

# REMOVAL SALE

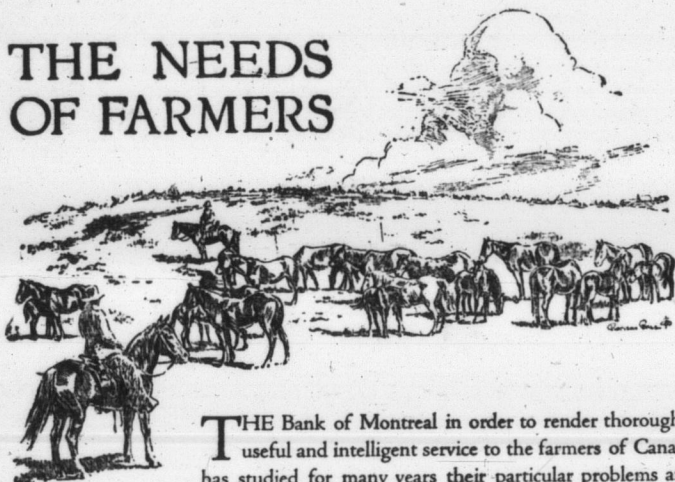
**MRS. W. A. CURRIE** will move to the store 2 doors South of the Bank of Montreal, Main Street, Dec. 18th.

Will carry a complete stock of

## LADIES' READY-TO-WEAR and MILLINERY

### TRIMMED HATS AT YOUR OWN PRICE

## THE NEEDS OF FARMERS



THE Bank of Montreal in order to render thoroughly useful and intelligent service to the farmers of Canada has studied for many years their particular problems and requirements.

The result is that this institution, with its branches established in all parts of the Dominion, is well equipped and organized to handle the accounts of farmers and to extend to them personal and thoroughly experienced banking service.

## BANK OF MONTREAL

Established over 100 years

Glencoe Branch: R. M. MACPHERSON, Manager.



### Railway Trains at Glencoe

#### GRAND TRUNK RAILWAY

##### Main Line

Eastbound—No. 20, Toronto express (daily) 3.30 a.m.; No. 12, accommodation (except Sunday) 10.05 a.m.; No. 18, express (daily) 3.10 p.m.; No. 16, Eastern Flyer (daily, no local stops) 6.05 p.m.; No. 114, accommodation (except Sunday) 9.52 p.m.  
Westbound—No. 21, Detroit express (daily, no local stops) 4.45 a.m.; No. 75, accommodation (except Sunday) 7.25 a.m.; No. 117, Detroit express (daily, stops at Glencoe, Bothwell, Thamesville and Chatham) 12.26 p.m.; No. 11, accommodation (except Sunday) 6.37 p.m.; No. 115, International Limited (daily, stops Glencoe and Chatham) 9.52 p.m.

##### Wabash and Air Line

Eastbound—No. 352, mixed, 10.05 a.m.; No. 354, mixed, 4.10 p.m.  
Westbound—No. 351, mixed, 9.10 a.m.; No. 3, express, 1.08 p.m.; No. 353, mixed, 2.50 p.m.

##### Kingscourt Branch

Arrive—7.10 a.m., 5.30 p.m.  
Leave—7.30 a.m., 6.40 p.m.

#### CANADIAN PACIFIC RAILWAY

Eastbound—No. 634, 12.25 p.m.; No. 672, Chatham mixed, 4.17 p.m.  
Westbound—No. 635, for Windsor, 4.48 a.m.; No. 671, Chatham mixed, 9.27 a.m.; No. 633, 3.22 p.m.  
Trains 633, 634 and 635, Sundays included.

#### GLENCOE POST OFFICE

Mails closed—G. T. R. East, 9.45 a.m.; G. T. R. West, 6.00 p.m.; London and East, 6.45 p.m.  
Mails received—London and East, 8.00 a.m.; G. T. R. East, 7.00 p.m.; G. T. R. West, 10.20 a.m.  
Street letter box collections made at 8.30 a.m. and 5.30 p.m.

"For goodness sake," scolded the irate wife after having asked her husband for the fifth Sunday to accompany her to church, "the neighbors will soon be talking about us as they did about poor Mr. and Mrs. Jones. The only time they went out together was when the gas stove exploded."

### The Transcript

Published every Thursday morning from The Transcript Building, Main Street, Glencoe, Ontario. Subscription—in Canada, \$2.00 per year; in the United States and other foreign countries, \$2.50 per year.

Advertising.—The Transcript covers a wide section of territory in Western Ontario, and its readers are the leading farmers and townspeople. It is a first-class advertising medium. Rates on application.

Job Printing.—The Jobbing Department has superior equipment for turning out promptly books, pamphlets, circulars, posters, blank forms, programs, cards, envelopes, office and wedding stationery, etc.

A. S. Sutherland, Publisher.



**RULES FOR RIGHT LIVING:**—Let all bitterness, and wrath, and anger, and clamour, and evil speaking, be put away from you, with all malice; and be ye kind one to another, tender-hearted, forgiving one another, even as God for Christ's sake hath forgiven you.—Ephesians 4: 31, 32.

According to J. J. Morrison, temperance sentiment is losing ground in Ontario. Speaking to members of the Toronto Independent Order of Good Templars, he declared that temperance workers would have to revert to the old system of educating the public if they wished prohibition to be a success. "We have ceased to teach temperance and are trying to do it with a club," said Mr. Morrison. "I want to tell you it won't work out; not because the O.T.A. is a bad measure, but because no law can function properly without the hearty support of public opinion. We have changed our system from moral suasion to force," the speaker continued. "To get the law to be a great team; alone, force is not a success."

### KILMARTIN

Relatives from a distance who attended the funeral of the late Joseph Moore were: George Moore and daughter Lottie, of Heward, S. K.; Alex. Moore, Jennie Moore, Mr. and Mrs. Wilson Moore and son, Mrs. Catharine Moore, Mrs. Leeth and Norman Moore, of Detroit; Will Moore and Mr. and Mrs. Thomas Moore and son, of Walkerville, and D. McAlpine, of London.

Mr. and Mrs. Chambers, of Muncey, attended the funeral of the late Joseph Moore on Thursday.

Mr. and Mrs. John McLean and family, of Alberta, are visiting at Duncan McKellar's.

McNaughton Bros. are moving a house recently owned by Colin C. Munroe, of Walkers, it will be occupied as a store by Mr. Klemm at Walkers.

The Dominion Alliance was represented in Burns' church last Sunday by Dr. Agnew, of Toronto, and Mr. Greenlaw, of Walkers.

The young people's literary society of Burns' church held their first meeting on Tuesday evening of this week, with a very good attendance.

Alex. Dewar and Garfield Munroe were under the doctor's care for a few days last week. We are glad to report both are recovering.

Sorry to report that Mrs. Angus McCallum is confined to her bed.

Archie McCallum, of Walkers, is busy throughout the district buying fowl.

### THE TELEPHONE CITY.

Inventor Said Ontario City Had Right to Claim Name.

There will be many claimants for a share in the fame arising from the invention of the telephone by Alexander Graham Bell, but the relation of Brantford is highly important and well defined. The "Telephone City" honestly earns its name through the operations there in 1874, and again in 1876, of Dr. Bell, the Scottish scientist, who spent many years in Canada, but lived even more in the United States. The telephone inventor first came to Brantford with his father in 1870, but from 1872 for a number of years he lived at odd times in Boston.

"Brantford is justified in calling herself the 'Telephone City' because the telephone originated there," in the words of Dr. Bell himself. "It was invented in Brantford at Tutela Heights in the summer of 1874. Boston is also justified in her claim to be 'the birthplace of the telephone,' for it was there that the telephone first acquired a real physical existence and first actually spoke. It was born at 109 Court street, Boston, on June 2, 1875, and speech sounds were heard from it very shortly afterward. The Brantford claim dates from 1874 and the Boston claim from 1875.

"The Dominion Telegraph Company of Canada very kindly placed its lines at my disposal for experimental purposes. In August, 1876, somewhere about the 10th of that month, we connected up Paris and Brantford, eight miles apart, and speech was transmitted a distance of several miles for the first time. A second experiment was made between Brantford and Mount Pleasant, a distance of five miles, and an exhibition was given from my father's house at Tutela Heights.

"It was about a quarter-mile from the house to the nearest telegraph line. We cleaned the town out of stovepipe wire and placed it on the fence from my father's house and then attached it to the telegraph wires leading into Brantford. Then I had some friends in Brantford who spoke, sang and recited into the membrane telephone while a large number of guests at my father's house at Tutela Heights listened to the transmission. So these experiments at Brantford were the first experiments that were really successful in transmitting speech from one place to another at a distance, but they were all one-sided, not reciprocal. The first reciprocal communication occurred after my return to Boston in October, 1876."

Old residents of Brantford still recall the young Scotsman as he drove about the city with his pony-cart and the skepticism with which the future of the great invention was then regarded. It is related that one merchant was offered a half-interest in the invention for \$10,000. Modest Brantford has made amends by the erection of the magnificent memorial in the central portion of the city, one of the finest achievements of W. S. Allward, the Toronto sculptor.

Say it in The Transcript.

## SKINNING AN ANIMAL

How to Get the Best Out of a Hide.

Skin While the Carcase is Warm—Have the Knife Sharp—Avoid Wrinkling—Cut Carefully About the Legs.

(Contributed by Ontario Department of Agriculture, Toronto.)

During the autumn season, considerable farm butchering is done, and in the operation many good hides are spoiled in the skinning. To do a good job easily select a clean hard spot in the shelter of a tree or in a building if the floor is good. A block and tackle or other hoist arrangement should be rigged in a convenient position.

Skin While Carcase is Warm.

The animal should be clean; if not it will be difficult to keep the hide and carcase in proper condition. The skinning should start immediately the animal is dead, and the more quickly it is done while the animal is warm the more easily the hide will come off. Make sure that the knife is sharp. After stunning and sticking the animal it should be suspended to facilitate bleeding. When in the suspended position the operator should begin skinning the head, cheeks and face. When skinning over the face leave the flesh on the head. The presence of meat on the hide is an objection. The head is removed from the neck at the atlas joint, or end of the spinal column. The horns should not be removed from the skull. With the next cut, cut the way the animal should be completely lowered and placed breast up, being held in this position by a spiked stick between breast and floor. The legs should then be skinned out and the feet removed.

Avoid Forming of Wrinkles.

After removing the feet the hide should be rubbed down the belly from the sticking cut to the tail. The sides should then be skinned by working forward to the breast and then back to the inside of the hind legs, close to the tail. The free hand should be used to lift away, pulling outward and upward against the knife. Care should be taken to prevent the formation of wrinkles under the hide as it is being removed. The hide should be skinned off nearly to the back bone, leaving it attached at the thighs and shoulders. Change the prop over to the other side of brisket and skin the other side in the same manner. Cut Carefully About the Legs.

For the cut at the front legs start in the center, cutting the skin well forward at the breast and in advance of the front legs, cut back to the union of the fore leg and body and on down the inside of leg to meet the cut made when skinning the shin. In skinning the hind legs start at the center line about six inches from the tail and split the skin in straight line to the hock. Skin over the rump and thigh. At this stage it is best to insert a gambrel above the hock joints and raise the carcass so that the shoulder will still rest on the floor. Split the skin on the under side of the tail and skin out the tail bone to the end.

Skin Away from Tail and Legs.

Skin the hide carefully away from the base of the tail and strip from the legs and back, using the flat or a blunt instrument such as a knife handle, skimming stone or the back of a cleaver. Be careful and do not cut the hide, since each cut reduces the value. When skinned down to the shoulders the carcass is hoisted clear of the floor and the skinning completed down over the neck. Split the ears by cutting lengthwise and fold the hide flesh side in. Tie for shipment.—Ontario Department of Agriculture, Toronto.

### Cheap Ice For the Farmer.

Farmers who have not already done so should prepare to lay by a store of ice for cooling milk and for household use this summer. The cost of harvesting and storing ice is low when compared with the saving effected. Ordinarily, it is safe to harvest two tons of ice for each cow in the herd. This will allow for melting and leave enough for family needs. Where cream only is sold, about one-third of that quantity of ice will be needed.

Did you ever try co-operation in ice harvesting? It works like a charm. Get one or two of your neighbors to go into such a scheme. One pond or stream and one set of tools will answer for all. The equipment necessary for harvesting and storing ice consists simply of saws, tongs, and iron bars for pushing the blocks of ice around.

A rough board enclosure ten feet square and eight feet high will hold sufficient ice to provide fifty pounds per day for 130 days after allowing for a reasonable amount of wastage. An important fact to be remembered is that the smaller the quantity of ice stored the larger is the proportion of waste. The bottom of the enclosure should be covered with a foot of sawdust, and a foot of space left between the boards and the ice, which should also be filled with sawdust. The ice should be similarly covered. The drier the sawdust the better. If the soil beneath the enclosure is impervious clay, a layer of gravel under the sawdust is advisable.

If sawdust is not obtainable, planer mill shavings will serve. If neither is to be had, two feet of marsh hay or any wild hay will answer. The roughest kind of a shed that will resist the weather is all that is required.

If you are not making money on the farm, scratch your head and do some hard thinking.

Keep feeding the hens or they'll stop laying. Keep feeding the pullets or they'll stop growing.

## Exide Battery Service

Winter Storage of your Battery

Some people ruin their batteries by neglect during the winter. We wish to put our best service at your disposal to save your battery during the approaching winter.

Our station is well equipped for this work.

Now is the time to have your car overhauled and have all new parts put in that are required.

**G. W. Snelgrove - Dealer**  
Glencoe Ontario

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THE AVERAGE MAN often spoils his future because he thinks his savings too small to be worth banking.

Do not wait until you have \$100 to deposit—open an account with \$1 and make it grow.

## THE ROYAL BANK OF CANADA

GORDON DICKSON, Manager, GLENCOE  
GEO. LOVE, Mgr. Wardsville A. N. McLEAN, Mgr. Appleton

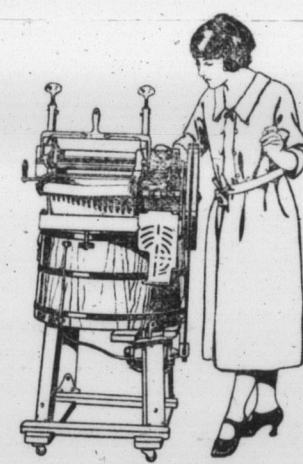
# 10 PER CENT.

allowed off all cash purchases during November and December

Christmas Candies, Nuts, Grapes, &c.  
Peels, Raisins, Currants, for the cake.

IMMEDIATE FREE DELIVERY

**W. A. CURRIE**  
CENTRAL GROCER TELEPHONE 25



**White Cap**  
Electric Washer  
Sold by

**W. Cumming & Son**  
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The Finest Gift Of All

No gift is appreciated quite so much as an electric washer. It brings happiness on Christmas day and every wash-day the year round, and once a week for many a year serves as a reminder of the giver.

The White Cap does the average family washing in one hour, washes and wrings the clothes more perfectly than they can be done by hand.

Low in price and payments easy. Call and see it or have us give you a demonstration in your own home.

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## HUMPHRIES

For Spring Lamb, Veal, Fresh and Salt Pork, Fresh and Corned Beef; Cured Meats—Hams, Cottage Rolls, Picnic Hams, Peamealed Backs, Breakfast Bacon, Bologna, Sausage, Pure Lard, etc. Special—Cooked Ham, 55c lb.

HIGHEST CASH PRICES FOR HIDES, WOOL, SKINS AND FURS