

**Mrs. Housekeeper**

**DON'T BE DECEIVED—IT HAS BEEN TRIED,** and on 1 cwt. of flour you are just 7 loaves ahead of us, not counting your labor and fuel. You can't afford to bake your bread, use your fuel and do the work for that amount.

Fleischman's Yeast—Pure Malt Extract—Lake of the Wood Flour—Pure Salt and Sugar. These ingredients are bound to make you first-class bread, give us a trial.

**LOVELL'S BAKERY**

**Good For Man And Beast**

Kendall's Spavin Cure has now been refined for human use. Its penetrating power quickly relieves swellings, sprains, bruises, and all forms of lameness. It is just what you need around the house. Write for many letters from users to prove its effectiveness.

**Kendall's Spavin Cure**

—has been used by horsemen, veterinarians, and farmers for over 35 years. Its worth has been proved, for spavin, splint, curb, ringbone and the many other hurts that come to horses.

OSWEGO, N.Y., Sept. 22nd, 1915.  
"Kendall's Spavin Cure is about the best all-round liniment for both man and beast that I know."  
—L. H. HOBSON'S BAY COMPANY, Get Kendall's Spavin Cure at any druggist's. For horses \$1.00—6 for \$5.00. For men \$1.00—6 for \$5.00. "Treatise on the Horse" free from druggist or write to Dr. S. J. KENDALL CO., Enosburg Falls, N.Y., U.S.A.

**WANTED**

**MEN and WOMEN to Learn the Candy and Ice Cream Business in their spare time.**

I teach you all and everything about the business. By my system you can not fail, if you follow my instructions, and you will soon own a profitable business. No capital is required to start. If you are dissatisfied and want to make a success you will write for further particulars. Address

**Candy Trade Secret Co.**  
218 Front Street, Sarnia  
nv24m3

**WINTER TERM FROM JAN. 2ND.**

**CENTRAL Business College**  
STRATFORD, ONT.

WE HAVE COMMERCIAL, SHORTHAND AND TELEGRAPHY DEPARTMENTS.

The courses are thorough, up to date and practical. The instructors are experienced and we place graduates in positions. We are receiving scores of applications for trained help we cannot supply. Write at once for particulars.

**D. A. McLachlan : Principal.**

Unless a man really loves a woman he is unable to tell the color of her eyes.

If a girl has teeth like pearls she's never dumb as an oyster.

Many a woman studies her mirror to the neglect of her heart.

**CANNING HELPS.**

The Department of Agriculture Tells Us How to Preserve.

**THE WAYS TO SAVE SUGAR.**

**Fruits Put Up Without Sirup Do Not Retain Their Color Well, but They Are Excellent For Sauces, Salads and Desserts That Are Sweet Enough.**

In these days of high prices, with sugar foremost on the aviation list, many housewives have taken serious thought as to the advisability of putting up less fruit than usual.

This is a pity, because home canned fruit is not only safe and sure, but most delicious. It need not be as rich as preserves. In fact, many epicures regard fruit as refreshing in exact proportion to the smallness of the amount of sugar used to preserve.

Fruit for use in pie or salads or as stewed fruit can be put up or canned without the use of any sugar at all. The canning specialists of the department of agriculture advise the housewives who, in order to economize on sugar, have been thinking of reducing the amount of fruit they put up, to can as much of their surplus as possible by the use of boiling water when sugar sirup is beyond their means.

Any fruit, say the specialists, may be successfully sterilized and retained in the pack by simply adding boiling water instead of the hot sirup.

The use of sugar, of course, is desirable in the canning of all kinds of fruits and makes a better and ready sweetened product. Moreover, most of the fruits when canned in water alone do not retain their natural flavor, texture and color as well as fruit put up in sirup. Fruit canned without sugar to be used for sauces or desserts must be sweetened.

Can the product the same day it is picked.

Cull, stem or seed and clean the fruit by placing it in a strainer and pouring water over it until it is clean.

Pack closely in glass jars or tin cans until they are full, using the handle of a tablespoon, wooden ladle or table knife for packing purposes.

Pour over the fruit boiling water from a kettle; place rubbers and caps in position; partially seal if using glass jars; seal completely if using tin cans.

Place the containers in a sterilizing vat, such as a wash boiler with false bottom, or other receptacle improvised for the purpose.

If using a hot water bath outfit process for thirty minutes, counting time after the water has reached the boiling point. The water must cover the highest jar in the container.

After sterilizing remove packs, seal glass jars, wrap in paper to prevent bleaching and store in a dry, cool place. If you are canning in tin cans it will improve the product to plunge the cans quickly into cold water immediately after sterilization.

When using a steam pressure canner instead of the hot water bath, sterilize for ten minutes with five pounds of steam pressure. Never allow the pressure to go over ten pounds.

**HER PLAY HAT.**

What Ten-year-olds Need Just to Romp In.  
With a navy blue chinchilla coat well tailored goes this navy velvet poke, a tall crown and brim rolled up



DOROTHY'S COMFORT.

in the back. All the trimming is three rows of narrow black grosgrain ribbon and three tomato red, fruity pieces on the left side.

**A Fringed Centerpiece.**

A rather novel idea for a large centerpiece is to use instead of scallops a

narrow lace insertion on the edge, and finish this with a plain fringe instead of the usual lace edging. It is much prettier than one would expect.

The centerpiece should be larger than twenty-eight inches, for if smaller a number of little plaits would have to be made on the inner edge of the insertion to make it fit around the centerpiece. The lace should be a coarse colony, not necessarily expensive, for many of the imitations that are machine made are quite pretty.

A narrow fringe as plain as possible is best to use. Frequently where the lace joins the materials and also where the lace and fringe meet a line of colored stitching is used.

**EVENING FROCK.**

From Paris Is This Handsome Gown For Juveniles.

Orange colored net, richly trimmed with spangles, gives this gorgeous evening gown. The trimming runs up



BEAUTIFUL LINES.  
The left side of the skirt forms an apron effect across the front and makes epaulets. Velvet flowers trail over the skirt from the girdle.

**NEW HANDBAGS.**

The Kinds That Hold You Spellbound This Fall.

There are so many hand bags of velvet and silk and satin this autumn that we almost lose sight of the leather ones. Yet there are some very smart leather ones to be seen in the shops, and with the strictly tailored street suit or for morning use these are the best choice for the well dressed woman.

There are a good many rather small flat bags, almost small enough to be called purses or pocketbooks, made with a strap through which the fingers go rather than a handle. These in patent leather or in black or brown leather are decidedly effective for morning use.

The newest thing, of course, is the beaded bag. It matters not what material is used as an excuse, a background, for the bags. Sometimes it is silk, sometimes velvet. But the beads are the important point.

Fringe of the beads finishes many of these beaded bags, and they are made with silk, ribbon or cords or with silver clasps at the top.

There are some very attractive bags beaded in paisley shawl patterns. These are not strictly a novelty, for they could be found last year, but they have an added attraction this year because beads are in such high favor.

Sometimes floral designs are worked in natural colors on dark blue or black backgrounds. Sometimes the tassels which finish pointed bags are so heavy and big that they almost dwarf the bags. Sometimes bags of crocheted silk thread have heavy crumpled beads. Always the beads predominate.

Green, old rose, terra cotta, orange, black, steel, gilt, white and blue beads are all much used.

**THE NEW AGRICULTURE.**

Farms Must Be Brought to a High State of Productivity.

"The present high cost of living would indicate that the production of food products is not keeping pace with consumption. Today there is but little new agricultural territory to be developed in the United States, and the increase in farm products for the future must come, in a large measure, from land already under cultivation," said Professor G. I. Christie, superintendent of agricultural extension work at Purdue university, before the recent convention of the National Fertilizer association at Hot Springs, Va. "The New Agriculture" was the subject of his address.

"Agriculture is the great business and industry of the state and country, and the farms must be brought to a high state of productivity to meet the demands of the rapidly increasing population. It is a problem of industrial efficiency as well as that of social cooperation," continued Professor Christie. "Comfortable homes, the best of schools, community churches, community centers, good roads and a more permanent and satisfying social life must be provided for. This can only be done when the landowners and their families are willing to remain on the farm and expend their energy and money in the building up and maintaining of rural institutions.

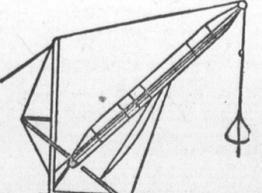
"The large and rapidly increasing demand upon the farmers for food-stuffs. A study of statistics shows that the population of the United States has practically doubled every twenty-five years. A few years ago new states and territories were being occupied and an increased supply of farm products placed upon the market. This acquiring and developing of new lands did much to keep production ahead of consumption and meet the needs of an increasing population," continued Professor Christie.

"The average yield of wheat in the United States for the past ten years was 14.8 bushels per acre. A few years ago the yield of wheat in England and in Germany was really lower than that found in the United States. Through fertilization and a better crop system these countries have been able to gradually increase the average yield of the wheat crop until at this time it ranges about thirty-six bushels per acre. On the farm of Purdue university, where conditions are similar to those of a large area of wheat lands, through a good rotation of crops and proper fertilization the average yield of wheat for the past thirty years has reached twenty-eight bushels per acre."

Professor Christie then told how 238 farmers in Indiana grew five acres of corn each last year from which an average yield of 72.4 bushels per acre was obtained, or just about double the average yield of the state. The average cost of producing an acre of corn in Indiana is \$19.16 or 37.10 cents a bushel. The 238 farmers who raised 72.4 bushels per acre did so at an average cost of \$13.52 per acre, or 18.6 cents per bushel, showing clearly that the high yields are not only profitable because of the total value, but because there is a greater net profit on each bushel produced. Professor Christie explained the importance and development of the county agent movement throughout the country at considerable length and pointed out how the county agent works in connection with other agencies to bring about better schools, better churches, better roads and recognition of the country's greatest business and industry—agriculture.

**Hay Stacker.**

Haying time brings its troubles. Hay stackers that will permit of the easiest movement and require the least mechanical ability to operate are the best. Here is a stacker recently patented by an Idaho inventor. A mast with a boom pivotally connected with the mast to swing laterally, anchored



by a cable, the side drift of the boom being checked by a laterally adjusted guiding member over which the supporting cable is guided, is a main feature. A drum winds up and unwinds the rope or cable, which lifts the boom, one end of rope being fastened to the drum and the other to a stationary support. The drum may be placed into or out of locking engagement with the guide pulley over which the hoisting is done.

**Children Cry FOR FLETCHER'S CASTORIA**

**STORING FOODS.**

Hints How to Keep Vegetables Fresh All Winter.

**EXPERT GIVES THIS ADVICE.**

Most House Cellars May Be So Manipulated That They Give Good Storage to the Commonest Tubers—Just How to Make the Pit.

There are three important considerations in connection with the placing of vegetables in storage. The vegetables themselves should be of good quality, free from disease or bruises; they must not be put in too early or piled so that any heating will take place, and they must not be subjected to an atmosphere which is so dry that it will cause wilting and thereby spoil their quality. It is possible for the home gardener to keep root crops, potatoes, cabbage and squash for months in most house cellars with the exercise of some precautions, even where a cool cellar is not provided.

Vegetables should be stored as far away from the heater as possible, excepting in cellars where freezing occurs. If there is a cement floor it is best to pack the root crops in boxes or barrels and cover the top with clean sand or sifted soil in which there is not much organic matter. A covering of about two inches is sufficient. In case either the commercial grower or the home gardener lacks a storage place there is an alternative which is available to almost every one who has a garden. This is the vegetable "pit." The essentials are a well drained piece of land conveniently located and some material to cover the pit after cold weather comes.

The crops which can be successfully handled in this way are beets, carrots, parsnips, turnips, winter radishes, salsify, horseradish and cabbages. The outdoor vegetable pit is made in the following manner: On the spot selected measure off a space three or four feet wide and as long as desired. Plan to have the pit extend north and south. The soil should be removed eight to twelve inches deep the width of the pit and one-half of the earth thrown out on either side. The bottom of the pit should be made level and the sides cut straight down. The root crops are then piled on the ground the full width of the excavation and brought to a ridge about two and a half feet deep at the center. Rarely will the home gardener need a pit more than six or eight feet long, and it is wisdom for him to mix roots stored so that all sorts can be obtained at one end.

The commercial grower will do well to use the pit for each kind of vegetable stored. The roots should not be piled before the weather is cool. They should be dry and covered with about two inches of soil to prevent frost injury or wilting. As the weather grows colder and preferably after the first soil covering has frozen nearly to the vegetables more covering should be applied to a thickness of two to four inches. It is well to obtain this soil alongside of the pit in such a way that good drainage will be assured. After more cold weather additional covering of straw, meadow hay, leaves or similar good protective material is added.

**PARISIAN MODEL.**

How the French Are Turning Out Fall Turbans.

Turbans were never so modish. Draped, brimless, tall and squat, they suit all kinds of faces. This one is of



TOWERING EFFECT.

black velvet, a tall tam crown over a narrow banding. The only trimming is a silvery "fancy."