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Union Bank of Halifax

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ALL THE LATEST SANITARY AND UP-TO-DATE FIXTURES

Ranges and Cooks

IN STEEL AND CAST IRON OF THE LATEST PATTERNS

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IN TIN, GRANITE, ALUMINUM WARE. ALL AT BOTTOM PRICES

R. ALLEN CROWE

WE DO ALL KINDS OF PLUMBING WORK AT A SPECIALTY

FLOUR

We have a stock of fresh goods of the leading brands which we offer to the public at reasonable prices in

FEEDS

We have a large stock of all kinds and can give good values considering the recent advance of from one to three dollars per ton. We quote feeds from 90c per bag up.

CORN MEAL

Just arrived a carload in barrels and bags which will be sold as low as the lowest for cash or in exchange for potatoes for the next few days.

C. L. PIGGOTT

BRIDGETOWN BOOT AND SHOE STORE

CANVAS SHOES for Men, Women, Boy's and Youth's. Just the Shoe for the hot weather.

TANN OXFORD for Men, Women and Children.

DRESSING in all grades and POLISHING MITS.

HALF SOLES by the dozen or single.

LEATHER by the side or cut as wanted

E. A. COCHRAN.

Murdock Block, Granville Street

Fresh Stock

of Fine Groceries

at lowest market prices

at the Corner Grocery.

We keep a fine assortment of California, Jamaica and Messina Fruits.

Prices given on application.

J. E. LLOYD

\$18.00 SUITS FOR 15.00

DURING JULY ONLY

These suits will be made up from the best Scotch, Irish and Domestic Tweeds. Over 20 patterns to select from.

I. M. Otterson

THE HOUSEHOLD

HOW TO BUY AND KEEP GLOVES.

In buying gloves, that most important adjunct to the outfit of the well dressed woman, take time to have them fitted on.

Still better, have your hand measured, and let them be made to order.

If you do not try them on in the store when purchasing, allow yourself a few minutes' time when you are at home, and put them carefully on, stroking and straightening every finger into place.

If put on carelessly the first time and worn that way, the gloves will remain out of shape as long as you have them.

Never pull your gloves off by the tips of the fingers. Turn the wrist over, and work them off of the hand that way.

Shake, fold and keep in tissue paper when not in use. Never buy gloves too small; it is not pretty to see the hand bound and crushed, and gloves two or three sizes smaller than the right one.

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Can't Eat Enough of



Appetite comes with eating and each square of crisp deliciousness seems but to make room for more.

Mooney's Perfection Cream Sodas

are different from any other cracker. Nothing heavy or doughy about them but so light and crisp that they are transparent. Mooney's biscuits will be a regular dish on your table if you will try them.

Say "Mooney's" to your grocer.

with combined fungicides and insecticides, and about one-half pound to one pound per acre.

For subsequent spraying regular Bordeaux can be used.

In all spraying, attention should be given to details, if one wishes to obtain good results. For example, it is quite essential, in order to obtain a fine spray, to have a good pressure on the pump. This should be from 50 to 100 pounds. It is also essential to cover the vines well with the spray.

Great care should also be taken in mixing the Bordeaux. A good Bordeaux should be of fine texture, and if when left standing in a tumbler or glass cylinder for a few hours, the precipitate settles to the bottom quickly, it indicates that the Bordeaux is poor. By careful slaking of the lime, by which means a fine, creamy substance, free from granules is obtained, and mixing the lime and copper in a third receptacle just previous to using, one should obtain a good Bordeaux.

A large field of potatoes which came under my observation last summer was sprayed five times; the first spraying taking place in June. Last summer was not a bad year for blight in the locality, at least the early part of the season, but the wet periods near the end of August and the heavy rain in the latter part of the season, caused the blight to be especially bad. Some vines were left unsprayed in the instance in question, but very little if any difference could be noticed in the tops at the close of the season. When the crop was dug, however, the yield of the sprayed vines far exceeded that of the unsprayed vines. The effects of the Bordeaux on assimilation.

These Deadly Snowfalls Are Often Started by a Wind.

There are many kinds of avalanches. There are the powdery avalanche, the creeping variety, the glacier avalanche and others. When the sun strikes upon the ultimate snow fields and the snow begins to melt, it expands its fury on the level floor of a valley where defenses are weak.

A great avalanche of this kind has an inevitable precursor almost as destructive as itself. This is the terrific hurricane caused by the air it displaces. It is no common sight to see giant trees uprooted, broken and twisted, the leaves and needles clean stripped from the twigs and the very tops wrenched from a larch forest before ever the avalanche itself has struck the woods.

It is on still days when a lighted candle will hardly flicker in the icy air that the danger is greatest. The snow has been falling quietly yet heavily for several days and has settled on precipitous slopes above the village to an immense depth. It needs but the slightest and almost imperceptible cause to set it in motion. Had the wind been blowing it would never have amassed to such depths, but would have slipped down in lesser quantities. On such days the postilion muffles the bells of his team; the father will hide his child for slapping the door. Three enormous avalanches were once started in Switzerland merely by the sounding of the "Viel," or the flat bell for church service. A bird alighting, an icicle falling from a rock—and the monster begins his downward rush. Villagers sometimes try to bring down avalanches at an advantageous time by firing off guns or even by shouting.

THOROUGH POTATO SPRAYING.

The spraying of potatoes in Massachusetts has not met with that degree of success which it has in some other states. I have observed for some years many failures resulting from spraying crops, even where spraying has been diligently practiced. In many cases where crops had not been sprayed they were superior to those that had been.

A considerable amount of data have been published in experiment station bulletins, which show beyond doubt that spraying potatoes is a necessary and profitable undertaking. Spraying directions given in some station publications are not applicable to Massachusetts conditions, although they are undoubtedly suited to other regions. Some years many potato vines are completely dead before the time given in some spraying calendars for the application of the first spraying. We have observed potato vines that were practically dead as early as July 15, from the severe effects of the early blight. We are under the impression that this blight is worse here, and occurs much earlier than further north, for example, in Vermont and Maine. If early blight occurs this year as it has previously, it is essential that potatoes be sprayed when they are one-fourth grown. In some cases this necessitates spraying in June. This practice should be kept up at intervals of ten days or two weeks during the summer. The first one or two sprayings should be

SNAPSOTS OF THE MODE.

A New Trimming For Maslin Frocks, Dainty Dance Slippers.

An economical as well as effective fashion is that of providing muslin or voile skirts with a crossway hem of silk. The hem is generally about four inches deep and headed by a tiny fringe either of the silk or the material composing the dress.

Very delicate pearl gray and deep ivory suede gloves are worn even more than the white ones which have been so long in favor.

Rosebuds of satin and chiffon trim the latest dance slippers. When satin roses ornament the slipper, chiffon of the same shade is used to soften the edges and to make a few of the leaves. A small cluster of buds is easily made by the girl who is clever with her needles.

Small capes and perlines are assuming considerable importance among the smart spring wraps. The sack bolero, which is really nothing more than



A SMART SPRING COSTUME. A cape provided with short bell sleeves with a tight fitting waistcoat as a foundation, is another favorite style.

Narrow belts are to be worn this summer, and for shirt waist wear nothing is in better form than the narrow belt of patent leather, finished with a gold monogram buckle. Belts for dressy blouses are of heavy white satin, embroidered in skeleton patterns, with white silk. The belt is then lined with silk, and a fancy buckle finishes the smart effect.

The spring gown seen in the cut has a skirt of gray blue plaid, laid in double box plaits. On each double plait are button trimmed straps of blue velvet ribbon. The little sack bolero is of plain blue cloth with revers of velvet.

JUDIC CHOLLET.

LINGERIE NEWS.

Empire Effects Lead—Fascinating Creations of Laces and Lace.

Judging from various representative trousseaus recently made, empire styles will lead in lingerie.

A dainty empire chemise is made from two yards of the choicest muslin. The neck and armholes are marked with a spool in scallops, then buttonholed and cut out. A row of eyelet holes is worked an inch below the scallops, one-half inch apart, through which ribbon is run. On the left side, just below the eyelets, the owner's initials are worked, surrounded by a wreath. The work is all done with embroidery cotton.

Broderie anglaise is a favorite trimming for handsome lingerie; also solid embroidery mingled with lace insertions and motifs.

For the popular thread effects on underwear the depth of the necessary



A STUNNING CHEMISE. Apertures has increased, no ribbon under an inch in width being of recognized value.

Flat trimmings are the mode on lingerie, ruffles and fluffy effects being decidedly out of style.

Among the luxurious items in the lingerie world is the boudoir or breakfast cap. This piece of headgear had its advent among fastidious convalescents.

All the handmade lingerie is put together with lace insertions of tiny heading.

The chemise pictured is ornamented with solid and openwork embroidery. A half wreath of morning glories is worked solid, and above these flowers are blades of wheat done in eyelet holes. The neck and armholes are scalloped, and in each curve is embroidered a French dot.

Useful to Know. Careful housekeepers may be glad to learn that after having bought a table oilcloth and brought it home a wise thing to do is to wash it thoroughly before unfolding in order to prevent its cracking, something it is apt to do in cold weather.

FOR A FEW DAYS ONLY

WE WILL SELL

40c. Five O'clock TEA for 20c.

Try our 35c. Molasses

JOSEPH I. FOSTER

A Record Six Months' Business

Business First Six Months, 1906.	\$5,329,499
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For rates and plans apply to THE E. R. MACHUM Co., LTD, Managers Maritime Provinces. ST. JOHN, N. B.

or O. P. GOUCHER, General Agent, MIDDLETON, N. S.

Middleton, N. S. July 1906.

Massey-Harris MOWING MACHINES

Haying is now on, and at this season of the year we are busy, and will not be able to see many of our customers. Save travelling expenses and call at our place of business and we will use you right. We have the most durable, easy running and up-to-date machinery on the market to-day and are prepared to meet prices.

N. E. CHUTE, Bridgetown

SUMMER LUNCHEONS.

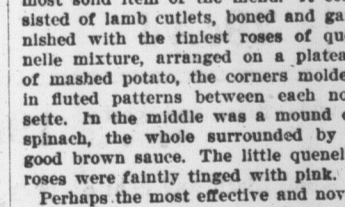
Pretty Color Scheme in Green and Pink-Dainty Dishes.

This tempting little luncheon was prepared the other day by a clever cook.

The color scheme was pink and green, these two colors being more or less in evidence in every dish. First came beet root soup, with a slight garnish of tiny lettuce leaves floating therein.

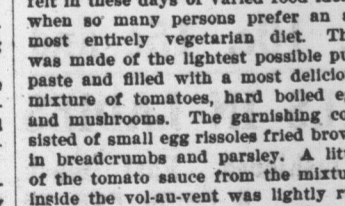
Then followed a dainty arrangement of fish (turbot or any delicate white fish, though salmon would perhaps carry out the color idea better), carried out in fillets masked with pale green sauce, surrounding a center garnish of seasoned cress.

Great care should be taken to keep the sauce a very pretty and delicate



ESCALLOPS DE POISSON. tint, coloring it with parsley and cress and only adding a touch of coloring if absolutely necessary. This was called escallops de poisson, sauce cresson.

Noisettes d'agneau, roses, formed the most solid item of the menu. It consisted of lamb cutlets, boned and garnished with the tiniest roses of quenelle mixture, arranged on a platter of mashed potato, the corners moulded in fluted patterns between each noisette. In the middle was a mound of spinach, the whole surrounded by a good brown sauce. The little quenelle roses were faintly tinged with pink. Perhaps the most effective and novel dish was the vegetarian vol-au-vent.



VEGETARIAN VOL-AU-VENT. and it is one which meets a want often felt in these days of varied food ideas, when so many persons prefer an almost entirely vegetarian diet. This was made of the lightest possible puff paste and filled with a most delicious mixture of tomatoes, hard boiled egg and mushrooms. The garnishing consisted of small egg rissoles fried brown in breadcrumbs and parsley. A little of the tomato sauce from the mixture inside the vol-au-vent was lightly run along the edge of the two tiers of pastry, thus reproducing, with the parsley garnishing, the pink and green effect.

The sweet pain de canneberges was another very pretty dish, consisting of cranberries stiffened with gelatin.



PAIN DE CANNEBERGES. tastefully decorated with cream piping. Any other fruit in season, such as

currants, raspberries, blackberries, apples or rhubarb, may be used, and a little coloring can be added if wished. Whipped or iced cream may be served with it.

Fine pink chrysanthemums, roses, carnations and ferns or delicate asparagus and pink tulips were used for the table decorations.

Name and Menu Cards. At ceremonious dinners where there are many guests it is usual to have name cards at each place, so that there may be no confusion and the guests can tell where they are to sit. These the hostess usually prepares herself by writing the name of the person for whom the seat is intended upon a small card, either plain or gilt edged. Sometimes dainty name cards of water color paper are used, with a flower of some other simple device painted in one corner. The name cards should be put on the top of the dinner napkins at each plate.

When menu cards are used—and these are only necessary at very large and formal functions—one card is all that is needed for every two guests, and it is either laid on the cloth or placed in one of the small gilt or silver wire easel frames that come for the purpose between the plates of the lady and gentleman who have come out to dinner together.

Orange Sponge. Soak one-quarter of a package of granulated gelatin in one-half a cupful of cold water; then stand over hot water until dissolved. To a cupful and a half of sugar add one-third of a cupful of boiling water and stir over the fire until it forms a clear syrup; take off, add a pint of strained orange juice and the dissolved gelatin and set aside to cool. When the mixture begins to thicken add a pinch of salt to the whites of five eggs and whip to a stiff froth. Stir this into the orange mixture and whip slowly and steadily until the entire mass is spongy and thick enough to keep its shape. Fill dessert glasses and before serving garnish with strips of candied orange peel.

The historic incident of a young fiery heir to a dukedom being pelted with rotten eggs while making a political speech is "Ah," he remarked, wiping the mess from his face, "I have always said that the arguments of my opponents were unseasonable."

CHILDHOOD DANCERS. Diarrhoea, dysentery, cholera infantum and stomachic troubles are especially frequent during the hot weather months. Too often these troubles become acute and a precious life is lost after only a few hours' illness. During the hot weather season every wise mother should keep a box of Baby's Own Tablets in the house to check these ills if they come suddenly. Better still, an occasional dose of this medicine will keep the stomach and bowels clean and prevent these dangerous ailments coming. Mrs. John Lancaster, North Portland, Me., says: "My baby was attacked with diarrhoea and severe vomiting. I at once gave Baby's Own Tablets, and next day she was as well as ever. I find the Tablets are the only medicine a little one needs." Sold by all medicine dealers, or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.