

No Christmas will be a real Christmas  
for the kiddies without



Ward's  
**Orange-CRUSH**  
Ward's  
**Lemon-CRUSH**  
Ward's  
**Lime-CRUSH**



These delightful pure fruit drinks can only be procured from The British Aerated Water Co., Ltd.

Phone 1231 or 696 and prompt delivery will be made.

**The British Aerated Water Co., Ltd.,**  
**Smallwood Building, Duckworth Street**

## Our First Christmas Greeting

May all our Friends, both town  
and outport, have a right royal

**Merry Christmas**

Is our sincere wish.

**BON MARCHE**

**The Up-to-Date Drug Store**  
such is ours

**Possesses Unlimited Opportunities**  
in the way of

**PRACTICAL GIFT THINGS**  
**FOR CHRISTMAS!**

We arranged for a full shipment of high-grade accessories from a reputable supply source, and they have arrived to us neatly packaged—a delight to the eye, charming beyond our most imaginative expectations.

HIGH GRADE FRENCH

**Perfumes and Toilet Waters**

from ROGER & PALLETES.  
Lily of the Valley, Indian Hay, Bouquet des Amours, etc.

PIVER'S

**Perfumes and Combination Gift Boxes**  
very dainty

Azuera, Pompeia, Floramye, Mismelis, etc.

ERASMIC

Perfumes and Bath Salts, etc.

Schrafft's, and Park and Tilford's delightfully boxed

**Chocolates and Confectionery**

Would make "A Hit" with Her Christmas Day.  
**WE HAVE THEM.**

**J. J. KIELLEY,**

SUCCESSOR TO KAVANAGH'S DRUG STORE.

### Our Dumb Animals.

REPORT OF CHIEF AGENT S.P.A.  
FOR WEEK ENDING DEC. 22ND,  
1922.

Was asked by C. Lester to humanely destroy a valuable horse, which had contracted blood poison. Mr. Lester then had the animal carted away and buried. Had four horses sent in off the street, also called the attention of country people to the Act passed in the House of Assembly, re the whittling. People who do not have them placed on their catamans will be summoned. The matter of the dogs

complained of on New Gower St. has been taken up by the City Council who have the matter remedied. I was asked to go to the South Side Hill to humanely destroy a dog owned by a resident there. Spoke to several expressmen for hard-driving going up hills. I would like to state that there is a large quantity of damaged cattle and horse feed in the town at the present time and owners of all animals should be very careful as there has been several cases of colic as the result of its use, and I had expert opinion that nothing can be more injurious particularly to milk cows, than damaged feed. Any feed that has been wet or water soaked usually moulds

and causes severe indigestion and often death. The public is warned to use every precaution in not using the mouldy grain or hay. The Society imported last week a few copies of a famous picture, by a well known artist of a "Horse Head" with the horse's head of prayer printed underneath. Arrangements have been made to have them framed. The price framed is two dollars and fifty cents each and the pictures can be had from Jonas Barter, Chief Agent, and the funds go to the work of the S.P.A. This picture should be in every horseman's home, and in all the schools of the island.

The Young Man's Shoe, in Dark Tan, Mahogany, with Rubber Heels, for \$4.75, \$5.25 and \$5.50, at SMALLWOOD'S Shoe Sale. —dec21,22

### Hail to King Christmas!

King Christmas is here with his wealth of good cheer. Of laughter and mirth and true joy. We hail him once more as we draw on our store of gladness and harmless frivolity. So let us make sunshine for lone hearts and dead. And thus make our Christmas a time of good cheer.

King Christmas again comes and brings in his train the peace and the gifts of a season of gladness. The true gold of joy without alloy. And hails to the bosom of sadness. So hail him and greet him, the bringer of mirth. And shed loving-kindness and Good-will on earth.

ALICE WISE.

### Recipes For Festive Season.

Few housewives who have to consider prices weigh up the cost of turkey or goose, because they know the former is, without question, the more economical bird of the two. For a small family, a turkey weighing from ten to twelve pounds is an ideal one. When buying, see that the legs are pliable and short, and that the breast is plump and firm to the touch.

To allow water to run over and through poultry before cooking is a mistake, for it takes away the flavor. Instead, wipe it thoroughly inside and out with a slightly damp cloth, flour lightly, and place it breast downwards. If it is to be cooked in a baking-tin. Then the juices will concentrate in the flesh of the breast, and make it mellow and tender. After an hour's cooking, turn the bird, cover the breast with lard or good bacon fat, and cook slowly for another two hours, basting continually. About twenty minutes before serving, add a little more flour over the breast and the appetizing little brown bubbles will rise that pronounce the bird done to a turn.

To make your turkey go a long way, two kinds of stuffing may be used with success—these may be chestnut, sausage, or sage and onion.

Mince-meat to be at its best should be made a little before it is needed so that all ingredients blend well. An excellent, old-fashioned recipe is to use one pound each of raisins, currants, sultanas, peel, chopped apples, suet and brown sugar. To these add one heaped teaspoonful of mixed spice and nutmeg to taste, moistening the whole with a little brandy, or the juice of a lemon and an orange mixed. Before adding the suet, clarify it first—that is, place it in boiling water until it is quite free from any skin. When cold and set, grate into the mince-meat.

For an economical and quickly-made festive pudding, blend half a pound of flour in with half a pound of well-chopped suet, three ounces of currants, half a pound of stoned raisins, three ounces of sultanas, half a pound of fine breadcrumbs, three teaspoonfuls of baking-powder, and one of mixed spice, one ounce of almonds. Mix these ingredients together well, with sufficient golden syrup and milk to make the whole thoroughly moist. Boil for four hours, or steam for seven.

A new way with jelly. Take an ordinary pint packet of jelly or jelly crystals, pour on half the usual amount of hot water, and when the mixture has cooked, but not set, add half a pint of cold milk and a little cream. Beat the mixture together well, and pour back into the moulds to set.

Stuffed chicken—Choose a young and tender chicken of about four or five pounds. Fill it with the following stuffing: One cupful of stale breadcrumbs, the chicken liver chopped up, a thick slice of bacon cut in cubes (one-half cupful), a beaten egg, a spoonful of parsley, salt and pepper. Mix together, and if too dry add two or three tablespoonfuls of warm broth. Salt the chicken well after stuffing it. Make a stock of a pound of soup meat, the neck, feet and gizzard of the chicken that you have cleaned well, in boiling water and a few bones. Cover with two quarts of water, add a tablespoonful of salt, bring to a boil, skim carefully add a small blanched cabbage, an onion and three carrots (sliced), a bunch of leeks, parsley and celery, cook for three hours on a moderate fire, then add the chicken, lowering the flame still more. Cook for an hour or longer if the chicken is not tender enough. Serve the broth with croutons, then the chicken with vegetables accompanied with a salad or mustard pickles.

Boiled Eggs—Beat to a very stiff foam the whites of eight eggs. Boil a quart of milk in which you poach the whites dripped from a tablespoon. They should not boil more than three minutes; then take out carefully with a skimmer. Make a custard with the yolks, sugar and milk. Pour it into a glass bowl, then add the whites to it. When it is quite cool pour over the whites in threads a syrup made from one-half cupful of sugar and half a cupful of water.

The Young Man's Shoe, in Dark Tan, Mahogany, with Rubber Heels, for \$4.75, \$5.25 and \$5.50, at SMALLWOOD'S Shoe Sale. —dec21,22

### Salvation Army.

#### CHRISTMAS APPEAL.

Colonel T. Martin desires to acknowledge with thanks receipt of the following contributions towards the Christmas appeal for the poor.

\$20.00—Messrs. Job Bros. & Co.  
\$5.00 each—Mrs. Edith L. Henderson, Dr. Barnes, H. M. Stewart, Esq., Geo. Thomas, Esq., J.M.P., J. A. Padon, Esq., A. T. Goodridge, Esq., Miss May Furlong, 454, Joseph Burnstein, Esq., Dr. Power.  
\$2.00 each—D. Cross, Esq., W. G. Carlson, Esq., W. H. Hynes, Esq., L. O'Keefe, Esq., Mrs. M. Colton, Allan Fraser, Esq., James R. Cook, Esq.  
\$1.00 each—T. J. Malone, Esq., Messrs. Carnell & Mews, Mrs. A. K. Lundgren, T. J. Bennett, Esq., W. White-way.

Mr. Thomas, 3 barrels turnips, Messrs. Bishop & Sons, 2 dozen tins of salmon, F. B. Wood, 25 lbs. Candy.

### PNEUMONIA

and other Lung Diseases.  
Claims many Victims in Canada and should be guarded against.

**MINARD'S LINIMENT**  
is a great preventative being one of the oldest remedies used. Minard's Liniment has relieved thousands of cases of Grippe, Bronchitis, Sore Throat, Asthma and kindred diseases. It is an enemy to Germs. Thousands of bottles being used every day. For sale by all druggists and general dealers.

Minard's Liniment Co., Ltd., Yorkmouth, N. S.

### Milk Purification.

An apparatus used abroad for purifying milk by ozonization consists of two vessels placed one above the other, so that the milk can flow from the upper to the lower vessel in a thin stream. The carbon points of an electric arch-light are then arranged one on each side of the stream of falling milk, so that the electric arc is formed in or close to the stream. It is asserted that the ozone engendered by the electric current round the stream is effective in killing all the micro-organisms that the milk may contain.

In New York, the Suit and Cloak models always wear one piece Taffeta slips, because outer garments fit better over them. BISHOP'S now have these Taffeta slips for five fifty each. —dec21,22

### Harbor Grace Notes.

Mr. J. H. Mace, former Manager of the Bank of Nova Scotia here, accompanied by Mrs. Mace and their two children, left town on Tuesday of last week, en route for Sussex, N.B., where they will spend some time before Mr. Mace resumes duty with the Bank of Nova Scotia again. He has recovered from his recent attack of illness, and the rest at his home will bring about full recovery. Their many friends here wish them well.

The pupils of the Methodist Superior School are holding a concert to-night (Thursday) at Coughlan Hall. Distribution of prizes will be gone through at the close.

The funeral of the late Mr. John Fallon, whose death occurred on Friday last, after a lingering illness, took place on Sunday afternoon and was largely attended. Interment was made in the Roman Catholic Cemetery. Deceased was a son of the late Sgt. Fallon of the Constabulary, and was a Boer War Veteran, having returned home wounded. Besides his widow, he is survived by four sons: Luke, ex-Royal Nfld. Regt., Christopher, David and John, who are all at home. One daughter, Mary, residing in the U.S.A. Mr. Fallon's second eldest son, Pte. Stephen Fallon, while serving King and Country with the Royal Nfld. Regt., made the Supreme Sacrifice, "Somewhere in France." The family have the sympathy of the community in their hour of bereavement.

Sgt. Netherton, Capt. Williams, was towed to port last week from St. John's, for dockage, and was taken up Friday afternoon. Repairs are now completed, and the ship will be towed back to St. John's again to-day, should weather conditions permit.

Mr. S. Butler of St. John's, has been here for the past week, superintending repairs to the schooner Netherton.

Trade in town this Christmas season is anything but brisk. The shops have all been dressed in the garb suitable to the festive season, and present a very good showing; most of them have been kept open at night time during this week, to cater to the trade offering. We trust that things will appear brighter when the New Year comes in.

Mr. Leslie V. Chafe, has opened up a toy, etc. store, in the shop formerly known as the Victoria Book Store. We wish our young tradesman much success.

CORRESPONDENT.

Dec. 21st 1922.

Minard's Liniment used by Physicians



A gift  
he will  
appreciate

Every cigarette smoker  
will appreciate one or  
two tins of Gem 50's at  
Xmas time. Gem Cigarettes in package or tins  
are always welcomed.

**Positively None Better**

Imperial Tobacco Co.  
Limited, London, W.C.

## JOB'S STORES, Ltd.

For the Christmas Trade—Fresh and  
Complete Stocks:

GRAPES,  
BROAD FIGS,  
CITRON PEEL,  
LEMON PEEL,  
DATES, PRUNES,  
EVAP. APPLES,  
EVAP. APRICOTS,

PEEK & FREAN  
FANCY BISCUITS,  
JELLIES, RAISINS,  
CURRANTS,  
DESSIC. COCOANUT,  
ICING, ESSENCES,  
CIGARS.

We are quoting attractive prices on above.  
**'Phone 634.**

## JOB'S STORES, Ltd.

### Ore Carrier in Port.

#### SHIP ICED UP—SHORT OF COAL.

Yesterday afternoon, S.S. S. E. Calvert, Capt. Jimman, bound to Sydney, C.B., arrived in port short of coal. The Calvert is 21 days out from Bona, Algeria, and met a very stormy passage. During the past two weeks the ship was buffeted about by a succession of storms, and some minor damage was done about decks. When the Calvert arrived in port yesterday her superstructure and rigging were heavily coated with ice and some difficulty was experienced in clearing the wind-lass before anchors could be dropped. The ship is owned by the Calvert Shipping Co., of Goole, England, and is 4,696 tons gross, 2971 net, and carries a cargo of 7,000 tons high grade iron ore. The Furness Withy Co. are agents for the ship whilst in port.

AT ST. THOMAS'S.—The Advent Service at St. Thomas's this evening will take the form of a preparation for Christmas Communion. The Rector will preach.

Cub Cigarettes are appreciated, not only by the smoker but by those in his company.

Among the coats being featured for children are loose wrap models very easily lined.

## ST. JOHN'S MEAT CO., Ltd.

Choice Selection of PRIME TURKEYS, GEESE, DUCKS and FANCY CHICKEN. Order early and avoid disappointment.

STRICTLY FRESH EGGS.  
CHOICE TABLE BUTTER.  
LARD, COOKED MEAT a Specialty.

SAUSAGE MEAT for Dressing.  
Also, BEEF, PORK & CAMBRIDGE SAUSAGE.

Note the Address:

176 Water St. E. — 'Phone 800

429 Water St. W. — 'Phone 801

Forty-Three Years in the Public Service—The Evening Telegram