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Keep it handy to promote prompt relief from rheumatic pains and aches.

When you know what Sloan's Liniment will do, as thousands of men and women the world over know, you, too, will keep it handy. You will use it for those "twinges of rheumatism" for relieving that lame back, muscle stiffness and soreness, aches, all sorts of external pains, and exposure aftermaths.

Only takes a little, applied without rubbing. Soon penetrates, scattering the congestion, bringing grateful relief to the throbbing, jumping part.

Three sizes—35c, 70c, \$1.40. Any drugist has it. If not, we'd like to know his name.

Made in Canada.
Sloan's
Liniment
Keep it handy

FRENCH SCIENTIST PROVES KAISER WAS CRAZY WITH HEAT

Epochs of Disturbance Come Every Forty Years and in That Period Germans Have Cracked Twice.

The sun caused the great war by driving the Kaiser crazy with the heat. Furthermore, unless puny man and his League of Nations can fix it up with Old Sol, there may be more war. The danger is greatest every eleven years, in the maximum intensity of solar heat.

Prof. Abbe Moreux, director of the Bourges Observatory and one of the noted French astronomers, gave out that information in all seriousness the other day.

Twice the Germans have cracked under the strain in the last fifty years. Moreux points out, lacking the moral stamina to "keep their shirts on" in time of phenomenal stress. Their Kultur is blamed for that weakness and as the Kaiser was the boss of that Kultur, perhaps he remains culpable.

But the ultimate force that causes all the recent ruckus on Mother Earth is the same that brings up eruptions in springtime and melts tar pavements and the ice in the icebox in mid-summer.

Thousands of years of scientific observation, Moreux asseverated, demonstrate that wars are due to man's going berserk during maximum heat spells. Kaiser's diplomats and humanity in general are affected.

The sun's effects, which are most complex, have their origin in the varying heat which reaches a maximum every eleven years," said the professor. Consequently, at intervals of eleven years, not only does the earth react to the sun's increasing heat, but magnetic needles go crazy and compasses lose their "north."

Some of the "Plain Signs." "By a phenomenon of electric induction, the polar lights have double brilliance, cyclones disturb the oceans and interior gases burst through the earth's surface by way of volcanoes. Our oceans lose volume, rains double and regular climatic conditions seem to be set at naught temporarily. It would be insane to believe, in the face of those facts, that human beings escape the influence of solar convulsions. "The electric flux from the sun has an effect on the human nervous system, and I have often established that many persons, children especially, are most irritable in such phases of solar excitement."

"Nervousness, gout, rheumatism, headaches and neuralgia are thus inflicted, and outbursts of temper may be attributed to the same cause."

"In a lecture with which I closed the International Scientific Congress in Brussels just before the war, I asked my auditors, who were among the highest scientific men, if it was not legitimate to see in this force the cause of that nervous tension which often dominates our diplomats and which perhaps is what drives one people against another in sanguinary and savage wars."

Friends in Milder Periods. Moreux says he has observed from historical data that commercial expansion, interchange of ideas, international exhibitions and similar friendly developments have gone forward in the sun's milder periods. In the crises of heat he has noted annexations and numerous military expeditions. The grand epochs of disturbance, he says, come every thirty-five or forty years.

The war of 1870 followed shortly after a maximum of solar activity," he continued, "which began in 1867. The great war also coincided with a disturbance which reached its maximum in 1917."

"Thus twice within a half century the Germans have burned up Europe when they were most exasperated by the sun's rays. All of which goes to prove that the nation which is nearest to animality is least capable of a healthy reaction to the phenomenon. Thus is scientifically established the degree of moral abasement to which German Kultur lowered its followers."

ANOTHER REORGANIZATION OF CANADIAN STAFF OVERSEAS

After October There Will Be Only Three Hundred Officers and Men in All Services.

(Copyright Montreal Gazette.)

London, Sept. 28.—Another reorganization of the staff has been carried out by the overseas military forces of Canada, and as a result, after October 1st there will be only 300 officers and men in all services. Sir Edward Kemp authorized this decrease before leaving for Canada. The Canadian Medical Services will have a strength of 20 officers and 28 men.

All the remaining Canadian patients are being turned over to the Imperial hospitals, and the Canadian hospitals closed. The quarter-master-general's staff of this branch will have a strength of 120, and other staffs will be pruned even more drastically.

CAPTAIN GANONG WARMLY WELCOMED

Captain A. T. Ganong, who with his wife and infant daughter recently returned from overseas, was tendered a very warm reception at the home of his mother, Mrs. Hanford Sander, Snider Mountain, on Thursday evening, September 25, when upwards of 70 friends gathered to welcome him home after an absence of over four years. A delightful evening was spent by all in games and music, and at

Canada has the best record for speed of demobilization of all the dominions or Allied nations, said Sir Edward Kemp before his departure. Canada has but a dozen men in France, the rest being in Britain.

Before leaving Sir Edward Kemp gave a dinner to the headquarters staff. Before going aboard the Mauretania today, Sir Edward Kemp said that Colonel Harrington, the Deputy Overseas Minister, would carry on here until the middle of October, but it was the intention to transfer the administrative staffs completely to Canada, and let them wind up their work there.

the close the hero was presented with a leather club bag, the presentation being made by Rev. Mr. Young.

Captain Ganong was one of the first to enlist, having offered his services in January, 1915. He crossed over seas as lieutenant with the 6th C. M. H. in July, 1915, went to France in October, and remained there until he was severely wounded in April, 1916. He never recovered sufficiently to return to France, and remained in England as instructor of a Machine Gun Corps.

Captain Ganong has many friends throughout New Brunswick who are glad to welcome him home again.

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We cannot improve our service without adding materially to our operating staff

The next class in our Operator's School will start in about three weeks.

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REQUIREMENTS:

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"Won its favor through its flavor"

TRUTH

An open letter by W. K. Kellogg.

I am firmly convinced that truth only convinces in the end.

No matter how a man or an institution may try to detract the public's mind from the main issue by a wilderness of words, his product stands or falls upon the truth or untruth of his statement.

The public always is finally convinced by truth and truth alone.

So, disregarding the claims and counter-claims of the imitators, simply make this one statement that

Kellogg's

TOASTED CORN FLAKES

Sold only in FLAVOR-HOLDING

WAXTITE

MOISTURE-PROOF PACKAGES

is the most delicious, nutritious and crispest corn flake on the market, and the full, carefully-packed Waxtite package preserves the goodness.

Kellogg's Toasted Corn Flakes are wholly different from the limp, tough, leathery, carelessly-packed flakes so often substituted.

To make this so is my life's business. To find out that it is so, is your business. You are the Court of last appeal. Try—compare any other corn flakes on the market, then buy of your Grocer one package of Kellogg's Toasted Corn Flakes, in the Waxtite wrapper—you and your family will eat every bit of it.

If this is not the best Corn Flake you ever ate, your grocer will refund your money. It costs you nothing to find out the truth and it is very much worth your while.

Sincerely yours,

W. K. Kellogg

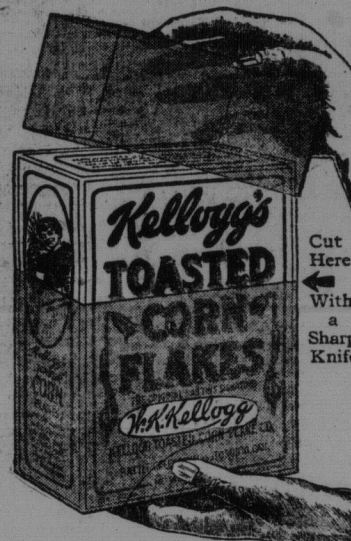
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CATELLI'S HIRONDELLE MACARONI

Is Teaching a Lot of Women How to Prepare Appetizing and Inviting Dishes at Small Cost.

Catelli's Macaroni costs much less than meat and is more nourishing. It has greater food value than the best sirloin steak, and satisfies the appetite just as completely. Be economical. Try it.

It is made of the best Canadian hard wheat—absolutely pure. No coloring matter (Yellow) used.

Aside from its purity and great food value, Catelli's Macaroni makes so many delicious dishes that everyone enjoys.



Nourishing Soups—Appetizing Substantials such as Macaroni with Eggs, with Fish, with Vegetables, with Cheese, with Ham—Tempting Entrees, Croquettes, Souffles and Puddings,—in fact, there is no limit to the toothsome dishes that may be prepared with Catelli's Macaroni as the basis.

Catelli's Macaroni, Ready-Cuts, Spaghetti, etc. are packed in sealed packages to insure their goodness reaching you intact, and to prevent breakage and waste.

Always insist on having CATELLI'S, in the sealed packages, and be sure to write us for a free copy of our new Cook Book of economical recipes.

THE C. H. CATELLI CO. LIMITED, MONTREAL.

YOU CAN PLAN A LOT OF GOOD THINGS TO EAT WITH CATELLI'S MACARONI.

Try these tested Recipes:

VERMICELLI SOUP

Put a quart of clear broth into a stewpan on the fire; when boiling, add a oz. of CATELLI'S VERMICELLI, boil gently 10 minutes and serve.

MACARONI CROQUETTES

Break ½ package of CATELLI'S MACARONI into half-inch pieces and prepare by boiling. Melt 2 tablespoons butter in a saucepan, stir in three tablespoons flour, add ¼ teaspoonful salt, ¼ teaspoonful paprika, bread crumbs, one cup milk, cream, or tomato puree, and stir until the sauce boils, add macaroni and three tablespoonfuls cheese, grate, 1 teaspoonful chopped parsley, then mix and turn out on a buttered plate to cool. When cold take up in tablespoonfuls and form into cylinder shapes. Dip in one beaten egg, roll in grated cheese and then in bread crumbs, and fry one minute in smoking hot fat. Serve with or without tomato sauce.

VERMICELLI PUDDING

Put ½ package CATELLI'S VERMICELLI into a pint of boiling milk, add a pinch of salt, boil 10 minutes; cool off and add 1 oz. of eggs well beaten, a little lemon peel and sugar. Put into a pudding basin slightly buttered, cover the top with a piece of buttered paper and steam for ½ an hour.

