

For Sale At Badger 18 Horses

Prices from 50 to 100 dollars each; weights 1100 to 1400 lbs. Good chance to buy a serviceable Horse cheap.

Apply to
A. N. D. Co. Ltd.
Badger.

Men's Felt & Straw Hats For Summer Wear.

We are showing this week the most fashionable and popular models in Men's light-weight Felt and straw Hats for summer wear.

These Hats are chosen for Style and Wear, are made by the first makers in the world, and are warranted to give perfect comfort and satisfaction.

The Felt Hats are decidedly smart, all the newest shapes and colors, distinguished in appearance, they are exactly what the well-dressed man needs as a finish to his appearance. Prices right.

U. S. Picture & Portrait Co.

Business Card!

To Our Outport Customers and the General Public:

We are now doing business on the upstairs flat of our old premises, 140 Water Street, having transferred our office and sample rooms there.

We have added some valuable agencies to our list in addition to

Pianos & Organs

and prices are lower than ever, having reduced expenses. It will pay you to see us before buying.

NOTE OUR ADDRESS:

Upstairs--140 WATER STREET--Over Shop

Chesley Woods.

Ice! Ice! COAL!

Send in your order for the daily supply of ICE delivered every Morning (Saturday evening for Sunday).

SATISFACTION GUARANTEED.

Terms on application to

HENRY BLATCH,

51 Long's Hill.

may22,tf Phone 644.

READ THE MAIL AND ADVOCATE.

We have just landed a small vessel's cargo of extra good quality, and have another cargo due to-day

Also in stock and to arrive.

PICKETS, RAILS, POSTS, BIRCH

JUNKS ETC.

W. H. HYNES.

How The Scientist Traced The Disease Germ to Its Lair.

DEATH at the feast! Wholesale murder of a wedding banquet! Scores poisoned! Twelve deaths.

So read the headlines in the Paris papers. Under them are telegraphic despatches from Cholet, in the department of Maine-et-Loire, telling the terrible story. Fifty persons had sat down to a feast in honor of a wedding; of this fifty, thirty-eight had been poisoned and twelve are dead. The symptoms are the same. All were seized with violent abdominal pains, purging and sudden high fever. Arsenic is suspected. The police are investigating.

The police find out nothing. Nobody at that family reunion had any animosity against any one else. None of them had enemies. There is no apparent motive for murder, not even of one person, let alone of two scores.

Battled at First.
Famous detectives are sent down from Paris. They obtain the remnants of the feast. They analyze them. No arsenic is found. No metallic poison such as might have caused those deaths is discoverable.

What then is the cause?
In his library in Paris sits Prof. Chantemesse, dean of the Medical Faculty, and head of the Pasteur Institute. He is pondering over the mystery of that wholesale poisoning at Cholet.

"There are other poisons besides arsenic and the metals," he says to the Deputy Minister of Justice who has come to consult him. "There are other poisons that would produce just those symptoms. These are bacteria. Have you made a bacteriological examination of what was left over from the feast?"

The official confesses that they have not.

Getting at the Cause.
"Have it made at once," says Prof. Chantemesse. "Now, let us analyze this menu and try to find out what dish served at the feast was most likely to contain disease germs. The germs of such diseases as typhoid are often found upon radishes, celery, cucumbers—any vegetable that is not cooked. If these were to blame there must have been other cases in the town besides those who attended the banquet. You tell me there have been none."

"Soup," goes on the doctor. "No toxic germs in it. The boiling would kill them. Fish. Always suspicious in cases that look like poisoning. Veal stew—probably innocent. Epinards—safe. Roast capon—also safe. Salad—as suspect as the hors d'oeuvres. Gateau a la creme royale—or cream tarts—most suspicious of all."

"But, Monsieur le Professeur! Surely you are not serious. You are joking when you cast suspicion upon the gateau a la creme!"

Dangerous Stuff
"My dear sir, I am very serious. The cream of which that gateau is made, consisting of eggs and milk and sugar is a most dangerous substance. I venture to predict the poison will be found in either the hors d'oeuvres, the fish, the salad or the gateau. I suspect the gateau. Have your men ask every one who was present exactly what dishes he partook of. Then by elimination you will arrive at the dish that is to blame. In the mean time, send all the remains of the meal to Drs. Papin and Gaudin at Angers and order them to make a bacteriological examination and report to me. Send also to them samples of the blood of the patients for the same purpose."

As the official continues to manifest amazement at the assertion that gateau a la creme is dangerous, Prof. Chantemesse takes down several volumes of medical journals, consults their indexes, and shows an article by Dr. Vaughan of Philadelphia, describing a case of poisoning caused by cream puffs. He also shows a list of 700 similar cases, prepared by Dr. Lecocq, covering seven years.

Careful Examination
Prof. Chantemesse's instructions are carried out. Within a few hours Drs. Papin and Gaudin are hunting microbes in the scrapings of the dishes and the left-overs of the banquet.

The fish is acquitted. While it is no longer fresh, the germs of decomposition found in it have evidently entered and developed since cooking. The fish was quite fresh when served.

The lettuce, radishes, cucumbers and other vegetables eaten raw, were bought in the open market at Cholet. No one else but those at the banquet had suffered from eating the articles obtained from this place. Therefore they, too, are acquitted. Of the thirty eight persons poisoned all ate the gateau a la creme. None of the twelve who escaped tasted it.

Smears of the custard-like cream from the cream puffs are examined under the microscope.

The two bacteriologists compare notes. They have found a microbe that strongly resembles that of typhoid fever.

Careful examination of the blood drawn from the poisoned persons reveals the same microbe.

They isolate some of these microbes put them into the appropriate "broth" and watch their behaviour. Soon they have flourishing colonies of these germs.

But they are not identical with those of typhoid fever. They are, however, so similar that the investigators can call them paratyphoid.

This they report to Prof. Chantemesse.

Germs Discovered
About the same time the professor receives a letter from Dr. Rappin, director of the Pasteur Institute at Nantes. Dr. Rappin has been called "I have it!" cries Dr. Gaudin.

"So have I!" cries Dr. Papin. In to attend one of the sufferers. In this man's blood, he writes, he has discovered a bacillus, and this he recognizes as an old friend, a toxic germ he has noticed before in treating cases in which persons had been poisoned by eating curds and sour milk.

Prof. Chantemesse performs an autopsy on the body of one of those who died after the banquet. He, too, finds a bacillus that resembles in all respects those found by his colleagues. He describes it as a "mobile bacillus of the Goertner group."

The Recipe Used
Prof. Chantemesse is familiar with gateau a la creme royale. He knows it is a custard, with a meringue upon it. He knows there are many ways of making it. He wants to know just how this particular gateau was made. The cook who made it is sent for. He

asks her for her recipe. She gives it gladly. Is she not proud of her gateau a la creme?
Milk, sugar and the grated yellow rind of a lemon, boiled together. The beaten yolks of eggs stirred into the boiling fluid. Place in a compotier to cool. The whites of the eggs whipped to a stiff froth and piled upon the custard. Crush macarons; sprinkle the crumbs over the froth and pop the dessert into a hot oven for about two minutes, just long enough to brown the surface.

Such is the Cholet cook's recipe. **Professor Turus Cook**
Prof. Chantemesse is something of a cook himself. He makes a gateau a la creme according to this recipe. While he does so he talks, and this is the substance of what he says: "If there were any microbes in the milk, the sugar or the yolks of the eggs, they would be killed by the boiling, or would at least be so attenuated as to be harmless. But the whites of the eggs are not cooked. The slight browning in the oven coagulates the albumen in them superficially and forms a crust. An ideal medium is left below for the multiplication of any infectious bacteria that may have pre-existed in the whites of the eggs."

To demonstrate this, Prof. Chantemesse takes a few of the bacteria found by himself and his colleagues and places them in the meringue. After a few days this contains enough of these germs to kill a regiment.

Exit the Animals
To test the poisonous powers of these germs he tries them on some guinea pigs. He feeds the animals on the gateau a la creme he has infected with microbes. They suffer just as did the members of the Cholet wedding party and die in a day or two.

Further questioning of the cook reveals the fact that she made her cream the night before the wedding and left it to stand in the warm kitchen.

"Ideal conditions for the spread of the microbes through the cream!" exclaims Prof. Chantemesse.

How Came They There
But Prof. Chantemesse is not yet satisfied. He has caught the "gunmen," yes. But he has not found the "man higher up." Here are the microbes; but where did the microbes come from? That is the serious question. Prof. Chantemesse has eaten too many gateaux a la creme royale himself not to know that death-dealing microbes are not a usual ingredient of that delectable dessert. How did the microbes get into the cream? Who put them there? Files, is the obvious answer. But files could only have contaminated the surface of the meringue. The bits of the crust which Prof. Chantemesse has preserved show no sign of such contamination.

Back to Cholet and the scene of the tragedy goes the indefatigable, detective of science. Questions are asked. Physicians are interviewed. Other cases of suspicious poisoning are reported. And each case has followed a meal prepared by that same Breton peasant woman who is so proud of her gateau a la creme. She has served many families in and around Cholet.

Not a Likely Murderer
Is she, then, a murderer? Prof. Chantemesse cannot believe it. She does not behave like an assassin. She has no knowledge of microbes. She would not know a tuberculosis germ from a staphylococcus if she met it face to face.

Prof. Chantemesse questions her again. She is a healthy woman. She has never had typhoid fever nor any disease that resembles it.

But Prof. Chantemesse knows all about typhoid carriers. He has read of and met with those abnormal persons who, themselves immune to the attacks of the typhoid germ, carry them around in their systems for indefinite periods and disseminate them wherever they go. He suspects this woman of being a typhoid carrier.

He analyzes her blood. He puts her through the tests that are familiar to physicians and, sure enough, he finds that she is fairly swarming with bacilli of the type found in the cream tarts and in the bodies of those who had eaten them.

Prof. Chantemesse reports to the police and to the Academy of Medicine. The mystery is solved. The cook is the innocent cause of all this sickness and all these deaths.

This is another story added to the annals of scientific detective work.

FOR SALE!
One Good Pair
CROSS FOXES!

—ALSO—
1 Pair RED FOXES
Immediate Delivery

—APPLY—
**The Newfoundland
Fox Exchange.**
P. H. COWAN'S OFFICE.
276 Water St. - P.O. Box 67.

asks her for her recipe. She gives it gladly. Is she not proud of her gateau a la creme?
Milk, sugar and the grated yellow rind of a lemon, boiled together. The beaten yolks of eggs stirred into the boiling fluid. Place in a compotier to cool. The whites of the eggs whipped to a stiff froth and piled upon the custard. Crush macarons; sprinkle the crumbs over the froth and pop the dessert into a hot oven for about two minutes, just long enough to brown the surface.

Such is the Cholet cook's recipe. **Professor Turus Cook**
Prof. Chantemesse is something of a cook himself. He makes a gateau a la creme according to this recipe. While he does so he talks, and this is the substance of what he says: "If there were any microbes in the milk, the sugar or the yolks of the eggs, they would be killed by the boiling, or would at least be so attenuated as to be harmless. But the whites of the eggs are not cooked. The slight browning in the oven coagulates the albumen in them superficially and forms a crust. An ideal medium is left below for the multiplication of any infectious bacteria that may have pre-existed in the whites of the eggs."

To demonstrate this, Prof. Chantemesse takes a few of the bacteria found by himself and his colleagues and places them in the meringue. After a few days this contains enough of these germs to kill a regiment.

Exit the Animals
To test the poisonous powers of these germs he tries them on some guinea pigs. He feeds the animals on the gateau a la creme he has infected with microbes. They suffer just as did the members of the Cholet wedding party and die in a day or two.

Further questioning of the cook reveals the fact that she made her cream the night before the wedding and left it to stand in the warm kitchen.

"Ideal conditions for the spread of the microbes through the cream!" exclaims Prof. Chantemesse.

How Came They There
But Prof. Chantemesse is not yet satisfied. He has caught the "gunmen," yes. But he has not found the "man higher up." Here are the microbes; but where did the microbes come from? That is the serious question. Prof. Chantemesse has eaten too many gateaux a la creme royale himself not to know that death-dealing microbes are not a usual ingredient of that delectable dessert. How did the microbes get into the cream? Who put them there? Files, is the obvious answer. But files could only have contaminated the surface of the meringue. The bits of the crust which Prof. Chantemesse has preserved show no sign of such contamination.

Back to Cholet and the scene of the tragedy goes the indefatigable, detective of science. Questions are asked. Physicians are interviewed. Other cases of suspicious poisoning are reported. And each case has followed a meal prepared by that same Breton peasant woman who is so proud of her gateau a la creme. She has served many families in and around Cholet.

Not a Likely Murderer
Is she, then, a murderer? Prof. Chantemesse cannot believe it. She does not behave like an assassin. She has no knowledge of microbes. She would not know a tuberculosis germ from a staphylococcus if she met it face to face.

Prof. Chantemesse questions her again. She is a healthy woman. She has never had typhoid fever nor any disease that resembles it.

But Prof. Chantemesse knows all about typhoid carriers. He has read of and met with those abnormal persons who, themselves immune to the attacks of the typhoid germ, carry them around in their systems for indefinite periods and disseminate them wherever they go. He suspects this woman of being a typhoid carrier.

He analyzes her blood. He puts her through the tests that are familiar to physicians and, sure enough, he finds that she is fairly swarming with bacilli of the type found in the cream tarts and in the bodies of those who had eaten them.

Prof. Chantemesse reports to the police and to the Academy of Medicine. The mystery is solved. The cook is the innocent cause of all this sickness and all these deaths.

This is another story added to the annals of scientific detective work.

FOR SALE!
One Good Pair
CROSS FOXES!

—ALSO—
1 Pair RED FOXES
Immediate Delivery

—APPLY—
**The Newfoundland
Fox Exchange.**
P. H. COWAN'S OFFICE.
276 Water St. - P.O. Box 67.

LAWN TENNIS!

Tennis Racquets, Child's	= = =	\$1.10 each
" " Youths	= = =	\$1.80 "
" " Reg. sizes	= = =	\$2.50 to \$6.75
Racquet Presses	= = =	60c.
J. R. Balls, Plain	= = =	15c.
J. R. " Red	= = =	20c.
Covered Balls,	= = =	\$2.80 to \$5.40 dozen
Ball Nets	= = =	10c.
Tennis Nets	= = =	\$2.00, \$3.25, \$3.75, \$5.00 ea.
Nett Poles	= = =	\$3.50 pair
Centre Bands	= = =	80c. each

Don't Fail to See Our Stock

Martin Hardware Co.

We Carry In Stock:

Good Luck Oiled Clothes, (Patched)
The Fisherman's Popular Brand.

Bulls Eye Rubber Boots,
The Bankers Favorite.

Oz. Cotton Duck,
Mottled Flannel

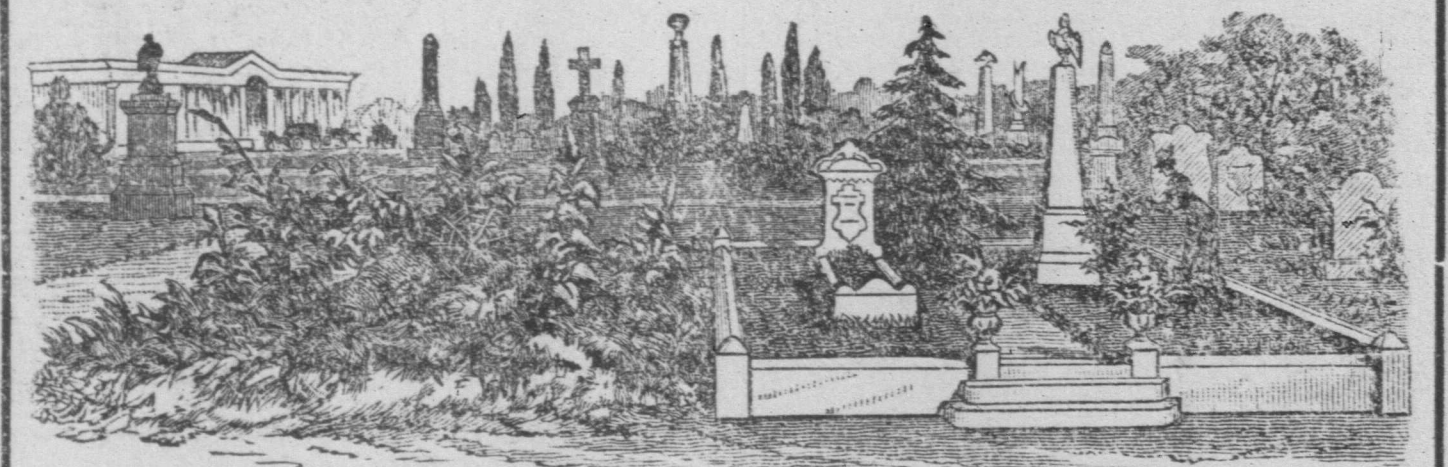
Cotton Blankets.

Prices Right--WHOLESALE.

ROBINSON EXPORT Co.

Skinner's Monumental Art Works

Head of Beek's Hill - Duckworth Street - St. John's, Newfoundland



If you want a nicely finished Headstone or Monument, see our stock, or write for our Catalogue of sizes and prices, and our mail order system. We give first-class stone sockets with all stones. Beware of cheaper imitations now in the market. First-class always. Second to none. First-Class Lettering a Specialty. Catalogue of prices sent to any address on receipt of Post Card.

Stoves! Stoves!

Tinware! Tinware!

We have received a shipment of
STOVES

"Star Stirling," "Improved Success,"
"Improved Standard."

We also carry a large stock of
Tin Kettles, Boats Kettles, Measures and Funnels.

Local Councils and Union Stores requiring such goods should order at once.

**Fishermen's Union
Trading Co., Limited.**

**DR. LEHR,
DENTIST, 203
WATER ST.
BEST QUALITY
TEETH AT
\$12.00 PER SET. TEETH EX-
TRACTED--PAINLESSLY--25c.**