

The Jarvis Record

Is published every Wednesday at its office on
MAIN ST., JARVIS, ONT.

SUBSCRIPTION RATES:
Per Year (in advance) \$1.00
To the United States, \$1.50.

The Record Printing Co., Ltd.
JARVIS, ONT.

WEDNESDAY, SEPT. 1, 1920

Do Pure Bred Cows Pay?

Mr. John Walker of Walpole says they do if they are from the milking strain. In the month of July he milked four cows, only one of these was a matured cow. These cows gave 207 lbs. B.F., which brought him \$131.65 from the Black Creek Creamery. The writer has seen Mr. Walker's herd and they are beauties. They are registered shorthorns. Mr. Walker shows his profits this way. He had one cow which looked to be a very promising one and she gave 6,000 lbs. of milk, 200 lbs. of butter fat in one year. She was fed chops at the rate of 1 lb. of chops to 4 lbs. of milk. This, at the rate of 3 cents per lb. equalled \$45.00, her pasture at the rate of \$2.00 per month for six months equalled \$12.00, and 3 tons of hay at \$20 per ton equalled \$60, or at a total cost of \$117. Her butter fat at the rate of 60c per lb. equalled \$120, or a profit of \$3 for the year allowing that the skim milk paid for her care. While another cow he had gave 12,659 lbs. of milk, 502 lbs. of fat at the rate of 60c per lb. B.F. made \$304.20. This cow was fed chop at the same rate of 1 lb. to 4 lbs. of milk. This cost \$95.42 while her pasture and hay was figured just the same as cow No. 1, or her total cost for feed amounted to \$167.42. This left a profit for this cow of \$133.78. In other words this cow made as much profit for him as 44 cows would if they had been the same as cow No. 1. As the first cow's 6,000 lbs. of skim milk paid for her care, cow No. 2 had 6,000 lbs. of skim milk more to her credit which would make her profit still greater than these figures show.

It looks as though Mr. Walker's idea of pure bred was the right idea as he is able to sell his pure bred stock at a fancy price compared with the guide stock.

Mr. Walker is a genial host who takes great pride in his cows as he has great reason to do.

Saw the End

The temperance reformer was justly proud of having converted the biggest drunkard in a Scottish town and induced him—he was the local gravedigger—to get upon the platform and testify. This is how he did it: "My friends," he said, "I never thought to stand upon this platform with the provost on one side and the town clerk on the other side of me. I never thought to tell ye that for a whole month I've not touched a drop of anything. I've saved enough to buy me a brass oak coffin with brass handles and brass nails, and if I'm a teetotaler for another month I shall be wantin' it."

If You Have High Blood Pressure You Must Be Careful

When the Blood Pressure is much above normal there is always the danger of rupture of a blood vessel, more frequently in the Brain and producing a stroke, or in the Kidneys, producing Bright's Disease. One should guard against over-exertion or excitement and take

HACKING'S

HEART AND NERVE REMEDY
to dissolve the Uric Acid deposits that form in the Veins and Arteries, making them hard and brittle. This remedy is a wonder; it builds up the entire system by Purifying the Blood, Strengthening the Heart and by producing a normal and healthy condition of the Nerves.

Mrs. Wm. Morley, of Palmerston, used quite a number of boxes of Hacking's Heart and Nerve Remedy and they benefited her so much and she was so pleased with them that she recommends them to all her friends who have this trouble or who are all run down and Nervous. She says "you must be sure to get Hacking's."

Constipation is one of the aggravating causes of High Blood Pressure and it is advisable to use Hacking's Kidney and Liver Pills to drive out the Poisons that generate in the system. These two preparations go well together and you should buy a few boxes from your dealer to-day. Hacking's Limited, Listowel, Ont.

CASTORIA

For Infants and Children
In Use For Over 30 Years
Always bears the Signature of *Dr. J. C. Watson*

FARM BUTTER AT FAIRS

Hints for Farmers' Wives With Dairy Exhibits.

Flavor in Butter of First Importance—Firmness Also a Strong Point—How to Cure and Pack in Best Condition for Showing.

(Contributed by Ontario Department of Agriculture, Toronto.)

"To show or not to show," that is the question many a woman thinks over as the time draws near for the holding of the annual fall fair.

There are some who would not miss the event, and make entries in many classes; while others are rather timid about exhibiting, especially if they are doing it for the first time.

Let us take the exhibiting of butter. Sometimes a woman goes home from the fair feeling rather hurt because some neighbor took more and higher prizes than she did. She thought that her butter was good, but the other must have been considered better by the one who was acting as judge.

There are times when a judge has to mark very closely to place the prizes.

Score cards are not used at all of our fairs, nor do all judges use the same score card, but the one proposed by the National Dairy Council reads as follows, as regards points awarded:

Flavor	45
Texture	15
Incorporation of moisture	10
Color	10
Salting	10
Packing	10
Total	100

The flavor of the butter is a very important point to consider. It should be clean and sweet without taint of any kind.

An objectionable flavor, no matter how slight, would prevent one receiving a full score. Some defects in flavor are more serious than others, but many of these could be avoided by taking a little more care.

The care in the stable and in the separator room is just as important as the churning or the holding of the butter afterwards.

If a judge should find two lots of butter with the same total score he would give the higher place to the lot with the better flavor.

The texture of the butter is another point that is taken into consideration. Butter should have good body—firm and waxy.

You have cut butter that looked good and remained firm on the plate, but you have also seen just the opposite appearance, the drops of moisture large and milky, and it became soft when left in the plate for a short time.

The judge comes across just as great contrasts when going through the exhibits and he scores accordingly.

To secure good texture it is necessary to make use of suitable temperatures and to work the butter in the right way. Cool the cream immediately after separating and churn it at a temperature that will bring the butter in nice firm granules in 20 to 30 minutes. (Too high temperature means soft butter and greater loss in the buttermilk.)

The temperature of the wash water should be such that it will not make the butter too hard or too soft for working. Work the butter by pressing it carefully and evenly. A sliding or cutting motion will tend to make the butter greasy. Overworking should also be avoided. Butter is worked to make it compact and to distribute the salt and moisture evenly. When butter is cut the surface should be close and the drops of moisture should be clear and very minute.

The color of the butter should be even and bright. If the butter is not worked enough the color will be uneven, although this is not noticeable at the time of working.

If the butter is too soft, the salt should be mixed through it, and the butter placed where it will come to a proper firmness before working. By doing this it will score higher for both texture and color than it would if worked in the soft state. The salt in the butter should be evenly distributed and thoroughly dissolved. It is better to have the butter salted very lightly than to have it over-salted. The popular brown mark on the present time has mild clean flavor, close body and light salting.

The finish or packing should also be considered. In fact, the judge will notice the appearance of the exhibit before he has had time to draw out a plug of butter on his trier. Let the prints be well made—solid, even, with clear-cut corners and the papers wrapped neatly.

Butter tubs and boxes require a lining of parchment paper and crocks should be in good condition, free from cracks or breaks in the glazing. The top of a large package should be smoothly finished and covered neatly with parchment paper.

Butter for exhibition should be made two days or more before the fair to give it time to become set. It should be kept in a clean cool place on the farm, and be brought to the fair in the best possible condition.

Butter made and cared for in this way will score higher than it would if made the morning of the fair, as is sometimes the case.

Do not feel discouraged if you do not secure the prizes that you hoped to win. Try again, remembering the little rhyme which says,

"Good, better, best, never let it rest,
Till your good is better, and your better, best."

—Miss Belle Miller, O. A. College, Guelph.

Vancouver Island's Famous Gardens



A View of Part of the Famous Bouchard Gardens 12 Miles From Victoria, B.C.

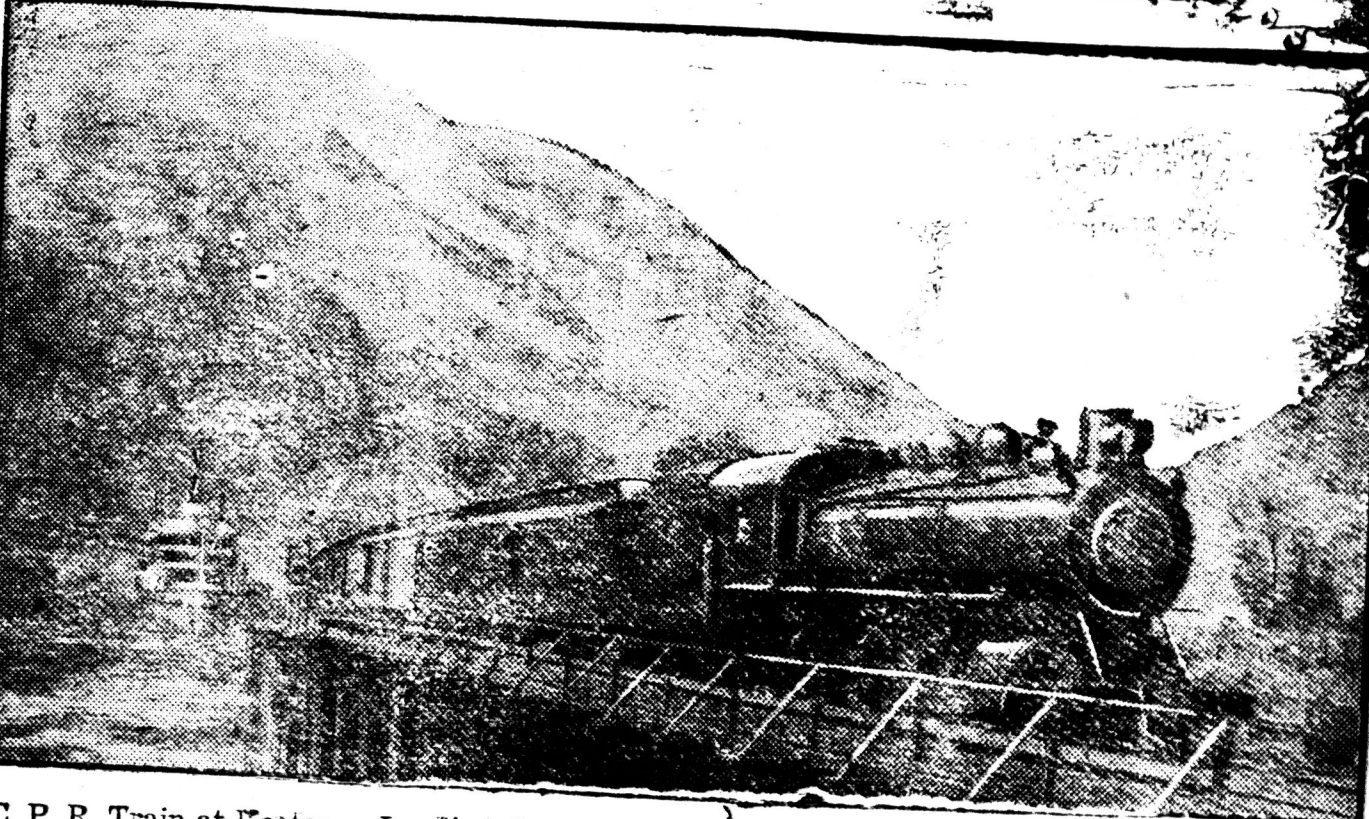
Some few years ago at the head of the lake on Southern Vancouver Island there yawned an enormous excavation like a gigantic wound on the face of nature. The cement works nearby had removed from this spot thousands of tons of sand and shale for utilization in the manufacture of cement, and it would be hard to conceive of a more desolate spot than these dry, grey acres which looked dead beyond resurrection. Not a blade of grass grew there, not a trickle of water laved the gaping chasms of it, not a bird sent its note across its waste, even the fastidious crows disdainfully ignored it. A hundred feet above it the woods were green enough, and forest flowers thrived in fragrant profusion, but no wind-wafted seeds could take root in the dry sand and clay of the monstrous grave; they withered and died for want of sustenance, and because of the charm of the Japanese above the excavation looked all the more incongruous and unsightly.

Today that same incongruity has become one of the most lovely garden spots in the whole length and breadth of America, not excluding the famous gardens of southern California. It is the Mecca of thousands of tourists every year, and as there is no real winter weather on favoured south Vancouver Island, the garden blooms practically the whole year round.

How was this miracle accomplished? Man's ingenuity aided by ever-glorious Nature, is the answer. Black loam by tons was carried into the excavation, packed up against the clay-banks, and around the rocks placed in thick layers all over the levels, and in the very heart of the huge hole, water was fed from a lake. Far above the banks in the woods themselves, a stream was diverted to toss down over the side of the thirsty clay in a clean, bright fall that splashed into the lake. A huge pinnacle of rock that stood in the centre of the barren acres was banked with rich soil, while the same soil was placed in all of its holes and crannies. Rock stairways were built from the rim of excavation down into the place itself, a hundred walks, and by-paths and stretches of lawn were mapped out, and great beds made. Rustic bridges were built across the lake, and the stream itself, and then the seeding and planting began. Scores of men were employed in the first stages of the work, and expert landscape gardeners, for not only was the excavation to be made into a great sunken garden, but the ground above, which had been cleared, was to be laid out in lawns, a rose-garden, a tea-garden, and a combination of Japanese and fairy-garden. More little streams from the woods were moved into this upper garden and nourished through underground pipes, to send up rain-bow fountains here and there. Avenues of hawthorns and other ornamental trees were planted and a thousand feet or more of pergolas built. A large tea-house and a half score of other little, summer-houses, all of the most artistically rustic design, were scattered throughout the different gardens, and every flower and shrub that grows found its home there. The pergolas were hung with climbing roses, the tea-house graced in clematis and wisteria, and each little summer-house had its own individual garment of colour.

This upper garden is the first one to be traversed by the visitor, and having seen all of its loveliness the curious charms of the Japanese gardens, with their dwarf trees and shrubs, their iris-crowned banks, their flower-hung pagodas, the elves, the dragons, the tiny fairy forests of the rose-gardens, one's senses seem almost satiated, until by a secret path one emerges suddenly upon the rim of the sunken gardens. Then indeed, one marvels at one's own senseless resources, for one's whole being is stirred to unimagined ecstasy at what lies before one! Colour!—Every colour and tint from the glowing gorgeousness of the poppy, rhododendron, and larkspur, to palest pastel shades of old-fashioned lavender, forget-me-nots and sweet peas are there! Perfumes!—Lilacs, lilies-of-the-valley, waxy flowers, honey-suckle, and every known blossom, except those which thrive only in tropical climes, lend their quota to the splendid argosy which floats on the placid air! Surely the little birds must never have reached their heaven, for never are their songs sweeter than here. Fountains send their palest pastel showers among the flowers, water-falls tinkle down the cliffs where ferns and vines of every hue riot in gay profusion; and the great gaunt rock which once marked the place like a tombstone, is crowned with rock plants, shrubs, masses of delphinium, lupin, foxglove, and every sort of new and old-fashioned flower till it resembles nothing so much as a gigantic nosegay. The lake is stocked with trout that come in crowds for the crabs they may drop them, velvety cat-tails rise out of the shallows, and water-lilies bask on the bosom of the water, while butterflies of every size and variety weave a loom of colour from flower to flower.

Kootenay and Its Mines



C. P. R. Train at Kootenay Landing Connecting With the Steamer Nasookin, From Nelson.

The trade travel and exploration of the Kootenay are a romance of progress. The day of the fur trader gave way to that of the placer-miner. In passing, the placer-miner left beside his trail of rocks, and sluice, and drill, a still deeper mark on the country and its future. He stayed long enough to make history. The Toad Mines, near Nelson, discovered in 1838, saw a great stampede. The discovery of the Silver King Mine, about 1887 by Hall Brothers, and its development, was the beginning of Nelson, and following the arrival of the miners, a townsite was laid out.

The Granite Poor Man Mine, developed as a gold mine, was first worked by Lincoln Davenport in 1839. He built the first stamp mill and the whole was in operation about 25 years and produced an immense amount of gold. The "Molly Gibson," twelve miles north of Nelson, a silver lead mine was developed on a large scale and is owned and operated by a Trail enterprise. The "Ainsworth," on the main Kootenay Lake, 23 miles north of Nelson, is one of the first developed mining camps, dating back to 1885 and open-silver mining district and has natural hot springs. A visit to the Board of Trade rooms in Nelson is of interest. Typical of the district, attractive ore exhibit cases line the walls and tell of the local mineral riches. There are specimens from Slocan City, Ymir, Lardeau, Boundary, Sheep Creek, Fort Steele, East Kootenay, and there are smelter products from Trail. Fort Steele is of historical interest, as one of the oldest towns in the province. Old-timers even claim that it pre-dates Columbia on the map. It was named after the late Major-General Sir Samuel Steele, who commanded the North West Mounted Police in Western Canada for many years. A detachment of Mounted Police was stationed there in the early days and the barracks still remain. In 1834, it was the scene of one of the most phenomenal gold rushes in history and, in less than two years, many millions of gold were taken out of Wild Horse Creek. Many big game parties outfit there before proceeding on hunting expeditions.

In the early days travel was difficult. The first mails went into Nelson on the back of a mule and all supplies were brought in by pack train—a string of mules. On these narrow trails around the mountains the sure-footed mules were a marvel.

LEGAL

ARRELL & ARRELL
Barristers, Etc.
HAMILTON, ONTARIO
Sun Life Building, Roper's Block
Money to Loan at Lowest Rates.
Harrison Arrell, S. Cameron Arrell
County Crown Attorney.

KELLY & PORTER
Barristers, Solicitors in the Supreme Court, Notaries, Etc.
SIMCOE, ONTARIO
Money to loan at lowest current rate of interest on real estate.
W. E. Kelly, K.C. J. Porter,
David E. Kelly.

MEDICAL

I. J. LEATHERDALE, M.D.
OFFICE HOURS
10 to 12 a.m. 2 to 4 p.m.
7 to 9 p.m.
JARVIS, ONTARIO.

SOCIETIES

I. O. O. F.
JARVIS LODGE NO. 191
Meets every Monday evening at 8 o'clock.
N. G., J. Dollar; F. S., N. R. Pond,
R. S., J. S. Burwash, Treas., I. W. Holmes
Visiting Brethren Welcome.

HOTELS

AMERICAN HOTEL
R. A. NELLES, PROP.
Best Accommodation for the Travelling Public
Near G. T. R. Station,
JARVIS, ONTARIO

MISCELLANEOUS

GEORGE L. MILLER
CONVEYANCER AND
REAL ESTATE DEALER
AGENT CANADIAN NATIONAL RAILWAYS
JARVIS, ONTARIO

Lightning Rods

Have your buildings protected from lightning by having them properly rodged. Am agent for the Dominion Lightning Rod Co., and prepared to do all work promptly. All copper rod used. Repairing also done.

G. E. HOSKIN
Phone 7-15. R. R. No. 3, Jarvis

Choice Line of Fresh and Cured Meats on hand at all times.

We also carry Fresh Sausage, Cooked Ham, Bologna and Weiners, Lard, Margarine and Mince Meat.

YOUR ORDERS SOLICITED. GIVE US A CALL.

EDGAR MACHELL
The Old Veteran, JARVIS

Shop in Simcoe At Our Expense

We Refund Car Fare from Jarvis on a purchase of \$6.00 and over, Hagersville \$9.00 and over, and from Nelles Corners on \$10.00 and over.

Murdoch's

Simcoe's Favorite Shopping Place

Tractor Plowing By the Acre

Having equipped our tractor with an electric lighting system we are prepared to run day and night.
Plowing \$3.00; Double Discing \$1.25 Per Acre.

For full particulars apply to
GEO. E. BROCK,
R. No. 5, Simcoe,
2 miles west of Jarvis.

Seed

Highest Cash Prices Paid for all kinds of Grass Seeds
PHONE 22, JARVIS
F. W. Reichheld