Overland

Riding Comfort Made-in-Canada

WHY let rough roads interfere with your motoring comfort?

In this Overland you need not let bad roads spoil good rides.

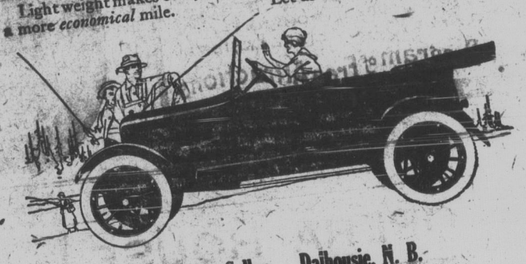
Triplex Springs make every mile you ride a more *enjoyable* mile.

Light weight makes every mile a more *economical* mile.

This rare combination of riding luxury with driving economy accounts for the tremendous enthusiasm which is greeting the Overland all over Canada.

Its equipment is of the most modern type. Its stamina is a credit to the Canadian institution which created this car.

Let us show you the Overland.



William A. Gallop. Dalhousie, N. B.

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Every 10c Packet of WILSON'S FLY PADS WILL KILL MORE FLIES THAN $2.00 WORTH OF ANY STICKY FLY CATCHER

Clean to handle. Sold by all Druggists, Grocers and General Stores.

Pure Bred Stallion, name Cairnston Pride No. 8968, sire Royal Cairnston, No. 4019, Dame Nellie of Brookiya, No. 4769.

Stallion's Record in Canadian Clydesdale Book. Inspected on the 19th day of April 1919 and found to be a pure bred sound and of good type. Will stand at my barn for the season of 1920.

THOS. ELLSWORTH,

TO SUBSCRIBERS.

Because of the increased cost of news print paper, the extra cost of production and everything going into the making of a newspaper, we have been forced, in order to keep up the standard of the Graphic and make a reasonable profit, to increase the yearly subscription rate to $2.00 to any address in Canada, Newfoundland or the British Isles and $2.50 to the United States.

NOTICE OF MORTGAGE SALE.

To the heirs, executors or administrators, and to the next-of-kin of Celina Doiron, late of the Town of Campbellton, in the County of Restigouche and Province of New Brunswick, deceased wife of John Doiron, C.G.R. Conductor, and to all whom it doth or may concern:

Notice is hereby given that there will be sold by public auction in front of the Post Office in the Town of Campbellton and the County of Restigouche, on Thursday the nineteenth day of August, A. D. 1920, at the hour of two o'clock in the afternoon, all the rights, title and interest of the late Celina Doiron, in and to all that certain piece or parcel of land and premises situate, lying and being in the said Town of Campbellton, and bounded and described in an Indenture of Lease bearing date the seventh day of June, 1899, and made between Malcolm Patterson, of Campbellton aforesaid, Farmer, as Lessor, of the one part, and John Doiron, of the said Town of Campbellton, Brakeman, as Lessee, of the other part, as follows:—"Beginning at the point of intersection of the Western side line of a lot of land leased by the said Malcolm Patterson to one John Francoeur, bearing date the fifteenth day of August, A. D., 1898, and the Southern side line of a reserved road or street (called 3rd avenue on plan of lots laid off by the said Malcolm Patterson) thence running Southerly along the said Francoeur line and continuation thereof One hundred and five feet; thence Westerly parallel to said third avenue sixty six feet eight inches; thence northerly parallel to said Francoeur line One hundred and five feet to the Southern side of said third avenue, and thence Easterly along the same sixty six feet eight inches to the place of beginning, being known and distinguished as lot number Fifty two (52) on said plan;" together with the buildings, improvements and appurtenances thereto belonging, and the term of years therein to come and unexpired, and the said lease, under and by virtue of a Power of Sale contained in a certain Indenture of Leasehold Mortgage, bearing date the twentieth day of July, in the year of our Lord one thousand nine hundred and seventeen, and made between Celina Doiron, now deceased, of the Town of Campbellton, in the County of Restigouche and Province of New Brunswick, wife of John Doiron, C.G.R. Conductor, as Mortgagor, and John MacKinnon, of Red River, in the parish of Dalhousie, in the said County of Restigouche, Farmer, as Mortgagee, the said Leasehold Mortgage being duly entered and registered in the Registry Office for the County of Restigouche, at 10 A. M. o'clock, of the twenty-sixth day of July, A. D. 1920, as number 16243; on pages 209, 210, 211, 212, 213 and 214 in Book NS of the records of the County of Restigouche; default having been made in the payment of the principal money and interest due under and by virtue of the said Mortgage.

Dated at the Town of Campbellton this third day of June, A. D. 1920.

JOHN McKINNON.

Signed and made in the presence of P. J. GOLDEN.

June 10-Aug. 12.

CANNING FRUITS WITHOUT SUGAR

Much of the Small Fruit Crop May be Conserved by this Method.

Due to the scarcity and high price of sugar the possibility of much of the coming crop of small fruits going to waste is greatly increased. There is a method of canning without sugar, and, to secure the best information available on the the subject, the Commission of Conservation invited Miss Jeanette Babb Instructor of Household Science at Macdonald college, to prepare a short paper. Miss Babb especially emphasizes the caution that in sugarless canning the utmost care must be observed, and every rule strictly followed. Otherwise loss of fruit and wasted effort may result. Fermentation and decay are caused by the bacteria, yeasts and moulds, which are ever present in the air, coming in contract with fruit. We must, therefore, destroy these forms of life present in the containers and prevent their further entrance into the containers, by sealing and sterilizing or boiling. This is what is termed canning.

"There are many reasons why canned goods spoil. Some of these are: Because of imperfect jars; use of old or poor rubber; use of stale products; being too slow; filling too many jars at once; inaccuracy in time of boiling; failure to test jars after sterilizing, and careless storage.

"The equipment necessary for canning is as follows: Wash boiler, or large kettle, with an airtight cover; fitted rack for bottom of boiler; good jars and covers properly sterilized; good rubbers; long-handled spoon or silver knife, strainer or clean cheesecloth for washing fruit, blanching and cold-dipping, boiling water, and clean towels, all of which should be sterile.

"To prepare the jars, test them first for leakage, by filling with water, fitting on rubber, sealing tightly and inverting on a dry table. If no moisture is seen on the table the jar is safe. Sterilize the jars and covers by placing on rack in boiler, cover with cold water, bring water to boiling point, and boil for fifteen minutes. Sterilize the rubbers in a shallow dish of boiling water for five minutes.

"In the cold pack method the importance of the two terms, blanching and cold dipping, should be emphasized. Blanching is to dip in boiling water, and keep under the boiling water for from a few seconds to five minutes, according as to whether the fruit is of the soft or hard variety. Cold dipping means the immediate plunging into cold water, to set the colouring matter, to aid in keeping the fruit whole and to make it easy to handle.

... PREPARATION OF FRUIT. ...

1. Select when it is at its best—thoroughly sound, ripe but firm and free from bruises.
2. Grade as to size and quality for sake of uniformity.
3. Can the day it is picked, and as soon as possible after picking, especially where no sugar is used.
4. Clean fruit and prepare as for table use.
5. Blanch in case of hard fruits.
6. Cold dip.
7. Pack products quickly into jars, which have just been removed one at the time from the boiler, using a sterile knife or spoon handle for packing.
8. Fill with boiling water, insert knife to let out air and fill again to top with water running over jar.
9. Put on sterilized rubber, cover, and partially seal at once.
10. When all jars are ready, place on rack in boiler and cover with water of the same temperature as jars, keeping the jars separated.
11. Cover boiler, bring to the boiling point and boil until the fruit is cooked.

(a) Soft fruits require from 10 to 15 minutes where sugar is used. When no sugar is used we add 15 minutes more to the required length of time with sugar.

(b) Hard fruits with sugar require from 30 minutes to one hour plus twenty minutes without sugar.

12. Uncover boiler at end of time for sterilizing or boiling, allow steam to escape and seal jars tightly immediately upon removing from boiler. Invert until cool.
13. When cool screw tight again, wash outside of jars, label and put away in a cold, dry, dark place.

NOTE—In sugarless canning, the utmost care must be observed, and every rule strictly followed—Jeanette . Babb, . Instructor . Household Science, Macdonald College.

"Suits me", says the man who tries his first chew of BLACK WATCH.

"Suits me", says the man who has been enjoying the rich, satisfying flavor of BLACK WATCH for years.

BLACK WATCH wins friends on every side.

Black Watch CHEWING TOBACCO

Dodge Brothers Motor Cars

Give more dollars for dollar value than any other car on the market to-day.

—CALL THE—

BLUE SIGN GARAGE

FOR A DEMONSTRATION.

WHEN YOU DECIDE to purchase a diamond ring, you should patronize A JEWELLER on whom you can absolutely rely. We invite you to come in and see our stock and to ask any of our patrons whether they have ever been deceived in the quality of the jewelry we sell.

R. C. CANTIN

Jeweler, Engraver & Optician — Watch Repairing a Specialty

WATER STREET, CAMPBELLTON, N. B.

TO THE TRADE

Having acquired the Store, until recently occupied by the late Jas. Reid, at Charlo Station, within the next few days we intend opening a General Store.

As the High Cost of Living has caused the Wage Earner many a sleepless night, in order to give the very best service to the public, and to give them their goods as near Cost Price as possible we have decided to run our business on a Strictly Cash basis. With this end in view we would solicit the patronage of the General Public and can assure them if they call around about August 1st, and inspect our stock and look over our prices, that it will be to their advantage to become our regular customers.

THE CONTINENTAL LUMBER CO. LTD.

Wm. CURRIE, Managing Director.

July 29-3-wks.

Gerhard Heintzman

Something Fascinating About It

THE joy of the dance—the laughing lilt of the latest rag—a bounding, resounding cataract of soul-stirring sound—isn't that the picture your mind calls up when you think of music?

Perhaps that's the phase of music you best appreciate—the gladsome, joyful abandon, the vim and vigor of echoing melody.

Then—when you come to buy your piano it's the big feature you'll look for—the power to lift you out of yourself with the carefree, bountiful cheeriness of its song.

You'll be wise to hear first and foremost the flexible tone of Canada's Greatest Piano.

Note how it responds to the happy mind, makes the last red corpuscle in your blood glow with animation.

And then listen to its delicate murmurings, its bold, deep, rich harmonies. As you contrast them with the thrill of its ringing echoes—

—truly you will say there is something fascinating about the tone of the Gerhard Heintzman.

Call at our store. Judge the merit of Canada's Greatest Piano. Compare its fascinating beauty—see the graceful lines, the richly finished cases of this famous piano.

Come and picture what it would mean to you to have this joy in your home—what an inspiration it would be to the children—how it would brighten home life, make entertaining so delightfully simple.

You'll be surprised that so great a lifetime possession can be bought on such easy terms.

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