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Regardless of What Merchandise May Have "Cost" Us

"Our Customers" will benefit by any lowering of prices by the mills and manufacturers the minute the drop in prices comes.

Information from highest reliable authority makes it quite evident that many changes will be expected—some right now, but most changes in prices will not be effective until the new year.

THE BIG DROP IN SILK PRICES
averaging 25 to 45 per cent. makes it possible to get a good silk dress now and escape the luxury tax. Let our present values show you these splendid reductions.

SOME LINES OF SHOES DOWN IN PRICE
and we have marked down other lines to make possible buying inside the luxury tax price.

Splendid lines of serviceable shoes for boys' and girls' school wear, dressy shoes for men and women in best standard makes, solid stock for heavy wear, and keep-out-water for men and boys.

MEN'S OVERCOATS AND WATER-PROOFS DOWN IN PRICE 10 TO 20 PER CENT.

We're ready for the big demand, with encouraging volume of business already in Fall Clothing. No one can sell closer; few can sell at our prices.

FALL WEIGHT UNDERWEAR FROM BEST MANUFACTURERS
In single garments or combinations, for men, women and children.

Our prices in these best lines are 10 to 20 per cent. below today's market. Early buyers will get this advantage, as many lines will have to be replaced later at higher prices.

BEST STANDARD MAKES OF OVERALLS, SMOCKS AND SHIRTS
at a saving of 10 to 20 per cent.

See our Special Overalls at \$2.75 and \$3.00. Lower lines if you want them.

THE HOOVER SUCTION SWEEPER
will be a lifetime "friend in need." Pay for it after you have tried it thoroughly and are perfectly satisfied that you have got the best.

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20th CENTURY CLOTHING



Big stock of Roger Coats in fine all wool Velour styles you will like.

J. N. CURRIE & CO.

The Transcript

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A. E. Sutherland, Publisher.

THURSDAY, OCTOBER 7, 1920

Reports from most of the farms held this season in Western Ontario evidence a big decrease in the number of entries.

When the world is organized into a universal brotherhood the essential bulwark of Christianity will be established; a solution for the world's unrest and industrial strife will have been found; the bond which makes effective the League of Nations will have been attained and the medium for service to humanity and the spirit of the Good Samaritan will be present.

It is surprising to read in the report of a horsehoe's collection at Chicago that horses are increasing in numbers and in value, in spite of the prevalence of the automobile. One would not be inclined to agree with this statement from the standpoint of surface indications, but the horsehoes are primed with figures to prove their contention. At any rate, it is satisfactory to know that there is no danger of the horse becoming extinct.

Present indications are that there is no likelihood of wheat control being removed, so it is announced from Ottawa. Since the Wheat Control Board ceased to function at the beginning of September, there has been practically no demand from any part of Canada that control should be re-established. In view of the fact that there was a large body of feeling in favor of the board handling this year's crop, more particularly in the West, it is believed in official circles that the present quietude indicates acceptance by everybody concerned of the restored condition of open trading.

Now that the fall in commodity prices appears to be gaining momentum, the question being asked on all sides is how far will it go, and what evil results, if any, may accompany the movement. The easy grades being taken in the descent are reassuring on all sides, and at present there seems no reason to expect important change in this direction. "The question to be determined," says The New York Commercial, "is whether this readjustment is the forerunner of a period of commercial depression or just the opposite of that, a return to a more normal and therefore a healthier condition of business." Conservative thought seems to lean in the direction of the latter theory.

CULLING OUT THE NON-PRODUCERS

At a meeting of Oxford county farmers held the other day, says the Woodstock Sentinel-Review, a campaign was started for the culling out of the unproductive birds from the flocks of hens. No mercy will be shown the hens which do not yield a sufficient number of eggs, and they will be shipped to the market to be dished up on the table. It seems rather hard on the poor hens, for the fault probably lies not with them, but with their owners.

The idea, however, says the Sentinel-Review, of getting rid of all the hens which do not perform the duty expected of them, is one which might be applied to human beings, although the penalty could not, for obvious reasons, be the same. The demand of the world today is for men who will work. The man who is a non-producer is just as much a useless appendage to the human race as the hen which does not lay eggs is to the farmer's flock. The pity is that they are so numerous. The type of man who will not work, but who is content either to live on the generosity of his relatives or to simply spend money which has been left to him by energetic forefathers, is an all too common one in all countries. Canada is by no means free from this type. It thrives in this country in all classes, in every rank and station. There is the street corner loafer who prefers to spend his time in the pool rooms and the near-beer saloons. Prohibition has not weeded him out, for in the cities he is found in as large numbers as ever. Then there is the man who will simply work long enough to earn the funds necessary to enable him to take a rest. His efforts are confined to three or four months of the year and he spends the rest of his time in idling. The richer classes are not free from the non-producers, for there are hundreds, thousands, perhaps, who have all the money they require, having been born with silver spoons in their mouths, and their lives are spent in getting rid of their wealth. They are to be found in the holiday resorts in summer, and in the winter they take up their abode in Florida or California and enjoy the fruits of life without working to deserve them.

These are the non-producers of the human race. They seem to have a fairly comfortable existence, yet they are useless to the country. Canada needs men and women who are workers, who are not afraid to soil their hands in toil. Every man who produces nothing and yet exacts his share of the fruit of the labor of others is a detriment to the country and deserves a fate similar to that of the unproductive hen. The laws of civilization forbid extermination of this type, but things could and should be made so uncomfortable for them that they will do their share towards maintaining themselves. The industrial slackers are just as much an enemy to the country as were the military slackers in time of war, and should be made to feel that unless they become producers and assist in the bringing back of normal conditions, they are not worthy citizens of our great Dominion.

RURAL MAIL BOXES

Many of the boxes on the rural mail routes have no names on them. When the regular mail carrier is not on the route, mistakes are liable to occur. If the name is not plainly marked on the box. In order to comply with the regulations of the Post Office Department the name should be painted on each and every box. Owners of boxes will find that it pays to comply with the law and help in the proper way to have the mail delivered promptly and in its proper box.

Three dollars' profit over cost of feed each year for every hen on the farm is a very good return, and according to monthly accounts received from farmers by the poultry division of the Experimental Farm, Ottawa, there are a good many farmers' poultry flocks that are actually giving better profit every year and some even better.

Gough's Furniture Sale

ONE-FIFTH OFF ENTIRE STOCK
POSITIVELY ENDS SATURDAY, OCTOBER 9th

Everything at a Bargain.
We mention a few:

For the Dining-room—
S-piece Suite, golden oak finish, reg. \$100.00, for \$79.00.
S-piece Suite, walnut finish, reg. \$140.00, for \$98.00.
Quartered Oak Slip-seat Dinners, reg. \$75, for \$59.
Quartered Oak Buffet, reg. \$95.00, for \$79.00.
China Cabinets at \$19.50, \$39.50 and \$47.50.

For the Living-room—
Library Tables, golden or fumed oak, reg. \$15.00, \$33.00, \$40.00 and \$55.00, for \$9.75, \$24.00, \$29.00 and \$47.50.
Large Tapestry Chair, reg. \$46.50, for \$34.50.
Black Imitation Leather Chairs for \$14.50.
Oak Roll-seat Rockers, \$9.75.
Couches at \$18.00 and \$28.50.

Bedroom Furniture—
Dressers, with Stand thrown in, at \$30.00, \$33.00, \$49.00 and \$59.00.
Brass Beds, \$19.50 and \$35.50.
White Iron Beds, \$6.95, \$8.75, \$10.75.
Wood Beds, \$9.75 and \$29.90.
Mattresses, \$6.75, \$8.75, \$14.50 and \$24.50.
Extra Special: Guaranteed Coil Springs, reg. \$8.00 and \$10.75, for \$6.50 and \$8.75.
Kitchen Chairs, 6 for \$11.00.

Beginnings of History

Of the English Nation

May be Seen at Chester

FEW cities in England retain so distinct a flavor of medieval times as "Rare Olde Chester," on the River Dee. Winchester is hoary with age—so are Gloucester, Canterbury, Coventry and countless other places in the kingdom, but should one disembark at Liverpool with a mind intent upon studying English lands, people—and, above all, English history—Chester, sixteen miles distant, would be an ideal place in which to set out upon such a pilgrimage.

There, more easily than almost anywhere else, one can trace the very beginnings of England. Chester's ancient walls still surround the site of the Roman deva, or Devana Castra (camp of the Dea). The Anglo-Saxons called it Ceaster.

The Romans, whose occupancy lasted four centuries, selected this high, picturesque spot overlooking the river and the mountains of North Wales, for the station of their famous 20th Legion.

Excavating the solid rock to a depth of four to ten feet, upon which to found the camp, they built roundabout their defensive walls.

The Roman camp was in the form of a parallelogram and Chester followed the same lines in the original streets of the city. The four principal thoroughfares now cross at right angles the rocky Roman oblong.

After the Romans there came, in turn, the Welsh, Saxons, Danes and Normans. Chester was not taken by William the Conqueror until 1070.

In viewing the city the walls claim one's first attention. The present residents seem to live in a phantom city of the past, and almost to be a part of that medieval period in which they are so well versed. They tell you, apologetically, that only on three of their four sides do the walls follow the exact lines of those built by the Romans, and that they are not of earlier date than the fourteenth century.

But a stroll of two miles upon these great arms of masonry, which have encircled the city for seven hundred years, should satisfy the most exacting antiquarian.

As one traverses this now peaceful promenade, frequent reminders of a turbulent past are encountered. The most impressive of these—perhaps because the most tangible—is the Phoenix, or King Charles tower, bearing an inscription recording that from this tower King Charles I., in 1645, viewed the Battle of Rowton Moor, and a local chronicler relates how the king, witnessed with growing mortification and despair the defeat of his army and the overthrow of his last field force.

Besides the King Charles tower, others bordering the harbor, of the old walls are the Bonwallsthorpe, and the water tower; then there are those known as Morgan's Mount and Pemberton's Parlor. Chester Cathedral is rather disappointing, but much as one wants a castle to be up to the mark, everything else in Chester is so satisfying that this one "fly in the ointment" should not mar the pleasure of the visit. The only remaining relic of the Norman period, during which time the castle was built, is the Julius Caesar tower, a square keep, which, having been in ruins for centuries, has now no adequate appearance of age.

Chester Cathedral, like many others in England, is interesting, both in its architecture and its history. Since the time of the Roman deva the ground upon which it stands has been occupied by a Christian church.

In 1541, after the dissolution of the monasteries by Henry VIII, the abbey church became the Cathedral of Chester, and remains of Norman construction, dating back to 1093, are incorporated in the cathedral, but most of it dates from the twelfth to the sixteenth century.

In monastic times the abbey was rich and of much importance. The "Chester mysteries," or miracle plays, were performed each year before its gates, when a fair was held on the feast of St. Werburgh, the patron saint of Chester. A curious custom prevailing among builders in the Middle Ages was that of carving grotesque figures—not only on the exteriors of churches, like gargoyles, but often on their interiors. Perched high up in a corner, high up on the wall of the north aisle in Chester Cathedral, is such a joke, known as "The Chester Imp."

At Melrose Abbey—that incomparable ruin, sacred to the memory, first, of Robert Bruce and later of Sir Walter Scott and his "Lay of the Last Minstrel"—one's emotions receive a rude jolt on discovering carved upon one of the stone columns, just below its beautiful capital, a hand supporting the swollen cheek of a boy suffering with the toothache.

A reminder of more recent days is found in two flags draped on the wall of the south aisle of the cathedral which were carried by the British at the battle of Bunker Hill; not far from these are displayed the colors of the Chester Guards, borne at Quebec.

A wonderful work of restoration is being seen in Chester is that in the church of St. John. This was a cathedral church and dates from the late eleventh century. It was occupied by a Norman bishop in 1073, but in a few years he removed the east end of his bishopric to Coventry. The church as restored today—a gem of Norman architecture—includes only sections of the nave and transepts that belonged to the original structure. Standing apart from it are the picturesque ruins of the ancient choir.

Factories have been established in Spain for the manufacture of paper from vine shoots and of paper pulp from esparto grass.

PRESERVATION OF FOOD

How to Keep Fruit and Vegetables From Spoiling

All Bacteria Present Must Be Destroyed—Hint on Canning and Sealing, and Also on Drying in Special Ovens—Storing Fruits.

(Contributed by Ontario Department of Agriculture, Toronto.)

IT is a universally known fact that foods not properly preserved will spoil. They will ferment, decay, putrify or become moldy. These changes are brought about by the development of bacteria, yeasts and molds on or in the food. If these micro-organisms can be prevented from growing on or in the food it will not spoil. Therefore, the question of food preservation resolves itself into the problem of preventing these bacteria, yeasts and molds from growing or multiplying on or in the foods. This is done in various ways according to the nature of the food to be preserved.

Overheating or freezing will usually kill the living tissue of which the roots are composed, after which they will readily decay as a result of the rapid multiplication of bacteria and molds in the dead tissue.

In the preservation of such vegetables as green peas, beans, asparagus and green corn different measures are necessary. The green peas and corn can be preserved by canning or by drying. The green peas and corn can be preserved by canning or by drying. The green peas and corn can be preserved by canning or by drying.

So in order to preserve such vegetables in the fresh condition the bacteria present have to be all killed and all other bacteria prevented from getting on the material until it is to be used. In order to accomplish this the process of canning is resorted to. To get satisfactory results from canning vegetables it is necessary to have:

- 1st. Good sound healthy vegetables.
- 2nd. Good clean sealers with tight-fitting tops and good rubbers.
- 3rd. Wash the vegetables and fill into the sealers.
- 4th. Cover with water salted to taste.
- 5th. Put on the tops and leave slightly loose.
- 6th. Place sealers in a steamer or boiler half filled with cold water and heat to the boiling point for half an hour.
- 7th. Remove sealers from boiler or steamer and tighten down the tops.
- 8th. After 24 hours loosen the tops and return to the boiler or steamer and give another half hour's boiling.
- 9th. Repeat this process after another 24 hours. Then tighten down the tops and place away.

This treatment should destroy all micro-organisms present and if the top is hermetically sealed no others can get in until it is opened.

Another method of sterilizing is to give one boiling in the filled sealers for 3-4 hours. This, however, cannot be depended on to give as satisfactory results as the above.

Another method is to heat in steam under 15 lbs. pressure for thirty minutes. This is the commercial way for which special strong steamers (autoclaves), that can withstand internal pressures, are necessary. A small vessel of this type suitable for household use is now on the market.

Another method of preserving vegetables is by drying them in special ovens. This drying process extracts sufficient moisture from the vegetables to prevent the bacteria present from having the power to multiply unless the materials should get moist before being used. If sufficient moisture is not extracted or should the dried materials get moist during storage, then decay or rot will rapidly develop, as the bacteria are not killed in the drying process and only require moisture to enable them to develop.

In the storing of such fruits as apples and pears it is essential:

1. To have only sound specimens.
2. To pack carefully without bruising.
3. To store in a cool, well-ventilated place where they will neither be overheated or frozen.

Such fruits as strawberries, raspberries, plums, peaches, currants, blueberries, etc., which are soft, cannot be kept any length of time without fermenting or molding unless they are canned.

The canning process is simply for the purpose of killing all mold spores and yeast cells that are on the fruit and preventing others getting on until the material is to be used. Canning fruits is not so difficult as canning vegetables because it is easier to kill yeasts and molds which affect fruits than it is to kill bacteria that affect vegetables.

These fruits may be cooked in a fruit kettle, sugar added to taste, and filled hot direct from the kettle into sterilized sealers removed direct from scalding water.

Another way to preserve such fruits is by the cold pack method. In this method the fruits are not cooked before putting into the sealer. Sound fruit not overripe should be used. This is picked over and filled directly into clean sealers. Stone fruit should be pitted.

A syrup of sugar and water sweetened to taste is then filled into sealers so as to completely cover the fruit. The tops, rubbers and rings are put on but not screwed down tightly. The sealers are then placed in a boiler containing cold water sufficient to reach three-fourths up the sealers, and this is brought to a boil and kept boiling for half an hour. The sealers are then removed and the tops screwed down tightly at once. When cooled, store away.—Prof. D. H. Jones, O. A. College, Guelph.

Overseas Trade Keeps Canada Prosperous

—Workers busy
—Wages good
—Farmers affluent

To Win World-Trade We Must Develop

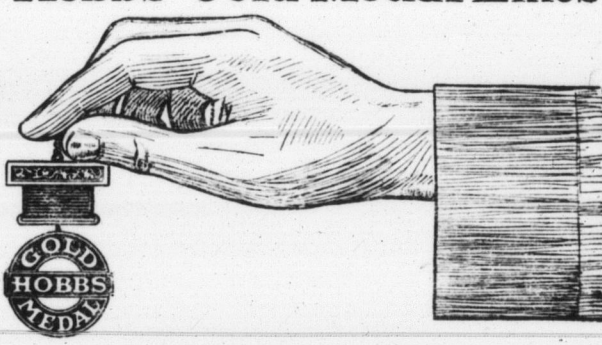
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Our Men Our Ships

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