

## Announcing the Arrival of Our

**DUTCH  
FLOWERING  
BULBS.**A Bigger, Better and Grander assortment than ever  
**ON SALE THIS MORNING.**HYACINTHS, TULIPS, JONQUILS, NARCISSUS, CROCUS and  
SNOW DROPS.**HYACINTHS**Grand Monarque, Gertrude, L'Innocence, Argentine  
Arndsen, Lady Derby, Double Red, Double Rose and  
Pink, Double White, Double Pure White, Double Blue,  
Double Yellow.

48c. Dozen.

**TULIPS**Rainbow Mixture Early, Artus, La Reine, Crimson  
Brilliant, Fred Moore, President Lincoln, Double-fine  
Mixed, L'Innocence, Darwin Superfine Mixture, Darwin  
Fine Mixture and the celebrated MURILLO.

48c. Dozen.

**NARCISSUS**Horsfield, Major, Mrs. Thompson, Barri Conspicuous,  
Albo Pleno Odearato, Campernelle Double, Orange  
Phoenix, Double Incomparabilis, Sulphur-Phoenix,  
Telamonius Plenus II.

48c. Dozen.

**CROCUS**

Scipio, Appollo, Aspasia, Mikado, Pallas.

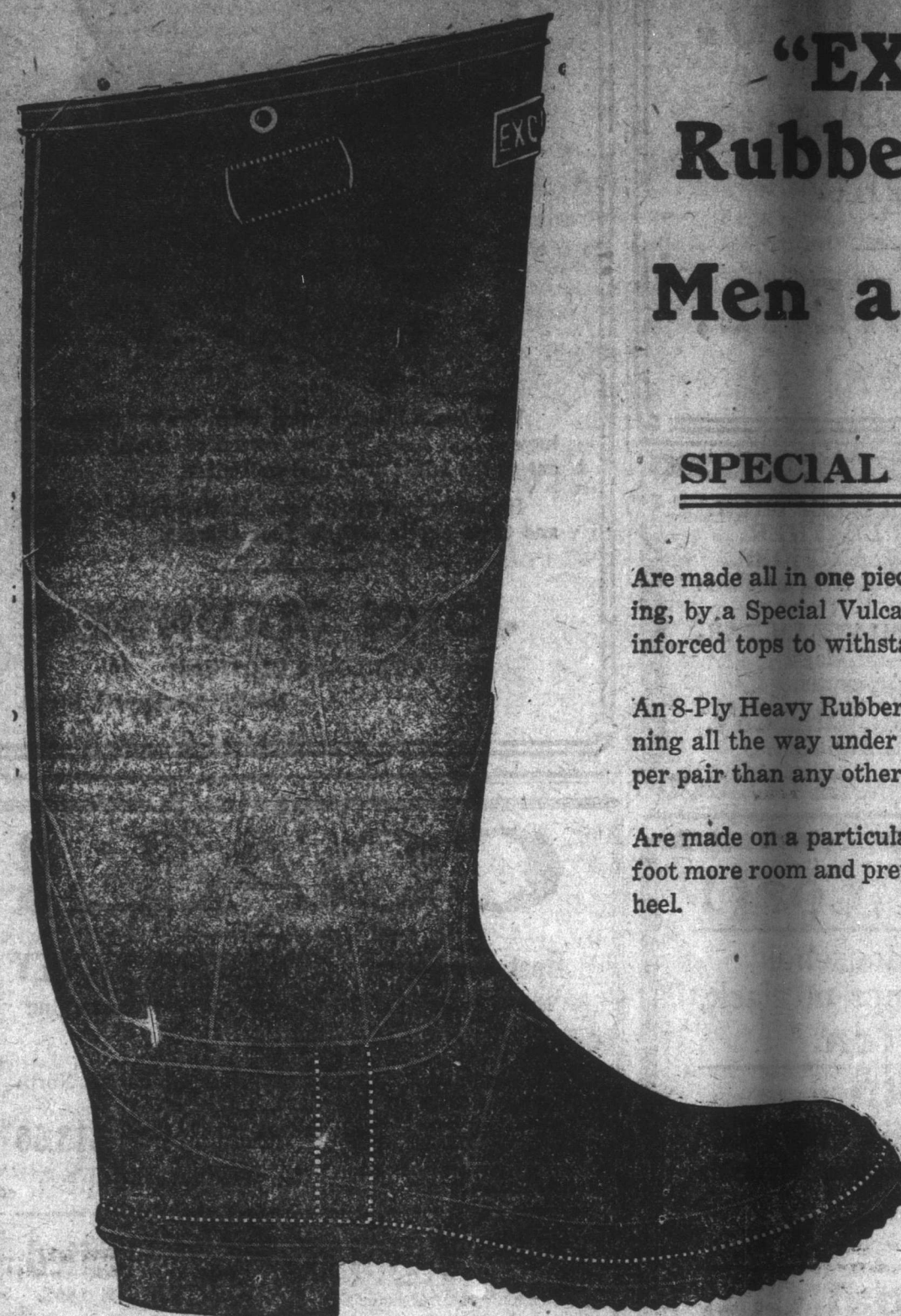
29c. Dozen.

**SNOW DROPS**

29c. Dozen.

*James Baird*  
LIMITED**Will Malagaah  
Solve Salt Problem?**EVIDENCE WOULD APPEAR TO IN-  
DICATION THAT SALT FISH TRADE  
HAS ECONOMIC MEANS OF ES-  
CAPE FROM RUST TROUBLE.

(Canadian Fisherman.)

What promises to be one of the  
greatest boons to fishermen and  
which will enable them to put up a  
better product and save considerable  
loss, has been discovered by Dr. F. C.  
Harrison, of Macdonald College, of  
St. Annas.In the past years the fishing indus-  
try of the Atlantic coast has suffered  
considerably from the fact that cod-  
fish, mackerel and herring had be-  
come infected in such a way that the  
surface of the codfish acquired a dis-  
tinctly pink or red color, and the her-  
ring turn rusty with impaired flavor.  
This, of course, detracts from the  
wholesome and palatable appearance  
of the fish and causes an unmarket-  
able product, which obviously is a  
loss to the trade. In some cases deal-  
ers estimate their loss as running  
from 3 per cent. to 40 per cent.Herring are particularly affected by  
this trouble. It occurs only in pickled  
fish and is characterized by the ap-  
pearance of a reddish brown dis-  
coloration on the exterior surface of  
the herring. Not only is the appear-  
ance of the fish spoiled by this em-  
blance of rustiness, but the flavor of  
such fish is not so good, and they  
seem to deteriorate more rapidly than  
normal pickled fish.The packers consider the trouble a  
serious one, and Dr. Harrison who has  
been in communication with the var-  
ious dealers, finds they are seriously  
alarmed. They give various reasons  
for the difficulty and state that it  
specially affects the best fat July her-  
ring.Samples of rusty herrings were re-  
ceived from various parts of Nova  
Scotia, and the other Maritime Pro-  
vinces. Cultures were made and ex-  
periments conducted. Various brands of  
salt were used and it was found in the  
case of codfish, that the coloring was  
caused by the same red organism in  
solar or sea salt. Fresh herring salted  
with Liverpool and Malagaah Salt  
remained fresh and bright, and no  
rustiness developed.The reason given as to why the or-  
ganism produces red color on cod,  
hake, pollock and crabs, and rusty  
color on herring is that the herring  
oil modifies the color. The red or-  
ganism is salt loving, requires free  
oxygen, refusing to grow beneath the  
surface of pickle, or in any condition  
which deprives it of free oxygen and  
its growth is favored by warm tem-  
peratures. Remedial measures have  
been discussed, and the report of Dr.  
Harrison suggests that Solar or  
Tropical Salts should be either steril-  
ized before use, or its sale should be  
prohibited until it is shown that such  
salt is free from the red organism.Salt, therefore, is the source of the  
trouble. The latest report on this sub-  
ject supplied to the Advisory Council  
for Industrial and Scientific Research,  
made by F. C. Harrison, D.Sc., F.R.C.  
S., Principal of Macdonald College,  
recently issued on "Rusty Herring,"  
and an earlier report of "The Red  
Discoloration of Salt Codfish," states  
that "undoubtedly the source of the  
trouble is found in tropical salt, that  
is, salt obtained by the evaporation of  
sea water in tropical or semi-tropical  
regions." This difficulty can most  
easily be avoided by the use of mine  
salt.The estimated quantity of salt used  
annually in Eastern Canada in fish  
curing is forty to sixty thousand tons,  
valued at about \$480,000. This salt is  
produced in many countries. It may be  
divided into two classes:(1) Mined salt, coming either from  
deposits in crystalline form, or from  
brines. Examples of this kind of salt  
won from brines are known as Liver-  
pool and Windsor. Mined mineral  
salts are found in Germany, Austria,  
several States of the U.S. and Mala-  
gash, N.S.(2) Solar or Solar Salt. Salt obtained  
by the evaporation of sea water,  
coming as a rule from countries hav-  
ing a sea board where the climate is  
dry and the summer of long duration.  
Spain and the West Indies are the  
largest producers, although it is  
manufactured by this means in Salt  
Lake City, and a number of places in  
California.The Solar Salt is much cheaper  
than the mined salt, or at least it was  
until the deposit at Malagaah was  
located and work vigorously pro-  
ceeded.Packers who paid particular at-  
tention to putting up mackerel carefully  
and in suitable packages, easily got  
from \$10 to \$15 a barrel more than the  
ordinary packers for their product.One of the greatest obstacles militating  
against the packing of this high grade  
article was the fact that solar salt  
was used and the fish turned a "rusty  
red" color.The standard of quality is Liverpool  
salt, but this is expensive, selling for  
from \$15 to \$18 per ton at the point  
of consumption, making it prohibitive  
for use, for instance, with a cheap fish  
like herring. For codfish the crystal  
of Liverpool salt is too fine to cure it  
properly. It is fortunate, therefore,  
that there is in Nova Scotia a deposit  
at Malagaah salt can be used by  
packers, with the knowledge that it**"EXCEL" RUBBER BOOTS!****"THE FISHERMEN'S FRIEND"****"EXCEL"**  
Rubber Boots  
for  
Men and Boys**SPECIAL FEATURES:**Are made all in one piece to prevent ripping or crack-  
ing, by a Special Vulcanizing process. Specially re-  
inforced tops to withstand chafing or cracking.An 8-Ply Heavy Rubber Sole with extension edge, run-  
ning all the way under the heel. Insures more wear  
per pair than any other make of Boot on the market.Are made on a particular shape of last, which give the  
foot more room and prevents slipping at the instep and  
heel.A heavy Cloth Insole made  
under a new process which  
absorbs all moisture, is nice-  
ly fitted in to add extra  
comfort for the wearer.A 4-Ply Duck lining is also  
used, treated specially to  
keep the foot and leg cool  
during hot weather.

Ask your Dealer for

**"EXCEL" BOOTS****"THE FISHERMEN'S FRIEND"**

Sold by all Reliable Dealers from Coast to Coast.

Distributed by

**Parker & Monroe, Ltd.,** The  
Shoe Men

June 26, 1923

contains no red bacteria, and at the  
same time is coarse enough for all  
purposes. It is a high grade brilliant  
salt. It is much purer than the solar  
salts generally used for curing fish,  
and at the same time the mining  
facilities have been so developed at  
Malagaah that it can be sold at a priceto compete with the cheaper salts now  
on the market.  
Out of some 23 experiments con-  
ducted by the faculty of Macdonald Col-  
lege with about twelve different salts,  
only two showed absolutely no infec-  
tion, and these were Liverpool and  
Malagaah brands.In fish curing the chemical con-  
stituents of the salt play a very im-  
portant, even vital part. Many ex-  
haustive inquiries have been made during  
the past winter with various kinds of  
salt, looking to the improving of the  
fish curing defects. It has been found  
that contrary to the general opinion  
pure salt will not moisten in the air  
—the salts that moisten do so because  
they contain a small percentage of  
magnesium chloride, and other hygro-  
scopic salts. This means that fish  
cured with these salts do not keep so  
readily in hot, humid climates, and  
this is one of the reasons why Nor-  
wegian fish persistently brings a price  
of some two cents a pound better than  
Nova Scotia fish. That is, together  
with the fact that they persistently  
offer white "naped" fish which com-  
mands a better price for their product.The situation then is that the bac-  
teria which causes the discoloration  
of codfish, herring and mackerel is  
found in the Solar Salt so generally  
used by fishermen, but that is not  
found in Liverpool or Malagaah salts.  
The big deposit of salt at Malagaah,  
and the cheaper methods of mining,  
have brought this salt within the  
reach of the ordinary fish curer.The United States Bureau of Fish-  
eries recommended salt of the purity of  
Diamond Flake and Leslie, Belvoir,  
and a comparison of these standards  
with Malagaah salt makes interesting  
reading.  
Men closely in touch with the fish  
curing business have stated that Nor-wegian fish has been shipped to the  
West Indies, and after a time trans-  
ported to Halifax. On arrival in Nova  
Scotia it was found to be in better  
condition than the local product ready  
for the southern market. The state-  
ment has also been made by thosecompetent to speak authoritatively  
that Norwegian fish will keep very  
much higher in the Tropics than Nova  
Scotia product, and this is a decided  
advantage.When the fishing industry of Nova  
Scotia really awakens to the im-  
portance of a thorough knowledge of  
the advantage of all these factors and  
study the application of the knowl-  
edge it will be the means of establish-  
ing their industry on a stable and  
more remunerative basis.**MARKET REPORTS**indicate that there is no sur-  
plus of Anthracite Coal in  
the U.S. The shortage caused  
by the strike of Anthracite  
Miners last year has not  
been made up, and American  
hard coal will, in all probabili-  
ty, be hard to get and high  
priced. Coke is an excellent  
substitute for hard coal, and  
we have on hand a stock of  
same that will soon be dis-  
posed of, because a shortage  
of hard coal invariably  
creates an increased de-  
mand for our product.We advise our customers  
to book their requirements  
as soon as possible.**ST. JOHN'S****GAS LIGHT COMPANY.**

PHONE 81.

**The Maritime  
Dental Parlors**You duty to your teeth is essential  
to health and happiness. You cannot  
afford to neglect them any longer; but  
you can afford to join our great client-  
ele to whom we tender courteous and  
invaluable services. Call for free ex-  
amination.  
Painless Extraction . . . . . 50c.  
Full Upper or Lower Sets . . . \$12.00  
and \$15.00.  
Crown and Bridge Work and Fill-  
ing at most reasonable rates.**M. S. POWER, D.D.S.**  
(Graduate at Philadelphia Dental Col-  
lege, Garrison Hospital of Oral  
Surgery, and Philadelphia  
(General Hospital).  
P. O. Box 1225. Phone 62.  
176 WATER STREET.  
(Opp. N. Chaplin's.)**Leaders Hail Aviation**

AS BIG AID TO MAIL SERVICE.

STOCKHOLM.—Aviation will soon  
bring about immense improvements  
postal and passenger transporta-  
tion, and will ultimately have revolu-  
tionary effects on social life generally,  
according to four of the world's  
leaders in the field of communications.  
These men—Sir Samuel Hoare, Brit-  
ish Minister of Aviation; Postmaster  
General Harry S. New, of the United  
States; Director General Roosa, of theGerman Post Office, and Dan Bro-  
strom, ex-cabinet minister and one of  
Sweden's greatest shipping men—  
gave their views to the Handels och  
Sjofartstidning, a leading Swedish  
journal, in reply to a questionnaire.  
Sir Samuel Hoare, in his reply, em-  
phasized the need of international co-  
operation. He favors official encour-  
agement and support for private in-  
itiative for the establishment of air-  
lines. Aviation, however, is still  
young, Sir Samuel believes, and only  
a great expenditure of thought, en-  
ergy and capital will bring it to its  
due place in world development.Perfection of night flying, according  
to Postmaster New, is one of the pri-  
mary requisites to aerial progress.  
This is a fundamental to development  
of the postal aviation service, he said.  
Mr. New declared he saw unlimited  
possibilities for airplanes in postal  
communications.A similar message came from Direc-  
tor Roosa, of Berlin, who said the air-  
line now be regarded as the most im-  
portant road for progress in mail  
transportation.Mr. Brostrom of Gothenburg said that  
this is only a question of a short time  
until aerial traffic across the contin-  
ents and the oceans will offer the  
same commercial possibilities as the  
railroads and the shipping lines of to-  
day, and that aerial vehicles will then  
have at least as revolutionizing an ef-  
fect in remodelling social life in gen-  
eral, as the locomotive and steamships  
during the past fifty years.**A Mormon Temple.**FIVE HUNDRED ATTEND OPENING  
CEREMONY IN CANADA.Five hundred members and officials  
of the sect were present at the de-  
dication of a million-dollar Mormon  
temple at Cardston, in Southern Al-  
berta. This is the first Mormon tem-  
ple to be erected on Canadian soil.  
It is built of Kootenay granite with a  
marble and onyx interior. Mural  
decorations represent the Creation,  
the Garden of Eden, The Fall, and  
kindred subjects. The baptismal  
font is supported by twelve life-size  
oxen in white marble. The temple  
has now been closed to all except  
Mormons.For Good results come to  
Dancing Classes in S.U.F. Hall,  
Monday and Thursday, 8.15 to  
10.45 p.m.—MAX COLTON.  
sept 26, 31, oct.**FOR SALE BY TENDER.**LOT 1. That piece of Land on the  
North Side of the Black Marsh  
Road known as "McDougal's".  
Bounded on the South by the  
Black Marsh Road, on the East  
by land occupied by Cross, on the  
West by land occupied by  
Murphy, and containing 16  
Acres, more or less.LOT 2. That piece of land on the  
North Side of MacKay Street  
bounded as follows:—South by  
MacKay Street and measuring  
660 ft. more or less, West by  
Shaw's Lane and measuring  
160 ft. more or less; East by  
Cameron Street, and measur-  
ing 130 ft. more or less, North  
by property owned by Em-  
erson, Clouston and others, by  
which it measures 700 ft. more  
or less.LOT 3. That piece of land situate at  
River Head, Petty Hr., on the  
North Side of Fridam's prop-  
erty and extending thereby  
670 ft. more or less.LOT 4. That piece of land situate at  
Little Pond and Long Pond,  
about 3 miles South West of  
Brigus and containing 26  
Acres, more or less.LOT 5. That piece of land situate at  
Salmon Cove, Southern Gut,  
Port de Grave, on the South  
Side of the Salmon Cove Road,  
to the West of the Church of  
England, and containing 15  
Acres, more or less.LOT 6. That piece of land at Spruce  
Hill, Topsail, on the South  
Side of Railway Track, by  
which it measures 560 ft.; more  
less, bounded on the East by  
Allen's Path and on the West  
by road from Mannells to Nell's  
Fond.LOT 7. That piece of land on one of  
the Burgeo Islands, known as  
Slade's Island, and containing  
2 Acres, more or less, also Net  
and Vat Islands to the North  
of Slade's Island.LOT 8. That piece of land on the  
North Side of Petty Harbor,  
formerly owned by Edward  
Doyle.Tenders to be made in respect of  
each separate lot, the highest or any  
tender not necessarily accepted. Ten-  
ders to close November 30th, 1923, and  
to be addressed to  
ESTATE OF ALEX. McDUGALL,  
Frank & H. J. McDougall, Executors,  
McDougal's Cove, St. John's, Nfld.  
sept 19, 26, 31, w, f, t**NO, BUT—**"You don't make very sweet music  
with that instrument," said the by-  
stander to the man with the bass drum  
as the band ceased to play."No," admitted the pounder of the  
drum, "I know I don't; but I drown  
a heap of bad music."Oh! Yes—Dancing Class, S.U.F.  
Hall, Monday's and Thurs-  
day's—MAX COLTON.  
sept 26, 31, oct.

vegetable

Used by the

everywhere

is not com-

t a tin of

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Lay

ST. JOHN'S

Council.

NOTICE.

TAX.

of the public

Municipal

Every male pe-

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City a Poll Tax

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and the fifth

in every year

City Clerk.

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ten days.

he are hereby

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