

Eastern Ontario News

THE ATHENS NEWS BUDGET

MORE OF ITS YOUNG MEN PAY SUPREME SACRIFICE.

Property Transfers Recorded—Leeds W.C.T.U. Convention—Hed Cross Society Sends Parcels, to France.

Athens, Oct. 1.—The initiation of the high school freshmen took the nature of quite a social function and was most enjoyable, the senior girls dispensing light refreshments at the close.

The financial meeting of the Ministerial Association of the Methodist churches of the Brockville district was held here on the morning of Sept. 12th. On the afternoon and evening of the same date the district Epworth League convention was held. Rev. D. Atkins, Ottawa; Dr. Service, a missionary home on furlough from China, and Dr. Woodworth, a missionary on furlough from Japan, added much to the success of the sessions.

Several from here went to Prescott on Sept. 19th to attend the annual convention of the Women's Missionary Society of the Brockville district.

The county convention of the W. C. T. U. was held in the Methodist church here on Sept. 26th and 27th. Tea was served on Thursday evening in the church basement to delegates and visitors, following which a public meeting was held, the principal speakers of the evening being Rev. Mr. Beckstedt, Lansdowne.

Mrs. G. W. Beach has been appointed delegate from the local Women's Institute to the Eastern Ontario convention to be held this month in Ottawa.

The Elgin street house, owned by Mrs. Lewis Washburn, Montreal, is undergoing repairs, necessitated by the recent fire, which consumed the blacksmith shop adjacent. The property has been leased by Mrs. Charles Cole, Redan, who will take possession as soon as the alterations are completed.

Mr. Hawkins has purchased the Lee property, Prince street.

Malcolm Brown will return to his Prince street home, vacated by Mr. Hawkins.

Miss Shea, corner of Prince and Henry streets, has stored her household effects in a part of her home and has leased the remainder to Mr. Snowden, principal of the public school. Miss Shea will take up residence with her sister, Mrs. Alex. Taylor.

Winford Cowan, Chantry, has sold his Prince street residence to Mrs. J. Suffel, Sorpton. The present occupant, Mrs. Jens Peterson, is moving to the Tackberry house, Mill street.

A sale of the household effects of Mrs. P. L. Washburn, Main street, took place on Wednesday last. Owing to ill-health, she will go to Alberta to reside with her daughter.

The Methodist Sunday school room has been renovated and is much improved in appearance.

Twenty-nine parcels were packed recently for our soldier boys in France.

Word has been received that Pte. E. Cross, Main street east, is missing since August 10th.

On Aug. 30th Pte. Basil Carmerly paid the supreme sacrifice in France. Just a few days previous he had written a letter to the local Women's Institute thanking them for a parcel he had recently received from them. A memorial service for him was conducted on Sept. 30th in St. Dennis church by Rev. Father Cullinane, Trevelyan.

Another to pay the supreme sacrifice is Pte. Frank Whitford on Sept. 19th, according to a telegram received. No particulars have as yet been received.

The death occurred suddenly in Toronto on Saturday of Mrs. Margaret Geddes Hall, widow of Frank Hall, aged 93 years, and a native of Brockville. One brother and two step-daughters survive.

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AMHERST ISLAND CROPS

Are Reported Good—The Orangemen Hold Entertainment.

Stella, Sept. 30.—Threshing in this section is nearly completed. Corn cutting, silo filling, buckwheat cutting and potato digging are the order of the day. Corn is a good crop. Buckwheat seems to be very well loaded. Potatoes are yielding very good, although there are a great many small ones. There are very few apples on the trees. Some orchards are a complete failure. Quite a number from here took in the Kingston fair, the steamer Brockville calling on Wednesday and Thursday on her way from Picton.

An entertainment was held in Victoria hall on Saturday evening last under the auspices of Burleigh L.O.L. No. 482. R. A. Fowler, M.P.P., was chairman. Dr. J. W. Edwards, M.P.P., of Catarqui, gave a lengthy lecture on fifty years of confederation, the present great war, and the part of the Orangemen are taking in the terrible struggle. A. M. Rankin, M.P.P., Collins Bay, took for his subject "Ferry service to connect with the mainland and better roads," and the chairman and Rev. James Cumberland gave short addresses. A song was ably provided by Miss Buchanan, of the High School staff, also a chorus by a number of our young ladies and gentlemen. A collection was taken up at the door in aid of the Navy League of Canada.

Charles Fleming has purchased a house and lot in Millhaven, and will move there shortly. C. McMullen had a part of his house cemented over last week. F. Briceland, Wolfe Island, was over the island on Monday buying cattle and hogs. J. A. Tugwell took a carload of cattle to Toronto on Monday. Mrs. J. Fleming has returned home to Buffalo, N.Y., after spending some months on the island. Visitors: Mrs. R. Baker, Portsmouth, and Capt. and Mrs. F. Daryea, Kingston, with friends.

WOLFE ISLAND WEDDING.

The Smith-Yott Nuptials on Wednesday Morning.

Wolfe, Island, Oct. 2.—A pretty wedding was celebrated on Wednesday morning, Oct. 2nd, in the Church of the Sacred Heart, when Janie, second daughter of Mr. and Mrs. Oliver Yott, was united in marriage to Daniel Smith. Rev. Father Fleming officiated, in the presence of a large assemblage of guests and spectators.

The bride looked charming in a lovely gown of white silk poplin and white picture hat, with ostrich plumes. She carried a shower bouquet of white asters and maiden hair fern. Miss Sadie Yott, sister of the bride, acted as bridesmaid and wore a handsome gown of silk grey poplin, with hat to match, and carried a shower bouquet of pink asters and maiden hair fern. Raymond Connelly, nephew of the groom, acted as best man. The church scene was beautiful as the couple marched up the aisle to the strains of Mendelssohn's wedding march, rendered by Mrs. Shields.

After the ceremony the bride party motored to the home of the bride's parents, where a sumptuous wedding breakfast awaited over forty guests, and the newly wedded couple received congratulations. The numerous and costly presents testified to the popularity of the young couple. The groom's gift to the bride was a handsome necklace; to the bridesmaid, a cameo ring, and to the best man, a tie pin set with pearls. At three o'clock the bride and groom left by motor for their home in Brockville, N.Y. The bride wore a tailored suit of navy blue broadcloth, with hat to match. On their return Mr. and Mrs. Smith will reside on Wolfe Island.

Gleadower Notes.

Oct. 1.—The farmers are digging their potatoes. The late frost killed the potato tops and green corn. Mrs. M. Fitzgerald passed away last week, and the remains were buried in the Roman Catholic cemetery in Bedford. Mr. and Mrs. E. Martin lost their son at the front. A big gathering attended the memorial service in the Free Methodist church in Verona. The sermon was preached by the Rev. Mr. Gregory. Many from here attended the Kingston industrial exhibition.

Mrs. James Bishop, nee Miss Bella Barnhart, eldest daughter of Mr. and Mrs. John Barnhart, Brockville, passed away Monday at her home in Oshawa after a short illness. Besides her parents and her husband, four sisters and four brothers are left to mourn her loss.

CONDITIONS IN AUSTRIA.

Outbreak of Trouble May Be Expected at Any Time.

For many months we have had messages from Rome and Zurich, and even from Amsterdam, travelers' tales and stories by neutrals, friendly to ourselves, encouraging the notion that Austria was likely soon to break. The constitution of the Austro-Hungarian Empire, with its mixture of reluctant Slavs unwilling to the slumbering elements of discontent, has suggested that some day or other there would be internal trouble. The food scarcity has often been exaggerated, but its effect has been cumulative. It is not only that disappointment has followed disappointment. Granted that the conditions somewhat improved, there would be the fact that the people living under straightened conditions so long would be less able to bear reductions in wages and not so severe as those they had endured before.

The agreement with Ukraine and the virtual conquest of Roumania raised high hopes in the enemy countries. Now it is certain that for the year at least "expectancy" was ill-founded. The accounts of riots in Vienna and elsewhere, the disclosures in prisoners' letters of depression and the spread of Bolshevism with the return of prisoners from Russia, are taking the form of a big change. Yet, we have so often been led to believe that the awakening was near and there has been after disturbance a return to apparent tranquility and obedience, that something like indifference has come to be felt over this sort of news.

It is declared, however, that behind the newspaper reports there are now solid facts. These may be summed up in the sentence that Austria was never before so seriously affected by her conditions. The situation, therefore, should be watched closely. It may develop quickly, or it may not develop at all. To use the words uttered by a statesman who should be in a position to gauge the matter, "Anything may happen, or nothing may happen." That sounds like a platitude, but coming from the source it does, it has great weight.

The alarming state of the food situation in Vienna is described in a despatch to the Berlin Tageblatt from its Vienna correspondent, who says:

The daily rations per head are fixed at approximately three ounces of bread and four substitutes, one ounce of meat, less than a quarter ounce of fat, two and a half ounces of potatoes, three-quarters of an ounce of jam, and a quarter of an ounce of war coffee, making the total daily allowance seven and three-quarters ounces. These rations may be supplemented by recourse to secret channels and by the payment of exorbitant prices, the correspondent declares. For example, flour can be secured by paying 100 shillings a ton, or \$5 a pound; meat at from \$5.75 to \$7, and horseflesh at \$3.50 a pound. Meals at the middle-class restaurants cost \$3.50.

Facts About the Moon.

The apparent size and brightness of the moon depends upon its nearness to the earth, and the biggest and brightest full moon we have enjoyed this century was that of January, 1912, which came as near to the earth as any moon can ever come—about 231,520 miles. The next full moon to rival that of January, 1912, will not occur until 1930.

The greatest distance the moon can ever recede from the earth is 252,330 miles; when, of course, she appears smaller and dimmer.

The phases of the moon, since she shines by reflected light, depends upon the continually changing position with regard to the earth. It is because of this that the horns of the crescent moon in its first quarter always point to the left, while in the last quarter the position is reversed, the horns then pointing to the right.

She always turns the same face to us so that what the other side looks like we do not know. The probability is, however, that it does not differ materially in appearance from the one we are acquainted with, for the moon is a cold, dead world, a huge mass of burnt out slag.

Being destitute of either water or air it is, of course, quite incapable of sustaining any sort of animal or vegetable life.

The so-called "man in the moon" is really a group of extinct volcanoes, some of them more than twenty thousand feet high.

The moon exerts comparatively little direct influence upon our earth, except insofar as regards the tides; which are due almost entirely to its attraction. Its reflected heat is almost negligible, being somewhere about 185,000 times less than that of the sun; while the light it appears to be reflecting is the sun's light, as 1 to 678,000.—Suffolk Gazette.

Self-Imposed Exile.

Germany's plans for a "peaceful penetration" in Roumania have gone ahead very rapidly since the signing of the treaty of peace. According to advices from an authoritative source in Roumania, the resumption of railway traffic with the districts occupied by the Central Powers was followed by a great influx of German merchants, politicians and intriguers. Within a few weeks the pushing and overbearing Germans had become so much in evidence in Jassy that the Royal Family, including the King and Queen, and the Crown Prince, felt compelled to leave the city. The Royal Family is now living in what amounts to self-imposed exile in the remote frontier village of Bileaz. Here, in the depths of the Carpathian forests, the Royal Family is living in an old hunting lodge of King Ferdinand's.

"Pushing" Whale Meat.

A group of retail grocers in Vancouver, B.C., recently conducted a campaign of advertising to educate the public to the desirability of using whale meat.

The marriage was solemnized in Smith's Falls by Rev. Father Kelly, of James V. Markey, Oshawa, nee Paulson, of the late Mrs. and Mrs. John Markey, Brockville, and Miss Mary Lucy, daughter of Mr. and Mrs. Fred Murray, Smith's Falls.

MANUFACTURE OF CIDER

Winter Rhubarb Can be Produced Cheaply and Conveniently.

Turnips Grown on Dairy Farm Best Fed to Dry Cows, Young Stock and Pigs.

(Contributed by Ontario Department of Agriculture, Toronto.)

SWEET cider is unfettered apple juice, and hard cider is fermented apple juice. To get the juice the apples are either crushed or ground in a cider mill and the juice expressed from the pulp.

The fermentation of apple juice, or any other fruit juice, is brought about by the development in it of yeast. Yeast cells are microscopic plants invisible to the naked eye and are always present on the surface of fruit. When the fruit is crushed to get the juice many of these yeast cells get into the juice and if these are not destroyed they will induce fermentation.

Consequently, in the manufacture of sweet cider the most serious danger is that yeast cells that are present and prevent others from getting in. The sure way of doing this is to pasteurize the juice immediately after it is obtained from the fruit and store away in well-sealed containers. In the case of hard cider the juice is pasteurized for ten minutes and then filling into containers that have been scalded and can be tightly corked. Care should be taken not to let the temperature get above 170 F. during pasteurization or the character of the juice is injured. The juice is then stored away at a low temperature to allow it to clear.

Hard cider is produced by allowing the fresh apple juice to ferment in the cask. The fermentation is naturally induced by the activities of the yeast cells that get into the juice from the surface of the apples. As, however, there are various kinds of yeast cells, and also many mold spores liable to be on the fruit which may injure the quality of the cider, spoiling the flavor, it is a good plan to control the fermentation either by first pasteurizing the juice and then adding a good yeast or simply by adding a good yeast to the raw juice as soon as obtained from the apples.

—Prof. D. H. Jones, O. A. College, Guelph.

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How Winter Rhubarb is Produced.

The production of rhubarb in winter has become of considerable value among gardeners. It is easy to do if certain methods are followed. If one is making a permanent business of rhubarb forcing, it is necessary, each year, to set out a new bed as plants once forced are of no further value. In the spring large root sections are dug, split in one bud sections and replanted in rich moist ground. During the growing season they are kept cultivated and free from weeds. In the fall they are covered with manure. Next spring a second bed is planted as before. That fall a large part of the first bed is taken up leaving sufficient to rest another bed the next spring. The roots are taken up the last thing in the fall before the hard, freezing-weather comes and are placed in piles in a shed where they can easily be kept at during the winter, but will remain frozen. About Dec. 1st take in a sufficient number of roots, place these bud side up on the floor of a warm cellar—about 68 to 70 degrees—and cover with an inch of sand. Be sure to fill in all interspaces. Keep this sand moist. About a week later the buds will begin to swell, and in from four to six weeks, depending upon the heat of the room, the cooler the slower growth starts—you should have rhubarb ready for market. After these roots are exhausted throw them away and put in more. If a constant supply is required make a new bed every two or three weeks during the winter. Be sure to keep all lights dimmed. Put burlap or brown paper over the windows to get the bright pink color so much desired.—A. H. MacLennan, B.S.A., Ontario Vegetable Specialist.

Should Cows Be Fed Turnips?

This is an old question about which considerable difference of opinion exists. If my reader is Scotch, he or she will likely answer the question by saying, "Yes," as Scotchmen, turnips, and good farming are three things usually found together on farms in Ontario in winter. It was a time when butter buyers were not so particular about the flavor of butter as they are at present. It is common to hear women purchasers on city markets, say to farm butter-makers, "Your butter is turnipy," which is sufficient to cause loss of sale. Creamery men object very strongly to "turnipy cream." While it is doubtless true that some careful feeders are able to feed quite large quantities of turnips to cows giving milk, without causing any serious trouble, there is always danger, which can best be avoided by not feeding these to milking cows, if they are grown on the dairy farm they are best fed to dry cows, fattening cattle, young stock, pigs, etc. However, if they are fed in the stable where cows are milking, and more especially where the root house opens into the stable at which the turnips are pulped in the stable or in a feed-room adjoining, the odor of the turnips fills the air, which is carried into the milk pail at the time of milking and thus the milk, cream, and butter become tainted from the stable air, even though the milk cows may not be fed any of the turnips.

The safest plan is not to grow turnips on a dairy farm. Grow mangels, or sugar beets, and corn for silage. These crops will give as good returns as turnips, are no more expensive to grow, and are much safer.

"Bakers' Biscuits" is a good motto on a dairy farm.—H. H. Dean, Ontario Agricultural College, Guelph.

Fred L. Washburn, Brockville, formerly a member in the James Stuart, Ont. plant, was painfully injured when a piece of the engine inflicted a gash on the ball of the eye. He left for Kingston Monday afternoon for treatment.

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