

BUY KINGSTON MADE PRODUCTS

SUCCEED WITH KINGSTON

KEEP OUR HOME FACTORIES BUSY

To Make Your House a Real Home... HARDWOOD FLOORING... BEAVER BRAND

THOS. G. BISHOP... ENGINEER AND MACHINIST... Brass and Iron Castings, Electric and Oxy-Acetylene Welding

5c. SMOKE PEEL... CIGAR 5c. MCGOWEN CIGAR CO.

GEO. A. BATEMAN... REAL ESTATE... Phone 256w. 150 Wellington.

BRITISH AMERICAN HOTEL... Special Sunday Dinner Served From 1 to 2.30. Price 75c.

Canada Cutlery Co., Limited... Manufacturers of POCKET AND PEN KNIVES

GARAGE GENERAL REPAIRS... E. B. EDWARDS... 246 1/2 Princess St. Phone 2248w.

M. R. McCOLL... PRESCRIPTION DRUGGIST... OUR MOTTO: "Higher Quality—Better Service"

P. C. LAWSON... KINGSTON'S LEADING FLORIST... WEDDING, BIRTHDAY AND FUNERAL DESIGNS

SAFES! FOR OFFICE AND HOME... J. R. C. DOBBS... 41 Clarence Street

D. S. COLLIER... Successor to Warwick Bros. MY VALET... CLEANING DYEING PRESSING REPAIRING VALET SERVICE

You Need To Have Good Health—Ask Your Grocer for CROTHERS' BREAD BISCUITS... A little BREAD works wonders.

THE MARRISON STUDIO... Portrait and Commercial PHOTOGRAPHERS... Phone 1818w. 92 Princess St.

Allen, the Auctioneer... Telephone 252. 232 Brock Street

PHONE 216 J. D. GODKIN & SON... LIVERY AND MOTOR BUS... Second-hand Cutters for sale

Jobbing Work Specialty F. H. HAMILTON... Plumbing and Steam Fitting, Hot Water Heating

TELGEMANN SCHOOL OF MUSIC... 216 Frontenac. Phone 1235J.

Quality and First Class Service Guaranteed REID'S DINING HALL... QUEEN'S UNIVERSITY TORONTO EXHIBITION GROUNDS

M. LAWSON... AUTO REPAIR EXPERT... ANY Type of BATTERY recharged, repaired or built to order.

You Must Have Bread Demand the Best... T. R. OARNOVSKY... The Baker... Tel. 111 668-670 Princess St.

PHONE 1307 PLACE YOUR ORDER NOW FOR THIS SEASON... OUR MOTTO: "PROMPT SERVICE"

GARAGE... STUDEBAKER SERVICE STATION OVERLAND SERVICE... Kingston Auto Sales Co. Ltd

Weber Pianos

Dominion Textile Company (Limited) MANUFACTURERS "PRUE COTTON" MONTREAL—TORONTO—WINNIPEG

THE MODERN BAKERY

What One Will See in a 1922 Model Breadmaking Plant.

Today even with rural districts we find that the old style home-made bread is found less and less often. There are too many chances to take with a batch of bread, too much labor for the housewife, and not a fine enough product resulting, to make the people retain the habit of baking bread when there are large bakeries ready to cater to them.

In the old way the housewife purchased her flour, butter or lard, yeast, or other ingredients, worked patiently with them, set away the first mixture to ferment and "work" it in the flour to make the large batter of dough, and then let that "rise" over night. Sometimes the kitchen stove would go out, atmospheric conditions would change, or some such disturbance in temperature or moisture would make a sour batter or one that had "proved" but poorly. The family nearly always had to eat it, sour or not, because batters were too costly to throw away. Add all this uncertainty to the additional cost of materials and the labor of the housewife and there is the price of home-made bread. That is why so many women have stopped baking.

Why should they, when they can obtain every morning, delivered to their doors, brown, white loaves, fresh from the oven and at about the same cost as the home-made article, when all is reckoned? No fuss, worry, or trouble of any kind is attendant upon using bakers' bread and the service is of the very best.

Naturally the next thing to do is to see that the bread is secured from the baker turning out the best product from the most modern and sanitary plant, and delivering it with the greatest promptitude.

The first thing you will see, when inspecting a modern bakery, is the method of unloading flour and other supplies. If it is up-to-date there will be a big elevator carrying the flour up to the dry storeroom on the second floor. The elevator just picks up bags as fast as they can be thrown of a truck, and, working on the endless chain system, conveys them up in follow-the-leader style, until they are dumped automatically at their destination and slide to their places on a chute. From this warehouse other chutes slides bags down to the bakery proper, as they are needed. Here one finds everything of the latest pattern. The flour is dumped into a sifter and blender, which removes every particle of dirt and chaff from it. Few bakeries think this expensive machine is worth while, but the man who is building up his business on genuine service to the public cannot be without it. Then the flour passes to the giant mixer, with its shining grooved inside surface and its two great kneading flanges. The majority of the smaller bakeries use the mixer with but one arm but the double action kneading flanges alone can do the mixing work thoroughly. The mixer will dump the batter thus made into great portable troughs, which pass on to the weighing and measuring machine. With each half-revolution, this machine turns out a piece of dough of the given weight, which may be regulated to the size wanted. A carrier belt conveys these lumps along, drops them on a kneader, which, with a queer eccentric movement, does that work which formerly the housewife did with her hands, pushing and patting and kneading and squeezing the dough into an even density.

Thence the balls of dough will go to the moulder to be shaped into loaves, placed in the drawers of the great revolving cupboard on wheels, and there left for some time to "prove," whence it will be put into pans and slid far back into the great baking oven. From the oven the loaves come out brown and enticing to be piled on movable racks and conveyed in the stock room nearby. The motor truck backs in, the loaded rack slides to it on its wheels, and the truck is loaded and away in the wink of an eye. There is a very short outline of the procedure in a modern bakery. Is there such a bakery in Kingston? Well, yes, there is one on Mack street, between Albert and Nelson, owned and operated by J. V. Doyle. The whole business is housed in large brick buildings, and \$12,000 worth of machinery was added last year alone, in order to keep abreast of the times. It is about the most complete bread baking plant in town. One motor truck for wholesale work and four other delivery wagons are kept going all day, supplying the customers of this factory. Bread alone is made, as there is not time for pastries or cakes. As Mr. Doyle says: "I make good bread by the most modern and sanitary methods, and I find the demand for it so great that I must constantly enlarge my business. Both day and night shifts operate, extensive additions and improvements have been made in recent months, and yet, here I am crowded again, so fast is the business growing."

THE KINGSTON SYMPHONY ORCHESTRA

Through the untiring efforts of Oscar F. Telgmann, orchestras have been giving symphonic and other works of the great masters for years past. The present symphony orchestra was made possible and formed through the able management and enthusiasm of the following officers: President, Prof. C. Gummer; vice-pres., J. W. Fraser; sec., B. J. Tierney; treasurer, O. V. Bartels; director, O. F. Telgmann. The members have always been carefully selected, many being musicians of high rank. The orchestra has been practising weekly during the winter season and the coming concert will testify to the wonderful progress made. Two symphonies and other lighter works are being prepared for the programme. In the past the members of the orchestra have always been covered with laurels, and at the same time their work has been of educational value to the public. Consequently the citizens should not be indifferent to a musical organization such as the Kingston Symphony orchestra.

TODAY'S INSPIRATION

We give thee thanks, O Lord! Not for the palaces that wealth has grown, Where earth is worshipped, duty dimly known, And pleasure leads her dance to the flowery way; But for the quiet homes where love is queen, And life is more than baubles, touched and seen, And old folks thank us, and dear children play; For these, O Lord, our thanks! —Robert Bridges.

Your Leather Goods Made in Kingston

When we take a look about us now and then, we are truly amazed at the number of articles for which we have daily use that are made right here in our own city. Some of the things we need something badly, want something a little different in certain line of goods, and send some out-of-town firm hundreds of miles away, taking a chance on getting the same or a better class of goods right here in Kingston, made up to suit our fancy. This applies to leather goods as well as anything else. Very often a man would like to purchase a handbag of special design for his wife, a pair of driving gauntlets, or some other article made of or finished in leather, and a tour of the local shops will not find just what he is looking for. The same man's wife may wish to give him gauntlets, or a leather collar box, or again a leather coat. Girl chums may find leather vanity bags suitable gifts, or beautiful satin-lined leather bags for general shopping or street use. All these articles and many others are manufactured in this city by M. Chubb & Company, 53 Beverley street. They have a stock of ready-made articles always on hand and will make leather goods of all descriptions to suit the tastes of the purchasers. Only the best leathers are used, in embossed, alligator and plain styles. This firm has given satisfaction in all its work here, which ranges from vanity cases to leather upholstery for automobiles and many people have been delighted with the service they have received. Statisticians say that the most applications for divorces come from women between the ages of twenty and twenty-five. The moral seems to be:—if you want a wife who'll stick, get one over thirty. Before they are married a look from her will make him tremble. The same thing applies after but the look and the tremble are much different. The world may be growing better, but you can't say as much for a lot of the people in it. People who go up in the air seldom give much thought to the coming down process. You can love a lot of people because you do not have to live with them. When two people find they do not suit each other a divorce suit does.

What Do You Know About Hardwood Floors?

There are a great many people who have hardwood floors, or are about to have hardwood floors in their houses, and yet there are very few people who know much about the installation and care of hardwood floors. The time to lay hardwood floors in new buildings is when all the other work has been completed. The surface will not then be ruined by workmen carrying in dirt and there will be less danger of your floors being ruined by dampness from green plaster. The underfloor should be bone dry lumber dressed to an even thickness and laid at an angle of forty-five degrees. A good oiled paper should be laid between this and the floor may be laid on the old floor if the old boards are securely nailed to the joist. The hardwood floor should then be laid at right angles, as far as possible. In reflooring ground floor rooms, a good oiled paper should be laid over the old floors to prevent moisture from the basement from affecting the hardwood. The width to use with a thickness of three-eighths of an inch is one and one-half or one and three-quarter inches, as this gives the best results. Clear—the best grade, calls for one clear face. No. 1—the second best, allows for a few sapboards and for the possibility of its being a little off color. It makes an excellent floor, however, when care is used in the laying. In new houses the Clear should be used on the whole first floor and the No. 1 on the upstairs. In old houses the No. 1 may be used throughout. In laying, use plenty of nails, putting in 12-16 every twelve to fifteen inches with 2 1-2 inch cut nails, one half inch or five-eighths of an inch every eight inches with 2 inch casing nails and three-eighths inches, every six to eight inches with 1 1-2 inch finishing nails. After you have your room floored, go over it with a cabinet scraper, working with the grain of the wood, never against it. Finish with No. 00 sand paper. Then clean off all dust and your floors are ready for finishing. These facts have been furnished by the Allan Lumber Company. Mr. Allan says that more and more people are commencing to use hardwood in their houses. A short time ago the company received a car-load of many assortments of fine hardwoods and will soon have to order more, so fast is it going. Prompt delivery and courteous treatment are part of the make-up of the Allan Lumber Company, which is perhaps another reason why the first car-load is so rapidly disappearing.

NEW YORK HAT CLEANING CO.

Hat Cleaning and Reblocking. The Latest Styles. Specialists in Ladies' Work. Y. LAMPLO, 208 Princess St. Phone 395. Give us a trial.

AN ATTRACTIVE 8 PER CENT INVESTMENT

With a Bonus of Fifty Per Cent. Common Stock in Geo. A. Palmer's Used Car & Salvage Co, Ltd. Write or call for particulars at the Company's Office, Queen and Bagot Sts. Telephone 410J.

ASK FOR MASOUD'S ICE CREAM ALWAYS THE SAME 238 Princess Street. Phone 986.

Your Cylinder Troubles Over Try the New Method R. M. CAMPBELL Grinding Shop Phone 1212J. Corner Queen-Wellington

CALL H. L. BRYANT For CARTAGE OF FREIGHT Phone 1753J

WM. J. VINCE PAINTER, PAPERHANGER AND HOUSE DECORATOR PHONE 907. 164 CLERGY ST.

VINEGARS BUY THE BEST SPIRIT—MALT—CIDER Wilson, Lytle, Badgerov Co., Ltd. Factory, Bagot St., Kingston, Ont.

DOMESTIC AND IMPORTED FRUITS Grape Fruit, Grapes, Oranges, Bananas, Fresh Vegetables M. AMODEO 240 Princess Street.

GEORGE NOBES Plumbing and Tinsmithing 17 Division Street Phone 986m.

Graham-Electric CONTRACTOR AND JOBBER HEATING PADS, ELECTRIC CURLING IRONS, ELECTRIC RANGES, IRONS, TOASTERS AND GRILLS. Phone 1944 426 PRINCESS STREET

M. CHUBB & CO. ALL FANCY LEATHER GOODS SHOPPING BAGS, DRIVING GLOVES, COLLAR BOXES, VANITY BAGS, PILLOWS WITH OIL PAINTING! Leather Waistcoats a Specialty

USE DOYLE'S BREAD Best Bread in Town Phone 1369

SMITH'S MEAT MARKET CHOICE WESTERN BEEF, COOKED MEATS 388 Princess St. Phone 799.

R. H. JONES Auto Tops Recovered Phone 152. 390 Princess St.

BAKER'S DAIRY PASTEURIZED MILK and CREAM 53 Victoria Street. Phone 2088.

Burke Electric Co., SUPPLIES AND FIXTURES CONTRACTING AND REPAIRING Phone, Day 428. 74 Princess St.

LATURNEY CARRIAGE WORKS Special Designed Business Waggon—Auto Bodies General Blacksmithing Phone 152. 390 Princess St.

THE KINGSTON ART STUDIO 84 Princess Street. Phone 2199w. KINGSTON, ONT.

USE WILMOT'S PURE MILK Telephone 2360 r. 14.

WHEN OTHERS FAIL TRY WARREN & WILLIAMS GARAGE REPAIRS ON ALL MAKES OF CARS 110 CLERGY STREET

"HANCOCK, THE DECORATOR" Cheapest place in town for Wall Paper 155 Bagot Street. Phone 1966

Williamsville and Vicinity The public of Williamsville and the district thereabouts are now in a position to get a share of fresh Vegetables and Fruits daily. Also Ice Cream, Soft Drinks and Confectionery. Phone or call at: J. H. JARVIS Corner Albert and Princess Streets. Phone 2373M

Soward Keeps Coal Coal Keeps Soward Branch Office: PHONE 155 McCall's Cigar Store

Only Pure Fruit Syrups Used CRYSTAL BOTTLING WORKS Phone 645. 473 Princess Street

EASTERN CANADA MAXOTIRE AND RUBBER CO. 284 Ontario St., Corner Queen St. PHONE 2050. A. NEAL, Manager. TIRES and TUBES Vulcanizing and Retreading

WILLIAMSVILLE DAIRY GIVE W. A. STEWART A Trial for Pure Milk. Phone 2198w. 689 Princess St.

THE SONG SHOP 216 PRINCESS ST. PHONE 979w. KINGSTON, ONT.

McGinnis & O'Connor Highway Engineers and Contractors

ATTWOOD & DINE 277 BAGOT STREET Vulcanizing, Tires, Tubes and Accessories Phone 902m.

Perfumery, Toilet Preparations Dr. Bell WONDER MEDICINE CO. 110 Clarence Street. Phone 514-564

O. AYKROYD & SON BUILDING CONTRACTORS Estimates Given on New and Repair Work. 21 MAIN STREET. PHONE 1670.

Battery and Ignition Work a Specialty. Telephone 1366. Storage Battery—Service Station Willard

BELMONT DINING ROOM Our Motto: "Service and Quality" A. TIERNEY, PROP. Late Steward of the Frontenac Club Phone 2272m. 65 BROCK STREET

Our Motto—Pay For What You Get Get What You Pay For KENDRICK'S GARAGE General Repair Shop

WILLARD STORAGE BATTERY 19 BROCK STREET Repairs all kinds of Magnets, Generators, Starters, Lighting Systems and Storage Batteries. —ALL WORK GUARANTEED—

Auto Painting J. A. FOX Phone 567. Shop on Third Floor, Blue Garages, Bagot and Queen Sts.

Remain in the work shop and see your work done Tel. 1888 373 Brook St.