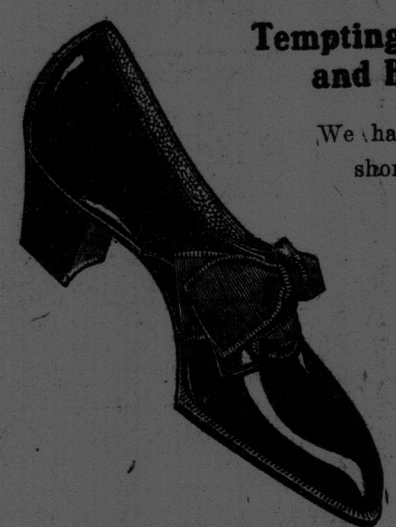


THE EVENING TIMES AND STAR ST. JOHN, N. B., FRIDAY, JULY 22, 1910

TEMPTATION SALE!



Tempting Shoes, Tempting Assortment and Best of All, Tempting Prices

We have had a good busy season, but a short one. The late spring and so much wet weather prevented us from selling as many Low Shoes as we expected to dispose of, so we are going to tempt everyone, even those who have already bought. To do this is to make the prices tempting, and we shall leave it to you to decide whether we have done this or not. This sale will be confined to our

King Street Store

The warm weather is just commencing and men who wish to spend the heat in genuine comfort should attend this sale and obtain a pair or two of these bona fide bargains.

All Our Men's \$3.50 and \$4.00 Oxfords, choice of materials and styles, at **\$2.65**

All Our Men's \$5.00, \$5.50 and \$6.00 Oxfords, in patent Colt, Russian Tan, Ox Blood and Dull Calfs in all the latest and newest shapes and styles at **\$3.65**

See Our Windows.

King Street Store.

WATERBURY @ RISING

Something New in Clothes

That Will Please You and Give You Perfect Satisfaction in Style, Fit and Appearance. Come in and inspect The Excellent Line We Are Carrying.

W. J. Higgins & Co., 182 Union Street.

Take a KODAK On Your Holiday Trip

AND BRING BACK PICTURE MEMORIES Eastman Kodak and Supplies For Sale By Prescription Pharmacy

S. H. HAWKER, Cor. Mill St. and Paradise Row

EMERY BROS. WHOLESALE CONFECTIONERS

It will pay you to see our stock before buying elsewhere. Try a sample order—Goodies—pure—Assortment unequalled—Prices right—Shipments prompt. We are agents for the famous Valona-Marchionis Ice Cream (Cakes and Wafers). The best made.

"A Good Place to Buy Good Clothes"

Suits Selling Briskly

We have been agreeably surprised by the continuance of the brisk demand for our **TWO-PIECE SUMMER SUITS**. It seems as though our customers just can't get enough of them!

And this means, of course, that those who bought earlier in the season have in many cases influenced their friends to buy NOW.

Each suit sold from these lines is an eloquent "salesman" for us—whoever sees it admires it.

A good line still in stock.

Two-Piece Suits of Homespuns and Worsteds, some with coats, half-lined some skeleton-lined. Trousers with cuffs and belt loops, \$10.00, \$12.00, \$15.00, \$18.00.

An excellent line of Blue and Black Serges, \$15 to \$20. Outing Trousers! Your choice of many, \$2.00 and up.

GILMOUR'S 68 King Street

Tailoring and Clothing. Sole Agency 20th Century Brand Clothing.

DAFOE FOR CABINET?

(Ottawa Free Press).

A Toronto newspaper publishes a rumour that John W. Dafeo, the editor of the Winnipeg Free Press, is to be taken into the Cabinet by Sir Wilfrid Laurier.

Of course the rumour can be neither denied nor confirmed in Ottawa in the absence of the Prime Minister, but it is nevertheless, interesting.

John Dafeo—big, burly, sandy-haired—is well known in Ottawa. For years he occupied a seat in the Parliamentary gallery. But he has grown bigger in every way in the years that he has lived in the west.

As the editor of the newspaper that "covers the west like a blanket," he has sat at the heart of things, and has participated actively and continuously in the tremendous development of that wonderful territory. He has had opportunities for testing the pulse of that community of lightning growth such as no other man probably has had.

But hitherto the personality of John Dafeo has been sunk in the paper whose

policy he controls and expresses. Would he be willing now to come into the line of light personalities? There are still men in Canada who, like George Brown, would rather be the editor of a great newspaper, influencing the opinions of a multitude, than the prime minister. We would say that John Dafeo is one of these.

It may be, however, that the wider field needs John Dafeo's abilities, his knowledge of the west and its problems, his immense power of concentration, his faculty of probing into the very marrow of things.

It may be that the Prime Minister, realizing the extraordinary expansion of the west, sees the necessity of another man in the Cabinet who is typical of the west and its aspirations and its possibilities.

We do not know how much of truth there is in the rumour, but we do know that if John Dafeo is offered and accepted a position in the Dominion Cabinet, Canada will be the gainer.

John Dafeo is a rugged Canadian, a good speaker, a good writer, a good reasoner, and a broad and practical thinker.

The Growing West

(From the Manitoba Free Press).

When Sir Wilfrid Laurier became Prime Minister of Canada the west had 1,000,000 inhabitants. It is now 2,000,000. The number grows at the rate of 100,000 a year.

It is probable that next year's Dominion census will give the west a representative of 2,500,000 inhabitants.

The west is destined to dominate in the affairs of the Dominion, and the present century will not have advanced very far on its course before that destiny is fulfilled.



Zam-Buk
The best remedy for all ailments of the bowels, stomach, and liver. It is a powerful purgative and is used by all who desire to keep their system in good order.

Fashion Hints for Times Readers



SOLID COMFORT FOR THE OUTING GIRL

Just the thing for tennis, canoeing or this summer and the smart hat, turned up in Napoleon style and trimmed with a chandelier pompadour at the back, gives a touch of good style to the informal frock. The material is linen, white being used in this case, with cheerful red piping and a red leather belt and red and white buttons. The necktie is black—as usual—handing is always in the way.

The Evening Chit-Chat

By RUTH CAMERON

SEVEN AFTERNOON TEA IN YOUR SUMMER COTTAGE ON MISSON TABARETS, \$38 MARKED DOWN \$3.

The flaring sign placed to advantage in the centre aisle of the store caught my eye, and I looked beneath it and saw a collection of little tables, ill put together, obviously of cheap material but saved by being made in the "arts and crafts" style that just at present covers a multitude of sins.

A dozen women were examining the goods. Two were buying and two on the brink of it. Not one of them looked as if her husband belonged above the twenty-dollar-a-week class, and I don't believe any of them waited the tabaret for any specific purpose.

"I can't say as I ever have afternoon tea, but I do like that mission stuff. It gives some class to a room," was a sentiment expressed by one of the purchasers, and received with evident approval by another.

As I watched this interesting and typical little scene I remembered that with a smile the experience of a certain newspaper man who went into a novelty shop to look around.

A shiny object attracted his attention and he inquired its use.

"These are gilded pinners," said the clerk. "They are used to pick up letters when they have dropped into the scales."

"And that ivory stick carved and forked at the end?"

"People use it to fish out things they have dropped into carafes."

"That square of morocco about the size of a nut—what is that for?"

"It's a lampoon, used to press down stamps after sticking them on envelopes."

"To flatten out the corners of photographs?"

"That ornament box with a whole battery of tiny brushes?"

"They are used to clean other brushes—brushes to clean hair brushes, brushes to clean nail brushes, brushes to clean tooth brushes, and so on."

"I see. And these Russian leather tubes?"

"Eye protectors, to look at colored photograph projections in rooms adjoining lighted rooms."

"Oh, that is indispensable to pour perfume into the vials in traveling cases."

"And that jigsaw-like complicated little silver sieve?"

"A novelty, it's a cleaner to take of spots of ink on lead pellets."

"Lead pellets?"

"Certainly, the shot you put into those little cups to stick pens in after using them."

"Are there many who use them?"

"No, but they are easy to sell."

Not long ago I heard a professor of economics say: "One of the chief reasons for the high cost of living is that so many people, both rich and poor, nowadays buy so many unnecessary things instead of saving their money as they used to, and putting it into productive enterprises."

At the time that statement made me rather indignant. "Just another one of the subterfuges of those people who are not willing to put the blame of the high cost of living where it so obviously belongs," I said.

Since the incident of the mission tabaret and the novelty shop, I'm wondering if my indignation wasn't a bit too hasty, and if the professor's statement didn't have something worth thinking about in it after all.

Daily Hints for the Cook

FRENCH SALAD.

One pineapple; four bananas; four small sweet oranges. Peel and cut into thin slices the oranges, pineapples and bananas. Arrange the fruit in layers, bananas first, then oranges, then pineapple, and so on.

Put a layer of pineapple in bottom of porcelain preserving kettle, cover with a layer of sugar, fill kettle with alternate layers, and seal tight over night. Drain juice and boil, skimming as required. When syrup is clear, add pineapple and simmer thirty minutes. Turn into jelly jar and seal when cold.

FARINA CAKE.

Beat four ounces of butter and eight ounces of sugar to a cream. Gradually add four well-beaten eggs, a quarter pound of farina, one teaspoonful of baking powder, and half a teaspoonful of lemon extract. Bake in buttered gem pans in a hot oven.

Mildly Sarcastic

(Chatham Weekly).

It is said that the Baptists of Chatham, perhaps half a dozen persons in all, some of them heads of families, are preparing to start a church here. There is one thing that Chatham needs, and an industry that should be added to. We haven't churches enough. We don't suppose that anybody knows the difference between

and the western organizers of the Scottish Grand Lodge, but prominent Masons here deny there is any trouble among the recognized lodges.

with a brush, and cut off crowns; boil in a quantity of water until tender. Remove from the kettle and cool, then cut into slices, pare and extract the eyes and cores. Weigh the fruit, and for each pound allow one pound of sugar.

Put a layer of pineapple in bottom of porcelain preserving kettle, cover with a layer of sugar, fill kettle with alternate layers, and seal tight over night. Drain juice and boil, skimming as required. When syrup is clear, add pineapple and simmer thirty minutes. Turn into jelly jar and seal when cold.

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FARINA CAKE.

The Old Folks

find advancing years bring an increasing tendency to constipation. The corrective they need is

"NA-DRU-CO" laxatives

Entirely different from common laxatives. Pleasant, safe, mild and painless. A tablet (or less) at bed-time regulates the bowels perfectly, increasing doses never needed. Compound of all the best NA-DRU-CO preparations, by expert chemists. Money back if not satisfactory.

25c. a box. If your druggist has not yet stocked them, send 25c. and we will mail them.

NATIONAL DRUG & CHEMICAL COMPANY OF CANADA, LIMITED, MONTREAL, 22

HOLBROOK'S

WORCESTER'S SAUCE

The Sauce that makes the whole world hungry. Made and Bottled in England.

Lockhart & Ritchie

Insurance Underwriters and Brokers

114 Prince Wm. Street. St. John, N. B.

NAME AND BREED WON'T COUNT AT THIS CATTLE SHOW

The Critters That Indicate the Tenderest Eating Will Carry Off the Prizes at St. Paul, in November

St. Paul, Minn., July 22.—According to plans made for the Northwestern Live Stock show to be held at Union stock yards, South St. Paul, November 15 to 18th, aristocratic cattle will not find their names on the list of those who are invited, just because the blue blood of ancestry runs in their veins. The proud Angus, Holstein, Durham, Hereford or representative of any other breed whose chief qualification is a pedigree which would fill a volume of the Congressional Record, will find himself lined up by the side of other animals whose claim to distinction is simply best—good, wholesome, juicy, tender beef, and prizes will be awarded only those which show the "bestest" qualities.

The Northwestern exhibit will include market animals only. True, there will be plenty of animals shown, which might be given pedigrees, but such statistics will not be taken into consideration by the men who do the judging. It will be one thing when phalanx cattle will enter a contest of merits on the same ground as cattle of the aristocracy. Many cases are on record where un-pedigreed cattle have shown up better than cattle whose owners boast of long pedigrees which go with them. At the Northwestern exhibit, the better called "Maiden Lane, XIX," or "Queen Helen, X," will have no better rating than will just "Maude" or "Mid-day."

On the other hand, "King Leo" and "Big Tom," or just "Jim." There will be nothing in the name.

When the show has ended, many of the cattle will be sold on the market, which means they will be sold right where they are, and the event takes place on the Union stock yards ground. In this way, stock men are best for slaughter purposes. An auction sale will also be held the last day of the show, at which all the stock exhibited may be offered for sale. This feature last year attracted much interest and caused many extra "shades" to go into the coffers of the men who know how to produce good market cattle.

BALANCE ON RIGHT SIDE.

(Montreal Gazette).

The Monetary Times of Toronto summarizes the good factors in the financial and commercial situation as follows:

Bank deposits larger.

Bank clearings larger.

Lauger inflow of capital.

Industrial conditions good.

Trade increasing.

Crop area greater.

Immigration volume good.

Lauger inflow of capital.

Much construction in progress.

Mineral production good.

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