CATS, BIRDS AND Health Week **RATS HAVE THIS** TOWN FUSSED UP

Montelair Has a Pretty Prob-lem on its Hands—Controversy is Warm.

MAYOR WANTS HIS FELINE LET ALONE

Commissioner of Safety Orders the Cat Traps However to Save Birds.

Governor Pugsley Presided.

a cat does the good outweigh the evit or the evit the good?

Orders Cat Traps.

John Picken, Commissioner of Public Safety, has, upon reflection, ordered several gross of cat traps. They will be placed at the disposal of the Montclair Bird Club. The club agreed, if the town would furnish the traps, to bait them with catnip and set them at strategic points, such as the tops of garden gates. Thus the club would appure all prowling cats and conserve the Bird life of the community; theing asserted by the club members that cats eat birds.

But now comes, shaking his head, Howard F. McConnell, in New York a stock broken, in Montclair the Mayor.

"I have a thoroughbred cat than oney couldn't buy," said he, to Commissioner Picken. "What if it gots caught in one of these traps?"

"It will be regarded as a tramp cat, the Commissioner answered. So the Mayor is dubious about this cat trapting idea.

Rats Enter Problem.

And there's John C. Barclay, another Commissioner. Montclair, he says, has its full share of rate. If the town.

Fredericton, April 24.—Despite unfavorable weather, there being heavy rains here last night and today, the atopening public meeting of the local observance of health week at the Opera House, this atternoon was to largely attended. The speakers were: Dr. George Porter, of Toronto, secretary of the National Anti-Tuberculosis Society, and Dr. Gordon Bates, of Toronto, secretary of the National Council for combatting venereal dis-

GUY-On April 23rd, at the Evangel-ine Home, to Mr. and Mrs. Thomas Guy, this city, a son.

DIED.

STREET .- In this city on April 24.

CARD OF THANKS.

William Cooper and family wish ank their friends u st. John and town for their kindness during



Campaign Opens

Brilliant Addresses by Dr. B. Franklin Royer.

Dr. Fleisher said he was sorry for the audience which had come to listen to Dr. Vincent, for despite the remarks of Dr. Roberta, there was no substitute for Dr. Vincent, but he was glad for himself as it gave him an opportunity to visit a part of the country which he always wanted to see He had also wanted to see the country whose they fined a man 38 if he

after a short libress, at her home attack of the province which was the ploneer in advanced health legislation and the first in the world to have a health defined the late Rev. T. W. Street.

Interest of the province which was the ploneer in advanced health legislation and the first in the world to have a health defined the late Rev. T. W. Street.

Interest of the province which was the ploneer in advanced health legislation and the first in the world to have a health defined the with its own minister. Since that time several had followed the example set by New Brunswick and he hoped before long the United States Mrs. Sara E. Street, widow of the late Rev. T. W. Street.

uneral from her late residence at 2.30 o'clock Monday afternoon and St Jude's Church at 3 o'clock.

YAN.—At 108 Waterloo Street on April 34, 1921, Mrs. Anna M. Ryan in the 91st year of her age, leaving two daughters and one sister.

uneral service this, Monday evening at 6.45. Interment at Central Norton Competery on Tuesday afternoon, April 26 after arrival of Hampton.

Advance to \$3,000,000.

This is Chapter I of a story just as wonderful as any you've ever heard or read.

Ordinary air no longer is good enough for the making of your favorite delicacy: Ice Cream!

wonderful thing has happened to the ice cream-making business; a thing which opens up undreamedof possibilities in making this, your favorite delicacy, a purer thing; a finer thing; a BETTER thing than ever before. And this has happened at a time when we thought we had made ice cream as pure and fine as it was possible for human skill and care to produce.

By means of a complicated little mechanical device, the

ordinary air is driven out of the freezer while the ice cream

is being frozen, and this super-pure atmosphere is substi-

tuted for it. This process is called "CARBONATING"-

and we speak of the super-pure ice cream it produces as

We have found out that ordinary airthe air that fills our rooms and covers the whole world-NO LONGER IS GOOD ENOUGH FOR THE MAK-ING OF YOUR DISH OF ICE CREAM! It is NOT good enough, because this astounding new discovery has placed at our disposal a STERILE atmosphere, which is ONE HUN-DRED TIMES PURER THAN THE

"CARBONATED" ice cream.

PURITY

carbonated ice cream is the only ice cream made in this province by this marvelous new method

"CARBONATING!"

ND now that we know about it, and are using this process to make your ice cream, we WONDER why no one thought of it before. The whole thing is reasonable. We pay out enormous sums of money to buy the best of everything else-just to make the ice cream pure and good. But, up to now, we hadn't THOUGHT of buying a 100 p.c. PURE atmosphere, to perfect the purity of the finished ice cream. You know, yourself, how house-wives seal their "preserves" and other (canned goods, to

EXCLUDE ALL AIR-because THEY know that even a spoonful of air would spoil the fruit or vegetables or meat. Why NOT ice cream?

Well, at any rate we've got it NOW. And the result is ice cream which really IS PURE-purer than we'd ever dreamed it COULD be made. It costs us a little more to make because NOW we PAY for this PURE atmosphere, where the AIR used to be FREE. But it costs YOU no more, for a brick-or a quart-or a dish-because

And—on top of this tremendous advance in PURITY— "CARBONATING" does other things to make the ice cream BETTER. First of all, it enhances the actual flavors -makes them a shade more noticeable as you eat the cream. Then, it actually increases the FOOD-value of ice creambecause this super-pure atmosphere we use has long been used in foods and beverages; has been proved to be GOOD for your stomach. Finally, it makes the ice cream EASIER TO KEEP! Doesn't melt quite so quickly.

No greater purity known to man

The atmosphere we use in carbonating your ice cream is 100 p. c. pure—and there is no more perfect purity known to man. By careful selecting, testing and buying we use only the purest of milk and cream and sugar and flavors; in fact only the PUREST OF EVERYTHING WHICH GOES INTO YOUR ICE CREAM! Now we freeze the cream in atmosphere which is ABSOLUTELY pure. The result—the super-pure, better-than-ever ice cream—is ready for YOU to try, NOW, at any of the stores where you see THIS name displayed:

Purity Ice Cream Company, Limited

92 - 94 Stanley Street

Phone Main 4234.

St. John, N. B.

DR C. P. R. Even at This Adv

WOULD RELIEV

IN CONNECTIO

Suggests Easy Term Any Money Sec the Last Two