

Cards

R. W. E. HARLOW, Dentist, Office, Primrose Block, Granville Street, Bridgetown, N. S. Hours 10-5.

A. LIVINGSTONE Barrister & Solicitor, of Nova Scotia Building, APOLIS ROYAL

Livingstone, on appointment, clients in Bridgetown, 11-12

J. S. MILLER, Barrister and Solicitor, Shafer Building, BRIDGETOWN, N. S. Telephone 15

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W. E. REED, Director and Embalmer

Styles in Caskets, etc. All Hearse sent to all parts of N.S.

R. C. B. SIMS, Veterinary Medicine and Surgery, Culm Testing a Specialty, to: Scotia Agricultural College, Veterinary College, of Nova Scotia Veterinary Association.

PARADISE, N. S., light and day—23-21

AM FITZGERALD, Director and Embalmer, attention given day or night

LAWRENCE TOWN, N. S., PHONE 4-3.

A. R. TIMETAE, service as it effects Bridgetown, From Halifax, arrives 12.29

From Yarmouth, arrives, From Halifax, Tuesday, Fri-Sunday, arrives 2.35 a.m.

From Yarmouth, Monday, Saturday, arrives 1.30

YOUR GROCER HAS IT

Selected Quality Meats, Canned Goods, etc.

body—Somewhere—wants

Photograph, the Appointment To-day

W. Cunningham, BRIDGETOWN, N.S.

Water Check Books

the time to order your check books for there are indications at the rate war which has been for months between the manufacturers is now nearish. When that finish comes goes up. Be wise. Enough order through the Monitor.

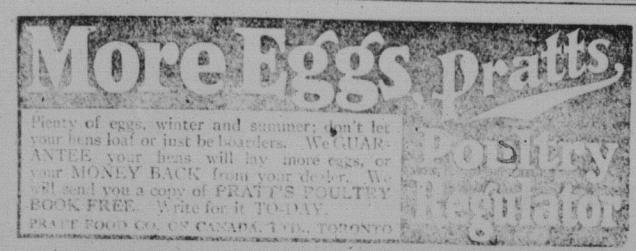
Throat Use Minard's Liniment To-Day



BUNGALOW CAMPS IN PICTOU COUNTY HAVE BUSINESS BOOKED.

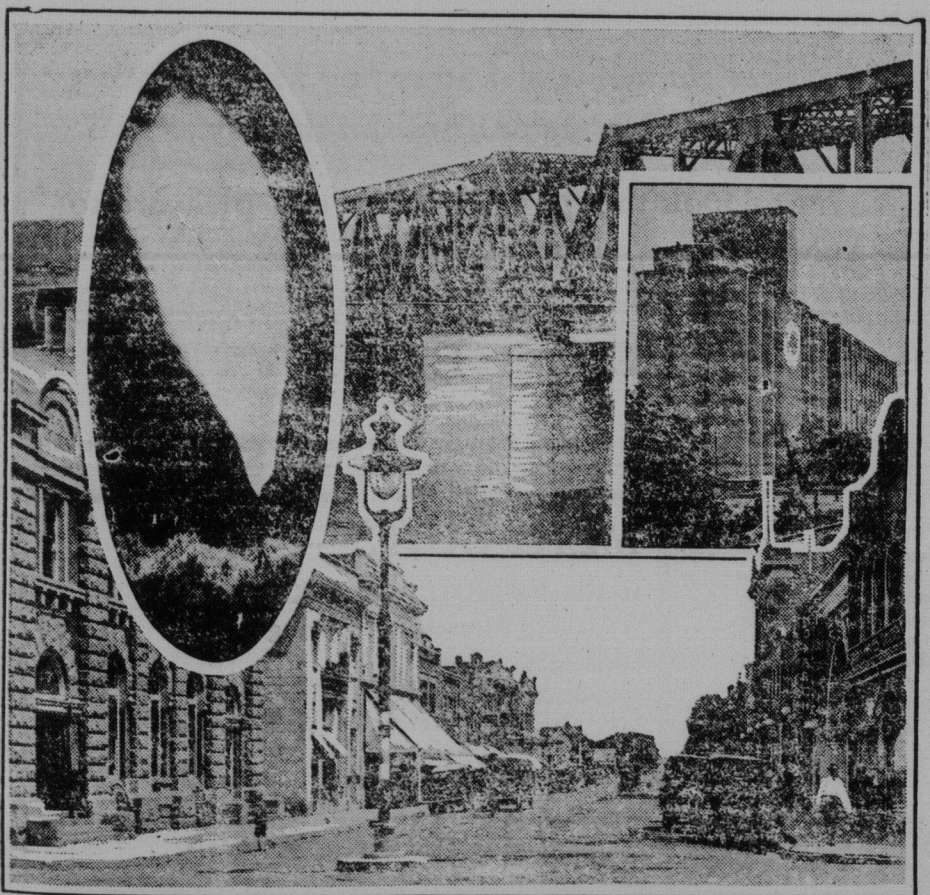
Pictou, Dr. E. D. Farrell, President of the Bungalow Camps Company, of Nova Scotia, returned to Pictou Friday from the Southern States, where he was booking business for the camps now being built at Pictou, Dr. Farrell was accompanied by A. H. Lindsay, Publicity Agent of the C. N. R. Atlantic Region. They visited the site of the camps Saturday and were very much impressed by the progress made by contractor John Johnson, of New Glasgow, in the erection of the buildings.

The main building which is to be 150 by 85 feet, is rapidly nearing completion, and rapid progress is also being made with the bungalows.



Stimulate Your Business by Advertising

Struck Wealth of Gas by Accident



IN AND AROUND MEDICINE HAT. Second Street, a milling company's elevator and the Canadian Pacific bridge. The inset is a photograph taken of the Chief natural gas well at Medicine Hat, July 25th, 1909. There was a flow of pressure of 530 lbs. and an open flow of 3,000,000 cubic feet per day, an equivalent to 151 tons of coal.

JUST thirty-nine years ago, in July, 1885, to be exact, a small crew of men in the service of the Canadian Pacific Railway, unloosed a portable water-well drilling machine at a point near where what is now the village of Allison, Alberta, thirty-five miles west of Medicine Hat, on the main line of the company. The crew had been sent to this spot to drill for water and set to work. Little did these men realize that they were about to make a find that was to be the beginning of a wide-spread industry.

These and many other wells resulted in disappointment to their promoters. There were times that the heartaches and the tragedies and the losses far exceeded the successes and the gains, but this did not deter the men who were willing to stake their all on what they had undertaken to do, and it is to their determined efforts that the later developments of petroleum and natural gas are due.

CONDITIONS IN THE UNITED KINGDOM AFFECTING THE MARKETING OF N. S. APPLES

(Note.—The following letter read at the Annual Meeting of the N. S. Fruit Growers' Association in January with a view to the interest of our readers who were unable to attend the Convention.—Ed.)

London, W.C.2, 9th January, 1925. The N. S. Fruit Growers' Association, Kingston, N. S.

Ladies and Gentlemen: Your Secretary, Mr. F. W. Foster, has asked me to give a report on conditions as I find them in the United Kingdom, in relation to the handling and marketing of Nova Scotia apples on this side. I trust, therefore, that the under-mentioned information will be of some service to you all.

1. Method of handling, etc., at the port of discharge. It is my opinion that, as a general rule, the discharge of fruit at the docks here is efficient and that barrels are generally handled in a careful manner.

The first steamer of the season, S. S. Wheatmore, arrived, as is known to you, on September 29th, and discharged at Surrey Commercial Dock, London, at 10 a.m. on that day. On making myself known to the steamship and dock authorities, I was given every opportunity of inspecting at the outset the discharge of the cargo.

Going down into the hold one finds that cushions made of bags filled with straw or hay, are placed in order to save damage to the barrel when taken from the tier. Coopers and their assistants are on hand to mend, or temporarily patch up, any broken packages.

The apples are hoisted from the hold in slings carrying eight, ten, twelve or sixteen barrels respectively, each barrel being suspended by a separate grab hook, the end of the hook hanging from a circular ring at the top, so as to relieve the weight of the different barrels. They are then lowered carefully on to a platform on the quay, from thence placed on a small truck to carry six or eight barrels (similar to those used on the railway station at Halifax), which brings them to the landing shed, there being sorted to mark or under the name of the consignee, placed in piles and on end.

There is great competition amongst the various firms to get the fruit first from the dock onto the market, particularly in the early hours, and it is obvious, therefore, that the dock men employed by the different firms are keen on their jobs. As soon as the delivery notes are endorsed to the consignee, the barrels are trucked to the water lorries waiting outside which journey with all possible speed to the markets. It would be needless to say that barrels are packed to be done on this side.

2. Slacks and broken packages. At the London docks slacks and broken packages are taken to a separate room at the end of the shed, specially set apart for this purpose, where they are re-coopered, broken heads and staves are mended, additional hoops are attached where necessary and the package, tightened and improved considerably. Whilst on this point, I would say that I am of the opinion that faulty nailing is the cause of a deal of this labor and would ask you to give every attention to the secure and proper nailing of your barrels.

It is to be noted that the steamship companies are under an arrangement every season as regards slacks, and this year they have agreed to make an allowance to the receivers of 5 shillings per barrel and 2 shillings per box for damaged packages under this heading.

3. Inspection by Custom Officials. In an additional room nearby certain barrels are taken for inspection by the customs authorities. According to Government acts the officials are entitled to open 10% of the quantity received, but under normal conditions only approximately 1% is actually opened for their inspection.

The same conditions as aforementioned apply at the Royal Albert Dock, where the Atlantic Transport Line boats discharge, also other docks. Generally I have been asked to advise the steamship companies of any suggestions as to the improvement in the handling of the fruit, and have, therefore, been of some assistance to you all in this regard.

4. Condition. With respect to the very fine fruit that is shipped by a large number of our Nova Scotia friends, finally I am amazed at the large proportion of poor quality fruit that is shipped to this side. Whilst in this country I have made a point of inspecting my firm's regular arrivals of Virginian barrel stock, of which they handle a large proportion. The Virginian fruit with few exceptions, is put up in a way to attract and appeal to the discerning buyer, and in consequence, notwithstanding its edible quality, commands a higher price on account of its attractiveness. I feel sure many of you would not recognize fruit grown by you on its arrival here, and would be ashamed to acknowledge that it was grown on your orchards. Again there are some shippers who deserve every credit, and with whom no faults can be found, but at this stage I do think that the very strictest and most intelligent supervision should be given by you, in order to ensure that only reliable stuff is exported to England.

The fact that spot was prevalent in the Valley last fall was evident by the arrival of Gravensteins, Ribbons and a few immature Blenheim. The spot undoubtedly developed during transit, and the apples opened in a waxy condition. Certain states that arrived in an over ripe state could not doubt trace the cause to missing the steamer the other side, on which they were originally intended to be shipped. This is an important feature and examination of fruit held back owing to the aforementioned should, if possible, be carried out previous to its shipment.

I am of the opinion that the lack of appearance shown by many packs is due to the fact of the growers endeavoring to pack too close to minimum requirements, and to deliberately include the exact quantity of fruit allowed to be shipped under the Act. It was never intended that any packer should try to include the quantity of defective fruit that was permitted, it being only meant to allow for errors in grading.

Too great a portion of No. 3's are sent over, and unless they realize an average price for the season of say 14 shillings to fifteen shillings it hardly pays to ship them. In this respect it must be noted that buyers here plan to sell No. 3 fruit at around 2d per lb. allowing of course for waxy fruit.

5. Prices. It is probably difficult for many of you in Nova Scotia to realize the wide variation in prices, particularly as shown for Ribbons, Blenheim and Gravensteins, but mainly the divergence in price is caused owing to the fruit being in immature state. On the quality depends the price, and after studying market conditions generally in all parts, it is my firm opinion that all things being equal, and given an average crop from all countries, a fair price, remunerative to shippers, will always result when the fruit is well packed and graded and arrives here in good order.

This season has been rather a difficult one to follow, for although the United States has had a shorter crop of both barrel and box fruit, nevertheless the United Kingdom has received an increased quantity from that country. This threw calculations as to forward prices very much out, and in consequence speculators have lost considerable sums.

Kings in good shape have not met with a ready sale at remunerative prices. Golden Russets particularly have been well sought after. No 1's reaching as high as 36 shillings, in some instances even more. Good clean parcels of Blenheim and Ribbons have sold well. Gravenstein prices have varied considerably, entirely owing to their condition, a large percentage of domestic and No. 2's has undoubtedly brought the average down and shippers have suffered accordingly, but I feel that the aforementioned remarks I have given under the heading of conditions, if properly noted, would result in a much better average being obtained.

6. Varieties for Export. I was glad to see Bramley Seedlings being shipped this season and making remunerative prices. In my opinion these can well take the place of Rhode Island Greenings, as the latter variety is so susceptible to spot. The under-mentioned varieties I consider to be the best for export: Gravensteins, Kings, Blenheims, Blenheim, Cox Orange, Golden Russets, Ribbons, Bramley Seedlings, Nonpareils.

7. Advertising. It was my pleasure to be in charge of my firm's stand at the Imperial Fruit Show, Birmingham for the entire week, and we devoted ours exclusively to Nova Scotia apples. We made a wonderfully attractive display, and when I informed many visitors that the apples we had on view were only in bloom on June 10th and were picked early in October, in time for arrival at the Show, they were astonished. I feel that it was a wonderful advertisement, not only for our climate but for Nova Scotia in general.

The display of English fruit would have proved as interesting to you as it did to me, for I was surprised to find how the home packers had improved in recent years. The many prominent growers I met at the Show had strongly induced them to the ideas for improvement in varieties and pack, and it left me with a feeling that Canada in a few years time will very much have to look to its laurels.

This year British Columbia carried off the premier honours with a very fine exhibit of McIntosh in the dessert class, and Greenings in the cooking class, and in 1921, as you are no doubt aware, England was successful in the double entry with Cox's Orange and Newton Wonder. In 1922 Nova Scotia won with Cox's Orange and Kings. Again in 1923 England evened up by winning back the cooking class with Blenheim, and British Columbia in the dessert class with McIntosh. This year, however, as aforementioned, British Columbia was successful in both classes. Nova Scotia is now behind, and I do wish you all to try to win the premier honours in the next Show. We have the fruit, I know, but it rests with the matter of selection and pack, so it is up to you.

During the run of the Show, I took careful note of the condition of the various Nova Scotian exhibitors' fruit, and trust the comments I sent to various growers were of some service. I should also like to compliment the United Fruit Companies on the fine exhibit of the barrel fruit.

During the forthcoming exhibition, my firm intends to carry out similar propaganda in advertising Nova Scotia fruit as they did towards the end of last season, and I trust sufficient support will be given me by the shippers to take advantage of same and keep Nova Scotia well to the front, and live up to its title of the "Garden of Eastern Canada."

Regarding the matter of Imperial Trade Preference, at the moment this is a subject with which I do not care to deal, so much being undecided, and the Fruit Federation here considering same from all angles. Sufficient to say that I personally use whatever influence I have for Nova Scotia.

In conclusion, I feel that it is a pleasure to be able to help from this side in furthering the interests of my country, and trust that the aforementioned information, read at your 61st annual meeting, will prove interesting, and that your gathering will be a profitable and successful one. At an early date I hope to have the pleasure of seeing you all personally.

Your faithfully, J. ELLIOT SMITH.

INDEPENDENT FIT ELDERLY MAN HACKS THROAT WITH KNIFE.

Weymouth.—Johnson M. Oliver, a seventy year old farmer living a few miles from here, attempted to commit suicide near his home Tuesday by slashing his throat with an old knife. He was found by a search party of relatives and friends lying in the bush several hours after he had left home. He has been in ill health for some time, and for months has been more or less despondent.

The wound, which was stitched up by a physician is not considered very serious, but loss of blood and shock combined with the age and poor health of the man, it is feared, will have fatal results.

For Sore Feet—Minard's Liniment.

FACTS ABOUT TEA SERIES—No. 1

Tea as a Beverage

Tea first became known in China nearly 3000 years before Christ. In that country tea was greatly prized, both for its remarkable qualities as a beverage and for the almost religious ceremony attached to the drinking of it. Up to the sixth century, tea was used only for medicinal purposes. Even in the seventeenth century it cost \$25.00 to \$50.00 per pound. All tea caddies were constantly kept under lock and key. Today when even fine quality like "SALADA" costs less than one-third of a cent per cup, it is not surprising that the consumption of tea is increasing tremendously.

"SALADA"

MUTINOUS BEHAVIOUR, NOVA SCOTIANS GET ONTARIO RAILWAY CONTRACT.

A mate of a steamer retired from sea to his cottage and in order that the change might not be too sudden had a young lad to wake him each morning knocking at his door with the following instructions: "Hammering on his door the lad said:—'Captain wants you on the bridge.'"

"What kind of weather is it?" "Dark and raining and blowing like Sam Hill."

"Tell the captain to go to H—!" Then he turned over for another snooze.

Barrington.—Wheaton Bros., contractors, who constructed the portion of highway between Barrington Passage and Shelburne Corner last year, have a sub-contract for the construction of sixteen miles of railway for the Ontario Government, starting at Swastika on the Temiskaming and Northern Ontario Railway and running toward the Quebec border. This is part of a thirty-seven mile contract Mr. Wheaton, Sr., has and will open up a splendid agricultural, lumbering and mining section of the Province. Mr. and Mrs. Max Wheaton and baby left Wednesday for Swastika.



The most talked of Woman in Canada

OVER the tea-cups, at parties, at the women's clubs, the name of Anna Lee Scott has become a topic of absorbing conversation. Her advice on problems pertaining to the cooking or serving of food and her original ideas and suggestions for social entertainments are eagerly sought by up-to-date women in every part of Canada.

Anna Lee Scott is Director of the Maple Leaf Club and author of a remarkable course in Cookery Arts and Kitchen Management.

Once you have seen the course, you will be amazed that it costs you nothing. Never before have so many new household ideas and unusual suggestions for preparing and serving food been gathered together as in this course, comprising 20 lessons. It is



to every user of MAPLE LEAF FLOUR for Bread, Cake and Pastry.

JOIN THE MAPLE LEAF CLUB NOW and Enroll for this Valuable Course.

Excellent baking results are guaranteed to every user of Maple Leaf Flour, and every bag contains coupons entitling you to free membership in the Maple Leaf Club and to this valuable course. (24 lb. bag—1 coupon; 49 lb. bag—2 coupons; 98 lb. bag—4 coupons). Send only four coupons addressed to the Maple Leaf Club, Maple Leaf Milling Co., Limited, Toronto, Ontario, and you will be enrolled as a member of the Maple Leaf Club and receive the course FREE.

Maple Leaf Milling Co., Limited Head Office—Toronto, Ontario

