

After January 1
we cannot obtain any Cereals in packages smaller than 20 lbs.

Better Purchase for Future Use:
Corn Flakes, Shredded Wheat, Rice Flakes, Quaker Oats, Cream of Wheat, Purify Oats.

H. J. Burton & Co.

H. O'NEILL
UP-TO-DATE MARKET



Dealer in Meats, Groceries, Provisions, Vegetables, Fruits, Etc.

ST. ANDREWS, N. B.

THE TOILET

SPONGES All Shapes and Sizes, Soft and Tough.
SOAPS THE FINEST OF EVERY DESCRIPTION.
BRUSHES Nail, Hair, Flesh and Tooth. All of the finest quality of material. Prices very low considering.

Preparations for the teeth, skin and hair. Everything for the Bath and Toilet.
We invite you to make this YOUR Drug Store.

ST. ANDREWS DRUG STORE
COCKBURN BROS., Props.
Cor. Water and King Streets

STICKNEY'S
Wedgwood Store
ESTABLISHED 1844

is showing a fine collection of Copeland Spode. A large variety in Aynley China. Complete line in Queen Mary China. Royal Corona plates, bowls, jugs, with the Kilites decoration.

G. HAROLD STICKNEY
DIRECT IMPORTER AND RETAILER

A.E. O'NEILL'S
FOR
MILLINERY
AND
FANCY GOODS
Water St. ST. ANDREWS

STINSON'S
CAFE AND BOWLING ALLEY
LUNCHES SERVED AT A MOMENT'S NOTICE
ICE CREAM
A Fresh Supply of Confectionery, Soft Drinks, Oranges, Grapes, Cigars and Tobacco always on hand.
IRA STINSON
ST. ANDREWS

Try a Beacon Adv.

UNDERDRAINAGE AT THE CENTRAL EXPERIMENTAL FARM

(Experimental Farms Note)
While the Central Experimental Farm was yet in its infancy the necessity for installing a system of underdrainage was realized. From year to year the system has been improved and extended until at the present time a very complete drainage scheme is in operation.
Soil conditions vary greatly. The surface soil ranges from sand to clay with all intervening types. Besides there are considerable areas of muck. The subsoil is of the same variable character and in many places the problem of combating quick or running sand is encountered. The contour of the land may be termed gently to abruptly rolling, inclined to form pockets or basins, and on the whole having little natural outlet.
Under these conditions, the problem of drainage was rather a difficult one entailing considerable thought and accurate work. Three main outlets are used, two located at the western and one at the eastern boundary. In explanation of the system it may be defined as a combination or modification of the herring-bone, gridiron and across-the-slope systems.
The first and described system is well suited to drain ponds or basins; the second or gridiron system is adapted to level land where the drainage required is fairly uniform; the across-the-slope system is best on side hills and slopes.
Clay tile were used throughout, varying in size from 3 to 10 inches. The smaller than three inch were considered too small in this instance and are not recommended for ordinary conditions.
Sand traps or silt basins are indispensable, furnishing clearance for the fine sand that enters the tile and which, if not provided for, would lodge in and clog such tile as are laid on somewhat less than a two-inch grade. These sand traps are of different sizes according to requirements. Some are six feet square while the majority are approximately four feet square, extending into the ground about two feet below the outlet tile, thus providing ample space for considerable deposits of sand and silt. The traps are enclosed by concrete walls six inches thick, flush with the surface of the ground and covered by concrete tops provided with manholes protected by gratings. They are located, as far as practicable, adjacent to roadways, fences or other suitable places to ensure the least possible obstruction in cultivated fields.
The depth and distance apart of the drains vary with soil conditions. In clay subsoil, the laterals are as close as forty feet. In lighter soils, the laterals are farther apart and often deeper in the ground, especially towards the outlets.
With regard to the maintenance of a drainage system the most important factor to observe is to practice systematic inspection of the whole and prompt repair of part or parts that require attention. This is essential for a low cost of maintenance and for an efficient system.
From the earliest time in the history of the farm the staple field crops grown have included ensilage corn, alfalfa, red clover, roots and cereals, which require thoroughly drained soils for best results. During this period the records show that corn has never been a failure, while alfalfa, red clover, and cereals have rarely suffered.
In recent years, especially in the season of 1916, the benefits of and necessity for underdrainage were very pronounced. In that memorable season 11.13 inches of rainfall were recorded at the Central Experimental Farm for the months of May and June, but even under these adverse conditions the following creditable yields of crops per acre were recorded: Ensilage corn 124 tons, Oats 44.4 bushels, Roots 104 tons and Hay 4.6 tons. Throughout the district, however, no such yields were obtained and with the exception of hay, farm crops were practically a failure.

N. B. FARMERS URGED TO GROW MORE WHEAT
The farmers of New Brunswick are urged to raise more wheat. E. A. Schofield has received the following telegram from W. R. Reek, deputy minister of agriculture, who is in Ottawa:—
Ottawa, Ont. Nov. 8, 1917.
E. A. Schofield, St. John, N.B.
Necessity for greater production of wheat very urgent. Situation becoming more serious. Every farmer in province should arrange to produce some wheat next year. Seed can be produced if frost has not reached province. Market for hay not promising. Advise some hay land for wheat. Acreage must be increased many times. Feeling here tense over gravity situation.
W. R. REEK.
Following receipt of this telegram Mr. Schofield has issued the following statement:—
INCREASED PRODUCTION
The provincial committee on increased production met recently with the agricultural department of the government at Fredericton and it was decided, in order to protect any possible shortage in seed grain or fertilizer for the farmers for the next season, that the department would purchase 15,000 bushels seed oats, 3,000 bushels seed wheat, 1,000 bushels seed buckwheat, 850 bushels seed barley, 1,500 tons 3-6-5 fertilizer.
All of the above will be available for spring or winter, through the agricultural societies and will be sold for cash.
In addition to this there is a special offer to the farmers of St. John county only of twenty-five bushels of seed wheat, through the Board of Trade, and possibly a second twenty-five bushels through the Rotary Club, that will be available free to the extent of two bushels to each farmer applying, as long as the stock lasts.
This wheat is offered absolutely free through these channels in order to help to possibly increase the production of this particular grain, as it is one that is specially called for by the food controller, and it is hoped that some of the farmers of this country will avail themselves of this offer, and make provisions for the breaking of a little extra land this fall, before it is too late—so that this county, at least, will make the necessary and called for increase.
Wheat, beef and bacon are imperatively required for the large increase that is to be demanded from Canada for overseas next season.
We would like to hear from any who can attempt even a small acreage of wheat next season.
Provincial Increased Production Committee.
E. A. SCHOFIELD, Chairman.

RURAL PLANNING AND DEVELOPMENT

A NEW REPORT ON PROBLEMS OF VITAL AND CURRENT INTEREST IN CANADA
The latest report of the Commission of Conservation deals with the important subject of rural districts and small towns in Canada. It has been prepared by Mr. Thomas Adams, Town Planning Adviser of the Commission, who has made a close study of the problems of rural development in this country during the past three years, following twenty-five years experience in farming, land surveying and town planning in other countries.
The report deals comprehensively with the social conditions and tendencies in rural areas and the prevailing systems of land settlement and development. It indicates the rural problems requiring solution in order to secure the proper development and economic use of land for purpose of efficiency, health, convenience, and amenity. The great injury which land development in Canada suffers, from speculation, neglect of public health, and want of expert business administration of land settlement, is considered. Incidentally, the problem of returned soldiers is dealt with, and the connection between land development and such questions as taxation, unemployment, and high cost of living is clearly shown.
Having regard to the need for more attention being given to production in Canada; to the extent to which production is impaired by speculation in land, by neglect of public health, and by haphazard systems of business administration of land settlement, it is considered that the skill and energy and of capital derived from production instead of borrowing; the problems dealt with in this report are of vital and current interest to the people of this country.
There are five appendices by competent authorities, and the concluding chapter gives an outline of proposals and makes general recommendations to cover the conditions as presented.

MONASTIR, THE MARTYRED CITY OF THE SERBIANS

Monastir, Serbia, October 7.—This martyred city of the Serbians, under continuous bombardment from the Bulgars batteries only two miles away, was visited for the first time to-day by a civilian, on orders issued by Gen. Grossetti, commander-in-chief on the Monastir front of the Army of the Orient. It is seldom that a press dispatch goes from Serbia these days, for practically the whole country has been swept clean by the Austro-Bulgar hordes, and only this little corner in the southwest, between late November, is holding out against the terrific bombardment.
"It is worse than Verdun," said Lieut. Col. Dosse, of the staff, who was on Gen. Petain's staff at Verdun during the worst days of the battle.
Monastir lies in a cup-like hollow, and by reason of its being on Serbian soil it is the centre of the bitterest strife between Serbian and Bulgar. It is one of the last points abandoned by the Serbians in their retreat before the rush of the Austrians in 1915. The Bulgars held it last year through August. Then the new Serbian army, reorganized, gave their first attention to getting back this city. But their newness was against them and they were badly repulsed. But in October the Serbians got their revenge, making a mass attack with the French and Russian divisions.
This fight of Serbians against Bulgars was one of the bloodiest of the war. The Serb took the strategic key of Mount Kaimatchkalon, which to-day marks the burying place of 10,000 Bulgars. Monastir was again taken, but the Austro-Bulgars still held on for three miles north and west of the city. Gen. Grossetti cleared them from the northern hills in a brilliant attack last March, when the famous Hill 1,248 was taken. But they came to-day raining down their shells on the old Serbian town. It used to have 50,000 population; now it has 5,000 living in cellars.
CITY A MASS OF RUINS
Entering the city, by the street through the poor quarter, there were signs of life, despite the rumble of the guns. Little alleys ran along the street with jars of water on their heads, carrying fresh water to the people imprisoned in the cellars. All the shops were closed or abandoned. Many of the front walls were ripped up, and the abandoned stock scattered about down every third house was down—a mass of debris. Those between were askew, with a cornice or wing blown off, or the upper story torn out, or a huge round hole in front showing where a shot had cut through before exploding. A tumbled-down car showed several men at the tables. "They take chances," said Col. Dosse, "but when an explosion comes they scurry to the cellars."
The business section had lost all semblance to streets with houses. It was one long stretch of blackened heaps of debris, with a jagged wall or chimney sticking up here and there.
Besides the destruction, the killed, scattered through the past summer, runs into the hundreds. Shell-fire and falling walls have not been alone in running up the death list, for the Bulgars send a wave of apoplexying gas every time the wind is favorable.
The run from army headquarters to Monastir gave the opportunity of seeing the vast military preparation on this front. Almost every third house was down—four American ambulance cars also were passed bringing sick and wounded from the Monastir front.
The camp of equipment and engineering supplies stretches for four miles along the route, with the vast stores of munitions and stores, trench and railway material. Soldiers, prisoners, horses, mules, and camels were sending up great clouds of dust, and the near-by corn-fields had turned grey with the dust of this legion of workers who keep pushing the supplies up to the fighting front.
Everything of the Monastir front indicates that the Entente forces are here to stay. There is no evidence of withdrawal, and every evidence of holding what they already have and pushing further forward. Monastir itself has been freed of Bulgars, but the city is still under the fire of their guns, and the task still remains of clearing them from this outpost of the Serbs—the list they left and the first they recovered.—Staff Correspondence of Associated Press.

WORK OF THE EXPERIMENTAL FARMS

For the convenience of specialists, farmers, and others interested in the different lines of agriculture dealt with in the three-volume annual report of the Dominion Experimental Farm, the several subjects have been issued in separate pamphlet form. These include the reports of the Dominion Animal Husbandman, of the Dominion Cerealist, of the Dominion Horticulturist, of the Supervisor of Illustrations of the Dominion Apiarist and of the Dominion Tobacco Husbandman. Any of these reports can be had on application to the Publications Branch, Department of Agriculture at Ottawa.
Minard's Lintment Cures Dandruff.

SAVING FOR THE VICTORY LOAN

PERSONAL EXPENSE ACCOUNT WHICH CAN BE CUT DOWN
Every citizen is probably ready to accept the abstract principle that the practice of thrift and economy, with the object of accumulating the wherewithal for purchasing war bonds, is good for his country; but not all of us have applied that principle to our personal affairs to the extent that is desirable. It may not then be out of place briefly to outline practical methods of saving by which each one may get together some additional dollars or hundreds of dollars for the admirable purpose of lending to the Government. When the way is thus plainly charted, refusal to take it is more likely to involve us in trouble with our respective consciences.
The expenditure of individual income producers are mainly under the following heads: rent, board, or interest or mortgages; semi-capital outlay on such things as house furniture, pianos, victrolas, motor cars, etc.; wages paid to domestic or personal servants; provisions; amusements and the outlay on tobacco, beer and spirits; holidays or vacation. Probably if any of us sit down and analyze the personal expenditures as above classified, we should find a field for war loan savings under several of the heads. In view of the urgency of the Allies' need of funds, it is essential that every one overhaul the expense account with the object of saving every possible dollar for supporting our great cause. It has become bad form during the past three years to give ostentatious or expensive entertainments and social functions; and similarly, our amusements, recreations, holidaying, have taken on a sober aspect. A certain amount of expenditure in this time is necessary in order to sustain health and maintain productive capacity. It is for each one of us to say to his conscience that his outlay for such purposes cannot be further reduced without injury to health or impairment to energy. If we cannot say this, there is only one thing to do—and that is to apply the knife and divert the salvaged funds into the war loans. As regards the outlay on provisions and the expenditures on tobacco, beer, whiskey, wine, etc., we should have the courage to apply the same rule. In the cases of the poor and of people of moderate means, the high prices have already forced them to practice the severest economy in connection with their expenditures for provisions—but the well-to-do and the rich can, in some instances, do good service to their country and mankind through further regulation of the kind referred to. To get good results and to make healthy or satisfactory recoveries from the expense account, which will be available for war loan subscriptions, it is necessary to have the hearty cooperation of the female members of the family. In many households it is the case that the women are more enthusiastic savers than the men, and far more ready to cut out the expenditure on non-essentials; and in the households where they still spend money freely for things they could do without, it is probably because they do not realize the grave issues that are at stake, and the great importance of having every family conserve its monetary resources.
Self-denial in the matter of buying new furniture, pianos, autos, etc., if generally or universally practised, would give the Finance Minister many additional millions of dollars for carrying on the war. With respect to automobiles used for pleasure it is not only the capital expenditure that is lost the national expenditure, but also the cost of operating or running the cars. For example, if a well-to-do citizen enters into an agreement with his conscience, that owing to the war he will postpone for two years the purchase of a \$2,000 car, perhaps the loyal obedience by him of this agreement would set free \$3,500 in two years or two the purchase of new furniture or other items not absolutely necessary. A careful analysis in each individual case of the several subdivisions of personal expenditures, if undertaken in the right spirit by a million Canadian families, might lead to the provision of an extra \$100,000,000 in the course of a year for war purposes.
"When I first saw you I couldn't believe it possible that you were the mother of such a handsome daughter—no—I didn't mean that, of course." "No, of course not. You mean you didn't think it possible for such a handsome girl as my daughter is to have such a mother as I am."—Life.

DO YOUR PART! BUY A VICTORY BOND!

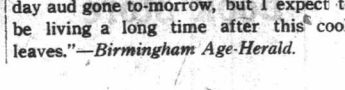
Your Part In The War
Every one must play some part in the war
What Part Are You Playing?
If you can't get in the firing line of battle, get in the firing line of finance—help the nation win—Buy a Victory Bond! Every bond bought is just so much ammunition in this war for Liberty and Democracy. Every bond bought brings victory nearer. Every bond bought makes peace sooner and surer.
Do Your Part! Buy a Victory Bond!

BOVRIL

The Great Body Builder
Cook the potatoes.
Save Beef and Bacon by other substitutes.
FISH CHOW.
Any baked or boiled fish used.
Recipe—2 cups potato, 1 cup onion, 1 cup fish.
The method is as follows:
Cook the potatoes, separately and drain. Put the fish, pot, the white sauce, re-heat.
WHITE SAUCE—2 2 tablespoons butter, 1 frying pan and cook for not allow to brown. Add and stir until perfectly with one half teaspoon eighth teaspoon pepper.
Ways of Wheat saving a flour helps; eat more BROWN BREAD.
Recipe—1 Graham Flour, 1 cup white flour, 1 cup Molasses, 1 cup Sweet milk, 1 cup soda, 1/2 tea salt, 1/2 tea.
Sift the flour, salt and the molasses into the well greased moulds; three hours.
Friday
Save Beef and Bacon by Macaroni and Macaroni in BO.
MACARONI in BO.
Cook macaroni in salted water for twenty minutes. Drain it cold water. Put a little Sprinkle with grated well, and bake in a dish. Pour the white sauce over all with buttered crumbs crumbs are brown.
MACARONI CHEESE
Prepare as for macaroni, but use tomato sauce. Prepare as for tomato juice instead of sauce.
Save Bread and Flour like Corn and Bran.
Try Johnson's
Cornmeal, 1 cup. Sugar, 1 cup. Sugar, 1/2 cup. Sour milk, 1/2 cup. Molasses, 1/2.
Mix and sift the dry, and gradually add the well, and bake in a dish in a moderate oven.
(Recipes by Domestic Food Controller)
NEW RECIPE
Lecturing at the Royal Health Mr. Josiah G. he had learnt from a whom he had once an admirable recipe for cheese. It was this: "milk on the fire; mean juice of a lemon or two give it a stir. In three will separate from the tents into a piece of m up for an hour."
Dr. Oldfield declared thousands of miles on London.
—The Times, London.

We Keep the Quality Up

It is one thing to make flour that is occasionally good.
It is quite another thing to make flour that is ALWAYS good.
PURITY FLOUR
Never disappoints. Whether you buy one barrel or a hundred the quality is ALWAYS the same and makes
More Bread and Better Bread—and Better Pastry, too.



EVERY CRUSHER

If you have at the entire hint of bitter the small, every grains of Red Rose entirely free dust. You coffee flavor Red Rose quality that to clear it. as Red Rose of the pot by a fragrance, and your he the class, is
Red Co

SAVING SUBS

CANADIAN FOOD SUGGESTIONS OF DISHES
Tuesday
Save Beef and Bacon by other substitutes.
FISH CHOW.
Any baked or boiled fish used.
Recipe—2 cups potato, 1 cup onion, 1 cup fish.
The method is as follows:
Cook the potatoes, separately and drain. Put the fish, pot, the white sauce, re-heat.
WHITE SAUCE—2 2 tablespoons butter, 1 frying pan and cook for not allow to brown. Add and stir until perfectly with one half teaspoon eighth teaspoon pepper.
Ways of Wheat saving a flour helps; eat more BROWN BREAD.
Recipe—1 Graham Flour, 1 cup white flour, 1 cup Molasses, 1 cup Sweet milk, 1 cup soda, 1/2 tea salt, 1/2 tea.
Sift the flour, salt and the molasses into the well greased moulds; three hours.
Friday
Save Beef and Bacon by Macaroni and Macaroni in BO.
MACARONI in BO.
Cook macaroni in salted water for twenty minutes. Drain it cold water. Put a little Sprinkle with grated well, and bake in a dish. Pour the white sauce over all with buttered crumbs crumbs are brown.
MACARONI CHEESE
Prepare as for macaroni, but use tomato sauce. Prepare as for tomato juice instead of sauce.
Save Bread and Flour like Corn and Bran.
Try Johnson's
Cornmeal, 1 cup. Sugar, 1 cup. Sugar, 1/2 cup. Sour milk, 1/2 cup. Molasses, 1/2.
Mix and sift the dry, and gradually add the well, and bake in a dish in a moderate oven.
(Recipes by Domestic Food Controller)
NEW RECIPE
Lecturing at the Royal Health Mr. Josiah G. he had learnt from a whom he had once an admirable recipe for cheese. It was this: "milk on the fire; mean juice of a lemon or two give it a stir. In three will separate from the tents into a piece of m up for an hour."
Dr. Oldfield declared thousands of miles on London.
—The Times, London.

EVERY CRUSHER

If you have at the entire hint of bitter the small, every grains of Red Rose entirely free dust. You coffee flavor Red Rose quality that to clear it. as Red Rose of the pot by a fragrance, and your he the class, is
Red Co

SAVING SUBS

CANADIAN FOOD SUGGESTIONS OF DISHES
Tuesday
Save Beef and Bacon by other substitutes.
FISH CHOW.
Any baked or boiled fish used.
Recipe—2 cups potato, 1 cup onion, 1 cup fish.
The method is as follows:
Cook the potatoes, separately and drain. Put the fish, pot, the white sauce, re-heat.
WHITE SAUCE—2 2 tablespoons butter, 1 frying pan and cook for not allow to brown. Add and stir until perfectly with one half teaspoon eighth teaspoon pepper.
Ways of Wheat saving a flour helps; eat more BROWN BREAD.
Recipe—1 Graham Flour, 1 cup white flour, 1 cup Molasses, 1 cup Sweet milk, 1 cup soda, 1/2 tea salt, 1/2 tea.
Sift the flour, salt and the molasses into the well greased moulds; three hours.
Friday
Save Beef and Bacon by Macaroni and Macaroni in BO.
MACARONI in BO.
Cook macaroni in salted water for twenty minutes. Drain it cold water. Put a little Sprinkle with grated well, and bake in a dish. Pour the white sauce over all with buttered crumbs crumbs are brown.
MACARONI CHEESE
Prepare as for macaroni, but use tomato sauce. Prepare as for tomato juice instead of sauce.
Save Bread and Flour like Corn and Bran.
Try Johnson's
Cornmeal, 1 cup. Sugar, 1 cup. Sugar, 1/2 cup. Sour milk, 1/2 cup. Molasses, 1/2.
Mix and sift the dry, and gradually add the well, and bake in a dish in a moderate oven.
(Recipes by Domestic Food Controller)
NEW RECIPE
Lecturing at the Royal Health Mr. Josiah G. he had learnt from a whom he had once an admirable recipe for cheese. It was this: "milk on the fire; mean juice of a lemon or two give it a stir. In three will separate from the tents into a piece of m up for an hour."
Dr. Oldfield declared thousands of miles on London.
—The Times, London.

EVERY CRUSHER

If you have at the entire hint of bitter the small, every grains of Red Rose entirely free dust. You coffee flavor Red Rose quality that to clear it. as Red Rose of the pot by a fragrance, and your he the class, is
Red Co

SAVING SUBS

CANADIAN FOOD SUGGESTIONS OF DISHES
Tuesday
Save Beef and Bacon by other substitutes.
FISH CHOW.
Any baked or boiled fish used.
Recipe—2 cups potato, 1 cup onion, 1 cup fish.
The method is as follows:
Cook the potatoes, separately and drain. Put the fish, pot, the white sauce, re-heat.
WHITE SAUCE—2 2 tablespoons butter, 1 frying pan and cook for not allow to brown. Add and stir until perfectly with one half teaspoon eighth teaspoon pepper.
Ways of Wheat saving a flour helps; eat more BROWN BREAD.
Recipe—1 Graham Flour, 1 cup white flour, 1 cup Molasses, 1 cup Sweet milk, 1 cup soda, 1/2 tea salt, 1/2 tea.
Sift the flour, salt and the molasses into the well greased moulds; three hours.
Friday
Save Beef and Bacon by Macaroni and Macaroni in BO.
MACARONI in BO.
Cook macaroni in salted water for twenty minutes. Drain it cold water. Put a little Sprinkle with grated well, and bake in a dish. Pour the white sauce over all with buttered crumbs crumbs are brown.
MACARONI CHEESE
Prepare as for macaroni, but use tomato sauce. Prepare as for tomato juice instead of sauce.
Save Bread and Flour like Corn and Bran.
Try Johnson's
Cornmeal, 1 cup. Sugar, 1 cup. Sugar, 1/2 cup. Sour milk, 1/2 cup. Molasses, 1/2.
Mix and sift the dry, and gradually add the well, and bake in a dish in a moderate oven.
(Recipes by Domestic Food Controller)
NEW RECIPE
Lecturing at the Royal Health Mr. Josiah G. he had learnt from a whom he had once an admirable recipe for cheese. It was this: "milk on the fire; mean juice of a lemon or two give it a stir. In three will separate from the tents into a piece of m up for an hour."
Dr. Oldfield declared thousands of miles on London.
—The Times, London.