result in the development of dog team racing and the interest in the sport has spread until no winter carnival in Canada or the Northern States is complete without at least one dog race.

The Eastern International Dog Derby held in the ancient city of Quebec recently was a curious instance of the fascination this sport has for all kinds and conditions of men. Never since the days of the war were there gathered on the streets of that city such crowds as were there to see the dogs start and finish, and the dramatic incidents of the race were followed by crowds around the bulletin boards of the city as reports came in by telephone from various points along the route of the race. The race was run in three heats, the distance averaging 43 miles on each day which was by no means

a hard day's work for the dogs. The total distance run was 131 miles and the running time taken by the winning team was 15.50 hours. The race was won by Jean Lebell and his five dogs, a team belonging to the Brown Corporation of Quebec, and one that earns its livelihood by carrying mails and supplies into the companies northern camps. That is the bare story of the race, easily enough told, but it is not so easy to tell of the tremendous interest taken in the race by the people of Quebec and the hundreds of visitors who had come from all over Canada and the United States to witness it. The Grande Allée, Quebec's show street, was every day lined with thousands of people to see the dogs start and finish, and if half the promises made are lived up to, another year will see hundreds of dog teams owned and trained by Quebec's citizens, purely for the love of the game.

Jean Lebell, the winner, had undoubtedly the best team for that kind of a race. Only one term could exactly describe them—they were mongrels, and there's much to be said for the mongrel if the breeds that make up his varied parentage are of the right sort. Jean Lebell's dogs were largely Great Danes, but here and there, there seemed to be a touch of the hound or even of the greyhound in them, and that may account for their speed. The one United States entry in the race was a magnificent team of huskies that owned Labrador as their original home. They were beautiful dogs, but they were not in good shape, or perhaps the story of the race might have been different.

On each one of the three racing days the dogs came from the stables fresh and eager for the run. They set out on the course at ten minute intervals, and as each team shot away from the starting point it was given a splendid send-off. The finishes were much more exciting, and that of

the last day was particularly so. On the first two days Lebell had finished first, although others of the eight competing teams had started ahead of him. On the final heat he started last, and would have finished first but for an unfortunate accident.

Another Brown Corporation team, driven by Jim Skeene was the first to appear. It had started second, but passed the first early in the race, and Lebell followed about one minute behind. All through the series Lebell had saved his dogs by taking them out of the harness alternately and giving them a rest in the sleigh. He had made a bet that he would for the third time be the first in the stable. When about four miles from the finish and going strong one of his dogs suffered a cut foot. There was hard going ahead if that bet was to be won, but Lebell never flinched. The dog came out of the harness, his foot was bound up and, wrapped in Lebell's coat, he finished the rest of the journey in the sleigh, and if ever a dog looked ashamed of himself as his comrades pulled to victory, that dog was the one. While Skeene beat Lebell to the finishing post, Lebell managed to get into the stable first, and so won his bet.

Lebell is a French-Canadian with a fine war record. He and his dogs are inseparable chums, and when it comes to endurance, the man is about as good as the dogs. He finished the race running beside his team and doing a good share of the pulling on the sleigh. He is to-day the hero of Quebec and the \$1,000 prize and silver cup, which he won, is but a small part of the glory that fell to him.

Another international dog race is practically assured for Quebec next year. The Chateau Frontenac for this occasion housed a brilliant gathering of guests who were interested in the race, and some of these have announced that they will see that the United States is well represented.

THE INSPECTION OF CANNED FOOD PRODUCTS

(Agricultural Publicity Branch.) It is reassuring to know that the Canadian housekeeper in purchasing canned goods may do so with perfect confidence as far as their wholesomeness is concerned, provided that particular attention is paid to see that the label shows in the case of meat and meat food products the words "Canada Approved," and in fruits and vegetables the standards of quality as required by law, which are as follows: (1) Fancy Quality; (2) Choice Quality; (3) Standard Quality; (4) Second Quality. The designation depends on the class of products placed in the containers. Products put up in establishments under Government supervision are just as sound, and just as safe to use as though same had been put up by the housewife, and even more so.

Precisely what this service means for protection of the public is indicated in a recent article in the Agricultural Gazette of Canada by Dr. Robert Barnes, Chief of the Meat and Canned Foods Division at Ottawa. The Meat and Canned Foods Act, which is administered by his Division gives authority to inspect raw materials and to supervise the processes employed in canning all food products intended for export or for shipment from one province to another. This officer is authority for the statement that there are no fewer than 350 jam, pickle and canning establishments under such supervision in this country at the present time, without taking into account condensed and evaporated milk plants, apple evaporators and meat packing establishments.

The inspection maintained is most thorough, covering every phase of the work. Every care is taken to make it certain that nothing but a sound, wholesome product, produced under sanitary conditions, is offered for consumption.

It is true, as Dr. Barnes points out that certain of the smaller plants, the products of which are sold locally, do not come under the purview of the Dominion inspectors. Therefore, the safeguarding of the consumers' interest in these cases is in the hands of local authorities.

The protection of the consumer against unwholesome canned foods under the Meat and Canned Foods Act does not end with the inspection of establishments in Canada where meats, fruits and vegetables are canned or preserved. To supervise Canadian products and to admit foreign products without requiring that they conform to similar standards would not only be unfair to the local industry, but would fail to safeguard a possible source of danger from the health point of view. All imports of the above named products are, therefore, subjected to rigid examination. This examination is of a chemical and bacteriological nature. No longer is the foreign manufacturer allowed to supply our market with peas, for example, which have been rendered attractively green by the addition of sulphate of copper. The use of such harmful substances is not permitted in Canadian establishments nor are goods in which such materials are detected permitted to enter.

In discussing certain aspects of the Meat and Canned Foods Act, the officer in charge of the work recently made the statement that ptomaine poisoning, so called, never occurs from consuming canned fruits, vegetables and meats that are manufactured from sound raw materials, under strict sanitary conditions, and properly sterilized.

It is explained that in the process of sterilization all injurious organisms are destroyed, and unless they are reintroduced, as is sometimes the case when a can of food remains unopened for some time after it is opened, such goods may be used with absolute confidence. His pronouncement in this respect is substantiated by a number of authorities. From Harvard University, for example, comes the statement that canned goods put up under proper supervision are among the safest foods that come to the table.

INSPECTOR'S REPORT OF OWEN SOUND SCHOOLS

Inspector Burgess submitted his annual report of Owen Sound city schools, part of which will be of interest to readers of The Chronicle. We touch on a few points, as follows:

The total number of pupils enrolled for the year 1922 was 2,474, an increase of 9 over last year.

The average attendance was 1,931, an increase of 89 over 1921 and of 183 over 1920. The increase is supposed to be due to the enforcement of the School Attendance Act.

Of the total enrolled attendance of 2,474, eight were under five years of age, 108 fifteen years. Thirty-six were sixteen years, eight were seventeen years and one eighteen years of age.

The cost per pupil of enrolled attendance was \$32.53. This includes manual training, household science, and nurse inspection. The cost in the cities of the province was \$61.00 according to latest available statistics.

The schools were kept open 197 days out of a possible 198.

The staff now numbers 54, including music teacher and school nurse. The average salary of assistant teachers for the year was \$1,007.34, while the average in the province of female teachers holding second class certificates was \$1,288.00. The average of the kindergarten teachers was \$927.33 and in the province the average was \$1,190.00.

At the examination for Entrance to High schools 119 wrote of whom 102 were successful, twenty receiving honor standing.

There are about 70 undernourished children in attendance and the report goes on to say: "They are at a great disadvantage among their more fortunate schoolmates. The lack of proper nourishing food is a hindrance in the power of the child and a great handicap in after life. No other subject is to-day of more vital interest than the welfare of

the child, consequently, many school boards are providing a half pint of milk per day for such children. Those who have had experience tell us that these pupils soon show the effects of the glass of milk. They become brighter, more energetic and alert, more eager in their school tasks. The cost would not be more than \$1.75 per day for say 75 pupils, or \$350.00 for the whole school year. We pay a nurse to oversee the children's health, to give them advice, instruction on personal and home cleanliness, and to keep a watch on the homes of those who require special care. We do not think this money wasted or mis-spent, nor would it be for the proposed milk diet."

Gripping Leg Ulcers

"After the way Zam-Buk saved my leg, I consider it a duty to let others know of its wonderful healing," writes Mr. Edward Bingham, of 118, Bram Avenue, Brantford. "Ulcers broke out on my right ankle, after typhoid, and the limb got so terribly inflamed and the pains were so intense that I was too disabled to move in any way. After using lotions, salves and ointments, without avail, I decided to see what Zam-Buk could do. "The first application of this herbal balm relieved swelling and soreness in a surprising way and as I continued with Zam-Buk discharge ceased, and the ulcers began to be 'healthier looking' and far less painful. In a week or two, thanks to Zam-Buk, the last of the inflammation had gone and the ankle was thoroughly healed with firm new skin."

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MARKETS AND REQUIREMENTS FOR EXPORT CATTLE

(Experimental Farms Note.)

Feeders of beef cattle may look with considerable assurance for a strong market for properly selected and finished export beef on the hoof during the latter part of April and the first weeks of May. No very great movement can take place before that time for the terms of the cattle embargo removal, which become effective April 1, stipulate that all cattle must be shipped from a Canadian port. Montreal is the logical economical port for these shipments but it will not be open until about the end of April. A few shipments may go by way of Halifax or St. John in the meantime, but, on account of the high cost of rail transportation, the bulk will be held for the opening of the port of Montreal. Present indications point to a heavy demand from the British market as soon as it can be supplied.

The statement "properly selected and finished" used above is used advisedly. The British consumer is a connoisseur of beef and his palate is not likely to be satisfied with any second rate meat, consequently if we do not wish to land this prospective beef trade into the secondary position in which we now find our bacon trade, let us start right by sending over a well graded product. Grading should be done on the basis of breeding, size, finish and suitability for shipment. In the

first place, an export steer should show sufficient good beef breeding that he will fill the eye of the prospective buyer on that score alone. First impressions are most lasting. Size is both for and against. Shipment being on the basis of so much per head, the heavier the animal the lower the cost of transportation. The demand, however, is for a medium sized animal. Selection should therefore be on a basis of weight for size and age, that is, heavy, little animals. The finish must be up to a fairly high standard, recently and uniformly put on. Here to a greater extent than is the case on our home market is where feeding to a high finish will be justifiable. Suitability for export shipment includes such factors as freedom from disease, or recently received blemishes; a degree of docile temperament; and last, but not least an absence of horns, for dehorning is practically imperative for export shipping. If these few factors are kept in mind at the start and nothing but Canada's best shipped over, a steady rather than a glutted market may be looked for.—Geo. Muir, Animal Husbandman, Central Experimental Farm, Ottawa.

DUFFERIN COUNTY TO GO (Orangeville Sun.)

At Ottawa this week a parliamentary committee is discussing a redistribution measure, which will be presented to the House at a later date. A number of Ontario constitu-

encies will be wiped out. Our own Dufferin is one of those that will surely go. Lack of sufficient population is the cause. Dufferin, according to the recent census, has a population of a little over 15,000, which falls short by half of the number usually required to elect a representative to parliament.

Previous to the redistribution made by the Laurier Government, the municipalities of Dufferin were divided among several electoral districts and the new division will be somewhat similar to the old.

Some of the Ontario ridings that are likely to be submerged in the shake-up are South Perth, Grenville, West Wellington, Muskoka, East Peterboro, Prince Edward, Lennox and Addington and North Ontario.

Since Dufferin became a Dominion constituency the county has been represented by only three men. The first member was the late Dr. Barr, who resigned his seat in the Ontario legislature and was elected. He died very suddenly while attending a session of parliament. He was succeeded by John Best, who got a beautiful and artistic trimming by R. J. Woods at the last general election. Mr. Woods, who is a Progressive, is the present member.

It is too early to say how much ice Orangeville will cut in the new redistribution, but we hope we will be stuck in some place where the vote is closer than it has been in Dufferin.

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