

# Cravenette

Regd  
In the New Styles for Women and Children  
Cravenette (Regd) Shower-Costs are for everybody. It is to dry and comfortable days. They are shower-proof and porous.  
Cravenette is not a fabric, but a style by which the cloth is shower-proof.  
Dealer will show you the line "Cravenette" (Regd) waterproofed Coats in active styles, and in a variety of patterns.  
You can obtain the genuine "Cravenette" (Regd) showerproofed cloth by the yard and have garments made to your individual measure.  
The "Cravenette" (Regd) trademark is stamped on each of these showerproof coats, as shown below.  
Cravenette Co.  
1814, MONTREAL, P. Q.

## THE STANDARD

### Makes Unprecedented Offer to Its Lady Readers



We have just received the largest consignment of Embroidery Patterns ever brought to this city and they will be presented to the women readers of this paper, both city and country with our compliments.

## The Imperial Pattern Outfit

contains:

- 160 Latest Embroidery Designs
- 1 Booklet of Instructions
- 1 All-Metal Hoop

These new and wonderful Patterns can easily—almost magically—be transferred to any kind of material in a twinkling. The Patterns are made by a secret process, which does away with the old-fashioned perforated smudgy carbons, or hot iron—all you need to do is to moisten the Pattern, and the design is instantly transferred, and each Pattern will transfer from three to five times.

### Means Finer Clothes and Prettier Homes for Trifling Expense

160 new and beautiful designs to select from. Designs for shirt-waists, underwear, household linen. Designs for the girls and the baby. Everything you will ever need, also

### Full Course of Instructions All Yours for 6 Coupons and 70c

Each Pattern Worth 10 cents  
Retail Value Over \$10.00

The 6 Coupons will show you are a reader of this paper. The 70 cents is to cover the express, clerk hire, checking, handling and the overhead expense of getting the package from the factory to you.

### Prompt Action Will Save Disappointment

Coupon Printed Elsewhere Daily

Out-of-town readers will add 10 cents extra for postage and expense of mailing

## AGRICULTURE

### Butter Supply From British Dominions

(The Journal of Agriculture and Horticulture)

It is somewhat discouraging to have to record a serious reduction in the import of butter into the mother country from the British Dominions. The great increases made in the years ending June 30, 1910 and more notably 1911, when the highest export ever known was recorded, raised the expectation that the United Kingdom could rely upon a growing supply of butter from the outlying parts of the empire. The encouraging prospect then opened up has disappeared, and uncertainty as to these supplies being maintained in the future again prevails, notwithstanding the more favorable prospects for the coming year.

The past year bears witness to the fact that Canadian supplies of butter to the mother country, which began to reach England about the middle of the nineteenth century, have come to an end, and the only consoling circumstance in connection with this fact is that it is due to the prosperity of Canada and her increased consumption arising from the rapid growth of population. So recently as in the year ending June, 1906, Canada sent no less than 15,145 tons to this country. In 1911-12 she sent 2,977, but this was an unjustifiably large export, brought about by the extraordinarily high prices prevailing here in the autumn of 1911; and before the year closed Canada was compelled to import butter from Great Britain and from New Zealand, having over-exported her stocks, and not having enough to feed her own population.

#### British Dominion Cheese

Canada by reason of her generous policy towards settlers, succeeds in drawing an immense number of immigrants to her shores, and instead of sending her farm products to markets across the Atlantic, is rapidly establishing her markets at home. Already the demand for her butter exceeds the supply, and every year she is finding it more difficult to maintain her exports of cheese to the United Kingdom. The United States, which has long had similar experience in foodstuffs, or perhaps it would be more correct to say that the experience of the United States in the export of foodstuffs is being repeated in Canada.

Canada in 1904 exported to the United Kingdom 98,306 tons of cheese, but in 1912 she sent only 31,882 tons in ten years, or 32.4 per cent. During this period the decline has been greatest in the export of cheddar cheese, with only two slight checks. In 1904 Canadian cheese formed 72.4 per cent of our imports, in 1912 it was down to 56.5 per cent. The rate of shrinkage

apparently tends to increase, because the shipments from Montreal this year from the opening of the new season on May 1 to July 15, have been only 456,761 boxes, while for the same period in 1912, they were 632,798 boxes, and in 1911 693,955 boxes, thus showing a shortage of 5,930 tons or 26.6 per cent on 1912, and 8,471 tons or 24.1 per cent on 1911. The drought prevailing in the cheese districts of Canada is largely responsible for this serious reduction.

New Zealand appears to be setting down to the production and export of cheese in preference to that of butter. Ten years ago (1904) the export of butter was almost four times that of cheese, being 15,856 tons of butter, against 4,111 tons of cheese. In 1912 the export of cheese was considerably more than twice that of butter. During the intervening years the export of butter has remained almost stationary. In 1913 the export of cheese was 24,489 tons, being over seven times as much as in 1904. In 1904 New Zealand cheese formed 3 per cent of our total import. In 1913 this had risen to 25 per cent. There are no indications of any check to the continued increase of the export of New Zealand cheese, but many circumstances that point to a possibly more rapid advance.

#### Quality of Cheese

The general excellence in the quality of Canadian cheese and its freedom from any serious defect in manufacture, due to climatic influences, is now so well established that every year it becomes more difficult to suggest any improvement. During the year under review, however, owing to the extraordinarily wet weather, August, September and October cheese did not possess the usual good keeping qualities of previous years. The quality of the new season's make so far is excellent. The risk which at one time existed of damage in transit on the railways or in ocean steamers has been practically overcome, and only under most exceptional conditions does this now happen. During the past season no such occurrence was recorded.

In the case of New Zealand cheese the damage caused during transit from factory to the ocean steamer is undoubtedly increasing. Cheese injured by exposure to high temperature after it has been packed, is not so common as it was some years ago. The absence of proper refrigerating arrangements on the coast steamers, and at some of the ports whilst the cheese is awaiting shipment should be remedied immediately. Among other things which become conspicuous this year was the greater loss in weight, giving rise to many complaints. Another feature detrimental to value was the almost honeycomb texture which much of the cheese displayed.

The serious increase in poor, bad quality cheese in the case of New Zealand has been attributed by some to the excessive moisture left in the cheese. It must, however, be recorded that the ordinary cleaner, when her not available, by fixing a board so that the seed goes in at one end of the cylinder and drifts along to the other, while the straw is discharged with the concave close up to the cylinder teeth.

### The Production Of Clover Seed

(The Journal of Agriculture and Horticulture)

There are comparatively few farmers who are making a real business of growing clover seed. The majority who produce seed from time to time look upon the clover seed crop as a sort of present, it comes to them should the season prove favorable to the formation of seed. This is especially true of common red clover seed, production which either comes after clover is pastured until June 17th or after the first crop is mowed for hay. The land is either left to grow a second crop before the attempt is made to produce seed and is the richer for having grown it, because of the plant food gathering properties of the clover plant.

The clover seed producing area of Ontario, which is really the source of supply for local and much of the foreign demand, is that which lies south and west of a line drawn from Kingston to Georgian Bay. It is estimated that fully 150,000 bushels of clover seed are annually exported from this area. It is quite possible to get the seed of the right quality, judging from the reports of twenty-eight men who reported on seed growing in twenty-six counties. Their report summarized is as follows:—

During the 483 days they collectively spent at the farm, 1,899 farmers were visited, who had 15,996 acres in common red clover; 225 acres, Mammoth Red; 7,968 acres, Alsike, and 1,472 acres in Alfalfa, for the purpose of seed production. 184 of these lots

were reported clean or quite clean; 1,707 lots could be made clean; and only 112 that would not pay to clean.

Harvesting.—The harvesting method perhaps is to be trumped with an ordinary reaper. The mower, with a table attachment of some kind fastened to the cutting, is a popular method, and the mower followed later by a horse rake when the dew or rain is on the straw to prevent shelling. A recent device with a canvas elevator, which bunches the seed behind the mower and a reel to crowd the seed to the knife looks as though it would work well, when well dried out in the field, it may be housed. If it is so dry that the seed shells badly, a canvas cover over the holings in the wagon, and hauling in when the straw is a little tough will save seed.

Threshing.—This is done by clover hullers manufactured for the purpose, which, if run by a power engine, do good work even in the fall when occasionally it is threshed in the field on barns as the case may be. The best work is done when the weather is pretty frosty. Threshing is also done with the ordinary cleaner, when her not available, by fixing a board so that the seed goes in at one end of the cylinder and drifts along to the other, while the straw is discharged with the concave close up to the cylinder teeth.

Cleaning.—Cleaning may be done with any ordinary fanning mill, if properly adjusted and suitable sieves and screens are used, unless certain weed seeds are present, which will require special machinery and sieves to separate.

### Fire Blight Of Apple Trees

(The Journal of Agriculture and Horticulture)

There is a great deal of twig and branch blight of apple trees this year indicated by the browning of leaves and blackening of twigs. Not only the smaller branches may be affected, but also large limbs and, in some cases, even the trunks. The disease is caused by a bacterium and is very contagious. Usually the microbes is carried by insects to the flowers, where it multiplies rapidly, and the blossom is blackened and killed, or it may extend along under the bark, killing the twig, and often extending into the branches. Infection also takes place through tender shoots. For this reason, in orchards where the disease has gained a foothold, no pruning should be done to encourage rapid growth. The germs sometimes live through the winter in holdover canes and are the source of new infection.

There is but one method of eradicating the blight from an orchard, that is, cut it out, preferably in late summer or fall. The branches should always be cut some distance back from the diseased parts and after each limb is cut the pruning knife should be disinfected by dipping it into a solution of corrosive sublimate in the proportion of one part of the poison to one thousand parts of water.—E. C. Statham, University Farm, St. Paul, Minn.

### Work Of The Dominion Department Of Agriculture

(The Journal of Agriculture and Horticulture)

The report of the Minister of Agriculture for the year ending March 31, 1913, has been printed. It contains in concise and readable form a review of the work carried on by the Department of Agriculture throughout the year. It includes also the Orders

In Council that were passed affecting agriculture. The report is presented under five general heads as follows:—1. General remarks; 2.—Agriculture; 3.—Patents of Invention; 4.—Copyrights, Trade Marks, Industrial Designs, and Timber Marks; 5.—Public Health. There is also included an appendix having reference to Public Health, Exhibitions and the Seventh International Congress held at Rome against Tuberculosis.

Referring to the trade in dairy products it is pointed out that for the exported to the United Kingdom, but on the other hand more than six and one half million pounds were imported into Canada during the year. In the Seed Branch among other work almost nineteen thousand samples of farm seeds were tested for

## Here's A Flour! Madam



In which you can have perfect confidence. You can always be proud of the results of your baking if you use

## REGAL FLOUR

because with Regal, you have the right foundation for perfect bread and pastry—a better product because made of better material. YOU CAN PROVE THIS without risk by buying a barrel of "Regal" with the understanding that you will get your money back if the flour is unsatisfactory.

The St. Lawrence Flour Mills Co., Ltd. Montreal, Canada



## The Call of the Open

The call of the open is particularly alluring in Canada with its vast areas of wild woods, lakes and streams. To get the full joy of the outdoors, however, you must leave household care and business worry at home and take

## TRISCUIT

with you. A box of this crisp Shredded Whole Wheat wafer will supply all the strength-giving nutriment needed for a day's tramp in the woods or an excursion on land or sea. It is delicious when toasted and eaten with butter, soft cheese or marmalades. The maximum of nutriment in smallest bulk.

MADE IN CANADA  
A CANADIAN FOOD FOR CANADIANS  
The Canadian Shredded Wheat Company, Limited  
Niagara Falls, Ont.  
Toronto Office: 49 Wellington Street East

farmers and seed merchants.

The Live Stock Commissioner by means of public sales distributed upwards of 1300 breeding sheep, about one third of which were pure-bred rams. In the Record of Performance about one thousand cows have been entered for test. These represent stock from about 150 farms. Through the Experimental Farms system, which includes the Central Farm and fifteen Branch Farms and Stations an enormous amount of work has been done. The report not only gives one a general knowledge of its extent but brings to light many accomplishments for agriculture. In Saskatchewan, it is pointed out that the new spring wheat "Marquis" yielded at the rate of 81 bushels per acre. The still newer "Prelude" wheat which ripens much earlier than other good sorts was sent out for test during the coming winter. Many other useful points are recorded in the Minister's report copies of which are available to those who apply for it to the Publications Branch of the Department of Agriculture at Ottawa.

## PILES

Do not suffer another day with itching, bleeding, protruding Piles. No surgical operation required. Dr. Chase's Ointment will relieve you at once and as certainly cure you. See a box; all dealers or Edmondson, Bates & Co., Limited, Toronto. Sample box free if you mention this paper and enclose 10 stamp for postage.

## FITS CURED

Send for Free Book giving full particulars of Trench's Remedy. It is the world-famous cure for Epilepsy and Fits—Simple home treatment. 25 years' success. Testimonials from all parts of the world; over 1,000 in one year. TRENCH'S REMEDIES, LIMITED, 400 St. James' Chambers, Toronto.

## SANTAL MIDY

CATARRH and DISCHARGES Relieved in 24 Hours. Each Capsule bears the name MIDY.

## The Question of Quick and Easy Cleaning Narrows Down to This



## THE BLESSING OF MOTHERHOOD

Healthy Mothers and Children Make Happy Homes  
Motherhood is a woman's highest sphere. It is the fruition of her dearest and greatest desires; yet thousands of noble women through some defect have been denied this blessing. Many homes once childless there are children because of the fact that Dr. E. Pinkham's Vegetable Compound restores women normal, healthy and strong. It is evidenced by the following letters which are genuine and truthful:  
London, Ont.—"I wish to thank you for the benefit I received by taking your famous medicine, Lydia E. Pinkham's Vegetable Compound. Before my baby was born I was so ill I could not stand long or walk any distance. I had to lie down nearly all the time. After I took your medicine I felt like a new woman. I could work in morning till night and was happy well. I certainly think it relieves me at childbirth and recommend it to every woman who is pregnant. You may see this testimonial if you like. It may be some other woman."—Mrs. FRANK SMITH, 182 Adelaide St., London, Ont.  
Brooklyn, N.Y.—"I was ailing all the time and did not know what the matter was. I wanted a baby but my health did not permit it. I was nervous, my stomach ached and I was all run down. I heard that Lydia E. Pinkham's Vegetable Compound was good and took the medicine. I have now a beautiful baby and my Compound has helped me in every way."—Mrs. J. J. BROWN, 250 Humboldt St., Brooklyn, N.Y.