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Until late season to get your machinery in shape, when everybody is on the jump trying to beat time, but bring them in to-day. Save money by

DOING IT NOW!

The WEST-END Shop

To the Public

I wish to announce that I have opened a first-class Butcher Shop on the stand formerly occupied by Mr. George Highwood.

My ambition is to serve the public with the best of high grade meats, and with a service that will be satisfactory to everyone.

A CALL SOLICITED

A. R. SMITH

CASH Hardware.

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Means animal comfort. It effectively keeps them free from persistent ticks and other flies, it means comfort in milking and an increased yield of milk, eliminates fretting and nervousness.

Creonoid Cow Spray \$1.00 a gal.

E. T. CARTER.

Phone 19 Jarvis

Save MONEY!



By buying your meats at this shop. We have recently erected an up-to-date Butcher Shop on Main Street which awaits your solicited inspection. Our aim is to furnish our customers with the most feasible service combined with prices warrantable to production.

GIVE US A CALL!
Highest Cash Prices Paid for Hides

Cash Prices Paid for Eggs

THOS. HARRIS
Jarvis -- Ontario

New Canadian Northern Rockies

If you do not know about the wonderful Mountain scenery including Jasper and Mount Robson Parks, traversed by the transcontinental lines of the Canadian Northern Railway between Edmonton and Vancouver get a copy of our handsome descriptive booklet, to be had for the asking from Geo. E. Miller, local agent.

Can Your Home Use Winter Use

"Canned Chicken" may be made at home in your own kitchen out of the old hens that ought to be killed anyway. The method of operation is what is known as "Straight Pack" by the trade is very simple and is given in detail as follows by Dr. Robert Barnes, Chief of the Meat and Canned Foods Division Health of Animals Branch, Department of Agriculture, Ottawa.

Clean and cut up the chicken. Sort out the fleshy portions, such as the legs, thighs and breast. Break off the protruding portions of the bones in each piece.

Pack these fleshy portions in a jam jar or other container, as closely as possible. Add salt and pepperr (About a teaspoonful of salt and 1/4 teaspoonful of pepper.)

Fill to within 1/2 inch of overflowing with the liquid that comes from the balance of the chicken, process for preparing which is given below.

Place in boiler or other vessel containing warm water and gradually bring to a boil.

For pint jars boil 2 1/2 hours.
For quart jars boil 3 1/2 hours.

FOR THE BALANCE OF THE CHICKEN:

Place in kettle and boil till the meat will strip free from the bones.

Strip off all meat and pack in jar.

Pour thereon the balance of the liquid in the kettle that has not been used in the first jar. If there is not enough liquid to fill the second jar, add water. Place in boiler as above, and boil as follows:

For pint jars 1 3/4 hours.
For quarts 2 1/4 hours.

If desired, the whole of the chicken may be prepared the same as the last part.

In all cases take care not to expose the jam jars to a sudden change of temperature.

Also, after the jars have cooled off, examine the tops to see that the covers are air-tight.

During the cooking of the product, place the glass tops on the sealers but do not fasten them. Any steam or gas which may be generated will escape. As soon, however, as the process is finished, fasten the top securely.

While describing the method of canning something should be said about the poultry to be canned.

What is preferred are good, plump fowls, with a fair proportion of chickens, the bones of the latter giving a firmer jelly and lessening the danger of a soupy or slushy product. As a precaution against this condition, where the pack is straight fowl, gelatine may be, and often is used.

So much has been said and written about the proper methods of straining, bleeding and poultry for market that it is useless to go over them again. One can only emphasize the necessity of exactness in carrying out the accepted principles in connection with these points, which are just as applicable to be canned as they are to those intended for the market.

There is another point which is important, although possibly its carrying out may detract from the appearance and affect the sale to an inexperienced buyer, namely, that all poultry intended for food canned or otherwise, after being properly starved, bled and plucked, should be left undrawn and kept in a suitable temperature for a day or two in order that the chemical changes which follow the killing of the bird may have an opportunity to take place.

Church Notes

METHODIST CHURCH

REV. H. L. SMITH, Pastor.
Services at 11 a.m. and 7.30 p.m.
Sunday School at 10 a.m.
Adult Bible Class at 10 a.m.
Epworth League on Wednesday evening at 8 p.m.
All are welcome.

GARNET

Sunday School at 1.30 p.m.
All are welcome.
Epworth League and Prayer-meeting on Thursday evening at 8 p.m.

KNOX CHURCH

Rev. Arthur W. Hare B. A., Minister.
11 a.m.—"Secret Cares."
7.30 p.m.—"Real Religion." Union Service in Methodist church.
S. S. and Adult Bible Class 10 a.m.
Choir practice Friday 8 p.m.
Haldimand County Orange Service, Sunday, Aug. 12th, 7.30.
You are cordially invited to these services.

ST. PAUL'S CHURCH

Rev. J. Hirst Ross, L.Th., Rector
SUNDAY
Sunday School—10 a.m.
Morning Service—11 a.m.
Evening Service—7 p.m.
FRIDAY
War Intercessions—8 p.m.
Lectures on the "Litany".
Choir Practice
Women's Auxiliary meet every Tuesday at 2.30 in School Room
A. Y. P. A. meet Tuesday evening, 8 p.m.
All are welcome.
Holy Communion on First and Third Sundays of each month.

Phone No. 13

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Volume XX



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