### Commercial Men Take Charge

hey Own the Town for a Day and "Make Good"

alf a Thousand of Them Enjoy Sail on River, See Baseball Game, a Fat Man's Race, and Visit Exhibition -A Fine Programme in the Evening — Can Have Town Again if They Want It.

argin of owning the town yesterday and dging from their performances they ouldn't make bad owners. They went about town with free lance

umps," for the decisions about that time rent the atmosphere." It was officially eclared that "Ump" Walsh should be tobbed and this was done—almost. Police geant Ross, who was present stepped to the ring and put the kibosh on the feature. Walsh was roughly handled ugh, and but for his pugilistic ability k Power might have suffered a similfate. But, coming back to the baseball of of it again, the game went on, and on, and on, and the St. John boys won, 4 to Joking aside, it was good ball.

Wonderful Race.

ere worse than scratched. The pistol ent off, and A. S. deforest, who had a odds in his favor, darted off slightly the lead of the others. He was the only the lead of the others. He was the only roperly hobbled runner and wore the relation clothing. He was decorated with immings of nineteen varieties and cared two cow bells. About twenty feet om the tape line down he went, taking Ty Cobb slide, but not long enough to ach the goal. The others whirled by at the judges didn't care. With marvels, nerve they acknowled the nineteen to ass ash tray, was then presente nid the plaudits of the "boys." e Clam Bake.

Then the clam bake came. It was not be least enjoyable feature. The crowded thered round the fire, sang merry songs, need in Indian fashion, and did numeris other things. His worshop gave an idress, and Jack Power and Ned Cairns area, the gathering with recitations. ored the gathering with recitations.
un" Beckwith told a bunch of funny
ries, parlor jokes, and "Brigham"
ung rounded out the programme.
All too soon it was time to return to

nights marched to the landing.
On the way down river the crowd made erry, and another concert was given by a band. Arriving at Indiantown at 7.30 clock, the travelers boarded cars for the hibition grounds. They formed in line ain at the entrance and proceeded to a main hall. They disbanded for a hile and later reassembled and through ile, and later reassembled, and through kindness of the management they were mitted to march in front of the grand nd, where each procured a paper plume personal decoration. They remained the green and watched the fire works the green and watched the fire works.

They then left the grounds and pro-eded to Keith's Theatre, the band play-g continuously, by way of Sydney, St. mes, Germain streets, and Wellington w. They arrived at the theatre, which do been placed at their disposal by the anagement, soon after 10 o'clock. Popu-r airs were played outside, and choruses ere shouted in great style. Later they punded into the spacious auditorium to Continued on page 5, second column.)

## INTERESTING AGRICULTURAL FEATURES FOR OUR COUNTRY READERS

GENERAL

DET ABUSE

OF ABU

# THE CANNING OF FRUITS:

Many Fruits Retain Their Flavor When Canned Better Than Those Who Were Here, When Preserved, and Process is Cheaper and Can Be sembly rooms was in charge of Wm. J. Wetmore, Joseph Prichard and John

Carried Out in Any Farm Kitchen.

Apples.

Acid apples are best for canning. Select firm, well-ripened fruit. Peel and quarter, being careful to cut out all the core and all bruised or decayed specks. Pack firmly in jars and fill entirely full with Itesh water. Use new rubbers, put tops on and place jars in the cooking vessel. Fill vessel with cold water to a depth that will bring water up about an inch or two on the outside of the jars. Put on stove and bring to boiling point. Boil ten mintes, seal tightly and continue boiling fifteen minutes. At the end of this time remove jars and let stand twenty-four hours. On the second day place in vessel as on first day and boil twenty-five minutes. Remove, let stand twenty-four hours and cook on third day as directed for second day.

Peaches.

Use firm, solid fruit, not too ripe. Peel, cut in halves and remove pits, unless fruit is to be canned whole. Pack firmly as soon as possible. Fill jars almost full and add eight level tablespoons of granulated sugar, for a heavy syrup, and fill entirely full with cold water. Put new rubbers in cooking vessel. Fill vessel with cold water to a depth that will bring water up two or three inches on the outside of the jars, cover, put on stove and heat to boiling point. Boil ten minutes, seal tightly and continue boiling ten minutes. Remove, let stand twenty-four hours. On the second day, place jars in vessel as on the first day, and boil twenty minutes. Remove, let stand twenty-four hours. On the second day, place jars in vessel as on the first day, and boil twenty minutes. Remove, let stand twenty-four hours and on the third day cook as directed for the second day. If medium syrup be preferred, use six level tablespoons of granulated sugar, then fill jars almost full and add four level lablespoons of granulated sugar, then fill jars entirely full with fresh water. Use

GIVE MAYOR A RIDE

IN A WHEELBARROW

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IN A WHEELBARROW

(Continued from page 4.)

With views of the city and the proposed improvements. Vocal solos were rendered by Miss Gertrude Le Roy, Tom Waterall, D. B. Pidgeon and others, and Scotch songs by Fred C. Macneill. Two three-round exhibitions of boxing were given, the first between Ramsay and Banks. and the second day.

Grapes.

Use firm, ripe fruit. Pick from stem, remove all trash, imperfect and soft fruit and pack firmly. Fill jars full of fruit and made the affair. a howling success. His

Many fruits retain their flavor when reamed better than when preserved; the process is cheaper and may be satisfactorily performed in any farm kitchen. A range and some vessel in which to boil the jars is all that is necessary. If the jars are placed directly on the bottom of such vessel there is danger of breaking. A false bottom of satted wood is first placed in the boiler and the jars rest on this. It is impossible to heat any substance in an open boiler higher than the boiling temperature. This temperature is quite sufficient to kill all bacteria present but is not sufficient to kill all bacteria present but is not sufficient to kill their spores. For this reason a second and perhaps a third boiling is necessary. In the meantime the spores have time to produce further spores. The whole process of canning resis on the principle that bacteria and their spores may be killed by heat, and that the vessel may be so closed that further organisms may not enter.

In commercial work temperatures higher than boiling are secured by means of steam and er pressure, and the sterilization of the furtit is secured at the one operation. Such contrivances are seldom found on the farm; but the same result is obtained by the fractional system, viz., boiling on two or three consecutive days.

Acid apples are best for canning, Select from solid facility and continue boiling ten minutes. Remove, let stand twenty-four hours, and on third day cook as directed for second day.

Plums.

Select firm, ripe fruit. Wash in clean, cold water. Remove stems and trash. Pack firmly. Fill jars almost full and add four level tablespoons of granulated sugar, then fill entirely full with fresh, cold water. Use new rubbers, put tops in position and place jars in cooking vessel. Fill vessel with cold water to a depth that will bring the water up two or three inches on outside of jars, cover, set on stove and bring to boiling point. Boil ten minutes, seal tightly and continue boiling ten minutes. Remove, let stand twenty-four hours, and on third day c

A SIMPLE PERFORMANCE

The arrangements for the day's enjoyment were carried out to perfection and the visitors and local travelers all said they had the time of their lives.

The Telegraph is safe in saying that if ever the travelers want the town again

Among those who registered were:— W. C. Purvis, St. Stephen. J. C. Whitehead, Woodstock. A. Huestis, Charlottetown Geo. H. Turtin, Montreal.
W. A. Robertson, Bathurst.
Bryon Brewer, Fredericton.
S. H. Hagerman, Truro.
F. W. McCully, Hawkesbury. A. M. Elliot, Toronto.
R. Eastwood, New Glasgow. F. W. Laskey, Montreal. Chas. Rent, Toronto. Chas. Rent, Toronto.
J. F. Soucie, St. Leonards.
W. A. Henny, Bridgetown.
A. W. Banks, Annapolis.
A. McCausland, Brantford, Ont.
C. H. Dunbar, Hantsport.
E. H. Ollis, Boston, Mass.
W. S. Tompkins, Fredericton.
J. B. Anderson, St. Stephen.
J. K. Stone, Montreal.
B. D. McDougale, Truro.
J. C. Watson, Truro.
A. W. Clogy, Montreal.
F. T. Busby, Halifax.
O. P. Wilton, Sussex.
G. Nichols, Bridgetown.
O. C. Bissell, Montreal.
J. W. Ellsworth, Woodstock.
L. C. Haley, Windsor, N. S. Haley, Windsor, N. S. G. Murphy, Fraserville. D. Buck, Dorchester. H. Levis, Montreal. W. Hanergan, Yarmouth, L. Fraser, Bedford, Holman, Moneton.

E. Dakin, Digby.
L. Phillips, Fredericton.
K. Gaudet, Weymouth.
C. Sollows, Tiverton. M. Stewart, Charlottetown. Walter Shaw, Woodstock, A. F. Merkel, Halifax. H. N. Hill, Toronto. Chas Johnson, St. George
C. J. Flemming, Woodstock
F. O. Creighton, Woodstock
R. A. Knight, Moncton,
F. D. Snyder, Moncton
F. E. Lockhart, Montreal
W. M. Humphey, Moncton,
G. W. Carmenter, Springfull

E. W. Seeley, Moncton W. F. Hoar, Montreal, F. W. Arnold, Toronto. G. A. Bolis, Sussex.
J. A. Train, Montreal.
Lee Colwell, Carlisle.
W. A. Walker, Moncton

F. Lemont, Moncton, H. W. Redman, Teronto

A. Brooks, Chicago.
E. A. Hazen, Toronto.
Chas. H. Ross, Montreal.
Geo. D. Ross, Shediac.
N. W. Gladwin, Frederictor
F. E. Denison, Moncton.
W. L. Loren, Chekhan. N. W. Gladwin, Fredericton F. E. Denison, Moncton. W. L. Logan, Chatham John McLean, Fredericton. W. B. McLean, Boston. Roy Davis, Quebec. Jas. Burk, St. John. H. B. Schofield, St. John. F. A. Barry, Truro. W. A. Creelman, Truro. E. A. Nervin, Three Rivers E. A. Nervin, Three Rivers. M. Stein, Fredericton.
Jas. Pringle, Fredericton.
C. G. Gatcombe, Fredericton
H. R. Coleman, Fredericton H. R. Coleman, Fredericton.
W. H. Sharpe, Campbellton.
F. L. Magee, Moncton.
H. W. Quesne, Moncton.
W. E. Colpeck, Lynn.
Wm. McDonald, Hillsdale.
H. S. Burke, Montreal.
C. A. Gilmour, Boston.
W. Stevens, Truro.
J. T. Hollissey, I. C. R., Trura.
W. Turner, P. E. I.
J. Cochrail, Fredericton.
A. M. Hubbard, Shediac.
Jas. Harley, Toronto.

A. M. Hubbard, Shediac.
Jas. Harley, Toronto.
W. H. Spear, Moncton.
E. S. Townsend, Sussex.
W. A. McMartin, Vancouver.
E. F. Hubbard, Newcastle.
E. A. Mason, Montreal.
W. L. Gleeson, Boston.
G. D. Titus, Woodstock.
Robert Hirsch, Montreal.
Roy C. Frasser, Montreal. Roy C. Fraser, Montreal A. G. Watson, Halifax. B. B. McRae, Toronto. H. S. Hatfield, Fredericton H. S. Hatfield, Fredericton.
O. K. Patriquin, Norton.
W. B. Smith, Halifax.
F. P. Hunter, St. Stephen.
J. G. Argevine, Hampton.
W. C. Robins, Boston.
S. W. Seril, Halifax.
N. D. LeBlanc, Shediac.
W. H. S. Cox, Moncton.
A. B. Bray. Moncton. W. H. S. Cox, Moneton.
A. B. Bray, Moneton.
J. G. Thompson, Moneton.
E. G. Leamon, Moneton.
G. A. Trites, Salisbury.
A. G. Carleton, Sussex.
H. W. McDonald, Shediae.
E. M. Armitage, Sherbrooke, Qua.
D. P. De LaPanelle, Moneton.
W. L. Jones, St. John, N. B.
B. Murray, Montreal.
J. R. Polley, St. Stephen.
B. W. Kay, River Glade.
W. D. Robichaud, Buctouche.
John J. Fairburn, Montreal.
W. A. Comeau, Weymouth.
N. Hutchinson, Sussex.
H. C. Gillart, Charlottetown.
H. J. Myshrall, Fredericton.

Carpenter, Springhill, Mass O. Hartt, Toronto. H. C. Gillart, Charlottetown,
H. J. Myshrall, Fredericton.
J. E. Estabrooks, Grand Manan,
E. B. Gillespie, Truro.
A. L. O. Phillips, Toronto.
W. L. Crocker, Millerton.
B. L. Messenger, Bridgetown.
A. E. Cochrane, Moncton.
F. H. Duffield, Toronto.
A. S. Williams, London, Ont.
G. W. Lounsbury, Chatham.
R. W. Freeman, Amberst.
John Christie, Truro.
Thos. J. Mullen, Montreal.
W. T. Dean, Sydney.
A. C. Vanwart, Bedford. J. LeBlanc, Montreal. H. S. McQuarrie, Halifax. Sarles, Toronto.
P. Peters, Montreal.
R. Whitney, Montreal.
G. Stethouse, Moncton.
A. Gillis, Halifax. W. H. Wilbur, Toronto.
G. N. Hughes, Halifax.
P. O. Soulis, Halifax.
R. W. Beckwith, Halifax.
F. A. Young, Halifax.
F. S. Mackay, Truro.
P. Davidson, Toronto.

H. A. McArthur, Susser.

W. Cross, St. John.

W. Belmont, Moncton.

M. Murdoch, Montreal.

J. H. Huches, Montreal.

J. H. W. Belmont, Moncton.
M. Murdoch, Montreal.
J. H. Hughes, Montreal.
Alex. Brown, Missouri.
The city men who registered were:—
George D. Ellis, John Knight, A. B.
Burns, E. H. Cairns, Fred J. Kee, J. Pope
Barnes, C. Williams, C. E. Patterson, W.
G. McKensie, R. C. Kaye, W. H. Banks,
R. M. Robertson, G. C. Stanley, A. Henderson, M. H. Maemichael, W. J. Ryan, F.
H. Secord, T. E. Simpson, J. Lamoreaux,
F. C. Tius, Geo. C. Needham, M. H. Dunleson, F. B. Mullin, H. A. C. White, H. H.
Upham, John S. Eagles, W. P. Walsh,
Jas. W. Day, W. J. Wetmore, L. H. Cortright, H. H. Scovil, Geo. J. H. Gorden, H. H. Scovil, Geo. J. H. Grown, M. H. Scovil, Geo. J. H. Grown, M. H. B. Tippett, W. J.
W. Cole, H. C. Simmson, J. Lamoreaux,
F. C. Tius, Geo. C. Needham, M. H. Dunleston, F. B. Mullin, H. A. C. White, H. H.
Upham, John S. Eagles, W. P. Walsh,
Jas. W. Day, W. J. Wetmore, L. H. Cortright, Fred L. Bowman, L. C. Lawson,
H. H. Scovil, Geo. Jeffrey, E. W. Haney,
T. J. Gunn, W. Campbell, G. E. Ryder,
W. Crousse, F. R. Whipple, G. B. Rivers,
T. H. Estabrooks, W. A. Harrison, W. H.
Thompson, Geo. R. Crosby, F. Doody, D.
E. Vincent, J. M. Roche, T. W. Carter,
F. L. Hunter, E. W. Lockhart, John E.
Bornore, Cook, M. J. Mondrey, A. M. Phillips, H. C.
Smonos, R. R. Rankine, Jas.
D. J. Barrstine, J. A. J. McClare,
M. M. J. Smith, C. H. Ramsay, H.
Cookson, G. W. Smith, C. H. Ramsay, H.
S. Noble, T. A. Kirkpatrick, W. M.
Humphrey, P. Masters, G. G. Watters,
E. E. Wright, John E. Owens, F. L. Rud-Cookson, G. W. Smith, C. H. Ramsay, H.
E. E. Wright, John E. Owens, F. L. Rud-Cookson, G. W. Smith, C. H. Ramsay, H.
E. E. Wright, John E. Owens, F. L. Rud-Cookson, G. W. Smith, C. H. Ramsay, H.
E. E. Wright, John E. Owens, F. L. Rud-Cookson, G. W. Smith, C. H. Ramsay, H.
E. E. Wright, John E. Owens, F. L. Rud-Cookson, G. W. Smith, C. H.
Watter, Cookson, G. W. Smith, C. H. Ramsay, H.
W. A. McKinney

