

Don't Cough at Night

Don't let that irritating tickling in the throat keep you coughing most of the night. Don't let it annoy you during the day. Stop it—cure it completely with

NADRUCO
Syrup of Tar
with Cod Liver Oil Compound

Sold by all good Druggists

It breaks up the cold; heals the inflamed membranes of the throat; relieves, soothes, cures. It's wonderful how much better even a few doses will make you feel. Very pleasant to the taste; even children like it. Keep a bottle always in the house. None genuine except in a Red Package bearing the trademark Na-Dru-Co.

Manufactured by National Drug and Chemical Company of Canada, Limited



BEAUTY and durability, these are the combined points achieved in Mercury Fashioned Hosiery. Every Mercury Hose is form fitting, not stretched into shape. Designed with narrowed ankle, shapely full-fashioned calf, extra wide roomy top and without seams to mar comfort or appearance.

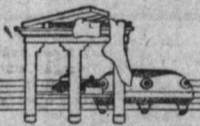
Materials and shades in the latest fashions—for all wear.

If your dealer does not handle Mercury lines, he will order for you.

MERCURY MILLS, LIMITED,
Hamilton, Canada

Makers of Underwear and Hosiery for Men, Women and Children.

Mercury
Hosiery



No Worry—No Trouble—No Waste

When pressed for time—when you must wait for your oven—when you cannot get the right temperature—these are the causes of your troubles on bake days when you use the wrong kind of baking powder.



EGG-O
Baking Powder

It does its work absolutely. Its double action makes it a never failing leavener, notwithstanding having to wait on your oven.

Always follow the directions—one level teaspoonful to one level cup of well sifted flour. By doing so, you use a quarter to a half less EGG-O, and get better results.

The Egg-O Baking Powder Co., Limited
Hamilton, Canada

ONLY TABLETS MARKED
"BAYER" ARE ASPIRIN

Not Aspirin at All without the "Bayer Cross"

Genuine Aspirin Prescribed by Physicians for Eighteen years



The name "Bayer" identifies the only genuine Aspirin—the Aspirin prescribed by physicians for over nineteen years and now made in Canada. Always buy an unbroken package of "Bayer Tablets of Aspirin" which contains proper directions for Colds, Headache, Toothache, Earache, Neuralgia, Lumbago, Rheumatism, Neuritis, Joint Pains, and Pain generally. Tin boxes of 12 tablets cost but a few cents. Larger "Bayer" packages. There is only one Aspirin—"Bayer"—You must say "Bayer". Aspirin is the trade mark (registered in Canada) of Bayer Manufacture of Monoclonal Aspirin. While it is well known that Aspirin means Bayer manufacture, to assist the public against imitations, the Tablets of Bayer Company will be stamped with their general trade mark, the "Bayer Cross".

MAKING CORN SILAGE

Fill the Silo So as to Avoid Silage Fermentation.

Much Depends Upon the Stage of Growth—The First Two Weeks in the Silo Largely Decides the Matter of Fermentation—The Use of Lactic Acid Recommended.

(Contributed by Ontario Department of Agriculture, Toronto.)

THE quality and preservation of silage is largely dependent upon the character of the fermentation which takes place mostly during the first ten days or two weeks after the corn is filled into the silo. In order to control the character of the fermentation so as to get the best results several factors have to be taken into consideration.

1st. The silo should be well constructed and have no air leaks. Whenever air penetrates it will cause rot in the silage.

2nd. The corn should be well developed with the cobs at least in the dough stage. If the corn is immature the resultant silage is liable to be too high in moisture, poor in consistency and sour. Its feeding value will be much less than that of mature corn.

3rd. In filling the silo the corn should be well scattered around and evenly packed. If steps are not taken to ensure this the heavier parts of the corn, such as the cobs and stalks, will be liable to settle in one place and the lighter leaves be blown around to the outer edges, thus causing the development of a hard core where the heavier pieces settle, and a soft, spongy, air-infiltrated area where the lighter pieces fall. Such a condition will ruin the fermentation and induce rot.

The fermentation commences practically as soon as the silage is in the silo, and will be good or bad according to the prevailing conditions as described above.

The fermentation is induced by plant enzymes, which are within the plant tissues, and various species of bacteria and yeasts which are present on the corn when it is filled in. These bacteria, yeasts and plant enzymes act on some of the starch and sugar that is present in the corn changing the starch first to sugar and then to acids, alcohol and carbon dioxide, and various other products of fermentation of somewhat minor significance.

The acids, more particularly the lactic acid thus produced, constitute the preservative substance ensuring good silage. It is desirable to get the maximum amount of lactic acid produced quickly with the minimum amount of alcohol and carbon dioxide as these two latter pass off as gas and thus mean loss of the sugar content as they, as well as the lactic acid, are made from the sugar.

Lactic acid bacteria are responsible for the production of the lactic acid and yeasts are mostly responsible for the production of the alcohol and much of the carbon dioxide. Lactic acid bacteria and yeasts as some undesirable kinds of bacteria and molds are usually present in considerable numbers on the corn at the time it is filled into the silo. The problem is to induce the lactic acid bacteria to get ahead of the other kinds of bacteria and yeasts that are present, as when lactic acid is produced it prevents the other kinds of bacteria and yeasts from developing, otherwise they would cause loss through undesirable type of fermentation.

The lactic acid bacteria which cause the desirable fermentation in silage are the same as those which cause the souring of milk. Consequently, if freshly well-soured milk, which will have millions of the lactic acid bacteria present, is scattered evenly over the cut corn from time to time in the silo as it is being filled, this will ensure the presence of an abundance of lactic acid bacteria ready to act right at once so that the requisite lactic acid will be rapidly produced.

During the fermentation the silage gradually settles and the air that was present in the mass gradually gets used up in the fermentation processes. If more air penetrates into the mass through defective silo walls it will enable various molds to grow and these use up the lactic acid and develop, thus causing the silage to rot.—Prof. D. H. Jones, O. A. C., Guelph.

When So Cut Open for the Silo. Corn cut when the grains have reached the glazed stage contain almost twice as much digestible matter as corn cut at tasseling time; corn cut at glazing time, therefore, is best for silage.

These statements, says Andrew Boss, vice-director of the Minnesota Experimental Station, are based on analyses made by chemists of the Dominion of Canada at Ottawa, which show that the corn from an average acre cut at the glazing period contains 7,368 pounds of digestible matter as against 4,229 pounds when the corn is cut at tasseling time.

"Samples of corn were analyzed," says Mr. Boss, "that had been taken at all stages from tasseling to milking, early milk and late milk, and glazing. These analyses show strongly in favor of allowing the corn to reach that stage of maturity when the kernels are well denting or glazed before it is cut. At that time the lower leaves are usually beginning to turn yellow. The figures show that while there is a larger amount of green corn on the acre when the corn is in the tasseling stage, the total amount of dry matter is not nearly so great then as when the corn has glazed."

"The dry matter per ton amounts to 285 pounds at the tasseling stage, 323 at the silking stage, 389 in the early milk, 444 at the late milk, and 523 pounds at the glazing stage."

The famous Lury Cave, in Page County, Va., under lies an area of about 100 acres and consists of many chambers, only a few of which have been thoroughly explored. There are several tiers of galleries the depth from the highest to the lowest about 200 feet.

Although Liberia was founded and colonized by Americans, the use of British money, weights and measures has always prevailed in the negro republic.

The New Twenty-year Capital Return Policy

(Issued by The Canada Life)

A Young Man and His Future



He takes his first step in business affairs, is examined by the doctor, and creates an estate of \$5,000.



He improves the shining hour and impresses upon an important person that he is in possession of an "estate."



His tendency to save and invest is noted by his employers.



He finds his savings of great assistance in buying a home.



And as time goes on he is enabled to enjoy many of the good things of life.

Absolutely guarantees the return at the end of twenty years of all annual deposits, with accumulated profits, after giving you insurance protection for twenty years.

Easily Understood:

1st. Deposits are made yearly. This is what you are saving, and at the end of 20 years the Canada Life guarantees the return of every dollar paid in.

2nd. Your life is insured from the day you make the first deposit,—for \$5,000, or whatever amount you decide.

3rd. Dividends are paid at stated intervals in addition to the return of all deposits at the end of 20 years.

4th. These dividends may be used to reduce the amount of your yearly deposits, or be allowed to accumulate at interest for 20 years.

5th. The cash value of Policy and Dividends represents a valuable asset, useful in business, and your "estate" is protected by the insurance.

6th. At the end of Twenty Years you can draw out all you have paid in, along with the accrued dividends—

---OF---

you can draw a Special Cash Guarantee, together with the Accumulated Dividends, making a substantial sum, and leave the \$5,000 Policy fully paid for and continuing to earn Dividends as long as you live—

---OF---

this Special Cash Guarantee may be applied to increase the amount of your policy to more than \$7500.

An Immediate Estate

The great advantage over any other form of investment is that a small percentage paid yearly creates immediately an estate of \$5,000, or more.

These active, progressive years of life in which you are earning the most money are the years in which premiums can be more easily met.

Do Not Pass This By

Canada Life

Local Representatives,
FRANK TUPHOLME, E. J. PAYSON
Suites, Merchants Bank Building,
Phone 1410 Kitchener

MAIL TODAY
CUT OFF
CANADA LIFE ASSURANCE COMPANY, Merchants Bank Bldg., Kitchener.
Dear Sir:—Without obligation on my part, you may send me particulars of your new Twenty-Year Capital Return Policy.
Name _____
Address _____
Born _____ Day of _____ 18__

LIGHT AND HEAVY SHOEMAKER WANTED

Also girls for Quarter Room. Experience not necessary for we are prepared to take beginners.

Very good wages paid while learning.

Apply

Merchants Rubber Factory.

BEWARE OF CHEAP IMITATIONS
There is only one

GENUINE "CANE MOLA"

Very heavy—100 per cent. Pure Sugar Cane Molasses. The best fattening, Milk Producing, Food Saving Feed Molasses on the market. Don't accept a substitute. We have a supply for immediate delivery.

EIDT, WEBER & CO.

The only authorized Local Distributors for

Cane Mola Company of Canada, Limited.

Montreal, Quebec.

MINARD'S "KING OF PAIN" LINIMENT

I was cured of terrible lumbago by
Minard's Liniment
—Rev. Wm. Brown.

I was cured of a bad case of parache by
Minard's Liniment
—Mr. S. Kaulbach.

I was cured of sensitive lungs by
Minard's Liniment
—Mrs. S. Masters

Manufactured by the
Minard's Liniment
Yarmouth, N.S.

\$3500

Buys solid brick house, 66 N. Albert St., hall, double parlor, dining room and kitchen, three bed rooms and two piece bath, dandy electric fixtures, gas, hot air furnace. Immediate possession.

A. K. Crossman,
Phone 155. Waterloo, Ont.