

You Can't Put Flavor Into Ham

Curing and packing conserve and develop the natural flavor of Ham. It adds nothing to it. Duff's Special Cure retains all the natural juices and flavors. Duff's Cooked Ham for instance—ready to serve and slice—owes its popularity entirely to its superior flavor—flavor due to expert curing and just the right amount of cooking. All skin, bone and surplus fat is removed, it is economical, every ounce is good food. Fine for sandwiches, lunches or regular meals. Your grocer and butcher have it or can get it from us to-day.

WORTH WHILE SUGGESTIONS

Sugar Cured Ham
Special Baste
Pork Sausage



WORTH WHILE SUGGESTIONS

Cologna and Wainers
Breakfast Bacon
Pure Lard

John Duff & Son Limited
Hamilton Ont.

Ad No. 401

A Few Good Bargains in Phonographs

Edison Phonograph, oak case and 50 records

\$50

Edison Phonograph and 50 records

\$30

Cecilean Concertphone with electric stop, walnut case. This is a lovely instrument.

Columbia Grafonola and Cabinet machine

\$75

Knapp Phonograph in finished oak case. A lovely toned instrument

\$77

We carry a stock of Victor Records, Needles and Albums.

200 Edison Ambrola Records at 50c each

Should you be considering the purchase of a Piano or Victrola, or any other musical instrument, give me a call.

F. WATERS

Agent for Victor Victrolas and Cecilean Pianos

Phone 30-4

Waterdown

ALTON'S

HARDWARE AND GARAGE

ALSIKE CLOVER SEED

\$18 a bushel

Special Price on quantities

Automobile Accessories and Repairs
A few good Auto Rugs at right prices

Oils and Greases

We sell Imperial Gasoline. Pure Gas will not freeze

CALL AND SEE US

Alton Bros.

Phone 175

Waterdown

OUTSTANDING CEREALS

O.A.C. Bred Varieties of Oats, Barley and Wheat.

In Actual Competition They Lead All Rivals—This Means an Annual Gain of Millions of Dollars to the Country.

(Contributed by Ontario Department of Agriculture, Toronto.)

Approximately five million acres are devoted annually to the grain crops in Ontario. About three-fifths of this acreage is used for oats.

Oats.—Although there are about one hundred varieties of oats grown in general cultivation in Ontario about two-thirds of the entire oat crop consists of two varieties, viz., the Banner and the O. A. C. No. 72. The Banner variety of oats was introduced at least two score years ago under the name of Vick's American Banner. It was the leading variety of oats in Ontario for a number of years, and is still prominent in some localities.

The O. A. C. No. 72 variety of oats originated at the Ontario Agricultural College from a single seed in 1903. It has been included in the regular College experiments for the past thirteen and in the co-operative experiments over Ontario in each of the past seven years. The average results for the thirteen-year period, in bushels of grain per acre per annum, has been 86 for the O. A. C. No. 72 and 75 for the Banner. In each of the past nine years the O. A. C. No. 72 variety has given a higher yield per acre in the average results than any other kind with which it was tested throughout Ontario. Within the past four years the standing field crops of the O. A. C. No. 72 oats have taken from three to four times as many first prizes as those of the Banner variety in the Field Crop Competitions throughout Ontario. The grain of the O. A. C. No. 72 variety of oats has taken the Championship prize at the Ontario Provincial Winter Fair in each of the past five years.

The O. A. C. No. 3 variety of oats is about ten days earlier than the Banner, produces a medium length of straw and grain which has a lower percentage of hull than any other named variety tested at the College. It is particularly well suited for mixing with barley when it is desirable to grow these two grains in combination, a practice now being followed by many stock farmers throughout the province.

Barley.—Forty years ago the Common Six-rowed barley was grown almost exclusively in Ontario. In 1889 the Mandischeuri barley was tested at the College for the first time. After proving its worth in an experimental way it was distributed throughout Ontario, through the medium of the Experimental Union, and became generally grown over the province. This was a decided improvement over the former variety.

The O. A. C. No. 21 barley originated at the Ontario Agricultural College from a single seed in 1903. As the then popular Mandischeuri was an improvement over the Common Six-rowed so the O. A. C. No. 21 is an improvement over the Mandischeuri. Largely through the introduction of these varieties the average yield per acre of barley has increased 20 per cent. in the last eighteen years as compared with the eighteen years previous.

Spring Wheat.—The Wild Goose variety of spring wheat which has been grown in Ontario for many years is a high yielder of grain. It is, however, a durum wheat, and is more suitable for the manufacture of macaroni than for bread production.

The Marquis variety of spring wheat is a hybrid which originated at the Central Experimental Farm, Ottawa, from crossing the Calcutta Hard Red and the Red Pife. It is not only a good yielder, but it is a wheat of excellent quality for bread production, and one which is increasing substantially in the Western Provinces and in Ontario. In the Experiments at Guelph it occupies fourth place in average yield per acre of twelve varieties of spring wheat grown for flour production over a period of six years.

Winter Wheat.—The Dawson's Golden Chaff variety of winter wheat was started from a single seed in 1881, and has been grown extensively throughout Ontario for many years. It has a stiff straw, beardless head, red chaff, and white grain of only medium quality for bread production. It is, however, a high yielder and has been very popular with the farmers of Ontario.

The O. A. C. No. 104 variety of winter wheat originated at the Ontario Agricultural College as a cross between the Dawson's Golden Chaff and the Bulgarian varieties. It possesses a tall comparatively stiff straw, bearded head, red chaff and red grain of good quality. It is a vigorous grower, and in the experiments at Guelph has given a larger yield per acre and has killed out less in the winter than either of its parents. In the co-operative experiments throughout Ontario for the last four years it has proved decidedly the most popular of the five varieties tested, and has headed the list in yield per acre in each of these years.

A Russian inventor has developed a method of making felt boots and knit goods from dog hair.

Don't Add Another Burden to the Taxpayer's Load

Ontario's Burden

Public Debt - - \$1,153,000,000
(Federal, Provincial and Municipal)
Annual Taxation - \$185,000,000
(Federal, Provincial and Municipal)
Ontario's Drink Bill - \$36,000,000
(Year previous to Provincial Prohibition)

THE Importation of "Booze" is adding dead weight to the heavy burden of taxation now borne by the people of Ontario.

Importation of "Booze" is adding to the cost of law enforcement.

Importation of "Booze" is adding to the cost of jail maintenance.

Importation of "Booze" is adding to the cost of hospitals and asylums.

Importation of "Booze" is adding to the cost of living.

Importation of "Booze" is bedeviling the administration of the Ontario Temperance Act, and defying the temperance sentiment of the province.

Shall the importation and the bringing of intoxicating liquors into the Province be forbidden? NO

Shall the importation and the bringing of intoxicating liquors into the Province be forbidden? YES X

VOTE

—and vote—

YES

This is no time to add another burden to the taxpayer's load

Ontario Referendum Committee

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