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LONDON, TUESDAY, JAN. 14, 1907.

THE COUNCIL'S PROMISING START.

The mayor's inaugural address was a practical utterance. It lays down a programme which foreshadows a useful term of office and plenty of work for the city fathers of 1908.

The biggest task before the council, and an immediate one, is the power problem. There is first the working out of the local end of the Niagara scheme, preparatory to assuming obligations to the hydro-electric commission. The council must decide whether it will purchase the distributing plant of the London Electric Company, or compete with that concern by building one. Obviously the businesslike course will be to buy off competition if the local company will sell out on reasonable terms, and if its plant is adapted to the city's purpose. A canvass also must be made of power-users, so as to ascertain approximately the extent of the market for Niagara power, before entering into a contract with the power commission. The whole problem bristles with difficulties, and will require the most painstaking attention. The financial consequences to the city, whether for better or worse, will be enormous.

One gratifying feature of the inaugural meeting of the council was the absence of partisanship. Whether this or that person is elected to this or that chairmanship, or board, or committee, is of more importance to himself than to the public, but when a party majority is used to monopolize these appointments it creates a sore feeling in one section of the community. It is to be hoped the conduct of the council in this respect at its first meeting will be an inviolable precedent. The mayor and aldermen have recognized the fact that the late municipal election was a non-party one.

CANADA'S FISHERIES.

Once again the people of Canada are reminded of the importance of the country's fishing industry by the appearance of the annual report of the department, which has been laid before Parliament. The report shows the value of Canada's fisheries in 1906 to have been \$26,278,455. The larger part of this is credited to the maritime provinces—\$16,000,000 worth. British Columbia comes next, with \$7,799,000 worth, the remainder being distributed among Ontario, Manitoba, Saskatchewan and Alberta.

As compared with the preceding year, when the season was unusually good, there was a falling off, for which the short sockeye salmon run in British Columbia rivers is held largely responsible. It appears that these rivers have been largely over-fished, and the natural habits of the salmon, which come from the sea every fourth year, also had something to do with the short catch. Salmon leads in value, accounting for \$5,856,700 of the total, the other kinds being valued as follows: Cod, \$3,471,186; lobsters, \$3,422,927; herring, \$2,704,596; mackerel, \$1,589,728; whitefish, \$906,759; trout, \$791,467; haddock, which reaches this part of the country in the form of finnan haddies, \$768,896; pickerel, \$712,437; halibut, \$683,840; sardines, \$514,916; pollock, \$430,880; smelts, \$425,631. The remainder of the value is made up in oysters, clams, hake, pike, sturgeon, alewives, eels, etc. It will, no doubt, surprise most people to learn that the value of the catch of clams was about double that of oysters, the figures being \$398,634 and \$194,855 respectively.

Improvement of the art of canning has of late years given considerable impetus to the fishery industry in Canada, and by that means the market, particularly for salmon and lobsters, has been greatly broadened. At one time the canned fish business was wholly in American hands; now Canadians are sharing largely in it. Improvement in the method of curing and putting codfish on the market has also produced good results. The old-time dried and salted codfish, which was sent from the Maritime Provinces in bales, bones, fins and all, exposed to dirty hands and other impurities, is seldom or never seen hereabouts nowadays. Instead the fish come in boxes, minus bones and skin, and affording a much more enticing article of diet. Smoked haddock is also sent to all parts of the country in winter, and is in demand in cities and towns far from the sea.

The department has recently been devoting attention to improvement of the methods of treating sea herring, and experiment has shown that herring of the best grade can be caught in waters and at seasons which had not been utilized by local fishermen. Herring caught off the Magdalen Islands and the Gaspe coast, treated by the Scotch method, showed large proportions of the highest grades, and were considered satisfactory by Gen-

man, Russian, American and Canadian dealers. A consignment sent to Stettin was pronounced equal to the best Scottish article, and the prices received for the fish exported and those sold in Montreal were those paid for the highest grade.

Object lessons have been given fishermen, under the auspices of the department, on the best methods of drying codfish, hake, haddock and other fish. At Souris, P. E. I., a drier was established, and the result was satisfactory, in spite of the fact that the season was unfavorable. The bulk of the output was sent to the West Indies and South America.

From the various experiments made important results are expected, and it would not be surprising to see a substantial increase in the export trade, which last year reached the tidy figure of over twelve and a half million dollars.

AN HISTORIC DOCUMENT.

The following is a copy of the commission, dated Aug. 8, 1907, and signed by King Edward, which invested the Canadian ministers, Messrs. Fielding and Brodeur, with full authority to negotiate a treaty with France:

"Whereas for the better treating of and arranging certain matters which are now in discussion, or which may come into discussion between France and Canada, the President of the French Republic, respecting commercial relations between France and Canada, we have judged it expedient to invest full powers to the said ministers, Messrs. Fielding and Brodeur, with full authority to negotiate a treaty with France:

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SUCCEEDED.

[Minneapolis Journal.]
 New Contributor—I try to write with a free, unhampered style.
 Editor (looking over the manuscript)—Well, you succeed. I never say anything quite so magnificently independent of the rules of grammar as this is.

A CHANGE.

[Chicago Record-Herald.]
 Her father was a millionaire.
 A little year ago.
 And people called her passing fair—
 They don't at present, though.
 Her pa got mixed up in the crash,
 They cornered him one day;
 Before they let him go his cash
 Had mostly oozed away.

NORMAN AND SAXON.

[New York American.]
 "Norman" is the contraction of "Northman," applied first to the people of Scandinavia in general, and later specially to the people of Norway. The Normans were of Scandinavian stock, and being such were the same in blood with the Saxons, whose island they invaded under the Conqueror. English, Norwegians, Swedes,

Danes, Dutch and Germans all belong to the "Germanic" or "Teutonic" branch of the human race.

LEAP YEAR'S HERE.

[Ellegende Blätter.]
 Magistrate (to witness)—What is your name?
 Witness—Annie Strohmeler.
 Magistrate—How old are you?
 Witness—Sixty-four.
 Magistrate—Married?
 Witness—Not yet.

UNCLE SAM'S BEST CUSTOMER.

[Chicago Record-Herald.]
 By far the greatest possession of the United States beyond its own continental borders is the British market. The more we glorify our colonial and foreign trade, the more do we proclaim the value to us of our best customer, the United Kingdom, or, to state the case more broadly, the British Empire.

What this customer's purchases amount to is frequently set forth in the papers, but the latest figures, furnished from Washington should prove of general interest. It is shown that for the ten months ending with October, 1907, 46 per cent of our exports went to British territory. The value of the sales amounted to \$88,000,000, and of that amount \$468,000 was for exports to the United Kingdom alone. The exports to the empire were greater by \$12,000,000 than they were for the same period in 1906, and the exports to the United Kingdom were \$65,000,000 greater. Large gains were made also in the sales to Canada, and in those to British Australasia, the former advancing latter from \$21,501,000 to \$27,336,000.

THE ONLY ONE OF HIS KIND.

[Chicago Record-Herald.]
 "He is an extraordinary scientific man," "Do you mean that he possesses unusual histrionic ability?"
 "No; he has no desire to play 'Hamlet.'"

LOGICAL.

[Puck.]
 "Now, Patsy, if it should come to a real issue, which would you rather lose, your money or your life?"
 "Oh, loife, loife, loife! I'm savin' me money for me old age."

TOUGH SUBJECT.

[Chicago Tribune.]
 Elderly Customer—Miss Cony, when you make these dresses, do you put in a young man generally fetch him, don't you?
 Lunch Counter Girl (with a killing glance)—Yes, and the old ones, too, Mr. Welch.

THE CANADIAN CONSTITUTION.

[London Spectator.]
 There is no doubt that the Canadian constitution is one of the happiest and most successful instruments of government ever devised. It gives local freedom without establishing obstructive state rights, and arms the Dominion Government with high authority without undue centralization.

WILLING TO ACCOMMODATE.

[Philadelphia Press.]
 "Madam," said the man at the door, "I'm a dealer in second-hand pianos."
 "We don't want any," said Mrs. Bangs.
 "My daughter's got a piano already."
 "I know, madam. I buy or sell. The woman next door who didn't have anyone in the house who knew how to play on it."

WILFRID LAURIER ROBLIN.

[Saturday Night.]
 Probably very few people are aware of the fact that Manitoba's aggressive Conservative Premier, Hon. R. P. Roblin, was in his early days an enthusiastic Liberal, and was first elected to the Legislature of Manitoba as a Liberal member, joining the ranks of the Conservatives through a disagreement with Greenway as to policy.
 That he was evidently a great admirer of Sir Wilfrid Laurier is shown by the fact that his oldest son bears the conspicuous name of Wilfrid Laurier Roblin. However, the name is not particularly advertised now, and Wilfrid Laurier Roblin is popularly known as "Fred."

TO INDIA BY RAIL.

[Times of India, Bombay.]
 In the fullness of time a direct line from India to the English Channel must come. When it comes the Afghan-Russian route will be the best route, and we are quite ready to think that within the lifetime of many who read these words, carriages labelled "Moscow Express" will be seen in the Victoria terminus at Bombay.

WHY GIRLS DON'T MARRY.

[Cassell's Saturday Journal.]
 There are few girls who are prepared to undertake the risks attendant upon a rush into matrimony. The 1907 girl with brains is discriminating, and has no likeliest for leaps in the dark; before she consents to marry she wants to be reasonably sure of the future.

CONVERSATIONS OF THE WEDDED.

[Harper's.]
 "Shure, yure the most timid woman Ot liver met. 'Tis a wonder ye had the nerve to marry me."
 "I was afraid to say so."

TIT FOR TAT.

[London Tatler.]
 A few days ago two young ladies halted a tramcar, entered it, and found only standing room. One of them whispered to her companion:
 "I'm going to get a seat from one of these men. You take notice."
 She looked down the row of men and selected a sedate gentleman who bore the general appearance of a married man. She saluted up to him and boldly opened fire:

"My dear Mr. Green! How delighted I am to meet you. You are almost a stranger. Will I accept your seat? Well, I do feel tired, I heartily admit. Thank you so much."
 The sedate gentleman—a total stranger, of course—looked, listened, then quietly rose, and gave her his seat, saying:
 "Sit down, Jane, my girl. Don't often see you on washing day. You must feel tired, I'm sure. How's your mistress?"
 The young lady got her seat, but lost her vivacity.

DESIRED IN IGNORANCE.

[Pick-Me-Up.]
 "I really don't believe that you particularly wanted to hear me sing," said a young lady, coyly.
 "I did, indeed," her admirer protested. "I had never heard you before."

WHY?

[Life.]
 Of troubles connubial, jars and divorce, This, we believe, is the fruitfulness source—
 A man falls in love with a dimple or curl, Then foolishly marries the entire girl.

ATLANTIC RATE WAR WILL BE BITTER ONE.

Struggle for Supremacy Will Be the Severest in British Shipping Industry.

London, Jan. 13.—The rate war among the Atlantic steamship companies together with the new agreement between the two German companies, the North German-Lloyd and the Hamburg-American, to which the Emperor has just set the seal of his approval, is creating the greatest interest in British shipping circles.

The struggle for supremacy in fixing the rates and working conditions of the enormous Atlantic passenger traffic, which has been proceeding intermittently for nearly a year, is now reaching the climax, and promises to be one of the most severe in the history of British shipping.

The International Mercantile Marine is considered to have made a great stroke when, a short time ago, it secured the only available berthage for big liners at Southampton, together with dock construction sites and inaugurated a mid-weekly service with the White Star liner Adriatic and her sister ships.

The new agreement between the Hamburg-American and North German-Lloyd, which represents an aggregate tonnage of 1,652,430, is a formidable threat to British interest in every part of the world.

It is under a single flag, while the International Mercantile Marine, which began with a tonnage under 1,000,000, was international. Among the reasons advanced here for the new agreement are: First, the appearance of the Lusitania and the Mauretania, and second, the White Star Company's establishment of an express service to New York from Southampton and Cherbourg, which is regarded as an infringement of the spirit of the agreement between the North Atlantic companies and the German companies.

According to the Liverpool Journal of Commerce, the latest rumor is that Messrs. Ismay, Pirie and Morgan are considering a great reconstruction of the lines under their control, with a view to applying to them the enormous financial resources at their command.

VOICE FROM THE GRAVE.

Policeman Find Living Man in Greenwood Cemetery.

New York, Jan. 13.—Hearing a low moan from the graveyard, Policeman Thomas Downs, who was passing Greenwood Cemetery last night, stood stockstill and listened. Two more cries were heard, and he ran to the nearest phone to call for assistance. Two policemen came after a time, with lanterns and clubs. A search brought them to a half-filled grave, out of which protruded the head and shoulders of a semi-conscious, but very much alive man. The policemen lost no time in unearthing him. An ambulance was summoned from the Norwegian Hospital, and the victim was found to be suffering from a broken leg and internal injuries. He was revived, and said that he was William Dunn, a gravedigger.

Dunn was preparing a grave, and was inside scooping it out shortly before dusk in the afternoon, when the walls caved in upon him. He said he had heard numerous persons pass, but when he called for assistance they ran.

VESSEL BURST AND SANK.

Cargo of Wood Pulp Swelled and Split the Deck.

Queenstown, Jan. 13.—The Campania reports the foundering in mid-Atlantic of the bark Germania. Weymouth, N. S., to Fleetwood. Seven of the crew were rescued by the steamer Hotsamewton, after suffering for eight days in an open boat. The captain was killed by a falling spar at the moment the Germania sank. The remaining seven of the crew, in a second boat, are believed lost. The foundering was due to the cargo of wood pulp becoming flooded during the heavy weather. The survivors endured terrible hardships.

London, Jan. 12.—Marconi interview said the Hiberno-Canadian Wireless Company is now on a commercial basis and commercial success, as a dozen newspapers are transmitting 2,000 words daily. The system will be opened to the public in two or three weeks.

ABBEY SAVED TO CHURCH.

Glastonbury Purchased and Giving Into Keeping of Trustees.

London, Jan. 13.—The famous old Glastonbury Abbey has been saved to the British nation, though the purchase price of \$150,000 has not yet been fully subscribed. Ernest Jardine, who bought it at the sale last June, has handed over the historic building to the bishop of Bath and Wells, who in turn has invested the property in trustees.

At last, therefore, the venerable ruins and part of the estates surrounding them have been restored to the church. Glastonbury Abbey is one of the most interesting buildings in England. According to the legend, Joseph of Arimathea came hither bearing the Holy Grail and founded the first Christian church in Great Britain. The present abbey was built by Henry de Blois in 1136.

A funny story is told of the abbey's kitchen. Some of the old abbots used to entertain so lavishly that a certain English monarch threatened the destruction of the wooden kitchen. So the monks built a stone kitchen with walls several feet thick, which they thought would withstand assaults. The kitchen exists now in a good state of preservation. Four oxen could be roasted in it at once.

Well it was announced last year that the abbey was for sale, fears were expressed regarding the historic pile being bought by an American syndicate for removal across the ocean, but Ernest Jardine, of Nottingham, came to the rescue and acquired the property for \$150,000, though he never intended to permanently retain it.

Telephones
 First Floor
 Phone 791.
 Second Floor
 Phone 217.
 New Idea Pat-
 terns for Feb. 10

CHAPMAN'S

Mail Orders
 Given special
 attention. Order
 from advertise-
 ments or send
 for samples.

1/2 Price 1/2 China Sale

Continues until Wednesday

The half-price sale of China will continue today, tomorrow and Wednesday.

This popular sale will go on in our China room on third floor until Wednesday night, when the China will be removed to stockrooms and the sale closed. Take full advantage of the half-price opportunity, for it will not come again for a year. There's a wide variety of our finest China and Bric-a-Brac. Perhaps the piece that you coveted is still here, and another visit to the well-filled tables may reveal it. Everything half-price till Wednesday night.

Ladies Black Astrachan Coats

Ladies' Astrachan Jackets, 26 inches long, satin lined, high storm collar and revers, a splendid value at \$35.00. Clearing price \$27.50

J. H. CHAPMAN & CO., 126, 128, 128 1/2 Dundas St.

SUFFOCATED BY GAS

Young Hamilton Couple Lose Their Lives in New York City.

New York, Jan. 13.—The death of William P. Grenville and his pretty young wife, Annie, at No. 221 East Eighteenth street, from asphyxiation, is believed today to have been due to accident. They were found dead in bed last night, the woman's head resting on the breast of her husband. Gas was pouring from a jet that supplied a small stove. A window in the room was open from the top for ventilation. The coroner and police are satisfied that in turning off the gas one of them accidentally opened a second cock in the stove.

Grenville, who was 30 years old, came to this city from Hamilton, Canada, with his young wife, a year ago. He was a trusted employee in the publishing house of Doubleday, Page & Co., at No. 135 East Sixteenth street, got a large salary and lived well. His wife was described by Mrs. Wallkerman, as a "woman of beauty and culture, devoted to her husband, and seemingly without a care in the world." The coroner's jury today found that death had been due to accident.

ONLY A Common Cold,

but it becomes a serious matter if neglected. Pneumonia, Bronchitis, Asthma, Catarrh or Consumption is the result. Get rid of it at once by taking Dr. Wood's Norway Pine Syrup.

Obstinate coughs yield to its grateful soothing action, and in the racking, persistent cough, often present in Consumptive cases, it gives prompt and sure relief. In Asthma and Bronchitis it is a successful remedy, rendering breathing easy and natural, enabling the sufferer to enjoy refreshing sleep and often effecting a permanent cure.

Mrs. C. Townsend, Lockport, N.S., writes: "I feel it my duty to let you know of my experience with Dr. Wood's Norway Pine Syrup. I was troubled with a cold and severe cough all the time, and very severe spells of Asthma. The doctors did all they could for me, but could only give me relief for a short time. I happened to see your medicine advertised and purchased three bottles, and it gave me great relief, and I do not cough at all. I do not know how to express my gratitude for what Dr. Wood's Norway Pine Syrup has done for me."

Dr. Wood's Norway Pine Syrup 25 cts. per bottle at all dealers. Put up in yellow wrapper, and three pine trees the trade mark. Refuse substitutes. There is only one Norway Pine Syrup and that one is Dr. Wood's.

\$500.00 In Cash Prizes

to the 128 persons composing the best last lines for the

St. George's Baking Powder Limerick

\$200.00 will be given to the person sending in the best line.
 \$50.00 to the person sending in the 2nd. best.
 25.00 " " " " " 3rd. "
 5.00 each to the next twenty-five best.
 1.00 " " " " " one hundred best.

One year ago, St. George's Baking Powder was introduced to the Canadian people.

Now, thousands of housewives use it for Cakes, Pies, Rolls and Biscuits. But there are still many more who do not; we want them to try just one can of St. George's—because we know that one can will make them firm friends of this absolutely pure Cream of Tartar Baking Powder.

That is why we are taking this means of getting YOU to see how good it is—by giving you a chance to share in the \$500.00 prizes.

Everyone may compete—those who are now friends of St. George's as well as those who have never used it.

Conditions:

1st. Your line with your name and address must be plainly written on the coupon below.
 2nd. Carefully remove the trade mark from a tin of St. George's Baking Powder by wetting the label with a cloth dampened in hot water (note—be careful not to get the powder in the tin damp.) Paste or pin the trade mark to the corner of the coupon in the space provided.
 3rd. Competitors may send in as many lines as they like providing each is accompanied by a trade mark cut from a tin of St. George's Baking Powder.
 4th. The Editor of the Montreal Star has kindly consented to act as judge and all answers must be addressed to the Editor, St. George's Baking Powder Limerick, Star Office, Montreal.
 5th. All answers must be posted not later than Feb. 28th, 1908. The names of the prize winners will be published in this paper as soon after that date as possible.
 No trademark cut from our sample package will be accepted.

Limerick

For Cakes, just as light as a feather—
 And Biscuits and Pies, the best ever—
 You can easily bake them
 St. George's will make them

I agree to abide by the decision of the Editor of Montreal Star as final, and enter the competition with that understanding

Signature _____ Address _____

Address this coupon with our trade mark attached, and your line and signature plainly written, to
 The Editor, St. George's Baking Powder Limerick, Star Office, Montreal, Que.

GRAY'S Syrup of Red Spruce Gum

Used over 40 years as a Specific for Coughs, Colds, etc.

Besides the actual distress you are suffering from a cough, there is always the danger of it developing into something serious. Every case of Consumption started with "just a cough." If that simple cough had been cured, there would have been no consumption. Cure your cough NOW with Gray's Syrup. 25c and 50c a bottle. At all drug stores.

Never Neglect A Cough