

# Crispy!

**THERE'S A REASON**

ONE spoonful of Grape-Nuts will tell you why it's the favorite breakfast food. You'll like its crisp, nut-like flavor right away. Baked to a golden-brown goodness, tinged with pure malt sugar—Grape-Nuts brings new pleasure to the appetite.

*Made in Canada*

## Grape-Nuts

BUY IT TODAY

*for breakfast tomorrow!*

*"Think of this reason"*

*Grape-Nuts supplies vital elements to make strong, healthy bodies.*

G-20-30

**CLEANS**      **POLISHES**      **PROTECTS**

O-Cedar Polish is sold everywhere with money-back guarantee, 25c to \$3.50 sizes. CHANNEL LIMITED, TORONTO

# O-Cedar

Polish

## CEDAR SHINGLES

We have on hand the following Cedar Shingles viz:—

500 M. EXTRAS.	700 M. 2nd CLEARS.
500 M. CLEARS.	400 M. CLEAR J WALLS

200 M. X NO.1s.

**PRICES LOW—**

### L. M. POOLE & CO.

FAULS' WHARVES

## SPINNING AND WEAVING

Send me your wool to be spun into yarn or wove into blankets the charge for spinning single yarn is 25 cents per pound and doubled 28 cents. Spinning and weaving a blanket \$2.25. Blankets are (white only) and all wool 72 x 90 inches unwashed wool must be washed clean and all hems and dirt picked out. Send by mail or freight. Freight will be paid on shipments of 100 lbs. Put shipper's name on all parcels and owners name, address and instructions inside, otherwise I will not be responsible for losses. The size of single yarn is medium and doubled yarn, fine, medium and coarse.

**WM. LANDRIGAN**  
SOURIS, P. E. I.

**THEY ALL LIKE IT**

Jimmie Jingle Says:

mansion large or cottage small  
I'm bound to please you one and all.

—Stewart's Bread.

**EAT MORE STEWARTS**

### Character Close-Ups

THIS FULL BACK INDICATES THE SUBJECT IS QUITE LIKELY A GOOD COOK

Chain-store organizations in Great Britain control one of every five drug stores.

According to recent analysis the average bank in Japan has deposits of \$4,600,000.

Great Britain now has nearly 1,300 co-operative societies operating over 12,000 branches.

## QUEEN HOTEL

HALIFAX, N.S.

Fair-famed for its sea food and countless other delicious dishes—150 comfortable rooms—75 private baths—Simmons beds, box springs, Ostermorr mattress—bedside phones and reading lamps.

Reasonable rates—American Plan—or European Plan.

A. G. SAMPSON  
Managing Director

**SIR ERIC GEDDES,**

one of the Empire's most colourful figures, who has been elected Chairman of the Board of the Dunlop Tire & Rubber Goods Co., Limited.

**SIR JOHN GEORGE BEHARRELL,**

Managing Director of the English Dunlop Company, who has been elected to the directorate of the Dunlop Tire & Rubber Goods Co., Limited, Canada.

The election of Sir Eric Geddes, P. C., G. C. B., K. C. B., G. B. E., LL. D., to the Chairmanship of the Board of the Dunlop Tire & Rubber Goods Co., Limited, and of Sir John George Beharrell, D. S. O., to the directorate of the Canadian Company, brings two colourful figures into intimate contact with Canadian industry.

Sir Eric Geddes, who for some time has been Chairman of the Board of the English Dunlop Company, has brought his forceful personality to bear on many of the Empire's greatest problems, while Sir John George Beharrell, as Managing Director of the greatest rubber organization in the British Empire, ranks with the leaders of British industry.

Sir Eric is famous for many achievements. He is an army man. He is a navy man, and an outstanding business man. His records of achievement in any of these fields alone would give him a niche in history.

India is the land of his military, though Edinburgh, ancient home of his Scottish family, is the seat of his Alma Mater. From that point onward the story of Sir Eric is the story of a varied career that took within its scope everything from railroading in both hemispheres to control of the British navy.

Abandoning his army training at Oxford Military School, this ambitious young Scotswoman went to the United States as a lumbering man in the south some 40 years ago. He was with the Baltimore and Ohio Railroad

in 1897 when his interest was drawn to the Robilpund and Kumaon railroad in India, which he later left to become Deputy General Manager of the Northeastern Railway of England.

War brought Sir Eric back to the service of his country and throughout the conflict he was Director-General of Military Railways and Inspector-General of Transportation. To this vital post he later added the duties of Director-General of Munitions Supply. Ultimately, on the retirement of Sir Edward Carson, he became First Lord of the Admiralty and added to his other titles the rank of honorary vice-admiral of the greatest naval force the world had ever known.

In recent years, with the national emergency a matter of history, Sir Eric has stepped back into private life.

For some years past the English and Canadian Dunlop Companies have mutually enjoyed the advantages of interchange of formulae and other manufacturing data.

Since the acquisition of control by Dunlop, England, of the Canadian Company this relationship has been greatly strengthened. Now, with the election of Sir Eric Geddes and Sir John Beharrell, the two companies are even more closely associated.

This association is bringing to the Canadian Dunlop Company the advantages of the related research of seven great Dunlop plants the world around. It has given to Dunlop research resources which are without equal in the tire and rubber world.

## NEWSY FARM NOTES

By Agricola

### MAKING VINEGAR

I wonder if any of the good ladies who preside over the destinies of the Island farm-houses still carry on the domestic manufacture of vinegar by means of the vinegar plant or "Mother of Vinegar"? A couple of decades ago the industry was still common but, I suppose, like many other things it has been driven to the wall by the "march of improvement." At that time, too, "essence of vinegar" was just coming into extended use, and its sharper taint no doubt enabled it to supersede the milder fluid. I suspect it was simply dilute glacial acetic acid, which is produced by the dry distillation of wood and bears about the same relation to real vinegar as wood or methyl alcohol bears to ethyl alcohol (which is universally conceded to be the "real stuff").

The felt-like mass, constituting the vinegar plant, is in reality an extensive colony of a microbe called Mycoderma (or Bacterium) aceti. Its function is to take hold where the yeast plant leaves off and turn alcoholic fermentation into acetic fermentation. For example, yeast when introduced into a decoction of malt, splits the sugar of the malt into carbon dioxide gas and alcohol, and the ultimate result is beer. In Britain the purveyor of beer saves the drainings from the beer-taps, the rinsings from the casks, even the leavings of his customers' barrels them, and freights them to the manufacturer of vinegar. He on his part adds the Mycoderma aceti, which acts on the alcohol by oxidation and turns it to "pure malt vinegar" which contains from five to thirteen per cent of a naturally produced acetic acid. The Mycoderma, like the yeast plant, must have special environments—warmth, darkness, and air—to enable it to fulfill its work.

The domestic manufacture of vinegar was carried on here by means of glass jars and sometimes in barrels. When a barrel was used, the medium was often apple juice, though an efficient substitute was sometimes used in the form of sweetened water, and the proportions were 1 oz. sugar and 1 oz. molasses to 1 pint of water. The "vinegar plant" was added and the barrel stood in a warm place, a sunny room, or in winter in the kitchen, for the plant does best at 65 to 75 degrees F. and doesn't mind if its a little hotter. As the

plant must have oxygen, the bung-hole of the barrel must be covered with chees-cloth to permit free access of air and keep out flies and dust. The barrel should not be more than two-thirds full to allow a large surface to the air. In from six weeks to two months that mixture will be turned to vinegar. During the process the "plant" forms a new layer on the under surface, which is pulled off, well washed in cold water and used to start a fresh "brew."

When apple juice was used, it was allowed to ferment for two weeks; then about half the original quantity of fresh juice was added, and after two weeks more a like amount; this made a strong vinegar. When fresh juice was not available, half a gallon of molasses, and the same quantity of water, was added for every five gallons of fluid already in the cask.

Making vinegar in jars was the commoner method but the procedure was about the same. The fluid, however, was more varied, for syrup, honcye, rinsings from fruit jars in fact anything that made sweetened water, was used as a base. Heavy damp air is unfavorable to the process so that it is best carried out in summer.

When the producer was satisfied with the tartness of the vinegar, it was boiled for a very short time—to kill any remains of the plant—strained and bottled. In boiling it, it will be noticed, by the pungent smell, that the acid is very volatile; prolonged boiling will therefore make the vinegar flat. The bottles should be tightly corked, for vinegar soon spoils in the presence of air; the third stage—putrefactive fermentation—sets in, the liquid grows turbid, covered with "mucilage" and the acid gradually disappears.

There are five methods of preserving vinegar:

- (1) By distilling the vinegar. This is an expensive method but the vinegar will keep for years. The impurities are left behind. Distillation also makes it more concentrated.
- (2) By boiling, which is the easiest method and answers well enough. Bottle the vinegar, place in boiler in water—as if canning—and bring to a boil. This coagulates the glutinous matter that all vinegar contains. Then strain.
- (3) By concentrating it by freezing. Then make a hole in the crust of ice, and save the uncongealed vinegar. The crust is water only.
- (4) By making it very strong and sour by using more sugar. This can be used in conjunction with the other methods.
- (5) By preventing access of air: when any vinegar is withdrawn from the bottle it is filled up again from a reserve bottle and closely corked; this there is no large space left for air to lodge in this is a troublesome

method but fairly effective.

### ZINC LABELS

The other day I visited a friend who is laying out the grounds round his house and helped him to move a number of flowering shrubs which he had grown for a year or two in reserve but now wished to place in permanent positions on his lawn. They had been labelled by the nurseryman with the usual wooden labels attached by wires, but—as is always the case with such labels—they had either dropped off, or were indecipherable. It was easy to distinguish a caragana from a snowball—"tree," but some of the rest, probably species of spiraeas, were not so readily named; more especially since they were not even in leaf.

The best home-made labels I have ever seen are in the shrubbery at our own Experimental Station; they are made of zinc, and the names on them are as legible as when they were first written; I imagine it was eighteen years ago. Such labels are practically indestructible, and by the courtesy of Professor J. A. Clark, I am enabled to pass along to my readers the method of making them. One part of copper sulphate and one part of potassium chloride are dissolved in thirty-five parts of hot water and the mixture allowed to stand till cold; this constitutes the ink. Clean the zinc label thoroughly and write the inscription on it with a steel pen. After writing place the label in water for a time. Should the writing appear brown instead of jet-black, add one part of sulphate of iron.

These labels could be pierced and wired to fruit trees and shrubs, whose names would thus be permanently recorded at little expense.

### A MAMMOTH POULTRY PLANT

A circular has just reached me advertising the biggest poultry plant in the world, and though it "lick creation" it is not in the U. S. A., it is in Scotland.

Mr. Andrew Ewing who runs the Buttercup Poultry Farm at Carstorphine, near Edinburgh, had 43,115 laying hens last year, but these figures fade into insignificance before his objective of 150,000 for this year. But he is ready for them for he has put up a new laying house 960 ft. long divided in 16 units 60 by 25 feet, and these again into two pens 30 by 25 feet. During the hatching season the eggs from 15,000 special birds are set weekly in nine all-electric incubators.

About one hundred girls look after the poultry. There is not a man about the place save the electrician, the carpenters and the roadmakers. Eight miles of road serve Buttercup Farm, and it is necessary to use automobiles to visit various parts of the plant; hence the roadmakers. The girls travel from Edinburgh to their work in busses daily. Each is in charge of a flock and besides wages, boots and uniform, is given a bonus for efficiency.

Mr. Ewing is a practical man, but has, like most Old Countrymen, an eye for the aesthetic, so that Buttercup Farm is attractively laid out in the way of landscape gardening.

### VERNON RIVER AND VICINITY

Mr. Lomas Hynes, Alberry Plains, was a recent visitor to this city.

Mr. D. D. Praught, Alberry Plains, was a recent visitor to Millview.

Mrs. H. S. McLeod, Vernon River, was a recent visitor to the city.

Mr. and Mrs. Maccie McLean, Alberry Plains, are receiving congratulations on the arrival of a baby girl.

Mr. George Tweedy, city, and his brother Irving Tweedy, Vernon River, were recent visitors to Alberry Plains.

Mr. Gordon McMillan, who has been attending Dalhousie University has returned to his home in Alberry Plains.

The stork visited the home of Mr. and Mrs. Shaw McMillan, Alberry Plains, and left them a baby girl. Congratulations.

Mr. Irving Tweedy, Vernon River, has purchased a nice new car.

Mr. Paddy Valley, Alberry Plains, was a recent visitor to Montague.

**WE MADE**

# JAP-A-LAC

FOR EVERY PAINT JOB because...

The original JAP-A-LAC Varnish Stains and Enamels have lived up to every claim we made for them—the proof lies in more than thirty years of nation-wide acceptance.

Beauty—Permanence—Economy—Ease of Application; these four essential qualities are called to mind whenever the name JAP-A-LAC is spoken.

And we knew that by vigorous maintenance of the JAP-A-LAC standards, we could create a JAP-A-LAC suited to every household job that is done with a brush.

Now your paint dealer stocks JAP-A-LAC in more than fifty varieties. JAP-A-LAC Endurance House Paint; JAP-A-LAC Floor-ette Varnish; JAP-A-LAC Zinc-O-Lith Whites; and a host of others, in a wide range of colours. Like the original JAP-A-LAC, they are all easy to work with—you do the job yourself. And every can carries the Glidden money-back guarantee of quality.

THE GLIDDEN COMPANY LIMITED  
TORONTO MONTREAL WINNIPEG

IF IT GOES ON WITH A BRUSH, USE

# JAP-A-LAC

HOUSEHOLD PAINTS AND FINISHES

## Rogers Hardware Co., Ltd.

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# JASPER

## THE PACIFIC COAST ALASKA

Find new adventure, new thrills on your trip to the coast this year. Travel Canadian National, the route of the easiest gradient and lowest altitude.

Stop off at Jasper National Park. Swing your driver on its championship course. Adventure its glorious trails. Then on to Vancouver and Victoria or up the coast to mysterious Alaska.

**FARE**

Vancouver to Skagway and return

**\$90 and up**

including meals and berth.

**Stop off at Minaki**

Lovely Minaki in the lake and woods district just east of Winnipeg affords an ideal break in your journey. Golf, fish, swim, and enjoy the generous hospitality of Minaki Lodge.

Full details from any Canadian National Agent or W. K. ROGERS, City Ticket Agent, P. O. RITCHIE, Ticket Agent, Station, P. O. CLARKIN, District Passenger Agent.

## CANADIAN NATIONAL