



**WRAP APPLES FOR LONG KEEPING**

There would be very much less waste of the apples put in the cellar for home use if there was more attention paid to the storing of them. Apples are a perishable product that react markedly to the influence of moisture. The apple is not mature as a rule when it is picked from the tree. It has, however, reached a stage of maturity where the flavor will continue to develop in storage and because a very ripe apple is not a good shipping apple, the practice is to harvest the crop while it is in the best shipping condition and still has developed enough to attain full size and some degree in flavor. The later apples that are stored for winter use are also harvested because of the fact that if left to ripen on the tree they would likely be frozen before the crop could be taken off and the object is, therefore, to get them inside where the ripening process can be continued without danger of frost.

There is another point that is often overlooked when providing storage conditions for apples. That is that when an apple is fully ripe, it begins to decay. This process of ripening and decaying is so very slow that such a statement may come as a surprise to some people, but it is nevertheless true. The object of the tree in bearing fruit in the first place, is to bring forth seeds that will reproduce it. The object is not to develop fine, large, fleshy apples that taste good, but merely to develop a large number of healthy and virile seeds. Man, however, has found it to his interest to throw away the seeds and to cherish the fleshy seed covering, forgetting sometimes that Nature's way with the tree is the same, whatever man may take it into his head to do. Consequently if the tree is not robbed of her fruit she will go on ripening the seeds until they are fully matured and then the fleshy, outside covering will start to rot so that the seeds may find their way out and begin the history of another apple tree.

The lesson from this law of nature for us when we attempt to store fruit for winter use, is that whatever we think we are doing in putting the fruit in a cool place in order to save it, what we are really doing is retarding the ripening of the seeds and consequently the flesh of the apple. We are putting off the time when the apple will be completely mature and will begin to decay. There are many chemical and other changes going on within the apple while it is maturing and when the tissues have all been built up, incidental to the completion of seed formation, other changes take place which tend to destroy what has been built up during the growing season. It is to prevent these destructive changes from taking place that the careful studies of storage temperatures have been made and studies of other conditions of storage also.

If fruit can be kept from the air and in a relatively cool place the delay in bringing about these changes is increased and it is for this reason that fruit is capable of being held longer if it is wrapped during storage. There is also another advantage of wrapping fruit, since if decay starts in a barrel of apples or a box it soon spreads from one apple to another and it is not long before the whole lot seems to be rotting. It is of course impracticable to wrap

a very large quantity of apples for storage on account of the cost, unless they are sold in boxes and wrapped as they are packed, but for home use, where there are a few bushels of a favorite variety that are being kept for table or dessert purposes, they can be kept much longer by wrapping each apple in a piece of clean white paper, or even clean newspaper. The latter is not as good as plain paper, but where no other paper is available it will do. It does not take a great deal of time and one has the advantage of having a plentiful supply of good eating apples long after the same variety in a neighbor's cellar has become withered up and decayed. Try wrapping a bushel of some favorite variety and compare with the keeping quality of same variety unwrapped. Also be careful to store them in a cool place that is fairly dry.

**A FAMILY NECESSITY**

No other journal caters so intimately and minutely to the needs of the agriculturist as does the Family Herald and Weekly Star of Montreal. From his medical to his religious needs, from the health of his stock to the capabilities of his machinery, from his ladies' embroidery to his pickles, from the minerals on the land to the fish in his brooks, from the books of his leisure hours to the amusements of his children, from his individual cares to his public duties, he finds companionship, help and guidance in the same old journal, which delighted his fathers and is the joy of his children today. He could not afford to be without the Family Herald and Weekly Star of Montreal. The subscription price is \$2.00 per year.

**SAFETY FIRST**

"Safety first" is a good maxim in most things, but particularly so in relation to the investment of money. The rich may afford to speculate and to take the risks attendant on high rates of interest. Those whose means are moderate must be careful to see that there is absolute security in their investments. For such people there is no other form of investment which takes such a high rank, combining absolute security with liberal interest, as the bond of the Dominion of Canada. Holders of Dominion bonds bearing five and a half per cent, maturing December 1, 1922, can re-invest their money at the same rate of interest by exchanging the old bonds for new ones running for either five years or ten years, as the bondholder may prefer. Arrangements for carrying out this exchange can be made through all the chartered banks.

The amount of gold in the waters of the ocean cannot be known, but there are millions of tons of it. One estimate places the amount at \$50,000,000 worth, for every inhabitant of the globe. The only difficulty is to get it out.

**CANADA'S GOLDEN GRAIN AND ITS PROBLEMS**



While all Canada is rejoicing over the quantity and quality of the Western harvest, there are some financial problems connected with it. Premier Charles Dunning (inset right), of Saskatchewan, makes the suggestion to the bankers that they be satisfied, this year, with a portion of the amount owing them for advances to the farmers and give extensions for the balance. In turn he suggests that wholesalers, jobbers, retailers, etc., could each do their part by accepting proportionate shares of accounts due. Thus there would be no need for immediately flooding the market with wheat and depressing prices. Sir Frederick Williams-Taylor (inset left) President of the Bankers' Association, who has said there will be no difficulty about financing the crop, will likely have something to say on this idea.

**Shop Where You Are Invited To Shop**

Summer time brings many children back to the old home—among pleasant memories renewed will be the Tea they used in childhood—"RED ROSE."



RED ROSE Crushed COFFEE pleases particular folks.

**To Holders of Five Year 5½ per cent Canada's Victory Bonds**

Issued in 1917 and Maturing 1st December, 1922.

**CONVERSION PROPOSALS**

**THE MINISTER OF FINANCE** offers to holders of these bonds who desire to continue their investment in Dominion of Canada securities the privilege of exchanging the maturing bonds for new bonds bearing 5½ per cent interest, payable half yearly, of either of the following classes:—

- (a) Five year bonds, dated 1st November, 1922, to mature 1st November, 1927.
- (b) Ten year bonds, dated 1st November, 1922, to mature 1st November, 1932.

While the maturing bonds will carry interest to 1st December, 1922, the new bonds will commence to earn interest from 1st November, 1922, **GIVING A BONUS OF A FULL MONTH'S INTEREST TO THOSE AVAILING THEMSELVES OF THE CONVERSION PRIVILEGE.**

This offer is made to holders of the maturing bonds and is not open to other investors. The bonds to be issued under this proposal will be substantially of the same character as those which are maturing, except that the exemption from taxation does not apply to the new issue.

Holders of the maturing bonds who wish to avail themselves of this conversion privilege should take their bonds **AS EARLY AS POSSIBLE, BUT NOT LATER THAN SEPTEMBER 30th**, to a Branch of any Chartered Bank in Canada and receive in exchange an official receipt for the bonds surrendered, containing an undertaking to deliver the corresponding bonds of the new issue.

Holders of maturing fully registered bonds, interest payable by cheque from Ottawa, will receive their December 1 interest cheque as usual. Holders of coupon bonds will detach and retain the last unmaturing coupon before surrendering the bond itself for conversion purposes.

The surrendered bonds will be forwarded by banks to the Minister of Finance at Ottawa, where they will be exchanged for bonds of the new issue, in fully registered, or coupon registered or coupon bearer form carrying interest payable 1st May and 1st November of each year of the duration of the loan, the first interest payment accruing and payable 1st May, 1923. Bonds of the new issue will be sent to the banks for delivery immediately after the receipt of the surrendered bonds.

The bonds of the maturing issue which are not converted under this proposal will be paid off in cash on the 1st December, 1922.

W. S. FIELDING,  
Minister of Finance.

Dated at Ottawa, 8th August, 1922.

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**D. A. R. Timetable**

The Train Service as it Affects Wolf-

ville

No. 96 From Annapolis Royal

arrives 8.41 a.m.

No. 95 From Halifax arrives 10.10 a.m.

No. 98 From Yarmouth, arrives 3.27 p.m.

No. 97 From Halifax, arrives 6.27 p.m.

No. 99 From Halifax (Mon., Thurs.,

Sat.) arrives 11.48 p.m.

No. 100 From Yarmouth (Mon.,

Wed., Sat.), arrives 4.28 a.m.

**COAL!**

HARD COAL

SOFT COAL

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KINDLING

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**Homes Wanted!**

For children from 6 months to 16 year of age, boys and girls. Apply to H. STAIRS, Wolfville Agent Children's Aid Society.

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