

CAREFULLY SEALED  
IN GERM PROOF TUBES**PURITY  
OATS**BRINGS TO YOUR TABLE  
THE DELICIOUS NUT LIKE  
FLAVOUR OF THE FAMOUS  
ALBERTA OATSMANUFACTURED BY  
Western Canada Flour Mills Co. Limited**Different  
Kinds of  
Heat**

Your furnace should not only give you plenty of heat, but the right quality of heat.

Some houses would be better without any heat than the kind their furnaces give them.

If you study the Sunshine Furnace you will know what the right kind of heat is and how to get it.

For Sale by

**R. A. GILLMAN****McClary's****Sunshine  
Furnace**

London St. John, N.B. Toronto Calgary Montreal Hamilton Winnipeg Edmonton Saskatoon Vancouver

**COST OF HORSE POWER ON THE  
FARM IN EASTERN CANADA**

(Experimental Farms Note)

Horse power costs at least 50% less per hour than man power. For this reason more and heavier horses must be used to replace the shortage of man power. Nevertheless, many farmers in Eastern Canada have retained fewer horses than usual owing to high cost of feeds. This is false economy in any year, and especially under present conditions.

The actual cost of horse power is affected by the following factors—

1. Weight, soundness and quality.
2. Distribution of labor over the year.
3. Condition and vitality.
4. Intelligent and careful handling.
5. Cost of feed.
6. Labor, interest of investment, etc.

The heavy horse of good quality gives the cheapest horse power on the farm. The horse properly fed and fitted for work will give much cheaper power than the underfed animal or one soft muscled and lacking in energy.

Although every farmer should have all the horse power necessary, yet under existing conditions of feed and labor costs, horse labor should be so distributed and used as to obtain maximum results at the lowest costs.

Every farmer should do a little careful figuring as to cost of horse power, and consider well before allowing horses to run down in condition for want of feed and care or unnecessarily stand idle in stable or field.

A large amount of data on cost of keeping horses has been collected on the Experimental Farms and from other sources in Eastern Canada, and the following statement may be considered as fairly representative for Eastern Canada with such variations as are thereafter noted. This statement is for a horse weighing 1,600 pounds, working an average of 300 days per year. If the horse were idle during the winter months then the grain bill might be reduced 15% to 30%, at present a saving of \$35 to \$60. Feeds are charged at about market prices, but may be figured by the farmer to suit the local cost prices.

**COST MAINTAINING 1,600 LBS. HORSE ON  
WORK FOR A YEAR**

|                                                                                  |          |
|----------------------------------------------------------------------------------|----------|
| I. Cost of feed—Oats—6050 lbs. @ 90¢ per bus.                                    | \$160.20 |
| Cost of feed—Bran—1300 lbs. @ \$35 per ton                                       | \$22.75  |
| Cost of feed—Hay—5840 lbs. @ \$12 per ton                                        | \$33.04  |
| II. Labor including feeding, preparing feeds, cleaning harness, horse and stable | 28.00    |
| III. Interest on value of horse—5% on \$250                                      | 12.50    |
| IV. Depreciation on value of horse per annum @ 5%                                | 12.50    |
| V. Interest and insurance on building (costing \$100 per horse)                  |          |

**FARM SPECIALISTS**

In our little town, oh, sad to tell,  
There is a merchant who doesn't know how to sell,  
A sawyer who doesn't know how to saw,  
A teacher who doesn't know how to teach,  
A preacher who doesn't know how to preach,  
A painter who can't paint very well,  
A printer who doesn't know how to spell,  
An odd-jobs man with never a job,  
A cobbler who doesn't know how to cob,  
A miller who doesn't know how to mill,  
A butcher who doesn't know how to kill,  
A racer who doesn't know how to race,  
A mason who doesn't know how to mace,  
A clocksmith who cannot mend a clock,  
And a doctor who doesn't know how to doc.  
And, since none of these are busy men,  
You will find them again and yet again,  
Ever anon and a few times more,  
'Round the stove in Mendelsen's store,  
Each talking freely and through his hat,  
Doing the one thing they are expert at,  
Giving advice to farmers.

—The Prairie Farmer

**TO THE HAM SANDWICH**

FAREWELL, old friend, ever to me  
the source  
Of brief but satisfying intercourse:  
Now to a greater gloom  
Than the refreshment-room  
You go, the victim of the Major Force;  
For ham is gone, and bread is gone (all but)

And to the Ewigkeit goes all the butter.  
Nor is it you alone must pay the toll,  
For there are other names upon the scroll:  
The Melton-Mowbray pie  
Must also say good-bye;  
Fate beckons the sepulchral sausage-rolls;  
And your old comrade, who has done his bit,  
To-day is seldom seen—the glass of bitter.

But still there linger in the memory  
The quaint and various flavors, rich and free.

Surprisingly compressed  
Within that narrow breast,  
As of a skunk-and-Stilton fricassee;  
I think that was the many-lusted ham,  
Which may have been too long under the hammer.

Barmains have mocked at thee; and shallow fools  
Have called for pickaxes and other tools,  
Or asked for age and date,  
And birth certificate,

Thinking you undersized for all these Yules:  
But now there comes the Twilight of the Loaf,  
And Night descends upon the bar room  
Loafer.

For all your faults (and some have thought you tough,  
And others found a little was enough),  
You had a place apart,  
Not distant from our heart,

And we maintain it was extremely rough  
To tear you from us amid battle's din—  
The very time to do with "half a dinner."

—Evening Telegram, Toronto. —R. B.

**SURVEY WATER-POWERS OF  
NEW BRUNSWICK**

The Commission of Conservation will shortly undertake an investigation into the water-powers of New Brunswick that are capable of developing any considerable amounts of power. The recent coal shortage has awakened the province to the fact that its water-powers are not being adequately utilized and several Boards of Trade in the province are urging that the larger undeveloped powers be developed and that, as a basis for such action, a thorough investigation of water-power conditions be made. The suggestion has also been made that interned alien labor be used in the work of development.

**Newspaper Waits**

"Do you always let your wife have her own way?" "Yes, and mine, too." —Louisville Courier-Journal.

"I never read what the newspapers say about me," remarked the pompous statesman. "Well, that helps to account for it." "To account for what?" "The things the newspapers have lately been saying about you." —Washington Star.

Minard's Liniment for sale everywhere

**FRESH  
FRAGRANT  
FLAVORFUL****You'll Like the Flavor****DRIED FRUITS****NEW WAYS OF SERVING THEM****APPLES AND PRUNES**

Soak the apples and prunes in separate dishes over-night. In the morning put each on the stove and let them simmer very slowly for an hour. Then add the prunes to the apples and simmer together until they are done. Raisins or dates with dried apples are also very good.

**SKILLET APPLES**

Soak dried apples overnight. Put a small quantity of fat in a frying pan and when it is quite hot fry the apples. Sprinkle them with sugar and a little flour and serve them when thoroughly browned.

**APPLE ROLY POLY**

Make a sweet-biscuit dough. Roll thin and spread with a layer of apples that have been soaked over-night. Sprinkle with a little sugar, small pieces of butter substitute, and spice. Roll like jelly-roll and serve them when thoroughly browned.

**APPLE BROWN BETTY**

Place alternate layers of chopped dried apples and browned bread-crumbs in an oiled baking-dish, having crumbs on the bottom. Add cinnamon and sugar to each layer of apples, using more sugar if apples are very tart. Pour two cups of hot water evenly over all. Bake one hour, and serve with cream or sauce.

**INDIAN APPLE PUDDING**

5 cups scalded milk  
1 cup Indian Meal  
1 cup molasses  
1 teaspoon salt  
1 teaspoon ginger  
1 cup dried apples  
1 teaspoon cinnamon

Pour the milk slowly onto the meal, cook in a double boiler for twenty minutes, add the other ingredients. Pour into a greased baking-dish, and bake for three hours in a slow oven.

**PRUNE PONE**

1 cup corn-meal  
1 cup washed and chopped dried prunes  
1 cup graham flour  
1 cup of white flour  
1 cup molasses  
1 cup sour milk  
1 teaspoon soda

Mix all the ingredients together. Steam ten hours. Serve with a sweet sauce.

**PEACH AND PRUNE MARMALADE**

2 lbs. dried prunes  
1 lb. dried peaches  
Juice and rind of one orange  
1 cup sugar  
1 cup corn syrup

Cook the peaches and prunes separately until soft. Remove the prune-stones, and put the fruit through the meat-grinder. Cook together with the sugar and syrup until thickened; cool, and add the orange.

**PEACH AND PINEAPPLE MARMALADE**

1 lb. dried peaches  
1 can grated pineapple  
Corn syrup  
Sugar

Wash the peaches thoroughly, soak in just enough water to cover them. When soft put through the meat-grinder or chop fine. Add grated pineapple and mix. To each cup of the mixture add half a cup of corn syrup and half a cup of sugar. Cook until the marmalade thickens.

**HANG GERMAN SUBJECT**

Collinsville, Ill., April 5—Robert P. Praeger, said to be of German parentage, was hanged to a tree one mile south of the city limits last night by a mob of 350 persons. Praeger was accused of making disloyal remarks in a recent address to miners at Maryville, Ill.

**SINGER SEWING MACHINES**

Can now be purchased at my Store for I have taken the Exclusive Agency for Eastport—Lubec—and this vicinity, and no matter how old—or out of repair your machine is, I will make you a liberal allowance for it on a New Singer. 3 Ply Roofing, \$3 Per Roll. Needles—Belts—Oil—Shuttles and new Parts for Any make. Sewing Machines and Talking Machines all makes cleaned and repaired —WHY NOT CALL—

**EDGAR HOLMES SHOE STORE**  
131 WATER STREET EASTPORT, MAINE.

**DEDICATE AND PREPARE FOR****Greater Food Production**

Every One's Duty. Give One Week to Preparation for the Spring Crop Drive.

**PLAN EARLY!****BE READY!**

A SPECIAL Proclamation by His Honor the Lieutenant Governor has been made to all County Councils to convene an extraordinary meeting to discuss ways to increase Food Production.

ALL CLERGYMEN to proclaim from their pulpits on April 14th the terrible truths of the 1918 food situation.

ALL CITIZENS to co-operate loyally in the sacred cause of producing more food this year.

THE CRISIS IS WITH US—THE TIME OF SOWING IS AT HAND—THE RESPONSIBILITY UPON NEW BRUNSWICK IS GREAT.

**SUGGESTIONS****PLANS—**

- (1) Arrange definitely crop rotations.
- (2) Secure seed early.
- (3) Where possible arrange to co-operate with neighbours in the seeding season. Change work.
- (4) Prepare to remain on farm every day after seeding commences until the seed is sown—Transact all necessary business now.

**EQUIPMENT—**

- (1) Carefully overhaul all harness.
- (2) Put all machines and implements into shape.
- (3) Procure the most needed repairs—Secure a few extra.
- (4) Have all tools, such as axes, saws, hammers and wrenches, ready and conveniently placed.

**SEED—**

- (1) Reclean seed unless it is satisfactory.
- (2) Treat oats for smut. Add 1 pint Formalin to 36 gallons of water. One gallon of this mixture will treat about two bushels of grain.
- (3) Treat potatoes for scab.
- (4) Have seed prepared before Spring operations commence.

**FERTILIZERS—**

- (1) Procure them early—The supply is very limited.
- (2) Have you used more than necessary in past seasons? Plan to use more green manures.

**CROPS—**

- (1) If your land is suitable for wheat sow a few acres: if not, arrange in order that some cereal will be grown.
- (2) Food, not dollars, is the great essential—Use your land so that your country and also that you may feel the best possible use has been made of every acre.

CONSIDER WHAT MAY HAPPEN IF AMERICA FALLS SHORT IN CROP PRODUCTION IN 1918.

NEW BRUNSWICK IS EXPECTED TO DO ITS DUTY IN THIS HOUR OF CRISIS.

J. F. TWEEDDALE,  
Minister of Agriculture of New Brunswick.

**CANADA FOOD BOARD NOTES**

Educational Division.  
Reports reaching the Canada Food Board, and comment in the public press, go to show that the new restaurant regulations ordered by the Board, will have warm, general public approval. There is no doubt that a great deal of food will be saved by the strict enforcement of these regulations, and there is no doubt that every ounce of food that can be saved is needed in the countries bearing the brunt of the war.

Human nature is such that when opportunity presents, every facility in public eating houses for maintaining the pre-war standard of eating and drinking, that standard will be maintained despite knowledge of the necessity of changing that standard to a war basis. Everybody will admit the need. Everybody will be apt to wait for other people to do the saving. The new regulations while, still to a certain extent, relying upon voluntary co-operation, add a great deal more of the element of compulsion than was included in the first regulations passed for public eating houses. The fact that very strict fines are hanging over the heads of not only proprietors of public eating places, but employees as well, will have a decided effect. Persons violating these new regulations or impeding their enforcement are liable on summary conviction before a police magistrate or two justices of the peace, to a penalty of not more than \$1000 and not less than \$100, or imprisonment for terms not exceeding three months, or both fine and imprisonment.

Under the new regulations the word "pork" is substituted for the word "bacon," it will be noticed. Bacon in the trade use of the term, means the whole hog, but as consumers are accustomed to use it, bacon means "bacon," that is, the side or back of the hog. Pork—cured, fresh or pickled—is now all included in the regulation, and the consumption restricted. Another point brought out in connexion with the new regulations, is that on and after the first day of June, 1918, public eating places will be subject to license from the Canada Food Board.

Minard's Liniment Relieves Neuralgia.