

—IT IS ONLY 14 DAYS TILL CHRISTMAS—  
and again the great question arises

## What Can I Give?

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- SPORT HATS**—Brushed wool, in reds and blue, trimmed with braid of corresponding shade and wool pom-poms. Very natty and to be used any time. Only \$1.50.
- CAPS**—For all ages, fancy knit and plain; also Guantlets, Gloves, etc.
- HOSIERY**—For men, women or children, in Silk, Silk and Wool, Cashmere and heavy-knit. These make most useful gifts.
- HAND BAGS AND PURSES**—In good quality leather and choice shades. Most useful articles for lady or gentleman.
- BABY'S WOOL SETS**—Consisting of Bonnet, Jacket and Booties, in fine wool, in white and pink or white and blue, only \$2.50 a set. Also mittens or booties, 50c a pair.
- MADEIRA LINENS**—Every woman loves Madeira work. We have a wonderful assortment from 35c up. Give Madeira.
- LUNCHEON SETS**—A Cloth and four Serviette, pure linen with colored borders, all ready for use.
- GIFT ARTICLES TOO NUMEROUS TO LIST**

OUR GROCERY DEPARTMENT is stocked with all fresh Xmas Fruits, Candy, Boxes of Bonbons, Oranges, Bananas, Grapes, Nuts, Cigars, etc., etc.

## Miller Bros.

THE BUSY STORE JARVIS, ONT.

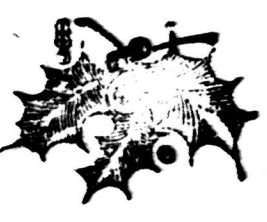
## Xmas Suggestions

- Toilet Goods, Ivory, Compacts, etc  
Perfumes, Waterman's Fountain Pens  
Boxed Stationery  
Box Chocolates, also bulk candy  
Toys, Xmas Cards and Decorations

Come in and look them over

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## Xmas Gifts



- Carving Sets, stainless steel ..... \$4.25, \$5, \$6  
26 Pieces—Silver Plated Knives, Forks and Spoons, all for ..... \$21.50  
6 Pieces—Silver Plated Tea Spoons, in a case, per set ..... \$2.00 and \$2.50  
6 Pieces—Silver Plated Tea Spoons and a Sugar Spoon, per set ..... \$2.35  
Community Silverware—all prices  
Electric Irons, Westinghouse, each ..... \$4.25  
Electric Curlers, each ..... \$1.35  
Electric Heaters, at ..... \$6.00 and \$10.50  
Electric Lamps, at ..... \$2.75 and \$6.00  
Fancy Tea Pots, at ..... \$1.45, \$1.50, \$1.60  
Tuba Hockey Skates, pair ..... \$4.50  
Hockey Boots, "Star," pair ..... \$4.50  
Hockey Sticks, at ..... 30c and up

**COPPER WARE  
ROASTING PANS  
SLEIGHS**

Call and Look Them Over

## E. T. CARTER

JARVIS Phone 19 ONT.

## ICE CROP HARVESTING FINE BLIGHT CANKER

Practical Methods Suggested for Farm Storage

How May Be Prepared in Winter—Artificial Ponds—How to Cut the Blocks—Loading and Packing—The Use and Abuse of Sawdust.

(Contributed by Ontario Department of Agriculture, Toronto.)

The ice crop every winter in Canada is an enormous one, and if it could be marketed in the cities for summer use, the revenue would amount to many millions of dollars. The farmers must rely upon the ponds, rivers and lakes close by for their supplies, as it has not been found practicable to ship ice by rail. In some sections ice is not available, as there are few if any bodies of water large and pure enough to freeze to sufficient thickness. Farmers could make their own ice, weather permitting, by making a few ice moulds close to the well and gradually freezing them full, or by making a solid block of ice in a metal lined chamber by pumping into it a little water every day or so and allowing it to freeze solid. Twenty cakes of ice, each 18 inches square and 12 inches thick, would make a ton of ice as stored.

**The Artificial Pond.**

Still another method for manufacturing ice on the farm is to make an artificial pond where there is an abundant supply of water available from well or spring and the pumping is done by power or hydraulic ram. The area required to produce a ton of ice is not great, depending of course on the thickness of the ice. If the probable freezing will make ice 12 inches thick but thirty-five square feet of pond surface is required for each ton needed.

The usual method of harvesting the supply of ice for the farms is to cut it from some nearby pond, stream or lake and haul it home and store it in the ice house, or some form of enclosure where it will cover deep with dry sawdust. The source of ice should be free from contamination and clean of weeds and other vegetable matter.

**Harvesting the Crop.**

The method consists of the following operations:

- (1) Cleaning off the snow, if any, by means of a suitable form of scraper. The snow is either dragged off to the shore or pulled into windrows, depending on the size of the area.
- (2) Marking off the ice into squares or laying off the field. This operation should be done accurately in order to have blocks of equal size and cut straight and even to make handling and packing in the house as economical as possible. Success in this depends largely on getting the first line straight, and this can be done by stretching a line between two stakes and placing a straight edge board 12 or 14 feet long along the line and marking the ice with hand tool or hand plough along the edge of the board. The board is moved along as the marking is done, piece by piece. After marking in one direction is completed it is necessary to establish a line across the area which is at right angles to the first direction. Probably the best way to start this is by using a carpenter's large square made of pieces of straight-edge boards 10 or 12 feet long, and tied across the corner to hold them fast at angle of 90°. Once the first line is marked straight and at right angles to the first line the rest can easily be marked off properly.

**Cutting the Ice.**

The ice is cut both ways by either a horse-drawn ice plough or a circular saw driven by a gasoline engine, the whole mounted on a sled pushed along by hand. The latter method of cutting is very satisfactory and is economical, when cutting is done on a large scale, as is the case with a large ice dealer or group of farmers harvesting their ice co-operatively. The ice field is usually cut in one direction with the machine and to a point two or three inches of the full depth. The long strips one way are detached from the field by striking into the saw cut with a heavy chisel, and then pushed up to the loading platform and there cut up into blocks by a hand saw or by the chisel in case the field has been cut both ways by the ice plough or power saw. When a small quantity of ice is harvested the cutting is done by saws.

**Loading and Packing the Ice.**

There are several devices used for loading the ice on the sleigh, wagon or motor truck, depending upon the amount of ice being handled. The main object in this case is to get a mechanical outfit that is cheap, convenient to operate and which will save the handling of the ice by hand. A small hoist, or a horse-power driven elevator answers very well.

It is advisable to store the ice on cold, dry days as it will be better for handling and will keep better after storage. The cakes should all be the same size, and be evenly cut in order that they may be packed together with as little air space as possible. Any spaces should be filled with small pieces of ice. The more compact the mass of ice the better it will keep. Below the ice there should be a foot of dry sawdust or shavings, and on the filling proceeds the same method should be packed between the top and the walls. Do not put sawdust about individual cakes of ice. Pack the ice with a little dip toward the center, so that it cannot pass outside against the walls. After the ice is stored there should be a couple of feet of sawdust put over the top. O. A. C. Bulletin 206 on Cold Storage is free for the asking.—R. H. Graham, Department of Physics, O. A. C., Guelph.

## A BACTERIAL BLIGHT OF APPLE, PEAR AND QUINCE TREES.

Appearance of Affected Trees—How the Disease Develops—Destroy Blighted Twigs—Insects Carry the Disease—How to Control Trouble.

(Contributed by Ontario Department of Agriculture, Toronto.)

"Fire Blight," a most destructive bacterial disease of apple, pear and quince trees, is prevalent in many parts of Ontario, particularly in apple trees.

**Appearance of Affected Trees.**

Trees affected with this disease frequently present the appearance of having been scorched by fire, hence the common name, Fire Blight. The leaves will become a reddish brown and die and mummify. In some trees a few twigs only may be affected, in other cases practically every twig will be killed off.

**Trees that are affected in this way in the early part of the season are either hold-over cases of the blight from the previous season or have been freshly inoculated through the blossoms with the bacteria that cause the disease, by bees or other blossom visiting insects that have previously become contaminated by visiting trees that are hold-over cases from the previous season.**

**How the Disease Develops.**

When a contaminated bee or other insect visits a blossom for nectar or pollen, it leaves behind it some of the bacteria that cause the disease, and these multiply in the nectaries and pass on down the blossom pedicel into the bark of the fruit spur, where they produce a canker and kill the spur with other blossoms on it, then continue their progress within the bark of the twig causing canker and death as they go. The leaves on the twig then shrivel up, turn brown, and die giving the characteristic fire-blighted appearance to the tree.

**Destroy Blighted Twigs.**

If the blighted twigs are allowed to stay on the tree throughout the season the disease will continue to work on down the twigs, sometimes rapidly and sometimes slowly, until eventually it reaches the bark of the larger limbs, or the trunk of the tree, where it becomes apparent as a canker. In cases where the disease does not reach the bark of the thicker branches or trunk before fall there is a tendency for the trouble to die out during the winter. But where it gets established as blight canker in the bark of the branches and trunk the probability is that it will live over the winter in a dormant condition and begin to extend itself the following spring when the sap flow commences. This in time brings about the death of the larger limbs and trunk as the blight canker spreads in the bark. We have known young trees to be killed out in one year with this disease, although older trees will sometimes live on for years with the canker slowly developing until finally the tree either dies or has to be removed for not giving a paying crop.

**Insects Carry the Disease.**

During mid-season other insects as aphids, hoppers and borers are common carriers of the disease from infected twigs to healthy twigs, either on the same or neighboring trees. In this way young suckers and watersprouts get infected, and, as in the case of the blossom-infected twig, the disease will pass on down the bark of the sucker or watersprout until it reaches the trunk or large limb where a canker is produced leading to death of the affected part.

Where the disease is active during the growing season there is frequently a gummy brown exudate oozing out from the cankers. This exudate contains the causal bacteria in immense numbers. During rain storms this exudate may be splashed to other parts of the tree, thus leading to fresh infections.

**How to Control the Trouble.**

To control and stamp out this disease it is essential to cut out all affected portions of the tree. In doing this, care should be taken to cut well below the visibly affected portion four to six inches, if possible, as the bacteria are usually well advanced beyond the visibly cankered area in the bark. The saw, knife or shears used should be swabbed after each cut with a good disinfectant, e.g., corrosive sublimate 1-1000, formalin, or five per cent. carbolic acid. If the canker is in the trunk or larger limbs the affected part should be removed by cutting well around the canker, two or three inches at least beyond the visible extent of the canker. The wound should then be swabbed with the disinfectant and then painted over.

The best time to cut out the disease is the first time it is seen, as each infection, so long as it is allowed to stay, is a centre for continued spreading of the trouble. All material cut away should be carefully gathered and burned.—Prof. D. Jones, O. A. C., Guelph.

**Shade Trees in Pasture.**

A shade tree here, and a shade tree there, should be left in our pastures everywhere. They comfort the cows in the heat of day—An contented cow is the cow that "mays".

## The Montreal House

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WE SUGGEST A FEW LINES THAT WOULD MAKE SUITABLE GIFTS

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- Gloves
- Handkerchiefs
- Table Linen
- Neckties
- Men's Shirts
- Men's Braces and Garters
- Men's Silk and Wool Half-Hose
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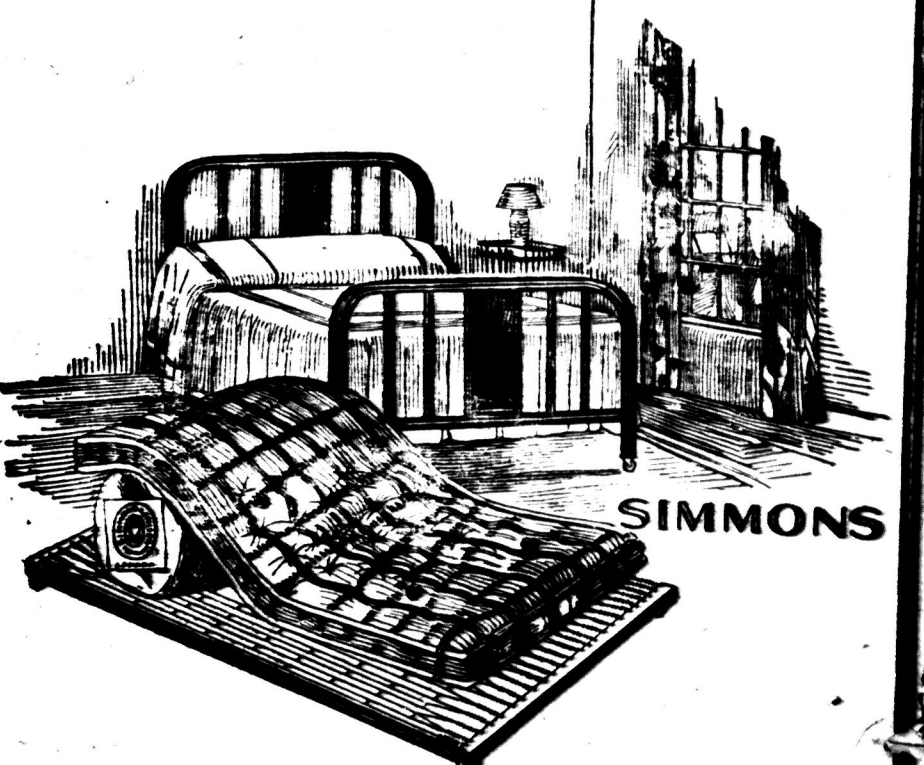
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