

CORBET'S PRICE LIST FOR FRIDAY and SATURDAY

Men's 1-2 Hose 12c. a pair.
Men's Soft Hats, regular \$1.00 value for 59c.
Men's Summer Underwear from 38c. to 79c.
Men's Neglige Shirts, regular \$1.00 value for 73c.
Men's Working Shirts from 48c to \$1.29.
Men's Pants from \$1.49 to \$3.78.
Men's Scotch Tweed Suits, regular \$15.00 values for \$10.00.

CORBET'S
194 UNION STREET

SHIPPING

ALMANAC FOR ST. JOHN, FRIDAY, JUNE 12

A.M. P.M.
High Tide... 2:30 Low Tide... 8:12
Sun Rises... 4:42 Sun Sets... 8:06
Time used is Atlantic Standard.

PORT OF ST. JOHN

Arrived Yesterday.
S S Eastington, 868, Stevenson, Parrishboro, Star, Oct.
S S Calvin Austin, 2853, Bithell, Boston via Maine ports, A. E. Fleming, pass and mtd.

Cleared Yesterday.
S S Rappahannock, Hanks, London via Halifax, Wm Thomson Co, grain and gen cargo.
S S Eastington, Stevenson, Parrishboro, Sch Atoria, Brown, Elizabethport
Sch Mary A Hall, Olsen, Philadelphia.

CANADIAN PORTS

Halifax, N. S., June 11—Sld, str Boston, Jamaica and Cuba; schr Seth Jr, Bay Chaleur.

BRITISH PORTS

Quebec, June 11—Arr, str Cymric, Boston.
Liverpool, June 11—Arr, str Albatron, Quebec.
Fishguard, June 11—Arr, str Carmania, New York.
London, June 11—Arr, str Alania, Montreal.

AVONMOUTH, JUNE 11—ARR, str Turcoman, Montreal.

SOUTHAMPTON, JUNE 11—ARR, str Ascension, Montreal.

MONTEAL, JUNE 11—ARR, str Tyrolia, Liverpool; Sicilian, London and Havre.

ALGOA BAY, JUNE 8—ARR, str Bendu, St. John.

FOREIGN PORTS

Rockland, Maine, June 11—Arr, schr Warner Moore, Hillsboro.
Bothbay Harbor, Maine, June 11—Sld, schs Rhoda Holmes, Calais, Maine; Hortensia, Eastport, Maine; J A Lord, Arlington, Va; William Booth, New York.

Vineyard Haven, Mass., June 11—Sld, schr Latooka, Yarmouth, N. S.
Philadelphia, June 8—Cll, Bark Romonoff (Nor) St. John.
Boston, June 9—Arr, schs Emma E Potter, Clementsport, N. S.; Little Ruth, Westport, N. S.; Helen, Joggins Mines, N. S.

Gone To Quebec

Judge McLeod left last evening for Quebec where he will act as a member of the board of investigators into the Empress disaster, which has for its chairman Lord Mersey, formerly first lord of the British admiralty.

What Dyspeptics Should Eat

A PHYSICIAN'S ADVICE
"Indigestion and practically all forms of stomach trouble are, nine times out of ten, due to acidity; therefore stomach sufferers should, whenever possible, avoid eating food that is acid in its nature, or which by chemical action in the stomach develops acidity. Unfortunately, such a rule eliminates most foods which are pleasant to the taste as well as those which are rich in blood, flesh and nerve building properties. This is the reason why dyspeptics and stomach sufferers are usually so thin, emaciated and lacking in that vital energy which can only come from a well fed body. For the benefit of those sufferers who have been obliged to exclude from their diet all starchy, sweet or fatty foods, and are trying to keep up a miserable existence on gluten products, I would suggest that you should try a meal of any food or foods which you may like, in moderate amount, taking immediately afterwards a teaspoonful of bisulphated magnesia in a little hot or cold water. This will neutralize any acid which may be present, or which may be formed, and instead of the usual feeling of uneasiness and fullness, you will find that your food agrees with you perfectly. Bisulphated magnesia is doubtless the best food corrective and antacid known. It has no direct action on the stomach; but by neutralizing the acidity of the food contents, and thus removing the source of the acid irritation which inflames the delicate stomach lining, it does more than could possibly be done by any drug or medicine. As a physician, I believe in the use of medicine whenever necessary; but I must admit that I cannot see the sense of dosing an inflamed and irritated stomach with drugs instead of getting rid of the acid—the cause of all the trouble. Get a little bisulphated magnesia from your druggist, eat what you want at your next meal, take some of the bisulphated magnesia as directed above, and see if I'm not right."

Easy & Practical Home Dress Making Lessons

Prepared Especially For This Newspaper



A CREPE BLOUSE



Cool and dainty model in crepe, having one-piece sleeves and a V-shaped neck finished with a turtleneck collar of its own material.

The demand for cool summer blouses is more insistent than ever. This season they are being made up into the coolest way possible, with loose sleeves, long or short, low neck and a soft turtleneck collar.

The model shown here is made without a lining and nothing is better suited to its development than filmy crepe, voile or net, with crepe given the preference.

To make it requires 3 yards of 38-inch or 44-inch material. Very pretty crepes come in a variety of dainty colors from 12 cents a yard up.

ward. The sleeves and fronts are cut on an open width of the material, after which it is folded for the cutting of the back, the collar and cuff. If the short sleeve is used, the lower part of the long pattern should be cut off on cross line of four small "o" perforations. Follow creasing on not perforations to tuck the front at the shoulders, then stitch tucks about an inch and a quarter deep. Close shoulder seam and sew sleeve to armhole edge as notched. Close under-arm and sleeve seams as notched.

Tuck sleeve, creasing on crosslines of small "o" perforations; stitch 1/4 inch from folded edges. Center-front indicated by large "o" perforations. Close cuff seam as notched, sew to long sleeve as notched. Sew large collar to neck edge, and standing collar to shield as notched. Gather lower edge of front and back between double "o" perforations, and two inches above. Adjust stay to position underneath gathers, centers even, small "o" perforations at under-arm seam.

Now add the peplum, which has the center front indicated by large "o" perforations. Close back seam, sew to lower edge of waist, centers even; small "o" perforations at under-arm seam. Finish with fancy pearl, glass or crocheted buttons.

CONSTRUCTION QUOTE 5078
Fill in this blank and mail it with price of pattern, 15c.

Name.....
P. O. Address in full.....
Number of Pattern.....
Order by number only. Remit in stamps or currency. The Evening Times Pattern Department, St. John, N. B.

Patterns published in this series may be obtained by sending price of pattern in cash or stamps to The Evening Times, Pattern Department, 23 Canterbury street, St. John. As a rule it takes about one week to deliver the pattern to the buyer. Those sending money must be careful (1) to write the number of the pattern plainly, (2) to write their name and Post Office address clearly, and (3) to enclose the price.

Pictorial Review Patterns
Quarterly Fashion Book with coupons for one free 15c. pattern, 25c. by mail 5c. extra. Magazines, monthly, 15c. by mail 5c. extra.
F. W. DANIEL & CO., LTD.
Agents, St. John, N. B.

NOVA SCOTIA MASONS
Halifax, June 11—Closing a most successful session the Grand Lodge of Masons finished their work tonight. The lodge finds itself in a better position than ever, and next year expects to celebrate the jubilee of the lodge in Nova Scotia.

The following officers were installed: Most worthy grand master, W. M. Christie, Windsor; deputy grand master, Don F. Fraser, New Glasgow; senior grand master, J. R. Bennett, Halifax; junior grand master, John G. Mitchell, Halifax; grand treasurer, John MacAloney, Halifax; grand secretary, Thomas Mowbray, Halifax; grand lecturer, J. C. MacKay, Sydney; grand chaplain, Rev. D. H. McKinnon, Glace Bay; senior grand deacon, T. D. Moffat, Halifax; junior grand deacon, W. H. Cameron, Port Hawkesbury; grand superintendent of works, H. I. Beanson, Halifax; grand director of ceremonies, Arthur C. Casey, Amherst; grand sword bearer, J. S. McFraser, Halifax; grand organist, W. McMillan, Sydney; grand purveyor, S. McKean, Digby; grand stewards, A. J. Davies, W. K. McDonald, Halifax; C. Purdie, Oxford; Arnold C. Newell, Clark's Harbor; J. A. Hanrahan, Halifax; J. H. Page, Lunenburg; grand Tyler, J. E. Webster, Halifax. Trustees the grand lodge benevolent fund, George A. Burbridge, and J. E. Sanford, Halifax.

Ayer's Sarsaparilla
Tonic and alterative. Increases strength. Restores healthy functions. No alcohol. Sold for 60 years.
J. C. Ayer & Co., Lowell, Mass.
Ask Your Doctor.

A DEAD FLY

May be as Dangerous as a Live One!

It is certainly more repulsive, and, if left, will breed far more disease than it is not sufficient to kill the fly. You must destroy the germs as well. These, if allowed to multiply, will spread disease and death. Give up using the fly swatter and the unsanitary sticky fly paper.

Buy WILSON'S FLY PADS—the only really effective method of exterminating the death-dealing housefly. They kill all the flies in the house in a few hours. No dead flies left lying about.

Be careful to follow directions found in each packet.

Hints for the Cook

Lemon Pie.

Grated peel and piece of one lemon, three tablespoons water, one cup sugar, two eggs, one soda cracker, rolled fine. They kill all the flies in the house in a few hours. No dead flies left lying about.

Orange Frosting.

Grate the rind from a large orange and squeeze all the juice. Add to this the yolks of two eggs beaten to a froth and enough confectioner's sugar to spread smooth. This is easy to make and never fails to give satisfaction.

Maple Nut Cake.

Cream half cup of butter, add gradually one cup of sugar, then add alternately half cup of milk and two cups of flour mixed and sifted with two teaspoons of baking powder. Beat thoroughly, flavor with two teaspoons of vanilla. Fold in the stiffly beaten whites of four eggs, add one scant cup of broken nutmeats and bake in patty pans or loaf. Boil one pound of crushed maple sugar and half cup of water until a soft ball can be formed when dropped into cold water. Pour the sirup slowly into the stiffly beaten whites of two eggs, add half cup of chopped nut meats and spread on top of cake.

MEAN TO DUMB ANIMALS

Editor Times:
Sir,—Is there any manner person than one who will go away from home, closing up the house, leaving a cat to find a new home or starve? Such an act is so

THE BABY.

Ho, there, little stranger from Baby-land. When didst you beat in over the sand? O'er the harbor-bar secure from storms, How found you the safe port of Mother's Arms?

Didst come with a fleet from the shore dim and grey, With pennons floating and ensigns gay? Why! you might have been swamped and laid its mighty swed, As you rocked and tossed in your tiny shell!

But what, little sailor, didst say came alone? Well, now! you are a brave chap I must own! But it puzzles me much how you happened to know To the very best port in the world to go!

How the friends near and far join the fuss and ado Always made over tiny seafarers like you! But the welcomes of all the rest, bundled in one, Count as naught to the joy-note in dear Mother's tone!

To the lovelight which radiates her tender face In a smile, in a tear, in a soothing embrace; Yes, indeed, little stranger with Baby-land charms, 'Twas lucky you anchored in port Mother's Arms!

—Norris Barrymore.

repulsive to anybody with the milk of human kindness in his make-up that I believe one who would act so towards a dumb beast—a domestic pet—would be capable of any contemptible act towards a fellow-creature.
A LOVER OF DUMB ANIMALS.

Railway Standard Watches
SAFEGUARD TO MILLIONS
We have them in Howard, Ball, Waltham and Hamilton.
19, 21, 23, and 17 Jewels
J. W. McDUFFEE
68 Main St., Fairville N. B.

YES FOR THE TABLE
WINDSOR SALT
is the best because it has the quality

CLARK'S SOUPS
Highly concentrated; one tin suffices a small family. Purest and best ingredients.
Order today!
W. CLARK, Ltd., Montreal.

Antikamnia Tablets
for Headache, Neuralgia, La Grippe, Rheumatism, Nerve Pain
ASK FOR A-K TABLETS
P. S.—Our A-K Sale for Skin Troubles

FURNITURE

FOLLOW THE JUNE BRIDE--SHE BUYS HERE!
WE would like to use the present opportunity to thank the numerous June Brides and Brides-to-be for the generosity of their orders already given and to extend our heartiest congratulations and good wishes for their happy futures.
J. MARCUS - - 30 DOCK ST.
"THE HOME MAKERS OF ST. JOHN"

For your Summer Home the Victrola is the ideal Entertainer.

Music and entertainment for every occasion on the Victrola whenever and wherever you wish.

There are Victors and Victrolas in great variety of styles from \$20 to \$300 (on easy payments, if desired) and ten-inch, double-sided Victor Records at 9c for the two selections—at all "His Master's Voice" dealers in every city and town in Canada.

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The musical instrument by which all others are judged.
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