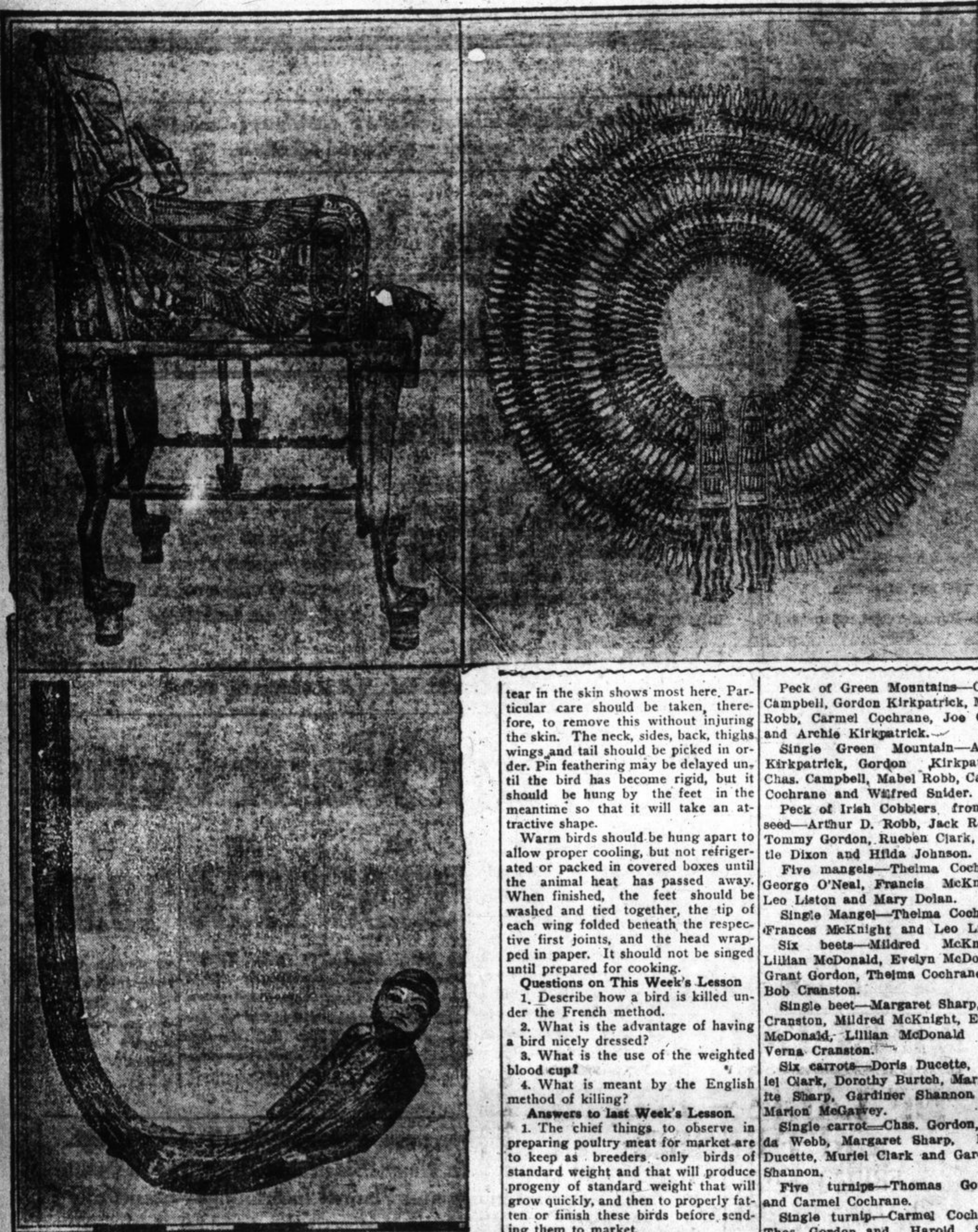


MORE BEAUTIFUL TREASURES FROM THE TOMB OF KING TUTANKHAMEN IN EGYPT



1—Side view of the King's Coronation Throne.
2—Faience polychrome collar which was attached to the shirts of the King. The illustration depicts the collar reconstructed in the exact order, pendants and beads. It was found in one of the caskets in the Tomb. The pendants represent flowers and floral petals and are of brilliant colors.
3—A ceremonial walking stick with carved handle ending in the figure of an Asiatic prisoner. It is made of gold and ivory and strangely resembles Charlie Chaplin, the turban on the head being like a bowler hat. The face is of carved ivory painted.

WEEKLY POULTRY LESSON

Under the Authoritative Direction of Prof. F. C. Eiford Dominion Poultry Husbandman

With Specialized Information Contributed by G. W. Miller Author of Coldbelt Poultry Course.

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KILLING POULTRY FOR MARKET

Dressed chickens were sold on the Toronto market last week at prices ranging all the way from 20c to 40c a pound. Appearance had a great deal to do with this variation. Birds whose development has been retarded through lack of feed, improper housing, overcrowding, or other causes cannot, of course, be made to look as well when offered for table meat as fatteners. A thin, scrawny-looking chicken can never be made to look first-class, but even it is more inviting when properly dressed. Killing and dressing chickens for market is very important.

There are two methods of killing that are usually followed. One is the English way of breaking the neck back of the first vertebrae, the blood being retained in the neck. The other, and better plan is the French method of cutting to bleed and sticking to kill. This is the method used in all the big killing plants, and permits of the dead bird being shown in the best possible condition.

The bird, having previously been starved for at least 24 hours in order to empty the crop and intestines of all food, should be hung by the feet from a cord attached to an overhead support of some kind, so that the head is about waist high. A very easy way of tying this cord is to fasten a small piece of wood to the end of the cord, and give the cord a single turn around the bird's shanks. This holds the bird securely without knots or loops.

In preparing to dispatch the bird, hold the back of its head firmly in the left hand, avoiding any pressure on the throat that will interfere with the

flow of blood. Straighten out the head so that the knife may be inserted readily into the throat through the mouth. Insert a thin-bladed knife and cut the blood vessels where the two main ones join, just back of the head. The cut should not be over half an inch in length. Immediately reverse the knife, and through the cleft in the upper part of the mouth shove it back into the rear section of the brain. Attach a blood can fitted on the inside with a hook, to the lower mandible. The hook passed through and the can catches the blood. If the can is weighted it will hold the body rigid, and prevent any blood spattering on the operator.

The piercing of the brain is done for two purposes. One is to so paralyze the bird as to render it unconscious, and the other is to cause the nerves controlling the feathers to relax so that they can be easily removed from the body. It is most important that the brain should be pierced at the right spot. There are three lobes in the brain, and it is the rear one that controls the feathers. When the knife has been inserted properly it is indicated by a convulsive squawk, followed by the involuntary fluttering of relaxation.

The wings should then be grasped by the left hand close to the body of the bird in order to steady it and prevent fluttering. As quickly as possible before the muscles set the feathers again, and while the bird is still running, the feathers are plucked carefully by inserting the fingers close to the body, closing the thumb over a few at a time, and pulling them out with a rolling motion backward. There is a ridge of feathers on either side of the keel bone which should be removed first. This section of the breast is the most tender of the whole body, and a

tear in the skin shows most here. Particular care should be taken, therefore, to remove this without injuring the skin. The neck, sides, back, thighs, wings and tail should be picked in order. Pin feathering may be delayed until the bird has become rigid, but it should be hung by the feet in the meantime so that it will take an attractive shape.

Warm birds should be hung apart to allow proper cooling, but not refrigerated or packed in covered boxes until the animal heat has passed away. When finished, the feet should be washed and tied together, the tip of each wing folded beneath the respective first joints, and the head wrapped in paper. It should not be singed until prepared for cooking.

Questions on This Week's Lesson
1. Describe how a bird is killed under the French method.
2. What is the advantage of having a bird nicely dressed?
3. What is the use of the weighted blood cup?
4. What is meant by the English method of killing?

Answers to last Week's Lesson
1. The chief things to observe in preparing poultry meat for market are to keep as breeders only birds of standard weight and that will produce progeny of standard weight that will grow quickly, and then to properly fatten or finish these birds before sending them to market.
2. Broilers may best be finished for market by pen or crate feeding for a week or ten days before being sent to market. They should be placed in a darkened place so as to keep them quiet and to soften their muscles, and feed only on easily digested food.
3. The different market classes of poultry meat are broilers, capons, roasters, soft roasters and old-fowl. Broilers and roasters are young males, the former 2-3 pounds or under and the latter over 3-5 pounds. Soft roasters are ready to lay pullets and fowls are hens that have been culled out of the laying pen.

THE RURAL SCHOOL FAIRS

List of the Prize Winners at the Show Held at Inverary.

The following is a list of the prize winners at the Rural School Fair held at Inverary, Sept. 13th. The names are given in order of prizes won.

- Four quarts of wheat—Robbie Greenlees.
- Sheaf of wheat—Robert Lyon, Charlie Gordon, Edward Snider, Wilfred Snider, Sarah Clark and Robbie Greenlees.
- Four quarts of oats—Donald Greenlees and Stanley O'Neal.
- Half bushel of oats—John Clark.
- Sheaf of oats—Wilfred Snider, John Clark and Norman Cochrane.
- Four quarts of barley—Stanley O'Neal.
- Half bushel of barley—Kenneth Dixon.
- Sheaf of barley—Stanley O'Neal and Edward Snider.
- Six ears of sweet corn—Edith Burch.
- Single ear of sweet corn—Gardiner Shannon.
- Six ears of field corn—Eugene Sands.
- Single ear of field corn—Eugene Sands.
- Sheaf of field corn—Eugene Sands, Donald Greenlees and Robert Lyon.
- Twelve Irish Cobbler Potatoes—Edward McGarvey, Laura Cranston, Herbert Lyon, Edward Snider, Louis Liston and John Corkey.
- Peck Irish Cobblers—Laura Cranston, Edward Snider, Louis Liston and Jack Roney.
- Single Irish Cobbler—Herbert Lyon, Edward Snider, Laura Cranston, Marion McGarvey, Walter Balls and Louis Liston.
- Twelve Green Mountain potatoes—Gordon Kirkpatrick, Archie Kirkpatrick, Joe Clark, Mabel Robb, Carmel Cochrane and Royden McGarvey.
- Peck of Green Mountains—Chas. Campbell, Gordon Kirkpatrick, Mabel Robb, Carmel Cochrane, Joe Clark and Archie Kirkpatrick.
- Single Green Mountain—Archie Kirkpatrick, Gordon Kirkpatrick, Chas. Campbell, Mabel Robb, Carmel Cochrane and Wilfred Snider.
- Peck of Irish Cobblers from old seed—Arthur D. Robb, Jack Roney, Tommy Gordon, Rueben Clark, Myrtle Dixon and Hilda Johnson.
- Five mangels—Thelma Cochrane, George O'Neal, Francis McKnight, Leo Liston and Mary Dolan.
- Single Mangel—Thelma Cochrane, Francis McKnight and Leo Liston.
- Six beets—Mildred McKnight, Lillian McDonald, Evelyn McDonald, Grant Gordon, Thelma Cochrane and Bob Cranston.
- Single beet—Margaret Sharp, Bob Cranston, Mildred McKnight, Evelyn McDonald, Lillian McDonald and Verna Cranston.
- Six carrots—Doris Ducette, Muriel Clark, Dorothy Burtch, Marguerite Sharp, Gardiner Shannon and Marion McGarvey.
- Single carrot—Chas. Gordon, Hilda Webb, Margaret Sharp, Doris Ducette, Muriel Clark and Gardiner Shannon.
- Five turnips—Thomas Gordon, and Carmel Cochrane.
- Single turnip—Carmel Cochrane, Thos. Gordon and Harold Shannon.
- Twelve Asters—Sarah Clark, Mabel Robb, Rose Cumpson, Wilhelmina Lake, Doris Ducette and Marjory Beckwith.
- Twelve Zinnias—Mary Corkey, Mary McGarvey, Wilhelmina Lake and Rose Cumpson.
- Twelve Calendulas—Doris Gordon.
- Table bouquet of mixed flowers—Doris Gordon, Margaret Arthur, Georgia Balls, Kathleen Dolan, Grant Gordon and Flora Clark.
- Potted house plant—Margaret Smith, Mary Dolan, Jessie Shannon, Margaret Lyon, Mamie Barrett and Georgia Balls.
- Two pullets and one cockerel—Flora Clark, Eugene Sands, Thos. Clarke, Lorna Shepherd, Leo Liston and Isabel Clark.
- Cockerel—Flora Clark, Isabel Clark, Eugene Sands, Ethel Hunt, Audrey Cochrane and Leo Liston.
- Pullet—Flora Clark, Leo Liston, Ethel Hunt, Elwood Gordon, Thos. Clarke and Isabel Clark.
- Cock and hen from home flock—Norman Cochrane, Lorne Shepherd, Robbie Greenlees, Flora Clark, Harold Shannon and Ralph Shepherd.
- Calf (dairy heifer)—Harold Barr, Elwood Gordon and Robert Greenlees.
- Lamb—D. J. Brady, Teresa Brady and Veronica Brady.
- Five winter apples—Edward McGarvey, Margaret Lyon, Rita McGarvey, Mary McGarvey, Herbert Lyon and Eugene Sands.
- Five fall apples—Marion McGarvey, Edward McGarvey, Eugene Sands, Francis McKnight, Hilda Johnston and Jim Pollard.
- Plain layer cake—Georgia Balls, Margaret Arthur, Thelma Cochrane, Freda Darling, Mary Corkey and Verna Cranston.
- Fancy cake—Carmel Cochrane, Thelma Cochrane and Rita McGarvey.
- Spanish bun—Audrey Cochrane and Verna Cochrane.
- Loaf white bread—Robert Lyon, Mary Corkey, Verna Cranston, Myrtle Dixon, Norman Cochrane and Rita McGarvey.
- One pound of home-made mixed candy—Margaret Arthur, Thelma Cochrane, Audrey Cochrane, Carmel Cochrane, Verna Cranston and Verna Cochrane.
- Loaf of nat. raisin or date bread—Margaret Arthur, Carmel Cochrane, Thelma Cochrane, Ethel Hunt, Myrtle Dixon and Agnes Snider.
- Darning bag—Veronica Brady, Audrey Cochrane, Margaret Lyon, and Julia Cranston.
- Knit scarf—Teresa Brady, Margaret Arthur, Audrey Cochrane, Rita

SALE OF SUITS SATURDAY

YOUNG MEN'S SUITS
In real smart models. Made from the finest English woollens.
\$29.95

MEN'S SUITS
In dark Grey and Brown Pencil Stripes—a real good Suit for everyday wear. All sizes.
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In Checks, Herringbones, Pencil Stripes, fancy Worsteds and Tweeds.
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In Navy Blue Serge, Irish Serge or unfinished Serge. All wool material, up-to-date styles. Priced from

\$9.95 to \$12.95
From 27 to 36.

YOUTHS' FIRST LONGS
All wool materials—smart styles, low prices.

\$14.95

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Three button conservative style. 100 per cent. all-wool guaranteed.

Very Special **\$16.95**

All sizes in stock.
MEN'S SUITS Steel Grey Serge
These Suits are well worth \$40 to-day—All - Wool English Worsteds Serge that will give excellent satisfaction.
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McGarvey, Mary Dolan and Carmel Cochrane.
Embroidered doiley, Thelma Cochrane, Loyala Brady and Kathleen Murphy.
Boat Jack, Eugene Sands, Norman Cochrane and Elwood Gordon.
Wall medicine cabinet, Robbie Greenlees.
Collection of farm grasses and forage plants, Loyala Brady.
Collection of three mounted specimens, Teresa Brady.
Collection of seeds, classified as to method of distribution, Teresa Brady, Loyala Brady and Borden Edwards.
Writing, "Cherries are Ripe," Vincent Henderson, Clifford Sands and Kathleen Dolan.
Writing, "My Shadow," Audrey Cochrane, Wilma Anglin, Clinton Lake, Robert Lyon, Mary Dolan and Gilbert Murphy.
Writing, "Song of the Great Dominion," Ruby Harris, Evelyn Langford, Laura Yatesman, Daisy Quinn, Marjory Beckwith and Mamie Barrett.
Writing, "Children's Song," Fern Chrissley, Norma Holder, Lillian McDonald, Dorothy Ennis, Louis Liston, and Doris Gordon.
Chalk or crayon drawing, Annie Yatesman, Mary Dolan, Robert Lyon, Julia Cranston, Audrey Cochrane, and Charlie Cranston.
Water color drawing, Thelma Cochrane, Verna Cranston, Fern Chrissley, Norman Cochrane, Lulu Tigh and Pearl Chrissley.
Essay, "My Favorite Story," Leo Liston, Fern Chrissley, Sarah Clark, Jennie Boal, Borden Edwards, E.T.A.O. Jennie Boal, Charlie Clark and Elwood Gordon.
Essay, "How We Spent Arbor Day in our School," Lulu Tigh, Elwood Gordon, Ethel Hunt, Jennie Boal, Borden Edwards and Margaret Arthur.
Five-minute address, Ethel Hunt.
Hitching and driving contest for boys, Gordon Kirkpatrick, Floyd Hallner, Charlie Campbell, Elwood Gordon and Norman Cochrane.
Nail driving contest for girls, Sarah Clark, Ethel Hunt and Alice Smith.
Boy winning highest number points, Eugene Sands.
Girl winning highest number points, Thelma Cochrane.
School parade, Keelerville School, Latimer School, Ida Hill School and Maple Hill School.
The silver cup has been won by Latimer School, S. S. No. 1, Storrington, which won the highest number



"WHAT ARE YOU WAITING FOR?"—From the London, England, Star.

of points at the rural school fair held at Inverary.

Declared An Automobile Sale.
London, Oct. 24.—The German palatinate has been declared an autonomous state, says a Central News despatch from Berlin. According to the proclamation, the palatinate binds itself to help secure the safety of France and agrees to assume its share of German reparations.

Nothing except what flows from the heart can render even external manners truly pleasing. They who cannot as they would, must do as they can.

Ottawa Physicians Charged With Furnishing Drugs

Ottawa, Oct. 24.—Following a thorough check-up by the narcotic division of the department of health of the excessive amount of drugs which, it is said, is being distributed in the capital, Dr. Gordon Booth, Dr. Robert Reddick and Dr. David Wallace, prominent physicians of this city, have been summoned to appear in police court on Friday to answer charges of furnishing drugs other than those required in the medical treatment of patients. Other Ottawa physicians may face similar charges.

"I Was Terribly Weak After Baby Was Born"

Mrs. H. McClure, Norwood, Ont., writes:
"After my baby was born, I was terribly weak and run down, with pains across my back. I had heard so much of Dr. Chase's Nerve Food that I decided to try it. Three boxes proved enough to make me quite strong and well again. I also used Dr. Chase's Ointment for a rash which broke out on the baby, and the rash disappeared completely in a short time."
DR. CHASE'S NERVE FOOD
50 Cents a box, all centers, or Edmanston, Bates & Co., Ltd., Toronto

