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THE BUSY STORE

JARVIS, ONT.

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Before it becomes chronic. It is much easier to treat a cold on the start than later. For best results take

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REXALL SYRUP OF WHITE PINE AND WILD CHERRY  
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## COCCIDIOSIS IN Poultry THE HANDLING OF MILK

WHY CHICKS FAIL WHEN BROODING TWELVE WEEKS OR MORE.

Post Mortem Appearances—Sputum, Coma and Emaciation—Prevention—Outside Brood Flocks—Mite Approval—Mite for Soil Acidity.

(Contributed by Ontario Department of Agriculture, Toronto.)

### Symptoms.

In young chicks the symptoms are as follows: The chicks sit or stand in the same position, appetite diminished, they are drowsy, listless, ruffled and droopy. In some cases the droppings may be stained with blood. Birds under two months seldom survive a severe attack and, if they recover, are usually stunted. Older chickens have stronger resistance, more recover, but still the mortality is heavy. Droopiness, diarrhoea, defecation, wattles and comb pale, three weeks of misery, a short period of coma and then death are the more noticeable symptoms in older birds.

### The Post Mortem Appearances.

In young chicks the ceca are filled with a bloody, semi-solid mass. In older birds the ceca are distended and contain a solid mass of a greyish color and cheesy consistency. The intestine may be inflamed and the liver enlarged.

### Cause.

The presence of a protozoan parasite in the intestinal tract "Elmeria avium." The disease is transmitted by means of feed, water and soil. It is especially present where chicks are brooding on the same ground year after year, and where a second or third lot of chicks are reared on the same ground the same year. Chicks brooded in moderate numbers on new ground for each brood and frequently changed to clean soil, or soil covered with a good sod, will rarely be affected with coccidiosis. Infection may be brought in by purchase of new birds, or it may be carried by pigeons from infected yards.

### Treatment.

For young birds, transfer to clean colony house located on fresh ground. Use air-slaked lime on floor of house and also clean litter. Dose with Epson salts at the rate of one pound to 400 pounds of chicks, repeat this in four days. Reduce the grain ration and feed buttermilk. Bran should be substituted for grain. The use of a disinfectant in the drinking water is recommended, as one ounce of copper sulphate to five gallons of water.

### Prevention.

Houses should be thoroughly soaked with five per cent. compound solution of cresol. Yards should be dressed with lime and ploughed, used for crop every second year. The use of healthy breeding stock, keeping moderate numbers, clean yards and houses, and eternal vigilance against outside-stock and birds bringing the organism in is good insurance against coccidiosis.

### Ontario Hog Policy Meets Approval.

Evidence of the ever-increasing interest being taken by hog producers in the type of breeding stock being used is manifest in the formation of Bacon Hog Clubs under the policy of the Ontario Department of Agriculture. Already one hundred and ninety such clubs have been supplied with boars, an increase of almost one hundred within the past year. A number of other clubs have been formed and these are being supplied with the best animals available as quickly as possible.

Coincident with this increased interest in the type of boar being used is a culling as it were of the sows kept. In many sections producers are replacing undesirable type sows with young sows, from litters that are well bred and which are grading a high percentage of selects. In some sections packing houses and drovers are co-operating in this exchange of sows and splendid results are being obtained. Now is the time for the hog producer who has not a good sow to select from good young breeding stock that may be in the district. Good bacon type sows with plenty of ruggedness and quality mated with high class bacon boars assures the producers of a fair chance to make the progeny of desirable market type. —I. B. Martin, Live Stock Branch, Ontario Department of Agriculture.

### Marl for Soil Acidity.

Marl deposits are not uncommon in the older farmed sections of Ontario. While discussing soil problems with many visitors to the O. A. College exhibit at the County Fairs many farmers mentioned that they knew of deposits of marl in their own districts that were lying unused. Many do not realize that marl is quite equal to the best grades of crushed limestone or hydrated lime as a corrective for soil acidity. The use of marl from a local deposit if such is available, will save the purchase price and the transportation costs on other forms of lime. October and November are usually good months in which to excavate and team marl to the fields where soil acids prevent the luxuriant growth of clovers.

### All Male Calves Do Not Make Good Bulls.

No breeder should expect every calf dropped to develop into an animal suitable for the breeding herd, but too many insist on selling every male calf for a bull. The breeder who will ultimately produce the best cattle, command the highest prices, and satisfy customers will keep only high-grade bulls.

Cultivating not only kills the weeds but it improves the physical condition of the soil.

## A Column Dealing With Milk and Its Products

Pasteurization — Preservatives — Commercial Buttermilk — Cheese — High and Low Testing Milk. — Milk From Sweet Clover — Gelatin and Bacteria in Ice Cream.

(Contributed by Ontario Department of Agriculture, Toronto.)

Following are summaries by the Department of Extension of the O.A.C., Guelph, of work done in that institution with milk and some of its products:

### Value of Pasteurization.

To test the value of pasteurization as an acid in keeping milk in a usable condition for a long period, a study was made by the Dairy Department of the Ontario Agricultural College during July of 1923. Similar samples of raw and pasteurized milk subjected to a temperature of 53° to 54° F., gave results as follows: The raw milk did not keep for twenty-four hours, while the pasteurized milk was sweet at end of third day. Similar samples of raw and pasteurized milk held at 37° to 43° F., gave the following results: The raw milk kept sweet for less than forty-eight hours, while the pasteurized milk was still sweet and in good condition at the end of two weeks. The trials show the great value of pasteurization in the fluid milk trade and the necessity of low temperatures for holding the milk after pasteurizing.

### Milk Preservative.

Investigational work carried out by the Department of Bacteriology, O.A.C., that is of special interest to the cheesemakers and managers of factories, was concluded during the past year. Many factory managers had experienced trouble in keeping the composite samples of milk in good condition for the period required by the Dairy Standards Act. The result of the O.A.C. Bacteriological Department investigation shows that not less than six grains of corrosive sublimate is required to keep a one pint sample in good condition for forty days. This amount should be used in the butter fat tests are made either once or twice a month.

### Commercial Buttermilk.

In the Dairy Department of the Ontario Agricultural College during the past season a few lots of commercial buttermilk were made by using either pasteurized skim-milk, or the buttermilk from churning of pasteurized sweet cream, not ripened before churning.

To the milk was added 20 per cent. water, 5 per cent. culture and one-half ounce of salt per one hundred pounds of milk. This was allowed to stand until the next morning when it was nicely soured. The soured milk was then poured into the churn and churned for about twenty minutes. This made a buttermilk that was in good condition, had good flavor, was smooth, and did not separate. After churning one lot for fifteen minutes a small amount of cream was added. The churning was continued and in nine minutes the cream had churned into fine butter granules which gave it the appearance of "old-fashioned" buttermilk and was well liked.

### Comparative Yields From High and Low Testing Milk in Cheese-making.

Investigations carried out by the Dairy Department and the Chemistry Department of the O.A. College with low and high testing milk in the manufacture of cheese gave results that are interesting to cheese factory patrons. The low testing milk contained 12.01 per cent. solids and 3.41 per cent. fat. The high testing milk contained 12.29 per cent. solids and 3.62 per cent. fat— not very much difference between the two samples. The yield of cheese per 1,000 lbs. of milk was 39.85 lbs. from the low testing lots, and 45.84 lbs. from the higher testing lots, or nearly six pounds of cheese more per thousand pounds of milk for a very small increase in the percentages of fat and total solids. This is further evidence of the injustice of paying for milk on the basis of weight only and not considering the fat and solids content of milk when dividing money among patrons of cheese factories.

### Milk From Sweet Clover.

The Dairy Department of the Ontario Agricultural College made four lots of butter during July when the cows were pasturing on sweet clover. The butter was scored when fresh, and again after holding in storage, but none of it had a flavor that could be attributed to sweet clover. These results are similar to those obtained in 1922.

### Gelatin and Bacteria in Ice Cream.

With the great increase in the consumption of ice cream and the development of the ice cream manufacturing business various schemes have been evolved to take care of the demand in a way profitable to those manufacturing and selling this food. In making examination of various samples of gelatin sent to the Bacteriology Department of the Ontario Agricultural College some samples were found to have a bacterial content as high as 360,000 per gram. Wholesome ice cream cannot be made if low grade gelatin is used in its preparation.

### Cowpeas.

As a rule cowpeas should not be cut for hay before the pods begin to turn yellow. The best quality is produced and the hay cures most readily if the vines are cut when most of the pods are full grown and a considerable number of them are mature. At that stage of growth none of the best hay varieties will have dropped their leaves and the plants will have practically attained their full growth.

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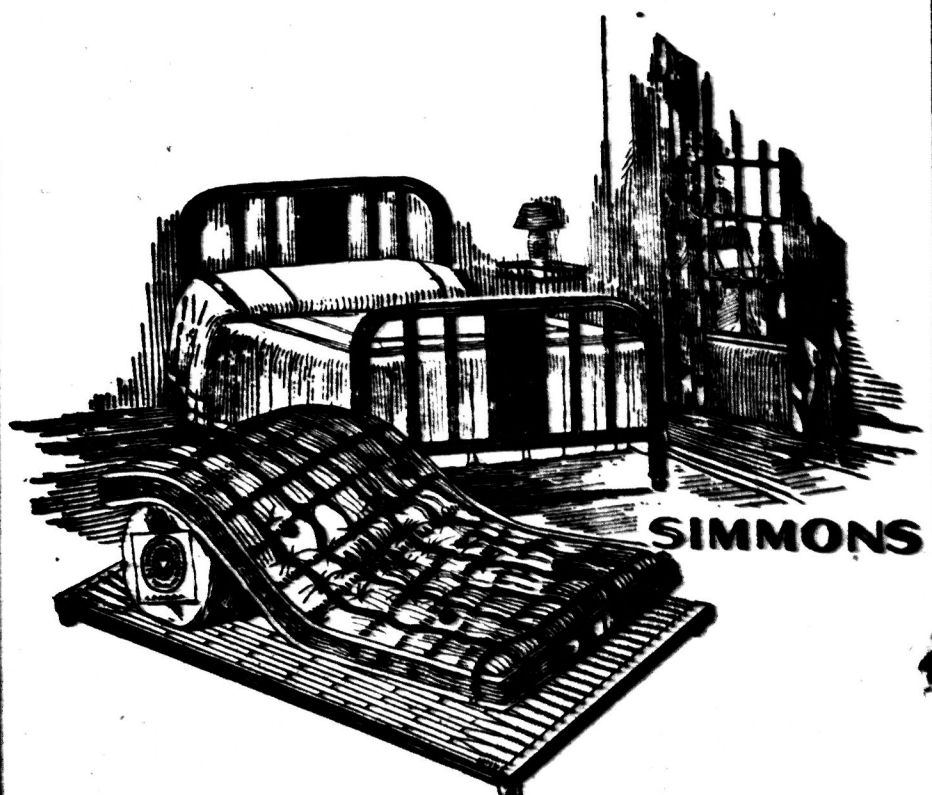
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The annual Euche-  
der the auspices of the  
Brigade, will be held  
on Friday, January 14  
8 to 10 p.m., then da  
are tired. A lunch w  
Everybody turn out  
time and in doing so  
boys financially in t  
purchase a fire truck  
necessary equipment.  
Donations of refres  
greatly appreciated.  
Price of admission  
may now be purchas  
of the Brigade.

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A quiet wedding t  
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gersville, on Saturd  
The happy couple w  
Hazel McBride, youn  
Mr. Robert McBride  
the groom, Mr. Josep  
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Austin L. Budge, M  
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