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A Pine Forest in Every Home

PEPS

FOR COUGHS, COLDS & BRONCHITIS.

OUR MAIDEN AUNTS

"We grow out of our aunts as we grow out of our clothes." So says the Rev. F. W. Boreham in his article, "Our Maiden Aunts," in the Christian Advocate. In our childhood we looked forward with the greatest glee towards her visits, and we wished that when we grew up we could be just like her. She always brought us presents, played with us, praised us, and never scolded, and the house seemed very lonely after she went away.

But we grew out of her, and there came a time when her views seemed old-fashioned, when we smiled in disdain at her odd opinions. Oliver Wendell Holmes sings about Aunt Tabitha:

"Whatever I do and whatever I say,
Aunt Tabitha tells me that isn't the way.
When she was a girl (forty summers ago),
Aunt Tabitha tells me they never did so."

"I'm thinking if aunt knew so little of sin,
What a wonder Aunt Tabitha's aunt must have been!
And her grandaunt—it scares me—
How shockingly sad
That we girls of today are so frightfully bad!"

The world owes a great deal of its aunts. Mr. Boreham says that aunts live off the main road, is distinctly a side street, but there are times when the main road is blocked and all traffic goes down the side streets. If mother is away, or sick, or most tragic of all, dead, then we turn to our aunts. Tolstoy never knew his mother, and his father died when he was nine. Of his Aunt Tabitha he says: "She had the greatest influence on my life. It was she who taught me while yet in my childhood, the moral joy of a pure affection, not by words, but by her whole being, imbued me with admiration for all good things. I saw, I felt how happy she was in loving, and I understood the joy of love. That was the first lesson. And the second was that a quiet and lonely life may nevertheless be an exquisitely beautiful one."

Southey never wrote anything finer than his description of his Aunt Tyler, and Mary Emerson was the inspiration of her nephew.

"Blessed are all they who carry to their perfect consummation life's broken ministries. Blessed are all they who recall our wayward affections and renew our better selves. Blessed are all they who bring back to our withered spirits the tender grace of a day that is dead. Blessed are all the stop-gaps and substitutes, all who take other people's places and do other people's work. And because, conspicuously among these angels of our pilgrimage, stands the sacred sisterhood of maiden aunts, I respectfully entreat their acceptance of this big bunch of beatitudes."

CATELLI'S MILK MACARONI

The Food for Fall and Winter

CATELLI'S MACARONI is all nourishment—all heat producing, strength giving food. It is rich in gluten—the substance that builds the body and keeps it warm. Scientific tests show that a pound of CATELLI'S MACARONI has more food value than steak, eggs, cream, chicken or home-made bread.

Eat it often. Serve it several times a week. Every member of the family will enjoy it; for there are over a hundred different ways of preparing it;—with cheese and tomatoes, with eggs, left-over meat, fish and so forth, either as the chief dish for dinner or supper or as the basis of puddings for dessert.

CATELLI'S MACARONI, Spaghetti, Vermicelli, Ready-Cuts, Noodles, Alphabets and Animals are made of the finest Canadian wheat *without the use of artificial coloring (yellow)*, and packed in tightly sealed packages. The Catelli products come to you absolutely pure and clean.

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Our new Cook Book tells how to prepare CATELLI'S Macaroni, etc. in 115 different and delicious ways. Write for a copy — its FREE.

Try This Recipe
BAKED MACARONI
Prepare 3/4 package CATELLI'S MACARONI by boiling. Put in a stewpan with a pint of milk to cover, add 2 oz. of butter, 2 oz. of grated cheese, pepper and a little nutmeg. Stir over the fire a few minutes, pile on a hot dish, strewn plenty of bread-crumbs over it, brown in a brisk oven and serve.

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YEARLY RECORD BAKING APPRECIATED

A transaction that will be of lasting importance to the Holstein-Friesian industry of America took place at the Iowa State Fair, when D. G. Maxwell, owner of the Maxwell Farms, Waterloo, Iowa, purchased a half interest in King Pictertje Ormsby Piebe, 1957, the junior herd sire at the Hargrave & Arnold Farms, for \$37,500. This sire has proven his wonderful value through the remarkable quality and individuality of his offspring. He is said to be one of the very greatest sires of the breed from this standpoint, and there is no question that individuality is an extremely vital matter for every breeder to consider.

King Pictertje Ormsby Piebe will surely have a long list of daughters with remarkable records as soon as time has been given for their development. He is the greatest yearly record sire from the standpoint of breeding for his dam and his sire's dam have yearly records that average 1312.39 lbs. butter from 29,641.7 lbs. milk at an average of 4 years, 9 months.

PRICES SOARING IN AFRICA.

John Riderick, of John Riderick & Co., Ltd., the well known livestock auctioneers, Bloemfontein, South Africa, writes: It may be of interest to American breeders to hear that we have just sold a South African bred 4-year-old Friesian cow for \$23,000 (\$13,100 under present rate of exchange), and a South African bred bull has just changed hands for \$5,000 (\$31,850.) During our great annual sale in September we expect to sell £100,000 (\$437,000) worth of the famous Black-and-Whites.

SOUTH AFRICA AS A MARKET FOR HOLSTEINS

At the present time the demand for high producing females is far greater than the supply, and as there is an enormous future for the dairying industry in South Africa, the demand must continue, more especially as the country is attracting men from other countries with small capital who rely on dairy farming as their sole means of livelihood. In a recent letter from Messrs. Riderick & Co. they write: It is recognized that the black-and-white cow is undoubtedly the best all round cow to farm with. Over here there is a distinct prejudice against white and spotted cattle, preference being for the black-and-white markings of the Holland type of cow. Dehorned or polled cattle the South African farmer objects to. As the climatic conditions are trying, especially on the high plateaux where extremes of heat and cold are experienced (100 degrees in the shade and 20 degrees below freezing), cattle imported into this country must not be fine. At present rate of exchange the average expenses from the time cattle arrive at the docks until arrival in Bloemfontein is about \$60 per head. The cost of halting is roughly \$6.50 per week. Auction charge is 5 per cent on the gross amount the animal realizes, plus a tax of 2 per cent levied by the government, so that on an animal realizing \$1,000 at auction the charge would be between \$60 and \$70. In other words, the South African expenses in connection with a \$1,000 animal sold at auction within two months of arrival would be in round

figures approximately \$150. Reckoning railroad and ocean freight, insurance and incidentals at \$350, this would leave \$500 net to the American owner. Imported Friesians are inspected for the South African Stud Book, even if registered in other countries, and rejected animals are no better than grades, as far as their market value is concerned so that naturally only the best type of the breed should be sent over here. Bulls are not required—we are lost in admiration for your wonderful producing females. Experience has taught us that the use of Dutch bulls on American Holsteins produces an ideal animal for South Africa in conformation and constitution.

THE DEER.

Do you know that every year, late in autumn or at the beginning of winter, the deer shed their antlers? Is it not strange that these horns are very seldom seen by hunters or other persons passing through the forests where deer dwell? The truth is that as soon as they drop off, the little mice find them and eat them. Deer are very sensitive. Their scent is wonderfully keen. At the slightest danger signal they dash off through the woods at lightning speed. They also have a great deal of curiosity, and after going a short distance they will usually stop and listen, then

CEDARS OF LEBANON.

Scientists have long disputed as to the age of the famous cedars of Lebanon. Local tradition has it that they were planted by God at the creation of the world and will endure until the last day. That there was a great grove of cedars on Lebanon in the days of King Solomon there can be no doubt, as it was from them that he obtained the wood for building the Temple. Whether any of those now standing were there in Solomon's time is a matter of speculation. An Irish scientist has made an effort to calculate the age of the ced-

ars now standing by counting the rings in the heart of fallen trees. Using this method he has decided the cedars are at least 2,300 years old, and probably 2,500 years, although they may be of slower growth than the specimens tested in other countries.


At the present day the grove contains 389 trees, of which only fifteen are of large size, some running to a diameter of thirteen feet. It is in the centre of a great basin in the mountains, 6,000 feet above the sea. A Maronite chapel is on a mound in the shade of the trees. Here mass is said, and on the feast of the Transfiguration a great festival takes place.

them which nuts are sweetest and which herbs are most suitable for a deer to eat. They can swim about as soon as they can walk and they can almost fly through the forest when they hear a rifle or smell a panther. —Margaret W. Leighton, in Boys and Girls.

The fawns have white spots scattered over their red coats. They are very gracefully as they skip about in the forest, while their mothers teach

and that one woman found that mending tissue and a warm iron save endless sewing—a tedious task where fur is concerned. Stripes of colored lining were laid over the fur and the mending tissue and the joining was accomplished expeditiously and proved quite strong enough for the purpose for which the fur was intended.

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