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MALLORYTOWN

Mallorytown, Sept. 19.—A very pleasant event took place on Tuesday evening, September 9, when about 30 ladies of the Women's Missionary Society of the Methodist Church motored to Lansdowne where they had been invited to meet the Woman's Missionary Society there. They assisted with a very interesting programme after which the Lansdowne ladies served refreshments and a very pleasant and profitable evening was spent.

INDECISION

Two visions lie before me—
An open road to roam—
A little patch of garden
About a little home.
And in my heart two forces
Are stirring every day—
One voice that urges "Wander!"
And one that whispers "Stay!"

And should I tramp the wide road
The high road or the low,
East where the gay sun rises,
Or west where it sets low,
My heart would miss the glory
Of perfumed trees and loam,
In grief for ties unbroken—
The little lure of home.

And should I never wander
Would ever stir the fret
Of longing for the wide road,
The trail I can't forget,
For in my heart two forces
Are stirring every day—
One voice that urges "Wander!"
And one that whispers "Stay!"

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LENGTHENING THE PERIOD OF USEFULNESS OF SIRE

(Experimental Farms Note).

It is a lamentable fact that many sires that have later proven to be valuable breeders have had a limited period of usefulness to their breed due to the fact that they were disposed of before their breeding ability became known. Early disposal is sometimes due to a disinclination to risk the insecurity to life and limb entailed in keeping aged breeding animals around, but more often is due to the gradual impotency, inadvisability of inbreeding and the lack of facilities for keeping two herd sires. Be the causes what they may, the fact remains that, in many cases, better use could be made of many of the outstanding sires in the country that met with slaughter while still in prime breeding condition.

With most classes of stock, proper care, comfortable quarters, plenty of exercise, and due caution on the part of the attendant reduce impotency in the animal and the risk of attendant being injured by aged sires to a minimum. Also in most classes of stock, the get of the sire mature sufficiently early to enable a fair estimate to be made, through the get, of the breeding ability of the sire before the latter has to be disposed of to avoid inbreeding. Such being the case, it would seem advisable for the breeder to study his breeding results closely and retain as long as he possibly can those sires that show outstanding merit.

Co-operation with neighbors or other breeders (where acreage and herd regulations will allow) in such a way that sires may be exchanged for a number of years and then be used again in the original herd is one method that could be resorted to on the part of the first owner of a tired and proven sire. Another method that should prove workable is for two parties conveniently situated who have valuable tried sires to exchange services for such of their own animals as are closely related to their own sires. Following out these suggestions would extend the usefulness of a bull, for instance, for the usual three or four years to seven or eight years.

The greatest possibilities, however, in extending the period of usefulness of proven sires are in getting the breeder to appreciate the value of these proven sires and to buy them whenever possible in preference to the untried young sire. Instances without number could be quoted where money has been lost and years of breeding have been wasted, so far as improvement of herds and flocks was concerned, through the use of untried sires that have proven misfits.

On the other hand, many good proven sires that have been offered for sale have gone to the slaughter house for want of a buyer. In the interests of the breed and the advancement of breeding generally, every owner of a tried and proven sire should, when he is through with him, endeavour to put him in the hands of someone who can make further use of him. Likewise, anyone looking for a new sire should see that the supply of tried and proven sires is exhausted before purchasing a young unproven one.

This system is followed as between the Central and branch Experimental Farms, and has given excellent results.—G. W. Muir, Animal Husbandman.

ALGONQUIN

Algonquin, Sept. 16—Miss G. Conlin spent the week-end at her home in Athens.

A harvest thanksgiving service will be held in the Methodist church on Sunday morning, September 21. Rev. W. R. Johnston, of Spencerville, chairman of the Brockville district, will preach at the different appointments.

Mr. and Mrs. Harold Dawson spent a few days in Ottawa attending the exhibition.

Mr. and Mrs. H. Latimer and children spent Sunday in Athens, guest of Mr. and Mrs. F. Johnston.

Mrs. M. Francis visited at the home of Mr. and Mrs. A. Wright, Herron's Corners, on Sunday.

Women and Home

NOT A HAPPY GROOM

Detroit, Sept. 22—"These modern women aren't what they're supposed to be," said John Morrow, 71 years old, sadly, as Judge Ernest P. Lajole handed him a decree of divorce from Lydia, twenty-nine years his senior. "No, I never shall marry again, if I live to be 1,000 years old."

John and Lydia were married last November after a courtship of only six weeks. They lived together only one week.

"When we were married I thought she loved me; but it was my property she loved," Morrow explained. "She immediately wanted me to sign it over to her. Women didn't used to be like that."

Morrow appeared many years younger than he is, which led the court to ask him if he would not say another marital venture, but he emphatically said no.

FOR AUTUMN WEDDINGS

It is often so difficult to judge quantities required to make a salad large enough to serve many people and the Women's Page has been asked to give a recipe for Chicken Salad which will serve a large gathering and which is slightly different from the regular Chicken Salad.

We think the following recipe which makes a quantity sufficient to serve 100 people will fill the bill and be of assistance to the enquiring ones.

14 large fowl (18 lbs.)
3 pounds veal.
12 bunches celery.
2 cans French peas.
2 cans pimientos (sweet red peppers).

1/2 peck apples.
Boil fowl and veal until meat leaves the bone. Let cool in stock and when cold cut in small pieces, but do not chop as this makes meat mushy.

Cut the celery in small pieces, and chop the apples rather fine but not too small as then the pieces lose distinct form and all run together. Cut pimientos in very small pieces, and mix all together with a boiled salad dressing. Season with sufficient salt and pepper.

This salad can be ruined by using too little salad dressing and by chopping and cutting the ingredients too small. Instead of being more delicious, chopping too fine makes for a soggy, heavy, mushy salad without distinctive flavors.

HOUSEHOLD HELPS

Corn Starch Sponge Cake

To make a corn starch sponge cake: Yolks of two eggs, half cup of sugar; cream well, adding five tablespoons of cold water, one quarter cup corn starch, one-half cup rice flour, two teaspoons baking powder; beat hard, then carefully whip and stir in the whites of two eggs; bake forty minutes in moderate oven.

Coultflower

To be able to dish a coultflower whole and unbroken is quite a feat. The surest way of accomplishing it is to boil it in a piece of cheese-cloth, which allows it to be lifted from the kettle without detriment to its appearance.

A Delicious Brown Bread

Pour a cup of boiling water on one-half cup of cornmeal. When cool add one-half cup of mashed potatoes and cooked oatmeal, teaspoonful of salt, one cup of sour milk, scant teaspoonful of soda dissolved in warm water, one-quarter cup of syrup, one-quarter cup of warm water. Mix well together and pour into a greased mould with fitted lid. Leave space for it to rise. When light place mould in kettle of boiling water and cook two hours, then place in hot oven for half an hour.

A.B.C. of Jelly-Making

Grapes, apples and quinces are the leading jelly-makers now in season. Acids and sugars in proper proportions and the presence of pectin are necessary to jellying, but you cannot "play safe" by being too lavish with jellying substances or a tough jelly of poor quality will result from your efforts to insure its firmness.

The first thing is to buy or pick the fruit a little under ripe for jelly-making. Peaches, strawberries, cherries have no pectin and it must be added if they are to be made into jelly. If fruit is over-ripe acid may be added in the form of lemon juice.

It is better to make a small quantity of jelly at one time as long cooking gives a dark gummy jelly.

Steps in Jelly-Making

1. Wash fruit quickly in colander, removing poor pieces.

2. Juicy fruits such as currants, grapes, and juicy berries need no water. Crush them slightly and put on the stove in their own juices.

3. Apples and quinces should be nearly covered with water. Plums and dry berries need a very little water to start the cooking.

4. Cook fruit slowly until it falls to pieces. Stir occasionally to prevent burning.

5. Pour fruit and juice into cheese-cloth jelly bag. Let the juice drip and do not squeeze the bag, or the juice may be clouded. A clean bowl or pail must be put to catch the juice.

6. Measure the juice and to each 2 cups of juice allow 1 1/2 to 2 cups sugar, according to the sweetness of the juice.

7. Heat sugar on a flat dish in oven with door open, stirring sugar occasionally.

8. Reheat strained juice to boiling point and boil gently from 5 to 20 minutes, according to the thickness and sweetness of it. Thin, sour juice, like that of some apples, requires 15 to 20 minutes.

9. Add heated sugar to boiling juice, stir well until sugar is dissolved, boil gently 1 to 3 minutes and skim carefully. The time varies with fruit and season. Three to five minutes is required with most fruits we have found by experience.

Directly the juice jells slightly as it drips from the stirring spoon it is ready to remove from the fire. Pour into clear glass jelly jars. Set in a cool place to harden. Stand jelly in a sunny window to harden and brighten it. Cover with melted paraffin and seal airtight.

Different Flavors

are obtained by addition of any special flavoring fruit or by mixtures of fruits.

A scented geranium leaf in the bottom of a jar of apple jelly gives it a distinct flavor.

If apples are lacking flavor, a few whole cloves may be added whilst apples are cooking or a few slices of lemon rind.

The wisest and best of all ages have agreed that our present life is a state of trial, not of enjoyment, and that we now suffer sorrow that we may hereafter be partakers of happiness.

THE FALL SILHOUETTE

Some Variations From Present Styles

A New York despatch in commenting upon the display of autumn and winter frocks says:

The fall silhouette is quite varied both in the imported and the domestic models. There are numerous models which continue in straight, narrow lines both in unbelted and narrow string belt styles. Skirts of these models are shorter and they are more scant than ever, if that can be possible. Other models follow the tunic lines, which are newer than the straight lined models.

Tunics are long—extending within four or five inches from the hem of the short underskirt. Sheath frocks which are split up one side to allow freedom of motion, are numerous among the imports. These are without belts or any suggestion of a waist line.

Among the frocks designed for the young girls are several high or normal waisted models, but these are made with the detached string belt so they may also be worn in loose-waisted manner. There is no great rush towards the use of the high waist line. At least it isn't evidenced among the new frocks which all show either the long waist line or follow the beltless idea. Some of the flappers are striving to introduce the high waist but few are slender enough to find it a becoming style, for in order to effectively wear a high waist line one must wear a corset of some description.

Fall Tunics

Tunics are one of the outstanding features of the fall season. They are used on frocks, suits and long coats and will undoubtedly be very popular. Frocks made on tunic design are varied. A few of them are cut with the circular hem effect, others are straight lined, and about two yards in width at the bottom. Still others are very narrow and are slit at the side seams. The underskirt is invariably quite scant.

Nearly all frocks for early fall wear are embroidery trimmed. Those

for later wear—velvets and cloth materials—are often fur-trimmed about the border of the tunic. Where embroidery is used it is in narrow band or applique effect rather than in extensive design.

Popular Materials

Among the popular materials are black satin, black crepe-de-chêne and flat crepes, faille silk, pique, tulle and various worsteds. Satin is perhaps the most popular material for early season wear. Black and white combination are still being used although these have been a bit overdone and do not appear as new as other combinations. Black embroidered in bronze is new and black and red is a favorite combination. Where bright color is combined with black there is liable to be a narrow gold braid connecting their joining.

Long Sleeves A Certainty

High necklines are shown on many frocks and long sleeves are a certainty. Sleeves may be tight-fitting or very full, pleated affairs of georgette gathered into a Gibson cuff at the wrist. The wide Gibson cuff is newer than the narrow wrist band where sleeves are full. A model which exemplifies the full sleeve idea is made of black satin with sleeves combining three colors of georgette, orchid, purple and majenta. These three tones of georgette are sewed together and elated in the finest of pleats. This sleeve gathers into a four-inch wrist-band of black satin which buttons tight about the wrist. The remainder of the frock is left untrimmed by color and has straight lines with a narrow string belt.

Tight-fitting sleeves extend well over the hand, usually finished at the wrist with a narrow band of colored crepe-de-chêne which ties in a bow with ends hanging. Sleeves that are tight-fitting until they end in a full puff just above the wrist are used on some models.

Chinese Frocks

Chinese embroidery effects predominate among the fall models. Where the tunic is used, it has the effect of the three-quarter length Mandarin jacket since it is finished at the neckline with narrow strips of Chinese embroidery or is trimmed with Chinese flowers or dragons done in the Peking embroidery stitch. Where the frock is of Chinese inspiration the collar is either rounding snugly about the neck or is a narrow up-standing band. Side front opening are generally used on these models. The embroidery appears as a front vest panel and again on the same frock the split sides of the tunic may be finished with Chinese ribbon or narrow band embroidery. Although loose Mandarin sleeves would naturally be used on such frocks, this is not the case this season. The sleeves are tight-fitting and entirely untrimmed.

PRIDE

Not a very big word is it, but what a part in life it plays! It is something well known to each and every one of us, although some may think that pride in their life finds no place.

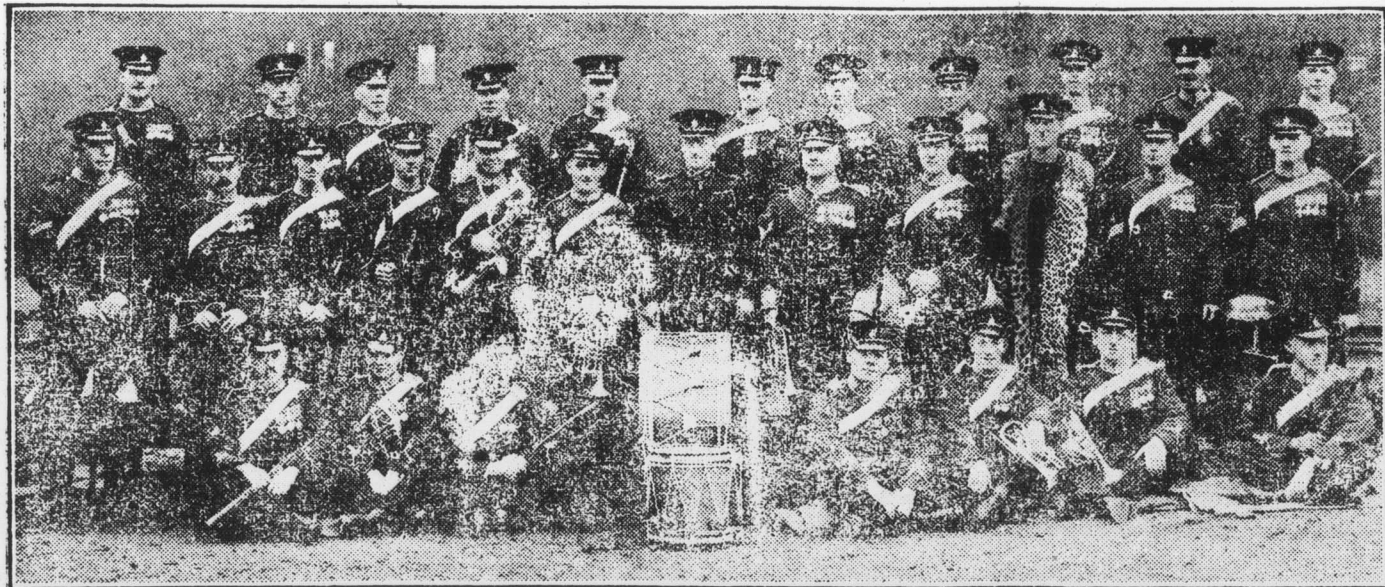
Pride always covers three kinds. First, there is the pride of the one who are rich no longer. There, I think, is pride at its most pitiful. To have had everything—to now have nothing, and yet inherent pride forces many to play a game of make-believe, to imagine they the fed when they are starving, to keep always a smile when their hearts are breaking, and just because they are too proud to make the best of what is theirs. "Friends will think less of us if they know we have fallen financially," they say. Friends? God keep me from friends who love me, not for what I am, but for what I have.

Secondly, there is the dearest pride of all—the pride that raises an impassable barrier when long-tried friends have fallen out. Just a little trivial thing has caused the break, but because neither will "pocket pride," years pass and the breach still exists. Just because of pride. No wonder we are told to acquire humility and meekness.

Thirdly, there is the pride a cannot understand. Arrogant pride in one's self. I do not mean the pride in ourselves that we should have. Pride in our appearance; our work; in the result of honest endeavor; in our home and our household. Pride in these things is necessary to us all if we would make our part in the scheme of things worth while. But to be proud because we may have more of this world's goods than others. This is the pride I cannot tolerate, cannot understand. Yet it is the commonest thing in the world to see one who has more of something or another making the life of one who has less, harder than it is, although the chances are ten to one that the same life needs very little in the way of additions to make it hard and difficult.

WOMEN EMULATE THIRTEENTH CENTURY

Feminine fashions of to-day are going back to the graceful styles of the thirteenth century. "The last dressed age of the world," says Prof. W. Hughes Jones, Edinburgh University Historian, expounding before an audience his theory on the activities of fashion designers of an earlier age. Prof. Jones asserted that the styles worn to-day were neither outrageous nor startling, as commonly alleged, but that there was, instead, grace of form and simplicity common to the fashionable thirteenth century.



FAMOUS CANADIAN REGIMENT'S BAND FOR BRITAIN

Photographed at Windsor Station, Montreal, prior to sailing on the Canadian Pacific liner "Empress of France." The band of the famous Princess Patricia's Canadian Light Infantry, clad in peace-time scarlet, is on its way to the British Empire Exhibition, Wembley. Every man is a veteran of the war.