



Seed Corn Situation Is Critical-Select Own Seed Now.

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Knowing

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thermometer on the

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act, absolutely con-

You can see pre-

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trolled operation.

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Select Ears From Field for Height, Strength, Leafiness and Eartiness.

(Contributed by Ontario Department of Agriculture, Toronto.)

HE first point to observe in the packing of butter, in order to have it keep well for winter use is to have good butter. The best butter for packing is usually made in the months of June and September. It is preferably made from comparatively sweet cream which has been pasteur ized. However, on the farm pasteurization is not commonly followed. hence the butter should be made when the weather is comparatively cool and the cream should be churned before it becomes very sour-in fact, the sweeter the cream the more likely it is to produce good keeping quality in the butter, so long as there is sufficient acid in the cream to give

so similar and in the cream to give good churning results. The cream should be churned in the usual way, except that the butter may be washed once with brine, which is made by dissolving salt in water, instead of using water at both results. Salt at the usual relewashings. Salt at the usual rate--but not over one ounce of salt per pound of butter, because salt does not preserve butter as is commonly supposed, except in a minor degree for unpasteurized cream butter. It is a mistake, however, to add so much salt that the fine flavor of the butter is covered up

Having worked up. Having worked the butter as us-ual, pack it firmly into crocks, tubs or boxes. If unparafined wooden packages are used, these should be soaked several days in salt water to prevent "woody" flavor in the butter. A better plan is to coat the inside of the tub or box with hot wax, then line with heavy parchment paper, be-fore packing the butter. Glazed crocks which are clean, need no

lining. When the package is full, prefer-When the package is full, prefer-ably all from one churning, smooth the top of the butter, cover with parchment paper or a clean cotton cloth, then tie heavy brown paper over the top and place in a cool cellar or in cold storage. Sometimes a salt paste is put on top of the cloth or paper and this is kept moist by sprinkling on water from time to time. This excludes the air and helps time. This excludes the air and helps to keep the butter.

We recommend packing the butter in solid form which is to be kept for some time, rather than holding the butter in prints, even though these may be submerged in brine.—Prof. H. H. Dean, O. A. College, Guelph.

Select Seed Corn Now. Unless every precaution is taken

rrom those plants which possess the height, strength, leafiness and earli-ness desired. When once the desired type is established in the grower's mind good progress can be made in selecting the ears. This method of-fers many advantages over that of selecting from the shock or from the crib. The crib is the least desirable, in that it offers only husked ears to select from. With the shock, when husking, the grower has the wilted or matured stalks, while the field selec-tion has everything in its favor, the whole plant and its environment which may mean normal or abnormal conditions for development. — Dr. C. A. Zavitz, O. A. College, Guelph. TOO MUCH COMPETITION. TOO MUCH COMPETITION.

Disappointed Students In Japan Driven to Suicide.

According to Rev. Dr. Sidney L. Gulick, who has lived long in the Far East, suicides among Japanese stu-East, suicides among Japanese sui-dents are probably more prevalent than among any other students in the world. The causes he mentions are: First, the high strung nerves and exceptional sensitiveness to any-thing that may be regarded as a per-sonal humiliation; and, second, the extraordinary competition among students to secure places in the Gov-ernment schools. Dr. Gulick also notes the three

Dr. Guilek also notes the three causes given by the Christian Liter-ature Society, of which he is a mem-ber, namely: The struggla for exist-ence, the handicap of poor physique, and the absence of an enlightened faith.

As to student suicides due to fail-ure in examinations, it may be noted that in Japan it is not easy to enter any schools. Of the boys 13 and 14 years old who strive by competitive examinations to enter the middle schools, only 61 per cent. we learn, though intellectually qualified, are admitted. The rest are excluded from lack of room. In Tokio the annual applications for admission to the higher institutions are several times greater in number than can be ad-mitted. A year ago more than five hundred youths were refused admit-As to student suicides due to failmitted. A year ago more than hve hundred youths were refused admit-tance to the Doshisha, the only Chris-tian university in Japan, entirely be-cause of lack of accommodations.

It is interesting to compare the above with the statement that sui-cides among German school children are widespread. This leads to the conclusion that these catastrophes, both in Japan and Germany, may be due to still another factor than those mentioned, namely, to the ingrained teaching of materialism. If boys and girls are taught that material success is the measure of life, and do not achieve if, they naturally feel that life is a failure.—The Outlook.



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this autumn the supply of good seed corn of the desirable varieties will be inadequate for the requirements of 1919. The autumn of 1917 saw the corn crop harvested with an excess of moisture. Wet cold weather followed, during which time the corn did not cure, consequently, when the very cold weather of December set in the corn was frozen and germination was reduced to a very low percentage. This situation which caused the agricultural authorities of North America so much anxiety during the winter and spring of 1918, and which was described by them as "a national calamity," is not yet averted. The problem which that committee had to face was one of supplying North America with seed which would give a fair germination. To secure this seed was no easy task and recourse was made to districts in the United States hundreds of miles to the south of Ontario which produce large, late maturing varieties. In bringing this seed into the country there was little expectation that it would produce much grain, but it was hoped it would produce fodder. The situation in Ontario was so acute that an embargo was placed on the seed grown in Kent and Essex counties prohibiting the exportation from those counties to other districts in Ontario. Some seed of fair germ-ination was available but not sufficient for all their local needs, and as those counties located in southern and western Ontario furnish the chief source of seed for the remainder of the province it was felt that such action was justified in order to conserve those varieties for seed purposes which had proven themselves adapted to Ontario conditions. There was never a time in On-tario's history when it was more ne-cessary to take every precaution in the selection of sed

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the selection of seed corn than at the present time. The most satisfactory method of seed selection is that of selecting in the field. The grower can selecting in the heat. The glower can go up and down his rows and select those ears which are early, well de-veloped and possess all the varietal characteristics. When selecting in the field the grower has before him the field the grower has before him the field the grower has before him

the these two services in France. The chaplains are indignant at the claim of the Y.M.C.A. to have organized the Vimy Ridge University. This ex-cellent educational course originated with Revs. Clarence McKinnon, of With Revs. Charence McKimion, of Halifax, and Dr. Oliver, Saskatche-wan University. Both the chaplains and the Y.M.C.A. are doing good work in France, and both services are required. It is true the Y.M.C.A. gains considerable funds by sales at a large profit but they also aid the a large profit, but they also aid the men with free entertainments, etc. The work of the chaplains of the army is unequalled for sacrifice and for sympathetic aid for the men. The chaplains' work at Passchendaele called forth generous praise from the higher command as well as the rank and file. The quarrel between the two services is deeply regretted the two services is deeply regretted for if a settlement is not reached the work of both will be handicapped with serious loss to the men. All last winter, before Lens, the chap-lains were continually in the front trenches, looking after the com-forts of the men. Funds for the chaplains' work are inadequate, and there should be an equal division of contributions for the work of the chaplains and the Y.M.C.A. in France. France.

## Whale Steak.

An interesting experiment was re-cently inaugurated at Vancouver, where two thousand pounds of whale where two thousand pounds of whate steak were offered in the leading fish and meat markets at the price of five-pence a pound. Many citizens took home a sample, but reports are not yet to hand as to the reception ac-corded the sea dainty by the families. Although it is in the nature of an experiment in Vancouver, it is stated that whate has already become a experiment in Vancouver, it is stated that whale has already become a more or less standard fish in San Francisco, Seattle, Victoria and oth-er Pacific coast cities. The Japanese have long used the lean part of the whale for food. It looks like beef-steak, and tastes something like beef. steak, and tastes something like beef. It is more tender than the average beefsteak, and is said to compare favorably with the more common meats in nutritive value. Each whale, it is estimated, is good for between two and three tons of meat, and, as there are no bones or other waste, a season's whaling catch might go a long way toward feeding the people in these days of food restriction.—Family Herald,

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