

THE EVENING TIMES AND STAR, ST. JOHN, N. B., THURSDAY, JUNE 7, 1923

Writer to Lift Veil Of Mystic Secrecy From 'Love's Abode'

Life Story of Man Who Founded
Cult So He Might Take
Second Wife to Be Given
The World.

London, May 27.—(By Mail).—“Sometimes I feel I am not as other men—that I have a mission in life, the nature of which I hardly dare breathe to a living soul.”

These words were uttered by a young student at the famous Lampeter College in March, 1840, says “The Cardiff Times” and “South Wales Review.” They indicated the daring scheme that already was floating in the mind of a visionary man, who was destined in after years not merely to bring his ideas to a practical issue, but to establish a sect dwelling in a “Secret House of Love,” the full story of which has never yet been published.

The speaker was James Henry Prince, a man of good family and unquestionable piety, who entered Lampeter College as a student of Divinity, with the intention of taking Holy Orders. While at this noble college he had formed the famous “Lampeter Brethren”—an earnest band of young men who were responsible for the great religious revival in Wales in 1840. In the center of these enthusiasts was Prince, animated by a zeal that after-

wards turned to mania, and led him along one of the strangest paths ever trod by a Man of Good Intentions. There may be found today at Spaxton, Somersetshire, a strange set of people known as the Agapemonites. Their house is called “The Abode of Love.” Their head is a man named Piggot, who has arrogated to himself the title of “The Messiah.” All this is the direct outcome of the mystical



Hard Luck
for a case of WHISTLE
when the kids get
WHISTLE

“SOME” drink!

(The Purity Bottling Works, St. John, N. B.)

doctrine of “free love”—the theory that men and women could live together in a beautiful “House of Secret Love” and be bound by a bond of “celestial love.” He set up his weird establishment, and, although he had a wife, took to himself in a mystic midnight marriage a young girl, the daughter of his rector where he had taken up his first curacy after leaving Lampeter.

For years the secrets of the “Abode of Love”—as Prince named his mansion, where he finally set up his new “religion”—have been jealously guarded. Strange stories naturally have been afloat, but the truth has been carefully hidden. Now, however, they are about to be given to the world in a series of articles.

For sheer drama and fascinating interest nothing just like this has before appeared. It is a narrative of the Man of Good Intentions, who was filled with highest and noblest ideas. Gradually, however, his visions became clouded with baser desires—the love that he had for the beautiful Julia, daughter of his rector. To take her in marriage while he had yet a legal wife he evolved the “soul-wife” doctrine, and began the downward path that ended in the evolution of “The Abode of Love.”

The narrative has been written by C. Creagh-Jerningham, an author famous for his researches of strange “religions” and cults.

Mayor Fisher has written to Hon. James Murdock, Minister of Labor, in regard to the proposed closing of the Employment Service Bureau here. His Worship pointed out that the Common Council favored the maintenance of the office here and that the city had never been officially advised as to the closing of the office. The Mayor expects that the office will be kept open here.

“Don’t Move!”

—Said the Ice

“I won’t disturb you getting in even if I do weigh 100 lbs. and—

I’ve come to stay over the week-end”

“WELL,” called out the cream. “No doubt your intentions are good. But mistress said it was going to be a very hot week-end!”

“Ha, ha!” laughed the ice. “The heat won’t affect me at all—nor you either. I’ve heard all about this refrigerator. It’s a Barnet, you know. And it’s almost impervious to weather conditions. And then, too, I weigh 100 lbs! I’ll melt at a much slower rate than my little brothers of 25 lbs., who are sent to ordinary refrigerators. The Barnet ice chamber is the only one big enough to hold me!”

“Oh, you’ll see! There’ll be plenty of me left on Monday or even Tuesday morning to still keep you all fresh and wholesome.”

And the ice is quite right. The Barnet ice chamber is larger than in ordinary refrigerators. It has a several-day ice capacity. And it really consumes less ice than smaller ice chambers because the larger amount of ice melts much slower than when a smaller amount is used.

Cold and Dry All the Week-End

The Barnet ice chamber accommodates enough ice to keep the most perishable foods fresh and wholesome over the week-end. The whole Barnet interior is kept cold and dry. In an ordinary refrigerator the ice chamber is so small that even when crammed to capacity there is not enough ice left by Sunday afternoon to keep the food chamber really cold.

And that is the danger time in a refrigerator, for a refrigerator that is not cold becomes damp. Germs multiply in such an atmosphere, and foods become tainted and spoiled very quickly. This is a waste of food and a dangerous menace to health.

Deterioration of food in its earliest stages is not always noticeable to the palate, yet such foods should not be eaten. Food in this state causes digestive disturbances in adults, and stomach and intestinal indigestion, cholera, infantum, summer complaint and other ailments among children.

A Barnet Refrigerator gives you the safe, cold, dry, ventilated accommodation absolutely necessary to keep foods in perfect condition every day, and over the week-end.

Other Barnet Advantages

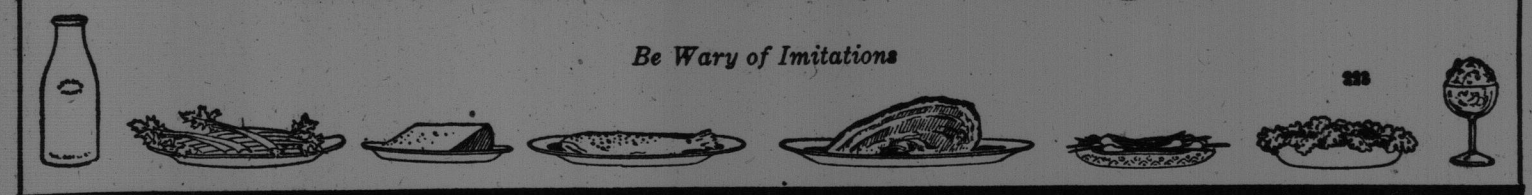
The Barnet eleven super-constructed walls, keeping all the cold in and the heat out; exclusive (patented) syphon and ventilation system keeping the air in constant circulation and relieving it of all food gases and odors; pure white vitreous porcelain enamel food chamber—absolutely seamless; and the absence of the dangerous, unsanitary drain pipe.

Wouldn’t you like a Barnet in your home? It is the refrigerator you can depend on. It is sanitary and safe. And the ice lasts in it. It will keep foods fresh and wholesome every day and over the week-end. A Barnet will save you money in ice bills, doctor’s bills and dollars’ and dollars’ worth of food you are now forced to throw out.

Any Barnet dealer will be glad to tell you all about the Barnet, and to show you its several sizes and styles.

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Sales Office: 29 Richmond Street W., Toronto

The Barnet Household Refrigerator



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TWO ENGLISH LORDS TO GIVE CASTLES TO CHARITY

London, April 25.—(By Mail).—Lord Londonderry and Lord Boyle have made generous offers to present Seaham Hall and Brancepeth Castle respectively to Durham County for hospital purposes, notes the Durham correspondent of The London Times. The offers will be considered at a public meeting in Durham on Friday, convened by the clerk of the County Council. Lord Durham is expected to preside. The meeting is under the auspices of the local voluntary hospital committee.

Both Seaham Hall and Brancepeth Castle are admirably situated and easily adaptable as hospitals or convalescent homes, and were so used during the war. Brancepeth Castle has been the seat of the Russell family since the eighteenth century. Originally built before the conquest, Brancepeth dates from an earlier period as a castle than any other in the country. Lord Boyle is now living at Burwinton, Bridgnorth, Shropshire. Seaham Hall was closed by Lord Londonderry owing to heavy taxation and the cost of upkeep. It has been in possession of the Londonderry family since 1822.

fittings, the dynamos, which are powerful enough to light a small town, wire guys, cordage and cabling by the thousands of fathoms, acres of linoleum, countless pieces of crockery and cutlery—everything from the insulators of the wireless aerial to the parquet flooring of the ballroom—must be overhauled and passed as perfect during the spring cleaning.

Keep your
pot bottoms
clean—use

Nonsuch
LIQUID STOVE POLISH

the only polish
that sticks to
the stove

Established, owned & made in
Canada for over 30 years by
Nonsuch Mfg. Co. Limited, Toronto.

OCEAN LINER TAKES TWO MONTHS TO CLEAN AT COST OF \$500,000

London, April 26.—(By Mail).—“The spring cleaning of a trans-Atlantic liner of the Aquitania or the Berengaria type is a task costing from \$70,000 to \$100,000 and providing from five to eight weeks’ employment for more than 1,000 men and women,” writes F. Heathcote Briant in “The London Daily Mail.”

There are more than 150 furnaces in ships of this class, each of which has to be cleaned and renovated. The turbines contain upward of 750,000 blades, and every one requires scraping and examining.

There are 200 tons of anchors and chains to be tested and painted and hundreds of miles of electric light wiring to be overhauled.

The wonderful and intricate engines and the enormous boilers, the search-lights, the telephones, ventilation fans, pumps, electric and hydraulic lifts, radiators and refrigerators, bathroom

EDDY’S MATCHES

CANADIAN
ALL THROUGH
—since 1851

Introducing Purity Heathized Butter

The Sweetest, Purest, Cleanest
and Most Delicious Butter
You Ever Tasted

RICH IN THE FOOD VALUE of the Choicest Specially Selected Fresh Cream,—abounding in vitamins,—with the delightful natural flavor developed to full perfection, PURITY HEATHIZED BUTTER will be to you a wonderful revelation.

Entirely New Here

THE WONDERFUL HEATH PROCESS has brought Butter-making to the very highest point of perfection, making possible a Butter so absolutely pure that it will keep fresh and sweet until used.

Only the Purity Plant has the right to make HEATHIZED BUTTER in this part of the country.

The Story of Heathized Butter

Is an interesting one. Did you ever watch a sunbeam streaming into a darkened room through a hole in the blind. You have, of course. You remember seeing the millions of dust particles floating in its path. Well—those dust particles invisibly fill every part of the room.

In the ORDINARY churning process a quantity of this impure air gets into the Butter, with the result that the Butter is likely to lose its natural flavor unless kept at a very low temperature, because this interior air gradually breaks down the Butter and causes it to become rancid.

After much experimenting, Professor W. Paul Heath, food expert of Chicago, discovered a way of driving out the injurious air, and churning Butter in a clean, sterile atmosphere 100 times purer than air.

PURITY HEATHIZED BUTTER is the PUREST and RICHEST you can buy. It is Absolutely Hygienic and stands on its own “quality” merits. The Heath Process of Churning brings out its sweet natural flavor and preserves its vitamins—those mysterious food values recently discovered to be necessary to health and growth.

And Remember, PURITY HEATHIZED BUTTER comes to you under GUARANTEE that it will KEEP FRESH AND SWEET UNTIL USED.

This Guarantee we back up with absolute faith in the High Quality of our Butter, and we stand ready to exchange any print that does not prove satisfactory. Let us repeat that PURITY HEATHIZED BUTTER is

GUARANTEED

by us to KEEP FRESH AND SWEET UNTIL USED. We will exchange any print that does not prove satisfactory.

ASK YOUR GROCER FOR PURITY HEATHIZED BUTTER, WHICH COMES CAREFULLY WRAPPED IN CLEANLY PARCHEMENT PAPER AND PLACED IN STRONG, PROTECTIVE CARTONS.

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