

## Get More Egg Money

Keep your layers on the job. Get all the eggs you can while the birds are in their prime. After two years their best days are over.

### Pratts Poultry Regulator

makes hens lay heavily, because it tones up the system and acts directly on the laying organs. Keeps fowls healthy.

At your dealer's in pkgs., also 15-lb. pails and 100-lb. bags.

Money Back if Not Satisfied.

Write us for new book on care of Poultry. It's FREE.

Pratt Food Co.  
of Canada, Ltd.,  
1231 Cartaw Ave.,  
Toronto, P. 13

## Live and Dressed Poultry WANTED

We are large buyers of Live and Dressed Poultry during November and December months. We supply crates free of express charges. Read our prices carefully.  
Spring Chickens, No. 1 condition, lb. 27c  
Spring Chickens, in good condition, 5 lbs. and up, per lb. 22c to 25c  
Old Hens, in No. 1 condition, 5 lbs. and up, per lb. 22c  
Old Hens, any size, in good condition, per lb. 18c to 20c  
Turkeys, in good condition, per lb. 25c  
Roosters, per lb. 18c  
Geese, any size, in good condition, per lb. 20c to 22c  
Ducks, any age, in good condition, lb. 22c  
Eggs, per doz. 50c  
The prices quoted are for Poultry in good marketable condition and are f.o.b. Winnipeg.

**DRESSED POULTRY.**—Have your Poultry killed in a proper way. Bled, dry plucked, leave heads and feet on. Undrawn. Poultry dressed this way is worth Four Cents a pound more than the prices quoted above for live weight.

**Special Notice.**—Any farmer who wrote for crates last week and has not received them yet please wait a few more days. We are getting in a big supply of new crates and will shortly be in a position to make immediate delivery to all who have placed their order with us.

Siskind-Tannenbaum Grocery Co.  
465 PRITCHARD AVE., WINNIPEG  
Canada Food Board License No. 7-397.

## LIVE POULTRY WANTED 3000 BIRDS WEEKLY

We have a large demand for live poultry and require 3,000 birds weekly to satisfy the demands of our customers. We can handle this quantity weekly from now until Christmas. If you have not yet shipped to us it will pay you to give us a trial. You will receive honest weight and the prices quoted hereunder for ten days from date of this paper.

**NOTE.**—We prepay crates to any part of Manitoba and Saskatchewan. Watch our ad. each week for prices.  
Hens, 5 lbs. or over, per lb. 20c  
Hens, any size up to 5 lbs., per lb. 17c  
Old Roosters, any age, per lb. 17c  
Ducks, per lb. 20c-21c  
Chickens, from 3½ lbs. and over in No. 1 condition, per lb. 24c  
Chickens, in good marketable condition, per lb. 22c  
Turkeys, 7 lbs. and over, per lb. 25c-26c  
Geese, per lb. 18c-20c

**Prices Guaranteed for Ten Days.**  
Prices quoted are F.O.B. Winnipeg. All prices are for poultry in good marketable condition.

Canada Food Board License No. 7-299.  
**Royal Produce Trading Co.**  
97 AIKENS STREET, WINNIPEG, MAN.

## Live Poultry

We can handle all you have to sell. Ship Chickens, Hens and Roosters now. Hold Ducks, Geese and Turkeys for high December prices.

Prices f.o.b. Winnipeg on all shipments received until further notice.  
Chickens, No. 1 grade, per lb. 20c  
Hens, fat, per lb. 21c  
Roosters, per lb. 15c

Crates supplied—Get your birds in early.

**The W. J. GUEST FISH CO. LTD.**  
WINNIPEG

perly starved before killing:

### Killing

Most of the dealers prefer birds that are killed by sticking in the mouth, dry plucked, undrawn, with heads and feet left on the carcass. For this reason they will pay a larger price if the birds are delivered in this way. By killing through the mouth no cut whatever is made on the outside of the bird. The bacteria start to work first on any cuts or bruises in the skin. Dry plucking gives a better-looking bird, and also a bird that will keep in better condition when put into storage. The plucking is not difficult if the brain is properly pierced. As a large percentage of the birds go into cold storage for several months at least, it is important that they go there in the best condition possible. This is particularly to be desired at this time when all waste should be avoided.

### Packing

While proper fattening, killing and dressing are very important, a little more attention should be paid to packing. The birds should be of all be clean, that is, have heads and feet washed before put into a packing case. Space will not permit to give detailed information on packing, and will refer the reader to Extension Bulletin No. 7, by Prof. Herner, which gives the matter in detail. The main thing to remember is to pack the birds tightly so they cannot bruise and at the same time in such a manner that they will not lose their shape.

Well-fattened, well-dressed birds need not go begging for a market. There is always a brisk demand for this class of birds. By paying more attention to this part of the poultry business



we will have more money for the producer, better prices, and, at the same time a satisfied consumer who gets more value for his money.

### Don't Force Molting

It is not advisable to force hens to molt early, says H. L. Kemster, of the University of Missouri College of Agriculture. In so doing the poultryman is "killing the goose that lays the golden egg." Forcing a hen to molt simply stops egg production now. It does not increase future egg production. Forcing the molt is all right for those who wish to exhibit hens at early shows; but as a means of increasing the number of eggs a hen lays, the practice should be discouraged, says Professor Kempster.

### Patriotic Funds

November 1, 1918.

#### Belgian Relief Fund

|                                            |                    |
|--------------------------------------------|--------------------|
| Previously acknowledged                    | \$12,597.22        |
| Silverwood Whiting Workers, Deepdale, Man. | 50.00              |
| H. Hardwicke, Moydminster, Sask.           | 16.50              |
| H. Graham, Penhold, Alta.                  | 15.00              |
| John P. Lewis, Rush Lake, Sask.            | 5.00               |
| A Helper, Somewhere in Manitoba            | 5.00               |
| <b>Total</b>                               | <b>\$12,688.72</b> |

#### Blue Cross Fund

|                                        |                 |
|----------------------------------------|-----------------|
| Previously acknowledged                | \$ 211.07       |
| Myrtle Olson, Iddesleigh, Alta.        | .05             |
| Lucia Huntington, Bluesky, Alta.       | .10             |
| Jennie Fraser, Elva, Man.              | .15             |
| Bessie M. Currie, Perdue, Sask.        | .10             |
| Lester and Henry McLeod, Luella, Sask. | .25             |
| Wilfred Cotten, Waskada, Man.          | .25             |
| <b>Total</b>                           | <b>\$211.97</b> |

## Cut Your Own Hair Easier Than Shaving

PATENTED

1918

Price to introduce only \$1.00



THE DUPLEX AUTOMATIC HAIR CUTTER has four times the cutting power of any hair cutting machine ever placed on the market. It is four times the size and will do the work four times as well and four times as fast as any other machine.

You do not need any experience or practice to use the DUPLEX AUTOMATIC HAIR CUTTER. It comes to you ready for instant use, and five minutes after you receive it you can have your hair cut better than it was ever cut before.

The DUPLEX will cut as closely or trim as long as you wish it to. No clippers or scissors are needed with the DUPLEX; it finishes the work completely. It cuts the front hair long and the back hair short. Trims around the ears, etc. It is absolutely safe. A child of six can cut his own hair. The patent hand-made comb has a handle to fit the hand, and keeps the fingers free from the blades.

The cost of all raw materials used in the manufacture of the DUPLEX has increased nearly 100 per cent. Inside of a very short time you will have to pay \$2.00 for the DUPLEX. The price today is \$2.00, but while our present stock lasts we will accept this advertisement the same as \$1.00 Cash. Cut it out and send it with ONLY \$1.00 and we will send you the DUPLEX AUTOMATIC HAIR CUTTER, ready for instant use, postage paid, registered mail to any address. Send today—tomorrow may be too late. AGENTS WANTED.

DUPLEX MANUFACTURING CO., DEPT. 8, BARRIE, ONT.

## The Vessot "Champion" Cleans and Grinds All Kinds of Grain



THE Vessot "Champion" cleans grain as well as grinds it. The spout that carries the grain to the grinder is made with two sieves, a coarse one above and a fine one below. The coarse sieve catches nails, sticks, and stones, but lets the grain fall through. The fine sieve holds the grain, but takes out all sand and dirt. The grain passes to the grinding plates as clean as grain can be.

No matter what grain is being ground, flax, barley, corn, oats, wheat, rye, peas, buckwheat, screenings, or any kind of feed stuff, it is thoroughly cleaned and ground, fine or coarse as desired.

Vessot grinding plates do such good work that we have found it best to protect our customers by placing our S. V. trademark on all our plates. Look for it when you buy.

A "Champion" grinder does its best work when run by steady power such as is furnished by a Mogul Kerosene Engine. A card or letter to the nearest branch house listed below will bring you full information about both these good machines.

### International Harvester Company of Canada, Limited

#### BRANCH HOUSES

WEST—Brandon, Man.; Calgary, Alta.; Edmonton, Alta.; Estevan, Sask.; Lethbridge, Alta.; N. Battleford, Sask.; Regina, Sask.; Saskatoon, Sask.; Winnipeg, Man.; Yorkton, Sask.  
EAST—Hamilton, Ont.; London, Ont.; Montreal, Que.; Ottawa, Ont.; Quebec, Que.; St. John, N. B.

## FISH STRAIGHT FROM THE SEA

Fresh frozen, cleaned and with heads off. Finest for the table. Small percentage of waste. At wholesale prices direct to the farmer.

White King Salmon, per lb. 18c 50, 75 and 100-pound boxes, con-  
Gray and Ling Cod, per lb. 11c taining Salmon, Black Cod, Soles,  
Alaska Black Cod, per lb. 13c Plaice and Flounders, per lb. 13c  
Soles, Trills, Flounders and Plaice.  
very fine fish, per lb. 9c Boxes 40 cents Extra.

Fresh Caught Frozen Lake Superior Herring (whole); very scarce, so order early. 100-pound bags. \$5.95

Orders will be filled in the order received. Money will be refunded when impossible to fill order. No substitution will be made. We cannot ship Herring until between December 1-20. Can ship all other kinds of fish described herein with the setting in of cold weather.

Smoked Alaska Cod, superior to Finnan Haddies. 20-pound box \$3.00  
Order early; some varieties are very scarce. This is the best and cheapest fish on the market.

### RUPERT FISH CO.

305 CARLTON STREET WINNIPEG, MAN.  
Canada Food Board License No. 1-066.

WHEN WRITING TO ADVERTISERS PLEASE MENTION THE GUIDE