

GRAPES

Rich, ripe, healthful grapes, grown in the famous vineyards of Southern Europe—produce the cream of tartar from which Royal Baking Powder is made.

The most eminent authorities in the world say cream of tartar makes the best and most healthful baking powder.

ROYAL Baking Powder

MADE IN CANADA

Contains No Alum—Leaves No Bitter Taste

Choice Western Beef

Ham, B. Bacon, Roll Bacon, Back Bacon, and Pea Meal Bacon nice and sweet, Rose Brand Cooked Ham, D. & F. Sausages, H. A. Cornbeef Spare Ribs, Picnic Hams

Pure Maple Syrup per bottle.....45c
4 lb Tins Jam at.....75c

Marven's Plain and Fancy Biscuits
Marven's White Lily Cakes.....40c

Moncton Ideal Bread, Oranges, Apples, Bananas, Grape Fruit, Lemons, Cabbage, Rhubarb, Turnips, Carrots and Potatoes.

H. A. TAYLOR

PHONE 48

THE RITCHIE STORE

Radishes Add Zest To Many A Dish

Radishes are without food value. They are made up of wood fiber, water and an acid flavor. It is this flavor of course for which we eat them. The flavor is just the thing when it is encased within a cool, crisp, pink little radish to add zest to a spring meal.

In France radishes and bread and butter are often served as the first course at a home luncheon and a delicious way of serving them this is. Indeed, with a cup of hot chocolate one could make a complete meal of bread and butter, crushed bread, and sweet fresh curls of butter and radishes.

A lot depends on the way the radishes are prepared for serving. They should of course, be immaculately clean. The skins may be cut back in rose fashion or left uncut. Many persons eat the skins. The radishes, after they are prepared should be chilled thoroughly either in ice water or on the ice.

The stems and leaves should never be allowed to stay long in water for they quickly become unfit to eat. And the body of the radish should never be allowed to stay out of water long enough to dry. The point is to have them fresh and crisp both as to body and stem.

Radishes make a very good and an even better addition to a vegetable salad of tomatoes, peas, beans or other summer vegetables. The radishes, three or four of them are used on each plate of salad for a garnish. When they form the main stay of the salad they are sliced on lettuce leaves and served with French dressing or with mayonnaise.

Radishes may be sent to the table in a bed of shaved rice or else fresh from the icebox in a dish above your head—which actuates the danger signal—without due

Contrary Minded

It is a serious disadvantage to anyone to acquire a reputation for being contrary-minded. Few persons who are unpopular really glory in their unpopularity, even though some of them make a pretense of doing so. And the contrary-minded person speedily becomes unpopular often to his astonishment and dismay. He does not understand why the faithful performance of his function in life, which is to save people from committing mistakes, should react so unfavorably on his own welfare.

Usually it isn't so much the contrary-minded person's contrariness that people object to as his manner of showing it. Criticism that may be almost wholly destructive may be presented in such a way as to be acceptable—first, if it is asked for, not officiously volunteered, and next if it is expressed in considerate, not in disparaging or sneer-

ing or exultant terms. There seems to be something in the temperament of the contrary-minded person that makes it difficult for him to be tactful in his treatment of the issues that he is constantly encountering. He takes up each one in a spirit of intolerance that is provocative of trouble with those on the other side. Thin-skinned himself, he fails to realize that people who don't agree with him may also be sensitive.

To have a regard for other people's feelings even while pointing out the erroneous workings of their minds should be a guiding principle of those who are contrary-minded. If they would follow it, they would bring other people round to their way of thinking more often than they do. And sometimes that would be desirable, for events do sometimes prove that the contrary-minded were right.

CHEAP AT THE PRICE

Judging from the Berlin comic papers, the German people still find endless food for mirth in the depreciation of their paper money.

For example, in a recent issue of one of the most widely circulated among them, a story is told of an Englishman travelling by train between Wiesbaden and Frankfurt.

With him was his son, a boy of twelve or thereabouts.

Presently the lad's attention was attracted by a notice posted up in a prominent position in their compartment.

"Dad," he asked, "what does that say?"

"It says," replied his father, "that you must not pull that cord above your head—which actuates the danger signal—without due

cause or you will be fined one hundred marks."

Whereupon the lad, after referring to the little card issued to travellers on which is printed a table giving the current rates of exchange, gleefully exclaimed:

"Well, dad, don't you think we might treat ourselves to a penny-worth?"

TIME

Network of airplane is being planned for New England. Proposed schedules show the planes would travel five times as fast as trains, averaging the timetables. Time saving makes the general use of airplanes inevitable, only a matter of time. Think what it will mean for a man to live 50 miles from his work and "make" it in 15 minutes or less.

Nurses To Meet At Woodstock

The annual meeting of the New Brunswick Association of Graduate Nurses will be held in Woodstock, the third Tuesday in September. This was decided at the regular quarterly meeting of the executive held last week at the Nurses' Home with Miss Margaret Murdoch, provincial president, in the chair. There were no out-of-town delegates at the meeting. Eight new members were accepted. The names of the committee for the program of the annual meeting were not forthcoming but it is expected that there will be a good attendance at Woodstock in the fall, where things medical receive earnest attention and where there is a very fine hospital, with a most competent staff.

Pugsley Bars Losses On Probable Profits

Losses of probable profits incurred by Canadians because of the collapse of business projects which went wrong when the Great War broke out, are not a subject for reparations, was the theme of some remarks made by Hon. William Pugsley, Dominion Commissioner, charged with hearing reparation claims.

The case was that of J. T. Armand, a business man of the city, who asks \$50,000 for loss of business and \$20,000 for personal loss incurred through his confinement in an internment camp in Germany at the outbreak of the war. A claim of \$25,000 by Lady Allan for loss of personal effects in the torpedoing of the Lusitania was also heard. The claim was held over since Lady Allan is at present absent in Europe.

WANTED \$28,056.15

The amount of \$6,943.85 towards the MIRAMICHI HOSPITAL EXTENSION and NURSES' HOME DRIVE has already been subscribed. The above mentioned amount is yet required. A VOLUNTARY CONTRIBUTION LIST has been opened and contributions are now being received by the Treasurer, Mr. R. Corry Clark, Newcastle, N. B.

Have You Sent Your Contribution In Yet?

If not, do not delay further, but send it in at once. THINK SERIOUSLY---ACT PROMPTLY---AND GIVE GENEROUSLY. We in Northumberland County cannot help but be interested in this HOSPITAL and the WORK it has been doing in the RELIEF OF SUFFERING and the comfort it has brought to patients who have come from all over the County.

Everyone in This County Who Has the Welfare of Humanity at Heart

will feel the impulse to give generously to this worthy object. It is of utmost importance that the high standards of our Hospitals be maintained and this can be accomplished only by giving the Nurses comfortable quarters.

Let Us Make Our Hospital in Northumberland County

the best that our Sacrifice and earnest effort can produce, so that in the years to come we will have reason to be thankful for the INSTITUTION we have established.

You Have This Opportunity for Duty and Service

LET YOUR OFFERINGS BE GENEROUS TO

The MIRAMICHI HOSPITAL NURSES' HOME DRIVE