

THE ACADIAN

(Established 1883)

Published at Wolfville, N. S., every Friday by
DAVIDSON BROS., Printers and Publishers

Members of the Canadian Weekly Newspaper Association.

Subscription Rates—In British Empire, in advance, \$2.00 per year. To U. S. A. and other countries \$2.50 per year.

Advertising Rate Cards and information respecting territory and samples of paper mailed upon request, or may be seen at the office of any advertising agency recognized by the Canadian Weekly Newspaper Association.

Advertisers must have copy in by Tuesday noon in order to insure changes for standing advertisements. New display advertising copy can be accepted one day later.

Correspondence—Letters addressed to the Editor and intended for publication must be short and legibly written on one side of the paper only. The longer an article, the shorter its chance of insertion. All communications must bear the name of the writer, not necessarily for publication. The publication or rejection of articles is a matter entirely in the discretion of the Editor. No responsibility is assumed by the paper for the opinions expressed by correspondents.

THE MUNICIPAL COUNCIL- LORS

Just why party politics should enter into the selection of representatives to the County Council is, we venture to say, beyond the ken of any reasonable man. Yet we are informed that this was the chief issue in the late municipal contest in this county and throughout the province. The Halifax Morning Chronicle is responsible for the statement that in Kings county in the eight wards in which contests were held four Liberals and an equal number of Conservatives were returned. The information as to the church affiliation of the successful candidates has evidently been overlooked by this authority but why this is of less importance than their political leaning we are not able to say. In this election, as in most of the former municipal contests in this county, the attitude of the candidates toward needed reforms in any of the various departments of county government was probably left unquestioned. No man was asked or volunteered to state his views regarding a more business-like method of handling our minor criminals so that while in custody their labor might provide for their own support and the maintenance of their families.

There are numerous reforms that ought to be set in operation for the benefit of the people of the municipality which might well engage the attention of the citizens of the county, any one of which is of far greater importance than the political faith of the men who sit at the council board and transact the public business. Thousands of dollars might be saved to the people and public contentions greatly improved by a keener interest in the affairs of the county on the part of its citizens. As a rule the people get the kind of government they desire and if the inhabitants of this favored section of the province want politicians rather than public-spirited men alert to give the best possible service in the interest of the constituency which they represent they may be sure that they will have their reward.

A BETTER SYSTEM OF FIRE ALARM

THE ACADIAN begs to suggest that in future alarms of fire in Wolfville some provision be made for giving definite information to citizens as to the location. This might be done by means of a series of either long or short blasts of the whistle to indicate whether the fire is in the east, west, central or southern portion, with the details worked out by a competent committee and published so that residents might be familiar therewith. As is usual when a fire occurs in Wolfville the night operator at the telephone central was deluged with inquiries which she was unable to answer when the alarm was rung in on Tuesday morning of last week. It was impossible for "central" to give the required information because it had not been furnished her and also for the reason that one operator could not possibly attend to the numerous calls made. As a re-

RECIPES FROM AN OLD COOK BOOK

General Taylor's Pudding

To one cupful each of chopped suet, molasses and milk, add four cupfuls of flour, one teaspoonful of saleratus and two tablespoons of cream of tartar.

Add a little cinnamon, nutmeg, clove and salt and two cupfuls of fruit well floured. Boil four or five hours. This will keep a week or two in cool weather, and is just as good steamed as when fresh. Serve with plain hard sauce or with the sauce given below, which is one of the finest ever tasted.

English Cabinet Pudding

Butter a charlotte russe mold and place round the inside of it sliced citron, currants and stoned raisins. Fill the mold entirely with slices of sponge cake putting currants and bits of preserved cherries, if at hand; between the layers of cake. Pour a quart of uncooked custard—four eggs, half a cupful of sugar and a pint and a half of milk well flavored with vanilla—over it. Tie a floured cloth over the entire mold and steam one hour. Serve with any good sauce. This is one of the favorite recipes of an old Southern cook.

Cider Cake

Cream two cupfuls of sugar and one cupful of butter, and add the well-beaten yolks of four eggs; then one cupful of milk and one cupful of cider in which has been dissolved one teaspoonful of saleratus. Then stir in gradually five cupfuls of flour, beating well; and then the whites of the eggs, beaten to a stiff froth. For spice use half a teaspoonful of cloves, a teaspoon of cinnamon; and half a nutmeg grated. Fruit may be added to suit the taste; about a cupful

each of raisins and currants and half a cupful of sliced citron rolled in a little of the flour. Give the mixture a good, strong beating before putting it into the pan; in fact, any cake in which butter is used should receive a good beating after all the ingredients are mixed to insure a fine, even grain. The above rule will fill three pans, but the cake keeps well.

Baked Batter Pudding

Batter puddings were much used in the olden times when eggs were less expensive and were used in abundance to make the puddings light and delicate. Batter puddings were both steamed and baked. The following is a good rule for the baked variety. Beat four eggs until very light and add two even cupfuls of flour and a pint of milk, putting in half the milk first and beating the batter until smooth and then adding the remainder. Add one teaspoonful of salt and a small pinch of soda. Bake in a well-buttered dish three-quarters of an hour. Serve with rich sauce.

Uxbridge Indian Pudding

Scald two quarts of milk, and stir into it a cupful of meal; let the mixture come to a boil. In a bowl mix two well-beaten eggs, half a cupful of sugar and half a cupful of flour, a little salt and half a teaspoonful each of ginger and cinnamon. Pour into the scalded milk and meal stirring briskly until smooth. Bake in a buttered dish in a moderate oven three or four hours. After it has baked one hour stir into it half a cupful of cold milk. Well baked and eaten with thick cream this is a delicious dish.

Mark Twain was once asked what he considered to be the worst combination of diseases. He replied: Rheumatism and St. Vitus' dance.

sult the service was demoralized and the operator came in for much undeserved censure. Future provision for similar conditions will be appreciated by citizens who are naturally interested to know the location of the fire and the danger that any very likely menace their own property. The solution of the problem should not be a very great difficulty and the proper authorities are invited to undertake the task.

PICKING OUT THE FRUIT

What would you think of a farmer who only gathered the fruit that fell to the ground? Lazy? Indifferent? Blind? Overlooked opportunities?

A lot of merchants are like this farmer. They gather in only the cream of their advertising results. What comes, comes. The balance is overlooked.

Get the most out of advertising—the advertising that you are doing and the advertising that the other man is doing. Make every dollar invested in advertising as applied to your business produce a full 100 per cent. return.

To illustrate: If you spend money in advertising yourself as a retailer: Do your salespeople know what articles are advertised, or do they wait until the article is asked for by a customer before finding out? Is the merchandise advertised easily available when inquired about? Do you back up your advertising with the right kind of window displays and store displays? Does everything co-operate with the advertising right down along the line or is there a lot of resistance in the way?

If it's the other man's money invested in advertising: Do you tie up with it? Do you capitalize upon the interest he is creating for you, as a dealer? Do you make window displays of his product at the right time, and are you as salespeople alert to the interest created? He is spending money as a manufacturer to bring customers to your store. Customers are created without doubt. Are you getting them or is your competitor? Pick all the fruit—squeeze the final drop out of every dollar invested in advertising! Tie-up!—The Bulletin Business Builder.

A town will go on for years producing good citizens who don't lie about their taxes or the speed of their motor cars, but it has to bring forth a five-legged calf or a triple-yoked egg before it is known beyond the county line.—Ottawa (Ks.) Herald.

Minard's Liniment for Distemper.

Banking by Mail

Total Assets in Excess of \$650,000,000

FARMERS and others may, if they wish, do their banking with this Bank by mail. A folder on "Banking by Mail" will be sent free on application at any Branch.

Head Office Montreal

Branches in all Important Centres in Canada Savings Departments in all Branches



Bank of Montreal

Established Over 100 Years

PURITY FLOUR
"More Bread and Better Bread" and Better Pastry too.
USE IT IN ALL YOUR BAKING

Always Uniform in Quality

Delicious

"SALADA" TEA

HAS THE LARGEST SALE OF ANY PACKET TEA IN NORTH AMERICA.

Do Not Hesitate

to enter a branch of this Bank because you do not know how to make a deposit. Our Managers or the staff will be pleased to show you. Start with One Dollar and add to it dollar by dollar.



THE ROYAL BANK OF CANADA

WOLFVILLE—R. CREIGHTON, Mgr.
PORT WILLIAMS—R. S. HOCKEN, Mgr.

Sandwiches

Hot Drinks

Light Lunches

Ice Cream, Confectionery, Fruits

"THE PALMS"

G. R. BENNETT, Proprietor

PHONE 238

Boston and Yarmouth Steamship Co., Limited

FREIGHT AND PASSENGER SERVICE
Steamships "Prince George" and "Prince Arthur"
TWO TRIPS WEEKLY FARE \$9.00

Leave Yarmouth Tuesdays and Fridays at 6.30 P. M.
Returning, leave Boston Mondays and Thursdays at 1 P. M.
For staterooms and other information apply to
J. E. KINNEY, Superintendent, Yarmouth, N. S.

OXY-ACETYLENE

Cutting, Brazing and Welding Malleable or Cast Iron, Steel and Aluminum.

Work Attended To Promptly

G. K. COLDWELL

WOLFVILLE, N. S.

WOLFVILLE FRUIT CO'S. STORE

Phone 151

Phone 151

JUST ARRIVED

A Fresh Shipment of

MOIRS XXX CHOCOLATES

65c. per pound assorted

Malaga Grapes, 30c. lb.

Sweet Oranges, 65c. doz.

Grape Fruit, 2 for 25c.

Bananas, 60c. doz.

Sweet Potatoes, 6c. lb.

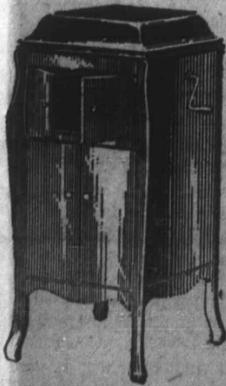
Table Raisins, 40c. lb.

Of course you can own a genuine "His Master's Voice" Victrola

For no more than you pay for an ordinary instrument, you can obtain a genuine Victrola.

Hear the full rich tone of the Model 90 and inspect its beautiful cabinet, which comes in Mahogany or Oak. Equipped with automatic stop and automatic speed indicator—all the latest improvements.

This model Victrola including a supply of "His Master's Voice" Victor records can be had for a small first payment and the balance on very easy terms.



Victrola No. 90 \$165. (cash)

At any "His Master's Voice" dealers

Berliner Gram-o-phon Co., Limited Montreal



CREAMERIE ICE CREAM
A Honeymoon of Fruit & Cream
THE LAVAE CREAMERY CO., LTD.
BRIDGEWATER MIDDLETON