

Truth!

THIS is truth. It would not bear our signature otherwise. Neither could we dare to make such a positive offer.

Truth:

Regal Flour must yield the best quality and the utmost quantity of bread per barrel of any you have ever known. It must make light, white bread and flaky pastry.

Protection:

If it doesn't your dealer will give back your money; because our signature was not signed to the truth. Then we lose. For we must pay your dealer. And, worse still, you will think ill of Regal Flour. Lest you forget—tear this out and pin to your flour barrel.

THE REGAL FLOUR MILLS CO. LIMITED
St. John, N. B.

SHIPPING

PORT OF ST. JOHN.

Arrived Yesterday.

Str. Casandra, 5,221, Mitchell, Glasgow, Robert Reford Co. pass and gen cargo.
Str. Calvin Austin, 2,883, Mitchell, Boston via Maine ports, W. G. Lee, pass and cargo.
Str. Margaret May, 241, Grenville, New York, A. W. Adams, with coal.
Tug Little, Parde, with 8 T. Co. barge.

A New Face Without Surgical Skin Peeling

"I do not approve of the surgical operation of face peeling," says Julia O'Neil, "it's too radical, too often dangerous. There's a better way of removing often worn complexions and one that is entirely safe and natural. Ordinary mercurized wax causes the devitalized scarf skin to come off, but gradually and gently. Unlike the surgical process, the skin is not forcibly taken off in big pieces all at once, but almost invisible flaky particles are absorbed by the wax, and from ten days to two weeks are required to complete the transformation. There's no pain, no discomfort. "Nature renews complexion the same way, shedding tiny cutaneous scales day by day. But deficient circulation, or other abnormal condition, may interfere with the shedding—a 'bad complexion' results. Then mercurized wax assists Nature by hastening the removal of the aged, faded or discolored top skin. Thus only the lively, young, healthy-skin is in evidence, as in robust girlhood. This is why mercurized wax produces the indescribable beauty of ever-renewing youth. The wax is put on at night like cold cream, and washed off in the morning. You can procure it at any drugstore; an ounce is sufficient."

CANADIAN PORTS.

Halifax, Jan. 27—Arrd. str. Manchester, Inventor, Manchester.

BRITISH PORTS.

Liverpool, Jan. 28—Arrd. str. Grampian, St. John; Mauretania, New York.
Plymouth, Jan. 28—Arrd. str. Ausonia, Portland.

FOREIGN PORTS.

New York, Jan. 28—Arrd. str. Hazel Trahey, Parahore.
Vineyard Haven, Jan. 28—Sld. str. Abbie C. Smith, Calais (Me.).
Hyannis, Jan. 28—Sld. str. Maggie Todd, New York.
Salem, Mass., Jan. 28—Sld. str. Ellen M. Golder, New York; Minnie Slauson, Camden (Me.).
Sunderstown, Jan. 28—Sld. str. Sawyer Brothers, Rockland.
Portsmouth, N. H., Jan. 28—Sld. str. Isiah K. Stetson, St. John; Sarah A. Reed, Calais; Emily I. White, New York; Henry D. May, New York.
Philadelphia, Jan. 28—Arrd. str. Sardinian, Glasgow.
Portland, Jan. 28—Arrd. str. Scandinavia, Glasgow.

COLDS CAUSE HEADACHE AND GRIP

LAXATIVE BROMO QUININE removes the cause. There is only one "BROMO QUININE." Look for the signature of E. W. GROVE, 26.

Famous Paintings to Be Sold

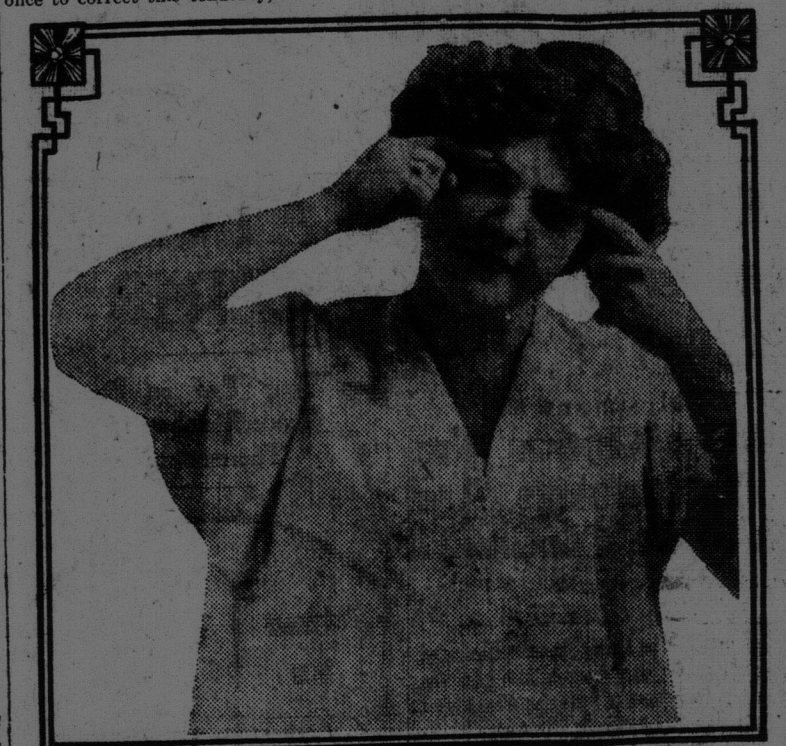
Paris, Jan. 29—The celebrated picture gallery of Baron Swengels will be sold at auction, by order of the executor. Never has such a collection of the Dutch masters been publicly sold before. Vain efforts have been made to keep the collection in Holland, but its value, placed at several million dollars, exceeded the resources of the nation.

Little Beauty Chats

By BLANCHE REAGON

When the Brow is a Tell-Tale

INSTEAD of concentrating on the lines that disfigure the corners of your eyes, Miliadi, look a little higher and notice if your brows evince a desire to sag. If they do, take steps at once to correct this tendency, as the brow of two or three months.



My way of keeping the brow in position is to put the first and second fingers at the arch of the brow, and, pressing into the flesh, move the fingers up. Do this five minutes daily and you will eventually own brows that will disdain to tell tales out of school.

WHAT ANNE PITTEHOUSE SAYS

(Copyright, 1913, by the McClure Newspaper Syndicate.)

The last and wounded in fashions are not chronicled as they are in wars. We pay slight attention to the missing, but concentrate our time on enumerating the recruits. The fashions may be dead, but we mention it not nor mourn over its grave. Along with it go the kimono sleeve, the elbow sleeve, the voluminous and ubiquitous jabot, the turnover collar, the half back skirt and the Dutch neck. Probably there is no cause for mourning by the majority, for every one knows that fashions never die. They merely retire and bob up serenely another season.

One is so busy in this day of frenzied fashion keeping pace with what is new and what is rumored that there is neither space nor breath to comment on what is passing out. The designers throw such an astonishing amount of material on the

market that it takes all one's energies to decide between the good and the bad, the real and the false, the popular and the unpopular.

If a fool is born every minute, as some silly statistician has phrased it, then a new designer must create a new fashion every minute, or the world would never be so full of new fashions in clothes. Of course we are at the high tide of variety. The greatest condition of our time is so much excitement, and neither the designers nor the public will live by it. It is the belief in trade circles that the present season has been a poor one for clothes, and yet every one knows that new kinds of fashions were exploited and boosted and exhibited until the fashion writers felt as though they had been assigned to a political campaign.

FASHIONS THAT ARE OUT. The sartorial sky has been as changeable as the climate this winter. Many fashions were observed before they really had a chance to get into the wardrobe. The woman who wants to plan her spring wardrobe cannot be seriously assisted at the present moment by the fashion writers, for no one really knows; but she can be materially helped by a summary of what is passing out of the window.

She need not incorporate any one of these features into her new frock, and successful people say that the knowledge of what is to be eliminated is the secret of power. There is the fichu, for example, which came out with quite a burst of glory last summer and has changed its name and shape so completely that no one would recognize it in its new guise. In truth it is not a fichu any longer, but a Romney handkerchief. Rather a nice phrase, don't you think? It gives one an artistic feeling to wear it whether one be artistic or not. It was quite natural that this neck arrangement should come about as soon as the high neck bodice was introduced, with its long, opening wedge in front. At first the space was outlined with an upstanding lace frill; then some clever designer evidently gazed upon the portrait by Romney and Beethoven and saw the charm of the soft muslin or tulle handkerchief placed inside the neck of the bodice and drawn softly down to the waist.

This is an admirable fashion for summer, especially with thin white gowns. It gives a decided change from what has been, and more than that it is strikingly becoming to the majority of women. Therefore it is "we" to adopt it and omit the fichu. THE KIMONO SLEEVE NO MORE. Another fashion that is dead is the kimono sleeve, although one treads there on thin ice because the kimono sleeve is associated with the armhole sleeve and the latter has reappeared in a new and amazing form. It is Russian more than Japanese or Chinese, and is exceedingly difficult to make because it is quite full, is cut in one with the bodice, begins nearly at the waist line and slopes upward to fit the arm from elbow to wrist. It is even difficult to describe and worse to make.

It is the ordinary kimono sleeve that must be omitted from the early spring gowns. The armhole is a significant part of the bodice and cost of today. As often as not there are two of them, which is confusing but decidedly ornamental. One will be placed an inch or two below the normal and corded to draw attention to itself; the second one will be on the shoulder, running in a pear-shaped line to the belt, and it also will be corded. Even the sleeve that is small and conventional, which means that it is put into a regulation armhole, has above it a long loose armhole, which is usually a part of the bodice. The sleeve, you see, will be sewed into the lining which is covered with the material of the gown part of the way from armhole to bodice. Then the bodice will be finished with a broad band of satin or a narrow edge of fur or marabout and this armhole will hang loose from shoulder to waist. It is an attractive live fashion and not in the least difficult to handle.

The lowered armhole is the nearest approach to the old kimono sleeve that fashion allows. The shoulder are elongated exactly as though they were going to form a sleeve, but they are cut short in their career and the full sleeve is added under a child's arm. The posing of the Dutch neck was not lamented by any one and the woman who is familiar with the various neck arrangements of the day is delighted to use them up in her various gowns. There still the Robespierre collar, which is vastly becoming to the majority of faces, the high Beau Brummel with its open front and the long V-shaped opening of other days with a rolling ruff of white chiffon cloth to outline.

In fact, no woman will miss the fashions that are dead. She has a hundred new ones with which to experiment.

Mr. Bryce, in resigning his post at Washington, resigns also £10,000 a year. He is a native of Glasgow.

Daily Hints For the Cook

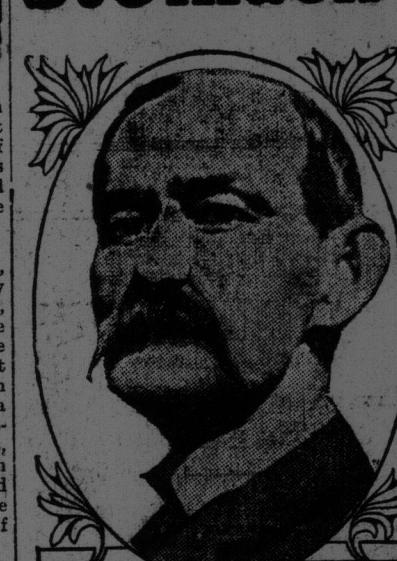
BAKED CHOCOLATE PUDDING. Boil two cups stale bread crumbs in one quart of milk thirty minutes. Beat up two eggs, one cup sugar, a pinch of salt, two tablespoons cocoa, or two ounces melted chocolate. Add to milk and bread crumbs, flavor with vanilla and bake one hour.

SPANISH MEAT PIE. One slice of ham and a pound of veal, cut into inch pieces. When it is nearly cooked in just water enough to cover it, pare three medium-sized potatoes, slice them into it, season with pepper, the ham will nearly salt it enough; when it is done thicken with a little flour wet in water; now line a baking dish with a rich crust and pour in the meat and potatoes, have ready two hard-boiled eggs, cut into halves and place on top, then cover with crust; make a hole on top and bake three-quarters of an hour in quite a hot oven. The veal may be left out if desired and still have good results.

LADIES' ASSOCIATION, CHURCH OF ENGLAND INSTITUTE

The annual meeting of the Ladies' Association of the Church of England Institute was held yesterday afternoon at 3 o'clock, in the Orange Hall, lodge room, the president, Mrs. J. P. D. Tilley, in the chair. The treasurer's report showed a balance of \$129.90 on hand. The reports of the standing committees were given and showed excellent work during the past year. The new members and finance report was submitted by Mrs. George F. Smith, the hospital committee's report by Mrs. Brennan; that of the Flower Mission by Mrs. James Jack charitable and missionary aid, Mrs. Thomas Walker; book committee, Mrs. James F. Robertson; art and needle work, Mrs. James Harding; refectory committee, Mrs. Kimball; delegates to Women's Council, Miss Dedlow; Zeana Branch, Miss Alice Walker. It was decided to give an Easter tea and

Stomach Troubles



MR. C. H. KEISER

Duffy's Pure Malt Whiskey

This short, right-to-the-point letter of Mr. C. H. Keiser tells his story completely. He could not say more.

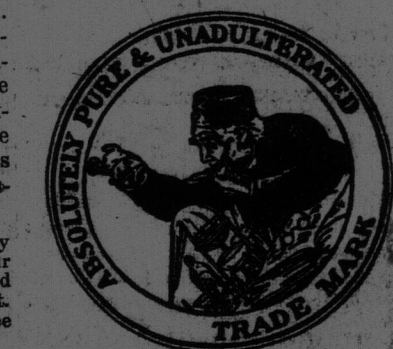
Cases such as this, of which there are thousands upon thousands, are what have given Duffy's Pure Malt Whiskey its unequalled record with steadily increasing sales. It is truly the world's greatest medicine.

"Would say Duffy's Pure Malt Whiskey is the best medicine on earth. It cured me of Stomach troubles that no other medicine could touch." C. H. Keiser, South Langhorne, Pa.

Sold in SEALED BOTTLES ONLY, by druggists, dealers and hotels. If your dealer cannot supply you, write us, and we will tell you where it can be bought. Medical booklet and doctor's advice free on application.

The Duffy Malt Whiskey Co., Rochester, N. Y.

The Canadian Drug Co., Ltd., Local Distributors.



WHY NOT YOURS?

Our prices are low, our stock large and well selected.

Our Furniture gives you best possible satisfaction in style, quality and workmanship.

Drop in and see, we are always pleased to show goods.

J. MARCUS, - 30 Dock St.

also, one in the autumn to raise funds for the coming year.

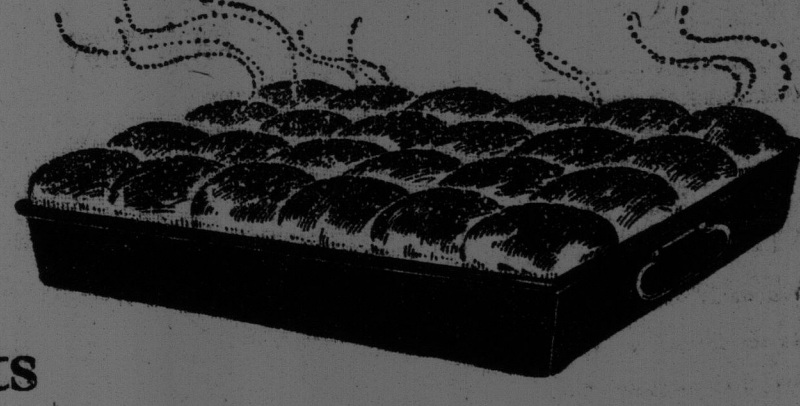
The election of officers resulted as follows: President, Mrs. Tilley; secretary, Mrs. F. B. Cowling; treasurer, Miss Helen Walker Smith; board of management, Mrs. Walker, Mrs. Shadbol, Mrs. James Harding, Mrs. J. H. McAvity, Miss Lily Hansen, Miss W. D. Foster.

The meeting was largely attended and much interest was shown in the work.

FIRST MOTOR CAR MADE IN ST. JOHN HAS RUN IN STREETS

A "Maritime Six," the first motor car to be manufactured in St. John, was seen in the city streets yesterday. The parts of the car were manufactured and put to

gether in the new shops of the Maritime Motor Co., Ltd., at Coldbrook. Although the plant has not been completely finished the work of building the cars has been underway for several days and it is expected to have the plant in complete working order inside of three weeks, when it will give employment to more than 100 men.



A Batch of Biscuits

Mother's make!

M—m—m!

What biscuit—what flavor—what tantalizing flakiness!

Broken into snow-white halves, could ever anything be more inviting! Scarcely.

It wasn't a happenstance, either. Experience has taught mother just how to heat her oven and just how to choose her flour.

And she always picks Rainbow Flour, because she's never found another brand that could make biscuits quite so flaky, so delicate in texture, or so digestible.

Rainbow Flour will help your reputation as a good cook.

RAINBOW FLOUR

MAKES GOOD BREAD



Your grocer has it in 7-lb., 14-lb., 24-lb., 49-lb. and 98-lb. bags and in barrels.



Canadian Cereal and Flour Mills Limited, Toronto, Canada
Makers of Tillsen's Oats—Rainbow Flour—Star Flour

Are You Drinking Pure Cocoa or Cocoa Mixed with Starch?

Cocoa is made by grinding cocoa beans and pressing out some of their fat or "cocoa butter". The removal of the excess fat leaves the cocoa more perfectly digestible.

A common way to cheapen cocoa is by adding starch.

A leading English physician says that starch added to cocoa reduces the "nutritious gluten and stimulating theobromine."

Lowney's contains no starch. It is as pure as cocoa can be made.

It is produced in our spic-and-span factory at Montreal. Lowney's Cocoa conforms with every requirement that goes to make cocoa wholesome and appetizing.

You will never learn how delicious cocoa can be until you have tasted Lowney's.

Sold by grocers. In tins—10c to 50c sizes.

LOWNEY'S COCOA

Lowney's shows you how Cocoa ought to taste.

The Walter M. Lowney Co., of Canada, Limited, Montreal

