

New Opening of Our Millinery Department

Presided over by MISS WHITTY, for the past eleven years with A. & S. Rodger.

Miss Whitty feels confident with the facilities at her disposal of pleasing even the most fastidious, and will be glad to welcome her old customers and an unlimited number of new ones.

Our Showroom is now filled with the Newest Authentic Paris, London and New York Shapes, Ornaments, Flowers, Fruit, Foliage, Ribbons, Bandings, Etc., Etc., purchased especially for this event.

Special attention given to Outport Orders for Millinery, Wedding Hats and Children's Millinery, which will be shipped promptly and securely packed.

Remember our Standard is always the Highest Value for Your Money. Merchandise that is of questionable quality finds no place in our Store, we stock only such goods as are absolutely trustworthy. Miss Whitty begins her engagement Monday, April 1st, and will be ready for business immediately.

BISHOP, SONS & COMPANY, LIMITED.

'Phone 484.

P. O. Box 920, St. John's.

The Whale as a Food Factor.

Meat-Grown Meat That Comes Farther Than Any Other.

(By C. H. CLAUDY.)
Whale Croquettes.—3 cups left-over cold roast whale, finely chopped; 1/2 teaspoonful salt, trifle pepper; 3/4 teaspoonful melted butter; 1/2 teaspoonful savory (optional); 2 sprigs parsley, finely chopped; 1 large onion, finely chopped; 8 to 10 walnuts, finely chopped (optional); 1/2 cup dried breadcrumbs.

Mashed with just sufficient gravy to hold meat together. Shape into croquettes. Egg and crumb in the same manner as the cutlets, and fry in deep fat for about 8 minutes. The fat should be sufficiently hot to brown a piece of white bread in 45 seconds, serve at once, and garnish with parsley and sweet pickles.

NOTE.—The same mixture may be combined with a beaten egg, formed into meat cakes, and fried in a pan; or made into Whale Hash, and served on a plate of toast.

The above is not a joke! It is one of several tried and proven recipes for using whale meat. Yes "meat"—not "fat." The whale is a red-blooded, warm-blooded, sea-inhabiting animal, not a fish.

Until very recently the whale was of commercial value only for the oil from its blubber, and the fertilizer which could be made of its flesh, vitamins and bones. To-day whales are not only killed for their fat and oil, but are growing of economic value as food and by no means as an experiment. Suggested as a food by the Bureau of Fisheries in May, 1917, last year nearly a thousand whales were killed near the Pacific coast and made to yield not only their normal product of oil and fertilizer but an average of nearly eight tons of flesh for food for human beings. This is equivalent to 100,000 pounds of meat.

It is in quantity at least which would be obtained from a herd of 100,000 cattle—no mean contribution to the meat market in which the supply is much below the demand. The flesh of almost all the whales, with the exception of the bottle-nosed whale, is not only edible but enjoyable. The bottle-nosed whale has an oily taste to the flesh, and worse, this oil taste is not confined to the flesh but extends to the blubber and to the blubber oil. So the bottle-nosed whale is not a source of food! The other whales, however, yield flesh which is as much like good beef as that it is difficult to tell the difference by any means. The fact that whale meat is tender in fiber and darker in color than beef, is not accompanied by toughness, but is properly prepared, is as tender as good beef, and when put on the table without a label is usually mistaken for beef, or, sometimes usually.

The public associates blubber and oil with the idea of whale. The association is natural, but unjust to the whale. What is eaten is the muscular flesh of the whale, which is found beneath the heavy oily skin and the

blanket of blubber or fat which is "tried out" for its oil. This muscular fiber is not solid, but contains a sufficient amount of fat to make it a well balanced meat ration and this intramuscular fat is of a fine white flaky texture, without any of the oiliness which distinguishes the blubber.

So far, comparatively little whale meat has found its way eastward, although it has appeared from time to time in some New York hotels, where it has been more of a curiosity than a regular staple diet. In cans, however, it is making its way from the coast east, and as it can be readily and keeps as well as or better than beef, it seems destined to play a not unimportant if minor part in the world's menu.

The supply is on the increase. The shore whaleries of the Pacific Coast were not prepared to realize on the meat as meat when the demand was made upon them. After trying out the blubber for oil, the rest of the carcass was turned into fertilizer at perhaps two cents a pound. Whale meat at ten cents a pound represented so tempting a buy to the housekeeper and so unexpected a profit to the whale killer, that the demand has been met as fast as the necessary plants could be erected. The price has been as high as 2 1/2 cents a pound in San Francisco which, though perhaps high is cheaper than beef, particularly when it is considered that there is little if any waste in whale meat. When a whale is towed to shore, now, the blubber is removed to get at the meat, and that is "harvested" first, either for direct shipment to market, or for putting into the recently erected cold storage plants, or for the cannery.

It seems not unlikely that the meat, hitherto a by-product, will shortly become the principal yield of the whaling industry with blubber and oil the by-product, although the skin and parts of the viscera are showing astonishing possibilities, of which mention is made in a moment. A forty or fifty-ton whale will yield from ten to fifteen tons of meat and from six to eight tons in an average yield from the average whale. Inasmuch as the meat is all together and not scattered among many carcasses, as with beef, and as the killing takes place in the ocean, and there are no expenses of slaughter houses, railroad transportation and similar factors in ordinary packing, the price of whale meat should always remain considerably below that of good beef.

By no means all the meat of one whale is of one grade, nor are all whales similar in the yield of meat as to tenderness. The matter is as yet too new to have arrived at any very accurate knowledge of the most tender cuts of whale, or of the best kind of whale from which to get a steak or roast. Incidentally, if there is no known means of feeding whale stock to produce "fancy beef" neither is there any expense on "pasturing" whales, which will probably continue to feed themselves and be available as

food as long as the supply lasts. Undoubtedly this time is limited—perhaps not by any definite number of years, but as unquestioned by authority as the (all but) extinction of the buffalo and the practical extinction of the right whale and bow-whale today. Should international laws be enacted looking to the conservation of this economic asset, the threatened extinction may be averted, but whether or not the pressing political questions growing out of the great conflict will leave time for whale fishing regulatory laws seems problematical.

However, the whale will supply good food in rapidly increasing quantities while he lasts. Perhaps almost equally important is the fact that the whale's skin, his stomach and his intestines have developed an entirely new source of a high grade of leather. Before the shortage of leather made any possible source a matter of serious import, whale skin was considered too oily to tan. Now, it has been discovered that by putting the skin through a wringer and squeezing out the free oil, the skin can be tanned to a thick, tough leather of fine grain and with the peculiar quality of stretching sideways but not lengthwise. The skin of a whale, which frequently shows folds on the belly, is loose in a lateral direction either to accommodate his body to variations of pressure or to expand as he swells with a hearty meal. This quality remains in the finished leather. Whether it will be an asset or not depends on the use to which whale leather is put.

There seems to be no doubt that the yield of 3,000 square feet of good leather will add considerably to a whale's value, however, and this is without taking into account the fact that his intestines yield 300 square feet of a fine white leather closely approaching kid in texture, and of a toughness much greater than kid. The stomach yields a similar leather of even greater toughness—so strong that a strong man cannot tear it by trying to pull it apart, whereas a kid skin is easily torn by the same exertion.

Altogether, it seems that the whale has been a somewhat neglected source of human wealth and comfort, and that the animal which has previously done little but supply oil, fertilizer, and romance for writers of sea stories, has been, all along, a source of food and leather, the value of which far transcends its other wealth.

"The Light in the Clearing" is by Irving Bachelier, author of "Eden Holden", of which nearly a million copies have been sold. A novel of reality and vitality, humour and honour, of love of woman and country, \$1.75. GARLAND'S Bookstore, mar 20, 21

MINARD'S LINIMENT CURES COLDS, ETC.

A Soldier's Thanks.

Mrs. Sarah Fitzgerald, of Western Bay, Bay de Verde District, has received the appended letter from a soldier who was fortunate enough to be the recipient of a pair of Newfoundland socks knitted by this lady.

Dear Madam,—I hope you will excuse the liberty I am taking in writing this letter to you, but I want to thank you personally for the kindness you have shown in sending out the comforts which we require so much. I was the lucky recipient of a pair of socks in which I found your message and also your address, hence this letter. I am serving with 'K' Anti-Aircraft Battery, B. E. F., and have been out here nearly three years. I have the best of fortune, you see, and I hope your wishes will not be in vain and that the near future will bring forth the glorious victory which we pray for.

I will now excuse myself, thanking you sincerely and hoping you are well and prosperous. I am, sincerely yours, W. E. WEDGE, Sgt. R. H. R. 23/9/17.

Ventilate the Poultry House.

January, February and March are the months that demand efficient poultry-house ventilation if the stock is to be healthy and if egg production is to be kept at a maximum, according to the poultry authorities at the New York State College of Agriculture.

Proof of insufficient ventilation usually is found in damp or frosted walls, damp litter, close or impure air, and the presence of colds in the flock, with consequent low winter egg production. The body of the hen constantly gives off moisture, and this accumulates unless there is enough movement of the air to carry it away. Dampness fosters molds, and when a cold is contracted, the body is too weak to resist the attack of a contagious disease such as croup.

The house should at no time be tightly closed. The exercise of judgment, and a few trials, will show how much to leave the windows open at night. Windows should be removable so that they can be taken out during the day, if it is not storming. The birds will not suffer from the cold if they are not in a draft, if they are kept working, and if they are not overfed.

Plenty of air may best be had by tilting windows at the top, as this will not let in the rain nor drafts directly on the floor. There should be a wide board at each edge of the window, to keep the rain out; a strip of wood, sash-plug, or nail on this strip will hold the window at any desired angle. Both upper and lower sash, where there are two, should be ar-

Stomach Acts Fine! No Indigestion, Gas, Heartburn, Acidity

"Pape's Diapepsin" fixes sick, sour, upset stomachs in five minutes.

You don't want a slow remedy when your stomach is bad—or an uncertain one—or a harmful one—your stomach is too valuable; you mustn't injure it with drastic drugs.

Pape's Diapepsin is noted for its speed in giving relief; its harmlessness; its certain, unfailing action in regulating sick, sour, gassy stomachs. Its millions of cures in indigestion, dyspepsia, gastritis and other stomach trouble has made it famous the world over.

Keep this perfect stomach doctor in your home—keep it handy—get a large fifty-cent case from any drug store and then if anyone should eat something which doesn't agree with them, if what they eat lays like lead, ferments and sours and forms gas; causes headache, dizziness and nausea; eruptions of acid and undigested food—remember as soon as Pape's Diapepsin comes in contact with the stomach all such distress vanishes. Its promptness, certainty and ease in overcoming the worst stomach disorders is a revelation to those who try it.

Everyday Etiquette.

"I received a wedding announcement and in the lower left hand corner is written: 'At Home After July First.' What shall I do in response?" asked Doris anxiously.

"It is not necessary to acknowledge announcement cards, but it is proper to leave cards or call on the bride's parents within two weeks after receiving the formal announcement. You should also call upon the bride on or after her receiving day," answered her aunt.

NEW ARROW COLLARS FOR SPRING CASCO-2 1/2 in. CLYDE-2 1/8 in.

A Prayer for Our Boys.

"Call Upon Me in the Day of Trouble. I will Deliver Thee, and Thou Shalt Glory in Me."

"Eternal Father! we would claim this promise now, Thou giver of all mercies, wonderful, divine. In simple childlike faith before Thy Throne we bow, And to Thy care commit our boys who still are Thine. From childhood we have cared for them, with hands of love And duty, they have wound themselves around our hearts, Bringing such compensation as we only have In children's love and smiles, and joyous happy hearts. We watched the mind expand, the forming character Develop, and we sought to bring them up for Thee. To inculcate a love of Right, true manliness, Man's power for good, with wisdom and courage of Thee. Then came the sound of war, the vaunted power of Might. And every man who valued freedom on the earth Must take up arms and bravely battle for the Right. To prove that Right and Freedom are of greater worth. Our boys were eager for the fray, how otherwise? When we had taught them love of country, Freedom's cause, In aid of which so much of Britain's glory lies. And, if remembered, had even made the Huns to pause. Now, Right and Might are struggling in mortal combat. Such struggle as the world has never seen before. And only Thy Almighty wisdom knoweth what outcome and effect will be on sea and shore. Our boys are fighting there for country and for home, Facing great danger bravely both on land and sea. Lord! we bring them now in prayer before Thy Throne, And name them in our hearts by name, all known to Thee. O! be Thine with them every moment, let them feel Thy loving care around and over them. Thy strength To give them courage, to nerve their hearts like steel. Endow their leaders with Thy wisdom, till at length Thy almighty blessing our true cause of Right Shall triumph gloriously over the curse of Might. Succour the wounded, bestow Thy Benediction On those who fall, if friend or foe, Thy children still. Speak to their hearts the truth of Resurrection. The truth of Thine own love who died for all. Thy will It is that not one child of Thine should perish, So we commit them to Thy mercy and Thy love. Sustain and comfort hearts that can only cherish Memories of loved ones until they meet above. Bring men to know and do Thy will, make war to cease, All glory to Thy Name, on earth good will and peace." ONE BOY'S MOTHER.

You can depend on Stafford's Drug Store, Theatre Hill, being open until 9.30 every night.

At Cochrane St. Church Yesterday.

The Easter Day services at Cochrane Street Methodist Centennial Church were largely attended and proved to be of special interest to all worshippers. The singing, both on the part of the congregation and the full choir was excellent, helpful and uplifting. "In My Father's House are many mansions," was the text chosen for the morning service by the Rev. D. B. Hemmeon, B.A. Jesus, the revelation of eternal life, the companionship of Jesus, His thought and care for others, were some of the thoughts placed before the congregation for their thoughtful consideration. In the Sunday School in the afternoon, after a short study of the lesson, all departments came together and spent an Easter half hour, Mr. Alex. Robertson of the Presbyterian Church, being the speaker. At the evening worship the Rev. Dr. Bond occupied the pulpit, reading his remarks from Romans, eighth chapter and eleventh verse. In a short, concise sermon, the preacher delivered a faithful Easter message, proving beyond a doubt, the power of Christ's Resurrection, the dignity of our immortality, the power of the Son of God, whom we worship to-day, not dead, but a living Saviour. Miss Herder's solo was beautifully rendered. The choir gave three choruses from the Messiah, "Lift up your heads." "Worthy is the Lamb" and "Hallelujah," the rendering of these difficult pieces won many encomiums for the choir from members of the congregation. The Sacrament of the Lord's Supper was administered at the close of the service, the Pastor being assisted by the Revs. T. W. Atkinson and James Wilson.

Our Newfun Landers

(By D. MILLER.)
Hoo is't that everywhere. The streets look dismal up and down. Hoo is't the lassies wear a frown? They've lost their Newfun landers. By faith the powers have cheek indeed To wish them off with such a speed To some bit place beyond the Tweed Oor cherrry Newfun landers. Like knights of old w' armour bright They came with all their strength and might To help the homelands in her plight, Oor gallant Newfun landers. To every Caledonian he'er They won their way by ilka airt. The toon o' Ayr was unco swart To lose her Newfun landers. If they the shock of war must feel We hope when mid the fire and steel The Power above will guard them weel. Oor gallant Newfun landers. We trust that suns oor waukrife ear The chime of peaceful bells may hear, When to their islan' hame see dear Return oor Newfun landers.

When you want something in a hurry for tea, go to ELLIS'—Head Cheese, Ox Tongue, Boiled Ham, Cooker Corned Beef, Bologna Sausage. Some of the new sweaters are three-quarter length. Poke shapes are very popular in picturesque millinery. Narrow skirts have panel, draped and flounce effects. Attractive black hats have entire crowns made of jet.

