

Pretty Designs.

You have opportunities now of selecting Wall Paper at extremely low prices. The patterns are of modern workmanship and very tasty. The time is also a consideration, as wall papering can be done now with less cost than at any time during the year.

O. B. GRAVES,
222 Dundas Street.

HALL LAMPS

In fine assortment
at

LOW PRICES.
—AT—

YEO'S CHINA HALL
Call and See Them.
177 Dundas Street.

The Best

value ever offered in Canada.

HAMMERLESS GUNS
fitted with GREENE Cross Bolt
Laminated Steel Barrels, 923 Damas-
cus Barrels, \$35.

GUARANTEED GENUINE.

W. A. BROCK,
192 Dundas St., London.

There Is No Danger of Fire

—when electricity
is employed as the
POWER in a printing
plant or machine shop
but "steam power" is a
constant menace. Now
time to see us about sup-
plying you with electric power.
Don't wait until you are burned out.

GAMMAGE & SONS,
Dundas and Clarence Streets.

Your Eyesight

Your health and your comfort rests with
the man who fits your glasses. Consult the
only exclusive refractologist in Canada.

F. C. LaGrange, M. O.
212 Dundas Street. Phone 1085.

In the Dining-Room.

SATURDAY, OCT. 23.

BREAKFAST—Soft-boiled eggs,
Crisp bacon, Hot corn cake,
Honey, Coffee.

LUNCHEON—Spiced currants,
Cold sliced tongue, Sweet pota-
to balls, Molasses cake, Tea.

DINNER—Ragout of mutton,
Steamed Irish potatoes,
Green tomatoes,
Grapes, Coffee.

Cut the recipes out and paste them
in a scrapbook.

BREAKFAST—Three pounds of
mutton without bone; cut in strips
three inches long by one inch wide;
steam tender for one hour; add
gravy, made from bones, skin, etc.,
"trimmings" of the meat—two eggs,
one-quarter cup of salt pork,
one fried onion, one cup of green peas
(the canned will answer the purpose),
pepper, salt, and a tablespoonful of
minced parsley; dripping for frying
browned flour. Fry the onion in plenty
of grease, then the peas for five
minutes; parboil the sweetbreads,
throw into cold water to blanch, wipe
dry, butter, fry also in the fat. Lay
sliced pork in the bottom of a sauce-
pan; upon this the mutton, then the
sweetbreads, the onion, green
peas, then pepper, salt and parsley;
cover with gravy, put on a close lid;
stew gently one hour after the boil
sets in. Take up the meat and sweet-
breads, thicken gravy with browned
flour, fry the onion, then the peas,
one minute over the fire and pour
upon the meat and serve.

Fried Green Tomatoes—Cut six
large green totes about
an eighth of an inch thick. Beat
the yolk of an egg with a tablespoonful
of oil, and dip the totes in it. Fry in
some salt and pepper, dip them in
the egg, and then in fine bread crumbs.
Fry in butter, brown thoroughly on
both sides, and serve with a gravy
made as follows: Rub together one
tablespoonful of butter, and when well
creamed, brown in the pan; add a
heaping teaspoonful of milk, stirring
constantly until it begins to thicken; then
add a tablespoonful of salt and pour
over the totes.

Molasses Drop Cakes—One cupful
of molasses, three cupfuls of flour, half
a cupful of butter, grated rind of a lemon,
and one teaspoonful of soda. Beat
the ingredients together thoroughly,
and drop in spoonfuls upon a buttered
tin. Bake for five or six minutes in a
quick oven.

Cocunut Pie—For a pie put a cup of
grated cocunut to soak over night if
it is desiccated (if fresh need not soak).
When ready to bake, take two table-
spoonfuls of flour, mix it with a pint
of milk or water, place on the stove in
a tin pail placed in a kettle of boiling
water, stir until it thickens; if water
is used add a tablespoonful of butter
while warm, when cool add a little
sugar, the yolks of two eggs, sugar to
taste, beat all together, fill the
crust and bake. When done beat the
whites of two eggs with three table-
spoonfuls of powdered sugar, spread on
top, return to the oven and brown
slightly.

Worms cause feverishness, moaning
and restlessness during sleep. Mother
Graves' Worm Expeller is pleas-
ant, sure and effectual. If your drug-
gist has none in stock, get him to pro-
cure it for you.

The new species of rabbit, of a
diminutive size, tallness, and with short
ears, without doubt the best medicine
ever introduced for dysentery, diarrhea,
cholera, and all summer complaints,
sea sickness, etc. It promptly gives
relief and never fails to effect a posi-
tive cure. Mothers should never be
without a bottle when their children
are teething.

At this time of
the year you are
liable to have a
cough, but you
can get instant relief by the use of a
bottle of Syrup of Linseed and Tar.

FOR SALE BY—

N. W. EMERSON,
DRUGGIST,
491 Richmond Street.

IT'S STOVE BUYING TIME.

not dreaming time now—time for a busi-
ness meeting of the housewife's common
sense and the husband's purse. A good
many folks are finding that our stoves
are perfect in construction, convenient
in use and reasonable in price. It's a
good time to look them over anyway.

Phone, 482.
STEVENS,
362 Richmond Street.

LOCAL SHOWERS, FOLLOWED
BY FAIR WEATHER.

Toronto, Oct. 21—11 p.m.—The low
area which was off the middle Atlantic
coast last night is now situated to the
southward of Nova Scotia. The pres-
sure continues decidedly low in the
Northwest Territories. Rain has fallen
generally over the lower lake region,
and rain is now beginning to fall along
the Nova Scotia coast, attended by
strong winds and gales from the north-
east.

Minimum and maximum tempera-
tures:
Esquimaux, 45-52; Kamloops, 43-54;
Calgary, 32-50; Prince Albert, 30-52;
Winnipeg, 35-54; Port Arthur, 40-55;
Perry Sound, 40-48; Toronto, 52-56; Ot-
tawa, 40-50; Montreal, 36-54; Quebec,
36-46; Halifax, 36-46.

PROBABILITIES.
Toronto, Oct. 22, 1 a.m.—Probabili-
ties for 24 hours for lower lake region:
Local showers at first; then generally
fair; not much change in temperature.

LOCAL TEMPERATURES.
The highest and lowest readings of
the thermometer at the observatory
yesterday were 57 and 46 above.

You a Lover

Of the beautiful Your finest
estate can be gratified from
our exceptionally beautiful
plant and flower
Prompt and careful atten-
tion to all out-of-town orders.

GAMMAGE & SONS,
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a tin pail placed in a kettle of boiling
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while warm, when cool add a little
sugar, the yolks of two eggs, sugar to
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crust and bake. When done beat the
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FOR SALE BY—

N. W. EMERSON,
DRUGGIST,
491 Richmond Street.

LOWER PRICES FOR

SHOES AND RUBBERS.

We thoroughly
understand the shoe business, and only
the best qualities will be found here.
Buying direct with spot cash we are
able to get the lowest possible cost.
Selling as we buy you reap the ben-
efit in the excellent values.

Think of \$3 Men's Shoes.
Think of Slater's . . .
Our stock provides for every need.

POCOCK BROS.
Best Trunks and Valises cheap

London Advertiser.
TELEPHONE NUMBERS.

107.....Business Office.
134.....Editorial Rooms.
175.....Job Department.

Thought it Absurd

First Assessment of the Proof
Line Road in the City.

Why the Company Does Not Abandon
the City Portion.

Third Session of the Court of Revision
Date Fixed for Hearing the
Street Railway Com-
pany's Appeal.

Another session of the court of revision
was held last night with Chalmers
man J. W. Jones, Sheriff, Cameron,
Adam McMahon, City Clerk, Kingston,
City Solicitor Meredith, Assessment
Commissioner Grant, and Assessors
Toll and Westcott present.

The London Street Railway Com-
pany, represented by Messrs. Hall
Muth & Ivey, objected to an assess-
ment of \$204,600, which is estimated as
follows: In ward 1, \$22,500; in ward 2,
\$40,800; in ward 3, \$15,800; in ward 4,
\$38,000; in ward 5, \$32,500; in ward 6,
\$30,400; and on cars, as personality,
\$50,000. Mr. Hallmuth contended the
company was not assessed at all,
but if they were, the values were
overstated. City Solicitor Meredith
said he had not yet received the assess-
ment, but if they were, the values were
overstated. City Solicitor Meredith
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Among the Londoners interested in
the business troubles of A. E. Ham,
of Chatham, are R. C. Struthers & Co.,
\$3,556 83, and John Marshall & Co.,
\$215 60.

A letter inclosing a certificate from
the educational department, Toronto,
received here, announces that the ap-
peal of Miss Mary Adair, of London,
has been granted, and she is passed to
the junior standard.

Capt. J. J. Grafton, of Dundas,
member of the well-known firm of
Grafton & Co., was in the city yester-
day. The captain leaves next Tuesday
for an extended trip to California,
British Columbia and New Mexico.

At the police court this morning
John Finnegan, a drunk, was remand-
ed for a week. Peter Chester was
charged with disorderly conduct, but
his case was adjourned for a week.
Archibald Hilton, charged with a simi-
lar offense, did not appear, and a
warrant was issued for his arrest.

Clintons News-Record: Mr. Geo.
M. Kitty, so many years a resident
of the Lake Erie and Detroit River
Railway Company, this convenience
has been talked of for some time, and
by its erection not only will the railroad
company be benefited, but the public
in general.

Owing to the unfavorable weather,
and at the request of a large number
of picture owners and others, it has
been decided to continue the art loan
exhibition at Association Hall for a
few days longer. After today the ex-
hibit will be open from 2 to 10 o'clock,
and the programme will be continued
two each day.

On Wednesday evening at the Oil-
ver home, their future residence,
Ingersoll, Mr. Edgar B. McFee and
Miss Mary Armour were made one in
the bonds of marriage, by the Rev. E.
R. Hunt. The bride was supported by
Miss Edith Porter, of London. The
groom was assisted by Mr. George
Wood, of Ingersoll. They were the re-
cipients of many beautiful gifts.

The annual harvest home festival
at St. John the Evangelist Church was
held last evening in the school room
of the edifice. The place was hand-
somely decorated with grain, fruit,
flowers and vegetables, which in itself
was an attraction. About 400 people
were present, who highly appreciated
the splendid programme and enjoyed
the excellent supper. The whole af-
fair reflected credit on those having it
in charge.

A most successful entertainment,
under the auspices of the school trust-
ees of section No. 4, Delaware town-
ship, was held in the school house last
night, and notwithstanding the un-
favorable weather there was a large
gathering. The features of the pro-
gramme were the calcium views of "A
Trip Through the Emerald Isle," by
W. R. Pate, the farce entitled "The
New Photograph," and vocal and in-
strumental selections by the Corbin
brothers and Williamson.

At the First Presbyterian Church
last night the W.F.M.S. held a thank-
offering meeting. Mrs. MacWhirter pre-
sided. Mrs. Mackenzie, of South Lon-
don, gave a Bible reading, her subject
being "Thanksgiving." Mrs. J. H. Mc-
Mechan and Mrs. Currie, of Belmont,
gave excellent addresses. Two fine
solos were rendered by Miss Evans
and Miss Templeton, and two recita-
tions by Misses Mabel Harkness and
Alma Fax. The meeting was very
successful, both in interest and in the
thank-offering given.

Our Latest Offer!

CORN OOB PIPE
FOR ONE CENT.

SAM. K. STEWART, 2025 Dundas St.

Celebrated
Baltimore
Oysters

Just received by—
T. A. ROWAT & CO.
Phone 217. 234 Dundas St.

Sudden Death of
Dr. Geo. C. Davis

Sad Demise of a Popular Citi-
zen of London.

Sketch of His Useful and Promising
Career.

The Manner of His Death—Took Chloro-
form to Induce Sleep and Inhaled
Too Much—A Kindly and
Energetic Character.

The sudden death last evening of Dr.
George C. Davis caused a profound sen-
sation, the sad news spreading with
the greatest rapidity throughout the
whole city. Probably no man in London
had a wider circle of friends, acquainted
to thousands who enjoyed his intimate
acquaintance the report came with a
painful shock.

Dr. Davis of late had been troubled
with insomnia, caused by the illness of
relatives, and had previously taken
opiates, under Dr. Weeks' prescription,
to induce sleep. Usually in the after-
noon, after business hours, he would
endeavor to snatch a short rest by re-
tiring in his bedroom adjoining his
office. Yesterday, between 4 and 5
p.m., he sent one of his students to a
drug store for a small bottle of chloro-
form. This the doctor secured, and
retired to his room, where Mr. James
Prizell, his assistant, chancing to en-
ter about 5 o'clock, found him ap-
parently in a sound slumber. About 6:30
Mr. Prizell returned to awake the doc-
tor for supper. He was struck by a
strong odor of chloroform, and, not-
icing a stain on the pillow, surmised
that the contents of the bottle, which
had been spilled, and that the doctor had
been fatally overpowered by the fumes.
He instantly summoned Dr. W. J. Mc-
Donald, who tried in vain to re-
store animation. Death had ensued
before the old Union school, the alma
mater of so many of London's foremost
citizens, and in his youth was ap-
prenticed to dentistry by Dr. I. McDonald.
Subsequently he branched into
business practice by his married pro-
fessional skill and popularity. In 1893
he took a post graduate course at the
Philadelphia Dental College, and gain-
ing his D. D. S. His ability received
marked recognition from Dr. Mc-
Donald. He had served in past years on
the Dental Council of Ontario, and last
year was again elected to represent the
western district in that body. He was
also an ex-president of the London Den-
tal Society.

Dr. Davis' striking personality was
diffused through many channels—
political, social, municipal, athletic and
fraternal—to all of which he applied
his enthusiasm and energy. The list
of his organizations is more or less pub-
lic, with which he affiliated, and by which
he was honored, is a long one. In Mas-
sonry he was a member of St. John's
Lodge, No. 294, this city, early in the
eighties, and was advanced through all
the chairs to the worshipful master-
ship in 1893. In 1890 he was elected
warden of the Grand Lodge, a distinguished
post for one so young, and was until his death a mem-
ber of the board of general purposes of
that body, and chairman of the com-
mittee on the fraternal debt, in which
capacity his sympathetic eloquence and
humane worthily sustained him in the
discharge of his duties. He was also the
grand representative of the Grand
Lodge of Illinois in the Grand Lodge
of Canada. In the higher realms of
Masonry he was likewise active, being
associated with St. John's Royal Arch
Chapter, No. 3; Huron Conclave of the
Knights of Rome and Constantine, and
Richard Coeur de Lion Preceptory, No.
4, Knights Templar. In all Masonic
conclaves, social and official, his genial
presence was a ready misadventure.

Among the many associations to
which he belonged, the Irish Benevolent
Society appealed strongly to his gen-
erous heart. He was elected its presi-
dent in 1896, and did much to pre-
mote a work, according with his own
charitable nature. He was past presi-
dent of the Young Liberal Club, and
member of the executive committee
for this year. He was also an ex-
president of the Arlington Club, of
the Irish Club, and an active mem-
ber of many other organizations of similar
aims.

Throughout his life Dr. Davis was
an enthusiastic and unfaltering Lib-
eral, a chieftain in the ranks. He was
very clever on the platform—fluent,
witty, always good-tempered, and in
the canvass his popularity and per-
suasiveness made him a power. Among
the Conservatives, however, he claimed
as many friends as in his own party—
in social life he knew no political divi-
sions. His deportment was uniformly
kind and conciliatory, his serenity
never disturbed by the acerbities of a
campaign. His energy in behalf of the
Young Liberal Club was unremitting,
and he was among the stalwarts who
in making their organization the pride
of Liberals throughout the coun-
try.

The universal sorrow in the city is
the natural tribute to the popularity of
him whose promising career has been so
sadly and so prematurely ended. But
he will long survive in the memory and
affection of those who appreciated his
kind heart and amiable qualities. The
sorrowing relatives have sympathy as
deep as it is widespread. To his most
affectionate and indulgent son and
brother, and the present illness of Mrs.
Davis and her daughter makes their
bereavement peculiarly painful.

No Other Piano Quite so Perfect.

The new Baby Grand Piano, made
by the old and reliable firm of Heintz-
man & Company, is adding fresh
lustre to the fame of a house that has
always stood first among the piano-
makers of the continent. Con-
taining the new patent agraffe
bridge, doubtless the greatest in-
vention of the age in piano
making, the highest place in the
piano-making art seems to have been
obtained in this beautiful Baby Grand.
London warehouses, 236 Dundas street.

The Wabash Railroad.

With its superb and magnificent train
service is now acknowledged to be the
most perfect railway system in Amer-
ica, the great winter tourist route to
the south and west, including the fa-
mous Hot Springs of Arkansas, Old
Mexico (the Egypt of the new world),
Texas and California (the land of sun-
shine and flowers). Passengers going
by the Wabash new line reach their
destination in advance of other routes,
furnished by any railroad agent or J.
A. Richardson, northeast corner King
and Yonge streets, Toronto. 4417

W-A-T-E-R

is the greatest enemy of the modern boot.
Our shoes don't mind the rough weather.
D. King's goods are made with the New
Patent Sinter Cork Insole which excludes
all cold and dampness. No nails, no rough
stitches, no stiffness, no squeak. See
them at

JOHNSTON'S,
188 Dundas Street.

Kingsmill's

Dundas and Carling Streets.

DRESS GOODS

The backbone of this business is Dress Goods,
and this store is the porch to a world of economy—that is to
say, true economy. It is easier to make claims to things than it
is to prove such claims. If only all our work were as easy as it
is to show why this store might be called LE GRAND MAG-
ASIN D'ECONOMIST! Not that every price is lower, for
that is impossible. Storekeepers shrewdly sell at about the same
prices all articles and stuffs easily recognizable at other stores.
Yet where there is one thing of which the value is well known,
there are seventeen, perhaps seventy, not known. All milk
looks alike, but by standing at the pump you will find that the
quality cannot be told by the whiteness. Be it remembered that
the face of an article does not always show its grade. Five times
out of six the effort of manufacturers is (and a wrong one it is)
to reduce the cost of goods by lowering the quality—and not
discussing the difference. Our rules fix fair prices for all classes
of goods, and the most inexperienced takes no risk here when
selecting articles of which the buyer has no knowledge, either as
regards quality or price. Is not this a comfortable service?
Come and test us.

Plain Muscovite Cloths,
46-inch, at 75c—cardinal, royal
purple, navy blue, light bronze,
olive green, and dark myrtle greens.

Plain Broadcloths,
60-inch, 60c—navy blue, royal
purple, drab, light, medium
and dark myrtle greens.

Plain Victoria Cloths,
44-inch, 31c—light, medium and
dark browns, light medium
and dark cardinals, royal pur-
ple, navy blue, light, medium
and dark grays.

Plain Satin Cloths,
44-inch, 31c—dark myrtle,
bronze, drab.

Camels Hair Cloths,
44-inch, 31c—green and blue
mixed, bronze and red mixed,
black and red mixed, fancy
gray.

Fancy Mixed Cloths,
44-inch, 31c—10-red and blue
mixed, green and red mixed,
bronze and red mixed.

Marl Suitings,
48-inch, 31c—gray, fawn and
brown.

Cheviot Cloths,
54-inch, 31c—10-red and blue
mixed, green and red mixed,
bronze and red mixed.

54-Inch Tweeds,
At 70c, 80c, 90c, exclusive de-
signs.

KINGSMILL'S

Dundas and Carling Sts.,
London.

LATEST
SHAPE
FEDORAS \$1.25.
GRAHAM BROS.
LONDON'S FURNISHERS AND HATTERS.

KILWINNING PAST MASTERS

Gather in Conclave—Resolution of
Condolence Adopted Relative to
the Death of the Late R. W.
Bro. Geo. C. Davis.

The Past Masters of Kilwinning
Lodge, No. 64, A. F. and A. M., tool
charge of the regular meeting last
night and performed the degree work
There was a very large attendance.
R. W. Bro. R. B. Hungerford and V.
W. Bro. Dr. Sippi officiated as mas-
ters; W. Bro. Frank Love as secre-
tary; W. Bro. James H. Ferguson as
senior warden; W. Bro. Charles C.
Reed as junior warden; W. Bro. H.
Morgan as senior deacon; W. Bro. C.
W. Davis as junior deacon; W. Bro.
Joseph Damora as treasurer; W. Bro.
A. A. Campbell as inner guard. R. W.
Bro. Archdeacon Davis performed the
first degree work. W. Bro. Morgan
gave the lecture, and R. W. Bro. Love,
of Toronto, delivered the charge
to the candidate.

After the exemplification of degrees,
R.