

LABATT'S LONDON LAGER
INDIA PALE AND EXTRA STOCK ALES, XXX STOUT
STANDARD BEVERAGES
JOHN LABATT, LIMITED, LONDON

James McFarland, Agent, 339-341 King Street East.

YOUR CREDIT IS GOOD

— AT —

JOS. B. ABRAMSON'S

I will furnish ladies or gentlemen with everything they require by paying \$5.00 down, and balance on the \$1.00 a week plan.

I have a large stock of ladies' coats, suits, boots and millinery; also men's overcoats, suits, boots and boys' supplies. Call in and look over my large stock.

For cash, 10 per cent. off.

257 Princess St. Phone 1437

BEAVER

"BEAVER FLOUR" is the unfailing friend of the housewife. It saves her the trouble of keeping two kinds of flour—one for bread and another for pastry. Being a perfect blend of Manitoba Spring wheat and Ontario Fall wheat, it gives to bread the rich, nutritious properties of the former and the lighter qualities of the latter, making a large white loaf of delicate texture and exquisite flavor. Pastry, biscuits and cakes, made with BEAVER FLOUR cannot be excelled. Ask your Grocer for it today.

DEALERS—Write for prices on Feed, Course Orders and Carols.

The T. H. TAYLOR CO. Limited, Chatham, Ont.

FLOUR

LOOK FOR THE SHEEP ON EVERY GARMENT

GUARANTEED UNSHRINKABLE CEETEE PURE WOOL

Old Country Knitters

are acknowledged to be the best, all the world over. For this reason we employ them to make "CEETEE" Underclothing.

"CEETEE" Underclothing is knitted on special machines entirely different in every way from ordinary machines.

It is the only Underclothing made on this style of machine in Canada.

All "CEETEE" Underclothing is made from the finest, Best Australian Merino Wool only. This wool is put through a thorough treatment of combing and scouring that removes every particle of foreign matter and leaves every strand so soft and clean as humanly possible.

"CEETEE" Underclothing is so soft that it will not irritate or chafe the skin. All fibers are knitted together (not sewn) making each garment practically one piece. It has an open weave. Every garment is fashioned automatically during the knitting, to fit the human form, thus rendering it comfortable, easy to wear, and perfect fitting. These are the reasons why "CEETEE" Underclothing is worn by the Best People. Sold by the Best Dealers.

CEETEE

ALL UNDERCLOTHING PURE WOOL

THE HULL CO. OF CANADA LIMITED, HULL, ONTARIO, CANADA

Tips For the Farmer

BY UNCLE JOSH.

Various Dairy Problems.

The following very practical and pertinent questions were recently asked by the editor of Kimball's Dairy Farmer. The answers given are sure to interest our readers who are wrestling with dairy problems:

Will a cow test higher in one or two weeks after freshening than later in her period on same feed? (2) Does the colostrum affect the test? (3) Why is it occasionally impossible to churn cream? The milk is from a cow that is fed uniformly, the cream is kept under the same conditions, and the cow, a Jersey, has only been milking four months. Ordinarily there is no trouble in churning, but occasionally there is a growing difficulty. (4) What can be expected from a Jersey-Holstein cross?

1. A cow may or may not test higher in two weeks or a month after freshening than later in the period of lactation on the same feed, if she has been prepared properly for freshening; that is, given a rest of from four to six weeks and fed well during that time, enabling her to store up surplus fat to be converted into milk and butter-fat after freshening, she will test higher during the first few weeks than at a later period. However, as she advances in her period of lactation she will again increase in richness of test as she decreases in milk flow, so that she is likely to test equally at high or higher during the last two or three months of her period.

2. Reliable test for butter-fat cannot be secured during the colostrum period which indicates that the colostrum does effect the test.

3. Where milk and cream are saved from a single cow it often becomes difficult to share the cream if the individual is far advanced in her milking period. However, this should not affect the churning of the milk when the cow has been fresh only four months. The trouble is probably not due to the cow or to the feed she is receiving, especially in this instance, it is more likely to be caused by the manner in which the cream is cared for. To assure rapid and efficient churning, several facts must be considered:

The churn should not be more than half full of cream. The cream should be rich in fat testing, not less than thirty per cent. and forty per cent. is better. The presence of a large percentage of skim-milk decreases the contact of fat globules with each other. The cream should be kept in a cool place up to twelve hours prior to churning, at which time it should be heated so it will sour or ripen. Cream in the proper condition to churn when it has become sour enough to begin to thicken and has a glistening appearance to the eye when poured from one vessel to another.

In the winter it should be at a temperature ranging between fifty-five and sixty-five degrees, according to the temperature of the room in which it is churned. It is very essential in butter-making to use a reliable thermometer. The lack of this often causes one to churn at improper temperatures and which often accounts for the difficulty experienced in butter-making on the farm.

4. It is not advisable to cross the Jersey and Holstein. While in a very few instances the result attained may be a large cow yielding a quantity of milk characteristic of the Holstein breed and testing like a Jersey much more often the result has been found to be a cow giving the quantity of milk characteristic of the Jersey, testing like the Holstein, giving the experimenter a cow less valuable by far than either the Jersey or the Holstein. The dairyman should choose the breed which most appeals to him and then by the continued use of pure-bred sires from productive ancestors continue breeding upward, in the breed he has chosen, bearing in mind that the calves resulting from the first cross are half-breds, second cross, three-quarters, the thirds seven-eighths, and the fourth fifteen-sixteenths, and as a result of using five pure-bred sires belonging to the same breed, the herd has reached a point where the offspring are thirty-one thirty-seconds. The value of the herd at this time from the standpoint of production is great or small according to the character, individuality and breeding of the sires that have been used. The illustrations why no farmer, dairyman or breeder should permit himself to use a sire whose maternal ancestors have not been highly productive.

To Make Cheese At Home.

Home-made cheese is not as difficult to make as most people suppose. Any one having enough cows to obtain six gallons of morning milk can easily make a small cheese every day if desired, says Successful Farming. It requires no more care or labor than numerous other jobs a farmer's wife has to do.

The utensils needed are such as are found in most any house. Take six gallons of morning's milk, set on the stove in a clean wash boiler and heat to eighty-five degrees; remove from the stove and add one-half of a rennet tablet, also a very little cheese coloring of the same firm, both being first dissolved in a little warm water; stir well and cover with a heavy comfort; let it stand for forty or fifty minutes until it becomes thick, clabbered milk. Then with a long, sharp knife cut this curd both ways. Let it stand a while longer, well covered; now dip off the whey, all that is possible. Next take a skimmer and stir and chop the curd, getting it well up from the bottom. Chop it until it is as fine as grains of wheat. Place a basket in a tub, put a cheesecloth in the basket, and into this dip the curd and let drain, salt to taste, work gently to mix the salt. Let it stand a while longer, and occasionally stir around to prevent forming a solid mass. For a press use a small hand press, but in case you have no hand press a bucket



A scene from "The Shepherd of the Hills" at the Grand on Thanksgiving Day, matinee and night.

with the bottom out and a lever hinged to well and a weight hung on the end, or merely weights placed on top of the bucket will answer just as well as a costly press.

Place a clean, wet cheesecloth in hoop; put in your mixed curd; fold the cloth smoothly over the top; put on board crutches with it the hoop; place on your weights or whatever the press may be, and press lightly at first, afterwards more. It should be ready for the press before noon, and left undisturbed until evening. Take out, trim off uneven edges, turn other side up, pack into the press, all weights on, and leave until morning. Do not bandage, but put in a warm, airy room and turn and rub with fresh butter every day. It will do to use in four weeks.

Harvesting Mangels.

As mangels and sugar mangels grow much above ground, they are more exposed to frost than other roots. Pulling should, therefore, begin about October 15th. The best practice is to pull by hand, then break the tops off with a sudden jerk. For convenience in loading, throw four rows together, making one long-leap.

Another plan of harvesting mangels which is coming into general use now that labor is scarce is topping with a very sharp hoe, then harrowing out the mangels with common iron harrows, two strokes in opposite directions being usually sufficient, says Conservation; it may be thought that harrowing will break and injure the roots. No doubt there may be a few broken off, and some scratches on the harrow teeth, but such wounds heal very quickly and no decay has been noticed from this source. When no frost threatens, mangels should be kept on the ground 24 hours before leading.

They are most difficult to harvest, owing to their long underground roots. It is best to run a sub-soil plow along outside of the row, loosening and cutting off some of the strong fibrous roots, and thus enabling the puller to take up several feet at once. In making the time to harvest sugar beets and carrots is between October 20th and 30th.

One of the easiest ways to harvest turnips is to top with an ordinary hoe and turn the roots out with a sharp-sharped plow, with the mould-board removed. The roots and tops can be plainly seen, and if turned inward on the row of tops, they are clearly visible for loading. Harrowing out does not answer well, except in sandy soil. Hand-pulling the best where help can be secured. As they are very sensitive to frost, turnips should be left on the ground for a day or two after being pulled.

Sore Eyes of Cattle.

Infectious sore eyes of cattle most frequently make their appearance during winter months, although they may also occasionally appear at other times. The germs may be introduced into a herd by the purchase of an animal suffering with the disease, but it is undoubtedly spread in other ways, as it sometimes appears suddenly and without any known means of entrance.

INDIGESTION, GAS OR SICK, SOUR STOMACH

Time It!—"Pape's Diapepsin" Makes Your Upset, Bloating Stomach Feel Fine in Five Minutes.

"Really does" put bad stomachs in order—"really does" overcome indigestion, dyspepsia, gas, heartburn and sourness in five minutes—that's just that—makes Pape's Diapepsin the largest selling stomach regulator in the world. If what you eat ferments into stubborn lumps, you belch gas and eructate sour, head-gained food and acid; head is dizzy and aches; breath foul, tongue coating; your insides filled with bile and indigestible waste, remember the moment "Pape's Diapepsin" comes in contact with the stomach all such distress vanishes. It's truly astonishing—almost marvellous, and the joy is the harmless.

A large fifty-cent case of Pape's Diapepsin will give you a hundred dollars' worth of satisfaction or your druggist hands you your money back.

It's worth its weight in gold to men and women who can't get their stomachs regulated. It belongs in your home—should always be kept handy in case of a sick, sour, upset stomach during the day or at night. It's the quickest, surest and most harmless stomach doctor in the world.

"Salada" Tea is "Hill-Grown"

"Hill-grown" tea has the small, tender leaves with full, rich, delicious fragrance, redolent of the spicy tropics.

"SALADA"

Tea is grown high up on the mountains of Ceylon—with its native delicacy and fragrance held captive in the sealed lead packages.

BLACK, GREEN or MIXED

DOMINION GOVERNMENT CHARTER FOR QUARTER OF A MILLION

The Dominion Government Charter issued to Starnes, Holstead & DePencier, Limited is an absolute illustration of the solid system on which this firm conduct their real estate enterprises. Montreal, with its population of over six hundred thousand people and hundreds of enormous industries make the real estate transactions in city property the safest and most profitable in Canada.

J. M. and F. J. Hughes, who represent Starnes, Holstead & DePencier Limited, have their permanent office at 68 Brook street, Kingston, and every week adds to the satisfactory increase of their business.

Don't be bothered with Damp Salt!

REGAL TABLE SALT FREE RUNNING

IS CLEAN SANITARY AND FREE RUNNING

IN THIS AIR-TIGHT, GERM-PROOF PACKAGE

Is the finest grain of Windsor Salt, refined to the last degree of purity and blended with Magnesium Carbonate, which adds to its healthfulness.

The million packet soup

This soup, of which millions of packets have already been sold; this soup, which has taken over a quarter of a century to perfect; this soup, which is prepared from the finest of Irish garden-grown vegetables—surely it is worth making the right way.

Boil it for half-an-hour at least. Give it plenty of time to cook. It's worth it.

Edwards' Soup is good as a soup by itself, it is good as a strengthener of other soups; good as a thickener of gravies; good for babies, good for steams—too good to be spoiled by insufficient boiling.

EDWARDS' MEDICATED SOUPS

But you must give them half-an-hour—worth it.

Three varieties—Brown, 5c packet, and 15c tin; Tomato and White, 5c packet, and 15c tin. Your Grocer has them.

W. G. PATRICK & COMPANY, Limited.
Toronto, Representatives for the Province of Ontario.

ICED COCOA!

JUST try it, ICED. You can imagine it will be delicious—cooling—refreshing.

Cowan's Cocoa is a perfect food—easily digested—and absolutely pure.

10c TINS—1/2 LB.—1/2 LB.—AND 1 POUND TINS.

AT ALL GROCERS

COWAN'S PERFECTION COCOA

Produce and Prices.

Kingston, Oct. 17.—Market clerk reports the following:

Meat, beef, local, carcass, \$8 to \$10; prime western, 10c to 11c; carcass, cuts, 10c to 20c; mutton, 9c to 10c; lamb, 15c to 22c lb.; live hogs, \$9; dressed hogs, 74c; veal, 9c to 14c; lamb, 18c lb.

Dairy—Butter, creamy, 33c prints, 30c; eggs, 35c doz.

J. A. McFarlane, Brook street, reports grain, flour and feed selling as follows:

Oats, 45c bush; wheat, \$1.10 bush; ed wheat, 90c per bush; yellow ed corn, 90c; bakers' flour, \$2.90 to \$3; farmers' flour, \$2.55 to \$3; Hungarian patent, \$3; oatmeal and rolled oats, \$3.50 bl.; cornmeal, \$2 wtd; bran, \$2.50 ton; shorts, \$2.25 ton; bal. straw, \$10; loose straw, \$10; loose hay, \$12 to \$13; pressed hay, \$14 to \$15.

Cabbage, 5c to 10c head; celery, 5c bunch; onions, 50c dozen, 50c peck; chickens, 15c to 16c lb.; new potatoes, 25c peck; beets, 5c bunch; carrots, 5c bunch; parsley, 5c bunch; cauliflower, 10c to 20c each; egg plant, 15c each; vegetable marrow, 15c each.

The Dominion Fish-company reports the following prices: Whitefish, 15c lb.; pick, 10c lb.; Chinook salmon, 30c lb.; kippered herring, 60c; Yarmouth bloater, 40c dozen; codfish, 12 1/2c lb.; halibut, 20c lb.; fresh had-dock, 12 1/2c lb.; steak cod, 12 1/2c lb.; salmon trout, 15c lb.; fillets, 15c lb.; finnan haddie, 12 1/2c lb.; salt mackerel, 15c lb.; oysters, 50c to 60c; clams, 15c lb.