

A SPECIAL WEEK-END SALE OF Middy Blouses

You can beat the heat by wearing seasonable garments. You can economize this week by taking advantage of this sale. Most of lines offered are at less money than cost of material alone today. All up to the minute styles; all made in proper way to fit and give that smart appearance. These prices for this week only.

It's a quick clean-up for more room for our heavy Fall orders already arriving.

Men's Straw Sailor Hats clearing at half price

This is the grand final clean-up, and bargains for those who move quickly.

Ladies' White Wash Skirts at special prices

All new goods, made up in attractive styles—pockets, belts, etc.; made from Gaberdine, Repp, Poplin and Pique, at matchless prices—95c, \$1.25, \$1.50, \$1.75 and \$2.25.

Clearing Bargains all over the store

J. N. CURRIE & CO.

THE ROYAL BANK OF CANADA

INCORPORATED 1869

Capital Authorized.....\$25,000,000
Reserve Paid-up.....14,000,000
Reserve Fund and Undivided Profits.....15,000,000
Total Assets.....90,000,000

SIR HERBERT S. HOLT, President
E. L. PEASE, Vice-President and Managing Director
C. E. NEILL, General Manager
STUART STRATHY, Supervisor of Ontario Branches

321 Branches. Correspondents in all parts of the world. Savings Departments at all Branches.
Special attention given to business of Farmers.

Glencoe Branch - E. M. DOULL, Manager
Branches also at Strathroy, Appin, Wardsville, Dutton and Rodney

CANADA'S RANK AS A SHEEP PRODUCER	
AUSTRALIA	1
GREAT BRITAIN	2
ITALY	3
ARGENTINA	4
FRANCE	5
HOLLAND	6
UNITED STATES	7
GERMANY	8
DENMARK	9
CANADA	10

COMPARED WITH OTHER NATIONS ON THE BASIS OF THE NUMBER OF ANIMALS TO THE HUNDRED ACRES OF LAND IN FARMS

Fires Break Out

and thieves break in. Don't risk the first, or invite the second, by keeping money in the house.

Put it in The Merchants Bank, where it will be safe from loss—always available—and earn interest at highest current rates.

THE MERCHANTS BANK

Head Office: Montreal. OF CANADA Established 1864.
J. A. McKELLAR, Manager.
BOTHWELL BRANCH. E. E. LEWTHWAITE, Manager.
NEWBURY BRANCH. G. T. MURDOCK, Manager.

WOOD'S VALUE AS FUEL.

Heat Value Depends on Amount of Moisture Present.

Persons who plan to relieve the coal shortage this winter by burning wood can figure, roughly speaking, that two pounds of seasoned wood have a fuel value equal to one pound of coal, according to experts. While different kinds of wood have different fuel values, the foresters say that in general the greater the dry weight of a non-resinous wood the more heat it will give out when burned.

For such species as hickory, oak, beech, birch, hard maple, ash, locust, long-leaf pine or cherry, which have comparatively high fuel values, one cord, weighing about 4,000 pounds, is required to equal one ton of coal.

Weight for weight, however, there is very little difference between various species. A cord of wood about twice as much heat as wood, so that resinous woods have a greater heat value per pound than non-resinous woods.

The available heat value of a cord of wood depends also on the amount of moisture present. When the wood is green part of the heat which it is capable of yielding is taken up in evaporating the water. The greater the amount of water in the wood the more heat is lost.

Where wood is to be burned in a stove or furnace intended for coal it will be found desirable, the foresters say, to cover the grate partly with sheet iron or firebrick to reduce the draft. If this is not done the wood is wasted by being consumed too fast, and makes a very hot fire, which, in a furnace, may damage the fire box.

It is pointed out, however, that heat value is not the only test of usefulness in fuel wood, and since ninety-five per cent. of all wood used for fuel is consumed for domestic purposes, largely in farm houses, such factors as rapidity of burning and ease of lighting are important.

Each section of Canada has its favored woods, and these are said to be, in general, the right ones to use. Hickory, of the non-resinous woods, has the highest fuel value per unit volume of wood, and has other advantages. It burns evenly and, as housewives say, holds the heat. The oak comes next followed by beech, birch, and maple. The white pines have a relatively low heat value per unit of volume, but have other advantages. They ignite readily and give out a quick, hot flame, but one that soon dies down. This makes them favorites with rural housekeepers as a summer wood, because they burn particularly adapted for hot days in the kitchen. The same is true of gray birch or "white birch," as it is often called in the regions in which it abounds.

AUCTION SALES

The Transcript

Published every Thursday morning from THE TRANSCRIPT Building, Main Street, Glencoe, Ontario. Subscriptions in Canada and all points in the British Empire, \$1.50 per year, \$1.00 for eight months; to addresses in the United States, \$2.00 per year—payable in advance.
Advertisements.—The Transcript has a large and constantly growing circulation. A limited amount of advertising will be accepted, at moderate rates. Prices on application.
Job Printing.—The Jobbing Department has superior equipment for turning out promptly books, pamphlets, circulars, posters, blank forms, programmes, cards, envelopes, office and wedding stationery, etc.
Address all communications and make remittances payable to A. E. SCHROEDER.

THURSDAY, AUGUST 1, 1918

The livestock in the countries of the Allies in Europe has been decreased by 46,000,000 head since the beginning of the war. Forty per cent. of the hogs in France have been killed, and 35 per cent. of the sheep. It is estimated by French officials that French livestock cannot be restored to the pre-war basis until from five to ten years after the war.

Allied Europe depends on Canada and the United States for 50 per cent. of its food supply. After the war a large proportion of this demand will continue. The whole world is short of food-stuffs. The livestock population has been decreased. Russia has been socially disorganized, and is not producing enough to feed herself. Farmers of Canada will have an export market for years such as they have never dreamed of.

Up to the present the fire loss of the Dominion of Canada is 25 per cent. greater than for the corresponding period of last year. If this rate of destruction continues, the loss will exceed thirty-two million dollars in 1918 and, together with expenditures upon insurance and fire protection, will constitute a burden of over \$65,000,000. This means about \$10 out of the pocket of every man, woman and child in Canada, or almost \$40 for the average family.

Sunday, August 4th, will be celebrated in Britain, France, Italy, China, Japan and the Dominion of Canada as "Remembrance Day," being the anniversary of the day Great Britain declared war on Germany. In London the King and Queen and the members of Parliament will participate in the morning in a procession at St. Margaret's, Westminster, when the Archbishop of Canterbury will deliver a sermon in honor of those fallen in battle.

It is reported that the Empress of Germany wept real tears when she visited a hospital filled with German wounded. She had one consolation, however: there were none of her sons there.

The Farm is Safe.

The world is in delirium. The world fever makes it so. Business is abnormal and sub-normal. Some industry is at high speed and other at low tide. Price levels have mounted high. Wages have climbed to dizzy heights in shop, factory and furnace. The reaction is as sure as nature's law that day follows night. After the war, what? Will the fever leave the patient emaciated and lean? Will city industry be hit and hurt? To a large extent, yes. The one industry that is always safe to follow is the husbandry of the farm. When war has had its way and waste, nations will turn instinctively to the soil as the source of natural wealth and prosperity. The fires of many furnaces will cease to vomit smoke. The makers of machinery and munitions of war will languish and cease to fatten. Toledo Blade.

Out west in the days when the nickel was the smallest coin in circulation "the cent belt" of the East was an occasional object of derision. The West begins to learn how to economize. This season Mr. Cramer proposes to show the West the folly of burning straw instead of using it to make up for the shortage of cattle food.

Before accepting a favor, look for the string that may be tied to it.

It takes a lot of horse sense to enable a man to manage an automobile or a mule.

MAKING OF ICE CREAM

Food Control Board Permits But 10 Per Cent. Fat.

A Recipe That Has Proven Successful—Stake Vines and Trim Leaves to Grow High-Colored Tomatoes.
(Contributed by Ontario Department of Agriculture, Toronto.)

A GREAT many inquiries have recently come to the Dairy Department of the Ontario Agricultural College regarding the new regulation from the Canada Food Board with reference to the manufacture of ice-cream, and also, as to methods of testing ice-cream for fat.

Order No. 34, section 8, issued by the Canada Food Board reads: "On and after May 1st, 1918, no person in Canada shall use in the manufacture of ice-cream more than 10 per centum of fats, whether of animal or of vegetable origin; or more than six pounds of cane sugar, to eight gallons of ice-cream."

As a result of recent investigations made in the Dairy Department of the O. A. College, by Messrs. McMillan, Farnt, and Miss Miller, of the Dairy Staff, we can recommend the following formula or recipe, for a batch or mix which will produce about eight gallons of plain ice-cream of good quality and which will come within the regulations as laid down by the Food Board:

44½ lbs. (4½ gallons) cream testing 18% fat.
1½ lbs. skim milk powder.

6 lbs. cane sugar—1½ lbs. sugar may be replaced with 2 lbs. corn syrup.

4 ounces vanilla extract.

8 ounces gelatin dissolved in 6 lbs. (½ gallon) skim milk.

The cost of the ingredients in this formula will range from 53 to 67 cents buying in small quantities. If bought wholesale, the cost would be less.

If whole milk and cream are used, mixing equal quantities of these will produce an ice-cream testing not over ten per cent. fat, assuming that the milk and cream are of average fat content—3.5 and 18 to 20% fat respectively.

Three Methods of Testing Ice-Cream for Fat.

It is necessary for the ice-cream maker to test his ice-cream occasionally, and the following methods will give satisfactory results if carefully carried out:

1.—The Glacial Acetic and Hydrochloric Acid Test.

A representative sample of the ice-cream is taken and melted and thoroughly mixed; a 9-gramme sample is weighed into an 18-gramme Babcock cream test bottle. A mixture is prepared using equal parts of glacial acetic acid and concentrated hydrochloric acid. Twenty cubic centimeters of this acid mixture is added to the 9-gramme sample of ice-cream in the test bottle, and is then well shaken. The bottle is placed in a water bath of 120 to 130 deg. F., and shaken at intervals until a brown color appears. It is then placed in the Babcock centrifuge and the test completed in the same way as for testing cream and the reading multiplied by two.

2.—The Sulphuric Acid Test.

To make the test with sulphuric acid, a 9-gramme sample is weighed into an 18-gramme test bottle. About 9 cubic centimeters of lukewarm water is then added to dilute the sample, in order to have about 18 cubic centimeters of mixture in the bottle. The sulphuric acid is then added slowly, a little at a time, at minute intervals, shaking well after each addition until a chocolate brown color appears in the bottle. No definite amount of acid can be stated, as the quantity will vary with different ice-creams. As soon as the chocolate brown color appears in the ice-cream a little cold water may be added to check the action of the acid. The bottle is then placed in the centrifuge and the test completed in the usual way. The reading is multiplied by two.

3.—Acetic and Sulphuric Acids.

Weigh a 9-gramme sample of ice-cream that has been thoroughly mixed. About 9 cubic centimeters of water is then added to dilute the sample. Add 5 cubic centimeters of acetic acid and then add carefully 6 to 8 cubic centimeters sulphuric acid. Centrifuge, and then add water the same as in other tests. If using an 18-gramme bottle multiply the reading by two, to obtain the per cent. fat in the ice-cream. A 9-gramme bottle which is graduated to give the percentage of fat directly needs no correction when reading.

Prof. H. H. Dunn, Ontario Agricultural College, Guelph.

To Grow Tomatoes Most Successfully.

If you are growing tomatoes to a single stem, be sure to remove all side shoots before they become of any size. All the extra food which is used in their growth is wasted and the breaking off of large shoots injures the plants. When August 15th comes it is well to nip off all growing ends so that the fruit will finish ripening, also open out the plant, if very thick, to allow the sunlight in.

When first fruits begin to ripen, apply nitrate of soda, a teaspoonful in a watering can, full of water, to the plants twice a week to make a liquid manure and use it instead. These are more especially valuable after the growth has been stopped.

Keep a dust mulch around the plants. If the weather is very dry, soak the ground around them thoroughly in the evening, then make a new mulch in the morning.

When the first fruits in staked tomatoes are beginning to color, remove one-half of each leaf. This will hasten the ripening. Sunlight is necessary for rapid ripening.

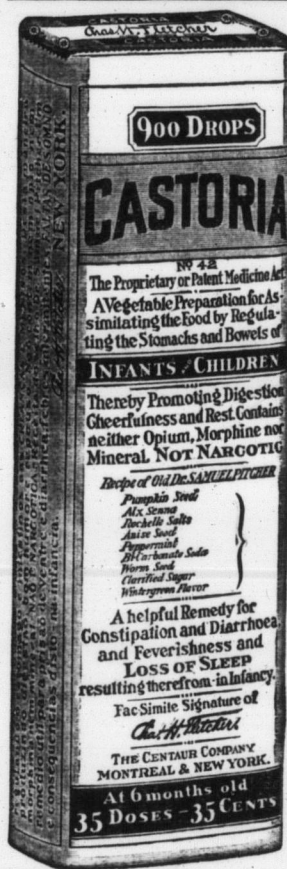
Leave only growth enough on your plants to carry what fruit will ripen before frost. There is no use in allowing more to set than will be of use to you and the fruits you leave will be larger. —A. H. MacLennan, Ontario Vegetable Specialist.

BIG SHOE SALE

Starting this week to sell our entire shoe stock at cost and less than cost, as we have decided to go out of the shoe business.

Come and get your share of the bargains while they are on the go.

W. J. Strachan



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SUMMER TOURIST FARES IN EFFECT

General Change of Time - July 14, 1918

Particulars from Canadian Pacific Ticket Agents
W. B. HOWARD - District Passenger Agent, Toronto

The Buy at Home Pledge

I BELIEVE IN MY TOWN, I BELIEVE IN THE GOODS SOLD IN MY TOWN, AND I BUY THEM:

BECAUSE I can get more and better values—
BECAUSE I want to see the goods—
BECAUSE I want to get what I buy, when I buy it—
BECAUSE if I sell my goods here I ought to buy here—
BECAUSE the man I buy from pays his share of town and county and provincial taxes—
BECAUSE the man I buy from stands back of his goods and is here in my town—
BECAUSE every dollar I spend at home gives me another chance at that dollar—
BECAUSE my home dealer carries me when I run short and out-of-town dealers will not—
BECAUSE the town which is good enough for me to live in is good enough for me to buy in—
BECAUSE the man I buy from in my town helps support my school, my church, my lodge and my home—
BECAUSE every dollar I spend at home stays at home and makes more money in my community—
BECAUSE when ill-luck comes or misfortune or bereavement overtakes me, the man I buy from in my town is here with his kindly greetings, his words of cheer and sympathy, and his pocketbook if necessary.

HERE IS MY PLEDGE: HERE I LIVE AND HERE I BUY. I BELIEVE IN MY TOWN, I BUY AT HOME.