

CLARKE BROS.

Spot Cash Price List on Rubbers

1915-1916

WHEN asking CREDIT we charge five cents per pair extra on all Rubbers from 42c per pair to \$1.00 per pair, and ten cents per pair on all Rubber Footwear costing over \$1.00 per pair.

DON'T DESTROY THIS LIST. File it in a convenient place in your home. When in need of Rubber Footwear consult this List and send us your orders. We prepay all express charges on orders amounting to \$5.00 and upwards.

RUBBER BOOTS

Men's Cabots, Knee Length	83.50	per pair
Red Sole, Knee Length	4.00	" "
White Rubber Boots, Knee Length	4.85	" "
White Rubber Boots, Hip Length	5.95	" "
Storm King, Hip Length	5.50	" "
Vac Brand, Knee Length	5.50	" "

LUMBERMEN'S RUBBERS

Men's Bruce, 1 Buckle	\$1.65	per pair
Prescott, 1 Buckle, Pure Gum	1.85	" "
Wilmot, 2 Buckle	1.80	" "
Sponsor, 2 Buckle, Red Sole	2.50	" "
Spartan, High Lace, Red Sole	2.50	" "
Yukon, High Lace, Red Sole	3.25	" "
Boy's Bruce, 1 buckle, sizes 1 to 5	1.30	" "
Youth's Bruce, 1 buckle, sizes 8 to 13	1.20	" "
Boy's Tacit, Red Sole	1.85	" "
Spartan, Red Sole	2.00	" "
Wilmot, 2 buckle	1.50	" "

MEN'S OVER BOOTS

Men's Yamaska, 1 buckle	\$1.45	per pair
Admiral, 1 buckle	1.65	" "
Four-Buckle Over Boots, best quality	2.75	" "
Manitoba	2.65	" "
Athabaska, 2 buckle	2.00	" "
Douglass, fleece-lined Storm	1.35	" "

WOMEN'S OVER BOOTS

Women's Buttoned Over Boots	\$1.85	per pair
Dolphin, 2 strap and 1 buckle	2.20	" "
Overstockings, with Rubbers	1.50	" "
Misses' Overstockings, with Rubbers	1.25	" "
Children's Overstockings, with Rubbers	1.15	" "

MEN'S PLAIN OVER RUBBERS

Men's Albert Overs	\$.90	per pair
Manor, Nobby Last	1.00	" "
Men's Storm Rubbers	.95	" "
Boy's Albert Overs, sizes 1 to 5	.75	" "
Youth's Albert Overs, sizes 10 to 13	.60	" "

Women's Plain Over Rubbers

Women's Eclipse Ideal	.60	per pair
Etta	.65	" "
Storm Rubbers	.70	" "
Astor Light Weight, best quality	.70	" "
Misses' Eclipse, sizes 11 to 2	.48	" "
Children's Eclipse, sizes 4 to 10½	.42	" "

WOMEN'S GAITERS

Short, Medium and Long Lengths, color Black
PRICES: 50c 65c 90c and \$1.00 per pair

All the above prices subject to change without notice

CLARKE BROS.

BEAR RIVER, N. S., September 1st, 1915.

DEEP BROOK

Oct. 11

Mrs. George Pinckney returned home from Smith's Cove last week. Miss E. A. McClelland is spending the month with friends in the Valley.

Miss Harriet Nichols has been visiting Miss Alice Harris in Bear River. Miss FitzRandolph is spending Thanksgiving at her home in Round Hill.

Miss Mabel Crosby left on Saturday for Connecticut, where she will visit her sister.

Ben Clements returned to New York on Saturday after a three weeks' vacation at home.

Mr. and Mrs. Joseph Barry and children drove to Clarence on Sunday where they will be guests of Mr. and Mrs. Wilson for Thanksgiving.

On Monday, October 11th, at Digby, Miss Clara Pinckney was married to Mr. Dexter Dearman of Windsor. The young couple left on Tuesday for Windsor where they will reside.

Mr. and Mrs. J. C. Moses of Bridgetown, have been guests of Mr. and Mrs. C. V. Henshaw during the past week. Mr. Henshaw and Mr. Moses spent a few days in the woods returning on Thursday with "big game."

A number of our people attended the Digby County exhibition held in Digby on Wednesday, October 6th. Mrs. J. D. Spurr and Mrs. Ernest Purdy acting in one group of judges, while Mrs. J. F. McClelland assisted in a second group, the latter under the supervision of Miss Jennie Fraser of Truro.

PRINCE DALE

October 8

Mrs. Albert Dunn visited relatives at Digby this week.

Mrs. Angus Wright and children spent the week-end at Virginia East.

The young folks enjoyed a stag at Mrs. Thomas Milner's Sunday evening.

Mr. Thomas Milner left this week for Perotte to engage in carpenter work.

Mrs. Angus Wright entertained the young folks at a party Monday evening.

Mr. Harry Milner has enlisted for overseas service and is now training at Bear River.

Mr. and Mrs. John A. Fraser are spending the week with relatives at Smith's Cove.

Mr. Charles Dondale spent the week-end with his sister, Mrs. George McClelland, East Waldec.

Mr. and Mrs. Stephen Kaulbach of Victoria were guests over Sunday night of his mother, Mrs. Samuel Feener.

Mr. and Mrs. Arnold Robar and children of Bear River East, were Sunday guests at Mrs. Milledge Wright's.

NORTH RANGE

October 10

Mrs. J. W. Bragg, who has been visiting friends in Annapolis County, returned home last week.

Miss Villa Trefry from Boston, accompanied by two friends, visiting her parents, Mr. and Mrs. Albert Trefry.

Miss Hattie Cook, who is teaching in Clementsvale, is spending Thanksgiving with her parents, Mr. and Mrs. T. W. Cook.

There will be a pie social in the school house on Saturday the 16th. Proceeds will go to paint the inside of the school house.

Miss Bessie B. Bragg of Barton, spent the week-end with her parents, Mr. and Mrs. E. Bragg. Mr. A. Lamberson of Barton spent Sunday at the same home.

OCTOBER ROD AND GUN

"The Carnivora as Destroyers of Game" is the subject of a thoughtful article by Edward T. Martin in October issue of Rod and Gun in Canada published at Woodstock, Ont., by W. J. Taylor Limited, H. C. Haddon contributes a serio-comic Western tale entitled "The Desperado" while among the actual "been there" experiences may be mentioned Sport in the Tomogonops; The Hunt for the Lost Moose in New Brunswick; Experiences at a Winter Camp in the Laurentians; A Trip by Motor Boat After Moose in Northern Alberta; and The First Day out the latter being an account of a day's shooting of partidges by "Bill and Billie" contributed by F. V. Williams who is also the designer of the October cover. The regular departments are as usual splendidly maintained and the whole issue is one that will make a strong appeal to sportsmen and lovers of outdoor life.

SIR CHARLES TUPPER ILL

Vancouver, B. C., Oct. 5.—Private despatches from England state that Sir Charles Tupper, Part., is in a very low state of health, and his death may be expected at any time.

Dairy Wizard's Great Feats in Buttermaking

Effects Astonishing Increase in Total Product of Nova Scotia Creameries

(From News and Publicity Bureau, College of Agriculture)

The hoary joke, sprung by young husbands on their hapless wives, about the biscuits "the mother used to make," is no joke to those who are now in their 40's and 50's and who recall the plain, wholesome "biscuits" they got in the old, hard-working life. Many a time have they even yet wistfully looked at not only for mother's biscuits but also for the golden, nut-sweet, appetizing butter she made to go with them. They recall vividly the stove, cool cellar, or the low-roofed dairy, leading from the kitchen, and the rack of shadow pans and grey crocks containing velvety-looking, sweet, cream and yellow-gold butter. The very thought of it makes their mouths water for some of that delicious, tempting butter that mother used to make.

This is only the heart and imagination "painting the past"—making the distant and gone enchantment to a home-made table commodity that is today surpassed by the best factory-made butter. For as a matter of fact, the butter made from choice cream in a thoroughly modern and sanitary "cream-gathering" is superior to the average home dairy butter in quantity and quality, in purity, in wholesomeness and delicious tastiness. The cream from which in the older days the best home-made butter was turned out was not the equal of the cream which is the product of the better-bred, better-fed, better-tended, and more cleanly milked cows of today, and which is scientifically tested and selected at the creameries before being manufactured into butter. Then the hurried churning in the old-fashioned hand-and-dasher churns, or even in the more modern revolving churns, were unscientific and inferior to the processes of making butter in an up-to-date creamery. Moreover, the working, the putting, putting-up, storing—the general handling—of the butter, to say nothing of the preparing and taking it to market, were distinctly unsanitary when compared with all these processes as conducted at the creameries and the neat, hygienic flats and boxes in which the creamery butter is packed and offered for sale in the shops and markets. Finally, the home methods of making, packing, and marketing butter were uneconomical—the processes were laborious, quality was unequal and not standardized, very often the nearest or most ready market had to be chosen instead of the best or the butter "peddled" rather than be taken back home, while the unattractive form in which the butter was offered for sale did not command the best prices which the quality deserved.

Rise of Creameries

And so in Nova Scotia—an ideal dairy country, as one expert put it, with its cool summers, freedom from droughts, many small streams watering the pastures, and the adaptability of the land and climate for growing green feed and roots—there were two courses open in buttermaking, either the old farm-methods or the establishing of local and centralized modern "cream-gathering creameries."

It was plain, however, that if this ideal dairy country, Nova Scotia, were to become ascendant in buttermaking, as it is ascendant in other lines of industry, modern creameries, adequately equipped and expertly managed, must be established. Any other course would only be industrially and commercially suicidal. Facing the problem with these facts before him, and realizing that the few ill-managed "whole milk-creameries" in Nova Scotia could not prove as successful as the co-operative "cream-gathering creameries" Principal Cumming of the College of Agriculture at Truro and Secretary of Agriculture for the Province, saw that the problem narrowed itself down to this—finding the right man for the job, a man who had thorough experience in modern dairying and buttermaking, who possessed unusual practical brains and tireless energy, who came of the same racial stock as the Nova Scotia farmers, who would, therefore, "mix" well with them and get right down to business of discussing with them means, methods and successes in buttermaking and would always be ready with "heart-to-heart talks" by way of encouragement and practical advice. Certainly this was an extraordinary man, if such existed. He did exist, and Principal Cumming found him in the person of Mr. W. A. MacKay, a native of Bruce County, Ontario, and a graduate of the Guelph Dairy School, who since 1912 has been Superintendent of Dairying for Nova Scotia and Lecturer in Dairying at the College of Agriculture, and described by those who know as "the best man for the job in Canada."

The proof of it is the astounding results he has achieved since he began the superintendency of the manufacturing



Bread, Cakes, Pies, Buns—
anything made from
flour—is best made from

PURITY FLOUR

More Bread and Better Bread

of scientific dairying and buttermaking in Nova Scotia.

Some "Star Performances"

"Money talks"—to buttermakers as well as to those engaged in other industries. Prior to 1909 the farmers of Nova Scotia got hardly more out of their supplying the "whole-milk creameries" of the Province than the "run" of dairying. But they wanted substantial returns in real money. Under Mr. MacKay's initiative and direction, and the supplying of cream to the "cream-gathering creameries" which he established, the Nova Scotia farmers soon began to get first-rate paying returns from their investment and outlay in cows, fodder, equipment, time and labor. The "star performer" in output and money returns to the patrons, since 1909, has been the now famous co-operative cream-gathering creamery at Scotsburn, Pictou County. This creamery was built in 1901, the expense being born by the Federal and Provincial Governments and the farmers of the district together. The farmers brought their fresh milk, unskimmed, to the creamery, where the cream was separated and retained, while the milk itself was hauled back to the farm. For the farmers this was laborious and wasteful of time and labor. Consequently their interest and support became very indifferent; and all the more so when they found out that the money returns promised them did not materialize. All this happened first because the "whole milk" method was wrong, affecting, as it did, the quantity and quality of the cream supplied by the patrons of the creamery, and, secondly, because the creamery itself was not managed in a way that would make the output in quantity and quality pay either the patrons or the creamery. In fact, the creamery itself was annually showing increasing deficits. In 1909, when Mr. MacKay took hold of the direction of the Scotsburn Creamery, something happened that made the patrons "sit up and take notice." In that year the creamery put out 34,000 pounds of choice butter, more than doubling the output in 1908, namely 16,000 pounds. In 1910 the output jumped to 107,000 pounds; in 1911 to 175,000 pounds, and thus increasingly up to 1914, when the output totalled 274,000 pounds.

What do those last figures mean? They mean a monetary value of \$77,000. They mean that the patrons of the creamery got money returns worth while, and that the creamery itself is a real "going concern," on a sound and paying financial basis. But how did this wizard in modern dairying and buttermaking achieve this splendid result? Just by three or four simple changes in methods. First, he got the farmers to provide themselves with hand-separators to be operated at home in separating their cream. Next he arranged that the farmers should work together co-operatively in collecting the cream from the various patrons, one farmer doing the collecting one day and another farmer doing it another day. Thus a much larger territory could be covered, and effect a considerable saving in division of time and labor. Finally, he stipulated that the collected cream should be brought to the creamery only twice a week in the hot months and only twice a week in the other months, thus effecting in another way an economical division of time and labor.

Efficiency by Simple Means

Efficiency by simple methods—that was Mr. MacKay's ideal. What it achieved in buttermaking has been shown. But it had other collateral results that have been proved very important. Not only did it result in satisfactory money returns to the farmers, but also it brought them into personal contact with Mr. MacKay and the creamery. Thus they came to have absolute confidence in the man as a man, in his ideals and methods, to take pride in the creamery, and to emulate one another in doing their best to make the creamery succeed. Moreover, it stimulated amongst the patrons of the district a movement for better animal husbandry and better dairying. In these regards the results are also extraordinary. The farmers now have finer milk-producing cows and their produc-

tion is in the ascendant. In 1909, for the nine months of the year under Mr. MacKay's management, the value in butter from the most productive herd, per cow, averaged \$29.00, while in 1913, for twelve months, the highest yield per cow in one herd was \$75.23. In short, even the cows, as well as the patrons of the Scotsburn Creamery, caught the ideal of efficiency, and combined with the farmers and the manager to make the creamery a model for others in Nova Scotia.

Other "star" performers in creamery buttermaking may be merely mentioned. The Pictou County Dairy Company, at Stellarton, during July, 1915, manufactured 25,982 pounds of butter and paid to patrons for cream more than \$6,000—and this creamery is only in its second year. The South River Creamery Company, Loch Kafirne, now in its third season, will manufacture this year 75,000 pounds of butter and pay to its patrons more than \$20,000 for cream. Other creameries, such as the one at Baddeck, are equally efficient and progressive. Counting in all the local and centralized "cream-gathering creameries" operating since 1910, the total product shows the astounding increase of 300 per cent, and the increase this year still surpasses that of any previous year. Surely an enviable record for any country. This is encouraging. Another encouraging fact is that if the farmers of Nova Scotia keep on progressing as they have been doing in scientific dairying, the milk and cream production of the Province will, in five years, equal, pro rata, that of any other Province in the Dominion. Moreover, expert buyers state that the quality of the Nova Scotia creamery butter is, on the whole, even better than that of Ontario, and equal to the best grades—Extra and Extra No. 1—on the Boston market. The buttermaking ascendancy of Nova Scotia is in the hands of her farmers; they alone can prove to the world that the Province by the sea is Canada's ideal country. "If they heed and follow Wizard MacKay, then shall they be indeed, at least industrially, the saviors of their country."

TWO THOUSAND PIES AN HOUR

An oven seventy-five feet long and turning out twenty-two hundred and twenty-five apple pies an hour, which were served free to the public, was the sensation of the National Apple Show and Jubilee Carnival recently held in Spokane, says Popular Mechanics.

The apples were first made into sauce in a gigantic sheet-kettle, eighteen feet high and ten feet in diameter. Five hundred bushels of apples were cooked at a time. From the kettle, the sauce was passed between the crusts and on to an endless chain, which took the pies through the oven. The cooking journey lasted one and one half minutes. The pies, which were about three inches in diameter, were served to the public steaming hot. An oven of like type makes bread "by the mile" at the Panama Pacific Exposition.

In Hyannis, Mass., a man, who owned a bag of two acres, has made a clear profit with cranberries of \$10,000 after paying for cost of land, and all expenses in connection with the cultivation, picking and marketing of these berries.

Gin Pills FOR THE KIDNEYS

How They Relieve

Hardfield, N. B.

"It affords me great pleasure to convey not only to you but to all sufferers from Backache and Rheumatism, the great relief I have obtained from the use of Gin Pills. I feel thankful to you. I recommend Gin Pills to everyone suffering as I did."

ROBERT M. WILSON

Gin Pills are 50c, a box or 6 boxes for \$2.50 at all druggists. Free sample on request.

National Drug & Chemical Co. of Canada Limited, Toronto.

SPORT AT THE FRONT

"Jousting" on a Canal

(From our special correspondent)

British Headquarters, Sept. 4.—It was just as well, perhaps, that the meeting arranged to-day by the Indian Ammunition Park should have taken the form of a "regatta and aquatic sports," since any races on land would have been practically impossible after the steady downpour of the last 48 hours. As it was, a cold wind must have made it extremely unpleasant for the competitors, and as one shivered by the banks of the canal one could only admire their indomitable perseverance.

In spite of the conditions, however, the regatta was a great success, and in some of the more serious events, such as the swimming and diving contest, some excellent form was shown. But the really popular turns were the fancy items, such as the

jousting competitions. Rafts had been constructed of boards lashed on to empty petrol tanks, and on these extremely top-heavy structures each joustier (propelled by a companion with a paddle) stood armed with an ordinary maid's mop, and tried to fling his opponent into the water. Some of the men succumbed apparently to the sheer taunts of their adversaries, and very few were pitched clean overboard in the orthodox manner; but in the end everybody was duly submerged, and that, after all, was the great point.

Another comical event was the so-called tug-of-war in punts. The punts were lashed together by chains, and the two teams were expected to row against one another until one side or the other brought its adversaries up against either the "Bucks" or the "Berks" side of the canal. By some fatality, however, the two teams invariably rowed with all the combined might of their paddles, shovels, and

whatever else did duty for oars, in the same direction, and this event apparently ended in a draw.

Everybody was kept amused for a couple of hours or more, and none more so, perhaps, than the French villagers, who seemed to find in this voluntary immersion in the muddy, weedy waters of the canal a crowning proof of the incomprehensible character of the British soldier.

1,200 TORONTO UNIVERSITY MEN JOIN COLORS

Toronto, Oct. 5.—There are 1,200 graduates and under-graduates of the University of Toronto with the colors. This was the inspiring news with which President Falconer today greeted the students in Convocation Hall, on the commencement of a new Varsity year. He urged every man to join the officers' training corps.

Minard's Liniment cures Dandruff.