

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 case 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 thermometer.
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 the oven.
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 Cookery:

	Allow
Fish—7 lbs.	50 Minutes
" 3 lbs.	30 Minutes
" 1 lb.	18 Minutes
" 1/2 lb. or Filleted Fish	6 Minutes
Joints—Beef, 18 lbs.	2 1/2 Hours
" 9 lbs.	1 1/2 Hours
" 3 lbs.	45 Minutes
" Veal, 15 to 18 lbs.	2 3/4 Hours
" Veal, 7 lbs.	1 1/2 Hours
" Pork, 15 lbs.	2 1/2 Hours
" Pork, 3 to 4 lbs.	50 Minutes
Mutton—Leg, 8 lbs.	1 1/2 Hours
" Leg, 3 lbs.	50 Minutes
" Shoulder, 5 lbs.	45 Minutes
" Shoulder, 3 lbs.	40 Minutes
" Loin	1 Hour 10 Minutes
" Chops	12 Minutes
" Cutlets	5 Minutes
Sausages	8 Minutes
Bacon Rashers	6 Minutes
Thin Slice Straggy Bacon	5 Minutes
Poultry—Chicken—Large	40 Minutes
Young Chicken	40 Minutes
Spring Chicken	25 Minutes
Old Chicken	60 Minutes
Duck	35 Minutes
Old Duck	45 Minutes
Turkey (Stuffed), 16 to 18 lbs.	1 1/2 to 2 Hours
Turkey (Not Stuffed)	1 1/2 Hours
Goose (young one)	1 1/4 Hours
Goose (ordinary size)	1 1/2 Hours
Ten minutes should be allowed for quail and all kinds of small birds.	
Stew—5 persons	40 Minutes
Vegetables—Potatoes	30 Minutes
Peas	25 to 30 Minutes

Sweet and Milk Pudding (in dish inclosed in paper bag, allow 10 minutes less than any other method. With vegetables a very little water put into the bag with them will enable them to cook in their own steam. Potatoes merely need to be washed and placed in wet.

CUT THIS COUPON OUT and send or present it when ordering to

London Advertiser Company
London, Ontario.

LONDON ADVERTISER PAPER BAG COOKERY COUPON

This coupon, when presented by a subscriber of The Advertiser, entitles the holder to purchase The London Advertiser Ermaline Cooking Bags, at the following scale of prices:

Quantity	Cost at 1/2 to be office, mailed.
Small size	5 .50
7 x 8	10 .10
25	.25
Medium size	5 .80
9 x 14	10 .15
25	.33
Large size	5 .10
14 x 18	10 .20
25	.38

Express parcels of larger lots will be sent collect.

WHERE THE FARMER STANDS TO GAIN IN SELLING.

With the reciprocity agreement ratified all Canadian farm products, except wool, will be entitled to entry to the United States without payment of duty. The free list will include:
Cattle of all kinds.
Horses of all classes.
Sheep and swine.
Poultry, whether live or dead, and eggs.
All varieties of grain.
Beans.
Garden, field and grass seeds.
Flax seed.
Hay and straw.
Potatoes, turnips, onions, cabbage, and all other vegetables in their natural state.
Apples, pears, peaches, grapes, berries of all classes; all other edible fruits in their natural state, and honey.
Butter, cheese, milk and cream.

WHERE THE FARMER STANDS TO GAIN IN BUYING.

With reciprocity in operation Canadian farmers will be especially benefited in their buying, as well as in their selling. The duty on many articles, which farmers import from the United States, will be reduced.
The tax on wagons will be cut from 25 per cent to 22 1/2 per cent.
On plows, from 20 per cent to 15 per cent.
On tooth and disc harrows, from 20 per cent to 15 per cent.
On binders, from 17 1/2 per cent to 15 per cent.
On drills and planters, from 20 per cent to 15 per cent.
On mowers, from 17 1/2 per cent to 15 per cent.
On horse rakes, from 20 per cent to 15 per cent.
On cultivators, from 20 per cent to 15 per cent.
On threshing machines, from 20 per cent to 15 per cent.
On windstackers, baggers, etc., from 20 per cent to 15 per cent.
On hay loaders, 25 per cent to 20 per cent.
On potato diggers, 25 per cent to 20 per cent.
On roller or feed cutters, 25 per cent to 20 per cent.
On grain crushers, 25 per cent to 20 per cent.
On flaring mills, 25 per cent to 20 per cent.
On hay tedders, 25 per cent to 20 per cent.
On field rollers, 25 per cent to 20 per cent.
On bolls and gongs, 20 per cent to 17 1/2 per cent.

WHERE ALL CONSUMERS WILL GAIN.

If reciprocity is approved by the Canadian electorate all classes of consumers will derive more or less benefit from the reduction in the tariff on certain articles imported from the United States for general consumption. Included in the list of articles on which a reduction or abolition of duty is to take place are the following:
Oysters, from 10c per gallon to free list.
Canned lobsters, from 30c per cent to free list.
Salt in bags or barrels, 7 1/2c per 100 lbs. to free list.
Salt in bags or barrels, 7 1/2c per 100 lbs. to free list.
Bacon and hams, 2c per lb. to 1 1/4c.
Canned meats and poultry, 27 1/2c per cent to 20 per cent.
Lard, 2c per lb. to 1 1/4c.
Canned corn, beans, tomatoes and other vegetables, 1 1/4c per lb. to 1 1/2c.
Prepared cereal foods, 25 per cent to 17 1/2 per cent.
Biscuits, wafers and cakes, 27 1/2c per cent to 25 per cent.
Pickles, sauces and catsup, 25 per cent to 22 1/2 per cent.
Clocks and watches, 20 per cent to 27 1/2 per cent.
Cement, 12 1/2c per 100 lbs. to 11c.
Condensed milk, 3 1/2c per lb. to 3c.

MAN AT THE PORT ATTEMPTED SUICIDE

Jumps Off End of the Casino Pier—Says His Name is Kelley.

[Special to The Advertiser.]

Fort Stanley, Aug. 11.—Three of the best pickpockets, which has been operating in the village for the past few weeks, were rounded up yesterday. They had over \$200 on them when taken. This morning they were taken to St. Thomas to stand trial before Magistrates Hunt and Price.
Misses Irene and Margaret Simson of Invererie Heights entertained about seventy of their friends to a most enjoyable marshmallow roast on Wednesday evening.
Misses Katie and Marjorie Begg and Miss McIntosh, of Invererie Heights, have returned after spending the week in Lunenburg.
Mr. George C. Blackmore, of the United States Radiator Company, of Pittsburg, is spending his holidays with his family at Grove Cottage, Invererie Heights.
Mrs. J. H. Vreeland, of East Orange, New Jersey, is the guest of Mrs. Geo. C. Blackmore, of Invererie Heights.
Dr. Tiscen Pullen, of San Antonio, Texas, who is holidaying at Springbank Cottage, Erie Rest, entertained at a 6 o'clock tea on Wednesday.

ATTEMPTED SUICIDE

The tables were prettily decorated with golden glow. Among those present were the Misses Hazel Stewart, Nellie Patterson, Mildred Sutherland, Leah Thomas, and Beatrice Rowe, Dr. Ross Thomas, and Mr. Fenwarden.

Misses Blanche and Beatrice Rowe, of Erie Rest, entertained a number of their friends to an impromptu dance on Tuesday evening.

Mr. Neil Gray, of On-a-Way Cottage, Erie Rest, was the host of a most enjoyable bonfire and corn roast last night. The evening was spent in playing cards and telling stories around the fire.

Mrs. Wm. A. Martin and children, of London, are visiting Mrs. Frank McMillan, of Alexandra Cottage, Erie Rest.

Mr. Crocker and family, of St. Thomas, have taken Valley View Cottage, Erie Rest, for the balance of the season.

Mrs. Shedd, of Detroit, and Mrs. Glen, of London, spent yesterday with Miss Groves, of Michigan Cottage, Erie Rest.

Mrs. James Thompson and son Jimmie, and mother, of Hamilton, are registered at the White House, Hill Crest.

The steamer Forest City will run an excursion to Erieau next Monday on account of the Scotch picnic.

Mr. and Mrs. J. A. Nelles, of London, are registered at the White House, Hill Crest.

The tugs Enterprise and Dauntless

brought in Irishman from Port Bruce yesterday.

Miss Flossie and Mr. Peter Macpherson, of Cowal, spent Thursday with Mrs. James Eake at Locust Nook.

Mr. Samuel McKenzie, chief engineer of the tug Arthur Mac, fell into the harbor yesterday from the tug Charlie Jones. After he had gone down for the second time he was pulled out by Capt. Donald Graham and Mr. Fred Morgan. He was none the worse for his ducking.

A man giving his name as Kelley attempted to commit suicide yesterday afternoon by jumping into the lake from the end of the Casino dock. He was pulled out twice before he could be persuaded to give up his suicidal intentions. A night in the town hall cage made him realize that life was sweet after all.

NIobe COMMANDER RETAINS HIS SWORD

Deputy Minister Says Story From Halifax Is False.

Ottawa, Aug. 11.—Deputy Minister Desbarats issued a further statement this afternoon in which he characterized as false stories said to have emanated from Halifax, one to the effect that Commander Macdonald, of the Niobe, had surrendered his sword to Admiral Kingsmill, and the other that the officers of the Niobe had been to a ball in Yarmouth the night of the accident.

"If Commander Macdonald left his sword behind, it was because he found it inconvenient to carry it," said the deputy.

An inquiry into the incident is being conducted, but pending its outcome there will be no action taken against anyone.

"I have yet to receive evidence that any of the officers of the Niobe were to blame."

A "CURE" FOR BALDNESS

The above expression is one which is used frequently in connection with hair preparations. Just exactly what is meant by it in each instance is a question. Baldness is not a disease and hence does not permit of a cure. It is a result invariably to be traced to the dandruff germ and if the condition has become chronic, that is, if there is complete atrophy of the hair follicles, a "cure" is absolutely impossible.

Approaching baldness, seen in falling hair, may always be checked and if the hair follicles are not atrophied the hair may be induced again to grow.

This is accomplished by regular applications of Newbro's Herpicide which cleanses the scalp and kills the dandruff germ. The destruction of the germ does away with the accumulations of scurf skin and thus eliminates the most common enemy to beautiful hair.

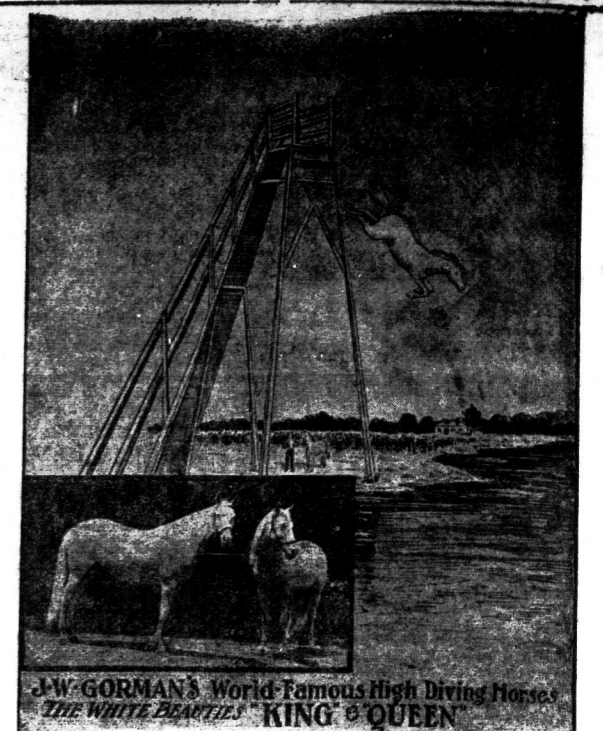
Soft, glossy, fluffy hair cannot grow on a scalp infested with dandruff any more than a delicate plant can grow in a ash heap. The scalp must be kept clean and free from dandruff.

The best remedy for doing this is Newbro's Herpicide which receives the highest endorsements from professional men, the stage and the best people everywhere.

Herpicide is sold and guaranteed in one dollar size bottles by all druggists. Applications obtained at all first-class barber shops, and hair dressing parlors.

Address The Herpicide Co., Dept. R., Detroit, Mich., inclosing 10c in postage or silver for sample and booklet.

Anderson & Nelles, 268 Dundas Street, and Callard & McLachlan, 390 Richmond Street, special agents.



The Port Stanley Transportation Companies, Hotels and Amusement Companies, have arranged to bring J. W. Gorman's famous high-diving horses to perform at Port Stanley during the week commencing Aug. 14. This is the most wonderful act that horses have ever been known to perform. King and Queen, two superb pure white animals, are brought to the foot of a long incline that runs upwards to a platform. With Chesterfieldian courtesy, King permits Queen to precede him. The handsome mare ascends the long incline without hesitation and with an air of ease that plainly shows no dislike for the task. For a second Queen stands at the top of the incline and looks about her. Then, while the startled spectators fairly hold their breath, the beautiful animal places her fore-feet on the little shelf below the platform, and lowering her stately head she springs outward and downward, diving 40 feet through the air into the water. As the mare strikes the surface of the water, a tree of glittering spray is thrown up and the crowd gazes with abated breath. In a moment the animal comes to the surface, shakes herself and swims unconcernedly around. King, known as the clown, has a little performance all his own. The diving chute is being erected near the elevator dock in the harbor, where thousands of people can view the act from the docks in the harbor, at 3:45 in the afternoon, and in the evening.

Good pianos are made in good factories.
The makers of the

NORDHEIMER PIANO

have been seventy-one years in the piano business, and their experience is shown by the perfection of their instruments.

Send for New Catalogue.

Nordheimer Piano & Music Company, Ltd.
F. E. WINDSOR, Local Manager, 188 Dundas Street.

Six Player Pianos

Left Over From Our July Player and Piano Club

We did not sell as many Player Pianos in July as we undertook to sell. But we are more than satisfied with the number we did sell, as we now have a great many A1 Player Pianos in London and vicinity advertising for us, and the good result we will receive from them is a foregone conclusion. We intend to sell the remaining six Player Pianos during August, at the July club rate, in addition to our regular day-to-day sales.

Regular Price \$600

CLUB PRICE \$475

TERMS: \$15.00 CASH

\$2.50 WEEKLY

Free bench, freight, dray and first tuning, 12 rolls of Player Music with privilege of exchanging rolls at any and all times free of any charge whatever.

NOTICE

All club members do buying and paying at our warehouses, and are in no way mixed up with any other club member. The idea of the club is to sell a large number of Player Pianos at one price, and that price to be the lowest the Williams Piano Company could possibly take for the instrument.

REBATES

By paying \$25.00 cash with order, an extra credit of \$2.50 will be given free.

\$ 50.00 CASH.....	CREDIT OF \$ 5.00 GIVEN
75.00 CASH.....	CREDIT OF 7.50 GIVEN
100.00 CASH.....	CREDIT OF 10.00 GIVEN
125.00 CASH.....	CREDIT OF 12.50 GIVEN
150.00 CASH.....	CREDIT OF 15.00 GIVEN
200.00 CASH.....	CREDIT OF 20.00 GIVEN
250.00 CASH.....	CREDIT OF 25.00 GIVEN
300.00 CASH.....	CREDIT OF 30.00 GIVEN
350.00 CASH.....	CREDIT OF 35.00 GIVEN
400.00 CASH.....	CREDIT OF 40.00 GIVEN
427.50 CASH.....	CREDIT OF 42.75 GIVEN

WILLIAMS

Piano Company

Limited

194 Dundas Street, London

Information for Club Members

- 1.—You have about three and one-half years to pay for instrument.
- 2.—There will be no interest on your contract.
- 3.—If a club member dies before the instrument is paid for we will give his or her family a receipt in full for the unpaid balance of account.
- 4.—The instrument will be delivered as soon as you join or later, if desired.
- 5.—Thirty days' free trial to make sure the Piano is satisfactory.

SATURDAY

CUTLER'S
ART GLASS

Green Swift
Limited

SWEETHEART
BAKING POWDER

CITY MILLS

HUNT BROS.

BRICK

RASINS

Salsol

E. LEONARD