

FAIRFAX Herefords

3 Bulls 19 Females

JOHN HOOPER & SONS will sell their
entire herd, without reserve, on

Wednesday, Nov. 10th, 1920

This select offering includes our show herd and our noted sire, "Victor Fairfax," whose calves won so many honors for us in 1919, and brought our herd so quickly and so prominently to public notice. The whole herd is in fine condition and of show type. Several of the junior females we intended showing at Guelph Fair, and these now offer a rare opportunity to breeders wanting show stock.

Catalogues and further particulars are now ready for mailing. Address:

John Hooper & Sons
R. R. 6 St. Mary's, Ont.

Sale at our farm on Nov. 10th—Pure-breds at 2 p.m.
Implements, etc., will be sold same day at 10 a.m.

A GOOD HERD OF DUAL-PURPOSE SHORTHORNS

At Public Sale

Thursday, November 11th, 1920

HICKSON, ONTARIO

Sale at the farm, 1½ miles north Hickson Station, G.T.R.



A Very Promising Bunch of Shorthorn Calves.

In this herd (now being dispersed owing to proprietor's ill-health), are 18 cows, 4 bulls and 8 heifer calves, the latter sired by Dusty Wimple = 123594. These are all good dual-purpose cattle—the cows are good individuals, large, and with good udders—have always been hand milked. They represent such strains as Buckingham, Mayflower, Fairview, Cruickshank, Artifices, etc. Four cows will have calves at foot at time of sale.

Trains from both North and South will be met at Hickson, Ontario, or at Woodstock by telephoning M. P. Graves at Woodstock Produce Co.

For further particulars write:

G. S. GLAVES, R. R. No. 6, Tavistock, Ont.

producers? As far as the most of us can see they serve no particular purpose, except to increase the cost of everything one buys. Isn't it about time something was done about it?

I was talking to a man one day who was agent for a farm article that sold for sixty dollars spot cash. Said he, "It costs just fourteen dollars to build that machine. It takes the rest of the price to sell it," and I knew he had chances of knowing the truth whereof he spoke. He was on the eve of going out of the agency—every agency—or probably he would not have spoken so frankly. Nobody can reasonably say that all that extra expense was necessary. Time and again I have written to advertisers in farm and other magazine for articles I wanted, and was invariably referred to their nearest agent. I have never yearned to deal with agents, but have been forced to. The human machine has been overworked too long, it simply must have the aid of other machinery.

The cost of paper has gone up certainly; but has advertising lost its power to such an extent that things cannot be sold without employing the services of a "silver-tongued agent"? Mail-order houses do not employ agents, but one does not often hear of a failure in their business.

I have no particular animosity to the tribe of agents, but I think they have gotten to be too expensive a luxury for folks to keep up. I would not be surprised if the day was not far off when a man will be ashamed to live on the "turn over" of other people's production. It should not be counted a credit to a man now. We have heard of late years the changes rung on "increased production," but what is the use of the few trying to increase production while the army of non-producers is increasing year by year? I guess we "progress backward."

I lean not at all toward socialism; but I think the time has about come when men will not say to themselves—or others—"I cannot dig; to beg I am ashamed, therefore I will buy something and sell it to someone for greater gain and thereby make a living."

Cider Apple Sauce is Delicious in any Season.

When the apple crop is abundant, and a large quantity of cider is obtainable, the housekeeper will find it to her advantage to put up a generous amount of boiled cider. Boiled cider greatly improves the flavor of mincemeat, and it can be used at any time of the year to make cider apple sauce.

Cider for boiling must be perfectly fresh and sweet. Put it in a large, open preserving kettle and boil until reduced one half. Skim frequently while boiling. Do not have the kettle more than two-thirds full. When the cider has boiled until it is fairly thick, put in bottles, cans, or stone jars which have been thoroughly boiled.

OLD-FASHIONED CIDER APPLE SAUCE.

Put eight quarts of pared, quartered and cored sweet apples in a large preserving kettle and cover with five quarts of boiled cider. Cook slowly until the apples are tender and clear. To prevent burning of the apples, place the kettle on an asbestos mat. It will require from two to three hours to cook the apples. If you find it necessary to stir the sauce be very careful to break the apples as little as possible. When the sauce is cooked put it in sterilized jars.

In the late spring, when apples have lost much of their flavor and acidity, an appetizing sauce can be made by stewing them with diluted boiled cider, using one cup of cider to three of water.

Cooking pears may be preserved in boiled cider the same as sweet apples. To make the sauce less sour, one pound of sugar is added to each quart of boiled cider.

The Scrap Bag.

Lamp Wicks.

When lamp wicks are too wide draw threads from the center instead of the sides and they will not ravel.

Repairing Stockings.

Children's stockings worn out at the top can be cut off below the knee and

finished with crocheting to make firm. Then knit or crochet new tops.

Cooking Liver.

In some places liver is one of the cheaper dishes, very tasty if cooked to perfection with a little bacon. While calves' liver is the best, lambs' liver is a very good substitute.

Left-over Vegetables and Cereals.

Left-over vegetables and bits of porridge, even in small quantities, should be saved for use in desserts, salads, and soups. Keep celery tops for flavoring and garnishing, and use the coarse outside stalks for a cooked dish; either boil them and cover with cream sauce, or cut them fine and use for a cream soup.

The Windrow

A device has been perfected by which electric bulbs may be cleaned by just pulling a cord.

In the American army, to prevent transmission of disease from germs on dishes that look perfectly clean, but have been carelessly washed, the following process is now used. It might well be followed in any home where there is contagious disease. Dishes are scraped off and then they are rinsed with clear water, and then the trays containing them are placed in a vessel of hot water. The cover is put on and the dishes are boiled for 10 minutes. They are taken out and allowed to dry by their own heat, when they are perfectly clean, with a bright polish.

Since prohibition came into effect in the United States, says Dr. W. E. McLennan, in a report to the Commission of Social Service of the Federal Council of Churches, arrests have been cut down, not only for minor but also for serious crime, by from 25 to 75 per cent.; houses of correction and jails are being depopulated, and alcoholic wards in the hospitals are being closed for lack of patrons. One of the largest Life Insurance companies reports a marked decrease in the death benefit. A greatly increased consumption of soft drinks, milk and buttermilk, is recorded. Also more candy is sold, and more high-priced cigars. A great increase in the sale of sports goods is noted, besides a great increase in expenditures for better food, clothing and safe investments.

Current Events

Twenty-five thousand people witnessed the closing of the International Plowing Match at the Ontario Hospital Farm, Hamilton, Ont., on Oct. 22.

A find of gas and oil is reported from Lonsdale, fifteen miles from Belleville, Ont. An oil well giving 1,000 to 1,500 barrels a day has been struck near Fort Norman, also an immense strike of gas is reported from near Peace River Crossing.

The Dominion Government refused to stand behind the order of the Board of Commerce fixing the retail price of sugar at 21 cents and placing an embargo on sugar imports; the Premier declared the order permanently set aside. Subsequently the three members of the Board of Commerce resigned; the vacancies will not be filled.

As an outcome of the Dominion Child Welfare Conference held at Ottawa last week, a Canadian Council of Child Welfare was formed to work especially for the health and welfare in other respects of the Children of Canada.

On Thanksgiving Day a bust of Sir Wilfrid Laurier, mounted on a beautiful column, was unveiled at Iberville, Que.

Four U. S. army airplanes arrived at Mineola, N. Y., after completing a 9,000-mile round trip to Alaska.

At time of going to press conferences are taking place between Premier Lloyd George and the leaders of the striking