

MAGIC BAKING POWDER

Magic Baking Powder is scientifically made and has never failed to give the maximum leavening efficiency. Because of this and the uniformly satisfactory results obtained by its use we recommend it as Canada's perfect baking powder.



Rheumatism Gone, Claims Mr. Morlinger

Rheumatism is said to be due to acid in the blood. Whatever its cause, only those who have it know the suffering it produces. While Carbol is not claimed as a specific for rheumatism, it did wonders for Mr. Morlinger. Sufferers from rheumatism may profit from his experience which follows:

"For the past two years I have been a martyr to rheumatism. It affected my muscles and joints which at times became quite swollen. I suffered excruciating pain. I tried several 'sure cure' remedies for rheumatism. Some of them gave relief for a time. Others were of no use. At times the pain was more than I could stand. Some nights I only got a few hours sleep. I was completely worn down. I felt that if the rheumatism continued I would have to quit work. I was becoming worried. In reading the Hanover Post one day I noticed an advertisement for Carbol. I started taking it and shortly afterwards got ease and relief from pain. It helped me wonderfully. I was able to sleep soundly, something I hadn't been able to do for months. I can recommend Carbol to everyone suffering from rheumatism."—G. Morlinger, Hanover, Ont.

Carbol is sold by all good druggists everywhere.

WRIGLEYS

After every meal

A pleasant and agreeable sweet and a laxative benefit all.

Good for teeth, breath and digestion. Makes the next meal taste better.



Get this new book

Think of it! A big 200 page book with 700 well tested recipes and household pointers for about the cost of paper, printing and postage! No wonder they are going like hotcakes! Edition limited. Send 30c for yours to-day (postpaid).

WESTERN CANADA FLOUR MILLS COMPANY, Limited
Toronto, Ontario

PURITY FLOUR

For all your baking— for big loaves that rise right up out of the pans— for delicious pastry, always moist upon Purty Flour.

Tested, economical recipes you can depend upon. Weights and measures. Household information.

By Order,
R. S. ELVEY,
Secretary-Treasurer,
London, England, April 2, 1924.
Apt 10-4w

Of Interest to Women

Four New Ways to "Dress Up" a Home Dinner

Unusual little dinners are always appreciated for the home tables, "made dishes," so called, are quite a treat instead of the heavier roasts that best befit the Sunday table. These little dinners are not perhaps cheaper than a roast, which lasts for more than one meal, but they are a change, and as such are welcome.

Sausage Steeples.
Make a good pie-crust and roll it out thin, then cut it in strips three inches wide. Remove six sausages from their cases and season the meat with a little pepper, salt, the juice of an onion, a teaspoonful of Worcestershire sauce, a teaspoonful of minced celery leaves and a tablespoonful of very finely-chopped walnut meats. Add a beaten egg and a tablespoonful of cream. Spread the pastry strips thickly with the mixture then roll them and pinch the tops to steeples shape and place them on a shallow buttered baking pan. When the pastry is cooked the sausage mixture will be done. Remove the steeples to a hot dish and serve them with apple sauce.

Sweetbread and Oyster Pie.
Parboil a large pair of sweetbreads in salted water for twenty minutes, then blanch them in cold water for five minutes, trim and dice them. Drain a quart of oysters—about four dozen—and heat the liquor. When it is at boiling point drop in the oysters and cook them two minutes, then drain them. Make two cupfuls of well-seasoned cream sauce and add the sweetbreads and oysters. Have ready a dish lined with good crust. Pour in the mixture, cover it with the top crust, in which vents have been placed, and bake until the crust is done. Serve the pie hot.

Escalloped Scallops.
Add to one quart of fresh scallops a beaten egg, pepper, salt, the juice of a large onion, and a tablespoonful of chopped capers. Butter a baking-dish and dust it with fine crumbs. Put in a layer of the scallops, then a layer of crumbs. Do this layer with butter, add another layer of scallops, then crumbs and so on until all the materials are used. Sprinkle a little grated English cheese over the top, add a small-cupful of rich milk or light cream and bake the scallops about half an hour in a medium oven.

Sauced Eggs.
Heat a shallow baking-dish, then put in little lumps of butter to grease it well. Break in carefully, eight or more eggs without breaking the yolks. Pour over them a sauce consisting of one ounce of butter, a little spiced syrup, pepper and salt, and bake them until they are set. Serve them garnished with broiled baked strips.

KILLARNEY PUDDING.
This is a steamed pudding. Chop enough tart apples, after paring and coring, to fill two small cups. Add to them a quarter of a pound of chopped suet, a quarter of a pound of coarse dry crumbs, a saltspoonful of salt, a grating of nutmeg, two beaten eggs and a quarter of a pint of rich milk. Let this mixture stand for a half hour until the crumbs have absorbed some of the liquid. Add a half cupful of rich milk or cream and pour the mixture into a well buttered mould. Steam it for two hours. For the sauce melt a glass of gooseberry jelly, or make any other pudding sauce desired. If preferred, pistachio cream may be served instead of the pudding. With the cream, small pound cakes with green colored frosting flavoured with almonds, may be served. A jelly-roll with mint jelly is a novelty worth trying.

A contemporary balks at the word "close." What would it do if it had "hebetudinous" and "matagrobolism" thrown at it?



700 recipes

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Solving Some Summer Comfort Porch Problems

Paint and prospect travel hand in hand. The owner of a country home uses his paint constantly if he is wise the value of his property. Women are catching the spirit also and are painting their furniture in most fascinating fashion.

Now that the season of outdoor living is nearly here, painting and preparing the porch for summer occupancy is a subject of grave consideration. The porch furniture, if of mission or other wood, probably will need only a fresh coat of oil after it is washed. Or perhaps a coat of waterproof paint, or varnish may be advisable if the porch is not deep enough to offer complete protection from the elements.

Should the furniture be of willow, the possibilities are unlimited. After the pieces receive a good brushing with a stiff brush, they should be scrubbed with soap and water or with paint remover if the color scheme is to be changed. Then, as soon as they are dry, the artist may go ahead. Porch colorings should follow in tone the color of the house walls that surround the porch. If they are brown, the gamut may be run from tans to orange coloring. If the walls are gray or soft green, blues and greens may be used. If white is our background, a black and white scheme may be worked out with the furniture. Cushions will furnish for color needed and the porch may be shaded by the rusty red of Venetian sail-cloth awnings.

Water-proof leather is among the materials being used for porch cushions. These cushions may be had in old blue, soft willow green, rusty red—which is called "tile" color this season—gray, brown, tan and black. The pillows come in square, rectangular and round shapes. Some have a dull gold medallion in the centre. The edges are seamed, puffed and in some cases fringed in short lengths. Standard and table lamps of wicker are part of the porch outfitting and are, of course, painted to match the lining of shades being of wash silk. Extremists in color painting are buying fabric porch rugs and painting them to add to the color scheme.

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NOTED NOVELIST DIED ON MONDAY IN ENGLAND

Marie Corelli Ended Her Career At Stratford-on-Avon—Had a Remarkable Career as a Writer of Prose.

Stratford-on-Avon, April 21—Marie Corelli, famous novelist, died at her home here today, after an illness of considerable duration.

From the time of her first published work "A Romance of Two Worlds" Marie Corelli was a pronounced success in the literary world. Born of Italian and Scotch highland ancestry, she was adopted in infancy by Charles Mackay, song writer. She received her earlier training in French and later studied in a French convent.

Besides paying particular attention to literature she was trained to become an accomplished musician.

Among her famous works are "Vendetta," "The Sorrows of Satan," "The Master Christian," "God's Good Man," "The Young Diana" and recent published articles dealing with the war.

Precaution
"What are you cutting out of the paper?"
"An item about a California man securing a divorce because his wife went through his pockets."
"What are you going to do with it?"
"Put it in my pocket."
"Better the Doubt
"But if I don't say anything they'll think me a fool."
"Well, if you do they'll be sure of it."

The Wrong Sister
Mrs. Grump—Emily Smith of the flat upstairs fell on the icy sidewalk and sprained her wrist.
Grump—What infernal luck! Why wasn't it Geraldine, who pounds the piano?

Quebec Oriental Railway Company

NOTICE is hereby given that the Annual General Meeting of the Shareholders of the Quebec Oriental Railway Company will be held at the Company's Offices, Temple Chambers, Temple Avenue, London, England at 2.30 p. m. on Wednesday, May 14, 1924 for the purpose of transacting the general business of the Company.

By Order,
R. S. ELVEY,
Secretary-Treasurer,
London, England, April 2, 1924.
Apt 10-4w

W. C. T. U.

"PROHIBITION IS IN THE UNITED STATES TO STAY"

While addressing a gathering in Montreal, R. N. Holaspie, State Sup't. of the Anti-Saloon League of Michigan, made the above statement. Mr. Holaspie delivered a strong indictment of the so-called liquor traffic on economic grounds. He used cogent figures to illustrate the gradual economic progress which, he said, is fast rendering alcohol an impossibility. Business, he said, would not tolerate the return of the saloons. The railroads with such a large mileage and employing so many million men, would stand alone against the saloon. During the last year there had been no railroad accidents attributable to liquor, and railroads fine heavily any engineers violating the no-drinking rule. Industrial plants know that former more accidents happened on Mondays after weekends spent in debauchery. They could not afford to see liquor remain and to pay out money, under the Workmen's Compensation Act. Mr. Holaspie asked what would be the result in a city like New York where the traffic is so great if there were saloons on every corner. Many and appalling would be the extent of the accidents.

—From White Ribbon Tidings

Almost A Billion Dollar Increase in Reserves of National Banks

According to U. S. A. Government officials, the resources of the 8,241 national banks of the country on June 30th, 1923, totalled \$21,541,765,000—an increase of \$96,766,000 as compared with the same date last year. On the same day this year these same banks carried deposits aggregating more than one-half billion dollars in excess of the same date last year. The total increase in national banking capital was \$21,675,000. State and Savings Bank also show a big increase. The people have more money in the banks and building and loan associations in the country now than in any period in the history of financial institutions. Prohibition is responsible for much of this increase, yet wets predicted that if the people stopped spending money on drink that the country would go to the dogs—American style.

TENDERS FOR COAL

Sealed Tenders addressed to the Purchasing Agent, Department of Public Works, Ottawa, will be received by him until 12 o'clock on Monday, May 5, 1924, for the supply of coal for the points comes especially for the purpose.

Specification and form of tender can be obtained from the Purchasing Agent, Department of Public Works, Ottawa.

W. Bishop, Inspector of Dominion Buildings, Halifax, N. S., W. W. Allington, Inspector of Buildings, N. B., and from the Architects of the various Dominion Buildings.

Tenders will not be considered unless made on the forms supplied by the Department and in accordance with departmental specifications and conditions. The right to demand from the successful tender a deposit, not exceeding 10 per cent of the value of the contract, to secure the proper fulfillment of the contract is reserved.

By Order,
L. H. COLEMAN,
Secretary,
Department of Public Works,
Ottawa, April 14, 1924.

He Knew
Two small boys once halted before a brass plate fixed on the front of a house whereon was inscribed in bold characters the word "Chiroprapist."

"Chiroprapist?" remarked one of them perplexedly. "What's that?"

"Way," replied his companion, "a chiroprapist is a chap what teaches canaries to whistle."

The Victim—I want you to send a bouquet to the lady at the address on this card.

The Clerk—What sort of flowers, sir?

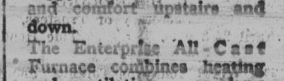
The Victim—Oh, use your own judgment.

The Clerk—Yes, sir, but it would help me if you would tell me whether you are saying it with them, or just admitting it.

Not Accepting to Schedule
Doctor—"I suppose, Mrs. Johnson, that you have given the medicine according to directions?"

Mrs. Johnson—"Well, doctor, I done mah best. You said give Sam one o' dese 'neah pills three times a day until gone, but I done run out o' pills an' he hadn't gone yet."

ENTERPRISE PIPELESS FURNACE

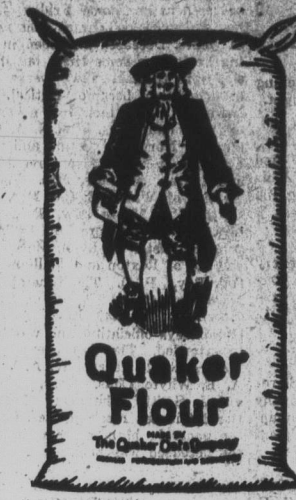


Without a single pipe, without tearing up floors, cutting through walls and ceilings, inside of 24 hours, you can have within your own home an every winter's day, 70 degrees of happy, healthful warmth.

The Enterprise Air Case Furnace combines heating and ventilation—makes every room alike—the whole house comfortable.

ENTERPRISE FURNACE CO. LIMITED
SAGINAW, MICH.
ENTERPRISE PIPELESS FURNACE

One Flour for all Baking



Bake what you will—bread, pies or cakes—you will get satisfactory results every time if you use Quaker Flour.

Quaker Flour is always of uniform quality. It is milled to a high standard, and tested hourly to maintain that standard. It is made entirely from the finest hard western wheat.

By actual daily tests in our own bake shop, Quaker Flour is proven the best for all baking purposes.

Quaker Flour

Always the Same—Always the Best

It is easy to bake home-made bread the Quaker way. Write for our tested recipes. They will be mailed to you without charge.

A product of The Quaker Mills, Peterborough and Saskatoon
DISTRIBUTORS CAMPBELLTON, BAIRD & PETERS and the LEADING STORES



FREE—10 Much Finer Shaves! Cleaner Shaves—Quicker with no skin irritation!

If you were paid for putting into words the perfect shave, you would probably define it as "the cleanest, quickest, easiest on skin."

Because that's what 1000 men told us a really good shave should be.

Now we ask you to judge how well we've put these three requisites into a shaving cream. At our expense. We've put it up to millions of men. And, having tried it, they refuse to use any other cream or soap.

There are 5 distinct superlatives, shaving advantages, in Palmolive Shaving Cream. It cost us 18 months' work, 130 laboratory experiments, to perfect them. Now judge our work.

You'll find cream multiplying itself 250 times in luxurious lather.

You'll find that lather softens the most unruly beard in one minute—without any irritating "rubbing in."

You'll find the lather remains rich and creamy for 10 minutes on your face, if necessary.

You'll find cutting easier, cleaner, because bubbles of extra strength hold each hair steady. This is important. Finally, you'll marvel at the cool, soothing "after feel"—a result of the carefully blended palm and olive oils.

We ask your judgment on these points as a favor. Failing, please hold each hair steady. Send along the coupon for your ten free shaves.

Made in Canada
THE PALMOLIVE COMPANY OF CANADA, Limited
Toronto

10 SHAVES FREE

Name _____
Address _____
City _____

Economical for Cooking

THERE is no waste with Carnation Milk. It stays fresh in the can indefinitely and for several days when opened. It serves in place of cream at breakfast and later in the day will add richness to your cooking.

Carnation is just pure fresh milk, evaporated to double richness, kept safe by sterilization. By adding a little more than an equal part of water you have milk of natural consistency for every milk use.

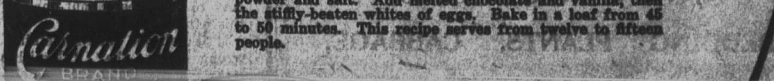
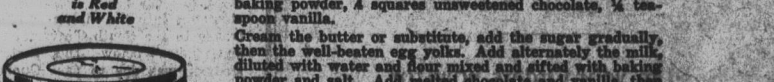
Order several tall (16 oz.) cans or a case of 48 cans from your grocer.

Try this recipe and write for your copy of the Carnation Cook Book containing 100 tested recipes.

DEVIL'S FOOD CAKE: 4 egg yolks, 2 cups sugar, 1 cup water, 1/2 cup Carnation Milk, 1/2 cup butter or margarine, 1/2 teaspoon salt, 1 egg white, 1/4 cup flour, 1/2 teaspoon baking powder, 4 squares unsweetened chocolate, 1/2 teaspoon vanilla.

Beat the butter or margarine, add the sugar gradually, then the well-beaten egg yolks. Add alternately the milk, diluted with water and flour mixed and sifted with baking powder and salt. Add melted chocolate and vanilla. Beat the stiffly-beaten whites of eggs. Bake in a loaf from 45 to 60 minutes. This recipe serves from twelve to fifteen people.

The Label is Red and White



Made in Canada by
CARNATION MILK PRODUCTS COMPANY LIMITED

Carnation Milk

THESE Best Quality Fresh Milk Strictly Fresh Eggs— Choice Creamery Butter Canadian Hand Picked

10 lb Cotton Bag
24 lb Cotton Bag
1 lb Blocks
1 lb Pail
20 lb Pail
Nice juicy Apples
Just coming
C.C.B.
CAMPBELLTON
D. DEWAN

Current

Merchants and Manufacturers equipped and prepared to meet the demand. Open this Bank and your bank after by experience.

THE PROVINCIAL

Campbellton Branch

LOCAL ITEM

Newspapers and Happenings Gathered

ST. GEORGE'S DAY
Wednesday, April 23, was George's Day.

NEW PHONE NUMBER
11. Gill's new phone number 430.

SPECIAL THIS WEEK
Good quality Cream Candy 25c lb. this week, 25c lb. at the Campbellton Cash and Carry Store. Apt. 14-1-9

AFTERNOON TEA APRIL
In St. Andrew's Church Hall, the auspices of the A. E. H. of the C. G. L. T. Theatricals Candy for sale.

WEEK-END SPECIAL
At Miller's Store on Friday Saturday only, boys pants, on best quality men's suiting, for 65c—Suits 2 to 6 years.

Observing Fast of Passover
The Jewish Fast of the Passover began on Friday night and continues for a week, is being observed by local Jews.

WEEK-END SPECIAL
Fresh Breakfast Bacon on Saturday for 25c per lb. at Store.

SHERIFF'S REPORT
The following North Shore have been reported: S. H. Reid, D. I. Dalgle, W. A. J. Menden, Glen Oak Bay Mills—7 p. m. Subject—"The Blind Spot". If you are "blinded", try tonic. Get up, cheer up, and climb up, lift up.

LEADER OUTFITS
We have in stock 1000s of hats, complete, which we are at a very reasonable price. require a new outfit see our GRAPHIC LIMITED, Cham April 14

EASTER CANTATA
A splendid Easter Cantata, "Our Living Lord" will be by Wesley Methodist Church Sunday evening next. The of a high order and with with notes and chants taken by leader.

Soprano Solo—Miss Gertie
Contralto Solo—Mrs. O. J.
Tenor Solo—Mr. J. K. Val
Bass Solo—Mr. T. C. Lay
Bass Solo—Mr. J. T. H.
Tenor and Alto Duet—Mr. Lay and Miss Warren.

It Pays

THESE Best Quality Fresh Milk Strictly Fresh Eggs— Choice Creamery Butter Canadian Hand Picked

10 lb Cotton Bag
24 lb Cotton Bag
1 lb Blocks
1 lb Pail
20 lb Pail
Nice juicy Apples
Just coming
C.C.B.
CAMPBELLTON
D. DEWAN