

MEN'S WATERPROOF BOOTS

Boots you don't have to wear rubbers with. This fall we have about 10 different styles of Boots in Tan and Black that can be worn in the most severe weather with an absolute guarantee of dry feet. They are not clumsy, shapeless boots, that a man would be ashamed to wear on a fine day, but stylish, fashionable boots, as dressy on a Sunday as any man would want and yet capable of resisting rain and slush. See our windows.

\$4.00 to \$7.00

WATERBURY & RISING

King Street Mill Street Union Street

KODAKS BROWNIES

And Photographic Supplies, At
S. H. HAWKER'S, Cor. Paradise Road and Main St.
THE TRANSFER CORNER

"A GOOD PLACE TO BUY GOOD CLOTHES"

New Fall Overcoats

Light and medium weights.
Lengths for tall and short men.
Colors, fabrics and styles to suit all fancies.
And prices to fit all pockets.

\$12.00, \$13.50, \$15.00, \$18.00
\$20.00 to \$27.50

GILMOUR'S 68 King Street,
Tailoring and Clothing
Sole Agency 20th Century Brand Clothing

FURS! FURS!

Despite the rapid advance in the prices of all kinds of Furs, we are able to offer you 10 to 20 per cent. lower prices than all others, this is the result of opportune buying.

As specials for the season's opening we make the following offerings:

- 15 Mink Stoles, 72 inches long, nice dark skins, with head and tail trimmings. Deep back, at \$37.50.
- 20 Mink Muffs, Empire shape, 5 stripes, only \$35.00.
- 12 Persian Paw Setts. Large book muffs, with long Throw-overs, trimmed with heads, only \$16.00 a set

We cordially invite your inspection of our Furs.

F. S. THOMAS, FASHIONABLE
FURRIER
539 and 541 Main Street

Don't Forget The Dominion Exhibition, Sept. 5 to 15, and also bear in mind that you can make your expense for your trip by attending our

SLAUGHTER SALE OF Furniture and Household Furnishings

We will just mention a few of our line to give you an idea of our very low prices.

5-Piece Parlor Suites, heavy frames, in good velvet, \$18.75. Others to \$70.00.
Lounges, with hardwood frame, covered in damask, only \$4.70.

3-Piece Bedroom Suites, consisting of bureau, commode, and enameled brass trimmed bed, only \$12.00.

We also offer to the public, a complete line of high class and medium furniture at very lowest prices.

An inspection of our stock is cordially extended to the public at large.

Above sale will continue only till September 15-

DON'T FORGET THE PLACE.

J. MARCUS

Phone—Main 1373. 30 Dock Street

Daily Hints For the Cook

MUSHROOM CATCHUP.

Take half a bushel of freshly gathered mushrooms, wipe them carefully with a damp cloth, put a layer in the bottom of a large stone jar, sprinkle with salt, add more mushrooms and salt, until all are used. Let stand over night, mash them and strain off the juice. To every pint add half a teaspoonful of black pepper and half a dozen whole cloves. Put into a preserve kettle and boil slowly until thick. Strain and thin with two tablespoonfuls of vinegar to every pint.

QUINCE PRESERVE.

Pare, core and weigh the fruit, put in preserving kettle with one pint of water to every pound of fruit and boil ten minutes or until tender enough to pass a broomstick through them. If they are not perfectly ripe they will require longer boiling. Take out one at a time and place on dishes to drain. Allow one pound of sugar to every pound of fruit. Put the sugar in a kettle with enough water to dissolve it, then put in the fruit and boil until the cloudy look disappears, skimming all the time. Lay the fruit on a dish to cool, then put it in jars and pour the hot sirup over it. Cover with a paper dipped in brandy before sealing.

PICCALILLI.

Chop very finely a peck of green tomatoes, six green peppers and four onions. Strain all together with a couple of salt, and let the mixture stand over night. In the morning pour off what water may have accumulated and cover with vinegar, adding 1 cup of horseradish, 1 cupful of sugar, 1 teaspoonful of cloves, 1 tablespoonful of cinnamon, one tablespoonful of allspice. Cook slowly until tender, tasting at the last, and adding more salt if needed. Do up in wide-mouthed bottles. These are tried and true recipes, but not by me, but I intend to make the following this week. Hope you will like and use one of them. Piccalilli No. 2.—One peck of green tomatoes, one dozen medium-sized onions, six green peppers, one tablespoonful of cloves, two tablespoonfuls of mace, one pound of sugar, one head of cauliflower, one cup of salt, one tablespoonful of black pepper, one tablespoonful of allspice, one tablespoonful of celery seed, vinegar. Chop the tomatoes, onions and cabbage fine, but separately. Place them together in a jar, and sprinkle the salt on them. Cover the jar and at the end of twenty-four hours drain off all the juice and brine that has formed, and cover the vegetables with scalding hot vinegar. Cover the jar tightly and when the vinegar has cooled draw it off. Chop the green peppers finely, add them to the rest of the ingredients and enough fresh vinegar to cover. Mix all well together and simmer slowly on the fire for one hour. The piccalilli is now ready to use. It is tender. Put up in wide-mouthed bottles.

IT GROWS HAIR

Here Are Facts I Want You to Prove at My Risk

Marvelous, as it may seem, Rexall "33" Hair Tonic has grown hair on heads that were once bald. Of course, the hair that grows on these cases were the hair roots dead, nor had the scalp taken on a glazed, shiny appearance.

Rexall "33" Hair Tonic acts scientifically, destroying the germ which are usually responsible for balding. It penetrates to the roots and kills the germ, thus restoring the hair to its normal state. It is a most pleasant toilet necessity, it is delicately perfumed, and will not gum or permanently stain the hair.

"I want you to get a bottle of Rexall '33' Hair Tonic and use it as directed. If it does not give you scalp irritation, remove dandruff, prevent the hair from falling out and promote an increased growth of hair, and in every way give entire satisfaction, simply come back and tell me, and without question or formality I will hand to you every penny you paid me for it. Two sizes, 50c. and \$1.00. Sold only at my store. The Rexall Store. Chas. R. Watson, 100 King Street.

Charge is Manslaughter

Hopewell Hill, N. B., Sept. 6.—An indictment of manslaughter was returned yesterday by the grand jury in the case of Thomas Connelly, charged with killing James Powers on June 30 last. Judge McKeown presided. Connelly pleaded not guilty. Some evidence was taken and adjournment was made until tomorrow morning.

The selecting of the petit jury resulted as follows: Geo. H. Cochran, Wm. H. Steeves, Amos A. Tingley, William H. Steeves, Harvey L. Steeves, Wilnot E. Cochran, Thos. Z. Dixon, Wm. H. Woodworth, Walter M. Steeves, Harvey J. Steeves, Oliver C. Steeves, John F. McIntyre.

A. H. Foote of Bath, Me., who is 83 years old, walks 16 miles to St. John nearly every day to cultivate his garden.

After La Grippe

"I had suffered several weeks with La Grippe. Had pains in my head and back. It felt as though there was a heavy weight on the top of my head, until it seemed that my brain would burst. I was so nervous that I could not rest or sleep. When I dozed off I was awake with a sudden jerking of my whole body. Dr. Miles' Nervine heart Remedy and Nerve and Liver Pills cured me. A number of friends have since realized the same benefits."

MRS. ALVIN H. LOCKS.

The after effects of La Grippe are often more serious than the disease, as it leaves the system in a weakened condition that invites more serious troubles, such as pneumonia, etc.

Dr. Miles'

Restorative Nervine should be taken for some time to thoroughly restore nerve strength.

Price \$1.00 at your druggist. He should supply you. If he does not, send price to us, we forward prepaid.

DR. MILES MEDICAL CO., TROY, N. Y.



Good, Better or Best?

A VITAL DIFFERENCE IN BREADS

QUALITY you know is comparative. Just as much so in bread, as in woollens or linens.

If you make bread at all you naturally want it to be good—as good as, or better than your neighbor's.

But is your bread as good as it ought to be? Does it furnish its full quantum of health and strength? Is it nutritious as well as delicious?

Ordinary flour makes fairly good looking bread. But if you care for food value, for nutrition, for digestibility, for bone and muscle and blood building quality, you will want a flour rich in the highest quality of gluten. You will want the flour that makes bread not only good-to-look-at, but also makes it strength-producing, health-producing.

But where can you get such flour and how can you tell it from the kind that isn't nourishing?

The safe way is to get OGILVIE'S "ROYAL HOUSEHOLD". Then you can't make a mistake.

"ROYAL HOUSEHOLD" is the finest flour in the world and makes the best bread in the world.

And it is just as good for Pastry as it is for Bread. It is the one flour which has proved an

unqualified success for every household purpose. And its absolute uniformity guarantees you against failure.

ROYAL HOUSEHOLD FLOUR isn't just ordinary flour that is ground in an ordinary mill and ground by the ordinary process. It is Manitoba Red Fife wheat which is specially rich in high quality gluten, scientifically milled and subjected to scientific chemical tests as well as baking tests before it comes to you in sack or barrel, etc.

To wonder "ROYAL HOUSEHOLD" makes the finest and most nourishing bread. No wonder it makes the most delicious and healthful pies, cakes, biscuits, muffins, rolls.

Bread made from ROYAL HOUSEHOLD FLOUR is vastly more nourishing than bread made from ordinary flour. Also it is lighter, flakier, more delicious as well as more nutritious.

Order "ROYAL HOUSEHOLD" at once. Don't delay. The sooner you commence using this finest of all flours the better for your family.



ATTENDANCE FAR AHEAD OF LAST FAIR

Nearly 9,000 at Exhibition Yesterday in Spite of Weather—Some of the Features—Exhibits to Notice Particularly

The big Dominion exhibition is now in full swing, and yesterday was attended by nearly 9,000 people, even though rain interfered with the attendance to a considerable extent. All the features of the fair were in full working order, and were liberally patronized.

The following is a comparative statement of the attendance for the first three days in 1908 and of the present exhibition:

Saturday..... 3,968 Sunday..... 3,862

Monday..... 6,514 Tuesday..... 14,898

Tuesday..... 11,530 Wednesday..... 8,712

The programme of fireworks last night was greatly enjoyed, as it was well in advance of any seen here for a long time. The set pieces were particularly good. Owing to the disagreeable weather, the swing of death by Mrs. Berger and the high wire walking by Cresta & Pedra, were not given in the evening, but in the afternoon they were the source of much interest and were loudly applauded.

The art gallery was improved yesterday by the arrival of some handsome pictures, three of them from the Art Union of London.

The rest room at the booth of the Women's Council is thronged continually.

The butter making exhibit in charge of L. C. Daigle, in the basement of the new wing to the main building, will begin today.

The display of fruit on exhibition in the agricultural hall is attracting much attention. S. L. Peters is in charge of the exhibit. The New Brunswick apples are an excellent lot, considering the earliness of the season.

The ladies' orchestra delighted hundreds yesterday in their choice musical program.

SHOWING THE PLATER'S ART.

Among the busiest of booths is that of Grondine, the Plater, on the upper floor of the annex. There his workmen show the interested housekeepers how, when their tableware becomes dingy, it can be replated and made like new. Surely this plating business is wonderful in the ease with which it renews the life of the treasures of many a household. Mr. Grondine is both a gold and silver plater and does repair work as well. He does not confine his attention to table ware but plates for carriage makers, refinishes gas and electric light fixtures and does engraving work, insulate on gifts on table ware, medals, prize cups, etc. The recommendations printed in his comprehensive catalogue are from the best people and show the confidence and satisfaction many critical customers have in his workmanship.

EDGECOMBE'S CARRIAGE EXHIBIT.

The name of Edgcombe has been for so many years inseparably connected with their carriage exhibits at all of the important exhibitions in the maritime provinces that one is not surprised as he enters the transportation building to see on the right and left of him some forty specimens of their excellent manufacture. From the useful and popular ash pump to the carriage of the physician and the grocer's express wagon, he has almost every variety

of vehicle that is at once popular and useful.

The fact that winter will soon be here and punge and sleighs a necessity is emphasized by the presence of many substantial and handsome ash pumps, both single and double, finished in the natural wood as well as richly painted. Then there is the physician's sleigh with its cover and storm front and these have been so taking that several have already been sold to visiting doctors. The storm front, by the way, can be shifted to the carriage of the physician when carriages are in use.

Mr. Edgcombe has one Gladstone with audacious trimmings which for the sake of advertisement he has placed at the unusual price of \$120, which is more than \$200 less than the usual sale price. His specimens of Concordia and piano box wagons show much excellence of workmanship. As in the Bangor type which has proved so popular he has the physician's cover with its storm front. The well-known beech wagon with its two seats, strong and serviceable, either for a family or a fishing party. Then there is the family sleigh with two movable seats finished in blue cloth as well as the speed sleigh. And next to that a very handsome two-seated Surrey with canopy top, and last but by no means least, the fashionable ladies' cart under carriage. All of these exhibits are from the vastness and manufacturing of Alfred Edgcombe on the City Road, where there are many bargains which will suit scores of visitors. Mr. Edgcombe is at all times ready and willing to meet his old friends and customers and to show them his goods.

Mr. Josephine Sullivan is the first postwoman of St. John. She has been in possession of all the authority and privileges given to special police of that city.

No man is as important as his wife would like to think he is.

KEEP YOUR MUSCLES LIMBER

And Relieve Soreness with Father Morrice's Liniment.

Athletes owe their prowess not so much to natural bodily superiority, as to the systematic conservation of Nature's gifts, particularly by means of regular rubbing with a good liniment. We are not all athletes, but in any walk of life if we keep our muscles limber, the walking will be much easier.

For the priest whose medical skill was known from ocean to ocean, was especially successful in compounding a liniment of superior merit. It is unequalled for rubbing the muscles. It rubs in quickly and thoroughly, scarcely a trace of it staying on the skin. And it certainly drives out the stiffness from the joints.

Father Morrice's Liniment has repeatedly cured rheumatism, bruises, burns, frostbites, chapped hands, chilblains, sprains and all the ills of the muscles, backache, toothache, earache, and similar affections. In connection with it is a valuable liniment for the relief of all sorts of throat and chest troubles.

This well-known and reliable liniment is mild and soothing to the skin and does not blister. It is clean and has a wholesome, agreeable odor, unlike other preparations.

In every family medicine chest, there should be a bottle of Father Morrice's Liniment, and it should be used with the other prescriptions of the beloved Priest-physician.

Every one who has tried the Liniment testifies to its wonderful soothing and healing powers. From the young ball player to his rheumatic father or grandfather, every member of the family will find occasional or constant use for this incomparable preparation.

Father Morrice's Liniment, 25c. a bottle. At your dealer's, or from Father Morrice Medicine Co., Ltd., Chatham, N.B.

The Evening Chit-Chat

By RUTH CAMERON

"A BABY'S grandmother is often its worst enemy."

So a splendid trained nurse who makes her specialty the bringing back to health of sickly babies, told me the other day.

It was a pretty harsh indictment of that class of personage whose very name evokes a thought of tenderness and wisdom and a sort of mellowed and intensified motherliness, so naturally I demanded an explanation.

She gave it.

"They are the worst enemies of our modern methods. Not all of them, of course, but some. Because their babies lived and grew up in spite of what mistakes they made they try to have their daughters make the same mistakes."

"There is no doubt about it that modern methods have reduced infant mortality immensely, and though of course it's true that plenty of babies grew up into healthy children with the old careless methods, a baby brought up in the modern way has twice the chance to grow up that they did."

"But the grandmothers don't see it that way. They say all their babies grew up, or if one or two died, they would have died anyway, no matter what precautions were taken, and they tell their daughters that all this sterilizing and boiling and the rest of the things that we are trying to teach them is all nonsense."

"Most of them talk behind our backs but one in a while one of them speaks right out to me so I know about what they say."

"Here's a few samples:

"This feeding a baby every three hours to the minute is a torment. Why, when I was a baby I fed her whenever she cried and she doesn't look any pecked now, does she?"

"This boiling the nipples and bottles is perfect nonsense. I never boiled a thing and I brought up five children an only lost one by cholera infantum, and you needn't tell me any child gets cholera infantum from not having its nipples boiled."

"Waking a child up to feed him is the silliest thing I ever heard of. He has been under nourished and needs the nourishment. Nonsense. I had eight children and I always let them sleep as long as they would."

"That's the sort of thing they are continually saying, and as some of them have more influence than we do, the result is that many of our most important instructions are neutralized."

"Why, I even know of one baby that I am sure would be alive today if he had had the proper care, but they lost him because the mother let the grandmother pooh-pooh her on out of doing what the doctor and nurse told her."

"No, grandmothers may be well enough for older children, but a good many of them are the babies' worst enemies."

In the Philadelphia schools a lecture on the care of babies was given to the little mothers of the tenements this spring. The next day they were asked to write an essay on the lecture and one child of eleven brought in this startling indictment of grandmother:

"I never understood why my little brother Mickey turned over one day after he was several months with us, and gave a little grunt and died. Now I believe it was because my grandmother used to feed him the same things as she ate. Sometimes she would squeeze orange juice in his mouth and other times she'd give him a bit of cabbage to strengthen him. I think some germs got into these and made Mickey twist up in knots and die."

Of course that sort of grandmother doesn't exist among my readers, but I have no doubt that the other kind does, and I think, all things considered, that her sin of pooh-poohing the nurse's instructions is quite as bad as the tenement grandmother's orange and cabbage habit.

BIG ORE ROBBERY

FROM COBALT

Office Vault

Cobalt, Ont., Sept. 6.—Twenty-seven bars of silver, valued at \$5,000, were stolen from the Nova Scotia mine at Cobalt last night. There was over \$17,000 worth in the vault, part of a shipment to be made to England this morning.

The burglars bored through a twelve-inch concrete wall to reach the silver and made a hole big enough to admit a small man. It is supposed the metal was passed out, loaded into a rig and driven off and buried somewhere in the woods.

Two men were working in the mill all night, but the thunder of the stamp batteries would prevent them hearing the noise made by the burglars. When Supt. Morgan got down this morning he found the door of the vault locked but the hole in the side showed where the silver went.

While the station agent, Mr. Lowerson, at Cobalt, was out for his meal hour yesterday a thief or thieves entered the window and got away with the contents of the till, \$15.

When George Lacki of Granite city, Ill., was arrested for killing a hawken through contrary to law he attempted to swallow the bird, but feathers protruding from his mouth betrayed him and he was locked up.

High heels cost life

OF WIFE AND HUSBAND

High heel shoes, which she wore, were responsible for the drowning of Mrs. Kate Perle and her husband, Louis Perle, in Lake Quinsigamond last week. Mrs. Perle was the leading lady of the Manhattan opera company, which has been playing all summer at the White City Casino. Her husband was the musical director.

Mrs. Perle's little sister, Margaret Nico, arrived from New York to spend Labor day with them. To teach her how to row they took her out in the boat. The older people started to change seats. In so doing Mrs. Perle's heels caught on an obstruction in the bottom of the boat and she was thrown overboard. Her husband jumped in to save her and called for help, which did not come in time. The little girl did not even get wet.

Mrs. Perle, who was 39 years old, was the daughter of Eugene Nico, an artist, of New York.