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THE CARLETON PLACE HERALD.

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Carleton Place Herald

(Established 1850).

W. H. ALLEN, Proprietor.

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Rates for Display Advertising on application.

Advertisements will be changed once each month desired.

READING NOTICES are inserted at 10 cts per line, first insertion, and if the same matter continued, at 5 cts per line each subsequent insertion.

Advertisements without specified instructions will be inserted until notified and charged accordingly.

The business office of THE HERALD is open every evening from 7 to 8 o'clock, and on Monday and Saturday evenings from 9 o'clock, to oblige town subscribers, advertisers and parties needing printing.

NOTICE—All copy for changes of advertisements should be in on Saturday evening, or not later than 9 o'clock on Monday morning. As THE HERALD goes to press on Tuesday morning the necessity for this rule is obvious.

A file of this paper may be seen at McKim's Advertising Agency, Montreal, and at Gibbons Agency, Toronto.

All money letters should be registered, and all correspondence addressed to

THE HERALD.
Carleton Place, Ont.

THE MCINTOSH APPLE.

(Experimental Farms Note)

Ever since the first orchard was planted at the Central Experimental Farm, Ottawa, in 1888, the McIntosh apple has been under test by the Experimental Farms System, and during that time much useful information has been obtained in regard to this fine variety. In very severe winters, when the Fameuse apple was injured, the McIntosh remained unharmed, thus proving that it is harder than that old variety from which it is supposed to have sprung. For a long time the McIntosh apple had the reputation of being a shy bearer, but in nearly thirty years' experience with it at Ottawa, it has been found to be one of the most productive varieties under test. The tree does not often bear very heavily, or overbear in any one year and then fail to bear the following year, but it is an annual bearer, as a rule, giving a good and medium crop alternately, the number of small crops being few. Following are the yields of one McIntosh tree planted at Ottawa in 1890, the first yield being recorded in 1898, the 8th year after planting. Some trees of this variety will begin to bear in the 6th or even in the 5th year after planting. The yields are recorded in gallons, but if it is desired to reduce them to barrels there are 24 gallons in a standard barrel. Yield of one McIntosh apple tree from the 8th year after planting, in gallons:—173, 26, 37, 64, 71, 90, 12, 109, 3, 109, 41, 184, 50, 169, 55, 145, 112, 44, 149, a total of 1432 1/2 gallons for 19 seasons or an average of a little over 75 barrels per year, from one tree.

It has been found by experiment that in Ontario, at least, the McIntosh is self-sterile, or, at least, practically so and to ensure a good set of fruit there should be another variety or varieties, blooming at the same time, growing near it.

The McIntosh apple is subject to the Apple Scab Fungus, and in some seasons if the trees are not sprayed the proportion of No. 1 fruit will be very small. This year, at Ottawa, it was found necessary to spray the trees six times with lime-sulphur wash to ensure clean fruit, but the reward was a large proportion of No. 1 fruit in a year when there was, in many quarters, a very small proportion of No. 1 grade on unsprayed or poorly sprayed trees. As a rule, three or four sprayings are sufficient.

Owing to its very high quality and the great beauty of the fruit, it is believed that the demand for McIntosh apples will be an ever-increasing one. There are many relatively poor apples of the same season still being grown which will have to, in time, give place to McIntosh. To-day there is no other apple which commands as high a price in Canada. No. 1 fruit being worth between seven and eight dollars a barrel, and in years of plenty the price of McIntosh apples is relatively high. Although it is in good enough condition to be eaten in October, at Ottawa, it is not in its prime until November. Unlike the Fameuse which has a relatively short season when it is at its best, the McIntosh remains in fine condition until February, and in good cellars keeps even until March. In parts of Canada where the autumn is warmer than it is at Ottawa it ripens earlier and does not keep so late.

Following is a detailed description of this apple:

Originated with John McIntosh, Dundas Co., Ont., in 1796, the first tree remaining alive until 1908. Fruit above medium, roundish, slightly ribbed; skin pale yellow, almost entirely covered with crimson, dark on sunny side and brighter on rest of fruit; dots few, small, yellow, distinct, but not conspicuous; cavity of medium depth and width; stem short, stout, sometimes medium length and moderately stout; basin narrow, almost smooth, medium depth; calyx partly open; flesh white and yellow, crisp, very tender, melting, juicy, sub acid, slightly with a pleasant aromatic flavor; core of medium size, open; quality very good to best; has a strong aroma; season November to February, or later, and earlier in the season in the warmest parts of Canada; tree, hardy, and a strong moderately upright grower.

NERVOUS DISORDERS

Are Promptly Cured by the Use of Dr. Williams' Pink Pills.

If your hand trembles or is unsteady, it is a sure and early sign that your nervous system is at fault. The trouble if not taken in time will develop slowly to a worse stage, and there is no person more to be pitied than one suffering from nervous trouble. You feel unaccountably weak after exertion, lose flesh, turn against food, and suffer palpitations and indigestion after eating. Sometimes sharp pains shoot down your spine and legs, and often neuralgia robs you of your sleep at night. These are some of the troubles that indicate the presence of nervous disorders. If they are neglected they result in a complete nervous collapse, sometimes in paralysis. Dr. Williams' Pink Pills have won a great reputation in curing all forms of nervous diseases. The nervous system depends entirely upon the blood supply for nourishment. Dr. Williams' Pink Pills actually increase the supply of rich, red blood; feed, strengthen and tone the nerves, enabling them to perform their functions and dispel all signs of a breakdown. Mrs. B. Wainlott, Beaver Bank, N.S., says:—"I was sick, run down and awfully nervous. The slightest noise would startle and annoy me. I suffered pains around the heart and every particle of color left my face and hands. I always felt tired, and slept poorly at night. I was so poorly that my friends thought I would not recover. I tried many medicines but they did not help me. Then I read of Dr. Williams' Pink Pills and decided to drop all other medicine and try them. It was fortunate I did for in the course of a few weeks I found them helping me. I continued taking the pills for some weeks longer and they completely cured me. I earnestly advise every weak woman and girl to give Dr. Williams' Pink Pills a fair trial, and I am sure they will not be disappointed."

You can get these pills through any medicine dealer or by mail at 50 cents a box, or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

FALL NOVELTY.

Swagger Coat Designed For Jack Frost's Weather.

Brick red velours worsted, cut with novel lines on the shoulders and across the front, gives this smart garment.



SO COMFORTABLE. Black velvet cuffs, buttons and a deep collar contrast the bright tones of the fabric well. The hat is ribbon trimmed.

PAISLEY DESIGNS.

Patterns Borrowed From the Shawls of Grandmothers' Days.

Paisley designs, the latest things of the moment among the smartest fashionables abroad and which are the shawls of our grandmothers reproduced in silks, are to be a fall feature. A woman may take a couple of yards of one of these lovely things, drape them around her, and she has a cloak that cannot be surpassed.

Paisley is the fashion term used, but Kashmir, Persian or oriental will describe the new silks. They are all after the designs of grandmothers' shawls, not nominally, but actually, for the real shawls were used to obtain the designs. The material is in satins, in fleur de sole, a soft taffeta like silk; in a soft tick ribbed crape and in duvetyne, a silk that has the consistency of the old time cashmere.

It will be one of the things in which the silks with the less strongly accentuated designs will be seen. The Paisleys may also be combined with plain silks for evening gowns; they will go into handsome blouses, but they will find their best use probably as cloaks or linings for elegant fur or velvet wraps.

The familiar palm leaf, which appears frequently in all oriental designs, in rugs and other textiles as well as in the old time shawls, is prominent in the silks. That wonderfully brilliant scarlet so familiar in the shawls is notable as a foundation in some of the silks on which are variants of the palm leaf design in dull gold tones. On a white ground the palm leaf is lit those soft hues that one knows on the old white shawls. The black foundation has the design with gold or green tones predominating and a soft warm blue foundation has peculiar magenta pink tones in the design.

FALL SWEATERS.

They Come In Gay Tones Like Autumn Leaves.

It will be good news to the sports-woman to know there are shower proof sweaters. The latter have been put through the water proofing process and are therefore impervious to rain, mist or other "elements of the weather."

These sweaters are knitted in plain stitch and have an all around belt, a roll collar and deep pockets. They come in such colors as Dutch blue, hunters' green, old rose and yellow. They are just the thing not only in point of shape and general style, but also in colors, to accord beautifully with the fall requirements and autumn foliage.

Then there are sweaters made of brushed wool that are mixed with fiber to give them an attractive gloss. When in color such sweaters usually are finished with white collars and cuffs, and in some instances the latter take on the appearance of soft fur.

Chutney Sauce. Twelve large apples, four large onions, six large green tomatoes and two bell peppers, all chopped fine. To one quart of vinegar add two cupsful of brown sugar, one cupful of chopped raisins and one tablespoonful each of salt, cinnamon and cloves. Drain the tomato mixture dry, add to sirup and cook slowly one hour. Bottle while hot, and if sealed it will keep a year.

THE MANURE HEAP.

The manure heap is a scene of bacterial activities. When it lies very long the nitrogen is transformed into ammonia and escapes. When it escapes it is gone forever. Some of the manure changes into nitrates, and these are washed away and lost if the manure heap is uncovered. Nitrates are soluble, and when they are washed away the farm loses all their value. A part of the nitrates are attacked by bacteria and become nitrogen gas.

FORCING ASPARAGUS.

Great Demand For This Crop When Marketed Out of Season.

Nearly everybody enjoys asparagus. From early March until August asparagus may now be found in many of the best markets, says T. H. Garekol in the Farm and Fireside. It is easily forced out of its regular season so as to make this vegetable available from the beginning of December through the entire winter. But this product of the gardener's skill is naturally quite expensive. The demand for this crop when marketed out of season is becoming greater, and the returns to the enterprising grower are excellent.

I have found that the forcing may be done in any place where a temperature of 55 to 60 degrees may be maintained either in hotbed, pit, greenhouse or by any contrived plan where the temperature can be kept at the desired uniform degree. I use the roots from four or five year old plants for forcing, digging the roots late in the fall, with as much dirt adhering to the roots and crowns as possible. These roots are put in a cool cellar or any place where the temperature is but little above freezing. When thus stored the roots are covered with sand and soil to prevent their drying out and are kept in this way until wanted for forcing.

Forcing asparagus in hotbeds or other substitutes for a greenhouse is rather costly, and there is much less trouble in securing a paying crop in the greenhouse.

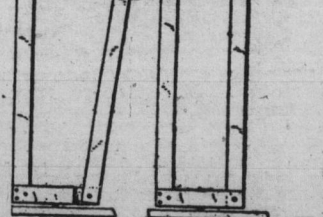
Where a greenhouse is used no better use of the space under the benches can be made than for forcing asparagus. The floor under the benches in my greenhouse is soil. I dig a pit about a foot deep and scatter four inches of good soil over the bottom, then set the clumps of asparagus roots close together, scatter a few inches of dry mellow soil between and over clumps and then water it thoroughly. I blanch the shoots by shutting off the light by use of burlap hung along the sides of the benches. There is now a tendency among the best judges of asparagus to prefer the unbleached asparagus or that which is only partly bleached.

I also use boards placed against the posts to construct trenches in which the asparagus can be forced in addition to the trenches built under the benches.

The first ten days after setting the roots should be kept rather cool—say at a temperature of 45 to 50 degrees—then change to 55 to 60 degrees, or even slightly higher in the daytime will be no detriment. Too heavy watering may do more harm than good. At least three or four weeks are required to develop the asparagus to cutting size, after which several cuttings may be made during a period of eight to ten weeks. In order to secure a succession of cutting throughout the winter, I plant reserve roots every three or four weeks after the first planting. Gardeners can easily try out this plan of forcing asparagus out of season and thus learn just what the returns will be for them in their own particular market.

Simple Stanchion.

This stanchion is opened by hand, but is closed automatically. When the cow puts her head between the bars



she forces the free bar out. This tips the weighted lever, which in falling closes and locks the stanchion.

Fertilizer Pays Big Dividends.

Complete returns show an increase of 1,000 pounds of hay per acre on the plot fertilized with acid phosphate on the Wagonman farm over the unfertilized plot. Two hundred pounds were applied per acre at a cost of \$1.00. The raw rock phosphate plot returned 1,040 pounds more hay per acre than the check plot. An application of 1,000 pounds per acre was applied at a cost of \$4.50 per acre. The acid phosphate plot returned \$3.15 for each dollar invested, and the raw rock plot returned \$1.30 for each dollar invested. Hay was rated at \$12 per ton.—Q. E. Metzger, County Adviser, Elkhart County, Ind.

Storing Onions. Onions should be stored in a cool, airy place. They are best put on flat shelves not over six or eight inches deep. Do not allow them to freeze.

DO YOU DREAD WINTER?

If every man, woman and child in this vicinity would only take one spoonful of

SCOTT'S EMULSION

after meals for one month, it would put vigor in their blood to withstand the rigors of winter weather and help prevent colds, grippe and winter sickness. SCOTT'S is a fortifying medicinal food of particular benefit in changing seasons, and every drop yields direct returns in richer blood, stronger lungs, and greater resistive power. Insist on SCOTT'S.

Scott & Bowne, Toronto, Ont.

OTTAWA WINTER FAIR

Howick Hall, Ottawa

JANUARY 16, 17, 18, 19, 1917.

\$16,000.00 IN CASH PRIZES.

Large List of Poultry Specials.

Entries close January 5th.

Single Fare Rates on all Railroads.

For Prize List and Information apply to Secretary.

WM. SMITH, M.P., Pres., W. D. JACKSON, Sec.,
Columbus, Ont. Ottawa, Ont.

SUNLIGHT FLOUR

Is made from the Best Wheat in the World.

In one of the Best Mills.

By Men who Know How.

Quality guaranteed satisfactory

H. BROWN & SONS

NEW YEAR'S OFFERINGS!

10 p.c. off all Furniture during the holiday season, beginning Now

Is it your wish to make your Gifts both serviceable and lasting, then buy Furniture.

Will reserve anything until desired.

Make your selection early.

W. H. MATTHEWS

FURNITURE, UNDERTAKING, UPHOLSTERING AND REPAIRING

Leslie Block, Bridge Street.

Store Phone No. 200. House Phone No. 14

Sawlogs Wanted!

I WILL PAY HIGHEST PRICE FOR

Basswood, Ash, Spruce, Hemlock, Pine, Rock Elm and Soft Elm or Tamarac Logs and Shingle Blocks.

Delivered on the Mississippi Lake or at the Sawmill, Carleton Place.

ALSO CEDAR RAILWAY TIES, must be 6 ins. thick, 6 ins. face and 6 ft long

CUSTOMERS SAWING of Shingles and Lumber during the winter at the Planing Mill or Sawmill here.

W. A. NICHOLS, Carleton Place.

CASTORIA

For Infants and Children

In Use For Over 30 Years

Always bears the Signature of

Children Cry FOR FLETCHER'S CASTORIA