

## Say It with Flowers



**The Sawell Greenhouses**

### Groceries

5 1/2 lbs. Rolled Oats, for	25c
2 lbs. Best Rice	25c
3 lbs. Good Rice	25c
Cheese per lb.	39c
Benson's Corn Starch per pkg.	10c
2 lbs. Good Black Tea for	75c

### Dry Goods

Great reductions in Flannelette. Regular 60c per yd. White Flannelette for	35c
Regular 40c Flannelette for	25c

**\$1 Men's Eze Braces, guaranteed 1 yr. 60c**

**O. B. Griffin, Waterdown**

### GREENE BROS.

Electrical Work and Supplies

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## ALTON'S HARDWARE AND GARAGE

### Battery Service Station Batteries Re-Charged

A Good Line of Tires at \$15

**Alton Bros.**

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### FARM COLD STORAGE

Have an Up-to-date Equipment for Family Purposes.

The Farm Refrigerator a Great Boon  
—You May Put the Heated Term Out of Bounds — Early After Harvest Cultivation.

(Contributed by Ontario Department of Agriculture, Toronto.)

Cold storage practice so far has been connected with the large produce warehouses in our towns and cities. These establishments could not do successful business if their plants were not provided with large storage chambers kept cool and in other particulars suitable for the long storage of perishable products of the farm, such as eggs, butter, cheese, fruit, and so forth. Some day, probably not so far distant after all, the farmers may become sufficiently well organized to build and equip mechanical cold storage warehouses of their own, whereby they will be able to have complete control over the products of their own labor until they are disposed of to the consuming public. The extent to which individual farmers may make use of such cold storage plants on their farms is necessarily limited because the quantities of products requiring to be stored at any one time are small. The exceptions are very large fruit or dairy farmers, and even in these special lines of farming it might not be a paying proposition in all cases to erect an expensive cold storage plant. Personally, I believe the problem of cold storage on the farms should be handled through co-operatively owned warehouses provided with adequate cold storage facilities.

Apart, however, from the question of a cold storage with up-to-date mechanical equipment for the farm or farmers' association as suggested above, there is the problem on almost every farm pertaining to the storage for a few days of small quantities of various foods used on the table from day to day, such as butter, meat, milk, etc. It is certainly a great saving and matter of convenience to have on the farm a small cold storage chamber or refrigerator in which to keep these very perishable articles of food in a good fresh and wholesome condition for use on the table during the warm season of the year. This is made possible by the use of ice, and as it is procurable in almost every district of this country at a reasonable cost, there is no excuse for farmers not laying by in the winter season a few tons in some cheap form of ice-house. In the summer time this ice will be found most useful for cooling the milk and cream, supplying an ice-box or refrigerator in which the butter, for example, may be kept firm, the milk and cream sweet, and the foods in good condition for the table day by day. With ice always so handy and the best of cream available, it is possible for the housewife to make such delicious and wholesome delicacies as ice-cream, sherbets, and many delightful and cool drinks, all of which are most refreshing and stimulating to the folks on the farm in the hot and busy season of the year. In case of sickness, too, ice is sometimes a necessity. There is no doubt then about the fact that every farmer would find a supply of good ice a great advantage in many ways, whether it be stored in some bin from which it is removed as required or in some form of small ice-cold storage where it cools automatically a small refrigerator room adjoining the ice storage room. There are several types of small ice-cold storages suitable for use on the farm. In using these small ice-cold storages, however, it must be kept in mind always that the temperature cannot be maintained lower than about 40 or 45 degrees Fahrenheit scale, which of course is not low enough to keep perishable products like fresh meat longer than a few days, and large quantities of perishable articles must not be stored in a small chamber, nor too many kinds at one time. In spite of this limitation it will pay any farmer to have a supply of ice, preferably stored in a small ice-cold storage that needs no care. In a subsequent article I will deal with a few of the most common and practicable forms of small ice-cold storages for the farm.—R. R. Graham, O. A. College, Guelph.

#### Beet Growers Can Make Good Syrup.

Shortage of sugar need have no terrors for the sugar beet grower. A rich sweet syrup that can be used for all cooking purposes, serving as a substitute for sugar, can be made from sugar beets, according to the investigations of the Federal Department of Agriculture and chemists of the Minnesota College of Agriculture. A bushel of good beets will make from three to five quarts of syrup. The beets in the quantity mentioned should be cut into thin slices and put in a barrel or wash boiler and covered with boiling water and allowed to stand for about an hour. The water should then be drawn off and strained through a cloth into a kettle or wash boiler for evaporation. When the syrup has been sufficiently concentrated by the process of boiling it down it should

be poured while hot into sterilized glass jars or tin cans and closed tight. Beets that have been stored several months can be converted into good syrup provided they were fully mature when harvested.



(National Crop Improvement Service.)

"Building the weather out is fully as important as maintaining a fire in the furnace. In the old days when we scorched our faces and froze our backs at the open fireplace, we went shivering to bed and breathed icicles on the coverlid.

"We have learned to plaster our houses inside and out, but in frame construction we have always had difficulty through expansion and contraction of preventing the plaster from cracking and scaling off.

"But the introduction of triangular steel reinforcement and the improvement of outside plasters has corrected this evil and a house now could be tumbled end over end and its plastered walls remain intact," says Mr. R. S. Rider, president, Canadian Steel & Wire Co.

"Another feature is that reinforced stucco never has to be painted, which is something every home owner will appreciate."

#### Speedy Birds.

The swallow is a strong flyer and is estimated to fly at at least 60 miles an hour. Relative to its size, the tiny humming bird has also great powers of flight, and is thought to go from 30 to 50 miles per hour. Of course absolute proof of the average rate of speed of any species is impossible to establish. Birds make long sustained flights in migrating, but it is reasonable to suppose that steady, rather than rapid passage is then desired; while bursts of speed would be characteristic of sudden flight in pursuing prey, or escaping an enemy.

#### Hard On the Barber.

In spite of the advanced prices the barber was dull, and the razor he was wielding seemed to share his discouragement.

"I've just about decided to open a butcher's shop," he said.

"And will you close this one?" his victim gasped, feebly.

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## Gordon & Son

## CUSTOM TAILORS

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#### Why Not Start a Family Budget?

"Keeping accounts," says a Wisconsin woman, "keeps me from buying bargains I do not need and thus saves me money."

"Just that one lecture at the bank the other day on the household budget," remarked a Duluth woman, "has helped me in a lot of ways."

## A. C. SINCLAIR

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A Good Stock of Repairs Always on Hand

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### To the Farmer:

The purchase of a Piano or Victrola is only purchased invariably once in a lifetime. Therefore it behoves the purchaser to get the best and make sure you have the best.

I have had 25 years experience in tuning and repairing musical instruments, therefore feel quite confident I can choose the best instruments on the market.

I shall be pleased to place any instrument in your home beside any other in fair competition and let you yourself be the judge, without you feeling under any obligations absolutely. I can also save the purchaser quite a few dollars on account of my expenses being so low. I will always give you my best personal service and devote the whole of my time to supplying the country people. A postcard or telephone call will oblige.

Yours truly,

**F. WATERS**

Telephone 30-4, Waterdown

Dealer in "His Master's Voice" Victor Victrolas, Records, Etc