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Tips For Farmers
BY UNCLE JOSE.

The Bulletin of the Census and Statistics Office, says that the reports on field crops at the end of August are more certain than at the end of July, and that the situation during the month has improved. In the older provinces the grains have matured well and have been harvested and saved in fine condition. The estimate for wheat, oats and barley is 445,429,000 bushels, which is 129,188,000 bushels less than the final estimate for last year. Spring wheat is less by 45,608,000 bushels, oats by 70,219,000 bushels and barley by 18,010,000 bushels; but fall wheat shows an increase of 1,649,000 bushels. The eastern provinces show gains in each one of these crops. The increase of wheat there is 3,633,000 bushels, of oats 23,219,000 bushels, and of barley 625,000 bushels. The loss in the western provinces exclusive of British Columbia, is a result of the great drought of July, which reduced the acreage harvested by 22 per cent. for wheat, by 24 per cent. for oats and by 31.5 per cent. for barley. The estimated production of wheat for the whole of Canada is 122,785,000 bushels, of oats 252,247,000 bushels, and of barley 39,288,000 bushels, as compared with 166,744,000 bushels wheat, 353,466,000 bushels oats and 15,298,000 bushels barley in final estimate for last year. The estimate for Manitoba, Saskatchewan and Alberta is 99,840,000 bushels wheat, 22,301,000 bushels oats and 14,723,000 bushels barley—being an average of 11.89 bushels for wheat, of 20.96 bushels for oats, and of 14.49 bushels for barley on the area sown, but of 15.24 bushels wheat, 27.91 bushels oats, and 21.22 bushels barley on the area reaped.

A NEW THEORY.

Right Eye is Indicated for Right Part of Body.

That the eye tells its tale we all know, but it is a new theory that we read today, that "all diseases and injuries are registered on the iris, either by color, spots or lines, each organ of the body being connected with the iris, and having its representative place there."

This theory was mentioned at the International Electro-Homoeopathy congress, now being held in London, by Dr. W. Anderachon, of Norway, who further stated that the right eye is the indicator for the right part of the body, and the left eye the indicator for the left half.

The new system of diagnosis is said to have been discovered by Prof. Poozely, of Poland, who in his boyhood caught an owl that had broken its right leg. The boy noticed a black stripe in the right eye. He kept the bird, and found that when the fracture was quite well the black line disappeared.

Ophthalmic surgeons in London do not agree with it. That certain forms of disease, both of the brain and of the body, have their manifestation in the eye, they readily, of course, admit. But beyond this definitely ascertained fact they are not prepared to go, except to point out that there is also this relation between the ophthalmic surgeon's work and general medicine, that patients who come to consult the former have frequently to be sent, not to the eye hospital, but to the general physician. The appearance of the eye, therefore, has only, it is allowed, a general place in medicine, and certainly nothing like so definite as one as the Norwegian doctor suggests.

Dr. W. F. Forbes Ross, the well-known surgeon, said:

"The eye is particularly fond of registering kidney disease, but I never knew," he said, "that the right eye governed the right kidney in this respect, or the left eye the left kidney. Nor have I ever heard that a broken arm will be shown in the eye. One thanks Providence that it does not so manifest itself, because it would be needlessly unfortunate if a broken arm caused a change to take place in the eye."

"A change in the eye cannot rapidly take place without some disturbance of the organ itself, and if this theory of response were carried sufficiently far, a man who met with a bad accident to his limbs might run the risk of blindness in addition."

"I will not say, however," Dr. Forbes Ross added, "that Dr. Anderachon and Dr. Poozely have not discovered something, because discoveries in medicine and medical life are so numerous and so wonderful that one must not be surprised at anything even though these discoveries may subsequently turn out to be all fustian. It is, indeed, would be a rash medicine, to deny that something wonderful can be discovered by a colleague with a vivid imagination."— *Pall Mall Gazette.*

Two Minute Talks About PANDORA RANGE for Coal or Wood

THE Pandora Range is for those who desire to make a permanent investment. The high quality of the materials and the superior method of construction assure long life.

The Body of the Pandora is very heavy. The Rods and Bolts are on the outside where they cannot burn or rust out. The Expansion Rings of the cooking section provide ample allowance for extreme expansion and contraction and eliminate the possibility of the metal cracking.

The Cooking Top is furnished with toughens the surface of the metal and increases its strength. McClary Oil Cement is used between the joints. Unlike cheap, ordinary cement, it will not dry out and need replacing. The Nickelling will not tarnish and is many times more durable than the single coat of nickel on ordinary ranges.

The Semi-Steel Fire Box Linings are twenty per cent. heavier than cast or gray iron linings. Sulphur fumes, so destructive to cast iron, cannot penetrate the hard, smooth as glass surface of Semi-Steel. The Grates have Three Facets, which allows the wear to be distributed on three sides, insuring triple durability.

If you want a range of guaranteed quality get the Pandora. It's built to give you lasting service.

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Notes of Interest.

The Hungarian minister of agriculture, taking the conditions as they appeared on August 31st, estimates the world's wheat crop this year as 3,612,287,000 bushels, as compared with 3,569,883,900 in 1909. This indicates an increase of 82,000,000 bushels in the world's crop this year.

Hogs are lower both in Montreal and Buffalo than they were a week ago, and they are a shade weaker in Toronto. Hog prices have not materially changed. Hogs on board cars at average country points are quoted at \$8.65 to \$8.75, for hogs fed and watered after delivery in Toronto, \$8.90 to \$9, and hogs of cuts \$9 to \$9.25.

A cheese that will weigh 4,000 pounds, and take forty or fifty thousand pounds of milk to produce, is to be made at Appleton, Wis., for exhibition at the National Dairy show at Chicago, October 20th-29th. The cheese will be made in one day by M. Simon, of Neenah, Wis., assisted by six of the most expert makers.

No matter how plentiful feed may be in the summer there is usually more or less of scarcity in the early spring. This can be largely overcome by sowing legume in the autumn to be used either as a soiling or pasture crop in the spring, and it can be taken off early enough in spring to allow of using the field in which it was sown for a hoe crop.

Produce and Prices.
Kingston, Sept. 23.—The market clerk reports as follows:
Carrots, 50c. doz. bunches; apples, 75c. to \$1 per bush.; turnips, 25c. peck; cabbage, 5c. each; green onions, 5c. to 15c. bunch; peas, 5c. to 10c. bag or 15c. per peck; beans, 5c. per bush.; cucumbers, 25c. doz.; tomatoes, 70c. to 90c. bush.; corn, 6c. to 8c. doz.; celery, 70c. to 7c. head.

J. A. Macfarlane, Brock street, reports flour, feed and grain selling as follows: Oats, 40c.; local wheat, \$1.10; buckwheat, 65c. to 70c.; barley, 55c.; rye, 85c.; peas, 90 to \$1; yellow corn, 75c.; flour, makers, \$3 to \$3.20; farmers', \$3; Hungarian Patent, \$3.20; oatmeal and rolled oats, \$5 per bush.; cornmeal, \$1.90 to \$2; bran, \$22 per ton; shorts, \$24; bullock straw, \$8; loose, \$5; hay, loose, \$8; pressed, \$10 to \$12.

Fruit at the stores—Bananas, 15c. and 20c. per doz.; oranges, 25c. to 60c. per doz.; lemons, 30c. to 35c. per doz.; peaches, 35c. to 40c. per doz.; plums, 15c. to 15c. per doz.; pears, 20c. to 40c. per doz.

Meat—Beef (local), carcass, 7c. to 8c.; prime western beef, \$11 per cwt.; by carcass, cuts, 10c. to 12c.; live hogs, 9c. lb.; dressed hogs, 13c. lb.; pork, 13c. lb.; by carcass; mutton, 10c.; lamb, 10c. to 12c. by quarter; calves, 7c. to 10c. lb.; ducks, 90c. to \$1 each; turkeys, 15c. to 18c.; fowl, 90c. to \$1 pair; spring chickens, 70c. to 90c. pair; butter, rolls, 24c.; prints, 25c. to 27c.; eggs, 22c. to 25c.

Dominion Fish Co. reports prices as follows: Salmon, trout, 12c. to 15c. lb.; skinned digby herring, 20c. lb.; white fish, 12c. to 15c. lb.; pike, 10c. lb.; Chinook salmon, 30c. lb.; kippered herring, Yarmouth blotters, 40c. doz.; perch, 30c. doz.; Atlantic salmon, 30c. lb.; salt codling, 7c. to 15c. lb.; halibut, 12c. to 20c.; fresh haddock, 10c. lb.; bulheads, 12c. lb.; red herrings, 20c. box; mackerel, 15c. lb.; lake herring, 8c. lb.; sea bass, 12c. lb.; pickerel, 15c. lb.

John McKay, Brock street, reports as follows: Wood, washed, 20c. per lb.; tan and shavings, 15c. to 25c. per lb.; tallow, rendered, 5c.; deacons, 75c. to 80c.; veal skins, 12c. per lb.; hides, No. 1, 8c. per lb.; hides, No. 2, 7c. per lb.; hides, No. 3, 6c. per lb.; horse hides, hair on, 8c.

Cost and Profit in Hogs.

The Experimental Station at Grand Rapids, Minn., has says the American Agriculturist, been experimenting with the cost of producing bacon hogs of the York breed. Pigs are farrowed in March or April and turned into clover pasture when 45 or 60 weeks old, with a little shorts and milk as supplementary ration. In September early and peas are added and for two months the hogs are fed all they will eat, reaching prime condition about November 1st, at 190 to 150 lbs. Hogs so produced have been selling in the local market at 5c. per pound and according to Supt. McGuire, the cost of production is 1c.

Time to Kill Poultry.

Some authorities hold that fowl should be starved 24 hours before killing. This view is opposed by a writer in the American Agriculturist, who says fowl should be fed up to the evening of the day before slaughtering. It is said that the quality of the flesh is spoiled by the feeding which results from a longer period of starvation. There is a general consensus of opinion that fowl should be confined for a week or two before killing, as the prevention of undue exercise and liberal feeding, tends to the putting on of a large amount of tender flesh.

Do your baking with flour made exclusively of the HIGH-GRADE constituents of the HARD-WHEAT berry

Have you ever baked with flour made exclusively of the high-grade constituents of the hard wheat berry? If you haven't, now is the time to try PURITY Flour.

Only the cream of the Manitoba hard wheat—the best wheat in the world—is used for PURITY Flour. More than that, only a portion of the flour milled from this wheat goes into the sacks and barrels branded PURITY.

PURITY Flour consists exclusively of the high-grade constituents or portions of the Manitoba hard wheat berry.

Every wheat berry has both low-grade and high-grade constituents which are separated during our process of milling. So exact is our process that it entirely eliminates all the low-grade portions from the flour which is finally branded PURITY.

The greater strength of PURITY Flour makes it go farther in the baking. With it you can make more loaves to the sack or barrel than you have ever succeeded in doing before. The loaves will be more nutritious, too, because they contain the high-quality gluten, starch, phosphates and other muscle-building and blood-enriching elements of the hard wheat berry.

Naturally flour that consists exclusively of the high-grade constituents of the best hard wheat has greater strength and nutriment, superior color, more delicate flavor.

If you'll just try to realize fully what it means to your cooking, reputation you'll soon be using PURITY Flour.

Of course, PURITY Flour will cost you a few cents more than lower-grade hard wheat flour or soft wheat flour.

But PURITY is very economical because it makes "More bread and better bread." The cost per loaf is no more than when using weaker flour, and the food value is much greater.


Tell your grocer you are in a hurry to try PURITY Flour. He will supply you promptly.

When you see the batch of beautiful snow-white loaves, with their soft, evenly-textured crumb and dainty golden-brown crust, you'll be proud of your success with PURITY Flour. When you taste and enjoy the superb flavor of such high-class bread you'll be prouder still.

If you don't want to buy a large sack or barrel, you can get a small bag. PURITY is packed in 7, 14, 24, 49 and 98 pound sacks. Also in barrels and half-barrels.

Make certain the PURITY trademark is on the sack or barrel you buy, for that is your guide to the strong, reliable, high-quality flour that makes

"More bread & better bread"



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When purchasing Tooth Paste, Tooth Powder, Face Cream, Cold Cream, Talcum Powder or other Toilet articles—ask for SANITOL. Take off the lid or examine the package. Note the "SANITOL" Purity and Quality of ingredients and the absence of coloring matters. Compare SANITOL products with others as to QUALITY, QUANTITY and PRICE and decide this question for yourself.

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Just out. A perfect Cold Cream for massage, chaps, or roughness of the skin. Absolutely pure white. Look for the turquoise blue jar and put it to the test to-day.

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Asepto Soap Powder is probably the greatest cleanser of modern times—not only to cleanse—not only does the soap in it wash—bedding, curtains, dishes, etc.—but it sterilizes as well. So that besides cleansing, it also disinfects—it is a preventative against disease and death—Use Asepto—use it today—everyday.

Use Asepto for washing your dishes—your hands—your woodwork, and so the result. See the dishes disappear as if by magic.

Remember Asepto hampers neither the hands nor the most delicate fabric affects nothing but dirt and disease. Try an Asepto bath yourself—see how refreshing it is.

All good grocers sell Asepto—see the large packages—Ask your grocer for it.

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