A SCARCITY OF HAY

Manicuring

ON THE LOCAL MARKET

FINANCIAL AND COMMERCIAL

Supply Not Sufficient to Meet

RIDGETOWN MAY GET **BIG NEW INDUSTRY**

fer With Council Re-

SCARCITI OF BAY
ON THE IOCAL MARKE

TO HEAD ACTIVE AND ACTIVE AND

foresters' Meet.

The Ancient Order of Foresters held a large gathering last evening in their Hall, East London, at which representatives from every court in the city were present. Bro. R. Whitton took the chair at 9 o'clock, and was congratulated by many members of the order on his appointment as district chief ranger. Excellent speeches were made by Bro. Ronald R. A. Emery, Alex, Woonton, Dr. Pingel, Walter Richards, past high chief ranger, J. Moyes, R. Moule, and others, All dwelt on some particular phases of fraternalism, and made good impressions.

TOKENS OF PEMPS.

MODES | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982 | 1982

INTERESTING CAREER OF KYRLE BELLEW

Canning Company Officials Con- Was Miner, Journalist, Explorer, Dramatist and Actor.

The London Advertiser **Ermaline**

Paper Bag Cookery

These Cooking Bags are now available by mail or at The London Advertiser Office in quantity and at cost, as: stated on coupon, which must be clipped out and presented or sent with order. A Paper Bag Cooking Coupon will be found in every issue of The London Advertiser as long as the bags are on sale.

Directions---How to Use Cooking Bags

1. Select one that "fits" the food intended to be cooked. 2. Grease slightly the inside of the bag, except in the ease of vegetables, or when water is to be added.

3. When the food has been prepared for the bag, place the same on the table, and lift the uppermost edge of the bag while you insert the contents.

4. Fold the mouth of the bag two or three times and fasten with a clip, or pins, or in any other way that will

secure as nearly as possible a hermetical closing. Should it ever happen that a bag leaks, simply transfer

it with contents undisturbed to another bag.

5. The oven, any kind of which will do, should be kept clean, and if properly heated, as with the old style of cooking, results should satisfactorily follow. Average oven heat, should be about 200 degrees, Fahr., and when the bag is put into the oven this heat should be reduced by about 30 degrees. In the case of ovens with solid shelves, a wire grid should be placed on the shelf with a space between and the bag with contents on the grid. Experience will soon teach the cook when the oven is hot enough without the use of a

6. The oven door will not require to be opened every now and then "to see how the roast is doing." The whole force of the heat is playing upon the bag and from within it cannot escape.

7. Exercise care in taking the bag out of the oven, and if gas is used the bag should be kept out of danger of contact with the flame.

A plate inserted under the bag will best remove it from 8. When taken out for use the bag should be ripped

open from the top and the fragments thrown away.

Time-table for Ermaline Bag Cockery:

		Allow
	-7 lbs	50 Minutes
rish-	3 lbs	30 Minutes
	1 lb	18 Minutes
	1/2 lb. or Filleted Fish	6 Minutes
	Beef, 18 lbs	21/4 Hours
Joint	" 9 lbs	11/4 Hours
	# 3 lbs	45 Minutes
	Veal, 15 to 18 lbs	234 Hours
	Veal, 7 lbs	11/2 Hours
	Pork, 15 lbs	21/2 Hours
- 4	Pork, 3 to 4 lbs	60 Minutes
	on—Leg, 8 lbs	11/2 Hours
Mutt	Leg, 3 lbs	50 Minutes
	Shoulder, 6 lbs	45 Minutes
	Shoulder, 3 lbs	40 Minutes
-	Loin	1 Hour 10 Minutes
-	Chops	
	Cutiets	5 Minutes
	ages	8 Minutes
Saus	n Rashers	6 Minutes
Bace	Slice Streaky Bacon	
Thin	try-Chicken-Large	40 Minutes
Pour	ng Chicken	
Youn	ng Chicken	25 Minutes
Sprit	Chicken	60 Minutes
Old	Chicken	
Duck	Duck	45 Minutes
Old	tey (Stuffed), 16 to 18 lbs	11/2 to 9 House
Turk	(ey (Not Stuffed)	1/2 Hours
Turk	(ey (Not Sturred)	1½ Hours
Goos	e (ordinary size)	1½ Hours
Geos	minutes should be allowed for q	unit and all binds of
	mall birds.	
Stew	-6 persons	40 Minutes
Vege	tables-Potatoes	30 Minutes
		OR to 30 Minutes

Sweet and Milk Pud-LONDON ADVERTISER ding (in dish inclosed in paper bag, allow 10 min-PAPER BAG utes less than any other COOKERY COUPON method. With vegetables This coupen, when presented by a subscriber of The Adver-tiser, entitles the holder to pura very little water put into the bag with them chase The London Advertiser Ermaline Cooking Jage, at the will enable them to cook following scale of prices:

in thei own steam. Potatoes merely need to be washed and placed in

CUT THIS COUPON OUT and send or present it

when ordering to

Medium eize . 5 .8 9 x 14 10 .15 25 .33 Large size ... 6 .10 14 x 18 10 .20 16 .30 Express parcels of larger lots will be sent collect.

PRICES:

Cost. at If to be Quantity, office, mailed.

Small size ... 5 ... 5 ... 6

7 x 8 10 .10 .12

25 .25 .28

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t ... 11/20 kets

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