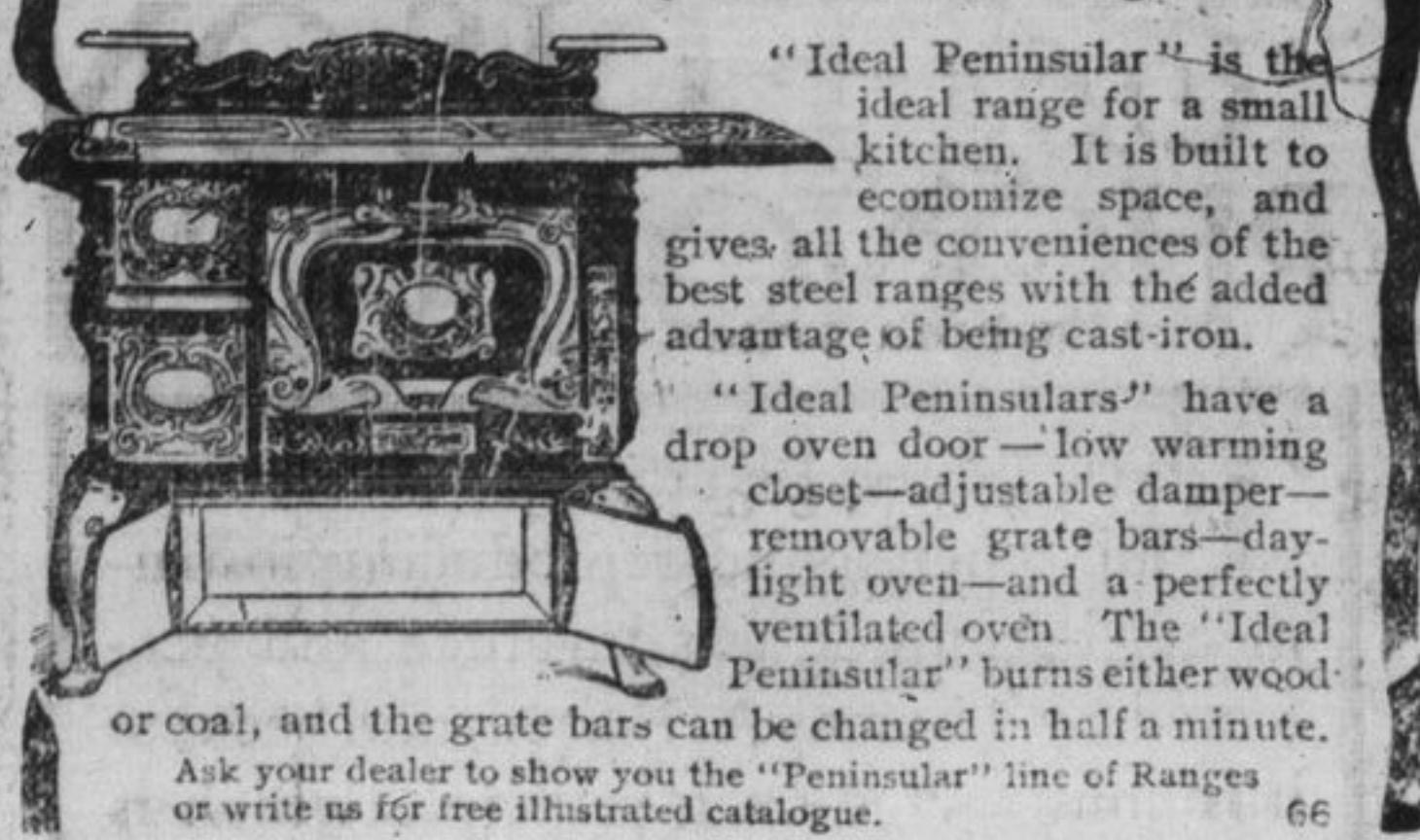


"Ideal Peninsular"

has the advantages of a Steel Range
with the durability of a Cast-Iron Range.



"Ideal Peninsular" is the ideal range for a small kitchen. It is built to economize space, and gives all the conveniences of the best steel ranges with the added advantage of being cast-iron.

"Ideal Peninsulars" have a drop oven door—low warming closet—adjustable damper—removable grate bars—daylight oven—and a perfectly ventilated oven. The "Ideal Peninsular" burns either wood or coal, and the grate bars can be changed in half a minute.

Ask your dealer to show you the "Peninsular" line of Ranges or write us for free illustrated catalogue.

Clare Bros. & Co. Limited, Preston, Ont.
KINGSTON AGENTS: ELLIOTT BROS.



Anty Drudge on Vaccination.

Health Department Doctor—"Give me your arm, Mrs. Malone, I have been sent to vaccinate you."

Mrs. Malone—"On, me arm? How will I be able to wash wid me arm the soize of a horse's leg?"

Anty Drudge—"If you'd use Fels-Naptha soap, you'd be able to do all the washboard rubbing necessary with one hand."

How much of Monday do you spend at the wash-tub? Far too long if you wash clothes any way except the Fels-Naptha way. One of the greatest blessings of Fels-Naptha soap is its quick action. When you use Fels-Naptha, a half hour's soaking in cold or lukewarm water will thoroughly loosen the dirt. While the clothes soak you are free to do other work. Then rub lightly, rinse and the clothes are ready for the line.

Fels-Naptha soap robs Monday of its drudgery. But it must be used the Fels-Naptha way—no boiling, no hot water.

Follow directions on the red and green wrapper.

Cash No Approbation

The Retail Shoe Merchants of Kingston—Having proven to the satisfaction of the most critical that The Cash System is the only modern method of doing business, desire to announce that at a recent meeting of the Retail Shoe Association, it was unanimously decided to continue the present Cash system. It was further pointed out that Kingston Shoe Merchants, because of the Cash System, were selling shoes at much lower prices than Merchants doing business in Credit Cities are able to do, Kingstonians therefore deriving the benefit of close Cash prices, because of the dealer being in a position to buy his merchandise for Cash and to save his discounts.

It was resolved that a copy of the "The Merchants determination to continue the Cash System" be properly advertised so that they would not be put to the unpleasent necessity of declining to send goods on approbation or to charge same.

Abernethy Shoe Store

A. E. Herod

Jas. Johnston Shoe Store

H. Jennings

The Lockett Shoe Store

Reid & Charles

W. A. Sawyer

J. H. Sutherland & Bro.

Wouldn't Forget.

Chicago News.

George W. Coleman, sociologist, says in regard to the custom of giving tips: "I have a friend who belongs to an anti-slavery society. He never travelling

night in a fashionable restaurant, and after paying the bill, he gathered up the change that had been brought upon a silver plate and dropped it into his waistcoat pocket. As he rose to depart the waiter said in a low, appealing voice: 'Sister, you won't forget me, sir?' No

Tips For The Farmers

BY UNCLE JOSEH

As a result of the interesting address given by Mr. Glendinning, at the recent dairy meeting, the following should be useful to farmers:

The quality of the silage improves as the depth increases. This is due to the weight above. The usual silo to-day is 30 or more feet deep. A larger percentage of mouldy and otherwise inferior silage is found near the top than at the centre or near the bottom, proving that a certain weight is necessary to compress the silage and exclude the air so as to insure its perfect preservation. By building a deep silo a greater percentage of good silage is obtained, which is, of course, a matter of economy. Good practice at present seems to dictate that the depth should be at least 30 feet. A large percentage of good silos are built considerably deeper, even 50 to 60 feet. In the discussion of foundations, it is stated that they should extend below the frost line, so if the earth inside the foundation wall be excavated to this depth and the floor placed on a level with the footings, a very cheap addition to the silo is secured without increasing the height above the ground. The difficulty in removing the silage from the part of the silo below the lower door is objectionable, and beyond a certain depth this becomes so great as to more than balance the economy of securing additional space in this way. Three or four feet up to the first door is not considered objectionable.

The capacity of a silo varies as the square of the diameter while the wall surface varies directly as the diameter. This means that as far as capacity is concerned the silo should be of as large diameter as possible. But there are other limiting factors involved. When silage is left exposed to the air for a short time, more than a day, it spoils. Enough must be removed daily so that it will keep fresh. In well settled silage, the air does not penetrate much over an inch and if an inch or a half or two inches are fed from the surface daily the silage will remain fresh. In warm weather the spoiling will take place much more rapidly than in cold weather, requiring that silage be removed from the surface to a greater depth each day in order to keep it fresh. It has been noticed also that air penetrates into loose dry silage farther than it does into that which is moist and compact. Thus, it is seen that under some circumstances an inch might be sufficient, but in order to have fresh silage under all circumstances the silo should be of such size that approximately two inches will be fed from the surface each day.

Produce And Prices.

Kingston, Dec. 19.—Prices are quoted to the Whig as follows:

Grain—Oats, 44c; local wheat, 81c; buckwheat, 65c; barley, 58c; rye, 80c; buckwheat, 55c; peas, 81c; corn, old, 76c; new, 72c.

Flour and Feed—Flour, bakers, \$2.80 to \$3.15; farmers, \$2.80 to \$3.10; Hungarian patent, \$3 to \$3.20; oatmeal and rolled oats, \$4.40 to \$4.50; cornmeal, \$1.80 to \$2.10; bran, 82c to \$2.40 per ton; shorts, \$2.50 to \$2.75 per ton; straw, 81c; hay, loose, \$14 to \$15; pressed, \$14 to \$15.

Eggs, new laid, 35c; butter, creamy, 30c; lb.; farmers' butter, prints, 25c; packed, 25c; rolls, 26c; tubs, 24c.

Beef—Meat, by carcass, 5c to 7c; cuts, 6c to 15c; pork, 9c; lb.; cutlets, 12c; to 15c; lamb, 12c; mutton, 8c; by carcass; live hogs, 8c.

Fish—Salmon trout, 12c; a lb.; skinned dory herring, 20c; per lb.; whitefish, 12c; a lb.; pike, 100c; a lb.; chinook salmon, 30c; a lb.; kippered herring, Yarmouth blotters, 40c; a lb.; perch, 30c; a dozen; frogs' legs, 40c; Ib.; Atlantic salmon, 30c; lb.; salt codfish, 7c to 15c; lb.; halibut, 20c; lb.; fresh haddock, 10c; lb.; bullheads, 10c; lb.; red herring, 15c; box; mackerel, 15c; a lb.; trout, 12c; lb.; ciscoes, 15c; a lb.; alewife, 15c; a lb.; lake herring, 8c; a lb.; minnows, 10c; to 12c; a lb.; red snappers, 15c; flounders, 10c; fresh salt water herring, 10c; fresh lobsters, 30c; a lb.; sea bass, 12c; a lb.; smoked salmon, 30c; a lb.; smelts, 15c; to 20c.

Vegetables—Potatoes, 90c to \$1 per bag; cabbage, 75c to \$1 dozen; celery, 30c to 50c; onions, 81 bush; turnips, 50c; bush.

Wool—Washed, 12c; per lb.; sheep skins, fresh, 75c; tallow, rendered, 53c; denkins, 75c; veal skins, 10c per lb.; hides, No. 1, 8c; per lb.; hides, No. 2, 7c; per lb.; horse hides, 50c each.

Almonds—Almonds, 25c; macadamia nuts, 25c; Brazil nuts, 25c; Brazil nut shells, 15c; Brazil nut shells, 15c.

Walnuts—Walnuts, 25c; Brazil nut shells, 15c; Brazil nut shells, 15c.

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