

Dr. Williams' Pink Pills Line of Defence

...one has the body's first line of defense against disease. Strong, healthy blood neutralizes the poisons of invading germs, or destroys the germs themselves. That is why many people exposed to disease do not contract it. Those whose blood is weak and watery and therefore lacking in defensive power are most liable to infection. Every body may observe that healthy, red-blooded people are less liable to colds and the grippe, than pale, bloodless people. It is the bloodless people who tire easily, who are short of breath at slight exertion, who have poor appetites, and who wake up in the morning as tired as when they went to bed. While women and girls chiefly suffer from bloodlessness, the trouble also affects both boys and men. It simply affects bloodless people to a greater extent because there is a greater demand upon their blood supply.

To remedy and build up the blood there is no remedy can equal Dr. Williams' Pink Pills. They tone up the entire system, make the blood rich and red, feed and strengthen starving nerves, increase the appetite, put color in the cheeks, give refreshing sleep and drive away that unnatural tired feeling. Plenty of sunlight and wholesome food will do the rest.

You can get Dr. Williams' Pink Pills through any dealer in medicine or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

\$5,000 Reward has been offered for arrest of persons who dynamited Lord Athelstan's house last week.

Every 10c Packet of WILSON'S FLY PADS WILL KILL MORE FLIES THAN 58¢ WORTH OF ANY STICKY FLY CATCHER

Clean to handle. Sold by all Drug-gists, Grocers and General Stores.

School Book Notice

Pursuant to the provisions of an Order-in-Council the Government School Book Business has been placed on a cash basis...

A discount of 15 per cent. on the selling price of the books will be allowed to the dealer. Freight will be prepaid to the nearest Railway Station by the Department, only on orders amounting to \$5.00 and over.

All remittances must be made to the Superintendent of the School Book Department and only by Post Office Order, Express Money Order, or Cash by Registered Letter. No order less than \$5.00 will be received.

The following are the prices of books sold by the Department, and the prices at which they are to be sold by Dealers:

- 1st Primer... 2 Copy Books... 2nd Primer... 7c Nos. 1, 2, 3, 4, 5... 3rd Reader... 10c 4, 5... 4th Reader... 15c 4, 5... 5th Reader... 20c 4, 5... 6th Reader... 25c 4, 5... Geography... 30c French Readers... No. 1... 15c No. 2... 15c No. 3... 15c No. 4... 15c Arithmetic... 30c French Elementary History... No. 1, 2, 3, 4... 10c Health Reader... No. 1... 15c No. 2... 15c Augberg's Drawing Books... Nos. 1, 2, 3, 4, 5, 6, 7, 8, 9, 10... 10c to 40c Geometry... Practical Spelling... 1 to 6... 15c

A. D. THOMAS. SUPT. SCHOOL BOOK DEPARTMENT. Fredericton, N. B. August 2nd, 1917

AL. JOHNSON UNDERTAKER

BLACKVILLE, N. B.

The above named has opened a Undertaking Establishment at Blackville in the County of Northumberland.

Equipped with the best and most modern funeral supplies and appliances.

COPYING AND GASKING OF ALL KINDS KEPT CONSTANTLY ON HAND.

Persons Presently attending to the funeral of the late...

The Farmers' Column

THE CONSERVATION OF MANURE

(By John M. Trueman, B. S. A.; of N. S. Agricultural College.)

In attempting to conserve all the fertility possible from the farm animals at the Nova Scotia Agricultural College, every effort is made to save all the urine. In order to do this all floors and gutters in a few box stalls for horses, are made of cement and have no drainage system. All the urine must be absorbed by the bedding which consists of straw and saw dust. Some times these bedding substances are used separately and sometimes together.

The manure from the cattle barns is carried to a pit with cement floors, where it may remain for a few days or possibly for a few weeks. As a general rule it is quickly hauled to the fields, where it is to be used and either spread immediately or packed in a large skiff or heap over by having the horse drive over it as each load is dumped if the ground is bare, the manure is spread as it is hauled to the field, but, if there is snow and ice on the ground, it is generally placed in the large pile, especially if there is much snow on the field. This large pile is placed at the highest point in the field and is thus easy to spread with the manure spreader in the spring. In actual practice on the college farm this means that generally all the manure hauled in the fall before the first of January is spread as it is hauled. This preserves it to the best advantage as it is on the ground soon after being produced, and has not had a chance to deteriorate.

After January 1st until some time in March, as a general rule, the manure is piled as it is hauled to the field. The manure cellar is large enough to hold the accumulation of several weeks in case of continued bad weather for hauling.

THE CAR SHORTAGE

Consignees Can Help by Clearing Fuel Cars

The railways solicit consignees' cooperation in their endeavor to provide their services with satisfaction. To this end they are ordering Fuel Cars.

Many consignees never order more than the minimum authorized under the tariffs and regulations. The result is an accumulation of waste which reduces the capacity of the railways and the public service.

To increase the average car loading by a ton, we will be equivalent to adding 10,000 additional freight cars to the railway system.

To fully load cars would go a long way towards solving our transportation difficulties.

Railways realize that some consignees cannot always order full carloads, but they are requested to help by ordering in large units as possible.

The following are the minimum loads and full loads of certain standard commodities as given herewith:

Flour 48 1/2 lb. bags, 20 ton car will hold 200 bags. 40 ton car will hold 400 bags. 48 1/2 lb. sacks, 40 ton car will hold 80 sacks. 40 ton car will hold 160 sacks.

Sugar shipped in 100 lb. sacks, Minimum load 300 sacks, 40 ton car will hold 600 sacks, 40 ton car will hold 1200 sacks.

Cement shipped in 87 1/2 lb. sacks, Minimum load 400 sacks, 40 ton car will hold 800 sacks, 40 ton car will hold 1600 sacks.

Nails shipped in 107 lb. kegs, Minimum load 200 kegs, 40 ton car will hold 400 kegs, 40 ton car will hold 800 kegs.

Consignees can help by Promptly Clearing Fuel Cars. To meet consignees such an appeal is unnecessary—they do not delay cars under load. There are others, however, who appear to be satisfied if they release cars in what is known as "free time". Again, there are others who by 1 car in 10 service for weeks, and such consignees are largely responsible for car shortages and terminal congestion.

CAN YOUR HENS FOR WINTER USE

"Canned chicken" may be made at home in your own kitchen out of the old hens that ought to be killed anyway.

The method of operation for what is known as "Straight Pack" by the trade is very simple and is given in detail as follows by Dr. Robt. Barnes, Chief of the Meat and Canned Foods Division Health of Animals Branch, Department of Agriculture, Ottawa.

Clean and cut up the chicken. Sort out the fleshy portions, such as the legs, thighs and breast. Break off the protruding portions of the bones in each place. Pack these fleshy portions in a gem jar or other container, as closely as possible.

Add salt and pepper. About a teaspoonful of salt and 1-8 teaspoonful of pepper.

Fill to within 1/4 inch of overflowing with the liquid that comes from the balance of the chicken, process for preparing which is given below.

Place in boiler or other vessel containing warm water and gradually bring to a boil.

For pint jars boil 2 1/4 hours. For quart jars boil 3 1/4 hours.

For the balance of the chicken: Place in kettle and boil till the meat will strip free from the bones. Strip off all meat and pack in jar.

Four thereon the balance of the liquid in the kettle that has not been used in the first jar. If there is not enough liquid to fill the second jar, add water. Place in boiler as above, and boil as follows.

For pint jars 1 1/2 hours. For quarts 2 1/4 hours.

If desired, the whole of the chicken may be prepared the same as the last part.

In all cases take care not to expose the gem jars to a sudden change of temperature.

Also, after the jars have cooled off, examine the tops to see that the covers are airtight.

During the cooking of the place the glass tops on the jars, but do not fasten them. Air or gas which may be generated, escape. As soon, however, as the process is finished, fasten the tops securely.

While describing the method of canning, something should be said about the poultry to be canned.

What is preferred are good, plump birds, with a fair proportion of chickens, the bones of the latter giving a firmer jelly and lessening the danger of a soupy consistency.

As a precaution against spoilage on where the pack is used, gelatine may be used.

So much has been written about the proper method of storing canned goods that it is not necessary to emphasize the necessity of carrying out the proper methods in connection with the cans, which are to be applied to those intended for use.

The following is another point which is important, although possibly its carrying out may be omitted from the appearance of the sale of an inexperienced canner.

It should be pointed out that the cans should be in a suitable position, and that the filling of the jars may be done in a suitable manner.

PROPER METHODS OF BUTTERMAKING

In Bulletin No. 53 of the Dairy and Cold Storage Branch, Ottawa, in concise terms describe the whole process of butter making, tells the utensils that should be used, and how they should be used, gives the results of experiments with the separator as regards temperature and variations in speed, deals with the care of cream in cooling and preparing for churning and in pasteurizing gives expert counsel as to setting and working and points to the advisability of attractive packing in parchment paper, also points out the requirements of the law in branding or marking and supplies practical hints on care of the utensils and finally he tells in terse terms how to get the best results in farm dairy work. Both the bulletin and a blue print of the plan for a dairy that is given can be had free by application to the Dairy Commissioner or to the Publications Branch, Department of Agriculture, Ottawa.

849 Neutral Ships Sunk by Germans

How Countries not at War Have Suffered From Submarines and Mines

Prof. W. MacNellie Dixon, of the University of Glasgow, has prepared and published a detailed list of the neutral ships sunk by the Germans from Aug. 8, 1914, to April 26, 1917. The summary for that period follows:

Table with columns: Country, Tonnage, Mined, Sunk, Total. Rows include Dutch, Swedish, Norwegian, Danish, Spanish, American, Brazilian, Greek, Argentine, Peruvian, and Uruguayan.

Total 152 697 849 1,863,654

In his comment Prof. Dixon says: "The facts themselves are eloquent, and there seems to be no need for rhetorical embroidery. The magnitude of the injustice paralyses the judgment. For these acts do not fall within any of the familiar formulas, by which we explain to ourselves the aberrations of human conduct. War is intelligible, but these are not, be it remembered, acts of war, as Germany defines war, but of peace. The ships and lives destroyed are the ships and lives of friends, of nations with whom she professes to have no quarrel, some of whom have assisted, and assisted valiantly, in alleviating her distress. Engaged in peaceful commerce, guilty of no belligerent act, protected by international law they were none the less destroyed. A brief analysis reveals that the policy is calculated, and varies in inverse proportion, to the strength of the people attacked. America and Spain suffer least. Norway is treated with mercenary severity. Countries from which many draws needful supplies receive some consideration. These are the limitations, dictated solely by self-interest, which Germany has observed. To reduce the world's shipping to damage her opponents by weakening all neutrals, and to secure in

Real Home Made Pie. Yes, Ma'am! Real homemade Pie! With top and under crust that truly melt in your mouth—and a generous filling of your own delicious homemade preserves or home-grown fruit. That's a pie worth eating, and worthy of your baking, and it's the kind of pie you can make every time with

BEAVER FLOUR

MILLED OF BLENDED WHEAT. "Beaver" Flour equals any of the "special pastry flours" because it is, in itself, a special pastry flour—being the choicest Ontario flour wheat, blended with western spring wheat to give it strength. This is why Pies, Cakes, Cookies, Tarts, Doughnuts, Buns and Fancy Pastry—when made with "Beaver" Flour—are so light, so flaky, so uniformly good. This is also why the Bread and Rolls—made with "Beaver" Flour—have a delicate, nutlike flavour that is totally lacking in western spring wheat flours. Just try "Beaver" Flour for anything you are baking—and see what happy results you get, every time. DEALERS—write for prices on Feed, Coarse Grain and Cereals. THE T. H. TAYLOR CO. LIMITED, CHATHAM, Ont.

A Safe, Sane and Satisfying Thirst Quencher. Put a seal on your drink past and turn over a new leaf in life's happy days book by getting acquainted without delay with ZIP. —the first to cure that thirst. Made of selected materials in a thoroughly clean way, it brings joy to the thirst weary, and tones up the whole system. To be obtained wherever drinks are sold. Keep a few bottles always on ice for yourself, your family or your guests. Don't forget to ask for "Zip" —the speed-up sip. To be sure you get the genuine "Zip" look for this trade mark. READYS LIMITED St. John, N.B.