

Let's Get It Enlarged!

"It's the best snap we ever had of Baby, and the look so alive. Let's get Tooton to enlarge it at once, before the film gets scratched."

The Kodak Store makes a feature of enlargements. All sizes may be obtained, and the best results from any negative are guaranteed.

Get Tooton's prices on enlarging. Like the enlargements—they're O.K.

TOOTON'S

'PHONE 131.

The Kodak Store Water Street St. John's.
may10,11

200 BOYS' SUITS —AT— GIVE-AWAY PRICES

NORFOLK STYLE.

To fit Boys from 6 to 13 years.

Formerly \$10.00 Now \$5.90
Formerly 9.00 Now \$4.95

These Suits are made from hardwearing cloths and are just the thing for strenuous wear.

THE VALUES CANNOT BE BEATEN.

ANTONI MICHAEL

194 NEW GOWER STREET,
3 Doors East of Springdale Street.

may28,31-jun2

The Call of Spring



Brings with it the call for a blood purifier that will aid nature in adjusting your blood and general system into fit shape for the warmer weather.

You yourself know, or ought to know how you feel—if you feel listless, lazy, not sick, but far from well, then you need a good

BLOOD TONIC

and we have the best on the market

Viz:

Mandrake Bitters.

These Bitters are purely vegetable, and are a valuable alterative and strengthener and a purifier of the blood.

Price 30c. per bottle

—AT—

Stafford's,

Duckworth Street and Theatre Hill

Household Notes.

Horseradish sauce is nice served with fried fish.
Green peppers are surprisingly delicious when braised.
Slices of crisp cucumber are nice served with sliced meat loaf.
Finely minced vegetables or deli-

cately seasoned purees are best for young children.

Fresh strawberry sauce is nice served with steamed custard.
Neither salt nor sugar is needed in home-made baking powder.

Meat and eggs should not be eaten more than once a day.

Cooking Without Fire.

All primitive communities, probably, cooked their food in hot ashes, or in ovens from which the fire was raked before the food was put in, and campers still use the latter method of cooking, with an oven of heated stones. But the fireless cooker as we know it to-day bears little resemblance to the savage's bed of hot ashes or the housewife's outdoor oven.

Once the art of managing the cooker has been mastered its advantages will be found to be many. Food cooked in this way is generally believed to be more savory and appetizing than when cooked over fire. Pots and kettles do not blacken with smoke, there are no unpleasant odors and no heat from the kitchen and, best of all, to most people, no money worth speaking of is spent for fuel. With the "fireless" it has often been found only necessary to use a gas or oil stove for a few minutes in the early morning, except for tea and coffee. Thus it is a means of great saving in fuel.

It is generally conceded that it takes about half as long again to cook in a "fireless" as on a stove, but the makers of some of the cookers declare that it takes only one-fourth as long again, and some of them say that it takes no longer, with the hot soapstone plates, to roast foods in a "fireless" than it does in an ordinary oven.

One of the advantages of the "fireless" is that the question of getting an early breakfast is solved if cooked cereals are used. The oatmeal or similar cereal can be started on the cook stove at night and cooked till morning in the "fireless." Soup, meat, rice and vegetables can be prepared early in the day, started on the fire and then slowly in the "fireless." Foods that are difficult to cook should be taken out when their time is half up and reheated on an ordinary stove, then put back and finished in the "fireless." This is unnecessary if they have been previously half cooked. Theories on these matters, however, are not of much value, as fireless cookers vary somewhat, and there is such a tremendous difference in foods. Excellent cook books can be easily obtained that treat the subject thoroughly, and their instructions should be carefully noted if one does not wish to learn by painful experience. The "fireless" must not be expected to work perfectly with all sorts of cookery, though, to hear some advertisers rave one would think that stoves could be completely dispensed with. Not at all; the "fireless" can never be anything more than an assistant.

Foods that must cook quickly are not usually a success in a fireless. It is just the thing, however, for tough fowls and round steaks and other foods that can become tender only with long, slow simmering. Tough meats of this kind should get a good start of half an hour on the stove before being put into the "fireless." Cereals, macaroni and vegetables that require long, slow cooking, may also be cooked to advantage in this way. Care should be taken that they do not remain in the cooker too long, however, as they may sour, but this seldom happens, unless they remain several hours or a day longer than it is necessary. It is said that an article should not stay in over twenty-four hours and not so long as that when the weather is hot.

The "fireless" may serve other purposes than that of cooking. It may be used as a warming oven in case any one is late to dinner, and it is a convenience in case of sickness, if there is no fire, as water can be kept hot in it a long time. As the "fireless" retains cold as well as heat, being non-conducting, frozen desserts that do not require stirring can be prepared in it. A moussé or parfait can be put into the smaller pail and then set with a sufficient quantity of ice and salt into the larger one.

If economy is a necessity, a fireless cooker can be improvised with ease. Eggs have been cooked to perfection in a padded hat box. They were placed in small earthen vessels filled with boiling water, tightly covered, wrapped up completely in flannel and packed in the box, which was fitted with a tight cover.

A small old trunk that has no cracks or breaks where air can enter, makes an excellent fireless cooker, as many now know. Fill the trunk with clean hay or excelsior. Bury the pot containing the food and hot water in the heart of the hay and then close the trunk and forget it till the meal time. Filling of some kind may be pressed down over the pot to protect it still more. Cushions are sometimes used to stuff around the kettle, but they are likely to become unsanitary unless the kettle is very carefully wiped. This must be done before it is removed from the stove, for there must not be a moment's delay after the kettle is taken from the fire. It must be slipped instantly from the stove into the box and then sealed up immediately. Those who have not made a success of fireless cooking have failed in one of these points.

Crumpled newspapers are sometimes used instead of hay, but owing to the printer's ink they are not considered sanitary for use near food.

THE STAR MOVIE--Newfoundland's Leading Picture House.

BEAUTIFUL CORINNE GRIFFITH

—IN—

"A Woman's Sacrifice"

in Six Parts

The stirring drama of a brave girl who faced her enemies and fought them in the dark, aided by a brave man who was willing to give all and ask nothing. A picture you must like.

The box, which must be three or four inches larger in every direction than the vessel containing the food, should be lined with asbestos or with several thicknesses of paper. The packing material must be pressed down hard and felting should be pressed over the top. The cover must sit tightly over the box like the lid of a trunk. When the box is not in use it should be left open and the hay should be often renewed.

Demonstrations of Fireless Cookery may be seen during Baby Week in the Star of the Sea Hall from Monday June 4th, to June 8th. A home-made Harbor Cooker will also be shown during the Baby Week Exhibition in the Star Hall.

Air Prize Offer.

The details of the British Air Ministry's £50,000 (about \$250,000) helicopter competition have been issued in London. The conditions include the following points: Machines must ascend 2,000 feet, hover at that altitude over one spot for an hour and be able to make a speed of 60 miles an hour. The machines are also required to descend vertically, with the engine stopped, from an altitude of 500 feet. The competition is limited to helicopters or "equivalent types of flying machines."

FOR

SPRAINS, CUTS,
BRUISES, SWELLINGS

Use the Old Reliable



What Advertising Does.

(New York Times.)

The most interesting item in the Ford Motor Company's last statement (possibly second place to the total of assets, over \$36 million dollars) is that Ford's patent rights are valued at only \$155,896.

The company has more than 96 million dollars in real estate, and it estimates its good will at over 20 million dollars. The last item is partly the permanent value of newspaper advertising.

Harold Lloyd's Six Act Comedy.

COMING TO THE NICKEL THEATRE 800N.

Has the moving picture reached its zenith? Certainly not—it is only in its infancy. The producers are making bigger and better pictures each year, and as they are made, the Nickel will



THEY CALLED HIM AN "OLD PILL"

THAT was years ago when he packed a terrible grouch, a mighty irritable stomach and a liver that refused to do the things that all good livers should. No wonder his friends called him an "old pill" and stayed away.

But that was years ago—long before he discovered Beecham's Pills and learned that two at bedtime can bring sunshine into a man's life. Today, he's an optimist, a hero to his wife, and a staunch believer in Beecham's Pills.

The cheer that Beecham's Pills bring into a man's disposition, is the incomparable cheer of sound digestion, active liver, and the regular habits that make good health.

At All Druggists—

book them. This theatre now announces the coming of a big six act Harold Lloyd comedy, entitled "Dr. Jack."

In "Dr. Jack," Lloyd has again given us a comedy with a serious vein running through it, but the laughter is continuous and everlasting. Never was there anything funnier screened than Lloyd's acrobatic antics in his weird disguise as the madman. The poker game was a gem of cleverness, as was the comedian's scene with the little freckled kid. Then there was his ride on the back of the bronco-like calf, and—but why continue? It was a laugh from start to finish.

Harold Lloyd is seen in the title role, that of a young doctor who cures ills by the "sunshine method." The fast and furious Lloydian comedy is interwoven with a charming love story, and here the comedian fairly outshines all the great lovers of the screen. It's a great comedy and you really can't afford to miss it.

Perambulator Race.

PROMOTER AND HIS WIFE SENT FOR TRIAL.

Albert Richard Edwards, of Lincolnton-street, Moss Side, Manchester, and his wife, at Brighton on May 9th, were committed for trial at the July Quarter Sessions on charges arising out of the mothers' perambulator walk from London to Brighton on April 7. Mrs. Edwards was charged with ill-treating their 4-month-old child, and her husband with aiding and abetting.

Bail was furnished by Mr. J. D. Sutcliffe, of Manchester, who said that he came forward on humane grounds, although he did not know the defendants.

Dr. Leonard Parry, of Hove, cross-examined by Edwards, said: "I think you are the only man who has ever been so callous as to wheel a baby 52 miles in one day."

When charged Edwards said: "It is all rubbish; it does not matter what they say," and later he remarked, "We shall not patronize Brighton any more, but go to Blackpool, where they are more enterprising."

Shipping.

S.S. Sachem arrived at Liverpool on Sunday after a passage of 7 days from this port. The ship leaves again on June 5th.

Barq. Alambic is loading coal at Job Bros. Co. for New York and sails during the week.

"The Tourist"

THAT INIMITABLE JIMMY AUBREY, IN

A RIOT OF LAUGHTER IN TWO ACTS

Miss Olivotti

Sings "NIGHTY LAK A ROSE" and Dances "CAROLINA."
WEDNESDAY—The New York (Miss Olivotti), Newfoundland (Mr. A. Lawrence), and the Vaudeville Team, in a SINGING AND DANCING DUET. And by special request these performers will walk: "THREE O'CLOCK IN THE MORNING."

COMING—A picture dedicated to the Mothers of the world—"HUMAN HEARTS" in nine parts. Particulars later.



7 1/2 teaspoons of
butter fat in
every 16-oz. can!

Try this new way to enrich foods

Order a can of Libby's Milk from your grocer to-day. Try it in soups and sauces, in cakes, breadstuffs and desserts—in anything you've been making with other milk. See what new richness, what delightful flavour it gives to all your cooking.

Like thousands of other women you'll make Libby's your regular cooking milk when once you have seen what a difference it makes. You know now why it makes that difference—7 1/2 teaspoons of pure butter fat in every can of it.

Write for free recipe folder.

Many exceptionally fine recipes have been sent us by good cooks who use Libby's Milk. Some of them have been printed in a convenient folder, a copy of which we'll be glad to send you free. Write to-day.

Libby's

MILK

The milk that good cooks use

LIBBY, MCNEILL & LIBBY
158 DUCKWORTH STREET,
ST. JOHN'S, N.F.

OATS!

P. E. I. CHOICE BLACK

OGILVIE'S CLEAN MIXED

and for seeding

P. E. I. CHOICE WHITE

ALL FULL 4 BUS. BAGS

HARVEY & CO., Limited

Totems.

320 YEARS INN SECRET STILL UN-SOLVED.

Who were the writers of the cryptic symbols which have been discovered on the walls of the ancient Star Hotel at Yarmouth, England?

There are about 100 of the signs. They are all in one room, and for hundreds of years they have been hidden by wall paper. Local antiquarians are puzzled by the designs, which include signs of the Zodiac, a sextant pointing to a cross surrounding a burning lamp, an Egyptian "line of life" figure that resembles a bear, a wyvern and a toad, while predominating over all are the triangle, the arc, and the circle.

An authority at the British Museum could offer no clue to the origin of the symbols, and for the want of a better explanation, local people are advancing the theory that the room in which they appear was once the meeting place of a number of Yarmouth men, banded together to overthrow the authority of the Chinese Ports over the local fishing industry.

This episode in the history of the east coast dates back to about 1850, when the Inn was a comparatively new building, and it may be that the members of the band, to preserve the secrecy of their identity, were known by "totems," which they inscribed upon a roll on the wall.

The family is more apt to eat stewed rhubarb if it is served with marmalade sauce.



A. H. Murray & Co., Ltd.
BECK'S COVE.

Household Notes.

Wash and dry all fruits carefully before putting in the refrigerator. Bread may be omitted from the menu when dumplings are served. Creamy sauce is also served with individual caramel bread puddings. Dark, damp and gloomy rooms lower the vitality of the occupants. Irregular chunks of angel food are also covered with chocolate icing. A service wagon is indispensable to the housewife who does her own work.

Cheddar cheese is delicious with cheese timbales. Serve with sauce.

Soapy potatoes are not only unappetizing, but also must be peeled.

Very hot, soapy water is the best of easy and successful dish washing.

Pimento cheese and chopped make delicious cheese balls for the rest of easy and successful dish washing.

If you wish to get the full benefit of the vitamins in citrus fruits, eat them raw.