

HOW LONG WILL THE WAR LAST?

The War Against Health Is Quickly Ended By "Fruit-a-Tives".



MRS. DEWOLFE
East Ship Harbour, N.S.

"It is with great pleasure that I write to tell you of the wonderful benefit I have received from taking 'Fruit-a-Tives'. For years I was a dreadful sufferer from Constipation and Headaches, and I was miserable in every way. Nothing in the way of medicine seemed to help me. Then I finally tried 'Fruit-a-Tives' and the effect was splendid. After taking one box, I feel like a new person and I am deeply thankful to have relief from those sickening headaches."

White Ribbon News.

Woman's Christian Temperance Union first organized in 1874.
Aim:—The protection of the home, the abolition of the liquor traffic and the triumph of Christ's Golden Rule in custom and in law.
Motto:—For God and Home and Native Land.
BACK:—A knot of White Ribbon.
WATCHWORD:—Agitate, educate, or organize.
OFFICERS OF WOLFVILLE UNION.
President—Mrs. L. W. Sloan.
1st Vice President—Mrs. G. Bryant.
2nd Vice President—Mrs. J. D. Cham.
3rd Vice President—Mrs. Geo. Fitch.
Recording Secy—Mrs. W. Mitchell.
Cor. Secretary—Mrs. G. DeWitt.
Treasurer—Mrs. H. Pines.
SUPERINTENDENTS.
Peace and Arbitration—Mrs. L. Reid.
Evangelistic—Mrs. Geo. Bishop.
Temperance in Sabbath-schools—Mrs. (Dr.) Brown.
Scientific Temperance in Schools—Mrs. G. Cullen.
Lumbermen—Mrs. J. Kempton.
Widowed Home—Mrs. M. Freeman.
U. B. Bulletin—Mrs. Langille.
Press Work—Miss Margaret Burns.
P. R. Meetings—Mrs. J. Kaye.
L. Y. L.—Mrs. Ross.

Kinship.

There's a figure in the trenches,
Hollow-cheeked and anxious-eyed,
With the spectre of destruction
Ever mooring by his side;
Ever in mourning for his comrades,
Or to think about his soul;
He's too occupied with business,
Keeping mind and body whole
But it's not his fault he's fighting
In this Armageddon grim—
Liberty called to the Empire,
And the Empire called to him;
And his wounds are borne for others,
Bleeding flesh and shattered bone—
He is suffering for evil,
Though his sin is not his own!
There's a woman in a kitchen
Flourishing through her daily grind,
With the horror of the trenches
Ever present to her mind;
And she fears to see the papers
For a certain column there,
Seems the names with apprehension,
Reads such items with a prayer;
Dreads a telegram or letter,
Trembles as she waits alone—
She is suffering for evil,
Though the sin is not her own!
There's a figure on a hilltop
Hanging on a cross of shame,

REMARKABLE CASE OF Mrs. HAM

Declares Lydia E. Pinkham's Vegetable Compound Saved Her Life and Sanity.

Shamook, Me.—"I feel it my duty to tell the public the condition of my health before taking your medicine. I had falling, inflammation, pain in both sides, backaches and bearing down pains, was short of memory, nervous, impatient, passed sleepless nights, and had neither strength nor energy. There was always a fever and dead in my mind, I had cold, nervous, weak spells, hot flashes over my body. I had a place in my right side that was so sore that I could hardly bear the weight of my clothes. I tried medicine and doctors, but they did me little good, and I never expected to get out again. I got Lydia E. Pinkham's Vegetable Compound and Blood Purifier, and certainly would have been in grave or in an asylum if your medicine had not saved me. But now I can work all day, sleep well at night, eat anything I want, have no hot flashes or weak, nervous spells. All pains, aches, fears and doubts are gone, my bones, children and husband are no longer troubled, as I am almost entirely free of the bad symptoms I had before taking your medicine, and all in pleasure and happiness in my home."
—Mrs. Anna Ham, R. F. 2, Box 22, Shamook, Me.

For more vital advice write to Lydia E. Pinkham's Medicine Co., 225 Central Building, Lowell, Mass.

While the rabble surging round Him
Mock his wounds and, curse His name;
Cruelty with malice,ators,
He who once refused a throne—
He is suffering from evil.
Though the sin is not his own!
Ye who hear the nations struggle,
Thinking freedom highly priced,
Ye have kinship with the Master,
Ye are suffering with Christ!

The Hope of the Future

The convincing and unanswerable argument for the prohibition of the liquor traffic is the child. He is, as well, the most important factor to be considered in our future plans for treating the nation and the world from the drink evil. Some things may be neglected and no serious loss will result therefrom. One thing is imperative—that the children and the young people be trained to carry on to completion the work our organization represents.

Canada's Coal Mines

Loss of Workmen in European War May Start Export From Here
Will the great war be the means of bringing Canada to the front as a producer and exporter of coal? The coal resources of Canada are estimated at something over 1,200 billion tons of easily workable coal, with an additional 17 billion tons at depths greater than 4,000 feet, which could be used as a last reserve. The war nations of Europe before the war produced annually some 765 million tons of coal of which Great Britain is credited with 322 million tons.

USES FOR STALE BREAD

Not a crust of stale bread should be thrown away, for 't is not only useful for the crumbs which every housekeeper keeps on hand to use in trying and scalloping, but may be used in countless other ways. Toast, of course, is always better when made from yesterday's bread, and to make good toast is no mean art. Buttered toast, which makes a very good luncheon dish, is made from slightly stale bread. Heat a dish and stand it over hot water; toast several evenly sliced pieces of bread and spread them generously with slightly softened butter. Sprinkle with salt, place them in the hot dish and stand for a minute or two in a hot oven; serve in a covered dish.

DOMINION ATLANTIC RY

ST. JOHN AND DIGBY
Daily Service (Sunday Excepted)
Canadian Pacific Railway R. S. Yarmouth leaves St. John 7:00 a.m. arriving Digby about 10:15 a.m. Leaves Digby 1:00 p.m. arriving St. John 5:00 p.m. with making connection at St. John with Canadian Pacific R. Y. for Montreal and the West.

FOOT AND MOUTH DISEASE

Not Confined to Cattle and is Very Contagious—Some of the Causes
The foot and mouth disease in cattle is highly contagious and infectious, due to a specific virus and characterized by vesicular eruptions in the mouth, between the clouts, around the coronets and often in other regions, says a writer in The Farmer's Advocate.

CASTORIA

For Infants and Children.
The Kind You Have Always Bought
Bears the Signature of J. C. Watson
Irene and Helen, two little sisters, went to visit their grandmother in the country. It was their first visit away from the city and they were surprised and delighted at everything. They were especially interested in the chickens and loved to hunt for the newly laid eggs.

Children Cry FOR FLETCHER'S CASTORIA

The much traveled young man had just returned from foreign climes, and of course, he must entertain his rich old aunt (with whom he was to favor) with stories of the wonderful sights he had seen.
"Yes," he said in the course of his remarks, "there are some spectacles that can never be forgotten."
"Dear me!" exclaimed the absent minded old lady, "I do wish you would get me a pair of them, John."

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ADMINISTRATORS' SALE

Province of Nova Scotia
County of Kings, N.S.
IN THE COURT OF PROBATE
OF THE COURT OF HERBON W. ROACH, deceased.
TO BE SOLD AT PUBLIC AUCTION
ON Tuesday the tenth day of August, A. D. 1915, at the hour of eleven o'clock in the forenoon at the County Court House, in Kentville, in the County of Kings, pursuant to a License to Sell granted by the County of Kings, on or about the seventeenth day of June, A. D. 1915.

WOLFVILLE TIME TABLE

Corrected to July 1st, 1915.
Service daily, except Sunday.
Express for Halifax and Truro 6:15 a.m.
Express for St. John and Yarmouth 10:03 a.m.
Flying Bluenose for Yarmouth 12:25 p.m.
Express for Halifax and Truro 2:28 p.m.
Express for Halifax and St. John 4:15 p.m.
Express for Middleton 5:54 p.m.
Express for Annapolis St. only 5:54 p.m.
Accom. for Halifax 12:50 p.m.
Accom. for Annapolis 1:35 p.m.
Express trains leaving at 10:05 a.m. and 5:54 p.m. connects at Kentville with O. V. Branch train for Kingsport.
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Express from Middleton 6:15 a.m.
Express from Annapolis Mon only 6:15 a.m.
Express from Halifax & Truro 10:03 a.m.
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Five Roses Flour

Not Bleached Not Blended

FOR SALE BY WM. C. BLEAKNEY

Note the Color of your flour—
And the Bread it makes for you.
Delicately creamy is FIVE ROSES flour.
Because it is not bleached, don't you see.
Clear—Immaculate—Desirable.
A pure Manitoba wheat flour—FIVE ROSES.
And the healthy sun-ripened spring wheat berries are naturally of a golden glow.
And the meaty heart of the polished kernels is creamy.
Milled from this cream, FIVE ROSES is delicately "creamy."
The only natural flour from Manitoba's prime wheat.
Which gets whiter and whiter as you knead it.
And your bread is 'most appealing, unusually attractive in appearance.
Looks good.
And is good.
Bake this purest unbleached flour.

WENTZELLS Spring and Summer Catalogue is ready
That's the best news careful housekeepers have had for many a long day. Recognizing the efforts of the "Big Store" to serve the interests of the people, particularly at the present time, such an overwhelming demand was received for our last catalogue—Fall and Winter—that we ran short of them considerably earlier in the season than usual. The result was that for a short time past we have been unable to supply copies to the hundreds of new names requesting it. However, the new catalogue is ready.
If it is possible, it is more complete than ever. A bigger range is listed and the greatest care has been taken in the pricing.
If your name is not on our mailing list and if you desire a copy just cut out, fill in and mail the coupon below.

WENTZELLS LIMITED,
THE "BIG STORE", HALIFAX
Without any obligation on my part please send to the address below a copy of your Spring and Summer Catalogue
Name.....
Address.....
Wentzells Limited

Building Repairs.

We manufacture and keep in stock building finish necessary for repair work on new buildings.
Ask for our prices on soft and hardwood flooring, sashes, doors, veranda stock, sheathing, gutters, mouldings, frame stock, shingles and laths.
Ask for our Furniture Catalogue.

J. H. HICKS & SONS.

Furniture and Builders' Materials
Factory and Warerooms, - BRIDGETOWN, N. S.
HUTCHINSON'S
Livery and Automobile Service
WOLFVILLE, N. S.
Teams or Autos always ready for a drive through the Evangeline Land.
Towns at all trains and boats.
Weddings carefully attended to by Auto or team.
Give us a call. Telephone 55.

T. E. HUTCHINSON, Proprietor.

Professional Cards.

Even If War Is On You Must Have Clothes
And we are well prepared to serve you in this line.

DENTISTRY.

Dr. A. J. McKenna
Graduate of Philadelphia Dental College
Office in McKenna Block, Wolfville,
Telephone No. 43.
EST. GAS ADMINISTRATOR.

C. E. Avery deWitt

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One year post graduate study in Europe.
Office hours: 8-10 a.m., 1-3, 7-9 p.m.
Throat work a specialty.
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M. R. ELLIOTT

A. B., M. D. (Harvard)
Office at residence of late Dr. Dewell,
Telephone 55.
Office Hours: 9-10 a.m., 1-3, 7-9 p.m.

C. PURVES SMITH

M. B., O. M., Edinburgh
OCCULIST.
Consultation Hours: 10 a.m.—12 noon,
2 p.m.—4 p.m.
Monday Excepted. Telephone 103.
Westward avenue, Wolfville, N. S.

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NOTARIES, ETC.
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Expert Piano Tuning Guaranteed.

Volocing, Regulating, Repairing
Organs Tuned and Repaired.
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P. O. Box 327, Wolfville, N. S.

COALI COALI COALI

Carefully Screened and Promptly Delivered.
Springhill, Albion Nut and Old Sydney.
GIVE US A TRIAL.
Burgess & Co.

Chocolate Custard

Put 1 quart of milk in double boiler. When hot add 3 tablespoons of cocoa, 100 min. Stir in 4 tablespoons of sugar, pinch of salt, set aside to cool. Beat 4 eggs very light and stir into the milk and cocoa. Flavor in tart. Turn into buttered pudding pan or small cups. Bake 15 minutes. Serve with whipped cream top.

DR. A. W. CHASE'S 25c CATARRH POWDER

Put 1 quart of milk in double boiler. When hot add 3 tablespoons of cocoa, 100 min. Stir in 4 tablespoons of sugar, pinch of salt, set aside to cool. Beat 4 eggs very light and stir into the milk and cocoa. Flavor in tart. Turn into buttered pudding pan or small cups. Bake 15 minutes. Serve with whipped cream top.

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CHOCOLATE CUSTARD

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