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Passenger Elevator,
PROPERTY & RAYMOND.
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Insurance Co
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Combined Assets, Ninety-eight Mil-
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Capital in Canada, Three Million
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Dressing, Manicuring,
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Shoe Stock

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Pair. Satisfaction guaranteed.

Weather. All shapes.

and see our fine assortment.

JAMES V. RUSSELL,

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NOTHING LIKE

Rubber Goods

ALWAYS RELIABLE GOODS

At A. C. S. & Co.'s.

Number Hot Water Bottles.

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Number W. P. Trusses.

Number F. Syringes.

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Number pessaries, etc., etc.

Chipman Smith & Co.,

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41 Charlotte Street

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Will give \$10.00 to \$15.00 each

for all mahogany work tables,

to want Round Tables,

as, etc.

W. A. KAIN,

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JOHN F. GLEESON,
Real Estate and Financial Agent and
Auditor.

KING STREET.

It would be to the advantage of per-
sons having property for sale to commu-
nicate with me.

WOOD.

SAWED AND SPLIT.

Delivered to any part of the city or
suburbs.
Phone 468 City Fuel Company.

J. J. WHELLY, Manager.

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Wholesale Grocer,

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INGRAHAM'S
PHARMACY.

Prescriptions correctly prepared.
Longest Experience.
Best Drugs.
Prices Right.

127 Union St., West End.

Phone West 40.

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59 Water Street,
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F. NEIL BRODIE,

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44 PRINCESS STREET.

Pleasant Rooms

With or Without Board

48 Mecklenburg Street.

Coal.

Scotch and American Anthracite.
Best Quality.
Broad Cove and Reserved Sydney
Soft Coal.

We are now prepared to take orders
for Scotch and American Anthracite
at Summer Rates.

T. M. WISTED & CO.,

321 Brussels and 142 St. Patrick Sts

Telephone 1597.

THE MARITIME STEAMSHIP CO.,
LTD.

Commencing May 7th, and until
further notice, the S. S. Connors
Bro. will run as follows:—

Leave St. John, Lawton Saw Com-
pany's Wharf, on Saturday, 7.30 a.
m., for St. Andrews, calling at Dip-
per Harbor, Beaver Harbor, Black's
Harbor, Back Bay or Letete, Deer
Island, Red Store, St. George.

Returning, leave St. Andrews
Tuesday for St. John, calling at Le-
tete or Back Bay, Black's Harbor,
Beaver Harbor and Dipper Harbor.
Tide and weather permitting.

(Agent) THE LAWTON SAW CO.,
Phone 531. St. John, N. B.

Manager, Lewis Connors,
Black's Harbor, N. B.

Very Old French Brandy,

VINTAGE 1885.

\$2.00 per bottle. \$20.00 per dozen.

WM. L. WILLIAMS,

110-112 Prince William Street.

INTERCOLONIAL
RAILWAY
CHEAP FARE

—FOR—

VICTORIA DAY

ROUND TRIP TICKETS
Between

All Stations on the Line

And to points on connecting lines

AT FIRST-CLASS ONE WAY FARE

Montreal, \$14.30, Quebec, \$11.80

Halifax 7.45 Sydney, 10.40

Charlottetown (via Pt. du Chene) \$6.20

Good going May 23rd and 24th.

Good for return May 26th, 1910.

CANADIAN
PACIFIC

Homeseekers' Excursion

April 6 and 20

May 4 and 18

June 1, 15 & 29

July 13 and 27

Aug 10 and 24

Sept. 7 and 21

2nd Class Round

Trip Tickets

Issued From

ST. JOHN, N. B.

To

Winnipeg, \$32.40

Brandon, \$34.40

Regina, \$38.90

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Calgary, \$48.00

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Return Limit Two Months from Date

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Equally Low Rates to Other Points.

W. B. HOWARD, D. P. A., C. P. R.

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Visiting Cards

For **40c**

WE WILL SEND

To any address in Canada, fifty
finest Thick Ivory Visiting Cards,
Printed in the best possible manner,
for 40c. postpaid. Two packages
(same name) for 80c. postpaid.

PATTERSON & CO.,

107 Germain Street,
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J. LeLACHEUR, JR.,

44 Germain Street.

Phone 1074.

Fish Market,

25 Sydney Street.

Satisfaction Guaranteed.

JAMES F. McDONALD

House Carpenter and Builder.

226-228 Duke Street,

Every Description of House Work
Neatly Executed.

If You Want
Satisfaction

with your coal get it from
me. I only handle the best

JAMES S. McGIVERN

Agent,

5 MILL STREET

Tel 24

DEPLORE THE LOSS.

When news was received of King
Edward's death on board the S. S.
Romanic, from Mediterranean ports
for Boston, on Sunday, May 1, a meet-
ing was called, and on motion of Mr.
J. Henry Austin, of Boston, seconded
by Judge J. Russell Armstrong, of St.
John, N. B., this resolution was read
and adopted:—"The commander, crew
and passengers on board the steamer
Romanic at a meeting held, resolve
that the deplore the loss the world has
sustained in the death of King Edward
the peacemaker."

TO VISIT ENGLAND.

Major Norman Leslie, of "A" Bat-
tery, Kingston, Ont., has been granted
leave of absence from the Militia De-
partment from August 15th to Decem-
ber 15th. Both the Major and his
wife intend taking a trip to England
during the coming summer.

Mrs. Leslie, as most of our readers
know, is a daughter of Mr. Jas. Dever,
Prince Wm. street.

A DEEP SILENCE ENSUED.

Three peaceful citizens were over-
heard yesterday discussing the merits
of that stirring ballad, entitled "Kelly,
Burke and Shea," and the glories of
their race, generally—the famous fight-
ing race. They were proud of the
record of their countrymen throughout
the world, admitting the while that
certain penalties are attached to great-
ness and fame, which cannot be es-
caped. "Yes," spoke out one of the
three, "and that is why we have been
so extravagantly represented on that
long list of committee-men for the
Peace Congress, which we just read in
the paper." Whereupon a deep silence
ensued, says the Catholic Transcript
of Hartford.

SEASONABLE RECIPES.

Frosted Pie.—Peel the rhubarb and
chop it coarsely. Allow one and one-
quarter cupfuls of sugar, mixed with
two level tablespoonfuls of flour, to
each two cupfuls of rhubarb. Add
the beaten yolks of two eggs and two
teaspoonfuls of melted butter. Fill a
paste-lined plate with the mixture
and bake. Cool partly and cover with
a meringue made from the whites of
two eggs, beaten stiff and dry, with
two tablespoonfuls of powdered sugar.
Let the meringue lie roughly over the
pie and brown it a little in a slow
oven.

Cold Dessert.—Peel tender stalks
and cut enough into half-inch pieces
to measure two cupfuls. Cook with
one cupful of water, the grated rind
from a large orange and one cupful
of sugar. Do not stir while cooking,
but lift from the range now and then
to prevent burning. When soft, but
not broken, add two and one-half level
tablespoonfuls of gelatine, soaked five-
teen minutes in half a cupful of cold
water. Stir with a fork just enough
to mix, and pour all into a large mold.
When firm, unmold and serve with
cream.

One way to dispose of the extra acid-
ity of rhubarb is to pour boiling water
over the stalks after they are peeled
and cut into small pieces; let stand
ten minutes, then drain off the water,
and with it will go much of the super-
fluous acid. Rhubarb is so full of juice
that but little water need be added in
cooking. Some cooks scald it, drain
and chop coarsely. Then it is cooked
with sufficient sugar without any ad-
ditional liquid. Long cooking in a
closely covered earthen pot or casser-
ole with make it of a beautiful crim-
son color.

It is especially easy to can rhubarb,
as no heat is needed. Peel, cut into
inch pieces and pack closely in glass
jars. Pour in cold water to fill to
overflowing, and continue pouring in
the water for several minutes, or un-
til there are no air bubbles. Fasten
the covers on closely and set away in
a cool, dark place. For cooking, the
peel is generally taken from the stalks,
but if they are young and tender this
is not always necessary, and the peel
gives a beautiful color.

Escallop.—Wash some stalks of ten-
der rhubarb, scrape and cut in quarter-
inch pieces. Butter a baking dish and
put in a layer of fine bread crumbs
and dot this with small bits of butter.
Repeat the layers twice more, and
have the top layer of crumbs. After
doting this with butter, sprinkle sugar
over and bake three-quarters of an
hour in a moderate oven. Cover the
dish with a plate. Serve while hot
with a hard sauce.

MAKING A TUNNEL.

The Way Railroad Engineers Bore
Through a Mountain.

Sometimes the construction engineer
brings his new line face to face with
a mountain too steep to be easily
mounted, and then he prepares to
pierce it. Tunnels are not pleasant to
ride through. They are, moreover,
fearfully expensive to construct, and
they necessitate a double inspection.
But—and the "but" in this case is a
very large one—they reduce grades
and distances in wholesale fashion,
and so in a mountainous country the
engineer must be prepared to drive
tunnels and the folk who come after
him to operate them. The tunnel job
is apt to be a separate part of the
work. It calls for its own expert tal-
ent.

If the tunnel is more than a half or
three-quarters of a mile long it will
probably be dug from a shaft or shafts
as well as from its portals. In this
way the work will not only be greatly
hastened, but the shafts will continue
in use after it is completed as vents
for the discharge of engine smoke and
gases from the tube.

The ordinary course of such work is
by the use of cutting shields proceed-
ing simultaneously from the portals
and from the footings of the shafts.
These shields are to be likened to
steel rings of a circumference only
slightly greater than that of the fin-
ished tunnel. Men working on differ-
ent levels of this shield with pick and
with drill and dynamite constantly
clear a path for it, whereupon it is
pressed forward. Tracks follow the
cutting shield, and more locomotives,
steam or electric, are used in remov-
ing the material. The use of electric-
ity keeps the tunnel quite clear of
gases and makes the safest light for
the workers.

In rare cases the rock through which
the tunnel is bored is strong enough
to support itself. But in most cases
the engineers prefer to line the bore,
with brick, as a rule, and this lining
is set in place right in the path of the
cutting shield. After long weeks and
perhaps months of work the time
comes when the different bores meet
and the tunnel is a single underground
tube from portal to portal.

THE AMERICAN WON.

Hobbs Picked All the Locks in the
Bank of England.

The first world's fair, the Crystal
palace at London, was held in 1851.
It was at the Crystal palace that the
American mechanic showed that he
stood second to none in the world.
Hobbs challenged Chubb, and Hobbs,
the American mechanic, carried off
the first prize as a lockmaker. Hobbs re-
presented an American manufacturer
of iron bank safes. He placed his safe
on exhibition and tied the key to the
combination lock on the outside. In-
side the safe was placed £250, or \$1,250,
and the free offer was made to the
mechanics of the world that if they
opened the safe the money contained
therein could be taken for their suc-
cess. The safe was never opened. At
that time Chubb was famous all over
England and in Europe as a lock-
maker. The Bank of England indorsed
Chubb and used his locks exclu-
sively. Hobbs examined the work-
manship of the locks and offered to
not only enter the outer doors of the
Bank of England, but to open also the
seven doors leading to the treasure
safes, inside of two hours if permission
was given. This was too much for
the Britishers to stand, and they gave
the necessary consent.

Hobbs was on hand two hours be-
fore the time for opening the doors of
the bank arrived and announced him-
self ready to go to work. All the tools
he had he carried in his vest pocket,
consisting of about twenty picks. He
opened the front door in seven min-
utes and entered the bank triumphant-
ly. He next approached the outer
door of the treasure safe. In six
minutes the door opened, and before
one hour had passed, half of the time
he asked for, he had his hands in the
treasure of the bank, much to the
amazement of the directors of the bank
and to the intense disgust of Chubb,
a man of influence and wealth. He
took his defeat gamely, however, and
soon set to work to improve his locks.
This he did by taking Hobbs into his
employ as an adviser.

Knew What He Wanted.

"Gimme a dime's worth o' dried beef
an' sum crackers," said Uncle Josh to
the young lady in charge of the ribbon
counter in a downtown store.

"You have evidently made a mistake
in the place," she smilingly replied.
"This is a dry goods store."

"Waal, now, I reckon I know'd that,
b'gosh," said the old man, "an' ef
dried beef an' crackers hain't dry
goods then I'd like to know what in
tarnation you'd call 'em?"—Chicago
News.

A Composite Product.

Mrs. Boggs — Mr. Meekman is a
splendid example of what a man ought
to be. Mr. Boggs—Not on your life.
He's a splendid example of what a
wife, two sisters, a grownup daughter
and a mother-in-law think a man ought
to be.