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How! at your Corns, carry the burden of them through life, torture yourself if you will—BUT—if you want to rid yourself of your corns—in a simple, positive, painless manner—secure a **MOOVIT-CORN PENCIL** to-day—rub it on your Corn a few times—and away goes root and branch, without burn or smart. For sale by The Rexall Store Dickson & Troy.

**MOTOR VEHICLES BY-LAW MUST BE RE-REGISTERED**

Re-registration of motor-vehicles in the province of New Brunswick must be made in 1922 and the law requires that the new registration and the application for number plates be made by January 1st. The result is that the section of the Department of Public Works which attends to the registration of motor-vehicles will be busy. There is no additional charge for registration. The supply number-plates for motor-vehicles for the coming year the Department has ordered sixteen thousand new plates. The plates are of deep cream background



**BEAUTY OF THE SKIN**

is the natural desire of every woman, and is obtainable by the use of Dr. Chase's Ointment. Pimples, blackheads, roughness and redness of the skin, irritation and eczema disappear, and the skin is left soft, smooth and velvety. All dealers, or Edmondson, Bates & Co., Limited, Toronto. Sample free if you mention this paper.

**Dr. Chase's Ointment**

with embossed lettering and numerals in dark green.

**During Present Year**

During the year which will close with the present month there was a total registration of 13,460 motor-vehicles exclusive of motor-cycles in the province. Motor-cycles numbered 155. The licensed chauffeurs numbered 1,518. Touring cars numbered 12,585 and motor trucks 875.

**Road Expenditure**

Hon. P. J. Veniot, Minister of Public Works, announced that during the expenditure of funded motor-fees on branch-roads and secondary roads in the province had totalled \$400,000. It is estimated that in 1922 the collections of motor-vehicles fees will exceed \$276,000 the total for 1921.

**APPOINTMENTS**

The following appointments have been gazetted. James F. Connors, of Chatham to be Registrar of Probate for the County of Northumberland in succession to M. S. Benson, deceased. Benjamin Wells of Blackville and Edward Landry of Rogersville to be Alms House Commissioners.

**NO REDUCTIOS IN PRICE OF LEATHER FOOTWEAR**

Montreal, Dec. 21—A statement is issued here today by the executive committee of the Shoe Manufacturers' Association of Canada to the effect that no reduction in the prices of leather footwear for the spring is anticipated.

On the contrary, it is stated that some advances in prices of shoes may be necessary if the increase in the price of hides continues.

**THE LOWER IS HIGHER THAN THE UPPER**

"Let me have sleeping accommodations on the train to Ottawa," I said to the man at the window, who didn't seem at all concerned whether I took the trip or stayed at home.

"For a single passenger?" he finally said.

"No," I replied, "I'm married but I'm not taking anybody with me. A single shelf will answer."

"Upper or lower?" he asked.

"What's the difference?" I enquired.

A difference of fifty cents," came the answer.

"Our prices to Ottawa are \$2.50 and \$3.00."

"You understand of course," explained the agent, "the lower is higher than the upper. The higher price is for the lower berth. If you want it lower you'll have to go higher. We sell the upper lower than the lower. It didn't used to be so, but we found everybody wanted the lower. In other words the higher the fewer."

"Why do they all prefer the lower?" I broke in.

"On account of its convenience," he replied, "most persons don't like the upper, although it's lower, on account of it being higher, and because when you occupy an upper you have to get up to go to bed, and then get down when you get up. I would advise you to take the lower, although it's higher than the upper, for the reason I have stated, that the upper is lower than the lower because it is higher. You can have the lower if you pay higher, but if you are willing to go higher it will be lower."

—SET SQUARE, Toronto

**"Cold in the Head"**

is an acute attack of Nasal Catarrh. Those subject to frequent "colds in the head" will find that the use of HALL'S CATARRH MEDICINE will build up the System, cleanse the blood and render them less liable to colds. Repeated attacks of Acute Catarrh may lead to Chronic Catarrh. HALL'S CATARRH MEDICINE is taken internally and acts through the Blood on the Mucous Surfaces of the System, thus reducing the inflammation and restoring normal conditions. All druggists. Circulars free. F. J. Cheney & Co., Toledo, Ohio.

**MARTINS BATTLE SPARROWS.**

St. Mary's and Dundas Boast Bird That Does No Harm.

Shall the purple martins or the sparrows hold the mastery of the air in Ontario? Everybody knows how the sparrow drives away the birds that would destroy insects. It is not so well known that the purple martin exercises control over noxious insect life wherever they go. And, what is more important, they can battle the sparrows.

Two Ontario towns, St. Mary's and Dundas, have five colonies of purple martins, mainly because of the fact that for generations residents have provided good nesting places for the splendid birds. In Dundas a Mr. Isaac Lathaw, coming from Pennsylvania in 1835, set up a many-chambered bird house on a pole. Perhaps the birds followed him across the border. They have been coming, every year since. When they came, one spring the house was gone, but another nesting place was hastily rigged up, and they have stayed.

In St. Mary's there are convenient holes in the wooden trimmings of the stone buildings along Water street, and here every spring the purple martins come. Perhaps it may have been accidental that apertures were left by careless builders at certain houses and store fronts and that the birds have taken advantage of this circumstance. May some golden-throated purple martin twitter and chirtle for him all his work days, and may a late lark sing for him at the sunset of life, writes A. C. Wood.

In St. Mary's they do battle with the English sparrows and drive them away. The people realize that the martin lives on flies and gnats, and is a blessing, simply ignoring berries and grains. The bird is said to winter in the far southern states. When will other towns encourage the better bird and discourage the pesky sparrow?

**Vancouver Saw Virgin Seas.**

George Vancouver, who was born in 1758, entered the British navy at the early age of 13 and later accompanied Captain Cook on his second and third voyages of discovery. After serving several years in the West Indies, Vancouver was given the command of an expedition to the north-west coast of America, the objects of which were to take over from the Spaniards territory they had seized in that region; to explore the coast; to search for an eastern passage to the Great Lakes; and to ascertain the true character of Juan de Fuca Straits.

The expedition consisted of two ships, the "Discovery," of which Vancouver was in command, and the "Chatham," under the command of Lieutenant Broughton. They sailed from Falmouth on April 1, 1781, to Australia, via the Cape of Good Hope, and thence to New Zealand, Tahiti and the Hawaiian Islands. Vancouver was the first properly to explore the coasts of New Zealand.

It was not until April 18, 1792, that Vancouver first sighted the west coast of North America. He carefully surveyed the coast and inlets of what is now known as British Columbia, and circumnavigated Vancouver Island, which was named after him. Vancouver was not, however, the actual discoverer of the island, it having been discovered in 1592 by Juan de Fuca.

Vancouver again visited the Pacific coast in 1793 and again in 1794, when he sailed as far north as Cook's Inlet, Alaska. After this voyage, Vancouver returned to England via Cape Horn and arrived in the Thames on October 20th, 1795. Immediately on his return he commenced a narrative of his voyages and although he worked on it until within a few weeks of his death, he was not able to complete it. He died at Petersham in 1798 at the early age of 40. His brother John, assisted by Captain Puget (who sailed with Vancouver on his expedition), completed the record, which was published in 1798.

**Tomato Wastes.**

Tomato pulp, for catsups, pastes and soups, is obtained in the requisite pure state by putting the tomatoes into what is called a "cyclone machine," the material being forced through small holes in a metal screen to get rid of the skins and seeds. No fewer than 225,000 tons of tomatoes are pulped annually in this country, the skins and seeds being thrown away. It is a lamentable waste, inasmuch as the seeds yield an excellent salad oil, which is also the base for paints and varnishes, being a quick drier. The residue from the oil press, mixed with the skins, makes a highly nutritious stock feed.

**Canada's Example.**

The keynote of the Canadian program of settling soldiers on the land, says an editorial in a recent issue of Leslie's, is self-help—"the provision of opportunities by which the Canadian soldier, or his widow, can become as useful and honored a citizen in peace as in war, an asset instead of a liability. It is a program that already has stood the test of time, as compared with our own, which, so far as it exists at all, is still in a tentative stage. It is one which we, with greater singleness of purpose and less politics, might have adopted in its essential with equal success."

**New Canned Food.**

A newly patented kind of food, put up ready for the housewife's instant use, is prepared by mixing fine-chopped meat with milk and a little flour. The paste thus formed is filled into molds and exposed to heat, whereby the contents undergo slight shrinkage and acquire a sort of "skin." The molded masses are thus easily dropped out, to be thereafter put into cans, which are sterilized and sealed.

**ANTIQUITY OF HONEY.**

It Is The Most Ancient of Sweet Foods.

Honey is probably the most ancient and honorable of all sweet foods. Its pedigree is older than the Roman Fleece, or the pyramids of Egypt. Nowadays the raising of bees is very popular with Canadians, and many amateurs find them highly profitable.

Pythagoras' famous recipe for longevity was: "Eat nothing on your bread but honey." Twentieth century dietetics agree, provided the bread be buttered in order to supplement the fat supply, which the old philosopher doubtless received from his consumption of olive oil.

According to Virgil, honey was produced in a truly poetic way—"A golden dew falls upon the flowers and becomes immediately the prey of bees which deposit it in their cells." But Virgil was only partly right. It is not honey until it has been transformed in the honey sacs or glands of the bees.

The chief constituents of the flower nectar are water and cane sugar, or sucrose. Within the body of the bee this sweetened water undergoes an important change whereby its sugar is partially turned over (inverted) into the easily digested sugars, dextrose and levulose.

Its perfume or fragrance is due to minute quantities of a volatile, or essential oil. It is in fact our only perfumed common food. Analysis shows that honey is a valuable carbohydrate food. On the average it contains: Cane sugar 2 to 3 per cent.; Levulose and Dextrose (inverted cane sugar) 75 per cent.; Moisture 17 per cent.; Mineral matter 0.2 per cent. The amount of mineral matter is so small that it is thought to be derived largely from dust particles in the nectar of the flowers themselves.

This nectar as it occurs in the flowers is principally water, over 90 per cent. Unless the bee was provided by some rapid method of ridding the nectar of this excess moisture he would become speedily water-logged and the victim of inefficient transportation facilities, but all this has been taken care of in a truly wonderful way.

One of the leading experts on honey bees states that he has seen bees immediately after drinking their fill from outdoor feeders containing this sugar syrup, or from certain flowers, send off from their bodies (after taking wing) a fine spray, apparently producing a kind of instantaneous dehydration which concentrates the thin syrup. This fine spray is seen when the bees in flight have reached a height of ten or twelve feet from the feeders or the flowers. In order to see this the observer should place himself in a direct line with the bees and the sun. This fine spray can best be seen when the bees are fed with outdoor feeders which are sometimes used when there is a dearth of honey.

This is truly marvellous, for thus far it is impossible for the chemist to remove water from sugar solutions without application of the heat or the action of chemicals. The currents of air forced through the hive by the fanning motion of the bees' wings is said to further remove the moisture from the honey and reduce it to a heavy syrup.

The Lister Institute has given us another food fact concerning honey which though not generally known is of vital importance. It has been proven that pure honey contains appreciable quantities of the water-soluble vitamin B which tends to protect us against polyneuritis, or beriberi. This, no other natural sweet has been found to do. It furnishes about 1,520 calories of energy for every pound, and in addition, is easily digested. It is widely adaptable in cookery. Honey is more nutritious when eaten with the honeycomb; while this latter is probably indigestible, it does furnish bulk and tends to prevent too great concentration. Digestive disorders are seldom caused by eating honey.

**Courtesy and Beauty.**

Railway headquarters may issue general orders but unless station agents dig and water, there will be no beautiful grounds to rest the eyes of passengers. With this in mind the Grand Trunk Railway is thanking its staff for the way in which during the past eighteen months they have improved the horticulture and decoration of station premises in Ontario. Areas which would otherwise have been waste and ugly pieces of ground have been turned into green lawns, shrubberies and flower-beds.

The track workers as well devote considerable time to the work, finding it just a little pleasanter than burning grass or relaying track and replacing ties. A large portion of the upkeep, the higher officials notice, has been done by the track and station staffs in their own time. This indicates the spirit behind it. The company's part is to provide the materials. The men plan the plots and do the work. A general discovery is that the man who is courteous to the traveling public is also inclined to be considerate of sore eyes which formerly suffered from the down-at-the-heel air of railway premises.

**He Had.**

A doctor, on stepping out of his motor-car, was accosted by a seedy-looking individual, who asked: "Have you got such a thing as an old shirt?"

"Yes," replied the doctor, "I've got it on!"

**More British Gold.**

The importance of gold production within the Empire gives additional interest to the fact that during the past quarter the gold mines of Ontario produced \$3,754,846—the highest quarterly output in the history of gold mining in that province.

Indians associated the beaver with the creation of the world and would not kill it.



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**Mc Gill a Hundred Years Old**



McGill University, as it will appear when the proposed extensions are completed.

Montreal will witness an historic event for five days, commencing Wednesday, October the twelfth, when the one hundredth anniversary of the founding of McGill University will be celebrated, a reunion of former graduates and under-graduates. For a year and a half arrangements have been underway by a special committee of the McGill Graduates Society in charge of the details of the unique event.

From all over the world McGill Graduates have signified their intention of taking part in this memorable gathering. At the present time there are some on the high seas from Japan, China, and India, from Australia, South Africa and South America, to be followed by those from Great Britain and Europe, eager to be present to celebrate the one hundredth anniversary of their alma mater, and to revive the memories of student days.

Invitations have been issued to every recognized university in the world to send a representative. Many distinguished men will receive degrees at a special convocation.

Following registration which will take place in Strathcona Hall, the initial event will be a garden party on the campus, followed in the evening by a fete de nuit. The mornings of the week will be devoted to special lectures and demonstrations in the various faculties of Medicine, Science, Arts, Law and Theology. At eleven a.m., on the second day, a general meeting of all McGill graduates will be held at the Capitol theatre and in the afternoon there will be a convocation. Class Dinners are planned for the evening at which all classes will meet as units, and later all male graduates will gather for a general smoker, the lady graduates having a dinner in the Royal Victoria College. University sports will be held at the Percival Molson Memorial Stadium in the afternoon of the third day, and in the evening a University reception and dance will be given by the President and the Board of Governors.

On the morning of October the fifteenth an excursion to the MacDonald Agricultural College, St. Anne de Bellevue has been arranged, followed by luncheon, returning in time for the championship rugby match between McGill and Toronto Varsity. On Sunday, October the sixteenth, a general dance service will be held at St. James Methodist Church.

A special souvenir button has been designed in honor of the occasion—another of the many important events associated with the history of Montreal.

The special committee in charge of the reunion include: Chairman, Brig-General G. E. McCuaig, Sc. '08; Vice-Chairman, Captain J. G. Ross, Sc. '08; Secretary, E. B. Tilt, Sc. '03; Ladies' Committee, Miss L. M. King, Arts '07 and Mrs. C. McMillan, Arts '10; Entertainment, Gregor Barclay, Arts '06; Law '08, and Jas. C. Kemp, Sc. '08; Transportation, Abner Kingman, Jr. Arts '08, and H. C. Scott, Arts '08; Housing, A. G. Cameron, Law '10 and F. B. Common, Arts '18; Programme, Dr. W. G. Turner, Med. '00; Finance, I. G. Ross, Sc. '08 and H. Y. Russell, Sc. '01; Registration and Publicity, Fraser S. Keith, Sc. '03; Faculty Representatives, Med. Dr. C. F. Martin, Med. '02; and Dr. A. T. Baer, Med. '04; Cyrus Macmillan, Arts '00; Gordon McDougall, Law '04; General, Dr. J. A. Nicholson, Arts '07; Henry Morgan, Arts '13; Prof. N. N. Evans, Sc. '06; J. M. Eakins, Sc. '09 and J. W. Jenkins, Arts '13, Secretary, McGill Graduates Society.

A greater interest has been created in McGill University through the special campaign inaugurated last fall particularly among the graduates. At this campaign over five million dollars were subscribed to carry on the work of old McGill, and to supply additional buildings and equipment commensurate with the growth of the University. This increased interest is duly reflected by the large numbers who are coming to the success of this outstanding event in the history of a great university so favorably known in every quarter of the globe.

Professor Cyrus Macmillan has written a history of the university entitled "McGill and Its Stories," which S. B. Gundy, of the Oxford University Press, Toronto, has published in time for the Reunion. This contains extracts from many historic records published for the first time and gives a wonderfully interesting account of the progress of education in Lower Canada and Quebec within the last hundred years.