

ANGELS UNAWARES

Children Cry for Fletcher's

CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrup. It is pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic, all Teething Troubles and Diarrhoea. It regulates the Stomach and Bowels, assimilates the Food, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

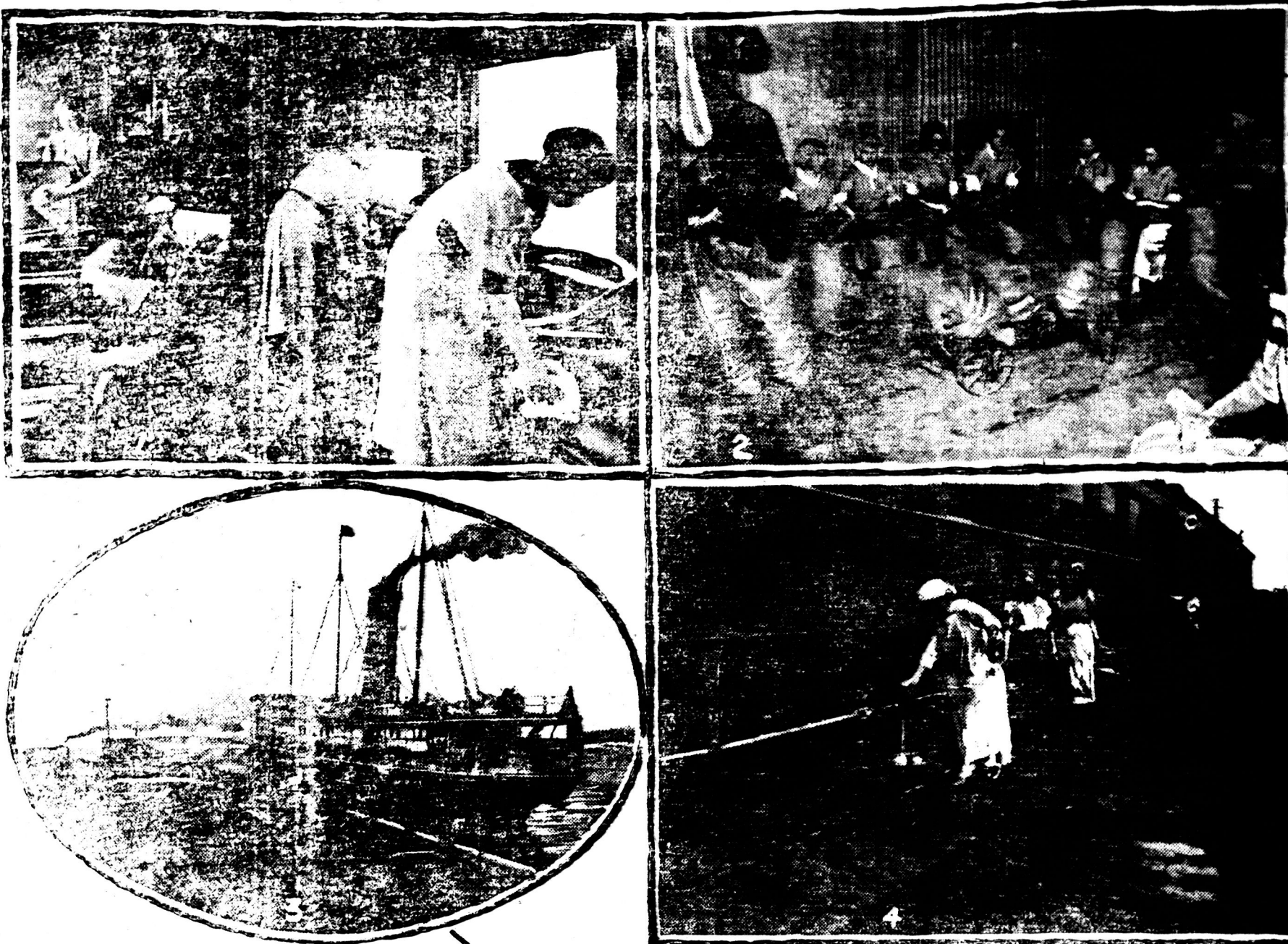
GENUINE CASTORIA ALWAYS

Bears the Signature of

Chas. H. Fletcher

In Use For Over 30 Years
The Kind You Have Always Bought

THE CENTAUR COMPANY, NEW YORK CITY.



(1) Women Car Cleaners at Work in Observation Car, Glen Yards. (2) Women Workers at Grain Elevator, Port McNicoll, Sewing Up Grain Bags. (3) At Port McNicoll. (4) Glen Yards.

BEFORE the war there were five million, five hundred women wage earners in Great Britain; today there are said to be over ten million. Five million men have enlisted for active service, and a woman has taken the place of every able-bodied man who might have been engaged in peaceful occupations. England has never been so busy a manufacturing and industrial country as she is in 1916, but this would never have been possible if women had not stepped into the breach.

In Canada there is not the same supply of surplus available women, so that in this respect Canada has not experienced so great a revolution in industrial life, but many new occupations are being opened to Canadian women, and the demand for women workers in factories and in the great industrial life of the railways is steadily on the increase. If Sir Robert Borden is to secure his 500,000 Canadian soldiers, 100,000 women must temporarily step into the shoes of men so that the latter may be released for service, as the limit of available men seems almost to be reached. Women are already working alongside of men in sacking and hauling of grain at the Great Lakes elevators, in the Canadian Pacific yards and shops where they are cleaning cars, in the telegraph services and in many clerical positions hitherto held by men. They are acting in some places as Station Agents with satisfaction to their employers. But Canadians who visit England are surprised to find women ticket inspectors and guards, women as elevator attendants, women as chauffeurs, and train conductors, women as red caps, porters and ticket clerks, women as locomotive cleaners and track greasers.

Advertise in the RECORD

Bread Making Contests At Rural School Fairs

PRIZES—Free Courses at Macdonald Institute, Guelph
Free Poultry Raising Courses at Ontario Agricultural College
Free Cook Books and Magazines

Over 1,500 prizes in all will be offered in bread-making contests which will be held this fall at over 250 rural school fairs taking place in Ontario. It will be a great event at the fairs and will stimulate interest in bread-making among young girls between the ages of 12 and 17 years.

Here is a wonderful opportunity for your daughter to win for herself a Free Course in Domestic Science at the famous Macdonald Institute, Guelph. All she has to do is to bake one double loaf of bread and enter

it in the contest at the fair according to the conditions explained below and more fully told in the folder we will send you on request. The loaf must be baked with

Cream of the West Flour the hard wheat flour guaranteed for bread.

This is a splendid flour which makes the biggest, bulging loaves—whitest, lightest and most wholesome bread you ever baked. Is this not a splendid opportunity to interest your daughters in breadmaking?

Here are the Splendid Prizes offered for the best loaf of bread baked with Cream of the West Flour. The following are offered at each local fair:
1st Prize.—1 paid-up subscription to "My Magazine" for 1 year. This magazine is full from cover to cover every month with articles suitable for young people of all ages. It is published in England. Value \$2.50 per year.
2nd Prize.—6 months paid-up subscription to "My Magazine" value \$1.25.
Extra Prize.—When entries exceed ten a 3rd prize will be awarded of 3 mos. paid-up subscription to "My Magazine". When the number of entries exceeds twenty the judges at the fair will award 4th, 5th, and 6th prizes of one year's paid-up subscriptions to "The Little Paper". This is a wonderful little publication issued every month in England. Its eight pages are packed with highly engaging information and stories relating to history, nature-study, animals, bird-life, etc.

Important—The winners of 1st prizes at the fairs automatically become competitors for the Provincial Prizes. The second half of the double loaf is sent to Ontario Agricultural College, Guelph, by the district representative in special containers provided. The judging is done by Miss M. A. Purdy of the Department of Breadmaking and Flour-Testing at the College.

Provincial Prizes—The winners of first prize at each local fair compete for following Provincial prizes. The first and second prizes, or third and fourth prizes, will not be awarded in any one county:
1st Prize.—Short Course (3 months) in Domestic Science at Macdonald Institute, Guelph. The Macdonald Institute does not accept students under the age of 17 years, if the winner be less than 17 we present her with a certificate entitling her to take the course when she reaches the right age. Value of course \$75.00, which pays for fees, room, board and washing. The winner lives at Macdonald Hall while taking course.
2nd Prize.—Short Course (3 months) in Domestic Science at Macdonald Institute, Guelph.
3rd Prize.—Short Course (4 weeks) in Poultry Raising at Ontario Agricultural College, Guelph. Girls taking this course do not live at the College, but good boarding houses will be secured for them in Guelph. Value of course \$35.00, which pays board of student in Guelph. (No fees are charged for course.)
4th Prize.—Short Course (4 weeks) in Poultry Raising at the Ontario Agricultural College.
5th to 20th Prizes.—The Famous Boston Cooking School Cook Book by Fannie Merritt Farmer, latest edition (1914). There are 2117 thoroughly tested recipes and 130 photographic reproductions of dishes, etc., besides much special information.

Conditions of the Contest

Every girl may compete at the rural school fair in her district, whether or not she attends school, providing that her 12th birthday occurs before November 1st, 1916, or her 17th birthday does not occur before Nov. 1, 1916. One loaf of bread must be submitted baked in pans about 7 x 5 inches and 3 inches deep, and divided into two loaves so that they may be separated at the fair. The loaf must be baked with Cream of the West Flour. One half will be judged at the fair. The other half first prize loaf will be sent to Ontario Agricultural College, Guelph, to compete in the Provincial Contest. The local contest at the fair will be conducted under the same rules as all the other regular contests at your fair.

- The standard by which bread will be judged will be as follows:
- | | |
|----------------------------|----------|
| 1. Appearance of Loaf..... | 15 marks |
| (a) Color..... | 5 marks |
| (b) Texture of crust..... | 5 marks |
| (c) Shape of loaf..... | 5 marks |
| 2. Texture of Crumb..... | 40 marks |
| (a) Evenness..... | 15 marks |
| (b) Silicious..... | 25 marks |
| (c) Color..... | 5 marks |
| 3. Flavor of Bread..... | 45 marks |
| (a) Taste..... | 25 marks |
| (b) Odor..... | 20 marks |

Each loaf must be accompanied by the part of the flour bag containing the face of the Old Miller (important) and an entry form must be signed by the girl and parents or guardian stating date of birth, P.O. address, and giving name of dealer from whom Cream of the West Flour was purchased. The form will state

Write for free folder giving full and complete information about every feature of this great contest.

Address Campbell Flour Mills Co., Limited, (West) Toronto

You can cook to the full capacity of the top and bake an oven full of good things with a

McClary's Pandora Range

at the same time. Many exclusive features you should know about. Let the McClary dealer show you. as

MADE IN CANADA
for sale by E. T. CARTER

CURE DANDRUFF FOR 50 CTS.

It's easy, and you take no risk. Step in to-day, and get a large 50 cent bottle of PARISIAN SAGE, the germ killing hair restorer. If it does not cure dandruff in two weeks we will give you your money back.

PARISIAN SAGE is a pleasant, daintily perfumed tonic and hair grower. It is guaranteed to stop falling hair or itching of the scalp, and to cure all diseases of the scalp and hair.

PARISIAN SAGE has many imitators—get the genuine.

For Sale By
J. R. Seater, Jarv

An order-in-council has been passed definitely fixing Monday, October 9, as Thanksgiving Day. This is following the recently established practice of making Thanksgiving Day a week end holiday in mid-autumn, a practice which has been satisfactory to a great majority of the people of the country.

School Supplies TO THE CHILDREN

Get your Scribblers, Note Books, Drawing Books, Slates, Slate Pencils, Lead Pencils and Pens at The Record Stationery Store. We have a good Supply of Inks, White Paste, Mucilage, etc. Paste, 5c Mucilage, 5c a bottle. MATHEMATICAL SETS, COMPASSES, etc.

Come and Let us Show You THE RECORD STORE

MAIN STREET

JARVIS, ONTARIO

Cream of the West Flour is sold by M. J. F. Waters, Cayuga; W. E. Beemer, Fisherville; F. R. Edie, Canfield; R. Hambleton, Hagersville.

Let Us Do Your Butterpaper--Right