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CABINETS A SPECIALTY

The Perth Courier.

JOHN RITCHIE
LUMBER MANUFACTURER
SHINGLES
Joining and Timber on Hand and Cut to Order
ALLAN'S MILLS.

VOL. LXXV.

PERTH, ONTARIO, FRIDAY, NOV. 8, 1907.

NO. 12

"WHERE PRICES ARE RIGHT"

We Have
**Horse Blankets
Halters and
Whips**

Carefully selected and all this year's make
Why not see them?

Rogers & Nicoll
General Hardware Dealers

Accidents Will Happen



In the best regulated families. When they do happen there is often a rush to the nearest drugstore for necessities. In case this should happen you should know where to get everything you are likely to need on short notice, feeling sure that it is of the best quality while the price is most reasonable.

F. L. HALL

Chemist and Druggist,
PERTH
Everything fresh and good.
Phone 88. Residence 158, Wilson St

RUDD & NEILSON

Announce the Arrival of New Stock
In All Departments
**WATCHES, CLOCKS, JEWELRY
SILVERWARE, CHINA and
FANCY GOODS**

WATCHES
The Rudd & Neilson Watch seems to be the favorite. For quality and price it is difficult to replace.

CLOCKS
Mantel, Alarm, Gilt and Office Clocks from the standard makers.

JEWELRY
Brooches, Bracelets, Charms and Lockets from the most reliable manufacturers.

SILVERWARE
Variety of articles, suitable for the selection of a nice wedding gift.

CHINA & FANCY GOODS
Both of these departments are full of the latest importations.
Watch and clock repairing a specialty.

RUDD & NEILSON JEWELERS and OPTICIANS, PERTH

FOR Thanksgiving

We have Oranges, Apples, Bacon, Lemons, Nuts, Raisins, Apples, Olives, French Mustard, Pickles, Worcester Sauce, Salmon, Kipperd HERRINGS, Jams, Marmalades, Canned Raspberries, Blueberries, Pineapples and Peaches

Also
Long Grain Bacon, Pure Cold Cream Powders and Icing Powders, Choice Confectionery Etc. at lowest prices

W. K. McRae's
Phone 13. East Ward
The Neatly Dressed Man



F. & F. HENDERSON
PHONE 72.
MEN'S OUTFITTERS
AGENTS FOR SCRIM'S FLOWERS,
HICKS' BLOCK
Opposite - Revere - House

EDMUND B. CODE WINS ROGERS & NICOLL'S RACE

Eight Miles in 52:43 2-5—
McLaren and McLean Finish Close to Him

BIG CROWD WATCH IT

The much-talked-about road race on the morning of Thanksgiving Day, under the auspices of Messrs. Rogers & Nicoll local hardware merchants, was certainly a great success in every respect, and caused intense interest in town and also through the country to Manion. The race was only announced during the previous week but in the meantime many young men trained hard for the big event.

The honor of winning the first prize, the beautiful silver cup, fell to Mr. Edmund B. Code, who finished the eight miles in the remarkably good time of 52 minutes, 43 2-5 seconds. Mr. Code is a son of County Treasurer John Code, and a student of the Perth Collegiate Institute, and is well known as an all-round athlete. His win was a popular one and he received loud and long applause from the hundreds of people who watched the finish.

The second to finish was Mr. Mervyn McLaren, son of Mr. W. A. McLaren, and his time for the eight miles was 53 minutes. Mervyn ran a strong, steady race from start to finish and won many admirers. The second prize was a splendid carving set.

Our new merchant, Mr. Albert McLean, captured third prize, a safety razor, and finished in 53 minutes and 15 seconds. This runner was the surprise of the day. He entered the race dressed in his ordinary, every-day, heavy clothing and in long trousers and white starched shirt, and many who watched the starting of the race were of the opinion he would figure among the "also rans." However he stuck to the bunch and finished strong and as fresh as a daisy in third position.

Others who competed were Messrs. C. C. Scott, J. P. Clark, J. T. Cameron, J. H. McLennan, R. Allan, Paul Griffin, C. H. Biscoe, J. Marr, F. Hartney, Geo. Moodie and Thos. Hogan. The race was commenced sharp at ten o'clock and the runners traversed Gore to Foster to Wilson to 3rd line of Bathurst and out to Manion and return.

Mr. C. J. Foy, who, by the way, was one of Canada's fastest runners some years ago, acted as starter, and in afterwards announcing the winners to the large crowd, said the race was a most creditable one and the time was marvellous. Dr. Oliver N. Leslie acted as timekeeper.

It was Perth's first Marathon. The winner received the glad congratulations from many.

The race will be an annual event and next year the course will be ten miles around the Glen Tay block.

It is hoped that next year's entries will be made from Almonte, Carleton Place, Smith's Falls, Lanark and other parts of the county.

One of the contestants said he thought he would have won if the buggy in which he was riding on the return had not broken down.

Albert McLean passed a number of medals, employed at the Calabona Foundry in Ottawa, fled at the hospital as a result of injuries received through being caught in a revolving shaft at the foundry. Before the machinery could be stopped and McLean released he was whirled many times around the swiftly revolving shaft.

James Moffat of Ramoth, died suddenly on Thanksgiving morning. He was born on the farm on which he died February 17th, 1842, and of the late Robert Moffat, one of the pioneer settlers. He was twice married, first in 1866 to Christina Leckie, and again in 1877 to Elizabeth McGroarty. He was a man of fine character.

That the butter which was left after the milk had been used for the making of cheese, a Woodstock man who was in Tillsonburg the other day, says that in two days fifty six pounds of butter were made at the cheese factory between Tillsonburg and Courtland. He further stated that the butter was of good quality, and equal to that made under ordinary circumstances. "It has long been known," the gentleman said, "that in the making of cheese all the butter fat is not extracted from the milk. To test it at this factory, they put the whey through the cream separator for two days, and churned what they got out, with the result that fifty-six pounds of butter were obtained." These experiments have been carried on for some time at Balderson with encouraging success, and at Drummond Centre also.

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BRIGHT YOUNG LIFE ENDED IN VANCOUVER

Miss Lizzie Ferrier, Formerly
of Perth, Run Over by a
Street Car

WILL BE BURIED HERE

The news of the shocking and sudden death of Miss Lizzie Ferrier in Vancouver on Friday night last reached Perth on Saturday and caused sorrow and suffering in many homes. Particulars of her death are not at hand, save that she was run over by a street car as she was returning from business.

Miss Ferrier who is a daughter of Mr. John Ferrier, town, went out to Vancouver in September last; hitherto, except for a year's residence in Ottawa, she had lived in Perth, where she was greatly admired. Miss Ferrier was an unassuming young lady, but withal attractive and winsome.

Mr. and Mrs. Ferrier have the kindly sympathy of the community in their deep sorrow, which is the greater on account of the serious illness of their daughter Laura, and on Friday last a touching letter was received from the deceased in Vancouver in which mention was made of the illness of her sister.

The body is being brought to Perth for interment and is expected home about Saturday.

DEATHS OF A WEEK.

Prominent Men Called Suddenly—Some in Prime of Life.

Ronfrew was shocked by the very sudden death of the wife of Mayor Mackay on Sunday afternoon.

D. H. Davis, a prominent business man in Almonte, was found dead in camp while with a hunting party near North Bay.

Mrs. Robert Tennant, daughter of the late John Moorehouse, died at Lombardy, on Thursday last; she was 37 years old.

Edward Martin, a life-long resident of Westport, died at St. Vincent de Paul hospital, Brockville. He had been ill for several weeks with heart trouble.

Mrs. James W. Crato, of Smith's Falls, died on Tuesday, at the age of 78 years. She was a native of Waterford, Ireland. Six sons and three daughters survive.

William Callantine, of Smith's Falls, died after a year's illness with pernicious anaemia. He was born in Montreal and was employed for years with Frost & Wood.

Joseph McFadden, of Ashton, died on Thanksgiving Day at the age of 88 years. He was a son of a British soldier who came out from Ireland during the war of 1812.

A. A. Davis, a noted cheese buyer of Brockville, died suddenly on Monday morning. He was 55 years old, a native of Elizabethtown, and for a quarter of a century was one of the largest cheese buyers in Eastern Ontario.

George Dixon at one time a well known resident of Elizabethtown, died on Tuesday of last week in New York, at the home of his daughter Mrs. How and McGrath with whom he had resided for the past year. The deceased was 75 years old.

John A. McCallum, a miller by profession, employed at the Calabona Foundry in Ottawa, fled at the hospital as a result of injuries received through being caught in a revolving shaft at the foundry. Before the machinery could be stopped and McCallum released he was whirled many times around the swiftly revolving shaft.

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MUSIC HAS ITS PLACE AS WELL AS ITS POWER

Assists in Development and
Blends With Five Subjects
In Primary Curriculum

BY A. C. BLACK

The third address to the Perth Model school class of 1907 was given on Wednesday October 30, when Mr. Black the music teacher of the Perth Model school, spoke to the class on the subject of music. As a preliminary remark, Mr. Black said that music was a large subject to be treated in a limited space and time, nevertheless, he intended to touch on the main points. People nowadays sought teachers who had a knowledge of music and those teachers who were able to teach elementary music could command a better salary.

Music has its place and power in the school. Twenty five years ago the city of Hamilton, being the first, added the study of music to the primary school curriculum. Music is an art divine. It has an ennobling influence, and should come within the reach of the poorest boys of our land. Children possess an inborn love of music; they sing before they talk. Some think the art of no practical importance, and say it has no educational value in developing the mental faculties. Music is not a pastime nor an amusement; the fact that one is able to sing a song, or write it on paper, gives proof of mental power and command of the will, of no mean order. There is no end to the multiplying of subjects on the school curriculum, but time and effort are necessary to benefit the school as a whole.

Vocal music, when systematized, assists in development, and blends with five subjects on the primary school curriculum. These are reading, writing, drawing, arithmetic and geography. Reading has first place because music and reading require the same mental process. A few successive notes mean nothing but when pitch, relation and time are considered, then expressed by the voice of man, the change is wonderful. Both music and reading aid pronunciation, in the practice and control of the vocal organs. Music makes the voice pleasant and aids one in expressing thought. In drawing, the child requires diagrams of real notes and characters; then, when he comes to transposition, accuracy, neatness and order, three essentials in character building, are developed. Arithmetic is an essential subject of the primary school course of study. This is a cold and abstract subject, while music is all that is opposite. How, then, do they blend? The blending is more real than apparent. Arithmetic requires the study of fractions in the form of number work, in the mind; music is associated with sound, and the sense of hearing. Both processes are mental, both assist the mind and will to deal with things unseen, which requires the strictest application. Geography is not directly bound cities, to locate towns, but to picture in the imagination places not seen. Children are more interested in singing the songs of other lands than in mere facts about mountains, cities, exports, imports, and for this reason music claims a place on the primary school curriculum.

Music makes life brighter, and happier. It is a delight in solitude. Ability to sing is one of the passports to society. National songs, foster a spirit of patriotism, our children become acquainted with those of other times, while those coming to our land cannot help but be inspired by such songs as "The Maple Leaf" and "The Union Jack". The life of our nation does not depend so much upon the laws as upon the songs. Music is necessarily outside of the school to every day success, it is the life of our nation. What can excite devotion more than a glorious anthem? Music goes hand in hand with religion and oratory. It is an elevating and delightful study, and makes a thing of beauty a joy forever.

The soldier sings a song before death when entering into a terrible battle, the sailor sings "All's well," while the day tempest roars, the husbandman, the day laborer, all sing, and pay homage to their Creator. Music has its effect on the Sunday school. All join in the service of song and lift the soul to God. Gently, we become less earthly and nearer to heaven. Music is a nature becomes harmonious. Music is a voice of nature, an invisible voice of the unknown world. No time spent in the study of music is lost. Music is a fair and glorious gift of God and we would not for the world forego his or her share in it.

After the address Mr. Forde moved a vote of thanks to the speaker for his kind and instructive address. Miss Malloy seconded the motion. Mr. MacIntosh having said that Fletcher, a Scotch orator, wrote "I care not who makes the laws, but I do seriously care who writes the songs of a nation" afterwards presented the vote of thanks.

NORMAN MILLER

Grocer and Crockery Merchant
Brown Bread Flour
We have just opened up some of MacIntosh's Brown Bread Flour in 25c cotton bags. Try a bag—you'll like it.

Salt Salt
A large shipment of Windsor Dairy Salt just to hand in bags to retail at 5c, 10c, 25c and 50c. Windsor Salt for dairy purposes is without a peer.

Beans
Our winter stock of white hand picked Beans has just arrived. Being small and of uniform size they cook easily and evenly and hence are most satisfactory.

Ham and Bacon
Mathew's Cooked Ham and Breakfast Bacon you know all about. We shall continue to handle it during the winter.

China Dept.
Our China Dept. continues to interest all. This week we expect to open up China Table Sets—such as we showed you some time ago; also China Creams and Sugars. Another case of those Nugget Table Sets just opened up and the price is only 25c. Visit our China Dept. and see our values.

Norman Miller
Phone 89. Prompt Delivery

Melagama
Tea
You have heard of Melagama Tea; you probably have used it. We have a small stock for sale. And it must go. Our prices on this tea will insure quick sales. Just think—

Reg. 40c Black for 30c.
" 25c " " 20c.
" 50c " " 35c.

Kindly note these prices and secure some of these Teas.

N. E. DODDS

Phone 123.
Groceries, Confectionery & Fruit.
SOMETHING DOWN IN PRICE
We have new Valencia Raisins at 10c a lb, 3 lb for 25c. Last year's price was 2 for 25c.
NEW BISCUITS
A fresh supply of Christie's Biscuits is just in. We handle a large variety including Macarons and Water Ice Wafers also Huntley & Palmers' Breakfast Biscuits.
FRESH GROCERIES
Our latest shipment includes Country's Prepared Mustard, Gouda's Swiss Preserves, McLellan's Cheese, Pure Gold Baking Powder, Essence of Anchovies, &c.
CONCORD GRAPES
We still have a few baskets of Concord grapes at 20c.

C. A. FARMER
Groceries, Confectionery, Fruit.
Phone 147

Stationery

of
quality

as it comes to High
very particular
says only to our stationery
Envelopes of fashionable
shape, paper of paper texture
and tint and prices right.

These are some of the in-
struments to buy here. A fine
line of best stationery at 25c.
A good range of writing pads,
10c to 25c at

DADAMS
News in Brief.

The Provincial Government will consider the appointment of a general for Ontario in England.
Dr. B. W. Melvin, Provincial Secretary and Minister of Education in the Manitoba Government, is dead.

That a boy came up for dessert at dinner almost as eagerly as a girl saves up for the proposal in a love story.

SATURDAY NOVEMBER 2

Bargain Prices

IN

Ladies' Jackets and Dress Goods

See our stock and get our prices on these lines.

G. E. Armstrong

A Fine Assortment of—

Jewelry, Wedding Presents of all kinds just arrived for November Trade at

J. A. GRAHAM'S JEWELRY STORE

Wings, Tie Pins, Cuff Links, Fobs, Ladies' Chains, Lockets, &c.

For Watch, Clock and Jewelry Repairing we give best of satisfaction. Call and see our new stock. We make a specialty of testing the eyesight and fitting glasses right.

J. A. Graham's

Jewelry Store. Foster St.
Opposite Bank of Ottawa.
All kinds of engraving done on shortest notice.