

PIGS

Continued from Page Nine

off any scum that rises then boil the whole very farces without which all the water evaporates, that is, when the liquid is a clear oil. The operation takes from two to three hours, but it must be watched or it will burn. When the water has evaporated as stated, the pan must be drawn to the side of the fire so that the fat may go on melting at a very low heat. It must on no account be allowed to brown, and it should be frequently stirred. When the pieces of fat become shriveled and crisp it is ready. Draw back the pan and let the fat cool a little (boiling fat poured into earthenware will crack it), then strain it through a cheesecloth. In rendering down "head" (pig's fat) or beef lard, water should not be used. Take off merely the thin skin, cut the fat up small, and put it into a brown earthen jar. Half fill it into a brown with boiling water when the jar is full, water boils up, and boil fast during the whole time it is on the fire. Pour the melted fat gently into stone jars. Put the remains of the fat again on the fire, boil, and then pour off, but do not mix this with the first lot, if you do the lard will not keep so long.

THE TENDENCY TO HEAVY HORSES

Any reader who has lived in the central west as a pioneer will remember the pony which was the first farm horse. Could he see those horses today in comparison with the average farm horse of now he would be more than surprised at the difference in size. He remembers "Old Ned and Pete," as being small, but not as small as they really were. Now we used to get as much work done as we did, and more especially when we consider that all machinery was at least a third heavier in draft than now, is almost beyond comprehension. The tendency of the times is toward a still heavier type of farm horse. Except where the soil is of a loose loam nature, requiring less horsepower to move it, this tendency to heavier horses is proving a great help to the farmer. As our soil becomes older it naturally grows harder, and whenever the seasons have been exceptionally wet, as the past two have been, the draft of all plows and cultivators is still further increased. The small horse, while possibly more active, cannot stand up to steady, heavy pulling as can the real draft horse. Since the almost universal adoption of the motor car for road work, there is no longer the need for the "all purpose" horse there once was; the farm horse of today is used almost exclusively upon the farm, or, if on the road at all, ahead of heavy loads of the motor car does the faster road work. The old time theory that the small horse will kill the larger one at work is rapidly passing on. Time was, when the average farm team was used for work in the fields, then there was reason in the theory that the light horse could outdo his heavier mate, but the work of the average farm horse is fast being slimmered down to steady pulling with a motor car. The collar counts for more than the action of the feet. Each year sees more and more heavy horses in use on the farms of the central west, and this is as it should be, for weight means power, and with power in plenty, the driver is more inclined to let the plow down to where it should go. — H. H. Kan.

POULTRY

PRODUCE MORE EGGS. By F. C. Elford, Dominion Poultry Husbandman.

Canada wants eggs and more eggs. Never were the prospects for a bigger demand and better prices more promising than right now. In spite of this, with the cost of grain high and the prices for poultry meat good, the tendency will be for farmers and poultrymen to sell stock that should produce the high-priced eggs this winter. The fear is that eggs cannot be produced at a profit, but, though a good price can be obtained for the meat at present and high prices will have to be paid for the feed, eggs will be corresponding high and eggs can be produced at a profit even with the high prices of grain, if proper conditions are supplied.

COST TO PRODUCE A DOZEN EGGS.

Last winter at the Experimental Farm a pen of 100 pullets whose percent egg yield by months ranged from 5 per cent in November to 50 per cent in April, an average of 21 per cent for the six months, produced eggs at a cost of 24 cents per dozen. The percentage of eggs yield determines more than anything else the cost of production, for instance, when the egg yield was 20 per cent the cost was 21 cents per dozen, and at 40 per cent yield the cost was only 10 cents per dozen.

This pen was selected at it was thought to be equal in production to an average farm flock. The average dozen eggs sold for 20 cents more than the cost of feed required to produce it.

Each hen gave 99 cents over cost of feed in the six months, which, though not large, shows that even at the high price of feed, eggs can be produced at a profit. The price paid for grain were local Ottawa prices.

Pratt's Poultry Regulator. A small illustration of a mechanical device used for poultry care.

and were high. The price received for the eggs was 44 cents per dozen. This was not as high as the local market and no higher than many farmers obtained during the same time. But the farmer, in addition might cut down cost, for he has table scraps, milk and other feeds that may be used which were not available heretofore. To make a profit, this year, business methods must be adopted and a few suggestions that may help follow.

KILL ALL NON-PRODUCERS.

Keep only the best pullets for eggs and the best year old hens for breeding. This year, business methods must be adopted and a few suggestions that may help follow. More than ever will it be advisable to get rid of everything that does not produce. Market pullets not matured enough to start laying before early winter. Sell all the hens that are over two years old, also all cockerels that are not intended for breeding purposes. If the cockerels can be kept until later and well fed, a bigger price will be obtained, but better sell all now than take up space required by the early pullets.

HOUSING.

See that the house into which the birds go is suitable. Have plenty of sunlight and fresh air. Keep all draughts out and be sure it is dry. See that the front of the house, from eighteen to twenty inches above the floor, has glass and cotton, one third glass and two thirds cotton. Make these windows so that they can be opened up every day if desired. Shut up all holes in every part of the house that might cause a draught. Double life the north side so as to give the hens greater protection while on roosts. It is also a good plan to put in straw mat. If this cannot be arranged, because of the nature of the roof, that slats below the rafters then stuff straw between and free from mites, then get the pullets in at once.

FEEDING.

The question of feed is the hardest one to solve this year because practically all feeds are high. It will pay, to feed the pullets well from the start, though the hens might be fed more lightly till the middle of January. Where possible, use feeds grown on the farm. Good wheat screenings, shrunken wheat, barley, oats, or buckwheat, all make suitable feed. Clover and milk cover a multitude of feeds and cut down the cost. If these can be fed, animal foods such as beef scrap may be our best friend. In the city eggs are high, and as cheap as anything, and makes a suitable addition to any grain ration. Bran is as cheap a food as one can buy for the mash. The mash can be fed dry in a hopper or mixed with milk and fed once a day. Any table scraps should be used in the mash. If milk is not available, beef scrap or other animal food should be fed in the mash. In a good heavy litter, feed a mixture of the grain ration morning and night, allowing the hens sufficient grain so that they will always have some in the litter, but not so much that they can get a crop all without scratching for it. In the Prairie Provinces, there is considerable shrunken wheat available. Shrunken wheat if it is dry is as good a poultry food as wheat fit for milling purposes. Care must be taken, that it is not damp or other way spoiled. Shrunken wheat, alone, if there is no other grain, will answer for the grain feed. For the mash, use bran, middlings or chopped oats. Elevator screenings, free from black or clover can be had, by all means give the leaves to the hen. In Central Canada, Ontario, and Quebec, grain is scarce and it is likely some will have to be purchased. If there is feed wheat for the west available, it should be used. Cracked corn may be purchased and other farm grains which may be on hand or purchased locally, such as barley and buckwheat, might be used. Bran can be used in mash feed and the good crop of clover in Ontario and Quebec will be much to cut down the cost of the ration. The clover may be fed dry or steamed and used in a mash.

WHAT IS AN EGG?

Perhaps there are still country grocery stores where "eggs is eggs," and you may pick your dozen out of the basket according to your individual preference; but in the city eggs are various. An egg may be a "Nearby henry-brown" or only a "Fresh check-good-to-choice." You buy the sort of egg you want with as strict care to its classification as in buying lumber or fruit. The New York egg market, notes the Boston Advertiser, regularly lists twenty-one grades of eggs, and recognizes many more. The twenty-one are: Near-by henry, whites, fine to fancy. Near-by henry, whites, ordinary to good. Gathered whites. Western gathered whites. Near-by henry, browns. Gathered browns and mixed, ordinary to fancy. Near-by refrigerator, whites. Fresh gathered, extra line. Extra firsts. Firsts. Seconds. Thirds and poorer. Fresh dirties, No. 1. Fresh dirties, No. 2 and poorer. Fresh checks, good to choice. Fresh checks and inferior checks. Refrigerator, special marks, fancy. Refrigerator firsts. Refrigerator seconds. Refrigerator thirds or poorer. Refrigerator dirties.

THE WHOLESALE DEPLETION OF POULTRY LAYING AN BREEDING STOCK NOT WARRANTED UNDER PRESENT CONDITIONS

Judging from the unprecedented heavy deliveries of poultry on the central eastern markets so early in the season, it would appear that farmers and producers generally are not only depleting their flocks unwarrantably but also rushing them to the market in an unfinished condition. As a result the current price of chickens is much below normal value at the present time, in comparison with the prices of other meats. This is directly due to the overloading of the market.

With the brisk inquiry for Canadian poultry from Great Britain, it is expected by exporters that the demand for well finished, good quality stock will be very keen during the coming winter. Besides, there will be a good demand for home consumption. The price for well-finished birds continue firm, but with so much poor stock arriving, wholly unsuited for either storage or export, many buyers have recently reduced their quotations for all grades.

The presence of pullets and young fowl has also been noted in many shipments. This is most unfortunate considering the price of eggs. The very firm prospect for the profitable marketing of all poultry products points to the necessity of conserving in every possible way all suitable laying and breeding stock. Unless this is done, there will be but little poultry left in a short time on the farms in the central eastern portion of the country. Even though feed is scarce and high, it would pay farmers well to finish the birds before offering them for sale and spread their deliveries over a longer period.

Current receipts to date have consisted mainly of live poultry. The season is now sufficiently advanced, however, to warrant more liberal shipments of dressed poultry. In light of the fact that there will be a considerable movement of Canadian poultry to Great Britain, it is of the most importance that all poultry killed on the farms in addition to being well-finished, be properly killed and dressed. The British market for all large markets prefer poultry, bled in the mouth and dry pickled. While killing by dislocation may be preferred by some, the presence of blood in the neck and the resultant discoloration make it unsuitable for storage or export purposes.

The most complete bleeding is most essential. Sometimes the arteries of the neck are not completely severed, the bird fails to bleed properly, with the result that the carcass takes on a reddish appearance. With proper attention to details, a useful reputation for Canadian poultry can be established on the British market this year. It is of the greatest importance, therefore, that all poultry marketed be well-finished, well bled and dressed and packed in the most attractive manner possible.

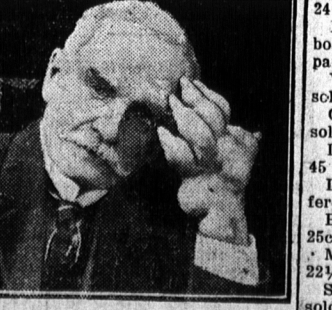
NEW YORK BUTTER MARKET.

Butter is about 1/2c higher at Montreal this week again, as follows: Finest creamery 43 1/2c to 44c per pound; fine creamery 43c to 43 1/2c; under-grades 42c to 42 1/2c; finest dairy butter 39 1/2c to 40c; and fine dairy butter 38 1/2c to 39c per pound. There was no further change in the condition of the market this week from the last of the previous one, the feeling being very firm at the recent advance in prices, with a fair amount of business passing for local and outside accounts.

NEW RECORD IN CHEESE.

This season's boardings as reported in The Sun total to date 680,678 boxes this week 5,971 boxes Last week 12,063 boxes This week the make has fallen off by half, so far as indicated by the boardings. With this in mind, it is easy to understand the sensational performances at the boards, which resulted in prices being paid up to 25 1/2c. The record was made at Belleville on Saturday last at Woodstock, Nov. 15.—665 offered; 23c bid; no sales. Madoc, Nov. 15.—253 sold, at 24 1/2c. Picton, Nov. 17.—18 factories boarded 849 cheese, 25 1/2c being paid. Victoriaville, Que., Nov. 17.—1,000 sold for 25c. Cornwall, Nov. 17.—1,005 colored and 45 white sold at 25c. London, Nov. 18.—732 boxes of fered; bid 24c. No sales. Belleville, Nov. 18.—603 white at 25c and 26 1/2c. Mont Joli, Que. Nov. 18.—75 at 22 1/2c. St. Hyacinthe, Que. Nov. 17.—500 sold at 23 1/2c.

GIVE ME A CHANCE TO CURE YOUR RHEUMATISM FREE



Mr. Delano took his own medicine. It cured his rheumatism after he had suffered tortures for thirty-six years. He spent thousands of dollars before he discovered the remedy that cured him, but I will give you a benefit of his experience for nothing. If you suffer from rheumatism let me send you a package of this remedy absolutely free. Don't send any money. I want to give it to you. I want you to see for yourself what it will do. The picture shows how rheumatism twists and distorts the bones. Maybe you are suffering the same way. Don't you don't need to. I have the remedy that I believe will cure you and it's yours for the asking. Write me today, yours for the asking, 389 Delano Bldg., Syracuse, N. Y. New York, and I will send you a free package the very day I get your letter.

THE MARKETS

TORONTO

Hogs Off Cars ..... \$11.00 Cattle ..... 9.00 Lambs ..... 11.15

TORONTO

Butter ..... 44c Eggs ..... 50c Cheese (large) ..... 25 1/2c

MONTREAL

Hogs Off Cars ..... \$11.50 Cattle ..... 8.25 Lambs ..... 11.25

MONTREAL

Butter ..... 44c Eggs ..... 55c Cheese (large) ..... 25c

BUFFALO

Hogs Fed and Watered ..... \$9.80 Cattle ..... 10.25 Lambs ..... 11.50

NEW YORK

Butter ..... 40 1/2c Eggs ..... 70c Cheese (large) ..... 24 1/2c

BUTTER GOES STILL HIGHER.

Butter at Toronto.

Another rise of 1c takes place this week on the Toronto market for creamery butter. Dairy butter remains unchanged. This is a reflection of the general trend of events. The cream supply is running so low that numbers of creameries have closed up, or almost so. Farmers, then, are making small churning of their own cream, and the make of separator butter is increasing somewhat. Gunns' quotations this week include: Creamery prints 44c per pound; solids 43 1/2c; separator prints 40c; solids 39c; dairy butter 1c higher 37c to 38c; and cooking butter 31c per pound.

Butter at Other Points.

Butter was selling retail at outside points last Saturday all the way from 38c to 48c. Hamilton furnished the high spot. The range was as follows: Belleville 45c to 46c per pound; Brantford 47c to 48c; Guelph 43c to 44c; Hamilton 45c to 46c; Kitchener 43c to 44c; London 43c to 44c; Owen Sound 38c to 40c; Peterboro 40c to 42c; Stratford 42c to 44c; Woodstock 45c to 47c per pound.

Montreal Butter Market.

Butter is about 1/2c higher at Montreal this week again, as follows: Finest creamery 43 1/2c to 44c per pound; fine creamery 43c to 43 1/2c; under-grades 42c to 42 1/2c; finest dairy butter 39 1/2c to 40c; and fine dairy butter 38 1/2c to 39c per pound. There was no further change in the condition of the market this week from the last of the previous one, the feeling being very firm at the recent advance in prices, with a fair amount of business passing for local and outside accounts.

New York Butter Market.

In New York, finest creamery butter is 39 1/2c to 40 1/2c. Below that the price is from 34c to 39c per pound. Dairy butter is 31 1/2c to 35 1/2c per pound. This sharp advance over last week is reflected in the oleomargarine market, which also hopped up 1c. It is improbable that the cost of turning out this imitation butter would jump 1c in a week. Clearly the price is being advanced by the market, the makers charging every cent that it will carry. Consideration for the poor man, so beautifully expressed by Toronto produce dealer S., plainly lacking in the manudate atmosphere of New York's produce trade.

Local Cheese Boards.

This season's boardings as reported in The Sun total to date 680,678 boxes this week 5,971 boxes Last week 12,063 boxes This week the make has fallen off by half, so far as indicated by the boardings. With this in mind, it is easy to understand the sensational performances at the boards, which resulted in prices being paid up to 25 1/2c. The record was made at Belleville on Saturday last at Woodstock, Nov. 15.—665 offered; 23c bid; no sales. Madoc, Nov. 15.—253 sold, at 24 1/2c. Picton, Nov. 17.—18 factories boarded 849 cheese, 25 1/2c being paid. Victoriaville, Que., Nov. 17.—1,000 sold for 25c. Cornwall, Nov. 17.—1,005 colored and 45 white sold at 25c. London, Nov. 18.—732 boxes of fered; bid 24c. No sales. Belleville, Nov. 18.—603 white at 25c and 26 1/2c. Mont Joli, Que. Nov. 18.—75 at 22 1/2c. St. Hyacinthe, Que. Nov. 17.—500 sold at 23 1/2c.

Cheese Goes up at Toronto.

The last few weeks' sky-rocket performances on the cheese boards have been totally excelled this last week, and as a result of this the selling price at Toronto is also mounting up. Gunns quote cheese selling to the retail trade at Toronto as follows: Large 25 1/2c; twins 25c; and triplets 26 1/2c per pound; a rise of 1 1/2c in the week.

Cheese in Montreal.

Cheese prices are 1 1/2c higher this week at Montreal, as follows: Finest Western Ontario, colored 24 1/2c to 25c per pound; finest Western Ontario white, 24 1/2c to 24 3/4c; fine Eastern

Townships, colored 24 1/4c to 24 3/4c, and finest Eastern Townships, white 24c to 24 1/2c per pound.

The Liverpool public cable at the week-end was strong again and noted another advance of 1c per cwt, with finest Canadian white quoted at 120s are colored at 25s or 25 1/2s to 25 1/2s per long cwt.

Cheese in New York.

In New York, best cheese is 1c higher this week at 24c to 24 1/2c, and average fancy 1c to 1 1/4c higher at 23 1/2c to 24c. Lowest grades are 20 1/2c to 23 1/2c. Not much is doing for exports account as present asking rates are out of the question. Speculative demand is active, as many are of the opinion that prices will go still higher.

EGGS AND POULTRY.

Eggs at Toronto.

Sensational prices were paid on the St. Lawrence market at Toronto last week for new-laid eggs, and the prices in the ordinary business channels continue to go up. The trade is anxiously awaiting the early winter lay to bring prices down. In the meantime, the man who has early layers is paid for his care and foresight. Early eggs are always the most profitable. Guaranteed eggs are 5c this week, and new-laid 1c, according to Gunns, whose quotations run as follows: Guaranteed non-fertile 60 per dozen; fresh eggs, free cases 35c; and returnable cases 37c. Storage eggs are steady at 42c per dozen this week, and are being called on to help out the short age.

Eggs at Other Points.

Eggs at other points are going as high as 75c retail, this figure having been reached at Hamilton, which has lately been leading them all. The range is from 38c to 50c as follows: Belleville 48c to 50c per dozen; Brantford 50c to 55c; Cobourg 43c to 45c; Guelph 45c to 50c; Hamilton 60c to 75c; Kitchener 48c to 50c; Owen Sound 38c to 40c; Peterboro 42c to 45c; Stratford 43c to 45c; Woodstock 50c per doz.

Eggs at Montreal.

Eggs are holding at last week's advance in Montreal, the top price still being 55c this week. A very firm feeling prevails in the market for all supplies for both local consumption and for export account, and in consequence considerable business is doing. Strictly new-laid are 52c to 55c; fresh eggs 48c to 50c; No. 1 selected 40c; No. 1 candled stock 36c; No. 2 candled stock 32c.

Eggs in New York.

New York's egg market has taken another 2c to 3c spurge this week. In a wholesale way, fancy whites sell at 65c to 70c; ordinary to good 54c to 63c; and gathered whites, as to size and quality 45c to 63c. Eggs are past even the luxury stage by the time they hit 70c wholesale.

Poultry at Toronto.

Chickens, fowl, geese and turkeys are up 1c this week at Toronto, and down 1c, according to Gunns, prices: Chickens 14c per pound live weight; old roosters 11c; old fowl light 11c, heavy 14c; ducks and ducklings 9c and 14c respectively; turkeys 18c for old and 21c to 22c for young; and geese 11c per pound. Dressed poultry prices run 2c to 3c higher than these.

Poultry at Other Points.

Chickens are running a shade lower at a range of 12 1/2c to 22c per lb; dressed, at Ontario cities and larger towns as follows: Belleville 16c to 18c per pound; Brantford 15c to 18c; Cobourg 14c to 16c; Kitchener 14c to 16c; Hamilton 14c to 16c; Peterboro 12c to 14c; Stratford 17c to 18c; and Woodstock 20c per pound.

Poultry at Montreal.

Supplies of dressed poultry at Montreal continue to increase for which there was a good demand, and an active trade was done at firm prices for good to choice stock, but the demand for the poor and the inferior stock coming forward is limited. Prices are as follows: Turkeys choice 26c per pound; turkeys ordinary 23c; chickens, choice 22c; chick, 16c; fowl 12c to 16c; geese 14c to 17c; and ducks 17c to 20c per pound.

Poultry at New York.

Chickens sold at New York at 19c to 20c live weight; fowls 16c to 19c; roosters 14 1/2c; ducks 16c to 17c; geese 15c and turkeys 20c to 22c per lb., live weight.

VEGETABLES.

Potatoes at Toronto

The potato situation continues to cause a lot of talk and raise considerable agitation, but without doing anything particular to the price at which they sell. E. J. Ryan quotes New Brunswick Delawares selling at \$2.25 a bag in car lots with some red varieties from Quebec being introduced at \$2.00 per bag.

Potatoes at Montreal

A somewhat unsettled feeling has developed in the Montreal market for potatoes, owing to the very large and consequently higher prices for the lower, as some holders are forcing the Allies to the end. Of course, I met nearly all Canadians and British but they are all out to accomplish a great work and will doubtless succeed.

Potatoes in New York.

In New York, Long Island potatoes are selling at a 25c advance at \$5 to \$5.75 per bag, while Maine and Canada are unchanged at \$4.80 to \$5.25 per 180-lb. bag. Bermuda still range from \$3 to \$6 per barrel. Potatoes move slowly from the stevedocks, there is no indication of price cutting. The above price for Canadians represents \$2.36 a bag, delivered from New Brunswick at New York duty is paid. Freight charges would be deducted from this.

MAGIC BAKING POWDER advertisement with illustration of a woman and child, and text: "Magic Baking Powder costs no more than the ordinary kinds. For economy, buy the one pound tins." E.W. GILLET COMPANY LIMITED.

SUNDAY SCHOOL LESSON

A LIVING SACRIFICE. (Romans, ch. 12.)

Golden Text.—"Present your bodies a living sacrifice, holy, acceptable unto God, which is your reasonable service."—Romans 12:1.

The epistle to the Romans was written before Paul's sojourn in Rome as recorded in the last verses of Acts. It is addressed to persons most of whom the Apostle had never met. Paul however, always acquainted himself with the needs and peculiarities of the churches to whom he addressed his words. The faithful minister of the word of God never speaks without proper regard to the adaptation of his message to the particular conditions of mind of his listeners of readers. Paul had discovered that the chief needs of the church at Rome were: namely, first, the intellectual need of a clear conception of the gospel of Christ and an understanding of its bearings upon the ceremonial law of the Judaism out of whose bosom it had sprung; and, secondly, the moral need of a clean and consistent outward life. An ideal Christian community would act as a piece of heaven leavening the whole lump of corrupt Roman society.

This twofoldness in Paul's writings, is, to be true, not peculiar to the Epistle to the Romans; for it appears in all the other epistles. But it takes on a special importance in this case because of the two essential factors in the Roman Christian community. These were the Jewish element with its endeavor to drive the church back into a modified Judaism, and the Roman element, which was a people of power may be inferred from the terrific arraignment of it given in the first chapter of the epistle. To the first Paul writes the so-called doctrinal portion of the epistle (chs. 1-11). To the second he addresses the ethical portion (chs. 12-16).

Verse 1. 2. But, though there is a division, an artificial one between the intellectual and the moral, the theoretical and the practical needs of men everywhere, these two are never completely separated one from the other. One is the other's complement, one life that is the other's. Hence the apostle opens the practical section of the epistle as a natural and logical sequel to the theoretical by connecting the two with "therefore." Because the doctrine taught in the first part was true the ethics presented in the second part follow. Both doctrine and ethics will be strengthened and established if they are realized to be parts of the same whole. The connecting link between doctrine and practice is to be found in the motto of the doctrine. That motto is shown by the words "in Christ" as they issue from the "in Christ" and reach and flood the understanding heart of the sinful man. The response of the moral nature of man to the slowly revealed relation of God to him through Christ must be the consecration of himself to the service of God as a sacrifice. The body is named as the symbol and the instrument of the whole self. The apostle calls "this consecration the Christian's 'rational service' (lit. 'worship')." Being rational it must be accomplished by a voluntary self-surrender, and being an act of worship it must take God as its object. In the sacrifices of the Old Testament, however, as in those of heathen worship, the life of the animal was extracted in order to be offered on the altar. In other words, the offered life was not only to be preserved, but enriched and enlarged.

Hence the apostle continues to exhort his readers not to become "conformed" to the world, but "transformed" showing that the same time that this transformation is a progressive process energized from within, by the indwelling spirit of Christ. Verse 3.8. Another characteristic difference between the ordinary sacrifice and the "rational" sacrifice is that, whereas the former is that of the world after it is given up to his altar, the latter returns to the world to bless the world in the name of God. The Christian who has made himself a living sacrifice must remember the relations of common life. In the common life he must take his place with his fellow-believers, and find his work. He must realize that he is one member among many in the complete body and must not think of himself more highly than he ought to think, "but soberly, according as God hath dealt to every man, his office as a member of the body, to measure one's relative importance in the group of those who are working together for the efficiency of the whole department on each one's measurably doing this. Next to avoiding an exorbitant estimate of himself in comparison to others, the Christian who has made himself a living sacrifice will endeavor to exert his own special gift according to its own nature, not only is there danger to the community of believers because of the tendency towards magnifying self, but also the opposite tendency to ignore or miss one's own special talents. Compulsion of pride, but also the surrender of pride, both require the further suppression of the mistaken desire to do work for which there is no special fitness in self.

RHODE ISLAND TO GIVE \$60,000 FOR WAR RELIEF FUNDS.

FREDERICKTON, N. B. Nov. 23.—British and Canadian born people residing in Rhode Island are to raise between \$50,000 and \$60,000 for various war relief funds. This statement was made by the Gleason today by L. C. P. A. Guthrie, who returned at noon from a trip to Rhode Island and Massachusetts, having been one of the speakers at the annual Canadian Club banquet in Boston on Monday night. Colonel Guthrie's visit to Rhode Island was for the purpose of assisting in the campaign now being conducted in that state to raise money for the various relief funds. He spoke at several meetings in Providence and other points and during the time he was in Rhode Island the managers of the campaign collected \$28,400. Associations were formed in different places and the committee in charge of the collection work are now busily engaged in canvassing. A census of the British and Canadian born has been taken and it is estimated that the total fund will reach close to \$60,000.

"I found the people in Rhode Island greatly enthused over the war," said Col. Guthrie, "and they are with the Allies to the end. Of course, I met nearly all Canadians and British but they are all out to accomplish a great work and will doubtless succeed." He has been invited to go to Massachusetts early in January, 1917, to open a similar campaign in that State.

Minard's Liniment Co. Limited.

Gentlemen.—In July 1915 I was thrown from a road machine, I injured my hip and back badly and was obliged to use a crutch for 14 months. In Sept., 1916, Mr. Wm. Outridge of Lachute urged me to try MINARD'S LINIMENT, which I did with the most satisfactory results and today I am as well as ever in my life. Yours sincerely, MATTHEW BAINES.