

MISS H. A. McCARTHY, MILLINERY,

673 Main Street, North End.

We have a Big Assortment of Pretty SUMMER HATS to
Choose From.

A Crowley & Co.,

Trunkmakers, etc.,

125 Princess Street.

A few doors from Charlotte St.

Watch Repairing.

The watch repairing work left for some years past at the
store of the late DAVID A. GIBSON, King Street,
was attended to by

W. C. GIBSON,

661 Main Street.

Those who had given their time-keepers for repairs at
the King street establishment may have the same careful
attention to their orders by calling at 661 Main Street.

CENTRAL



STORE

Fresh Fish, not frozen; Gaspereaux, Shad, Haddock, Cod, Smelt, Halibut,
Lobsters, Smoked Haddies, Bloaters and Kippers.

No 9 Sydney Street.

Phone 450.

Near Union.

MRS. IDA BROWN,

236 Union Street.

Has now on sale a Special Lot of Childrens' Hats for 25 cents.

Also a great display of Trimmed Hats, were \$8.00 now \$2.50.

FINE SPRING MILLINERY

A Brilliant Display of Most
Becoming Styles

—AT—

Mrs. M. R. JAMES, 282 Main St.

Mail Orders Promptly Attended To...

Sea Bath Salt.

This salt is obtained directly from sea water by evapora-
tion, and when re-dissolved in natural fresh water, imparts
to it that stimulating property which makes it so valuable
a substitute for sea water for bathing purposes. A cupful
dissolved in the bath will impart decided tone to the skin
and exterior nerves. In large packages at 10c.

Bardsley's Pharmacy,

Phone. 1687, Main Brussels Street.

F. H. C. Miles,

PORTRAIT PAINTER.

Old Paintings Restored, Bought, and
Sold.

M. B. DIXON, K. C.

Barriater at Law, Notary
Public, etc.,

Office: Hotel Stanley, Riverside,
Albert Co., N.B.

ACKNOWLEDGMENT FROM NATIONALIST LEADER.

The Irishmen of St. John Thanked.

Mr. John E. Redmond, M. P., leader
of the nationalist party, writing
from the House of Commons, London,
under date of April 18th, to the exe-
cutive committee in St. John, which re-
cently forwarded a contribution to the
Irish cause, says:

"I have this day received your letter
of the 7th inst., enclosing me draft
for £220, 18s. 2d., collected in St. John,
N. B., for the Irish Parliamentary
Fund. An official receipt will be sent
to you in due course, but I desire to
take this opportunity of rendering
my sincere thanks to the members of
the Executive Committee, and to the
subscribers, for their generosity. Com-
ing at such a time as the present, such
practical proof of the loyalty and fi-
delity of the Irishmen of St. John to
the Irish party and to the cause of
national self-government for Ireland,
which it represents, is very encourag-
ing, and I can assure you it is warm-
ly appreciated by my colleagues and
myself.

"Very truly yours,

"J. E. REDMOND."

The following receipt has come from
the headquarters of the party in Dub-
lin: "United Irish Parliamentary and
National Fund.

"No. 6807.

"39 O'Connell Street, Upper.

"Dublin, 19th April, 1910.

"Received from Irishmen of St. John,
N. B. (Canada), per Messrs. R. O'Brien
James B. Daly and E. F. Greany, for
above fund, the sum of one hundred
and twenty pounds, eighteen shillings,
and two pence, Sterling.

"PATRICK O'DONNELL,

"Bishop of Raphoe.

JOHN E. REDMOND,

JOHN FITZGIBSON,

"Trustees."

"£220 18s. 2d."

THE HOME JOURNAL.

No doubt the easiest way to travel
along through life is to take any old
canned food that's dished out to you.
If you are pretty strong and get lots
of exercise it will probably not cost
you a tremendous lot in doctor bills,
or shorten your life more than a few
years. But just read that article in
the May number of the Canadian Home
Journal, the first of the series on
"Foods—Pure and Adulterated," and
you will begin to examine more close-
ly some of the stuff you are putting
in your poor "tummy." Perhaps you
would rather appreciate not having
alum and soda reacting around in your
interior, leaving residues of alumina,
and glauber salts. Probably you would
rather not have cannery refuse in
your catsup, dyes in your jams, cocon-
ut shells in your pepper, tumeric col-
ored flour in your mustard, and a good
many more things out of place.

Sometimes you may wonder why it
takes so much more of the B Jones
brand of tea than of the B Smith brand.
Perhaps you wouldn't wonder if you
knew how little value there was in
broken stems and dust and how much
of this useless stuff you are paying
your good money for. Look for the
government warranty. It's a big sub-
ject and a very important one and the
Home Journal is tackling it in the
right way.

This May number deals well with a
number of different interesting sub-
jects: Money allowances for wives—
gave the ladies a chance to prove their
intelligent handling of the coin. No
wonder the girls prefer to earn their
money and spend it as they please to
begging the head of the family for a
few coppers. If you've an unattrac-
tive place get into the swing of mod-
ern times and fix it up; get your grey
matter working and you will probably
do it at very little expense; it really
takes less money than brains. Collier
Stevenson has some suggestive ideas
and pictures that may help.

The "Mother's Day" movement has
spread rapidly in the United States.
The Home Journal is leading the move-
ment in Canada for the observance of
the second Sunday in May as "Mothers'
Day"—a day for some special re-
membrance for the person to whom
each one of us owes so much. We wish
them all success.

NO DOUBT.

...of the Irish race,
...all the agencies
...combining.

FREAK FASHIONS.

In speaking of the fashions of the
moment, one feels as if one were re-
peating a page of 'First Conversations'
in a Foreign Language, that goes
something like this:—

"Have you seen the coat of my
brother?"

"Yes; my elder sister is wearing it
for a jumper."

"Oh, look at the fish net! Are you
going shrimping?"

"No; I'm going to put it over my
pink dress and go to the party."

"Behold the sweet little chicken. Will
he go into the soup?"

"No; he will go on Araminta's new
spring bonnet."

"Ah! here are the collars and cuffs
of Collin, the farmer."

"You mistake, kind sir. They belong
to mamma's new peasant costume."

"Will you show me the new table
cover from Roumania?"

"Tray forgive me. I used it for
skirt trimmings."

"What ho! The round plaster cast
is missing from the wall."

"Yes. Our aunt painted it green and
is using it for a Persian head dress,
hanging from a Greek fillet, just over
her left eye."

And so on.—New York 'World.'

TIME WASTED.

Teacher (after a holiday, to the su-
perintendent)—I should like a week's
leave of absence.

Superintendent—For what purpose?

Teacher—To get married.

Superintendent—Why weren't you

married during your holiday?

Teacher—I didn't want to spoil my

holiday in that way.

SOLVING THE DIFFICULTY.

A Protestant evangelist in Little
Rock, Arkansas, treated his innocent
listeners recently to a song composed
"to the best of my ability," and "the
expression of a great heart experience
which was mine a few days ago." He
confessed, however, to having difficul-
ty in giving it a title; whereupon Mr.
James A. Gray, a prominent Attorney
of Little Rock, wrote a letter to the
editor of the paper, containing the
above account, suggesting a solution of
the Doctor's difficulty namely to retain
the title which Adelaide Ann Procter
herself had given the song at the time
when she composed it.

FRENCHMAN WON.

Louis Paulhan, the French aviator
won last week the \$50,000 prize donat-
ed by Lord Northcliffe for the first
aeroplane flight from London to Man-
chester, a distance of 186 miles.

LEMON CREAM LAYER CAKE.

One cup butter, two cups sugar,
three cups sifted flour, two spoonfuls
baking powder, four eggs, one cup
milk or water. Cream butter and
sugar, add yellow of eggs and mix
whites of eggs and mix thoroughly.
(Whip the whites of eggs and mix
thoroughly.) Filling: One and one-
half cups sugar, one large egg, one
cup milk, one cup cream, three cups
spoonfuls sifted flour, one double
boiler, one cup juice of lemon, one
cup to a boiling point. Add sugar
and water and mix thoroughly. Bake
in butter cakes, the size of a
cup on water and steam. When thick
remove from fire and add lump of
butter and a pinch of salt. The mix-
ing is spread on a sheet of paper
lined with white icing or powder.

Liver and Bacon.—Have liver
cut in thin slices, cover with boiling
water for a moment or two, then
drain and dry. Cover the bottom of
the pan with thin slices of fat bacon
and set at the side of the fire, where
the fat will slowly try out, pouring
it off once or twice, then draw the
pan forward until the bacon is very
lightly colored. Transfer it to a
hot dish and keep warm. Dust each
slice of liver with salt, pepper and
flour, put the pan over the fire; the
slices should be done through, but
not hard. Place them in the dish,
arrange the bacon around them, and
serve. If a gravy is desired, sift into
the hot pan sufficient dry flour to ab-
sorb the fat, stir until brown, and
add gradually sufficient boiling wa-
ter to make a moderately thick gravy.
Season, boil for a moment, and pour
around the liver.

Dartmouth is going to give a Greek
play, the Oedipus Tyrannus, and we vi-
olate no confidence in saying that it will
be all Greek to most graduates of Har-
vard.

ACKNOWLEDGEMENT.

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