

**Friday and Saturday**  
**SPECIAL SALE DAYS**  
 Sweeping Reductions in Every Department



**Ladies' Holeproof Hosiery**  
 All colors  
 From **\$1.80 to \$3.80**  
 per pair

**Blouses**

All colours, styles and materials.  
 From **\$2.00 to \$12.00** each.

**Sash Curtains**

The widely advertised "Vantie" make.  
 From **\$1.20 to \$4.00** per pair.

**Now Showing in Our Windows**

**Cotton Cashmeres**

All colours. 60c per yard.

**Fancy Dress Goods**

60c per yard and up.

**Voiles**

The season's latest designs. 40c to 70c per yard.

**Marshall Bros**

**Friday and Saturday**  
**SPECIAL SALE DAYS**  
 Sweeping Reductions in Every Department

**Gent's English Shirts**

Plain Creams and also  
 Pin Stripes.  
**\$2.50, \$2.80 & \$3.40**  
 each.



**Collars to match at 30c each.**

**Invictus Boots and Shoes**

"The Best Good Shoe."

From **\$7.75 to \$11.95** per pair.

The celebrated **CHENEY TIES**  
 at **\$1.00 to \$1.30** each.

**From Nest to Egg Cup.**

**ALL ABOUT YOUR OWN BREAK-FAST EGG.**

It is a long way from a hen's nest to a city dweller's egg-cup, and considering the fragility of an egg, it is wonderful how few get broken en route.

On the farm the eggs are collected every morning, and if the average number, according to the season, are not forthcoming, suspicion falls on the rats, hedgehogs, or even stoats. The hens, too, may have "laid out," and hedges, haystacks and odd corners are searched for secret nests. The farmer can sell his eggs in two ways.

The first is to arrange with a large catering firm to collect them weekly. A large van is then sent to the farm and a man packs the eggs in special boxes.

The farmer does not get quite as much profit this way, but is saved the labor of packing and having to drive several miles weekly to the poultry market.

The second way of selling eggs is through this poultry market. The farmer packs his eggs in ordinary wooden boxes in chaff or bran, and then grades the eggs by picking out the small ones.

There is an understanding, too, that all the eggs brought to the market have been laid within the week.

On market day the farmer loads his cart with his egg boxes and with boxes of live and dead poultry, for all sorts of domestic birds and rabbits are sold at the market, which is often a quadrangle of small cages ranged in tiers.

The eggs are received by the market packers, and when eggs are plentiful it takes two men a couple of days to unpack, count and re-pack the eggs.

in special boxes ready to despatch to the nearest big town.

Sometimes as many as 40,000 eggs pass through two men's hands in a day—working overtime, occasionally, 60,000. Of course a few eggs are broken then, but some market owners keep special tins for the cracked eggs which they send to the local hospital.

Eggs are sold by the score and the farmer pays a commission on very score he sells, which varies according to the prices they fetch, which in turn varies according to season.

Many big retailers sell eggs by the dozen instead of the score. One reason is that they are easier to divide into small quantities that way; also the small partitioned travelling boxes made with rows of three or four form a small and handy parcel.

Eggs begin to cheapen about the end of January, and go on cheapening until the second or third week in March; then hens go broody, so the eggs become scarcer.

The further the market is from a big town or a small seaside resort, the smaller is the value of the egg to the farmer, as it has further to travel. In this way Essex eggs fetch more than Suffolk in the markets, for Essex is nearer the London market.

Brown eggs fetch more than white because people quite wrongly fancy they are richer.

The reason why some yolks are richer than others is because the hens that lay them can run in the fields and pick up natural food. Hens kept in runs always lay anemic eggs. The color of the shell varies according to the breed of chicken kept.

Eggs sold in the city for, say, 2s. a dozen, bring in the farmer about 2s. 10d. a score, excluding commission.

In the country a "new laid" egg is not more than a week old; in town it may be ten days or a fortnight. After that time it becomes "fresh."

**HOUSEHOLD NOTES.**

If the interior of a cooking vessel has been badly burnt, fill it with water, add a teaspoonful of soda, and heat gradually.

If all menus are planned one week ahead, the greater part of the week's marketing can be done the Saturday before.

Use waxed paper in snipping popcorn balls. You will save burning your hands, and the corn will not stick to the paper.

**"A Brave Deed."**

Everyone likes to hear or read of a brave deed and the following brave act, which took place ten years ago, may still be remembered by some readers as published by the "Herald" at the time—anyhow, as the saying is "what is good is worth repeating" so here goes for the story.

**"BOYS DARING FEAT."**  
 "When the incoming 'Lintrose' ex-

**HAIR STAYS COMBED, GLOSSY**

"Hair-Groom" Keeps Hair Combed—Well-Groomed



Millions Use It—Fine for Hair! —Not Sticky, Greasy or Smelly

A few cents buys jar of "Hair-Groom" at any drugstore, which makes even stubborn, unruly or shampooed hair stay combed all day in any style you like. "Hair-Groom" is a dignified combing cream which gives that natural gloss and well-groomed effect to your hair—that final touch to good dress both in business and on social occasions.

Greaseless, stainless "Hair-Groom" does not show on the hair because it is absorbed by the scalp, therefore your hair remains so soft and pliable and so natural that no one can possibly tell you used it.

press arrived Saturday at Aspen Brook, the scene of the railway wash-out, it was found that the telegraph wires had been severed and until they were spliced, news could not be forwarded to headquarters. It was necessary to get a wire carried across the river, to splice to the other end. Swollen by the flood, the river was almost double its normal width and depth, and resembled a violent boiling cauldron. The telephone lines, running from Grand Falls to Badger and crossing the river were intact, and seeing the difficulty, Peter Petipas, the news agent, a boy of eighteen, volunteered to cross, with the end of the line, over the slender telephone wire. He first got half way across, but fearing he would give out, and drop into the seething river below and meet instant death, he returned. After a short rest, he again climbed the pole, at the margin of the river, and going hand over hand, with cat-like agility gained the further shore, clambered down on a pole deftly spliced the wire, and again crossed to his friends on the train. He was cheered to the echo for his bravery, and the passengers collected a substantial sum and presented it to him. Such an intrepid youth must certainly make his mark in the world." Copied from "Herald" of that date.

Mr. Peter Petipas, who is referred to in the above left for the U.S.A. on April 25th, per S.S. Rosalind, sailing from St. John's and is now at work in New York with the "Central Railway Co.," New York City. He has spent his life at Whitbourne, looking after his farm, since his father's death, some years ago and has acted as fire-warden and telegraph-repairer, for many years past. His friends wish him every success in his new environment.—COM.

Whitbourne, May 28th, 1923.

**Canadian Beef For Japan.**

Saskatoon, Sask., May 30.—The Japanese have discovered a taste for Saskatchewan beef and the probability is that a market for steers raised on prairie areas may be developed in course of time in the "Land of the Rising Sun." The co-operation and market branch of the Saskatchewan Department of Agriculture has been notified of a recent shipment of six carloads of live stock on the cooperative plan from Caruthers, west of North Battleford, to Edmonton.

Out of one carload several steers were billed for Vancouver for shipment to Japan. "The western route is proving useful as a channel for the marketing of livestock as well as wheat from the western side of the province," states W. Waldron, acting live-stock commissioner. Mr. Waldron said that a considerable amount of stock from the western part of the province is now going westward and being marketed through the Edmonton stock yards.

One \$200 Prize, two \$100 Prizes, eight \$50.00 Prizes, and twelve \$25.00 Prizes yet unclaimed in C.L.A. Election Sweep. Why not try your luck?—may30.41

A very wholesome home-made candy is puffed rice brittle, made as you would make peanut brittle, but using the puffed grains instead of the nuts.

**Slayer Saws Bars.**

**BUT FAILS TO GET FROM QUEBEC JAIL.**

MONTREAL—With exactly a month left before he is called upon to pay the death penalty for the murder of Henri Royer of Waterloo, Raoul Brodeur, confined in the Sweetsburg jail, made an attempt to escape by sawing through one of the iron bars in the window of the ward. Removal of the bar left a space 16 inches wide sufficient for a man to squeeze through. A search of the ward subsequently located the end of the bar hidden between the floors of the cell. It is believed that the condemned man was assisted from without. Brodeur was originally sentenced to be hanged on November 1st, but an appeal was dismissed on April 26th last, and he will pay the penalty on June 1st next. An investigation is proceeding in connection with the attempted escape.

**Fresh Vegetables Fresh Fruit & Cake, etc.**

Ex. S. S. Rosalind:

- FANCY FLORIDA GRAPE FRUIT.
- FANCY FLORIDA TOMATOES.
- NEW YORK STATE CUCUMBERS.
- NEW YORK STATE CARROTS.
- FANCY FLORIDA CABBAGE.
- AMERICAN BALDWIN APPLES.
- BANANAS.
- CALIFORNIA ORANGES.
- P.E.I. CARROTS & PARSNIPS.
- P.E.I. TURNIPS.
- "DAKOTA REDS" & "COBBLER" SEED POTATOES.

Special for Saturday:  
**FRESH CUT RHUBARB.**

**C. P. EAGAN,**  
 2 Stores:  
 Duckworth Street & Queen's Road

**MUTT AND JEFF**

**MUTT SHOULDN'T CONFUSE JEFF WITH SUCH FANCY WORDS.**

—By Bud Fisher



**ST. JOHN'S GROCERY STORE**

- New Spare Ribs
- Local Potatoes
- Small Ham Butt
- Local Carrots
- Choice Small Jow
- Local Potatoes
- Very Choice Family
- Green Cabbage

**J. J. ST. JOHN**  
 Duckworth St. & LeMarchant Road.



**MONUMENTS, HEADSTONES**

If you want a first-class stone or Monument, call on

**Chislett's Marble Works**  
 We carry the largest and best finished work in City.

**ENTIRE SATISFACTION GUARANTEED.**

Our carving and lettering pleases everyone. We accept booking orders for Spring delivery.

Designs and Photos of own work sent every FREE. Write to  
**Chislett's Marble Works**  
 208 Water Street,  
 P. O. Box 86, St. John's  
 mar3,mo,th,s,m

**DYE WORKS.**

All kinds of Ladies' and Gents' garments cleaned, pressed, and Outport orders get our particular attention. Phone 1488

**J. J. DOOLEY,**  
 Corner LeMarchant Road,  
 Lime Street.  
 mar14,mo,so,od