ch, Miss Simpson. Candy table—Mrs. M. Wood, Mrs. C. W. Fawcett, Miss Ford. Ice cream table—Mrs. F. J. lson, Miss Ayer, Miss Rice, Miss hlesinger. Doll table—Miss L. rague, Miss Ryan, Miss Dobson, Miss Hunton. Fancy work table—Miss hill, Mrs. J. M. Palmer, Mrs. Cro- ll, Mrs. D. Allison, Miss Turner, Miss Ford.

Mr. and Mrs. James Matthews, of ringhill (N. S.), passed through Sack- le Tuesday afternoon on their return m a wedding trip. Mrs. Matthews s formerly Miss M. Seifret, who has any friends in Sackville.

Mr and Mrs. Herbert Read, of Stone- ven, are visiting Mr. Read's parents, and Mrs. H. C. Read.

Mrs. Edgar Ayer is visiting friends Amherst.

CHATHAM

Chatham, N. B., Dec. 9—The at home en by the members of the Chatham wn Tennis Club in the armory build- Friday evening of last week was gely attended and very enjoyable. wards of thirty couples were present d spent the evening in dancing. An chestra under the leadership of Josepli hill furnished excellent music, while supper time some extras were pro- ed by the young ladies present. Sup- was served at midnight and the af- r came to a close shortly before 2 lock. The chaperones were Mrs. H. McDonald, Mrs. R. M. Hope, Mrs. A. Danville and Mrs. J. P. Wood, d Mr. L. J. Loggie was secretary.

The list of invited guests was as fol- ws: Mr. and Mrs. Geo. E. Fisher, Hon. d Mrs. J. P. Burchill, Hon. L. J. and s. Tweedie, Mayor and Mrs. F. M. veedie, Mr. and Mrs. James Beveridge, and Mrs. Vaughan, Mr. and Mrs. J. Brankley, Mr. and Mrs. V. A. Dan- le, Mr. and Mrs. J. D. K. MacNaugh- n, Mr. and Mrs. F. E. Jordan, Mr. and s. W. P. Eaton, Mr. and Mrs. R. A. owball, Mr. and Mrs. F. E. Neale, and Mrs. Wm. Dick, Mr. and Mrs. B. McDonald, Mr. and Mrs. R. Mal- m Hope, Colonel and Mrs. J. B. D. Mackenzie, Mr. and Mrs. Geoffrey ead, Mr. and Mrs. A. J. Loggie, Mr. d Mrs. Geo. Watt, Mr. and Mrs. G. Harrison, Mr. and Mrs. G. T. O'Brien, and Mrs. Marven, Mr. and Mrs. R. Lawlor, Dr. and Mrs. W. Stuart Log- , Mr. and Mrs. F. P. Loggie, Mr. and s. Hazen Marr, Mr. and Mrs. F. P. eNaught, Mr. and Mrs. Robert A. gie, Rev. and Mrs. Geo. Wood, Mr. d Mrs. W. B. Snowball, Miss Dick, ss Gillespie, Miss Hamilton, the sses Fisher, the Misses Burchill, Miss ary Burchill, Miss Beveridge, Miss eta Godfrey, Misses Loggie, Miss Alice gie, the Misses Wilson, Miss Cora acLoon, Miss MacKinnon, Miss Mary err, Miss Fraser, Mrs. McKean, Miss erce, the Misses Goggin, Mrs. J. G. ller, Miss Ada Ruddock, Miss Ada nnson, Miss Katie Weldon, Miss Helen ggie, Miss Lou Mersereau, the Misses acLean, Miss Flossie Heckbert, Miss Lincoln, Misses Benson, Miss M. col, Miss Stevens, Miss Vera Murray, ss M. Weldon, Miss Thurber, Mrs. pburn, Miss Linton, Miss Flett, Miss hel Stothart, Miss Parker, Miss Huson, ss Purdie, the Misses Dickison, Mr. Hamilton, Mr. G. Percy Burchill, Mr. Beveridge, Mr. Joseph Tweedie, Mr. W. Loggie, Mr. Chubb MacLoon, Mr. B. MacKinnon, Mr. Arthur Macken- , Mr. Norman Mackenzie, Mr. Robert eldon, Mr. H. R. Logie, Mr. Herbert cLean, Mr. Laurie Snowball, Mr. Harry owball, Mr. Mac Marquis, Mr. Rae, r. Lobban, Mr. Webber, Mr. Archie orrest, Mr. Donald, Mr. Hooper, Mr. orrissey, Mr. H. Murray, Mr. Eddy nville, Mr. N. Tyler, Mr. J. N. Ward, . E. S. Jack, Mr. Cecil Smith, Mr. . E. Fletcher, Mr. Claire Robinson, . Willie Dickson, Mr. King Loggie, . Colin Loggie, Mr. Blair Bell, Mr. x Phinney, Mr. Hodgson, Mr. Bert cDonald, Mr. Charles McDonald.

Mr. and Mrs. Norman R. Smith and le daughter, who have been spending summer and fall in Dalhousie, have urned to Chatham for the winter.

Miss Minnie McDonald has returned m a trip to Boston.

Mr. and Mrs. Henry W. Flieger are oicing on the arrival of a baby daugh-

The members of the Lynwood Club re royally entertained on Wednesday ening of last week at the home of s. V. A. Danville. Five tables of five ndred were played and the highest res for the evening were made by ssrs. Laurie Snowball, Jack Ward and . Hodgson.

FREDERICTON

Fredericton, Dec. 10—Chancellor and s. Jones are this evening entertaining a dinner party of twelve covers at ir home in the university in honor of fessor and Mrs. Cameron, late of inburgh, Scotland, one of the newly ived professors.

After a pleasant visit of a month with friend, Mrs. George Taylor, Mrs. ker has returned to her home in Hali-

Miss Edith MacRae, of St. John, is iting her aunt, Mrs. H. V. B. Bridges. Miss Barbara Widder, of Megantic, is guest of her aunt, Mrs. T. Carleton en.

Mrs. Ketchum entertained last even- at a dinner of fourteen covers at ncroft." Those present were Dr. Mrs. Bailey, Mr. and Mrs. A. J. gory, Colonel and Mrs. Loggie, Dr. Mrs. H. V. Bridges, Mr. and Mrs. oke, Mr. and Mrs. Robt. Fitz-Ran- oh, Mrs. Ketchum and Miss Stop- d.

Mrs. James McNally is leaving on sday for Connecticut, where she will nd the winter months with her son, Charles McNally.

Mrs. Chisholm, of Montreal, is spend- a few days in the city visiting old nds.

Mrs. Harry G. Chestnut was the prize ner at the Monday Club this week, ch was entertained by Miss Valerie eves.

Miss Hazel Winter returned on Sat- ay from a pleasant visit of four ks in Boston.

Miss Phillis Taylor entertained at a ble bridge of two tables on Thurs- evening in honor of Miss Archibald, Truro, when Miss Archibald and Mr. ntgomery were the prize winners.

Miss Archibald returned to her home Truro on Friday after a visit of sev- weeks with Miss Taylor.

Mrs. Clifford Crocker, of Millerton, is ng this week's visitors to the city.

Mrs. Henry Chestnut is spending the ter with her son, Mr. Harry G. Chest-

Mrs. Ross Thompson entertained at after service supper on Sunday even- when covers were laid for twelve.

Miss Georgie Murchie was the happy ng hostess at a party on Saturday rnoon, when about thirty-five of her nds accompanied her to the "pic- s" and afterwards were entertained supper at the home of her parents, and Mrs. Tom Murchie.

AMHERST

Amherst, Dec. 9—Mr. H. J. Logan, K. expects to leave for Edmonton this week, and will be absent from Amherst for some time.

Mr. J. M. Curry, who has been paying a brief visit to Amherst, has returned to his home in Montreal.

Miss Hazard, and Miss Leitha Laird, the little daughters of Mr. D. R. Laird, have left for P. E. Island, where they will spent the winter with relatives.

Mrs. F. A. Cain has returned from a very enjoyable visit to Truro, where she was the guest of Rev. A. T. and Mrs. Richardson.

Mrs. F. L. Fuller, of Truro, is the guest of Mrs. A. W. Foster.

Mr. James A. Morrison, who has been very ill with typhoid fever in Highland View Hospital, is slowly improving.

Mr. L. W. Murray, inspector for the Bank of Nova Scotia, spent a day or two last week here with his parents, Mr. and Mrs. A. W. Murray, leaving on Thursday for Ottawa.

Mr. Kenneth Edwards, of the Bank of Nova Scotia staff, has been transferred to his home town at Annapolis Royal, and left for that town on Friday.

Very grave concern is felt by the many friends of Mr. A. M. Bonnyman, who is dangerously ill at his home in Lawrence street. Mr. Bonnyman's condition today is reported as unchanged, and very little hope is entertained of his recovery.

The marriage of Miss Isabella Rodd, of Edmonton, to Mr. T. S. Thompson, took place at Saskatoon on Nov. 27. Mrs. Thompson is very well known in Amherst, where she has on many occasions visited her sister, Mrs. D. T. Biggs, and her many friends here will join in wishing her every happiness.

Mr. and Mrs. Robert Prescott, of Baie Verte, announce the engagement of their daughter, Annie Matilda Madden, to Mr. Clarence Roland Pearson, formerly of Toronto, Ontario, but now a resident of Magrath, Alberta, the marriage to take place on Dec. 23, at Calgary, at the residence of Miss Prescott's sister, Mrs. Kingsburg.

Mrs. E. N. Rhodes and Mrs. Purdy have returned from a short visit to New York.

Mrs. Thomas Dunlap, who has been spending the summer at Grand Pre, and other places in the Annapolis Valley, returned to Amherst on Thursday, and will spend the winter here.

Mrs. James Hewson entertained at the tea hour on Wednesday and on Friday was the hostess of a very delightful thimble tea.

Miss Winnie Fullerton gave a very enjoyable bridge of six tables on Thursday afternoon. The pretty prizes were won by Miss Bessie Downey and Miss Hilda Cresswell.

The marriage of Miss Harriet Beatrice Helm and Mr. Harry Fred Beckman took place on Saturday morning at the rectory, Rev. Horace Dibblee performing the ceremony. The bride wore a very handsome traveling suit of blue broadcloth with plumed hat and was unattended. Only the immediate relatives of the bride and groom were present, and following the ceremony the young couple left for a honeymoon trip to Halifax and on their return will take up house on Robie street.

Ex-Mayor George MacDougall and Mrs. MacDougall, of New Glasgow, are guests of Dr. J. G. MacDougall and Mrs. MacDougall.

Mr. Roger Beattie, of Sussex, is the guest of his brother, Mr. Wm. Beattie, and Mrs. Beattie.

Mrs. Ethel Neal, of St. John, spent the week-end in Amherst with friends.

Mrs. David Jones left yesterday for Halifax to visit friends for a few days.

Mr. and Mrs. Fraser, of Stellarton, are spending a few days here visiting their son, Mr. W. M. Fraser, and Mrs. Fraser.

Mr. and Mrs. J. Newton Pugsley, of Parrsboro, and daughter, Miss Marion, are spending the day in Amherst. Mr. Pugsley has just returned fro a the west, where he has been spending some weeks.

Miss Myrtle Skinner left yesterday for Halifax, where she will remain for some weeks.

Miss Nellie Baird, of Boston, arrived in Amherst on Friday and will spend some weeks with her mother, Mrs. Lavina Baird.

Justice Longley is a visitor to town this week and is a guest of Hotel St. Regis.

Colonel W. M. Blair, of Tabusintac, is visiting relatives in Amherst this week.

Mr. Alfred Murdoch, son of Mr. and Mrs. W. B. Murdoch, of this town, and who has been attending McGill University this year, is at present in the Royal Victoria Hospital, Montreal, with typhoid fever. His many friends are wishing him a speedy recovery.

Mr. U. Pineo Wilson, of Pugwash, is paying a visit to Amherst this week.

Mr. J. L. Ralston, M. P. P., Halifax, is a visitor to town today.

Hon. Mr. Burrill, minister of agriculture, accompanied by Mrs. Burrill and their niece, Miss Price, arrived in Amherst last evening on their special car attached to the Ocean Limited. They will return to Ottawa on Wednesday.

Miss Marshall Saunders, of Halifax, author of Beautiful Joe and other delightful books, is in town for a few days, the guest of Mr. and Mrs. H. W. Rogers. Miss Saunders is en route for Toronto, where she intends in the future to reside. Genuine regret is felt at her leaving Nova Scotia, not only from Halifax, where she has been in hearty and helpful co-operation with all the forward movements, but from the whole province, the removal of so gifted a one is a distinct loss.

Prof. Cummings, of the Agricultural College, Truro, is one of the visitors in Amherst this week.

HOPEWELL HILL

Hopewell Hill, Dec. 11—Joseph A. Rogers, a well known and respected resident of this place, died at his home here today after a few weeks illness, his death causing widespread regret. Mr. Rogers enjoyed good health until the past autumn when a nervous affection and brain trouble developed, resulting in physical breakdown that reached a fatal tremination at noon today. The deceased was 59 years of age and was a son of the late J. Newton Rogers. He leaves one son, John N. Rogers, with whom he resided, and two daughters, Mrs. King Milton, of Albert Mines, and Mrs. Stephen Robinson, of this place. His wife, who was the widow of Capt. Isaiah Kinnie and formerly a Miss Mitton, of Westmorland county, died three years ago. Mr. Rogers' three sisters, Mrs. J. B. Rogers, Mrs. Clements and Miss May Rogers also died sometime ago. Mrs. Eva Shaffner, of Annapolis county (N. S.), is a stepdaughter, and Oliver Kinnie and Capt Isaiah Kinnie, of New York, are stepsons. The deceased was a life-long total abstainer and was a staunch Liberal in politics.

Mrs. Underhill, who has been staying with her niece, Miss Helena Nichol, for some months, has returned to Boston to spend the winter and expects to come to Hopewell again in the spring to remain the summer.

Mrs. Charles D. Shaw is quite ill with pneumonia and under a physician's care.

Hopewell Hill, Dec. 13—Mrs. A. B. Jenkins, nee Robinson, will hold her post-nuptial reception at the rectory, Riverside, on Wednesday, Dec. 17, from 3 to 5 p. m.

The funeral of the late Joseph A. Rogers, who passed away on Thursday, took place today and was largely attended. The services at the house and grave were conducted by Rev. Thos. Stebbings, pastor of the Methodist church, interment being in the new cemetery.

F. W. Curry, theological student, has been given charge of the Alma Methodist church for the winter.

Miss Mary Turner, daughter of Capt. H. A. Turner, of Riverside, has decided to take up the study of nursing and will leave early in January.

PETITCODIAC

Petitcodiac, N. B., Dec. 11—Miss Mary Allan, of Sussex, is spending the holidays at her home here.

Miss Alice S. Keith is spending a few days in Shediac.

Mrs. Charles W. Wilmot, of Maccan (N. S.), is the guest of Mrs. J. E. Humphrey.

Mrs. Charles T. Munro entertained a number of friends at bridge on Wednesday evening. At midnight dainty refreshments were served. Miss Bess Turnbull and Miss Eva Stockton assisted Mrs. Munro in serving. During the evening solos were sung by Will Palmer, of Dorchester, and Roy Dann, of Moncton.

Miss Workman has returned to her home in Moncton after a few days' visit in town with Mrs. E. C. Chapman.

Miss Turnbull is visiting in Chatham.

Mrs. Lee Stockton has returned from a pleasant visit with friends in Amherst.

Mrs. Stanley C. Goggin is visiting friends in Moncton and Sackville.

Mrs. Herb. Trites is visiting friends in Moncton.

Mrs. Marshall, of Charlottetown (P. E. I.), is the guest of Mrs. N. Ayer.

REXTON

Rexton, N. B., Dec. 11—Rev. Charles A. Hardy, Presbyterian minister of this town, passed away at the general hospital in Montreal yesterday morning. Mr. Hardy had been ill with cancer of the stomach about seven weeks, and some two weeks ago he, accompanied by Mrs. Hardy, went to Montreal and entered the hospital, where he gradually sank. Mr. Hardy was a native of Alberton (P. E. I.), and had charge of St. Andrew's church here only a few months. Previous to then he was stationed at Tide Head, Restigouche county. His wife, who survives, was Miss Lee, of Quebec. A little son, two years of age, also survives. Rev. Archibald Lee, Mrs. Hardy's father, has been supplying for Mr. Hardy since his illness. Mr. Hardy's remains will be interred at Montreal.

The death occurred at his home at South Branch, Monday morning, of Arthur L. Cochrane, son of Mr. and Mrs. David Cochrane, at the age of twenty years. Mr. Cochrane had been suffering some months with tuberculosis of the lungs. He is survived by his parents and one sister. The funeral was held at West Branch.

HAMPTON

Hampton, Dec. 10—Yesterday afternoon the real and personal estate of the late Miss R. W. Barnes, of Hampton Station, was sold at public auction by the executors under will. The house and lot, 60 feet by 40 feet, two and half story, on Railway avenue, was purchased by J. W. Smith for $900. Most of Miss Barnes' money estate was left to the Barnesville burial ground trustees for the erection of monuments and upkeep of the family lots.

The second lecture in the winter course was delivered last Friday evening in the Hampton Station hall and was greatly appreciated by the large audience present. Mrs. Geo. F. Matthew, St. John, gave a most interesting sketch of the life of Rubenstein, the musician, and Mrs. J. M. Barnes, Mrs. R. A. March, Mrs. J. J. Ryan and Dr. Charles Ryan interpreted a number of his instrumental and vocal compositions in a very gratifying manner. A unanimous and hearty vote of thanks was given to all who had assisted in making the evening so great a treat. Rev. E. C. Creed presided.

Mr. and Mrs. Brennan arrived here last Thursday and spent a few days with Mrs. J. S. Sutherland, who is Mrs. Brennan's sister, guests at the Wayside Inn. They returned to their home on Prince Edward Island on Saturday.

Mrs. T. Wm. Barnes and her daughter, Hallie, attended the winter fair at Amherst.

Miss Norma Crane, of Sackville, is the guest of Mrs. S. S. King.

Fletcher Peacock, inspector of training schools, was a visitor to Hampton on Tuesday.

Mrs. J. St.C. Sutherland, Mrs. J. E. Irvine and Mrs. J. E. Angevine spent Tuesday in St. John and today Mrs. H. J. Fowler, Mrs. S. S. King and Mrs. E. R. Hopper are visitors in the city.

W. H. Humphries spent the past two days at Hampton.

The Rev. Dean Schofield, of Fredericton, was here on Tuesday and Wednesday, the guest of Mr. and Mrs. E. A. Schofield.

H. Ernest Fowler, of the Minto and Fredericton Railway office staff, Fredericton, was a visitor at his parents' home this afternoon.

BATH

Bath, Carleton County, N. B., Dec. 10—The improvement of the times and the large increase of business handled at this point, and being surrounded by one if not the very best farming sections of this county, has induced the Canadian Bank of Commerce to establish a branch of their bank here, which has its location in the fine new store building of E. D. R. Phillips.

Not to be out done in the financial world the Bank of Nova Scotia, which has always nearly handled the business of this section through their East Florenceville branch have, too, established a branch bank here under the management of their East Florenceville branch for the benefit of their patrons.

The snow has been a great benefit to the farmers who are busy hauling their produce, especially potatoes, as the weather is very favorable to hauling that product.

E. D. R. Phillips is still confined to his home.

Another potato house will be erected here in the spring by the Pinsky Bros., of Florenceville, who have already secured a suitable site.

"For the Blood is the Life."

WHEN YOU ARE ILL

With any disease due to impure blood such as Eczema, Scrofula, Scurvy, Bad Legs, Abscesses, Ulcers, Glandular Swellings, Boils, Pimples, Sores of any kind, Piles, Blood Poison, Rheumatism, Gout, etc., don't waste your time and money on lotions and ointments which cannot get below the surface of the skin. What you want is a medicine that will thoroughly free the blood of the poisonous matter which alone is the true cause of all your suffering. Clarke's Blood Mixture is just such a medicine. It is composed of ingredients which quickly expel from the blood all impurities, from whatever cause arising, and by rendering it clean and pure, can be relied on to effect a lasting cure.

(Thousands of testimonials, for selection see pamphlet round bottle.)

Over 50 years' success. Pleasant to take.

Clarke's Blood Mixture

Sold by all Chemists and Storekeepers. Beware of Substitutes.

CURES ALL SKIN & BLOOD DISEASES.

LITTLE CURIOSITY

CANTERBURY

Canterbury, Dec. 10—Several days ago a valuable cocker spaniel belonging to H. N. Grant was poisoned, and this week dogs belonging to Andrew Depow and Wm. Cunningham suffered the same fate. There have been several occurrences of this kind during the past summer from which it is inferred that Canterbury harbors fully as mean a man as the person who pilfered butter at Southampton last week when the owner was absent at his wife's funeral.

Geo. Hillman returned from Lewiston (Me.), a few days ago, after an absence of several months.

Percy Grant is home visiting his father.

A letter from Miss Mollie Tilley, who has made such a success in the Maine Vaudeville circuit, has been received announcing her intention of spending Christmas week at Canterbury.

Miss Sadie Steeves returned home yesterday from Welsford, where she was visiting friends.

Very few potatoes are moving this week. The price at storage sheds is about $1.15. There are two thousand barrels on the tracks waiting for a better market after the holiday season.

Poultry is coming in slowly. Chickens bring 18c. to 15c. per barrel. Eggs, of which the supply is limited, are bringing 35 cents per dozzen.

CHIPMAN

Chipman, N. B., Dec. 12—Mrs. A. F. Armstrong returned last week from Boston, where she had been visiting her mother, Mrs. MacDougall.

The funeral of the late Mrs. Bert Austin, who was drowned here last Sunday afternoon, while attempting to skate to her father's home at Iron Bound Cove, was held on Tuesday morning, and was largely attended by friends and relatives of the deceased. Much sympathy is felt for the husband and family in their bereavement.

Mr. and Mrs. James Breadon, of St. John, were guests at the Chipman House over Sunday.

Mrs. H. B. Hay is in St. John this week. On her return home she will be accompanied by her mother, Mrs. Morgan, Bear River (N. S.), who will spend the winter with her.

Friends of George H. Flewelling, who has been so seriously ill for the past few weeks, will regret to learn that he has been obliged to undergo an operation for appendicitis. Dr. MacLaren came up from St. John on Thursday, and with Dr. Hay, performed the operation that afternoon. Mr. Flewelling is as well as can be expected and it is hoped that he will soon be fully restored to health.

CAPE SPEAR

Cape Spear, N. B., Dec. 12—Stephen Allen, of this place, was successful in shooting the first wild goose of the season on Monday last.

Mrs. Thomas Trenholm is visiting friends in Malden.

Mr. and Mrs. Stephen Allen spent Sunday with friends in Upper Cape.

Quite a number from Cape Tormentine drove to this place on Sunday to attend church, among them being Miss Viva Allen, who acted as organist, much to the pleasure of those present.

Mr. and Mrs. Thomas Sharpe have moved to Sackville (N. B.), where they will spend the winter.

HARTLAND.

Hartland, N. B., Dec. 13—Mrs. G. C. Watson went to Woodstock today to visit her brother, James Drysdale, who has been ill for some time.

Miss Kate Cameron, professional nurse of Presque Isle, visited her brother, R. W. Cameron, this week.

Orin Hayward, of Houlton, is visiting his son, M. L. Hayward.

Mrs. John Noddin, who has been away for medical treatment for some time, returned home this week.

Word has been received of the promotion to second class of Misses Clara Hagerman and Hilda Boyer, who are attending Provincial Normal school, each receiving $15 for efficiency in physical culture.

H. R. Nixon, who has been ill for some time, is able to be at his place of business again.

Among those attending the parish convention from here this week at Windsor were Rev. S. W. Schuman, Rev. P. A. Fitzpatrick, Mrs. S. S. Miller, and Clyde Rideout.

Mrs. C. W. Lane is visiting her son, Eric Lane, of the Bank of Montreal.

Mr. and Mrs. W. Carn, of Woodstock, spent Sunday at the home of Percy Graham.

Miss Annie Davis has been ill with an attack of tonsilitis.

PORT ELGIN

Port Elgin, Dec. 12—Miss May Goodwin, of Mt. Allison College, spent the week-end the guest of Miss Chrissie McLeod. She returned to Sackville on Monday morning.

Miss Marjorie Enman returned home on Monday from visiting friends in Moncton.

Hedley D. Mitton, of Dalhousie, is in town.

Mr. and Mrs. M. G. Siddall returned home on Saturday from a trip to Winnipeg, Ottawa and Montreal.

Mr. and Mrs. A. R. Moore went to Amherst on Monday morning's train.

Mrs. J. H. Brownell sprained her ankle on Sunday and is unable to go out.

Miss Lola Field went to Amherst on Monday.

Mrs. C. H. Mitton went to Amherst on Tuesday evening.

Miss Hilda Wells entertained a few young folk at her home on Tuesday evening. Those present were Misses Dorothy Pridham, Eileen Brownell and Maude Mundle and Messrs. Hugh Brownell, Dwight Mitton and Milton Anderson.

The Rays of Sunshine Mission Circle girls met at the home of Miss Chrissie McLeod on Wednesday evening.

Rev. Mr. Bakeman returned home on Wednesday after an absence of a couple of months. Mrs. Bakeman met him in Sackville.

Fred Fitzpatrick, who has been confined to his home by a severe cold, is able to be up again.

Miss Clara Sundly returned home on Tuesday after an absence of some months.

ST. MARTINS

St. Martins, Dec. 13—Mrs. O. Ebbett and son Paul, of Florenceville (N. B.), are the guests of Mr. and Mrs. George Mosher.

Mrs. J. Hopper, who has been the guest of her daughter, Mrs. E. A. Titus, has returned to her home in St. John.

Miss Ethel Vaughan, of St. John, is the guest of her grandparents, Mr. and Mrs. John Brown.

Rev. J. A. Scrimgeour, who has been stationed at Trinidad (B. W. I.), has returned to the village to join his wife and family.

A. O. White and Geo. Patterson have gone to Welsford (N. B.) where they will cut lumber for the winter.

Clive M. Gillmor, of Toronto, has arrived home.

W. E. Cochrane, who has spent several weeks in the city, has returned home.

Mrs. H. G. Colpitts, who has been the guest of her parents, Mr. and Mrs. Thos. Bradshaw, has returned to her home in Chicago.

Miss Muriel Love, who has spent the past few months in Boston, has returned home for Christmas.

INDUCTION OF TIDE HEAD PASTOR

Campbellton, Dec. 10—Rev. William Gordon Firth, returned missionary from Trinidad, to which place he was unable to return on account of ill health, was this week inducted as minister of the "Tide Head" congregation by the presbytery of Miramichi.

Rev. T. P. Drumm, minister of St. Andrew's church, Campbellton, presided as moderator, and preached the induction sermon. The address to the new minister was given by Rev. Mr. Miller, of Metapedia, and that to the people was delivered by Rev. Mr. Matthew.

Rev. Mr. Firth is a native of Restigouche county, and a brother of Mrs. Peter Gerrard, and nephew of D. C. Firth, of this town.

DEALERS SAY THERE IS MILK COMBINE HERE

Expect Price to Go Up Unless Consumers Stand By Them—Shipping to Boston Market—To Ask Assistance of the Board of Trade and City Council.

Saturday, Dec. 13.

The milk dealers of the city met last night and discussed the situation regarding the local milk supply, which they say is falling into the hands of a combine. They decided after a lengthy discussion to appeal to the consumers for assistance in breaking up this alleged combine, and, by so doing, "save the price of milk from soaring to nine and probably ten cents a quart." The dealers also decided to ask the board of trade and common council to take a hand in the matter to save the consumers, they say, from unjust treatment. If they are willing to stand for the combine, they say, it will mean no money out of the dealers' pockets, but it will mean money out of the consumers' pockets, and this they do not think is justified.

According to the dealers, the Farmers' Dairy & Produce Co., Ltd., is responsible for the combine. They say that representatives of this company canvassed farmers throughout the country for their supply of milk, pointing out to the farmers that by so doing they could control the supply to this city. Thus by the combine, a third party is introduced and the dealers say they are asked to pay the combine ten to twelve cents a can more for the milk. This they refuse to do.

All the dealers have received word from some of the farmers supplying them milk that hereafter they will deliver no more. In some cases the service stops today and in other cases on Monday. One dealer has been forced to go completely out of business at present, because he says that at the present price for which the milk is retailing he cannot afford to buy the milk from the trust.

The dealers suggest that in going around to their customers they should divide the amount of milk they have been able to secure from their regular farmers. This they say will mean that all the customers will have to go short for a week or so, until they have canvassed new farmers for their supply. Unless the consumers are content to do this, they say, the dealers will have to get the remainder of their supply from the combine, and then the price will have to soar. So long as they can keep the combine out of it, they say, the price will remain the same.

The dealers say that at present they have a guarantee from the farmers from whom they get their milk supply, but that should they buy from the combine they will have no surety that the milk is fresh, and therefore the consumers cannot expect the same guarantee.

"We are determined to fight the combine as long as the consumers stand by us," one of the dealers said last night. "If we buy from the combine it means the retail price goes up. That will not injure us at all, but it is in fairness to the consumers that we take the step. We do not want to see the milk supply fall into the hands of a combine and we do not want to see the price go up."

The dealer said that those interested in the combine have been striving for a long time to get a foothold. He said that he knew on good authority that they are shipping large quantities of the milk to Boston "at a very small margin in order to make a scarcity here to boost the price."

The Deadliness of Cancer.

A few years ago a German gynecologist, Duhrssen, made the statement that "more women die of cancer in Germany in one year, than there were men killed in the Franco-Prussian War." This will perhaps give an idea of its prevalence. More recently Copman made the statement that "of the people living throughout the civilized world—Europe and North America—who are over thirty-five years of age, one woman in eight and one man in twelve will eventually die of cancer." In a general way this means that two individuals out of twenty who are over thirty-five years of age will die of cancer. Two out of twenty equal one out of ten, and that means decemination. That is to say that cancer not only will decimate those now of an age above thirty-five, but individuals who hereafter reach that age.

There is every reason for enlisting the heartiest public support in the now popular warfare against the white plague. The campaign is really life-saving, and well deserves the prominent place which it has before the public. It is furthest from the writer's intent to minimize or in any way detract from its tremendous import and importance. In fact, all that has gone before has the better prepared the public for education and warning regarding the next most fatal of our maladies, one as yet far more subtle and mysterious, namely, cancer. Like tuberculosis, cancer is also a destroyer of mankind which spares none, but attacks the rich and the provident as well as the poor and improvident, the educated and refined as well as the ignorant and stupid, the careful as well as the careless; in fact, if anything, it seems rather more prevalent among the higher class. While much may be done by the so-called upper classes to ward off or prevent tuberculosis, no means are yet known by which cancer can be foreseen or averted. Even with a family history which may be a source of constant alarm, one can do nothing to guard against disaster from this source.—From "The Campaign Against Cancer," by Roswell Park, M. D., in the American Review of Reviews for December.

Cape Breton Farmer Found Dead.

Sydney, N. B., Dec. 12—Hugh Nicholson, aged 75, a respectable farmer of Long Island, was found dead on the road near his home by his son this morning. He had been working on the shore below his house and no doubt when he found himself stricken attempted to regain his home. He leaves a large family, among whom are Rev. Father Nicholson, of New Waterford, and Angus Nicholson, of North Sydney.

Wish Silencer.

(Sacred Heart Review.)

A pompous physician who was inclined to criticize others, was watching a stone-masion build a fence for his neighbor, and thought the mason was using too much mortar. He said:

"Jim, mortar covers up a good many mistakes, does it not?"

"Yes, doctor," replied the mason, "and so does the spade."

The gold-filled box purse is very much in vogue.

THE WOMAN'S CORNER

EFFICIENT HOUSEKEEPING

BY HENRIETTA D. GRAUEL

(Domestic Science Lecturer.)

Some Hints on Carving

Experience is the best teacher a would-be carver can possibly have, but a few hints may be given that will be of practical assistance to the amateur called upon to perform before friends, if said amateur can only call the following hints to mind when they are needed:

Most carving knives are too large for the ordinary fowl or roast served on the average table; so if you are investing in a carving set do not choose the largest knife offered thinking it will help you through a disagreeable duty quickly.

A thin, short blade, well pointed, can be handled to much better advantage. The fork should be two-pronged, for game and meat, and have a finger guard.

For fish, a special knife and five pronged fork is made and there is also a third piece called a fish-slide in the set. The fish-slide, fork and knife are all of silver or nickel as steel is never used about fish.

Articles to be carved should be placed upon dishes sufficiently large to admit them being turned about; the joint, or whatever should be near enough the carver to allow him free use of his arms.

Unless loins, breast and necks of mutton, veal or lamb are jointed by the butcher before they are cooked the most adroit carver will be puzzled. Often the cook can serve a joint or start the dissecting process of a fowl before bringing it to the table. The carver has enough to contend with and should have all the help possible from any source.

"The nearer the bone, the sweeter the meat!" is an old proverb and carvers soon discover that choice tid-bits are found between the bones and easily lifted out. If a joint is stubborn it is better to cut around it than to attempt to cleave through it by main strength frightening your guest, threatening the china and certainly paving the way, Mr. Man, for a curtain lecture after the meal.

In serving fish try not to break the flakes which give beauty to the dish. Help a little milt, or roe to each portion. The heads of carp, part of the heads of salmon and cod and the fins and sounds of cod and turbot are esteemed as delicacies by some diners. Do not put sauces or gravies upon the portions served; some persons dislike them greatly and lose the pleasure of their meal if meats are moist.

Carve beef tongue through the middle, and work toward each end, serve a little fat with each slice. Brisket of beef is carved in thin slices across the bone. Calf's head is not often served hereabouts so I am saved discribing its disagreeable carving.

With the fowl, a few slices of breast are cut first, then the legs are removed with the thighs and separated at the joint. A little white meat must be placed on each plate with a section of the dark meat. "It is not etiquette to ask the preferences of your guests, you must presume," says Fashion, "that all you have to offer is equally good"; however, it is only kind to make sure that all are well served and I do not know how you are to ascertain this unless you do ask what is liked.

Venison, veal and mutton are all cut across the grain of the meat. Sirloin roasts are cut parallel with the bone.

How to Buy Good Silverplate

Learn just a few of the principles employed in its manufacture and you will be able to order plated silver by mail just as well as over the counter. At present the best plated silver on the maket is triple or, better still, quadruple plate. The latter is put out by a few manufacturers and for this reason triple plate may properly be considered the standard. Order triple plate and you will be sure of getting not only a heavy application of silver, but a foundation metal that will not dent or bend.

The supremacy of the sectional plate will doubtless come as a surprise to many women. There can be no doubt that A1 silver plate is often excellent. Time and again, in fact, it has worn for 15 or 20 years; yet the unprejudiced dealer will tell you that triple plate is even better, that it possesses about twice the amount of silver deposit used on the A1 plate.

It is the quality of metal on which the silver is used that really determines the price and durability of the ware. Silver is plated on three kinds of metal: White metal, which is a tin-like substance; nickel silver, which forms the foundation for all the reliable flatware, and copper, which is used alternately with nickle silver in the development of Sheffield plate. White metal is invariably the basis of underpriced pieces.

Of course triple and quadruple plate are not the only silver plated flatware in which the durable nickel silver foundation is used. You find it in good A1 and in guaranteed patent plate, but in the sectional plate you may be sure it is there, and for this security you pay only a little extra. Between a dozen A1 teaspoons and a dozen triple-plate teaspoons, for instance, there is a difference of only about 15 cents.

by looking at the plated flatware that has been in use for some years you will find that there is usually a spot where the article rests on the table. The wary manufacturer of today places a special silver deposit on the back of flatwear, and although this reinforcement increases the cost of the plate, it will undoubtedly prove a paying investment.

Another improvement which the modern manufacturer of silver plated ware has introduced is the hollow-handled knife.

These knives are expensive; you will hardly be able to buy them under $8 or $10 a dozen. Yet the initial cost is offset by the lightness and convenience of the models, surprising to those who have handled the old cumbersome knives of solid metal. This new lightness has resulted, too, in relieving the strain which wore off the silver from the knife handles sooner than from any other flatware.

As for designs, these have kept equal pace with the other perfections noted in plated silver during the past decade. Note the straight, simple outline, the delicate beading, the dainty garlands of the colonial Sheraton designs, and you will be impressed with the superiority of the new over the old.

Fortunately for the woman who shops via Uncle Sam, this designation of silver plated ware according to periods is very explicit. Let her order by mail colonial, and she will be sure of getting the simplest outlines with no other ornamentation than a dainty beadwork. Let her order Georgian and she will receive something a trifle more ornate, with perhaps a garland of flowers in place of the beadwork. It may be said, by the way, that colonial designs in silverware are now favored beyond all others.

CHRISTMAS DINNER.

Grape Fruit. Clear Soup.
Olives. Celery.
Baked Goose or Roast Turkey, with Gooseberry Sauce.
Mashed Potatoes. Boiled Onions.
Apple and Celery Salad.
Plum Pudding or Ice Cream and Cake.

A Dinner Without Turkey.

Tomato Soup.
Roast Beef with Brown Potatoes.
Baked Bananas. Squash.
Lettuce with French Dressing.
Receipe given in October number for baked bananas.

Potato Stuffing for Roast Goose.

Four cups hot mashed potatoes, 2 teaspoons onion juice, ½ teaspoon pepper, 2 teaspoons salt, 2 tablespoons butter, yolks of 2 eggs, ¼ cup cream, 1 tablespoon of parsley.

Mix the onion juice, pepper, salt and butter with the potato; add the cream to the beaten yolks, and mix them with the potato; add chopped parsley last.—The Heart of the House, in Woman's World for December

TRIED RECIPES.

Broiled Cutlets.

Trim cutlets from the neck of lean pork, brush them with butter and sprinkle them with pepper, then broil them for ten minutes, turning frequently. Brush them with butter and coat them with browned bread-crumbs. Broil them again for ten to twenty minutes, according to their thickness.

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