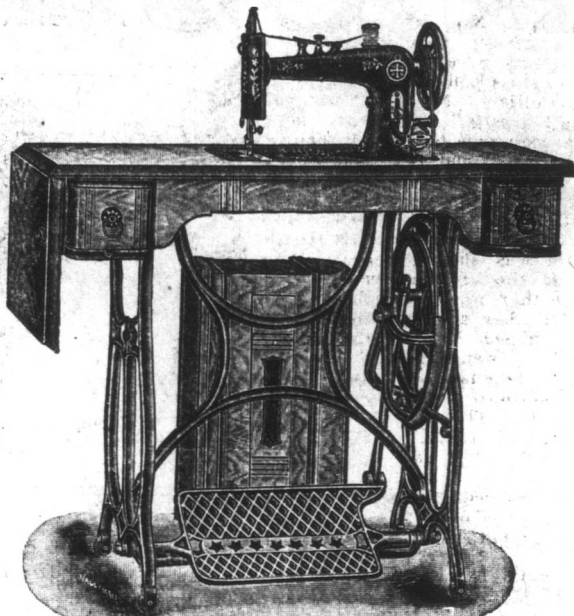
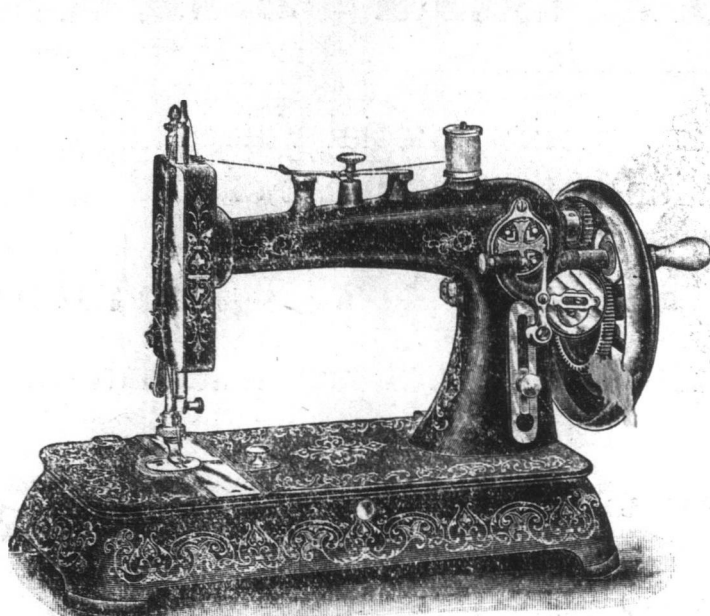


Sewing Machines (Hand and Foot)



The Hand and Foot Machines shown on this page, are without a rival among sewing machines. They have so many advantages over all others, that they are in a class to themselves. We have been selling them for a number of years and we can honestly say that it has never been necessary to return even one to the factory for repair. This enviable record is the strongest possible proof of the goodness and stability of our machines.

Special Notice:

We not only furnish parts for the Machines we sell, but can furnish repairs for all Sewing Machines made. When ordering send sample of part required.

Hand Machines	
Pavey—Iron Base.....	Price \$10.00 each
Pavey—Wood Base.....	" 12.00 "
Pavey—Wood Base and Cover.....	" 14.00 "
Express—Iron Base.....	" 12.75 "
Express—Wood Base and Cover.....	" 17.50 "
Rotary Standard.....	" 34.60 "
Rotary Eldridge.....	" 50.00 "

Substantial Durable Elegant

Foot Machines	
Pavey—Stand and Cover.....	Price \$22.00 each
Pavey—Automatic Lift.....	" 27.00 "
Belvedere—High Arm, No. 3.....	" 30.00 "
Belvedere—High Arm, No. 4.....	" 32.00 "
Belvedere—Serpentine Front.....	" 35.00 "
Express—Combination Walnut.....	" 28.00 "
Vindex—Special.....	" 28.00 "
Oak Crown.....	" 35.00 "
Rotary Style.....	" 45.00 "
Rotary Grand.....	" 55.00 "
10. D. Tailoring.....	" 50.00 "

PRIMUS PETROLEUM LAMP STOVES

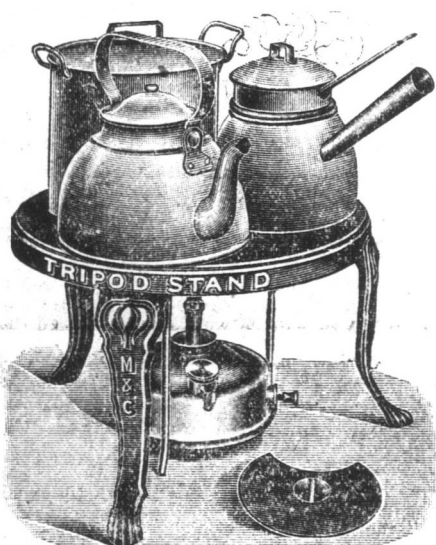


THE "PRIMUS" TOASTER.

Specially adapted for use with the "Primus" Stove, Gas Rings, etc. The four sides are available for toasting, and the top may be used for boiling a kettle at the same time.

Price 45c. each.

Note.—It would be quicker to light the "Primus" and toast with the above, than to use a bright coal fire even if ready.



REPAIR OUTFITS.

Handy pocket-size tin boxes containing an Assortment of Repair Parts and Tools. For "Primus" Stove and "Primus" Noiseless Patent.

Price 60c. Set.

THE "PRIMUS" is the Stove which has stood the test, stands to-day unrivalled, and is the most economical oil stove in existence.

POINTS OF MERIT.—No. 1. Half a gallon of Water can be boiled in 5 minutes. No. 2. One pint of Kerosene will supply the stove at a pressure for 2½ hours. No. 3. The Flame is atmospheric blue, and absolutely free from smoke or smell. Admirably adapted for Toasting, Grilling, in fact, any cooking purposes. No. 4. Any Servant can manipulate them, and the flame regulated or put out just as a gas ring. No. 5. Every Stove has been thoroughly tested under heavy hydraulic pressure.

The principle on which these stoves are made is: The petroleum is gasified during its circulation through THE PREVIOUSLY HEATED BURNER, and issues through a fine opening (mouth-piece, or nipple), when it is mixed with air, and burns with a blue smokeless flame.

The Primus is the most practical, simple, and solid cooking apparatus in existence, and the cheapest in use. When the lampstove burns with full flame only ½ pint of petroleum is burned per hour. Two pints of cold water can be brought to a boil in three or four minutes.

IRON HEATERS.

For use with No. 1 or 5 "Primus."

"Primus" Iron Heater, No. 90.—Will keep Irons constantly at a uniform heat. The Iron Heater is made of Cast Iron and is removable so that Stove can also be used for Cooking purposes.

Price of Iron Heater (without Irons).....\$90c.

"PRIMUS" TRIPOD STAND

With this Tripod and the aid of a "PRIMUS" STOVE, three saucepans may be quickly boiled at one time. Smoothing or other irons can be heated on the top plate.

Users of the "Primus" Stove will find this article a great convenience.

Legs unscrew for Packing. Size 14½ in. wide x 10 in. high.

Price.....\$1.95 each

"PRIMUS"

No. 5 Senior.

The Junior Stoves have become so popular that we have been prompted to make these patterns with full size No. 1 and 5 Burner and simplified regulating screw.

No. 5 SENIOR holds 2½ pints Oil. Silent Burner.

Price.....\$1.50

THE "PICNIC PRIMUS."

No. 230. Rear and Silent Burner. Holds 1 pint Oil. Weight, complete with Box, 3 lbs. The "Picnic and Camping Primus" both take to pieces and pack up into small tin case, and can be carried readily filled with paraffin. The burners of the "Picnic Primus" are same as used on Nos. 6 and 4, and those of the "Camping Primus" are same as Nos. 1 and 5. These are sufficiently powerful to boil two pints of water in four minutes. Thousands of users acknowledge the fact that the complete case, is indispensable to Motorists, Cyclists, Camping Parties, etc., etc.

Price \$3.60 each.

All Mail Orders Promptly Filled.

THE ROYAL STORES LIMITED

All Mail Orders Promptly Filled.

McMurdo's Store News

WEDNESDAY, Dec. 7, 10.

McMurdo's Cream of Lilies is no wishy-washy compound of the consistency of milk, but a real cream with a real purpose—that of healing and softening chapped and abraded hands and face. Cream of Lilies has stood the test of several seasons and has come out exceedingly well. McMurdo's Cream of Lilies may be called the national emollient. Use it this winter. Price 25c.

Cream of Lilies Soap is a worthy companion to the Cream. It is one of the best soaps made. If you use the Cream and the Soap during the winter season, you need not trouble about your hands or complexion. Price 25c. cake. Box (3 cakes) 50c.

HERRING AT HORSE COVE. Herring were very plentiful at Horse Cove this morning. One man got half a barrel in his net.



JOHN T. KELLY.

Marble Works.

HEADSTONES, MONUMENTS, TOMBS, FONTS, etc.

Orders Executed Promptly. Latest Designs. Estimates Cheerfully Furnished. Plans sent on application.

JOHN T. KELLY, 324 Water St., opp. Messrs. Allan Godridge & Sons. P. O. Box 411

Coastal Boats.

REID FIELD, CO.

The Argyle left Burin at 3.35 p.m. yesterday going west.

The Bruce arrived at Port aux Basques at 7.35 a.m. to-day.

The Clyde left Lewisporte at 2 p.m. yesterday for the south.

The Dundee left Port Blandford at 1.45 p.m. yesterday and left Marytown at 4.30 p.m. yesterday.

The Ethie left Carbonear at 7.15 p.m. yesterday.

The Glenora is at St. John's on the Dock undergoing repairs.

The Home is due at Bonne Bay from the north.

The Inverness left Burgeo at 2.15 p.m. yesterday coming east.

BOWRING SHIPS. The Prospero left Coachman's Cove going south at 10.15 a.m. to-day.

The Portia sails west at 10 a.m. Friday.

Dogfish Described as Excellent Food.

Interesting Paper on "Sea Mussels and Dogfish as Food." Read Before International Fish Congress at Washington.

Editor Evening Telegram.
Dear Sir.—The enclosed cutting from a Canadian paper contains matter which is particularly worthy of note by our fishermen. It appears that the dreaded dogfish may be made a valuable article of commerce.
Yours truly,
W. G. GOSLING.

At the recent Fourth International Fishery Congress at Washington, Irving A. Field read a paper on "Sea Mussels and Dogfish as Food," from which the following is an extract:
The smooth and horned dogfishes constitute another article of food that prejudice is keeping from our tables. Of these I will merely state the results of my investigations. The smooth dogfish is common on our eastern coast, south of Cape Cod during the summer, and as I have shown in a recent paper, is a most destructive enemy of the lobster. The horned dogfish during the summer months has its range north of Cape Cod, where it is exceedingly abundant, and during this season plays havoc with the herring, the mackerel, and other fishing operations. This species, although it has a general resemblance to the smooth dogfish, is easily distinguished by the two horns, one being in front of each dorsal fin. The habits, composition, and food properties of the two species are very different.

The smooth dogfish is a bottom feeder, preying almost entirely upon crabs, lobsters and other crustaceans. It does not run in schools, as does the horned dogfish, which goes in enormous numbers, preying upon the large schools of herring, mackerel, and upon fish caught on the trawler's line.

In composition the flesh of the smooth dogfish is free from oil, resembling most closely the cod. The horned dogfish, on the other hand, contains a large percentage of oil and in this respect most closely resembles the salmon.

From the standpoint of palatability I have good testimony that the fresh smooth dogfish is just as good as flounder, halibut, or any other of the standard food fishes. I have had the fish served several times in various ways at the mess of the Marine Biological Laboratory, at one of the private boarding houses in Woods Hole, Mass., and in a number of private homes. In all cases, whether or not the persons knew what they were eating, favourable comments were made as to the texture and flavor of the fish. Not one adverse criticism was heard. Concerning the flavour of freshly prepared horned dogfish I can not speak from personal experience, but there is abundant testimony that it is as good. The commissioners on fisheries and game of Massachusetts have personally reported its palatability, the lack of odor or "strength," and the good consistency when cooked or canned. They say it closely resembles the salmon.

THEY GROW

Good Humor and Cheerfulness from Right Food and Drink.

Anything that interferes with good health is apt to keep cheerfulness and good humour in the background. A Washington lady found that letting coffee alone made things bright for her. She writes:

"Four years ago I was practically given up by my doctor and was not expected to live long. My nervous system was in a bad condition.

"But I was so young and did not want to die so I began to look about for the cause of my chronic trouble. I used to have nervous spells which would exhaust me and after each spell it would take me days before I could sit up in a chair.

"I became convinced my trouble was caused by coffee. I decided to stop it and bought some Postum.

"The first cup, which I made according to directions, had a soothing effect on my nerves and I liked the taste. For a time I nearly lived on Postum and ate little food besides.

I am to-day a healthy woman.

"My family and relatives wonder if I am the same person I was four years ago, when I could do no work on account of nervousness. Now I am doing my own housework, take care of two babies—one twenty the other two months old. I am so busy that I hardly get time to write a letter, yet I do it all with the cheerfulness and good humor that comes from enjoying good health.

"I tell my friends it is to Postum I owe my life to-day."

Read "There's a Reason." Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

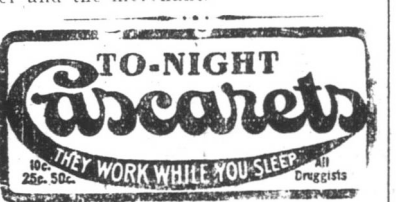
sembles halibut. The horned dogfish has in recent years been exploited in England as a valuable cheap food. A writer in a London paper states that the Plymouth council engaged an expert cook to prepare dogfish for the table with and without sauce, and that the published opinions of those who partook were excellent as to the color, flavor, and firmness of the food. Both species are nutritious and boneless and are therefore a safe food for both the young and the aged.

The dogfishes are not only palatable in the fresh condition but are as good as many other fishes when preserved by the standard methods. The horned dogfish being a composition most like the salmon is best adapted for canning and is considered as good as the medium grades of salmon. A packer in Petit de Grat, Cape Breton in 1904, sent me a dozen cans of dogfish he had packed. I passed them around to my friends, who prepared the contents in different ways (fried, scalloped, creamed, etc.) In these forms the canned article was highly praised for flavour and palatability. Samples were also sent to several hotels where the fish was served as "Japanese halibut," and was pronounced most acceptable. An establishment in Halifax has been canning large quantities and putting them on the market labeled "ocean whitefish." A firm of Charlottetown, Prince Edward Island has been successful in selling the canned article as "sea bass."

The smooth dogfish found south of Cape Cod is preserved best by salting and drying according to the same method employed for preparing dry salt cod. The product very much resembles cod, but has the advantage of being boneless. I have had creamed salt dogfish served in the mess hall of the marine biological laboratory to a score or more persons. They all reported that they could detect little or no difference between it and the ordinary salt codfish.

The flesh of the dogfish is apparently just as digestible as that of other fishes, is palatable, nutritious, and easily preserved. The fish are so abundant and easily obtained that they are ridiculously cheap. But prejudice is barring this wholesome food from our menus. People seem more willing to starve than to eat this fish just because it bears the name "dog." The problem now is how to put the fish on the market without an offensive label and at the same time meet the spirit and letter of our pure food law.

The packing of both mussels and dogfish ought to become a large industry. Conditions are good for creating a market for them. They are cheap, wholesome food for the masses and constitute a field of opportunity for the fishermen, the packer and the merchant.



Natural History Society

The first annual meeting of the Natural History Society took place at the Court House last evening when the following officers were elected: A. J. W. McNelly, President; A. M. Bray, Vice-Pres.; Miss Southcott, 2nd Vice-Pres.; J. Garriock, Secretary. The General Committee of the Society will include Rev. L. Curtis, W. W. Blackall, V. P. Burke, Rev. Bro. Culhane, Rev. J. Thackeray, S. G. Harrington, R. Wood, Miss Neville, P. Knowling and Mrs. F. Knowling. Mr. Garriock delivered an address on the plants and flowers of Avalon and exhibited some specimens that he had gathered in Conception Bay on the line between Whitbourne and Placentia. At the close a vote of thanks was heartily accorded the lecturer. At the next meeting Mr. Bray will speak on the necessity for scientific research into the flora of the country.

Our Nurses.

Editor Evening Telegram.
Dear Sir.—As enquiries have been recently made at the institution about our nurses, I should like to state that the only nurses working in Newfoundland who have graduated at the General Hospital beside those at present in the institution, are:—Nurse Rowsell, A.P.C. nurse; Nurse Morey, at the Fever Hospital; Nurse Carey, at the Fever Hospital; Nurse Campbell, private nursing; Nurse Simms, private nursing.

Yours truly,
M. SOUTHCOTT,
Supt. of Nurses.
MINARD'S LINIMENT CURE & DISTEMPER.

Lodge Empire, S.O.E.

HOLD ANNUAL MEETING.

The following officers were elected at the annual meeting of Lodge Empire, S. O. E., at Oddfellows Hall last night:

President, A. G. Williams; Vice-President, C. E. Hunt; Chaplain, T. Hallett; Fin. Secretary, W. Pike; Rec. Secretary, W. A. Long; Treasurer, F. Miles; Surgeon, Dr. Chaplin; First Guide, G. Pike; Second Guide, F. Pike; Third Guide, W. G. Smith; Fourth Guide, B. B. Harris; Fifth Guide, L. Crane; Sixth Guide, A. Rice; Inside Guard, G. Pike; Outside Guard, L. Rose; Trustees, P. A. Theo. P. Thompson, James Chaffey.

There was a large attendance of members including some brethren from Dudley Lodge, and D. D. Bro. S. G. Collier. The lodge has prospered under the guidance of the retiring President, H. L. LeMessurier.

A Dangerous Runaway

At 5 p.m. yesterday a horse attached to a carriage and left standing by Dunne Bros. grocery store, took fright and dashed across Duckworth Street straight for Mr. T. Nangle's saloon. It hit the door post with great force, narrowly escaped going through the windows, and turning dashed up the sidewalk, where it became entangled with a number of cabs and burst clear of the traces. Then it turned and went east, and but for the plucky action of Sgt. Byrne must have killed some one, as the streets were thronged. Byrne at much risk to himself jumped for the horse's head and grabbing the reins succeeded in stopping it after being dragged some distance.

Mischievous Boys.

Some idle boys took the pulley off the rock crushing machine near the Custom House yesterday, and rolled it over the King's wharf in to the water. The machine was being repaired for Mr. W. Ellis, by the employees of the Angel Engineering Co. at the time, and the men were at dinner. By means of a hook attached to a pole the Angel's men recovered the property. The boys will likely be summoned.

FIG PILLS

Cure Backache, Bladder and Kidney Trouble.

A few doses of FIG PILLS will convince you that a few more will cure you. Every box of FIG PILLS is guaranteed. If they do not cure all Bladder, Kidney, Rheumatism and Liver Trouble, your money will be refunded.

25c a box at the leading drug stores.

By Authority.

His Excellency the Governor in Council has been pleased to appoint Messrs. G. H. Andrews, Robert Andrews, Stanley Loveman, Patrick Cook and M. A. Butler, to be the Road Board for Leading Ticks East, District of Twillingate.

Secretary's Office, December 6, 1910.

Fresh To-Day,

3 CASKS

IRISH HAMS and BACON.

2 tierces PIGS' HEADS.

P.E.I. BUTTER

150 tubs, 30 lbs. & 20 lbs. ea.
15 boxes 2-lb. prints, 1 lb. ea.

CHOICE TABLE QUALITY.

75 brls Winter Apples—Russels, Baldwins, etc.

2 brls FIDELITY HAMS.

Bakers Cocoa and Chocolate.

Phone 40.

J. D. RYAN.

CEMENT

Now landing ex Shenandoah from London:

500 barrels
White's C'ment.
BRICK
100 M Newfoundland Brick, HARD AND SOFT.

H. J. STABB & CO.
dec5, eod, if