the kids Have a packet in your pocket for m ever-ready treat.

A deficious confeefion and an aid to



dear-it's called the

my hour-

k on a 444" onth after month e will stand the going is hardest. are man to show the hand and the rai axe with a h that resists NADA POUNDRIES



lege

Practices

b 4 Feb 16. ing Mechanical 18 - March 1. wdered Milkh 15th & Mechanical reb 17 - Mar 28. Cheesemaking Mechanical Re-24, Mar. 28. Weeks) Jan-

age Surveying 8 Jan. 19. fing Tractors.

Registrar

Our Festive Dinner

THANKSGIVING DINNER.

Fruit Cup est Turkey with Swedish Dressi Celery, Rolls, Cranberry Sauce Mashed Potatoes, Stewed Tomatoes Hot Slaw Thanksgiving Pudding, Orange Sauce Nuts, Raisins, Coffee

A mock chicken pie is made by baking-dish, thin with milk. add a partly filling a pan with left-over few bits of the left-over meat and roast pork cut into small pieces, mois- bring to a boil on top of the stove. ten weil with gravy, cover with a Then drop in dumplings made from layer of biscuit dough, and bake in a soft, rich biscuit dough, and finish

Orange sauce: Whites of three Hot slaw is made thus: Remove the eggs, one cupful of powdered sugar, outer leaves and the heart from a juice and grated rind of two oranges, head of cabbage, chop the remainder. juice of one lemon. Beat the egg Put a piece of butter the size of an whites until stiff, add sugar gradually, egg into a saucepan, add one cupful and continue beating while adding of sugar, one dessertspoonful of dry rind and fruit juices.

of a cupful of suet, one teaspoonful and last of all, three-fourths of a of salt, one-half pound of figs. finely cupful of vinegar and one-fourth of ed nutmeg, two and one-half cupfuls to a boil, stirring all the time. When of stale breadcrumbs, one-half cupful it thickens, remove from the fire lest of English walnut meats, two teal it curdle, and add the cabbage. a spoonfuls of baking-powder, three handful at a time, stirring until it is quarters of a cupful of milk, two all moistened with the sauce. Keep A despatch from Washington arations. To this end Great Britain tablespoonfuls of flour, one cupful of warm until served. brown sugar, four eggs, three-quarters of a teaspoonful of cinnamon, one ing no scales on the legs, and with a Secretary of State Hughes has inchange of views between London and spices. Combine the mixtures, add before it is to be cooked, and put of effecting such payments. and beat thoroughly. Turn into a and dry the bird, cover with a coat of France and all other powers directly Europe's problems.

For fruit cup, cut apples, bananas is cooked properly and is well basted the conference. If France or any As a culmination of the subtle drive and canned pineapple in small cubes. glass sauce dishes. Place the glass or Allow fifteen minutes to a pound for deliberation. dish on a small plate, top each serving a young bird and twenty minutes to Britain is revealed as putting forth of view.

is recommended; it requires two cup- gravy. fuls of stale breadcrumbs, two-thirds of a cupful of melted butter, one is better than boiling meat, bones and "Our Thanksgiving grandfather!" half cupful of raisins, seeded and cut stuffing together, as the stuffing ab-exclaimed Lula Lee under her breath. in pieces, one-half cupful of English sorbs the oil and gives the soup a "Well I vow!" said the tall man. walnut meats, broken in pieces, salt, strong flavor. Take the bones and "If it isn't the children all back home

thus: Use an equal measure of berries Remove all the stuffing and keep it separate. Break bones and pack them berries in an enamel kettle with just closely in a kettle. Cover with cold notice that he had called them by difference that he had called them by difference the separate. sugar, sprinkling it over the berries until the bones are clean. Strain and father looked at her pink cheeks and without stirring. Let it bell for a remove the fat. Put the liquor on to happy eyes and said softly, "And we minute, add another fourth of the boil again and add for every quart thought we should have to have our sugar and repeat until all the sugar of liquid one cupful of turkey meat. Thanksgiving dinner alone!" is used. Soil up once more, cooking cut fine, and half a cupful of stuffing. Then he bowed his head and gave slowly, and do not stir.

giving dinner, try this method of meat is tender and serve at once.

A Thanksgiving Grand-

mother.

By Mytle Jamison Trachsel.

Lula Lee appeared on the porch of

the house next door.

this year."

all," sighed Janie.

self."

will be."

Bobby sniffed.

ed Lota Lea.

glad to have you."

a turkey."

It is only one day early."

Wouldn't that be perfect?"

ning from across the street.

Janie ran out of her house just as

"Oh, look, Lula Lee, there is a big snowflake! I do believe tomorrow will be a white Thanksgiving.

"I don't know," said Lula Lee

doubtfully. "I don't think it can be

perfect without a Thanksgiving

grandmother, and I shan't have one

mother?" asked Bobby, who came run-

one that cooks the dinner for you her-

"I haven't any grandmothers at

It was a daring thought, but all tions.

door came delicious cookery smeils. counte

three made off down the street, roll-

ing their hoops in front of them.

No sooner had they knocked on the

lady with white hair was smiling

"That's her; I can smell it cooking."

"We wondered whether you were a

Thanksgiving grandmother," explain-

"Why, I- the little old lady hesi-

She led the way to the kitchen,

The children were quite willing.

he whispered cautiously to Janie.

"What is a Thanksgiving grand-

"A Thanksgiving grandmother is

cooking: Place the meat in a large kettle with sufficient water to cover, and boil until tender; then remove the meat, place it in a pan and put into the oven to brown. In this way much of the fat is boiled out, and a delicious gravy can be made from the stock. On the following day put the remaining stock, or gravy, into a

cooking in the oven. mustard, pepper and salt to taste. Thanksgiving pudding: One-third Mix, then add one egg, well beaten.

pepper and sage to taste. Mix the inscreps left from roast turkey. Scrape again just as they used to be. Here's A rich cranberry sauce is made any nice pieces, no matter how small. enough cold water to show when the water. Add one small onion, sliced, ferent names. berries are pressed down. When the one teaspoonful of salt and a little berries boil, add one-fourth of the pepper. Simmer two or three hours place at the foot of the table. Grand-If the stuffing is omitted, thicken the thanks for "all the good things and

Harvey Makes an Offer

gate Germany's ability to pay repara-

"May we help you?" asked Lula

Grandmother said they might set

Grandmother looked mysterious.

"There is some one else quite as im-

portant as a Thanksgiving grand-

"I can't tell you yet, but be sure

What fun it was, and how beautiful

one foot and then on the other, try-

When everything was steaming on

hair and surprised blue eyes.

mother," she said, smiling.

"Oh!" exclaimed Lula Lee sudden- States, renewed the offer of the

ty. "The little old lady that lives at Hughes' plan for a settlement of the

the end of the street looks exactly like reparations trouble, in his farewell

a Thanksgiving grandmother. We can speech in London. The plan provides

ask her to be ours. Oh, I hope she for a commission of experts to investi-

door of the cottage than a little old the table. "Set five places," she said.

cows upon them. Through the open counted Luiz Lee. "One, two, three,

"Because if you are," spoke Janie, the blue-and-white dishes were that

we want you to be our grandmother they brought so carefully from the

and let us eat Thanksgiving dinner pantry. Bobby hopped about first on

The little old less threw the door ing to see what it was grandmother wide open. Come tight in; I am so was taking from that jar and this

saying, "I wonder whether we the table grandmother said, "Take

couldn't have our Thanksgiving din- your places now and be as still as

ner today, since you are already here. little mice. I want you to surprise

"I think," said grandmother as she other who it could be, but they never

futtered about, "we had better have made a sound while grandmother went

thick slices of country ham instead of out to the shed. Then a man stood

turkey. There won't be time to roast in the doorway a tall man with white

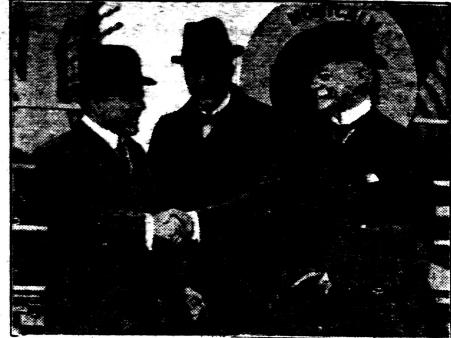
some one."

Lee and Janie.

"Who?"

you set five places."

Ambassador Harvey of the United



Rt. Hon. W. L. Mackenzie King arrives at Liverpool and is greeted by Hon. Peter C. Larkin, High Commissioner for Canada in London.

of salt, one-half pound of figs, finely cupful of vinegar and one-fourth of UNITED STATES WILL AD BRITAIN chopped, one-half teaspoonful of grat- a cupful of water. Melt, then let come IN SOLVING EUROPEAN PROBLEMS

says:-In response to an official in- seeks the aid of the United States.

buttered mold, steam three hours, and melted butter, dust with salt and pep-interested in German reparations conper, then cover with flour. If the bird cur in the plan and participate in to comment on the Hughes note.

with a maraschino cherry and serve the pound for an old one. As the a desperate effort to halt the dismem- Mr. Lloyd George, however, does grease rises in the water skim it off, berment of Germany and restore the not despair of the United States, Turkey dressing in Swedish style and use the water that is left for status quo, with Germany and France which he foresees eventually setting in agreement on the payment of rep the European house in order.

If you serve roast pork for Thanks- soup with flour. Simmer until the these children that bring back dear "And for Thanksgiving grandmoth-

ers and grandfathers," added Lula Lee softly.-Youth's Companion.

King's bath tubs in ancient Egypt weighed at least ten tons each.

half cupful of raisins, seeded and cut, skin that tears easily. A turkey does formed Great Britain that the United Washington on the European situa-Chop the suct and work with the hand not begin to be plump until it weighs States is willing to participate in an tion was disclosed by Secretary until creamy, then add the figs. Soak about eight pounds, so it is not ad-advisory economic conference for the Hughes on Thursday night, a few the breadcrumbs in milk, add the eggs visable to choose a bird weighing less. purpose of considering Germany's ca-hours after former Prime Minister well besten, then the sugar, salt, and Dress the turkey twenty-four hours pacity to pay reparations and methods Lloyd George had called on him and the nut meats and raisins (dredged away in a cold place, for this will help This co-operation is guaranteed told the press that only the United lunched with President Coolidge and with flour), add the baking-powder to make it tender. Thoroughly wash only on the understanding that States can bring about the solution of

Peel and cut oranges in small sec- will insure juiciness. Place the turkey, prove of the project of a reparations United States to take a strong hand tions, halve and seed white grapes. breast down, in a dripping pan or survey by an economic conference, and in European affairs, the American Mix fruit with granulated sugar and roaster that is half-full of boiling wa- refuse to participate, the United reply to the London sounding falls a little lemon-juice, then place in ter, turning the bird over the last States would determine whether it short of what he had hoped for, lemonade or sherbet glasses or in half-hour to insure an even brown. would participate, only after mature though he regards it as a step in the right direction from the British point



Woman Heads Labor Congress.

THE CHAMPION OF THE SEA

The Canadian champion fishing ship, the famous "Bluenese," which is to compete with the "Columbia," the United States contestant for the honors of the International Fisherman's area of the International Fisherman's of the International Fishermen's race. The "Bluenose" has held the cham. gal.; maple sugar. ib., 25c. pionship for several years.

DOCTORS BANTING AND MACLEOD AWARDED NOBEL PRIZE FOR ME

A despatch from Stockholm says:--! medicine on this continent was my Canadian professors of the University of tissues and organs. of Toronto, Doctors F. G. Banting and The other Nobel awards mad

of his discoveries in the physiology of ex-President Woodrow Wilson. sumption of muscles.

The previous award of the prize in insulin.

The Council of Teachers of the Karo to Dr. Alexis Carrel in 1912, for his linska Institute on Thursday evening work in connection with surgery decided to give the Nobel Prize to the blood vessels and transplantation

J. J. R. MacLeod, for the discovery of insulin.

The Nobel Prize in 1922 was award.

W. Richards, and prizes for efforts in ed to a professor of University Col- furthering peace to the late Theodore lege, London, Archibald Hill, because Roosevelt, Honorable Elihu Roet, and

the muscles, and the second helf to a The total value of the award to be professor of the University of Kiel, divided between Dr. Banting and Dr. Otto Meyerhof, for his researches con- MacLeod amounts to about \$40,000. It cerning oxygen, lactic acid and con- is understood that the prize was umption of muscles.

This is only the second time that a that Professor MacLeod, as head of Nobel Prize, for outstanding service the Department of Physiology at the in the field of medicine, has been University of Toronto, directed the awarded in America. It is the first work in the laboratories where Dr. time that any Nobel Prize has ever Banting conducted the investigations fallen to the lot of a Canadian. which led up to the discovery of

Natural Resources Bulletin.

The Natural Resources Intelligence Service of the Department of the Interior at Ottawa, SAVS:-

It is not generally known that Ontario possesses what is credited to be the largest island in fresh water in the world. Manitoulin Island, in Lake Huron, is 80 miles long and about 28 miles wide at its widest part. It is deeply indented by many bays, has a very rugged surface, and but few roads. There are no railroads on the island, and the few settlements are all situated on the shores. During the summer the island has many visitors, a number of summer resorts having grown

When compared with the Province of Prince Edward Island, it will be seen that there is not a very great difference in area, the latter island being 114 miles at its greatest length and 34 miles at its greatest breadth. In its narrowest part, which is near the centre, it is but four miles across.

Tortoises are very tenacious of life; For the crops all garnered in, one of these animals existed, appar- For the overflowing bin, ently quite unconcerned, for eight For loved ties of kith and kin, months after its brain was removed.

The average yield of wheat in Can- To give thanks unto the Lord ada this year is 20.34 bushels an acre, For the blessings on us poured. according to a second provisional estimate compiled by the Bureau of Sta- Let us not forget to share tistics. The wheat yield is approxi- With our brothers otherwhere mately three bushels an acre higher Of all good gifts sweet and fairthan last year. The total estimated crop for the year, in comparison with Not forgetting e'en the least the 1922 crop, follows:-Wheat, 469,- Little bird and humble beast: 761,000, against 399,786,400; oats, Let us spread for them a feast-Miss M. Bondfield, elected president 531,373,000, against 491,239,000; bar- Make them glad of living! of the British Trade Union Congress. ley, 80,357,000, against 71,865,300; How our gratitude express She is the first woman to occupy the rye, 26,936,000, against 32,373,400; Better than by thoughtfulness, mixed grains, 29,090,000, against 27,- Others' lives to truly bless, 707,700; flax, 6,942,000, against 5,-008,500.



Of the Soldiers' Settlement Board. who announces that 29,566 men have been placed on the land so far, and financial assistance amounting to \$90. 000,000 has been extended to 23,000 of them. Those who have left the farms number 3.766.

Thanksgiving Jov. Stilled the crickets' shrilly cry. See the wild geese southward fly. Honking through the leaden sky, "Now 'tis gray November!"

Grateful hearts remember-Sitting round the bounteous board-

And in equal measure

Of our store and treasure:

By the joy of giving!

Weekly Market Report

TORONTO.

\$1.06¹/₄.
Manitoba oats—No. 2 CW, 51c; No. CW, 47½c; No. 1 feed, 45½c. Manitoba barley—Nominal. All the above, track, bay ports.

No. 2 yellow, \$1.26. Ontario barley-60 to 62c. Ontario wheat—No. 2, nominal. Ontario rye—No. 2, 70 to 72c. Peas-No. 2, nominal.

Millfeed—Del., Montreal freights, rolls, \$33. bags included: Bran, per ton, \$27; shorts, per ton, \$30; middlings, \$36; good feed flour, \$2.05.

\$1, outside. Ontario No. 2 white oats-40 to 44c.

bulk, seaboard, \$4.40.

\$14.50; No. 3, \$12.50; mixed, \$12. Straw-Car lots, per ton, \$9.

27½c; Stiltons, 27 to 28c. Old, large, do, com., \$4 to \$5; do, grassers, \$3.50 32¢; twins, 33 to 33½c.

seconds, 31 to 32c.

lbs. and over, 25c; chickens, 3 to 4 lbs. and over, 25c; chickens, 3 to 4 MONTREAL.

lbs., 22c; hens, over 5 lbs., 22c; do, 4 Oats—Can. West., No. 2, 571/2 to to 5 lbs., 15c; do, 3 to 4 lbs., 15c; 58c; do, No. 3, 561/2 to 57c; extra No. roosters, 15c; ducklings, over 5 lbs., 1 feed, 55 to 55 1/2c; No. 2 local white, 20c; do, 4 to 5 lbs., 18c; turkeys, 54 to 54½c. Flour—Man. spring young, 10 lbs. and up, 25c. wheat pats., 1sts, \$6.30; do, 2nds.

lbs., 30c; hens, over 5 lbs., 28c; do, 4 oats—bag of 90 lbs., \$3.05. Branto 5 lbs., 24c; do, 3 to 4 lbs., 18c; \$27.25. Shorts—\$30.25. Middlings—roosters, 18c; ducklings, over 5 lbs., \$36.25. Hay—No. 2, per ton, car lots. 28c; do, 4 to 5 lbs., 25c; turkeys, \$15 to \$16.

7c; primes, 6½c.

Manitoba wheat—No. 1 Northern, comb honey, per doz., No. 1, \$3.75 to \$4: No. 2, \$3.25 to \$3.50.

Smoked meats-Hams, med., 27 to 29c; cooked hams, 40 to 42c; smoked rolls, 22 to 24c; cottage rolls, 23 to 27c; breakfast bacon, 30 to 34c; spe-American corn-Track, Toronto, cial brand breakfast bacon, 34 to 38c; backs, boneless, 31 to 38c. Cured meats-Long clear bacon, 50

to 70 lbs., \$18; 70 to 90 lbs., \$17.50; 90 lbs. and up, \$16.50; lightweight rolls, in barrels, \$36; heavyweight

Lard—Pure tierces, 17½ to 18c; tubs, 18 to 18½c; pails, 18½ to 19c; prints, 20 to 21c; shortening tierces Ontario wheat—No. 2 white, 95c to 15% to 15%c; tubs, 15% to 16c; pails, 16 to 16 1/2c; prints 18 1/4 to 18 1/4.

Heavy steers, choice, \$7.25 to \$7.50 Ontario corn—Nominal.
Ontario flour—Ninety per cent. pat., in jute bags, Montreal, prompt shipment, \$4.50;
Toronto basis, \$4.50;
med., \$4.50 to \$6.50; do, com., \$3 to \$4; butcher heifers, choice, \$6.25 to \$6.50; do, com., \$3 to \$4.50; \$3.50; butcher cows, choice, \$4.25 to Manitoba flour-1st pats., in jute \$5; do, med., \$3 to \$4; canners and sacks, \$6.50 per barrel; 2nd pats., \$6. cutters, \$1.50 to \$2.50; butcher bulls, Hay—Extra No. 2 timothy, per ton, good, \$4 to \$5; do, com., \$2.50 to \$3.50; track, Toronto, \$14.50 to \$15; No. 2, feeding steers, good, \$5 to \$6; do, fair, \$4.50 to \$5; stockers, good, \$4.50 to \$5; do, fair, \$3.50 to \$4; milkers Cheese—New, large, 25 to 26c; and springers, \$80 to \$110; calves, twins, 26 to 2612c; triplets, 27 to choice, \$10 to \$11; do, med., \$8 to \$9; to \$4.50; lambs, choice, \$11.25 to Butter-Finest creamery prints, 40 \$11.50; do, bucks, \$9.75 to \$10; do, to 42c; ordinary creamery, 37 to 38c; com., \$8 to \$8.50; sheep, light ewes, No. 2, 36 to 37c. good, \$6.50 to \$7; do, fat, heavy, \$4 to Eggs—Extras, in cartons, 44 to 45c; \$5; do, culls, \$2 to \$2.50; hogs, thick, extras, 42 to 43c; firsts, 38 to 39c; smooth, F.W., \$8.50 to \$8.75; do, f.o.b. \$8 to \$8.25; do, country points, \$7.75 Live poultry-Spring chickens, 4 to \$8; do, selects. \$9.30 to \$9.50.

Dressed poultry—Spring chickens, 4 \$5.80; strong bakers', \$5.60; winter lbs. and over, 33c; chickens, 3 to 4 pats., choice, \$5.75 to \$5.85. Rolled

young, 10 lbs and up, 30e. Lightweight bulls, \$2 to \$2.25;
Beans—Canadian hand-picked, lb., heavier bulls, \$2.50 to \$2.75; cutter cows, \$1.50 to \$2.25; canners, \$1; betthick smooths and shop hogs, \$8.50 to Honey—60-15. tins, 12 to 13c per \$8.75; do, selects, \$9.25; sows, \$6.15.; 10-15. tins, 12 to 13c; 5-15. tins, \$6.75.

