

The Great Big Sale — OF — Men's High-Grade Boots — AT OUR — King Street Store

Thursday Morning, at 9 o'clock

TWO PRICES:
\$2.98 and \$3.48

The \$2.98 lot consists of Men's \$5.00 to \$6.00 boots in all leathers that were slightly damaged in going through the factory. In no case will the defect effect the wear or appearance of the shoe.

The \$3.48 lot consists of the finest goods made in Canada, in all leathers, shapes and styles. Not a pair sells regularly for less than \$5.00—many of them bring as high as \$6.50.

Come Early While the Picking is Good

King Street Store
**Waterbury & Rising
Limited**

Hints for the Cook

Breaded Turnips.
Pare fine white turnips, boil in salted water until tender, cut into slices one-third inch thick, dip in fine dry bread crumbs, then in beaten egg and again in crumbs, let stand one or more hours, fry in deep hot fat and drain thoroughly on brown paper before serving.

Rhode Island Chowder.
Cook 2 three-inch cubes of salt pork, cut in slices with 1 large onion sliced in 1-2 cup water. Parboil 4 cups of potatoes, cut in cubes, add the liquor from pork and

onions, the juice from 1 quart of clams, the hard part of the clams chopped fine and 2 cups of boiling water. When potatoes are nearly done add 1 cup of strained tomatoes and the soft part of the clams and 1-4 teaspoon of soda, add 1 cup each of scalded milk and cream, 2 tablespoons of butter and salt, pepper and softened crackers.

Pineapple and Coconut Desert.
Turn the contents of a can of pineapple chunks into the serving dish, cut the pieces much smaller and sprinkle over them 4 tablespoons of shredded coconut. Mix thoroughly adding about a tablespoon of sugar. Cover closely and let stand in a cool place till needed. Over night will improve the taste and soften the coconut.

Plums in Batter.
Make a batter with 2 beaten eggs, 3 tablespoons of flour, a little more than 1 pint of milk and a pinch of salt. Remove the stones from 1 quart of large ripe plums, crack them, put the kernels in side of the plums again, mix the fruit with 2 tablespoons of moist sugar and stir it lightly into the batter. Turn it in

to a buttered pudding dish and bake in a hot oven till done, about forty minutes. Sprinkle powdered sugar over the top and serve hot with half cup of butter, 1 cup of sugar and 1 well-beaten egg stirred to a cream and flavored.

Nut Pudding.
One cup each of molasses, chopped suet and milk, 2-3 cups of flour, 1 cup seeded raisins, 1 cup walnuts, 1-4 cup of figs chopped, 1 grated nutmeg and 1 teaspoon of soda. Mix and steam 2-3 hours. Serve with any sauce preferred.

Gold Cake.
One-third cup butter, 1 cup sugar, yolks of 4 eggs, pinch of salt, 2 cups flour, sifted with 5 teaspoons baking powder, 1-2 cup milk. Cream butter, add sugar gradually then add egg yolks well beaten. Add flour alternately with milk. Frost with chocolate frosting.

Cream Scones.
Sift together 2 cups of flour, 3-4 teaspoonfuls baking powder and 1-2 teaspoonfuls salt, rub in 4-5 tablespoonfuls of butter. Add 2 well beaten eggs and about 1-4 of a cup of cream. Roll 8-10 inch thick, prick, brush with white egg and sprinkle with sugar. Bake in a hot oven about 15 minutes.

Cold Slaw.
Cut a head of cabbage in small strips, soak in cold water to make it crisp, dry thoroughly and serve with a dressing made as follows: Mix one egg well beaten, 1 tablespoon of vinegar, 2 tablespoons of sour cream, butter the size of a walnut and 1/2 tablespoon of mustard, 1 tablespoonful of sugar and salt and pepper to taste. Stir thoroughly and pour over the cabbage, mixing it in well.

Maple Mousse.
Put in a saucepan 1 generous cup of maple syrup, stir into it the beat yolks of 4 eggs, place over the fire and stir until the mixture becomes hot. The eggs will thicken the syrup. Take from the fire at once and place in a pan of ice water. Beat with an egg beater until light and cold, then fold in 1 pint of cream which has been well whipped. Pour in a mold, pack in ice and salt, using more salt than for ice cream, and do not stir. Let stand four hours.

Pineapple, Radish and Tomato Salad.
Peel and shred a small ripe pineapple, sprinkle with 1 tablespoon of sugar and 1 teaspoon of lemon juice, add 5 slices of peeled and sliced radishes and moisten with mayonnaise or cooked dressing. Four boiling water cold water, remove the skins, cut a slice from the stem end of each and scoop out the pulp. Fill with the prepared mixture, chill on ice and serve in nests of lettuce leaves.

Exploits of Elaine.
The great motion picture serial "The Exploits of Elaine," which has proved so fascinating to the patrons of the Gem Theatre, is drawing to a close. The final chapter will be presented next week, entitled "The Reckoning." It was seen in the presentation of the second last episode "The Devil Worshippers" yesterday that the conclusion was approaching, but many ask the question, "What becomes of The Clutching Hand?" The answer is contained in the final episode. The serial has been one of the most exciting and interesting which the Gem has shown, and the concluding chapters are being followed with particular interest.

The war pictures shown yesterday, presenting scenes of interest from the other side of the Atlantic, scenes showing the celebration of the first anniversary of war in England, the Essex regiment at Drill, Japanese sailors in English hospitals, Japanese nurses in Scotland, and other views, proved instructive and interesting. The Gem orchestra played an excellent programme, while an abundance of music prevailed during the showing of "White Wolf." Another great hit, "The Devil Worshippers," another great hit, made many laughs.

BARON READING'S NOTABLE CAREER

First Jew To Be Lord Chief Justice

PROGRESS HAS BEEN RAPID

Left School to Run Away to Sea
— Studied Law After Failing as
Broker — Heads Anglo-French
Commission

Baron Reading, Lord Chief Justice of England, who is the head of the Anglo-French Commission now in New York for the purpose of adjusting the exchange situation, is still a comparatively young man. He has had a most remarkable career, which might be accurately described by the much misused word brilliant. Rufus Isaacs was born in London in 1860, but tiring of commonplace life he ran away to be a sailor, and shipped for Rio Janeiro. He sickened of this life, however, and returned home, where his parents were both able and anxious to give him a university education, which had been interrupted by his sailing escapade. The young man declined, and set up in business as a broker. This adventure was not much happier than his sailing exploit, and at the age of twenty-six he found himself thoroughly bankrupt, and with considerable liabilities which he had no means of meeting.

Nemesis of Whittaker Wright.

About this time he had the great good fortune to meet Miss Alice Edith Cohen, the daughter of an American merchant, and he fell in love with her. On her persuasion he concluded that he would study law, though he felt at the time that he was too old to begin. However, he made a start, and it is said that the pair used to spend the time usually given to courtship, in the study of law books. Such a good student was young Isaacs that after a year's reading he was able to pass his law examination. He then married Miss Cohen and began to practice. His anxiety was not long deferred, and in a very short time he came to be known as a master of the law concerning bankruptcy and as the possessor of a remarkable memory. He showed his high ability in taking in an untangling knots formed by dishonest or unfortunate business men. His most conspicuous success, however, was his prosecution of Whittaker Wright, the notorious English exponent of "financial finance." Wright had involved with him so many persons belonging to influential and highly placed families that there was a general belief at the beginning of the trial that his mission would never be executed. However, to searching and persistent was his examination by Isaacs that Wright broke down, confessed, and most dramatically ended his life in the court room.

Defended Bob Siewer.

Another cause celebre, which showed that Isaacs was as brilliant in defence as in attack, was in the action brought by J. B. Joel, a South African millionaire, and a prominent racing man, against "Bob" Siewer, the editor of a scurrilous racing sheet known as the "Winning Post." Joel accused Siewer of blackmail, and in the course of the trial most unsavoury details were brought out by both sides. However, Siewer was acquitted, thanks chiefly to his lawyer's skill. In 1904 Isaacs entered parliament as the Liberal member for Reading. About the same time he became acquainted with King Edward, with whom he used to play whist. The King, who was no great player, said to have enjoyed Isaacs' participation in a game because of his equal mediocrity.

Swift: Rise in Politics.

In 1909 Isaacs became solicitor general, and the following year was knighted and appointed attorney general. Subsequently he became a privy councillor, a Knight Commander of the Victorian Order, and was admitted to the cabinet. He was the first attorney-general who ever received this distinction. But a greater still was awaiting him, and that was his elevation in 1913 to become Lord Chief Justice of England. He is the first Jew to hold that position. The appointment is a great honor, and since its followed closely an official investigation of which Sir Rufus was the youngest in connection with his speculation in Marconi shares. In some quarters it was held that his actions were indiscreet, and that the high position which cabinet ministers are expected to live up to, but he was exonerated.

A Fine Personality.

Baron Reading is a financial as well as a legal authority, and since the outbreak of the war he has been working in the British Treasury in co-operation with Lloyd George and Reginald McKenna. Personally, the Lord Chief Justice is a man of striking appearance, tall, slim, graceful and extremely youthful looking. He is fastidious in his dress, and suave and eloquent in conversation. He probably represents the legal and political side of the commission, for with two such English colleagues as Sir Edward Hopkins Holden, Bank, and Sir Henry Robinson Smith, president of the Bank of Turkey, to say nothing of Basil P. Blackett, the secretary of the commission, and Messrs. Mallet and Homberg, the French representatives, even Lord Reading could hardly add anything to the financial knowledge and banking lore of the party.

ETHER FREEZING HAS
MADE HER SKIN WHITE

Chicago, Sept. 15.—Dr. J. W. King of Bradford, Pa., told colleagues at a meeting how he turned a negro's skin white as the result of an accident. He treated a colored woman for lumbago by freezing the leg from the hip down to the ankle with ether.

"After a week or so," said Dr. King, she returned to my office and said, "Doctor, the lumbago is gone, but I think I shall have to prosecute you for mistreatment. You've done more than freeze my leg, you've made my skin white." "The leg I had treated was perfectly white and is so to this day."

Some of the doctors present agreed that ether freezing had been known to remove the pigments in the skin, but said that Dr. King's case is unusual.

\$50,000 in a week—how to do it. See page 19

Stores Open 8.30, Close 6 O'clock; Saturday 10 p. m.

Here Are Some of the LATEST ARRIVALS In Our House Furnishing Dept.

And now is the time to see what is needed in these comfortable household essentials. A large assortment of Wool Blankets in some entirely new makes. Good quality, beautifully finished.

WHITE WOOL BLANKETS—Pink or Blue borders \$3.75, \$3.90, \$4.65, \$5.40, \$6.90, \$7.75 a pair

Our Extra Grade Purest Wool \$9.20 to \$10.50 a pair

The hunting season is now here and an inspection of our camp blankets by any sportsman will prove that we have the very best and largest variety to be procured for that purpose.

HUDSON BAY BLANKETS—Extra warm, large sizes. Will withstand the rain. In Red, Blue, and Brown with black borders and trademark worked on edges.

..... \$7.25, \$7.75, \$9.95 and \$11.50 a pair

CAMP BLANKETS—The celebrated Cortez make, thick, warm, beautifully finished. A very desirable blanket in every way. In Grey, Khaki and Fawn \$2.25 and \$3.00 each

OTHER CAMP BLANKETS—Grey only. All sizes \$1.75, \$2.00, \$2.90 and \$3.25 a pair

COTTON BLANKETS—In White and Grey. Various sizes. Pink or Blue borders, \$1.25, \$1.50, \$1.70, and \$1.75 a pair

CRIB BLANKETS—Nap finished, scalloped edges, pretty nursery designs. 36x50 in. 85c. each

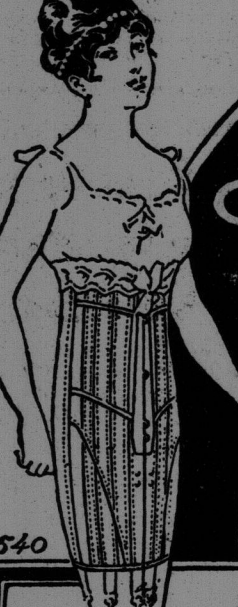
Something New In Hand Bags

Each season fashion demands, and the designer produces, some striking novelty in this important toilette accessory of the smartly gowned woman—At present the pretty silk pouch bag shirred on a wide imitation tortoise shell frame, with bracelet to slip on the wrist is most in demand. We have them in various styles..... \$3.00 to \$8.00

Genuine Pin Seal, Seal and Morocco, Silk, Satin, Suede and Leather Bags, Purses, Card Cases, etc.

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We have found in Canada hundreds of thousands of shrewd women who forgetting prejudice against "Home-Made" are constant purchasers of the "D & A" or the "La Diva" Corsets which they find economical, stylish, comfortable.

Their patronage has built up the factory of the Dominion Corset Company, an industry employing about 1200 hands under ideal conditions of comfort and manufacturing efficiency.

BUY THESE "MADE-IN-CANADA" CORSETS.

THE DEMON COMES BACK

(New York Times.)

What history will describe as the Grape Juice Hiatus has come to an end. For 124 years the state department never once went on the water wagon, but in 1913 prohibition was introduced in its midst, and for two years diplomats invited to dinners given by its head were obliged to bring their beverages to the dinner table internally. This era came officially to an end on Monday night, when the secretary of state entertained in honor of Senhor Cardoso, the Brazilian minister to Mexico. It was not a denatured dinner. "Wine," announced Mrs. Lansing, "will be served at all diplomatic dinners where the secretary of state is host." The shade of Thomas Jefferson, the first secretary of state, who instituted the diplomatic dinner in this country and barred grape juice from the menu, lost the troubled look it had worn for two years and bore the glad news to the waiting congregation on the Stys. "This is the last of grape juice; I am content," said the shade of John Quincy Adams; and the shade of Webster murmured, "Sauterne and champagne, now and forever, one and inseparable."

It has been a question, ever since the state department went dry, why grape juice should have been selected as the substitute for what our prohibition friends described generally as "rum." It is not exhilarating and it seldom induces conviviality. Nobody, after an evening spent with a flask of grape juice, feels disposed to join hands with the other diners and sing "For He's a Jolly Good Fellow." If what was desired was something that looked like liquor, ginger ale would make a much better substitute. In circles where invitations to the proprietor are too frequent to make acceptance safe and where declination is regarded with a hostile eye, he has been reputed to evade the dilemma by pouring himself out of courses of ginger ale—charging the customer the regular price for whisky, of course—and no one has ever known the difference. The resemblance of cider to applejack, too, is striking, except in the subsequent no-

ceedings of the investor. In Nebraska and some other states the stomach is deceived by a compound known as "near-beer," containing hardly more alcohol than grape juice; and no trained stomach could be deceived for the moment by the latter, least of all a diplomatic stomach.

However, these speculations are of interest only to the historical student in the future. The great fact of the present is that the drink that made Chautauqua famous is gone, that the grape juice interregnum is past, and that the sun is over the yard-arm.

See page 10 to learn how to make \$50,000 in a week.

PRES. SHAUGHNESSY'S TRIBUTE TO SIR WILLIAM VAN HORNE

In an appreciation of the late Sir William Van Horne, Sir Thomas Shaughnessy, president of the Canadian Pacific Railway, says: "I first met him in 1880, when he became general superintendent of the Chicago, Milwaukee & St. Paul Railway. At that time I was connected with the purchasing department of that railroad. At the end of 1881 he accepted the appointment of general manager of the C. P. R. and came to Canada. A fortnight after coming here he asked me to accept the position of general purchasing agent of the Canadian Pacific Company, but there were reasons why I could not accept the position at that time."

"A few months later, when he urgently repeated the invitation, I decided to come and take up the post of general purchasing agent of the company. From that time till the day of his death Sir William and I have been intimate business and personal associates, and although in recent years his interests have been in one direction and mine in another, there is, I feel sure, no person apart from the members of his own immediate family who is more grieved by his death than I am."

"Probably I knew him more intimately than anyone else. His was a great mind, a great heart, and a lofty soul. He had

so many attributes that in talking with him I called fads. He possessed the splendid simplicity of grown-up boyhood to the end. Canada owed him a great deal, and those of us who knew him best loved him best."

MORNING NEWS OVER THE WIRES

In Fredericton yesterday before the appeal division of the Supreme Court argument was completed in the matter of the City of St. John Railway Company vs. the City of St. John, an appeal from the granting of a mandatory injunction. The court considers.

Newcastle, N. B., is making elaborate plans for a patriotic auction for October 18. An I. C. R. brakeman, named Mitten, was injured, perhaps fatally, last night near Seckville by being crushed between two cars. He is now in Moncton hospital.

Edward Parlee, of Apohaqui, N. B., was brought to the general public hospital last night with a mangled hand, the result of being caught in part of the machinery in Chapman's mill yesterday, at that place.

The Allan liner Pretorian and the steamer Kansas collided in the St. Lawrence river yesterday in a dense fog; the former was slightly damaged.

To Quickly Remove Ugly Hairs From Face

(Beauty Notes).

Beauty-destroying hairs are soon banished from the skin with the aid of a delicate paste, made by mixing some water with a little plain powdered delatone. This is spread upon the hairy surface for 2 or 3 minutes, then rubbed off and the skin washed to remove the remaining delatone. This simple treatment banishes every trace of hair and leaves the skin without a blemish. Caution should be used to be certain that it is delatone you buy.

"DRITE"



Makes Your Hair
Fluffy and Pretty
"DRITE" is a Dry Shampoo Powder—Once Used it Will be Found Indispensable for Quickly Cleaning the Hair.

25 Cts. Box
Your Druggist Sells it, or You Can Procure it from the Canadian Drug Co., Ltd., City.

School Children Suffer From Imperfect Vision

and are called dull in studies. We give careful attention to the fitting of children's study glasses, assuring good results in all cases.

S. GOLDFEATHER
Graduate Optician
625 MAIN STREET.

SPECIAL TEN DAY OFFER:
Regular \$5 for \$3. All other qualities at proportionately low prices until 21st of this month. Satisfaction guaranteed.

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LASTING DELICIOUS SATISFACTORY
Take a Box Along on Your Way Home and Receive a Double Welcome

Protect Your Home Treasures

In your home, as in most others, are valuables of some sort—jewels, silver, heirlooms, deeds and other such things requiring careful protection.

MEILINK SAFES have many times their cost in event of fire or robbery, and nothing need go unprotected when you have one in your home.

THE MEILINK is light, small and can be placed anywhere, taking little floor space. It is guaranteed to have moisture-proof interior and will not depreciate with age. All cabinet fittings are of steel, and the finish of black enamel with gold trimming.

— PRICES —
\$19.35, \$22.50, \$26.25
\$32.50, \$48.75
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