

**CLEANLINESS IS HEALTH**

**GILLET'S LYE** is one of the most useful and economical articles on the market.

"Let Gillett's Lye do it" is a common expression among those that are familiar with its many uses.

Read the directions under the wrapper.

**GILLET'S LYE EATS DIRT**

MADE IN CANADA

**HOT WEATHER RECIPES**

**Creamed Pineapple**

For the dish to be at its best, the fresh fruit is essential. Peel and grate fine one medium-sized ripe pineapple; then to the pulp thus obtained add the juice of one lemon, which, by the way, is an essential addition to pineapple, no matter in what form it is served. It develops latent flavors in the fruit in addition to imparting piquancy to it.

Have ready half a box of gelatine dissolved in cold water. Strain into the fruit and sweeten to taste. Turn into a mold that has been rinsed out with cold water and stand on ice to congeal partly. Meanwhile dry whip a pint of rich cream. When the fruit and gelatine mixture begins to thicken, fold in the cream and return to the ice to become firm. Remold, and serve with cream and sugar.

A more simple but most tempting pineapple-cream dish is made by slicing pineapple very thin, sweetening to taste and garnishing with whipped cream heaped high in the centre like a mound. Decorate with rings made by cutting maraschino cherries round and round.

**Custard Desserts**

Given a smooth, rich custard as a basis, numbers of delicious and attractive desserts are possible. Nuts of any kind but especially blanched almonds, ground fine, then added to the custard, and the mixture frozen is all it promises to be in the way of a palatable delight. To serve, heap high, in sherbet glasses and garnish with English walnut meats.

Another custard variation is the following: Dip macaroons into dissolved gelatine that has been strained; then let them become slightly congealed. Put together to form a cup standing together in a pretty fruit saucer. Stand on ice until thoroughly set, then fill each cup with custard

and garnish with whipped cream or chocolate meringue.

Any of the succulent fruits may be cut small and added to the custard, provided the latter is quite cold before the fruit is stirred up; otherwise there is danger of curdling. Fruit custard is a most acceptable change. A garnish of whipped cream is always a pleasing touch to any custard dish, also stiffly beaten egg white.

**Sponge Cake Transformations**

Sponge-cake, fresh or stale, is always stock in trade to the housewife of resourceful mind. Served with a mask of custard, rich fruit sauce or whipped cream, it is transformed from an uninteresting slice of cake into a culinary joy.

Another sponge-cake transformation, not so familiar but most certainly worthy of a more intimate acquaintance, is wrought as follows: Cut thin horizontal slices of the cake; then spread each slice with chopped and sweetened fruit or with preserves. Pile the slices one on top of the other, layer cake fashion, and cover the whole with a kind of white icing which though it hardens on the surface, is soft in consistency underneath. Cut into squares and eat with fork.

**Almond Souffle**

Make a soft custard using the yolks of two eggs, 1 1/2 cups of milk, 2 tablespoons of sugar. Into this stir 1/2 cup chopped dates, and one tablespoon of finely cut almonds. Drop a spoonful of this mixture in the bottom of buttered ramekins, heap them with stiffly beaten egg whites that have been sweetened and flavored with almond extract, decorate with whole blanched almonds and candied violets. Place in moderate oven until nicely puffed and browned, serve immediately with whipped cream.

**Chocolate Timbales**

In a double boiler cook together two cups of milk, three teaspoons of cornstarch, and sugar to taste. When smooth and thick remove from the fire, add the stiffly whipped whites of two eggs and one cup of grated cocoanut, pour into timbale molds. Garnish with bright dots of jelly and blanched almonds, and serve with either caramel or chocolate sauce. Served in this way cocoanut is especially delicious.

**Homes Wanted!**

For children from 6 months to 16 years of age, boys and girls. Apply to H. STAIRS, Wolfville Agent Children's Aid Society.

**OUR PUBLIC SCALE**

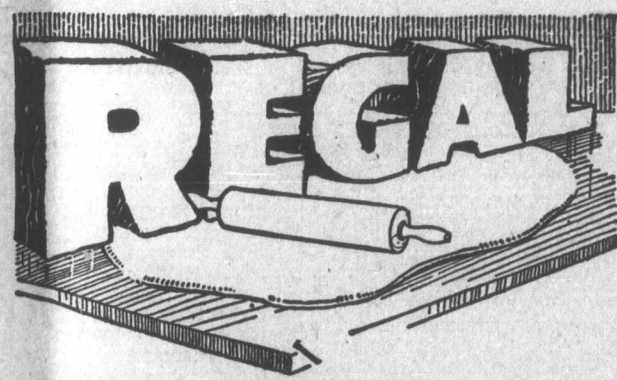
In the town of Truro there is a dispute on over the matter of the weighing of coal. Certain individuals who are in the coal business unsuccessfully sought to have their coal weighed by other dealers who own scales and have appointments under the Council as public weighers. These "public weighers" refuse to perform this service for their competitors and are supported by the Council which makes the rather remarkable ruling that while the coal dealers who have scales are public weighers yet there are no public scales and the public weighers cannot be compelled to use their own scales which are private property. The matter has been left for the opinion of the recorder who is out of town. This somewhat peculiar mix-up reminds us that in Wolfville we have a public scale but no public weigher.

In the old days in Wolfville the custom was for the council to appoint as public-weighers all who owned heavy scales and particularly all coal dealers. Later it was deemed by some that the public interest demanded that in the case of a dispute there should be some disinterested person who could be depended upon to give an accurate weight. A public scale was purchased and installed and a weigher appointed who was not interested in the sale of articles the weight of which was likely to be disputed. Time worked all kinds of changes and subsequently this public-weigher also became a dealer and was finally elected a member of the Council which disqualified him for service as a paid official of the town. Now just where are we at? Vox Populi

**BEE'S STING**

A bee loses its sting and its life when it stings a person, because of the peculiar shape of the sting. It is usually a working bee that stings humans, for, although the queen has a sting, she generally uses it upon rivals only. The working bee's sting is just a tube which carries the poison. The tube is fitted with two sharply-toothed minute saws, which are driven into the wound alternately. If the person who is being stung remains perfectly still, the bee can withdraw its sting somewhat after the fashion of a corkscrew—that is, by moving round in a circular direction. In which case, of course, it lives to sting again. Usually, however, the outraged human retaliates on the bee, which, driven away, perforce leaves its sting, tearing away a portion of the stomach to which it is attached, and so killing itself.

Minard's Liniment for Dandruff.



**Biscuits for Tea**

Light, and crisp, and appetising, and above all, healthful and nourishing. These are best, of course, when made with REGAL FLOUR.



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**To Holders of Five Year 5 1/2 per cent Canada's Victory Bonds**

Issued in 1917 and Maturing 1st December, 1922.

**CONVERSION PROPOSALS**

THE MINISTER OF FINANCE offers to holders of these bonds who desire to continue their investment in Dominion of Canada securities the privilege of exchanging the maturing bonds for new bonds bearing 5 1/2 per cent interest, payable half yearly, of either of the following classes:—

- (a) Five year bonds, dated 1st November, 1922, to mature 1st November, 1927.
- (b) Ten year bonds, dated 1st November, 1922, to mature 1st November, 1932.

While the maturing bonds will carry interest to 1st December, 1922, the new bonds will commence to earn interest from 1st November, 1922, GIVING A BONUS OF A FULL MONTH'S INTEREST TO THOSE AVAILING THEMSELVES OF THE CONVERSION PRIVILEGE.

This offer is made to holders of the maturing bonds and is not open to other investors. The bonds to be issued under this proposal will be substantially of the same character as those which are maturing, except that the exemption from taxation does not apply to the new issue.

Dated at Ottawa, 8th August, 1922.

Holders of the maturing bonds who wish to avail themselves of this conversion privilege should take their bonds AS EARLY AS POSSIBLE, BUT NOT LATER THAN SEPTEMBER 30th, to a Branch of any Chartered Bank in Canada and receive in exchange an official receipt for the bonds surrendered, containing an undertaking to deliver the corresponding bonds of the new issue.

Holders of maturing fully registered bonds, interest payable by cheque from Ottawa, will receive their December 1 interest cheque as usual. Holders of coupon bonds will detach and retain the last unmaturing coupon before surrendering the bond itself for conversion purposes.

The surrendered bonds will be forwarded by banks to the Minister of Finance at Ottawa, where they will be exchanged for bonds of the new issue, in fully registered, or coupon registered or coupon bearer form carrying interest payable 1st May and 1st November of each year of the duration of the loan, the first interest payment accruing and payable 1st May, 1923. Bonds of the new issue will be sent to the banks for delivery immediately after the receipt of the surrendered bonds.

The bonds of the maturing issue which are not converted under this proposal will be paid off in cash on the 1st December, 1922.

W. S. FIELDING, Minister of Finance.

**Professional Cards.**

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Dr. Eugene Eaton, D.D.S. (University of Pennsylvania)  
Tel. No. 43.

**V. PRIMROSE, D.D.S.**

(McGill University)

With

**F. PRIMROSE, M.D., D.D.S.**

**M. R. Elliott, M.D.**

(Harvard)

Office Hours:

1.30 to 3.30 P. M. 7 to 8 P. M.

**G. K. Smith, M.D., C.M.**

Grand Pre, N. S.

Office in residence of H. P. KINNEY  
Hours: 1.30 to 3.30 P. M.  
7 to 8 P. M.

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**DR. T. J. HOTCHKIS**

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G. W. BAINES, East Main St.

**D. A. R. Timetable**

The Train Service as it Affects Wolfville

No. 96 From Kentville arrives

8.16 a. m.

No. 95 From Halifax, arrives 10.05 a. m.

No. 98 From Yarmouth, arrives

3.20 p. m.

No. 97 From Halifax, arrives 6.17 p. m.

No. 99 From Halifax (Tues. Fri. Sun.) arrives 12.18 a. m.

No. 100 From Yarmouth (Mon. Wed. Sat.), arrives 4.28 a. m.

**COAL!**

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KINDLING

**A. M. WHEATON**

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Wolfville