

# Business Directory

## DENTAL

**E. S. BARKER, L.D.S., D.D.S.**  
Honor Graduate of Royal College of Dental Surgeons and of the University of Toronto  
OFFICE in Grubin's Block Phone 274  
Markham every Tuesday  
OFFICE in Wear Block

## MEDICAL

**DR. S. S. BALL**  
Physician and Surgeon  
X-RAY  
OFFICE: Cor. O'Brien and Main Phone 196  
Coroner for York County

## A. C. KENNEDY

Chiropractor  
Church Street, Stouffville  
Monday and Friday 9 to 12 a.m.

## INSURANCE

### THOMAS BIRKETT

General Insurance Agency  
Stouffville, Ontario  
Established 1908  
Insurance in reliable Companies at reasonable rates  
Prompt Service  
Phone 25902 Stouffville

### H. O. KLINCK

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Fire, Auto, Burglary, Sickness, and Accident, Fidelity Bonds  
The Standard Life Assurance Co. (The pioneer of Canadian Life Insurance)  
A mutual company with 117 years experience  
Strength and Service Unexcelled

### D. A. BEER

Insurance of All Kinds  
16th Year in Business  
Phone Pickering Address  
5 r22 Brougham, Ont.

## BARRISTERS

Office Phone Residence Phone  
3160 3514  
**ARTHUR W. S. GREER**  
Barrister, Solicitor, Notary Public  
6 King Street East  
OSHAWA, ONTARIO  
Resident Partner Branch Office  
W. C. Pollard, K.C. Port Perry  
Uxbridge, Ontario Phone 25

Office Phone Residence Phone  
Elgin 7021 Mo. 6235  
**SAMUEL D. BORINS**  
Barrister, Solicitor, Etc.  
503 Temple Bldg.  
62 Richmond Street West  
Toronto.

## R. G. CLENDENING

Funeral Director

## Ambulance Service

Markham, Ontario  
Phone 9000

## STOUFFVILLE

Marble & Granite Works

Orders Promptly Executed

### P. TARR, Proprietor

Telephone 7001 — 7002

## UNIONVILLE RESIDENCE SOLD TO FRANK ROBERTS

Frank Roberts, well known gravel contractor, has purchased the brick residence in Unionville on the highway known as the John Miller place.

## NYLON YARN GOES TO BRITAIN; NONE FOR STOCKINGS JUST YET

Canadian Industries Ltd., is now making and distributing nylon material for non-war uses but it may be some time before nylon stockings woven from Canadian-made nylon yarn will be available for sale in this country.

At the moment, all Canadian-made nylon yarn is going to England under a "mutual-aid" contract that hasn't yet been cancelled. If the present British contract runs its course, there won't be any Canadian-produced yarn for domestic stocking production until after the end of this year, The Financial Post is told. This would mean that nylon stockings from Canadian yarn wouldn't be on retail counters in any quantity until late April or early May as a lag of about 4½ months should be figured between start of yarn production and general retail distribution of finished stockings.

There's a possibility, however, that some stockings from U.S. produced nylon yarn may be available in Canada well before the Canadian yarn is released for this purpose.

The Du Pont Company in United States, with which CIL is affiliated, already has started shipments of nylon yarn to hosiery manufacturers, with price for the yarn down substantially from pre-war level. Present U.S. nylon yarn productive capacity is said "equal to 11 pairs of hose a year for each woman in America." Before the war CIL handled distribution of U.S. produced nylon yarn in Canada.

Send The Tribune to absent friends.

## L. E. O'NEILL

STOUFFVILLE

### FUNERAL DIRECTOR AND EMBALMER

Continuous Telephone Service  
Day and Night  
Stouffville 9801

## BRIERBUSH HOSPITAL

Government Licensed  
Under New Management  
Member of the Allied Private Hospital Association  
Main Street East, Stouffville.  
Maternity, Medical and Surgical  
Day and Night Service

## A. S. FARMER

Licensed Auctioneer

York County, Uxbridge and Picking Townships, Farm Stock and Furniture Sales a Specialty  
Telephone Stouffville 7312  
Address: Gormley P.O.

## SELLERS & ATKINSON

Ph. Ag. 201 w2 Ph. Stouff. 290  
Licensed Auctioneer  
25 Years Experience  
Sales conducted anywhere. Specializing in Farm Stock, Furniture and Property Sales. All sales personally listed and advertised. Bills prepared and posted.  
PROMPT SERVICE — REASONABLE RATES  
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## CLARKE PRENTICE

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For the Counties of York and Ontario; successor for Corpl. Ken Prentice of C.A.S.F. and of the late J. H. Prentice (Former Prentice & Prentice). Farm and Farm Stock Sales a specialty at fair and reasonable rates.

## LEHMAN'S SHOE STORE

Footwear For All The Family  
SHOE REPAIRING  
Women's Hostery  
GLOVES, SHOES, SOCKS, BOOTS and MITTS  
Stouffville Phone 4301  
(Opposite the town clock)



## Stouffville Floral

— ROSES —  
Wedding Bouquets  
Funeral Designs  
Cut Flowers  
Milt. Smith Prop.

# PLANNING for TOMORROW'S FARMING



By W. H. Sproule, Professor of Dairying, Ontario Agricultural College, Guelph, Ont.

(NOTE—This is the fifth in a series of comments by well-known authorities, written expressly for the Weekly Press of Ontario)

Last year, Ontario's cheese output was over 178 million pounds, an increase of 49% over the five year average prior to the war. During the same period 131 million pounds were exported to the United Kingdom. It is largely because of its position in the export market that cheese commands so much attention in Canadian Agricultural policy.

In periods of favorable prices for cheese and other farm products, it is well to give careful study and consideration to the future. It is beyond our reach to accurately anticipate what the post-war period may bring. We know that prices which we now enjoy are induced by war demands. It is therefore quite natural to expect that when the war is over and normal demands are resumed many of the price advantages we now enjoy will, of necessity, adjust themselves to lower levels. It was generally recognized, while negotiations regarding the cheese contracts were under way between the British Ministry of Food and the representatives of the Canadian Government, that while twenty-cent cheese was possible during the war it could scarcely be considered as a post-war price. However, it is not necessary that the future be viewed with alarm but rather from the standpoint of exploring possible trends and challenges.

The impact of the war is bound to create changed conditions, and these conditions — the aftermath of war — may be expected to be different from those which prevailed in pre-war times or during the period of the war itself. In order that the cheese producer may successfully meet the demands and uncertainties of the post-war period, a policy of conservation of financial resources now, when farm income is at a high level, would seem to provide the best assurance for the future adjustment period. The temptation to spend in keeping with increased earning power in the purchase of non-essentials should be avoided as far as possible. Funds thus preserved will be available later for both farm and cheese factory equipment which is likely to undergo considerable improvement in design, wearing quality and cost. Reserves of savings accumulated through the purchase of Victory Bonds and bank savings will enable dairymen not only to withstand loss of markets or decline in prices, should such occur, but also to make possible carrying through such post-war plans as may be deemed necessary in the best interest of the industry. Let us recall that for the past five years of war the cheese industry has enjoyed a noncompetitive market for all surplus cheese supplies. With the termination of war and Ontario factories in which the present cheese tonnage output is too small to permit employing sufficient trained personnel to manufacture cheese economically. Many of these factories have been carrying on year after year with old equipment which has reached a poor state of repair and is not conducive to high-quality cheese. Future demands will undoubtedly the resumption of normal international trade, competition in markets is certain and with it quality will become the deciding factor. To assure the quality of cheese, high quality in milk supplies will be necessary. This involves the possible improvement and modification of many stables in which milk

is produced and also, the acquisition of modern milk-cooling facilities on many farms. Undoubtedly the fundamental cause of much of our second-grade and mediocre cheese is traceable to inferior milk supplies. It will be better in the future to provide the facilities and equipment necessary to assure high quality of product even at the expense of quantity. These improvements should not be attempted now because of shortage of labour and materials. The future need of these improvements is one of the essential reasons for conserving finances at the present time.

Among other considerations to which the cheese milk producer should give study immediately is the cost of producing milk from his own herd. Not only will the industry be confronted with competition in cheese quality, but price and cost of production also will be a vital factor in its future. One of the most important ways to reduce the cost of milk production will be to improve the average production per cow. There is no doubt that among our cheese-producing herds of Ontario may be found many individual cows and even herds which, at probable post-war prices for milk, would pay their maintenance, not to mention profits to their owner. To establish these herds upon a paying basis at lower price levels for cheese will require drastic culling of low-producing cows. This will entail a policy of herd improvement which will involve the keeping of milk and fat production records, followed by judicious selection of good cows for replacements. The acquisition of bulls of proven ancestry and the possible introduction of additional females into the herd when necessary will of course require the investment of capital which should be provided for post-war plans.

From the standpoint of cheese-manufacturing costs there is little doubt of the existence of too many small, poorly-equipped factories in make necessary a recognition on the part of cheese producers and factory owners of the need for improved manufacturing facilities. In many instances the amalgamation of two or more existing factories may offer a solution. In such cases, a new building fully equipped with modern vats, cheese presses and curing rooms could be provided, for which the cost can be partly subsidized by the government. The remaining 50% of the cost might be provided from a reserve established for this purpose, facilitated by authorizing that deductions be made from milk payments now when prices are most favorable. The aggregate of funds thus collected might be invested in Victory Bonds, in which form funds would be readily available at a future time when needed. The main point to keep in mind is that careful consideration and planning in advance will be necessary if cheese producers are to secure the greatest benefits from the present improvement in this financial position.

## CHILD'S FOOD HABITS DEPEND ON MOTHER

Food habits are formed very early in life, and whether these habits are good or bad depends almost entirely upon the mother. Teaching a child to eat new foods takes skilful handling and the Nutrition Division of the Department of National Health and Welfare offer a few tips on how to do it.

Keep strong-flavoured foods, sweets and gravies away from a child until he has acquired a taste for the "must" foods — milk, eggs, fruits and vegetables. Introduce new foods in extremely small amounts, even less than half a teaspoon at a time. Fruit juice may be

# Markham FAIR

## Oct. 4-5-6

### Thursday Friday Saturday

FRIDAY, OCTOBER 5th

# BLACK and WHITE SHOW

York County Holstein Club  
JUDGING CONTESTS BY JR. FARMERS

## RACES

2.28 and 2.20 Trot or Pace PONY RACE  
SATURDAY, OCTOBER 6th

# RED and WHITE SHOW

District Ayrshire Breeders  
HORSE SHOEING CONTEST  
Judging Horses and Cattle.  
Judging Sheep, Swine and Poultry

## RACES

2.24 and Free-For-All. Running Race

# Big Midway

Markham Citizens' Band

# Olde Tyme DANCE

IN THE ARENA SATURDAY NIGHT

Admission 35c. Autos 35c. Children Free.  
W. L. Clark, Pres. R. H. Crosby, Secretary.

introduced in drops or by half-teaspoonful increasing the amount gradually.

When a new food is given to a child something he has already learned to like may be served also. Just at first the new food may be mixed with a familiar one but this practice should not be continued.

Be sure food is palatable, free from fibre and easily digestible. At first pure vegetables and fruits, strain the fruit juices and scrape the meat. Later vary the form, serving fruits and vegetables cooked or raw, and cubed, sliced or mashed as you please.

## SAND and GRAVEL

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Parts, Accessories, and Machine Shop Service.



## FIRST CHINESE LAWYER

First Chinese in Canada to be called to the bar is Kew Dook Yip. Born and raised in Vancouver, he studied law in Toronto after being graduated with a B.S. from the University of Michigan, and B.A. at the University of British Columbia. His father, one of the earliest Chinese settlers in Canada, helped to build the C.P.R. from Revelstoke to Vancouver in the 1880's. Two brothers, one a physician, the other a civil engineer, are practicing on the west coast. A sister, also Vancouver-born, is with the Chinese government in Chungking.



Recognize her! She's Yvonne de Carlo, once called "The most beautiful girl in the world." The 15-foot pole she holds was used by Vancouver's "flash-light burglar" to hook the wallet of Ken Ross-Mackenzie from the dresser in his home. Yvonne and Ken are cousins.