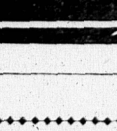




# Christie's ZEPHYR Cream Sodas

Always Fresh, Crisp And Wholesome

When buying ANY biscuits Ask for "Christie's" There's a Christie Biscuit For every Taste



## McLaughlin Car Owners

Have your Car overhauled at the McLaughlin Station. We do not take in any Cars except McLaughlins and our men are experts on them. Repairs are done in the best possible way and every job is guaranteed. We have the necessary equipment for quick work and can save you quite a sum on any overhaul job.

Our Battery service is as near perfect as can be made and charges are reasonable. Cars stored free till Spring. A complete stock of parts always on hand.

Let us give you an estimate

Phone 933.

### R. E. WHITE

McLaughlin Buick Dealer for P. E. I.

159-163 Queen Street

856-11-21 (m.w.81)

## To the Fox Breeders of Prince Edward Island:

The keen demand for Silver Foxes is for registered stock. Discriminating buyers are insisting on pedigree, and you would be well advised to meet their demands by registering.

If your strains are of pure Prince Edward Island origin they are eligible for registration in the Silver Black Fox Breeders' Association of Prince Edward Island. A CERTIFICATE OF BREEDING FROM IT IS RECOGNIZED THE WORLD OVER AS THE INDICATION OF DESIRABLE BLOOD.

Intelligent and enterprising ranchers throughout the Province are registering their whole ranches with us. All foxes tattooed.

For further information write

### The Silver Black Fox Breeders' Association of Prince Edward Island

Head Office, Charlottetown, Prince Edward Island

426-10-30 M.L.

## SAVE 1-2 THE GOAL

Buy a Caloric Pipeless Furnace

Hundreds of Satisfied Customers praise

### The CALORIC

ALL CAST METAL PARTS, and the TRIPLE CASING is a PATENTED feature in the CALORIC.

Call and have us demonstrate our furnace. The PRICE of the CALORIC PIPELESS FURNACE is very REASONABLE for the value you receive.

### Fred H. Trainor

PHONE 393-J. 80 GRAFTON STREET Opposite Prince Edward Theatre

## Orphanage Campaign

Amount previously reported—\$42656.25.

Bridgetown, from T. J. Wiggington

A. J. McDonald	\$ 2.00
W. A. Nicholson	1.00
A. D. Mathieson	.50
J. D. Mathieson	1.00
K. J. Morrison	1.00
Duncan McLeod	1.00
John M. McLare	2.00
K. A. Nicholson	3.00
Total	11.50

S'rathcona School Dist. per Samuel Wood.

Leslie Hunter	12.00
Walter Burdett	.50
Russel Hunter	1.00
Calvin Hunter	1.00
Samuel Wood	.50
W. S. Spindle	1.00
Milton H. Jardine	.50
Total	16.50

Bridgetown School Dist per F. C. McLeod.

Mrs. L. McKay	12.00
John T. Wood	8.00
W. C. McLeod	6.00
John M. Nicholson	6.00
A. Friend	1.00
Flora Nicholson	1.00
Wallace McKenzie	1.00
Mrs. James Morrison	1.00
Mrs. Howard Cantelo	1.00
Mrs. H. Woodley	1.00
Mr. and Mrs. S. McLeod	4.00
Geo. W. Ross	2.00
C. B. Clay	10.00
Rev. W. E. Aitken	5.00
James Stewart	1.00
Total	58.00

Mount Hope School Dist. per Colin McKay

Mrs. Daniel Mathieson	2.00
Mrs. James McLeod	1.00
Mrs. Norman MacSwain	1.00
Jack L. Judson	1.00
Daniel McKay	1.00
A. G. Judson	1.00
Mrs. William Barboe	.50
Mrs. John N. McLeod	.50
Mrs. Margaret MacPhee	.50
Mrs. Angus MacDonald	.50
Total	9.00

Forest Hill School Dist. per Daniel MacKinnon.

Daniel MacKinnon	1.00
Mrs. Daniel MacKinnon	1.00
Collin McBeth	2.00
Peter Riely	.25
X. McLaren	1.00
James A. McLeod	.50
Angus McKay	.50
Dan. McDonald	1.00
Norman Mathieson	.50
Angus Mathieson	.50
Malcolm McPhee	2.00
Freely McPhee	.75
Henry McKenzie	1.00
A. D. McDonald	1.00
Total	13.00

Upton School Dist. per William J. Nicholson.

William J. Nicholson	5.00
John D. McDonald	1.00
Angus Livingstone	1.00
Bob. McKay	.50
Mrs. Geo. Gray	.50
Angus Beaton	.70
A. S. Morrison	1.00
J. W. McLeod	.25
Symore Taylor	.50
Benjamin Mathieson	1.00
Total	11.45

Primrose School Dist. per Lorne Wiggington.

Mrs. F. J. Wiggington	5.00
Simon Cantelo	2.00
Mrs. Samuel Acorn	1.00
Alex. Acorn	1.00
Louis Cantelo	1.00
Mrs. Dan Cantelo	.50
J. P. Acorn	2.00
Total	12.50

Peter's Road Collected by Anna Haberlin.

L. C. Johnston	10.00
Mrs. L. P. Bueler	3.00
Hugh Campbell	2.00
Carolya M. Johnston	5.00
Edgar H. Vanierstine	5.00
Harry Johnston	2.00
Nell B. Johnston	6.00
M. A. Beaton	5.00
John W. McLeod	3.00
Nell Vanierstine	3.00
Total	50.00

Bay Fortune, per Belle Adams

Belle Adams	1.00
Percy Dickleson	5.00
L. R. H. McCoubrey	5.00
Cecil Laird	5.00
J. Brenton Dickleson	1.00
Mrs. Ernest Laird	1.00
Mrs. Albert Parkman	1.00
W. B. Bullman	2.00
Rendal Houston	1.00
Total	21.00

Bay Fortune, per Belle Adams

Belle Adams	1.00
Percy Dickleson	5.00
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Cecil Laird	5.00
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Mrs. Ernest Laird	1.00
Mrs. Albert Parkman	1.00
W. B. Bullman	2.00
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## Improving Shipping Cream

C. E. MacKenzie

There are four important factors which will enable the farmer to produce a better quality of cream: cleanliness in producing and handling the cream; control of temperature on the farm and in transporting cream to market; frequent delivery of cream to the creamery; and last but by no means least the richness of cream.

Cleanliness should be practised on every farm and especially in connection with dairying. All milk pails and other utensils should be thoroughly washed and scoured daily the use of Wyanotte or some other such cleanser should be universal among our dairy farmers. In production every precaution should be used to prevent filth getting into the milk personally the writer always clips the hind quarters and udders of milk cows as soon as possible in autumn. I find this is a good method, as any litter or dirt can be easily brushed off daily.

Again I have noticed that many people leave their separator for hours after separating, this not only makes the work harder, but also has a tendency to lower the quality of your cream.

The second factor mentioned that of temperature is one that is probably less thought of than the first but its importance is great it often means the spoiling of good cream and an actual loss of time and money for why should one be careful in the handling if we do not look after the article properly once we have it.

I do not think that a supply of good ice is beyond the reach of almost any dairy farmer in this province if one has not a proper ice house (which can be built at a small cost) ice can be stored in almost any building even an old fashioned underground dairy will make a fairly good ice house. As to the time it takes to put in a supply of ice; personally two of us can cut enough ice, haul it over two miles and store it in two short winter days then allowing the price one would get for man and team at road work this would mean an outlay of about six dollars and often times the horses need the exercise.

Supposing one does not put in an ice supply I believe that eighty percent of our farms have open or dug wells and if the cream can be lowered about twenty feet, I can vouch for the quality of the cream provided the cream is properly cooled after separating.

As to the delivery we have found that the weekly shipments in the hot weather have given much better results than shipping twice weekly, we have also found that it pays to have a covered wagon, as a conveyance.

All the above factors are very important for improving the quality of cream. There are some creamery patrons who believe that sour cream tests higher than sweet cream and they give that as a reason for not producing sweet cream. This is a mistake because the sourness of cream has no appreciable effect upon the butter fat content and does not show a higher test but oftentimes the opposite as it is almost impossible to get a perfect mixture of sour cream.

Richness of cream has a direct bearing upon the other three factors and as all progressive cream patrons have cream separators it is important that all patrons supply the best article possible.

Rich cream means better quality of cream for three important reasons. First rich cream does not sour as quickly as thin cream. Second, rich cream means a smaller amount to be taken care of, hence it is likely to be more thoroughly cooled and receive better care. Third rich cream can be pasteurized in the creamery with less loss of butter fat in the butter milk.

In addition to making it possible to produce better butter and hence a higher price to the patron, rich cream has other very decided economic advantages over thin cream. For instance it means that more milk is retained on the farm for feeding purposes; the cost of transportation is materially less; the benefit of which falls directly upon the patron.

The mechanical loss is greater in thin cream than in rich cream hence in comparing 20% cream with 40% cream there will be a difference of three fourths pound of butter fat on every four pounds produced this with an additional amount of skim milk to 40% man will have over 20% man will make a difference of about 2 cents per pound for butter fat in favor of the rich cream. A number of leading creameries today and following the policy of grading cream and are taking a percentage of butter fat into consideration in determining price. Then the cream which is clean-flavored and tests 30% over will receive top quotation while cream testing less than 30% will go into second grade and be rated from two to three cents less than number one.

When cream tests over 40% there is danger of a loss on account of cream adhering to separator and cream can so be the best quality is from thirty-three to thirty-eight per cent.

Therefore it means a profit separate a richer cream and in doing so improve the quality of our own product.

Thousands of children throughout the British Empire are being amused and instructed by this book. Send four OXO Cube wrappers and get a copy for your boy or girl. OXO Limited, 222, Leinster St., Montreal.

OXO Blanc Mange

Dissolve 2 Cubes OXO in pint hot water, pour into pan and place on the fire. Mix tablespoon corn starch with a little milk nice and smooth. Add it to the OXO and stir for 4 or 5 minutes until it thickens. Then pour the mixture into a basin to cool.

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## Delightfully Fragrant "SALADA" TEA

has a pure, fresh flavor beyond compare. Ask for a package today.

BRINGING UP FATHER

OH GOODY MY HAIR IS GETTING NICE AND LONG. I'M SO GLAD TO GET RID OF MY BOBBED HAIR

DO YOU NOTICE ANY CHANGE IN MY LOOKS?

NO BUT I KNOW YOU LOOK FOR CHANGE IN MY POCKETS

DON'T BE SILLY. HAVEN'T YOU NOTICED HOW MY HAIR IS COMING OUT?

OH YES I FIND IT ALL OVER THE HOUSE!

AW WHAT'S THE USE OF ANOTHER IN HER?

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