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Not only will you get greater wear out of your tan shoes if you polish them with Tan-O, but they will give you greater comfort. Tan-O softens the leather and prevents it from cracking and creasing, and so adds to its life, besides making all the difference in the appearance of the shoes. It is just as important as clean linen. A quick and shiny lasting polish is assured with Tan-O.

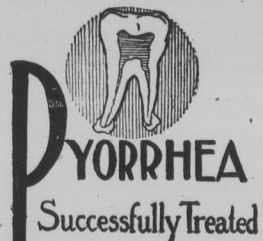
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of treatment pyorrhea, or what was long known as Riggs' disease. We can effect a permanent cure in many cases, and bring about great relief and improvement in all other cases. Do you know that you may have pyorrhea and not know it yourself? Let us examine you today. Electric massages and mercant treatment. The Most Famous.

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Office in McLean Bldg.

## Marquis and Company, Ltd.

### Mid Summer Clearance Sale of

Colored Voiles, Marquisettes, Mulls and Cotton Dress Goods.

In order to clear these lines out we have decided to put them on sale.

All less 25 p. c. from  
regular prices.

Marquis & Company, Ltd.

## Of Interest to Women

### Five Recipes for Selectable And Seasonable Salads

The popularity of salads is ever-increasing and the search for new recipes is always on with women who make their table a study.

The wholesome salad has much to recommend it and it stands high in the balance ration in the estimation of the home dietitian.

The lettuce diet is one of the new fads for reducing flesh. By giving up meats and sweets and eating three or more heads of lettuce a day, exercising and so on, the trick is done.

But for those who object to so strict a green diet, a compromise may be made on a plentiful amount of salad in the diet of mixed variety. The best of oil seasonings, the freshest of lettuce, and other salad materials, are necessities. If the salads are to be crisp, inviting and healthful.

#### ASPARAGUS SALAD

Trim freshly boiled asparagus stalks down to the tender point. Then cover them with marinade of vinegar, a half-bush of garlic, pepper, salt, a half bay leaf, two cloves and a small sliced onion. Set aside to chill. When ready to serve, drain and lay the stalks on lettuce leaves, allowing the five to portion. Get a teaspoonful of chopped pepper, celery and onion mixed on each portion and a tablespoon of French dressing.

#### JELLIED ASPARAGUS SALAD.

Prepare the asparagus as directed in the marinade and allow it to stand for three hours. Then drain it. Have ready a cupful of lemon gelatine dissolved in a pint of boiling water and cooled. Arrange the asparagus in a wetted mould that has been smeared with a coat of the gelatine, which has stiffened in place. Put sliced boiled egg between the stalks and scatter in a few washed capers. Then cover with the jelly. When hardened and ready to serve, turn out with a hot sharp knife cut in slices, or cubes, and serve on lettuce leaves with a little of the mayonnaise on top of each portion. This makes a hearty lunch-salad.

#### STRAWBERRY SALAD

Wash and top a small box of ripe strawberries. Then cut them into halves. Add a cupful of minced celery and fold the minced mayonnaise that is made without mustard and lightened to fluffy texture with whipped cream. Add a teaspoonful of sifted powdered sugar to the mayonnaise just before it is used. Serve in white lettuce leaves and garnish with sprays of fresh mint leaves that have been washed, then dusted with a little sugar.

#### VEGETABLE SALAD

Boil and dice six young carrots, one new turnip, two potatoes, a cupful of peas and a teaspoonful of finely cut young string-beans. A half-cupful of peas and tablespoonful of finely cut young string-beans. A half-cupful of peas and tablespoonful of finely cut young string-beans. A half-cupful of peas and tablespoonful of finely cut young string-beans.

#### CHERRY SALAD

Take two cupfuls of ripe stoned cherries and set to drain and chill. When ready to make the salad, add:



Clean to handle. Sold by all  
Druggists, Grocers and  
General Stores

The question of frying-pans happened to be brought up recently during a club meeting, and a remark made led one woman who did her own cooking to suspect that she had missed some important points in connection with frying-pans. So she determined to hunt out the very next day on a still hunt and pick them up.

She did so, and learned that the frying-pan family is a much larger one than she had any idea and that there were kinds she knew nothing about—and even modern improvements on her own reliable frying-pan. Though doctors say "Throw out the frying-pan," there is not a single woman who takes their advice literally and makes broils and roasts all food, for just as delicate and dainty cooking may be done in the right sort of a pan as can be cooked in any other way. Besides deep-fat frying, if done in the right way, is not unhealthy.

To start with, there are the reliable old steel pans with a lip on one or both sides, and the trouble with their handles is that they overheat and, if they have long handles, they extend too far from the stove.

Long use and careful polishing make the pans as smooth as skin inside and they do not burn the food if ordinary care is taken.

The English version of the same pans is oblong—excellent for fish frying. But they are better for a coal than a gas stove.

The old copper pans, tin-lined, have a tight cover and a tubular handle. But they have fallen out of favor because of their weight, expense and the difficulty in keeping them polished. Modern pans have supplanted them in nearly all kitchens. No cook can deny the fact that they are ideal as cooking utensils—a fact that has endeared them to French chefs. But they are too heavy for a woman to handle comfortably. The very shallow ones—oblong in shape—are excellent for omelettes.

The deep fryer is a high-sided pan that is equipped with a crane on which the wire basket is hung. As soon as the food is fried, the crane raises the basket so that an expert can drop it right back into the pan again. Those are the approved pans nowadays for deep frying of all sorts, and we do not need to use a large quantity of fat as we used in the kettles to do the work.

The agate ware pans come in all the best shapes and with various patent handles that defy heat. The wooden handles are not favored, for if care is not used with them over a gas flame, they are apt to catch fire. Some have adjustable handles that are not added until ready to remove the pans from the fire—the same idea as the camp folding-handled frying-pan that the Boy Scouts use. There are several qualities in this ware, but only the best pays.

The white enamel ware pans are very dainty, and many women keep them as special pans for all milk cooking, nursery and invalid cooking. They are pretty so long as they keep new and white, but when they begin to turn brown they lose their charm. The pans are to be had in all of the best shapes.

There are separate twin pans made of the best steel that can be used for various purposes and require but one gas hole for both. One may be used as an omelette pan, while the other may be kept for fish cooking.

The old-fashioned iron spider is still extant, and if one makes her own caramel in the old way, or still makes her own soap, these pans are invaluable, but they are black and ugly looking and too heavy for general use.

The folding aluminum omelette-pan is a good investment if the family eats many omelettes. They are so smooth inside and remove all risk for the inexperienced cook in the art of folding her omelette. But if any omelette is only an occasionally-used food, then a small omelette pan can be used as well and yet be useful for other things also.

It pays to look before buying, for their is a choice even in frying-pans.

three-quarters of a cupful of minced celery. Fold in very stiff mayonnaise made without mustard, and serve in lettuce leaves arranged in straws. The salad should be served at once before the fruit juice thins the mayonnaise.

### SEES END OF BOLSHEVISM

London Merchant Believes  
Church Union Will Over-  
turn Soviet.

F. R. Salton, a London merchant, who has spent many years in Russia, as representative of his firm, declared that the tide has turned against Bolshevism, and that there are forces at work which will undermine the Bolshevik Government.

"The overthrow of Bolshevism will not be a spectacular thing, coming all at once on a rising tide of fury," said Mr. Salton, who has been at the Hotel Pennsylvania. "The feeling against it is insidious and will be affected by small things which seem insignificant to the outside world. In my opinion the greatest factor in the overthrow of Bolshevism is going to be the union of the Roman and Russian churches. That is a probability much more imminent than you think. It would not affect all, but it is difficult to accomplish, because the two churches differ only slightly in certain matters of doctrine. It is quite possible that these obstacles of belief can be over-

come. Personally, I feel sure this consummation is much nearer than anyone thinks. If it comes to pass it will be a frightful blow—possibly a death blow—to Bolshevism.

"Even as it is I am convinced that Bolshevism will not spread to any other countries. I think it has spent its force in Russia. Lenin is a sincere but misguided idealist. Trotsky is a militant and a fanatic, very much like the German Kaiser. The Bolshevik Government has some excellent men working for it, but they are always watched. There are spies everywhere, but Bolshevism will fail. Its death knell has rung.

You can't understand the Russian situation unless you understand the Russian people. For centuries they had no voice in the Government. Then led by a brilliant few, they took things in their own hands. A new government cannot be formed in a day—one which works well never has been. Bolshevism is an experiment, a stop toward a saner, more representative Government. It represents Russia in a certain stage of her development.

"It will fail, and a more adaptable Government will take its place. But remember this: The people won't rise against it in spite of its horrors. Under the present has his hand, which is more than he ever had before. They know nothing of representative government, so why should they bother with such things. The mind must adjust itself to the new order of things, must come slowly to realize that there is something amiss. Bolshevism will collapse slowly, as a result of silent, tedious processes, the progress of which can neither be stopped nor its influence estimated."

### CRAZY SLAYER OF PRIEST ESCAPES

Guelph, Ont., Aug. 5.—John Cosgrove, the dead mute, slayer of Father Clokey, of Proton, eluded his guards on Saturday and is still at liberty. In company with several others from the insane section of the reformatory, who were being exercised in charge of guards, Cosgrove managed to secrete himself behind some bushes. When missed, some time later, the alarm was promptly given and in a short time every available guard was sent out and the whole countryside has been scoured, but without the slightest clue being obtained. He was never tried for the murder of Father Clokey as he was adjudged insane and sent here for safe keeping.

Hobo Hamor.  
"So Dusty is in jail again. What have dey got him doin'?"

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Made in Canada

### and much longer wear

The two worries you have in washing fine fabrics, dainty garments, are removed. You can launder them now with full confidence that fabric will not be harmed, or delicate colorings dulled.

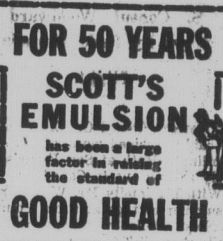
Silks, satins, crepes, and dainty, expensive cottons come from the wash with new brilliance and beauty. In thousands of homes women are using PALMOLIVE PRINCESS SOAP FLAKES.

These pure white, crinkly flakes give a wonderful "whipped cream" lather that dissolves dirt magically.

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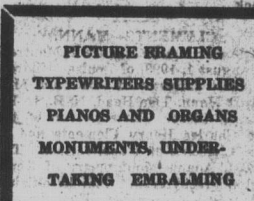
"Puttin' in periods after de Judge's sentences."



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Order several tall (16 oz.) cans or a case of 48 cans with your groceries.

The Carnation Cook Book contains 100 delightful tested recipes. Here's one. Try it—and write to-day for the Cook Book.

FROZEN CUSTARD  
1/2 cup sugar, 1 1/2 cups water, 1/2 cup Carnation Milk, 1 egg, 1/2 teaspoon salt, 1 teaspoonful vanilla. Beat the eggs slightly; add sugar and salt. Add the milk, water and vanilla. Cook in a double boiler and stir until the custard is thick and creamy. Put in double boiler and stir until the custard is thick and creamy. Put in double boiler and stir until the custard is thick and creamy.

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Campbellton Branch: L. J. Bourque

## LOCAL ITEMS OF INTEREST

Newspapers of Town and Country. Gathered by Graphic Reporters

### FIRST THUNDER STORM

The first thunder storm of the season passed over Campbellton about 9:30 Saturday night. Not many rain fell.

### POSTS PAINTED

The electric light posts upon which the fire alarm bells are placed have been painted a bright red so as to be easily noticeable.

### ON MOTOR TRIP

Messrs. Stanley Macdonald of the Graphic, and C. Leppack left Monday for a motor trip down the Gaspé. They will be gone a week.

### CHATELAINA NEXT YEAR

Sufficient guarantees have been procured so that the summer Chateaufort will next summer visit Campbellton. The class of entertainment this year was of a high order.

### FOREST FIRE SITUATION

Fredericton, Aug. 6.—Department of Lands and Mines reports no fires at present in forests, but the country is drying rapidly, increasing the fire risk. Further payment of \$45,000 in territorial receipts has been made since Sunday.

### DOING GOOD WORK

The new street commissioner is doing some needed work to the streets about town. A large amount of grading has been done, and the streets are being placed upon some and the heavy roller passed over it to roll it down firmly.

### PROFESSIONAL

Dr. A. Pierce Crockett, eye, ear, nose and throat specialist will be at the St. Louis Hotel, Campbellton, FRIDAY, AUGUST 17th, where he may be consulted professionally. Aug. 2-2p.

### GARDEN PARTY

The Annual Garden Party will be held on Friday August 17th on the Restigouche Club Grounds at Matapedia. Refreshments and supper will be served. Latest novelties and fancy work for sale in aid of the Soldiers' Memorial Hospital. Everybody welcome.

### REMIT NOW

While a great many subscribers renewed their subscriptions during our recent contest yet many are in arrears. If the address date bears a date previous to Aug. 23 that means you owe us two dollars to pay until next year. The date on the address slip is the date to which your subscription is paid. Aug. 23 means it is paid up to August 1923, and so forth. We will be pleased to hear from any of our subscribers in arrears.

### FOOD FACT

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