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# McClary's Pandora Range

and let him demonstrate its many exclusive features to you. A McClary dealer in every town.  
T. DODDS & SON, Local Agents

## FARM FOR SALE

WEST HALF OF LOT 3, CON. 4, S. E. R., Warwick, 100 acres, all under cultivation. On the premises are a good frame house, frame barn with stable and granary, all new. Well fenced and tile drained. Two acres orchard, very best of loamy farm land, well watered by creek running through it. Situated in one of the best localities in the township for cultivation or grazing purposes. For further particulars apply to J. P. ELLIOT, Watford, July 23rd, 1914.

## PASTURE FARM FOR SALE

FOR SALE, 100 acres pasture land, about one-quarter bush, being part of lot 8, con. 1, S. E. R., Warwick. For particulars apply to H. FENNER, R. R. No. 2, Watford, Sept. 11th, 1914.

## Lines Dedicated to the Relatives of Those Who Have Gone to War.

Tune, "Tramp, tramp, the boys are marching."  
In Canada's fair land,  
We have taken a bold stand  
For our country, honor  
Freedom, flag and crown,  
We don't care for "Kaiser Bill,"  
Or his cruel ill will,  
And he need not think  
That he can put us down.  
Chorus:  
Tramp, tramp, the boys are marching  
Cheer up Comrades and be gay,  
For beneath the Union Jack  
We will drive the foeman back  
And we'll fight for our  
Beloved Canadian home.  
On Valcartier camping ground,  
Many a noble lad is found,  
Who is going to the war  
Across the sea.  
He is leaving home and land  
To fight the Kaiser's furious band  
And he does it for  
His country, flag and thee.  
Chorus:—Tramp, tramp, etc.  
So when the war is o'er  
And he has to fight no more,  
He'll return to his home  
Across the sea,  
With many scars and breaks,  
But you bet, he thrashed those Jakes,  
And he did it for  
His country, flag and thee.  
ELLEN THOMAS BATSTONE,  
August 26, 1914.

## A Boy's Remarks to his Stomach

What's the matter with you—ain't I always been your friend? Ain't I been a pardner to you? All my pennies don't I spend in getting nice things for you? Don't I give you lots of cake? Say, stummock, what's the matter, that you had to go and ache?  
Why, I loaded you with good things yesterday. I gave you more.  
Potatoes, squash and turkey that you'd ever had before! I gave you nuts and candy, pumpkin pie and chocolate cake—And last night when I got to bed you had to go and ache! Say, what's the matter with you? Ain't you satisfied at all? I gave you all you wanted; you was hard just like a ball; and you couldn't hold another bit of puddin', yet last night you ached most awful, stummock; that ain't treatin' me just right!  
I've been a friend to you, I have; why ain't you a friend of mine?  
They gave me custard oil last night because you made a whine. I'm awful sick this mornin', and I'm feelin' mighty blue, becuz you don't appreciate the things I do for you!

## Destined

"I believe," declared the Irishman, "that the youngest son's born t' be a surgeon."  
"Pshaw! leads ye t' say that?" asked his friend.  
"Oi caught him usin' th' scissors on a book O'id lately bought, an' before Oi e'd stop him he cut out th' appendix."—Bohemian.  
Columbus had returned to Spain, bringing news of wonderful new lands across the sea.  
"How much shall I write on it?" queried the maritime reporter of the Cadiz Evening Bulletin, who had brought in the story.  
"Don't write anything," replied the editor. "Let Columbus pay for his advertising if he wants any. It's probably a real-estate promotion scheme."  
All Christians denominations should bear in mind the words that passed the dying lips of the late Pope: "All one in Christ."

## Fireless Cookers That Are Not Fireproof

One would think one were safe from fire with a fireless cooker, but a friend of mine came near having a conflagration from hers, says a writer in Good Housekeeping. She smelled something burning in the kitchen and hurried in to find, to her astonishment, that volumes of smoke were rolling from the fireless cooker. The latter was not in use at the time and, moreover, the lids were all standing open. The cause of the trouble was spontaneous combustion of the "stuffing" between the compartments.  
It seems that the cook had not been careful in wiping out the moisture after the food had been cooked, and the metal lining had rusted and so holes had come at the bottom. The heat from the radiators got through these to the "stuffing," and when enough had been stored up in this interior spontaneous combustion occurred, just as it sometimes does with a bale of cotton. The insurance company made good to my friend the destruction of the fireless cooker, and she has purchased the latest model, which is porcelain lined, and, therefore, may not be subject to the same danger. But still we have now got to watch our fireless cookers lest they catch afire.  
Cookers which are not seamless lined must be kept dry and open to air when not in use or rusting will inevitably result. Given this care they will not rust out.

## CAPE CAPRICES.

All Sorts of Novel Touches Used to Make the New Wraps Attractive.  
Capes are doubly blessed by the traveler and by fashion for the need of an auxiliary travelling wrap is great, and the cape aptly supplies it. Capes are being interpreted in many and varied



Photo by American Press Association.  
SMART CAPE COAT.

ous ways, some of which are charming. The coat cape combines the characteristics of the cap and the coat. The model shown here was designed by a famous French couturiere for an Englishwoman of rank. The crossed over shoulder bands, which pass under the arms, are novel features of the wrap.

## HOW TO CAN CORN

Uncle Sam Tells of Satisfactory Ways to Put It Up.

## SELLING SURPLUS PRODUCT.

Home Prepared Vegetables Bring a Good Price on the Market—Economy in Handling Large Quantities of Food at Once.

The United States department of agriculture gives some well tested and seasonable suggestions for putting up corn.

These recipes have been used in connection with the five different types of canning devices, and the corn has been put up in all types of containers, such as glass, screw and suction top jars and tin cans. The method employed is the cold pack method.

Select sweet corn ears of uniform size and proper ripeness. If too ripe the corn will color while processing. (Processing is the canning term for sterilization or cooking.) If not ripe enough much of the food value is lost in cutting the corn from the cob. Use either glass jars or tin cans. For market purposes and greater safety in transportation use tin cans.

Remove husk, silk, shank, tips and injured or defective places. Blanch corn in boiling water or steam chest for from five to ten minutes. The time depends upon the stage of ripeness, size of ears and degree of freshness. Remove the ears and plunge quickly in cold water.

## Cooking the Corn.

Cut the corn from the cob with a sharp, thin bladed knife. Pack well in glass jar or tin can; add hot water and a level teaspoonful of salt to the quart or No. 8 can. Place rubber and glass jar top in place, not tight. If using tin, solder cap in place and fill vent hole or seal completely. Process the corn from 180 to 240 minutes in the homemade or hot water commercial bath outfits; for one and one-half hours in the water seal outfits; for one hour when using from five to ten pounds of steam pressure, with the steam pressure canning devices and forty minutes when using the aluminum steam pressure cooker outfit. After processing remove the jars, tighten covers, invert to test the joints and cool.

If using tin inspect the soldered end caps for pinhole leaks. Repair all leaks, allow to stand for twenty-four hours. If cans are still bulging at ends at the end of this time one of two things is true—the pack is too full, or some live spores are still left in the can. If the latter replace in sterilizer and process the second time from thirty minutes to one hour.

## Canning Sweet Corn on the Cob.

Blanch in boiling water five to ten minutes, according to ripeness, size and freshness; plunge quickly in cold water. Pack, alternating butts and tips; add just a little boiling water and one level teaspoonful of salt to each quart. Place rubber and top and partially tighten. (Cap and tip tins.) Process 180 to 240 minutes in hot water bath; one and one-half hours water seal outfit; one hour under five or more pounds of steam; forty minutes in aluminum pressure cooker. Remove jars, tighten covers, invert and cool. (Heat up for table use in steamer, not in water. If corn seems flat or waterlogged, it has been overcooked or allowed to stand in too much water.)

Use one or two quart glass jars, if not needed for other products. Quart jars will hold two ears; two quart jars will hold from three to five ears, according to size of ear. Do not can large ears. Half gallon or gallon tin cans with large openings should be used in the canning of ear corn when the glass jars are not available. Gallon tin cans will hold from six to twelve ears. They should be graded to uniform size.

In high altitudes, 4,000 feet and over, it will be necessary to increase the time requirements in the canning of sweet corn about 25 per cent, if water boils at about 202 degrees F. and even less.

## Bird Baths For the Garden.

Some of the bird baths are very attractive, and no garden is complete without one of these useful little ornaments.

An Oil That is Prized Everywhere.—Dr. Thomas' Electric Oil was put upon the market without any flourish over thirty years ago. It was put up to meet the wants of a small section, but as soon as its merits became known it had a whole continent for a field, and it is now known and prized throughout this hemisphere. There is nothing equal to it.

## THINK OF THE COMMON WEAL

London Times' Advice to British Nation

We are receiving a constant stream of letters containing suggestions for personal conduct or useful action in the national emergency. We publish a selection from them below, says the London Times. They vary no doubt in value, and publication does not imply endorsement of any particular suggestion. But they all reflect the intense interest and desire to help which animates the whole population, and they will, we hope, encourage the spirit of duty, unselfishness, restraint and consideration for others which behooves us all to cherish to the utmost.

There are some simple things that all can do and others that all can avoid:

First and foremost—Keep your heads. Be calm. Go about your ordinary business quietly and soberly. Do not indulge in excitement or foolish demonstration.

Secondly—Think of your duty to your neighbor. Think of the common weal.

Try to contribute your share by doing your duty in your own place and your own sphere. Be abstemious and economical. Avoid waste.

Do not store goods and create an artificial scarcity to the hurt of others. Remember that it is an act of mean and selfish cowardice.

Do not hoard gold. Let it circulate. Try to make things easier, not difficult.

Remember those who are worse off than yourself. Pay punctually what you owe, especially to your poorest creditors, such as washerwomen and charwomen.

If you are an employer think of your employed. Give them work and wages as long as you can, and work short time rather than close down.

If you are employed remember the difficulties of your employer. Instead of dwelling on your own privations think of the infinitely worse state of those who are at the seat of war and are not only thrown out of work but deprived of all they possess.

Do what you can to cheer and encourage any soldiers. Gladly help any organization for their comfort and welfare.

Explain to the young and the ignorant what war is, and why we have been forced to wage it.

## A CARLOAD

You often want to know what constitutes a carload. Well, paste this in your hat and you will have an answer handy. Nominally a carload is 20,000 pounds. It is also 79 barrels of salt, 99 of flour, 208 sacks of flour, 10 cords of wood, 18 to 20 head of cattle, 50 to 60 hogs, 90 to 100 head of sheep, 6,000 feet of boards, 17,000 feet of siding, 13,000 feet of flooring, 45,000 feet of shingles, one half less of hard lumber, one third less of joist, scantling and other large timbers, 340 bushel of corn, 400 bushel of wheat, 580 of oats, 156 of flax seed, 780 of apples, 340 of potatoes and 1,000 of bran.

## Canada's War Gifts

Canadian Governmental gifts to Great Britain's "war chest" to date are as follows:  
Dominion—1,000,000 bags flour.  
Ontario—250,000 bags flour.  
Quebec—4,000,000 pounds of cheese.  
Nova Scotia—500,000 tons of coal.  
P.E.I.—100,000 bus. oats.  
Alberta—500,000 bags oats.  
New Brunswick—100,000 bushels of potatoes.

All go to the British Government except Prince Edward Island's gift which is to the Dominion Government for Canadian troops.

## Life After Forty

The best half of life is in front of the man of 40, if he be anything of a man. The work he will do will be done with the hands of a master and not of a raw apprentice. The trained intellect does not see "men as trees walking," but sees everything clearly and in just measure. The trained temper does not rush at work like a blind bull at a haystack, but advances with the calm and ordered pace of conscious power and deliberate determination. To no man is the world so new and the future so fresh as to him who has spent the early years of his manhood in striving to understand the deeper problems of science and life, and who has made some headway toward comprehending them. To him the commonest things are rare and beautiful, both in themselves and as parts of a beautiful and intelligent whole. Such a thing as staleness in life and its duties he cannot understand. Knowledge is always opening out before him in wider expanses and more commanding heights. The pleasure of growing knowledge and increasing power makes each year of his life happier and more hopeful than the last.

Spanish army officers have found bomb dropping from aeroplanes an effective means for subduing turbulent tribesmen in southern Morocco.

A new bevel guide for saws answers all the purposes of a mitre box with the added advantage that it can be used with lumber of any width.

Seven hundred missionaries went to Africa during the past summer, so we are told. That will greatly relieve the high-cost-of-living situation among the natives for a time.

## Dr. Morse's Indian Root Pills

are made according to a formula in use nearly a century ago among the Indians, and learned from them by Dr. Morse. Though repeated attempts have been made, by physicians and chemists, it has been found impossible to improve the formula or the pills. Dr. Morse's Indian Root Pills are a household remedy throughout the world for Constipation and all Kidney and Liver troubles. They act promptly and effectively, and

## Cleanse the System

## Veterinary Surgeon.

J. MCGILLICUDDY  
Veterinary Surgeon,

HONOR GRADUATE ONTARIO VETERINARY College. Dentistry a Speciality. All diseases of domestic Animals treated on scientific principle. Office—One door south of the Guide-Advocate office. Residence—Main Street, one door north of Dr. Brandon's office.

## CIVIL ENGINEER.

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Licensed Auctioneer.

For the County of Lambton.

PROMPT attention, all orders, reasonable terms. Orders may be left at the Guide-Advocate office.

## INSURANCE

## General Insurance Office

Life, Fire and Accident Insurance, including Sick Benefits, Live Stock, and Automobile Insurance.  
Farmers' Special Weather Insurance against wind storms, hail and frost.  
Also Guarantee Bonds issued for collectors and other offices of trust.

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GUILFORD BUTLER, Director.  
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J. F. ELLIOT, Fire Inspectors.  
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PETER McPHEEDRAN, Wanstead, P.O. Agent for Warwick and Plympton.

## Farmers Attention

WE HANDLE  
COCKSHUTT IMPLEMENTS  
MELOTTE CREAM SEPARATORS  
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TORONTO WINDMILLS  
BUGGIES, WAGONS  
GASOLINE ENGINES  
LIGHTNING RODS  
—AND—  
EVERYTHING NEEDED ON THE FARM

Call and let us talk matters over.

CAMERON & GRAHAM  
OPPOSITE HOWDENS' GROCERY,  
167-1st

## CHANTRY FARM

Shorthorn Cattle and

Lincoln Sheep

Present offering—1 good, dark red bull calf, also sheep of both sexes, a grand lot of lambs, also a few yearling rams and ewes. See a few samples at the local fairs.

ED. de GEX. KERWOOD, ONT.