WEST EAST BOUND 6—1.32 a.m 8—2.49 p,m J. A. RICHARDSON,
Dist. Pace. Agt., Toronto and St. Thomas.
J. C. PRITCHARD,

W. R. RISPIN, W. P. A. 115 King St., Chatham. CANADIAN PACIFIC RAILWAY

Corrected Aug. 1st, 1905. GOING WEST GOENG EAST # 7 a.m. daily, ex. Sunday 1.03 a.m .... §9.50 p.m "L32 p.m.... This train runs daily except Sunday Starts from here and remains over night.

GRAND TRUNK Takes effect Sunday, May 14, 1905. WEST.

WISSI:

2.38 a.m. for Windsor, Detroit and inemediate stations except Sunday

22.45 a.m. for Windsor and Detroit.

4.68 p.m. for Windsor and Detroit.

5.29 p.m. for Detroit, Chicago and west
Inthemacional Limited 9.08 p.m. daily

EAST.

25.37 a.m. for London, Hamilton, Toron

25:60 p.m. for London, Toronto, Mon-real, Buffalo and New York.

35:83 p.m. for London, Hamilton, To-sonia, Montreal and East.

25:30 p.m. for London and intermediate # Baily except Sunday : \*Daily.

PERE MARQUETTE R.R

Arrive at Chathan

NAME OF SHRVICE-CHATBAM AND ROND EAU Communication of the communica



Manitoba and Assiniboia

#12.50 Going \$18.00 Returning

GOING DATES Aug. 29, 1905. Stations south of, but no including main line To

Sept. 2, 1905. Main Line Toronto to Sar-east exerth of Cardwell June. and Toronto on Marin Ray Sections).

Sept. 4, 1905. From all points Toronto and east to and including the and Lake and Kingston, and north of Toronto and Cardwell Junc. on North Bay and Mid-

### The Toronto Exhibition

Round Trip Tickets will be sold at SIMPLE FARE LOW RATES.

\$3.80 \$5.30

On AUGUST 29th and ANGUST 28th to

All midrets good to return up to and including

## Labor Day-Single Fare!

East going Sept. 2nd, 3rd, 4th. Return inguantil Sept. 5th, 1905. Enr further information see local poster

W. H. HARPER.

Agt. Can. Pac. Chathan write C. B. Foster, D.P.A., Toronto.

# CRAND TRUNK SYSTEM

Canadian National Exhibition Toronto, August 28 to Sept. 9.

\$5.30 from Ohatham, going Beast. 28th to Sept. 9th.

\$3.80 going Aug. 29th, and Sept. 4 All dickets valid returning until Sept.

Farm Laborers' Excursion \$12.00.

Es points in Manitoba and Assinaboia, and coing from Chatham Aug. 29th. For tickets and full information call on L. C. PRITCHARD, Denot Agent, W. B. RISPIN, City Agent., 115 King Street, Chartsan; T. D. McDonald, District Passenge Agent, Foronto.



# For Labor Day, Sept. 4

well will round trip tickets at lowest first-clies fare, good going Sept. 2ad, 3rd and file, good to return up to including Sept. 15th, Secween all stations in Canada, also to

Fig., good to return up to incruding sept.

Fig. between all stations in Canada, also to Beffile and Detreit.

From Sept. 18th to Oct. 31st, the Wabash was a make 'sweeping' reductions in the one way colonist rates to Arizona, California, Wachington', Orogon, Idaho, Montana, British Celumbia, and all Pacific Coast Points.

The Great Wabash is the short and true make to all the above points.

Fig. particulars from any Wabash Agent, a. Kichanson, District Passenger Agent, North East Corner King and Yonge Sheeste; W. E. Rispin, C.P.A., Chatham, E.C. PRITCHARD, Depot Agent.



ONG ago we realized that the baking and roasting qualities of the oven of a range are of greatest importance to the range user. We brought our knowledge, gained by years of experience, to bear on this one point. The result was the Imperial Oxford Diffusive Oven Flue. With this exclusive feature, the Imperial Oxford stands to-day the most perfect baking and roasting range on the market.

After getting this most important feature of a range to such a point of perfection we naturally did not neglect any other improvement which could add to the working of the range. These improvements were incorporated in the

# Imperial Oxford Range

because they added to the life of the range, simplified its operation

Of these improvements the draw-out oven rack is one which will instantly appeal to the cook. The handle of this rack is outside the range-always cool enough to hold with the bare hand. By pulling this handle forward anything roasting in the oven may be drawn out onto the oven shelf to be basted, without touching the hot pan or reaching into the oven. The same applies to the testing of bread, cake or pies. We would like you to see the Imperial Oxford Range. If your dealer doesn't handle it, write us for illustrated literature and the address of the nearest dealer who

The Gurney Foundry Co., Limited



EXHIBITION AND For Sale by Messrs. Drew & McCallum, Chatham

A LABOR SAVING DEVICE.

Belleville Intelligencer.
Cut this out, paste it on a board
and hand it to people you know when
you return from your vacation:
Yes, I'm back.

Yes, I had a good time. Yes, I caught a lot of fish. Yes, I enjoyed the bathing. Yes, we had to fight for our meals. Yes, the beds were hard as ever.

Yes, I gained ten pounds.
Yes, I feel much improved.
Yes, I got badly sunburned.
Yes, I'm proud of it.
Yes, I'm glad to be back at work gain. Thank you, thank you, thank you.

Happy is the bride the sun shines n. but a sunburst is better.

The weather man should not over-look the fact that it is possible to overdo a good thing.

CHINESE TALENTY FOR INACCUR ACY.

The Chinese rejoice in a wonderful The Chinese rejoice in a wonderful talent for inaccuracy in every detail. Thus, a pound or a pina varies as it suits the merchant's fancy. In some parts you get half or a quarter as much as you do in others for the same price and measure.

Then again, their way of calculating distance does not at all tally with Euclid. For instance, you are told that from A. to B. is four miles, but

mg distance does not at all tally with Buclid, For instance, you are told that from A. to B. is four miles, but from B, to A. is eight miles. If you ask how this is possible you are told it depends from which end you start. If you start from A it is down hill, so much easier to walk; whereas, starting from B you have to walk up hill, which is much more fatiguing—in fact is the same as walking a long-

er distance on even ground.
In no land except one of topsy-turvydom like China would such a system be adopted.

The search for good health is ended when you find

# **Effervescent**

There is a good stomach and a good liver—a good appetite and a good digestion—a good day's work and a good night's sleep -for every man who takes a morning glass of Abbey's Effervescent Salt. It makes life worth living.

25c. and 60c. a bottle.

At all Druggists.

A novel fire-engine has recently

INVENTIONS TO HELP FIREMEN.

been constructed for the fire department of Manchester, England, which contains in addition to the usual features of an ordinary steam fire engine, a number of additions designed to facilitate the operations of the firemen and to provide in creased safety.

The first of these is an air-pump,

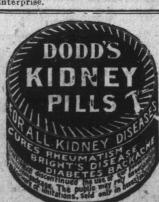
The first of these is an air-pump, connected by gearing with the crank shaft of the engine, which furnishes air through flexible metallic hose to firemen working in dense smoke, or places where they are subjects to gas or fumes of acids or other chemicals. This flexible hose connected with a protective helmet is worn by the firemen, which is made of heavy leather extending down over the shoulders and supplied with an opening for the eyes and upper part of the face. The air enters at the back of the helmet and flows around the face, passing out of this opening, keeping the eyes and nose free from smoke. The helmet contains a telephone receiver and transmitter, whereby communication can be maintended. whereby communication can be main-ed with the officer at the fire ened with the officer at the life en-gine, and by means of a switch-board, if necessary, with a chief of-ficial. The engine has a small dynamo, located over the front wheels, and connected with the fly-wheel by means of a belt. This fur-nishes a current for eight 32-candle-power incandescent lamps through a

nishes a current for eight 32-candlepower incandescent lamps through a
flexible cable, so that, provided with
a hand lamp, a fireman can penetrate dark and smoky apartments,
where it is necessary often to cut
off gas or bil supply.

The entire equipment, including the
protective helmet for the firemen,
is stowed in the forward part of the
fire engine, which is of the usual
English pattern, and adds comparatively little to its weight.—Harper's
Weekly.

WHERE THE JOKE CAME IN.

One day last week the editor of this One day last week the editor of this paper hung his coat up in the office while he went out to look after some business at the quarry. In our coat pocket we left our pocketbook. When, we returned the pocketbook was gone, and the sinner who stole it has not repented sufficiently to return it and apologize. The pocketbook contains some railroad transportation, a \$100 promissory note that was past due and a notice of our overdraft at the bank, but not one cent of the current bank, but not one cent of the current coin of the realm. We have no fear of the fellow using the transportation cause we are too well known along the line to be impersonated by a petit larceny thief. If he can collect that \$10 note he is welcome to it, and if he, will settle the overdraft at the bank in accordance with the notice, we will forgive him for stealing the pocket-book. He is evidently an amateur at the business or he would have known better than to put himself to the trouble of stealing an editor's pocket-book. In our humble opinion the joke is on the thief.—Marble City, (I. T.), Enterprise.



# SOME BUTTER TESTS

METHODS BY WHICH TO DISTINGUISH THE GENUINE ARTICLE.

The Use of Preservatives With Fresh Meat-Coloring Matter In Many Sau sages—How to Detect Boric Acid In Meat Products.

It is a matter of common informa tion that oleomargarine is sometime substituted for butter and that rancid and hadly made butter is frequently melted, washed with soda and churned with milk for the preparation of reno vated or process butter

Methods are available which, with little practice, may be employed to dis-tinguish between fresh butter, renovated or process butter and oleomarga

The "spoon" test has been suggeste as a household test and is commonly used by analytical chemists for distin-guishing fresh butter from renovated butter or oleomargarine. A lump of butter two or three times the size of a pea is placed in a large spoon and it is then heated over an alcohol burner. If more convenient, the spoon may be held above the chimney of an ordinary kerosene lamp, or it may even be held over an ordinary illuminating gas burner. If the sample in question be fresh butter it will boil quietly with the evolution of a large number of small bubbles throughout the mass which produce a large amount of foam. Oleomargarine and process butter, on the other hand, sputter and crackle, making a noise similar to that heard when a green stick is placed in a fire. Another point of distinction is noted if small portion of the sample is placed in a small bottle and set in a vessel of water sufficiently warm to melt the The sample is kept melted sample. from half an hour to an hour, when it is examined. If renovated butter of oleomargarine, the fat will be turbid while if genuine, fresh butter the fat will almost certainly be entirely clear.

To manipulate what is known as the Waterhouse, or milk, test about two ounces of sweet milk is placed in a wide mouthed bottle, which is set in a vessel of boiling water. When the milk is thoroughly heated a teaspoonful of butter is added and the mixture stirred with a splinter of wood until the fat is melted. The bottle is then placed in a dish of ice water and the stirring continued until the fat solidifies. Now, if the sample be butter, either fresh or renovated, it will be solidified in a granular condition and distributed through the milk in small particles. If, on the other hand, the sample consists of oleomargarin it solidifies practically in one piece and may be lifted by the stirrer from the

Many persons believe that the great mass of the fresh meat sold on the market is preserved chemically. This pression is entirely unfounded. The cold storage facilities of the present day make the use of preservatives with fresh meat unnecessary, and the larger packing houses do not employ. It sometimes happens that local butchers sprinkle preservatives over cut of meat in order that they may keep it exposed on the block or hanging in a show window as an advertisement. The use of chemical pre servatives with fresh meat is confined to this practice alone. Preservatives are very commonly

used with chopped meats and sausages, especially fresh sausage. They are al-ways employed with canned Vienna and Frankfurter sausages inclosed in casings with the ends tied. Where the ends are cut preservatives may be absent. The reason for this is that the temperature required for the complete sterilization of sausages will either burst or distort the skins when ends are tied, whereas sausages with cut ends afford an opportunity for the ape of the water and steam.

With many varieties of sausages, both fresh and smoked, and with chop ped meats of all descriptions, coloring matter is sometimes employed. This is done partly for the purpose of satisfying an unnatural demand for a high colored article and partly sometimes to conceal the grayish color characteristic of old meat, which should not be used at all.

The preservatives employed with meat products are boric acid, borax and sulphites. To detect boric acid about a tablespoonful of the chopped meat is thoroughly macerated with a little water, pressed through a bag and two or three tablespoonfuls of the liquid placed in a sauce dish with fifteen or twenty drops of strong hydro-chloric acid for each tablespoonful. The liquid is then filtered through filter pa-per and a piece of tumeric paper dipped into it and dried near a lamp or stove. If boric acid or borax were used for preserving the sample the tumeric paper should be changed to a bright cherry red color. If too much hydro-chloric acid has been employed a dirty brownish red color is obtained, which interferes with the color due to the presence of boric acid. Now, if a drop of household ammonia be added to the colored tumeric paper and it turns dark green, almost black color, ther boric acid is present. If the reddish color, however, was caused by the use of too much hydrochloric acid, this

green color does not form.

The corrosive nature of hydrochloric acid must not be lost sight of. It must not be allowed to touch the flesh, clothes or any metal.

He Asked For It. "Do you know that the coin you lent me was a counterfeit?" said the habitu al horrower. "Ch, sure I do. You said that you needed it bad."

A person suffering from chronic rhe matism should avoid dried fish, cook eysters, pork, veal and turkey.



THE TOWER OF SILENCE.

me Burial Place of the Parsee of Bombay-Erected 300 Feet Above Level of the Sea, 413

Above Level of the Sea.

High above Bombay, on the freest and most airy spot of the city and 300 feet above the level of the sea, is situated the most peculiar cemetery in the world—the burial place of the Parsees. It is called the Tower of Silence.

These Towers of Silence are found everywhere in Persia, where the corpse, placed under the open sky, is dried by the sun and dissolved by the rain. But in Bombay, where the burial place is limited and where death and misery invite vultures in greatest numbers, the dissofution is considerably hastened by these carrion eaters.

these carrion eaters.

The tower itself consists of a stone wall thirty feet high, forming a circle about 300 feet in diameter—a roofless tower. The floor, made of cement, is tower. The floor, made of cement, is an inclined plane, terminating in a seep and wide well. It is divided into three concentric circles, within which are standing side by side the low, open sarcophagi. These circles are connected by wide drain gutters, leading to the wall in the centre of the building. The men are laid in the outer, the women in the middle and children in the inner circle.

The whole inner construction reminds

one of the inside of a classical amphione of the liste of a classic and the are, only that in this tower the players—the corpses and the vultures—occup; the place of the spectators, while the centre—the arena—is occupied by the wall, fifty feet in diameter. pied by the wall, fifty feet in diameter. Having entered the iron door leading into the tower, the khandias immediately strip the corpse of all clothing, for Zoroaster has said, "Naked thou comest into the world, and naked shall thou depart therefrom." The body is then placed in one of the vacant sarcophagi. In a few minutes the places is cov-

ered with vultures, which is the course of an hour devour every vestige of flesh on the fresh corpse, while the blood finds its way through the drain canals down into the wall. The skele-ton only remains, as smoothly picked as though it had been cleaned in the chambers of an anatomical institution In a few weeks the burning rays of the sun and the heavy rains have dis-solved the skeleton and piecemeal work-ed it down the wall, where the remain-ing pieces of bones are further dissolved in a mixture of lime and sulph

while the blood and fluids are straine

through a heavy layer of coal and sand and enter the undefiled ground of the Parsees as pure water. It is claimed that this mode of burial is the most cleanly of all method and, from the standpoint of hygiene the most safe. Certainly as it is prac-ticed in the land of its origin, where the forces of nature—sun and rain perform the entire operation, it does not appear at all horrible.

Ask for Minard's and take no other I

Chatham, Windsor and Detroit

TIME TABLE CHANGE OF TIME

THE STEAMER OITY OF **OHATHAM** Will make her regular round trip from Chatham to Detroit every MONDAY and WEDNESDAY, leaving Rankin Dock South Chatham, at 7.30 a. m., and return-ng leaves Detroit foot of Randolph Street at 3.00 p. m. Detroit time or 4 p. m. Chatham time.

ham time.

Will also make round trips from Detrote to Chatham every FRIDAY and SATU-DAY, leaving Detroit, foot of Rando Street at 8 a. m. Detroit time or 9 a. Chatham time, returning will leave Clasm 3 p. m., Detroit time or 4 p. ham time, arriving in Detroit about p. FARES—Round Trip 60c, Single T. 50c. AGENTS—Stringer & Co., Chathaw W. H. Whrrry, Windsor, John S ephenson Detroit. JOHN PORKE, Capta n, WILL IAM CORNISH, Purser. IAM CORNISH. Purser

Cleveland Rond Eau

Port Stanley Ravigation Co's.

Steamer Oity of Grand Rapids, intil further notice will be operated as Leave Cleveland for Rond Eau, Mondays at - - 8 o'clock
Wednesdays at - - 8 "
Fridays at - - 8 "
Saturdays at - - 6 "

Fridays at - Saturdays at -Leave Rond Eau for Cleveland Mondays at - - 4 o'clock p. m Wednesdays at - - 4 " p. m Fridays at Sundays at Leave Cleveland for Port Stanley

10 o'clock p. m Mondays at Wednesdays 6 " turdays Leave Port Stanley for Cleveland 10 o'clock p. m, Tuesdays at

Thursdays at

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\* WEDDINGSTATIONERY -The latest in Wedding Stationery and Cake Boxes can be had at the PLANET Office.

10 "

Built to Defy Canadian Winters Let the "bottom drop out of the thermometer," you will never feel the cold with a Peninsular Baseburner heating the house. Mal Each Peninsular Baseburner is furnished with a double heating attachment, which enables you to heat a room upstairs as well as the room in which the heater is placed. Peninsular Grates cut out clinkers and dead ashes without disturbing the live coals. Peninsular Baseburners make an elegant appearance in any room, and are ornaments to any home. Ask your stoveman to show you Peninsular Stoves and Ranges.

CLARE BROS. & CO., LIMITED.

PRESTON, ONT. VANCOUVER, B.C.



Western Fair

LONDON Sept. 8 - 16, 1905 MONE FAR

WEDNESD

I have for sweet lover South; the fath Con-

Mone -ON 4 1-2

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