

(Under the distinguished patronage of His Excellency the Governor, Sir Wm. L. Allardice, K.C.M.G.)

COME TO ST. JOHN'S

FAIR  
WEEKS!

OCTOBER 19 TO 31.

Fair will be officially opened on Monday,  
at 3 p.m.HALF FARE ON RAILWAYS AND  
STEAMERS.Coming October 16th to 28th.  
Returning October 16th to November 2nd.  
Combine business with pleasure. Do your  
Shopping—See the Fair.

Instructive, Interesting and Entertaining.

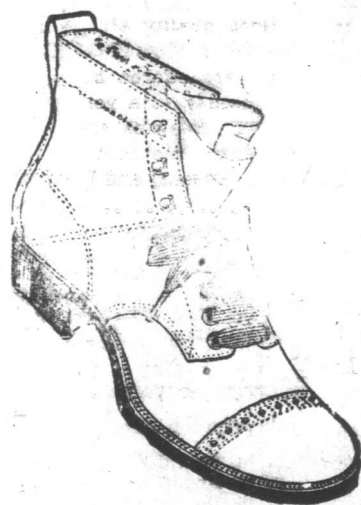
VAUDEVILLE EVERY NIGHT at 8 O'CLOCK  
DANCING EVERY AFTERNOON & NIGHT.  
oct17.1f

THERE IS NO SUBSTITUTE.

Pillsbury's "Best"

IS THE BEST!

oct10.8,10.1f

MEN'S  
WORK BOOTS\$2.80 \$3.00 \$3.25 \$3.50 \$4.00  
\$4.50 the Pair.

F. SMALLWOOD

HOME OF GOOD SHOES.  
218 & 220 Water Street.  
oct12.1fDULEY'S  
WEDDING PRESENTS  
and

## PRESENTATION GIFTS.

We have now on exhibition a fine selection  
of Gifts in China, Silver and Cut  
Glass. Every piece is of the best material  
at a reasonable price and in the newest  
designs.Cruets, Marmalade Jars, Salad Bowls,  
Fruit Bowls, Sugar Dishes, Butter Dis-  
es, Cake Stands, 2 Tier and 3 Tier;  
Salvers, Tea Sets, Entree Dishes, etc.We invite you to call or write for  
particulars.

T. J. DULEY &amp; CO., LIMITED.

The Reliable Jewellers & Opticians,  
St. John's, Nfld.

"GIFTS THAT LAST."

jan6.10.1.1f

CITY OF ST. JOHN'S.

St. John's  
Municipal Council.

## PUBLIC NOTICE.

## POLL TAX.

The attention of the public is  
called to the following sections  
of the St. John's Municipal Act,  
1921:—Section 249: Every male person of  
the age of twenty-one years or up-  
wards who has resided in the City for  
the period of twelve months immedi-  
ately preceding the first day of Octo-  
ber in any year, and who is not liable  
as owner or indirectly as tenant to the  
payment of the city tax or any prop-  
erty rated in the assessment book  
of the Council at an annual rental  
value of forty dollars or upwards,  
shall pay to the City a Poll Tax of five  
dollars per annum.Section 250: The said Poll Tax shall  
be due and payable without demand  
or notice by or from the Council be-  
tween the fifteenth day of October and  
the fifteenth day of November in every  
year at the office of the City Clerk.Section 251: Any person who fails  
to comply with the provisions of the  
foregoing section shall, in addition to  
payment of the tax, be liable to a pen-  
alty not exceeding five dollars, or in  
default of payment to imprisonment  
not exceeding ten days.All persons liable are hereby  
notified to govern themselves  
accordingly.J. J. MAHONY,  
City Clerk.  
oct6.10.13.15

## Vessel Owners Attention

The Western Marine Railway Ltd.,  
Burlin, Newfoundland

Require your patronage.

Docking Facilities:

Large Cradle:—1000 tons, dead-  
weight capacity.  
Small Cradle:—500 tons, deadweight  
capacity.Depth of water—18 feet.  
Hauling:—35 cents per gross tons.  
Cargo:—30 cents per gross tons.  
Lay Days:—25 cents per gross tons.  
25 per cent. of ballast or cargo al-  
lowed free Balance if any 30 cents per  
ton hauling only. We aim to please  
with service. Address all communica-  
tions to the Company.C. F. DODMAN,  
Eng. and Secy.WM. BROWN,  
July 15.6mo.m.w.s. Dock Master

## NOTICE.

To my Customers and the General  
Public, I have now taken over the sole  
proprietorship of the Central Store,  
Brazil's Square, where I will as usual  
carry a full stock of up-to-date, clean,  
Fresh groceries at lowest possible  
prices. I have also opened a branch  
grocery store on Mundy Pond Road,  
where the same motto will prevail.  
Your patronage in the future will be  
as much appreciated as in the past.

F. E. BEST,

Central Store,  
Brazil's Square.  
oct6.31.eod

## CARD!

DR. R. T. STICK,  
DENTIST.Graduate of Royal College, Dental  
Surgeons of Ontario and  
University of Toronto.HOURS:—9.00 a.m. to 1.00 p.m.  
2.30 p.m. to 6.00 p.m.Phone 734. 196 Water St.  
(Opposite City Club)

sept7.1f

## CARD.

HUGH GARLAND,

Barrister & Solicitor,  
Renouf Building.

P. O. Box Telephone

5327 1545

oct12.1mo

## CARD.

H. A. WINTER,  
Barrister and Solicitor,  
G.W.V.A. Building,

oct12.1mo Water Street.

oct12.1mo

oct12.1mo

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## Supreme Court

(Before Chief Justice Horwood.)  
Humber Valley Farms, Ltd., vs. Nfld.  
Power & Paper Utilities Corpora-  
tion and Nfld. Power & Paper Co.,  
Limited.Mr. H. A. Winter produces agree-  
ment and calls John Stadler, who was  
sworn and examined, and cross-  
examined by Mr. Dunfield, after which  
the court rose until 2.30 p.m. The  
above matter is an action for \$20,000  
damages for trespass on lands of plain-  
tiffs at Deer Lake, and for an injunc-  
tion and also for compensation at the  
rate of \$25.00 per day for the use of  
the lands or the period from the  
placing of the said works until their  
removal.

## Magistrate's Court

A 22 year old labourer, convicted of  
stealing a rain coat, the property of a  
workman at the Dry Dock, was fined  
\$20.00 or in default 30 days imprison-  
ment.A woman taken in for safe-keeping  
was granted her discharge.  
A drunk and disorderly was fined  
\$2.00 or 7 days.A resident of James Street, arrested  
last night at the instance of his wife,  
stood charged with being drunk and  
disorderly and assaulting her.  
A second charge was also laid  
against the accused for damaging a  
motor car, the property of James Ne-  
well. The wife of the defendant ap-  
peared in court and gave evidence of  
the assault. She told the court how  
her husband had arrived home under  
the influence of liquor, and without  
any provocation whatever beat her  
unmercifully about the head. It was  
also pointed out in court that the wo-  
man was in a very weakened condi-  
tion. The accused upon being con-  
victed was sent down for thirty days  
without the option of a fine.Demonstrating  
Life Saving SuitCapt. G. D. Kelly representing the  
National Life Preserver Co. is giv-  
ing a demonstration of the new safety  
suit at the King's Wharf this evening  
at 4 o'clock. Yesterday afternoon Mr.  
R. C. Tuff of Templeton, B.B., clad in  
his ordinary clothes and wearing a  
mackintosh put the suit on and dived  
over the King's wharf and for more  
than an hour amused a large crowd by  
his efforts to get under water. A Mr.  
Stansbury also donned the suit and  
tried by every means to get his head  
and shoulders under water for more  
than a second. Amongst the specta-  
tors was Capt. W. Winsor Minister of  
Marine and Fisheries. At the end of  
the test he expressed his approval of  
suit.Romance, Tragedy  
and MisfortuneSTALK TRIP OF DORIC OVER AT-  
LANTIC.Tragedy, misfortune and romance  
were curiously intermingled in the  
last round voyage of the White Star  
Dominion liner, the Doric, which is  
now in port.As the boat was ploughing her way  
through the silver tipped waves of the  
Atlantic on her eastbound trip, a fire-  
man, C. H. Wall, who signed on just  
before the boat left, was reported  
missing.He had previously been an inmate  
of a hospital here and was discharged  
cured, with instructions that he need  
not supervision."Presumed drowned," was the entry  
which ended the record of this man's  
career.On the westbound trip, the liner was  
bucking a head sea down in the gulf  
when Miss Isobel Gunn, a nurse of  
Winnipeg, slipped on the deck and  
broke her leg. She was taken direct  
from the ship here to the Royal Vic-  
toria hospital.But the spirit of romance oversha-  
dowed the air of tragedy and misfor-  
tune because, to-night, S. Wybert  
Evans, assistant chief engineer of the  
liner, will be married in Montreal.  
Shipmates will be there to cheer the  
bride and groom before they embark  
on the sea of matrimony, after which  
the groom will, of necessity, be forced  
into stormier waters—those of the  
Atlantic when his boat leaves at the  
end of the week.To-day, a garland of evergreens re-  
posed on the foremost peak in honor  
of the wedding.—Montreal Daily Star,  
Oct. 7th.Scalloped minced oysters with chop-  
ped celery, cabbage, breadcrumbs and  
seasoning.A good luncheon combination is a  
roasted ham and cheese sandwich,  
coffee and fruit.

## CARD.

Dr. M. F. Hogan,  
Dentist.142 Water Street,  
over Laid's Jewellery Store.

(Opp. Royal Stores)

Telephone 1255.

sept5.eod.1f

## Now--THE NICKEL--Now

— ADDED ATTRACTION —  
"BULL AND SAND"—(a comedy riot by) MACK SENNETT.THURSDAY:—AGNES AYERS, in "THE AWFUL TRUTH."  
COMING:—MARSHALL NEILAN'S Big Production: "THE SPORTING VENUS" and HAROLD  
LLOYD, in "THE FRESHMAN" his latest big Super-Special Comedy.The Discoloration  
of Canned LobsterFURTHER INVESTIGATION OF THE  
PROBLEM.The results of further investigation  
of the cause of the discoloration of  
canned lobster have just been issued  
as Bulletin VIII. of the Biological  
Board of Canada. The investigations  
were carried out last year under the  
supervision of Guilford B. Reed, Pro-  
fessor of Bacteriology at Queen's Uni-  
versity.A great number of canneries were  
visited, laboratory studies were made  
at St. Andrew's Biological Station and  
Queen's University and experimental  
packs were put up in two commercial  
factories. The results of this inves-  
tigation have been told in detail in  
the Bulletin, accompanied by twelve  
statistical tables, but from the point  
of view of the lobster canner the re-  
sults may be summarized in very brief  
form, namely, that according to the  
findings the principal cause of discol-  
oration of canned lobster is decom-  
position of the lobster meat previous  
to the sterilization of the cans.Date is presented that shows that  
even under the best factory practice  
lobster meat is very heavily infected  
with decomposition bacteria and that  
as short a period as four hours for  
shelled meat and eighteen to twenty-  
four hours for boiled lobster in the  
shells will permit of sufficient decom-  
position to result in discoloration of  
the finished product. This decomposi-  
tion, it has been shown, results at the  
same time in the increase in hydrogen  
sulphide and volatile bases (ammo-  
nia). The bases effect a gradual so-  
lution and pitting of the tin plate of  
the can exposing the iron which re-  
acts with the hydrogen sulphide to  
form the discoloration material."How then is this to be avoided?"  
asks Dr. Reed. The report continues:  
"We agree with Harrison and Hood  
as to the desirability of sterilization  
by autoclaving rather than boiling,  
yet we find little evidence of any con-  
siderable amount of discoloration or  
other spoilage to result from under-  
sterilization of the finished cans. How-  
ever, as under-sterilization certainly  
introduces a factor of danger, which  
may be avoided by the use of the auto-  
clave, the latter is most certainly to  
be recommended in the strongest  
terms.""We are in complete agreement  
with the proposal of Harrison and  
Hood to add sufficient acetic or citric  
acid to render the meat in the can  
slightly acid. This is certainly sound  
theoretical advice and they have de-  
monstrated it to be effective in prac-  
tice. Yet on the basis of the work  
reported in this paper we are con-  
vinced that while this acid treatment  
should be looked upon as a very im-  
portant supplementary procedure, the  
primary objective should be to avoid  
the decomposition which causes the  
formation of the discoloration mate-  
rial.""The available methods of avoid-  
ing this decomposition, it has been  
shown, consists in reducing the time  
from boiling the live lobster to the  
final sterilization of the closed cans.  
From the data presented it is appar-  
ent that the time which boiled lob-  
sters in the shells may be kept with  
safety is less than twenty-four hours  
and the period that shelled meat may  
be kept is less than four hours. Many  
packers will quote from their experi-  
ence to the effect that these time lim-  
its are not correct and while we are  
ready to agree that longer holding  
from time to time result in no bad ef-  
fects these, however, are exceptionally  
favourable circumstances and do not  
influence the general conclusion that  
these periods represent the limits of  
safety. For the past three years we  
have advocated this means of avoiding  
discoloration, though it is of course  
the method long used by the best pack-  
ers. Those packers who have adopted  
the method of placing live lobsters  
at once in small crates in which they  
are kept, anchored in suitable flowing  
water, until they can be rapidly pack-  
ed report excellent results. Wherethis procedure is rigorously followed,  
where only such numbers of lobsters  
are brought into the factory at a time  
as can be boiled, packed and steril-  
ized within a period of less than four  
hours, and, where the successive lots  
are kept separate from each other,  
satisfactory results may be antici-  
pated."—Canadian Flagman.

## Fried to Perfection

Frying is, without doubt, one of the  
most popular ways of cooking fish,  
and yet, it is one which is badly done  
in many households, the food being  
served up greasy and unhealthful,  
and rendered altogether indigestible.Three things, viz., trying to "make  
do" with a small quantity of fat, not  
having the latter sufficiently hot, and  
neglecting to coat the fish complete-  
ly, are, as a rule, at the root of all  
the trouble. Perfect results can  
never be attained with fish which is  
not cooked in deep fat.Also, be it noted by those people  
who hesitate to make the initial  
outlay of two or three pounds of fat,  
and a suitable pan to keep it in,  
shallow frying is really extravagant,  
for, although only an ounce or two  
of fat is required, the small amount  
is generally so reduced, and full of  
crumbs, etc., that it is not consid-  
ered worth saving to use again. A  
deep pan which is filled with fat, on  
the other hand, can be used over and  
over again, and with care and an oc-  
casional straining and additions of  
dripping, lard, etc., will last for  
months. Furthermore, it will im-  
part no favour to fritters, rissoles  
and similar food which may be fried  
in it occasionally, provided it is usedat the right temperature. At the bub-  
bling stage it still contains moisture,  
but directly it is quite still, with a  
blue, smoky vapour rising from it,  
plunge in the food to be cooked.Do not put too much in the pan at  
once, or the fat will be cooled too  
much, and never neglect to bring the  
fat to boiling point again before put-  
ting in a second lot. Use a frying bas-  
ket, if possible, as the fish is more  
easily handled in that, drain on  
kitchen paper, and if the process has  
been well carried out, not a particle  
of grease will remain!As regards the preparation of the  
fish itself, it must be made quite dry  
and given some coating which will  
prevent the fat entering. The sim-  
plest method of all is to dip it into  
flour or fine oatmeal, seasoned with  
pepper and salt. More satisfactory is  
a brushing over with a thin flour and  
ly. are, as a rule, at the root of all  
the trouble. Perfect results can  
never be attained with fish which is  
not cooked in deep fat.Adopt Method 20  
Centuries Old to  
Defeat Riff ArmyMARSHAL PETAIN FINDS MODERN  
TACTICS OF NO AVAIL IN MOR-  
OCCAN CAMPAIGN.FEZ, Oct. 6.—Actual contact in the  
Eastern Moroccan sector between the  
French who have advanced north of  
Kifane and the Spanish coming down  
from the Mediterranean coast became  
an accomplished fact to-day, follow-ing a rapid thrust of the Span-  
ish, northeast of Kifane.The mathematically timed at-  
tacks of the French troops, which  
front have been concluded ac-  
cording to Marshal Petain's schedule  
to the rainy season has set in  
their forces spread out in fan-  
shaped formations, and the French  
west, north and east of Kifane, the  
treme northward limit of their  
posts being sixteen miles apart  
place in the direction of Ajdabia,  
Krim's former capital, the French  
control all the strategic bases  
have sought and cannot be dis-  
placed by counter attacks of the Mo-  
roccan coming winter.French experts agree that the  
pain just brought to a close  
Morocco will go down in military  
books as a model for tactics in  
warfare. Operating in a country  
which all modern methods of  
transportation by rail or water are  
wanting, Marshal Petain was  
to go back more than twenty cen-  
turies and adopt methods for re-  
moving his army such as those used  
by the Romans.Mules have been more instru-  
mental in bringing up the food and  
ammunition necessary to defeat the  
than motor transport.The percentage of French cas-  
ualties is said to have been much lower  
in any war ever waged on the  
continent, being fully 50 per cent  
than in the Boer War.Try spending a week-end in  
own guest room to see if it is  
comfortable.A little grated nutmeg makes  
seasoning for creamed or  
carrots.

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