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P. O. Box 236.

The Evening Telegram

To-Day's Messages.

JERICHO CAPTURED.

LONDON, To-day. (Special)

Jericho has been captured by the Turks.

FIENDISH PLOT DISCOVERED.

SAN FRANCISCO, To-day.

Alleged plots of industrial workers of the world to poison cattle and burn farm houses and lumber mills on Pacific Coast were revealed in confession to-day by Fritzha German, and Chas. Aisenbach, who said he had participated in actions proposed, according to a statement of officials of the prevention, bureau of Pacific.

HORRIBLE ACCIDENT.

SHERBROOKE, Que., To-day.

Four men were instantly killed, five badly injured, and three others seriously hurt, when a huge rock was loosed and crashed down the main shaft of the Eustis Copper Mine, late last night and landed on a car which was carrying 20 laborers to top of the mine.

ALLIED ARTILLERY ACTIONS.

PARIS, To-day.

War office announcement to-night says: There was quite spirited artillery activity on both sides along the front especially in region of Craonne, Vauxaillon, Malmaisson, Pontavert, Guyen Court, and Butte Du Mesnil yesterday. Our pilots brought down three German airplanes and forced two to land in their own lines badly damaged and on fire.

GREATER SACRIFICES INVOLVED.

LONDON, To-day.

Viscount Milner, member of War Cabinet speaking at Plymouth to-day repeated too much talk of war aims and peace negotiations are reached. He said we are fighting for our lives the very existence of free nations of Western Europe. As a result of collapse of Russia, military party of Germany is again firmly in saddle. Careless many of the people of Germany loathe continuance of blood shed for mere aggression, but at present they are quite powerless. Lord Milner said that it was no longer a question of destroying Prussian militarism, but whether Prussian militarism would destroy Allies and dominate Europe and part of Asia. President Wilson and Premier Lloyd George have made it perfectly clear, he continued, that we have no desire to dismember Germany, dictate her constitution or exclude her from fair share of world's intercourse, and there can be but one answer to the challenge and that answer may involve greater sacrifice and endurance than heretofore. He then referred to Versailles War Council which had brought much nearer to real co-ordination, efforts of Allies, and to more realization, that great conception of a single allied front. He had no fear of revolution in England for he said national unity and co-operation of all free nations of world would assuredly bring an enduring peace.

ENEMY RAID POSTS.

LONDON, To-day.

Early last night a large party of the enemy raided two of our posts in the neighborhood of the Ypres-Roulers Railroad, and a few of our men are missing, says to-day's war office statement. On remainder of the British front there is nothing special to report. Attacks by the enemy earlier yesterday morning against posts held by Belgian troops in the Merckem sector was repulsed by artillery and machine gun fire.

IN SAFE WATER.

LONDON, To-day.

Forty-five German warships approached Reval, Wednesday, according to a message received by Express from its Petrograd correspondent. Troops have been landed at Reval, and Daily News Bolshevik correspondent telegraphs that Trotzky will probably resign.

PATROLS TAKE PRISONERS.

LONDON, To-day.

Official report from Field Marshal Haig to-night reads: "Raiding party which attacked one of our posts south of Armentieres early this morning, was repulsed. On other parts of our front number of prisoners were taken in by patrols. Enemy showed considerable activity during the day in the neighbourhood of St. Quentin and Le-Cambrai Road, south east of Lens, south of Armentieres and east of Ypres.

CONGRESS CENSURED.

WASHINGTON, To-day.

During the Senate debate Senator Williams, Democrat, of Mississippi, censured Congress for delays in War Legislation and declared he wished the President had powers to come before Congress in some way, as British Premier goes before Parliament. There is chance of Central Powers breaking through Italian front and attacking France from rear, Senator declared, but while that is being done you are wrangling away over the provisions of a bill. American people expect you to see to get through these appropriations and emergency measures and quick. Williams said, forces in publication to-day, were Premier Lloyd George and President Wilson, both of whom agree that the Central Powers must be fought, not as separate forces but as one. British Premier was asked and he went before Parliament and replied. I wish to God that President Wilson had powers to come before Congress and say just what Lloyd George had said, Williams declared.

REVIEW OF OPERATIONS.

Like a great tidal waves the German invasion of Russia rolls forward through Lesal Esthonia, Russian Province on south shore of Gulf of Finland, to Reval, one of the famous chain of fortresses which stood as impregnable bulwark in early days of war. On south Germans are still pushing and advance of Teutons has taken form of a crescent with its base face to heart of Russia. Minsk, which was occupied yesterday by Germans according to official report from Berlin at the extreme east curve of the crescent. Formal message of surrender to German high command in Berlin had refused to accept capitulation by wireless, hasn't been received, and its probable that there will be no halting of German invasion until Russia's abject acceptance of peace terms is in hands of German general staff and possibly not then, as from official reports emanating from Berlin, it would seem that Russians were not destitute of supplies with which to continue war. Despatches received Thursday were to effect that booty captured at Kovno is enormous. Decision of Russian workmen's and soldiers' deputies to accept German peace terms wasn't reached without a struggle, and final vote on the question showed majority of only one vote in favor of surrender. Should German armies continue to advance after formal message of surrender delivered, it is probable that the Bolshevik leaders will order guerilla warfare against invaders. It was announced Wednesday at Petrograd that advance of Teuton armies began a new war and there will be a stern resistance offered before the Russian capital is given up.

In the meanwhile Entente are not idle, French front attack in Lorraine Wednesday is reported to have swept Germans out of their first line of trenches over a wide front, but except for statement that 525 prisoners were taken there's nothing definite as to the magnitude of blow delivered by French. New Zealand troops have been active in trench raiding operations near Polygon Wood on Flanders front. Heavy artillery duels are going on along British and French fronts, but except for French advance, there has been no infantry engagements of note. American front is apparentlyquiet, as no news of operation of importance has come through in past 24 hours. Northwest of Jerusalem, British have continued their advance over a four mile front, while east of the city they have approached to a point within four miles of the city of Jericho. These operations are reported to be continuing. Premier Von Seydler of Austria has been urged by Socialists to accept President Wilson's statement regarding principles up on which general peace can be discussed, and opening of negotiations immediately with United States is demanded. Discovery by French of German spies at St. Etienne has caused internal disorders in France, several arrests been made and valuable papers have been seized by Frenc hauthorities.

WHAT DOES IT MEAN?

PETROGRAD, To-day.

A proclamation ordering resistance to the German advance and calling on all Russians to defend the fatherland and declaring Petrograd in a state of siege, was issued last night from the Smolny Institute, Bolshevik Headquarters. The proclamation was issued at the order of the peoples commissaries and is signed by Premier Lenin and Ensign Krylenke, Bolsheviki Commander-in-Chief.

HAS SOMETHING UP SLEEVE.

AMSTERDAM, To-day.

Belief that Leon Trotzky, Foreign Minister may have something in reserve, and that his surrender is insincere, appears to dominate Austro-German press in Vienna. Fremdemblatt says: After Trotzky's procedure heretofore it will be wise to treat his wireless message with greatest caution as never did a statesman so ignominiously expose himself and just for that reason ,it would be a mistake to give way to premature optimism.

ASK FOR STATEMENT.

NEW YORK, To-day.

Executive Committee of aero club roused by reports that Germans had secured control of air above sector held by American troops in France, to-day urged Secretary Baker by telegram to issue statement covering American aviation program, and a detail of what steps have been taken to secure appropriation from Congress and to place orders for necessary airplanes and motors.

TROUBLES OF THEIR OWN.

LONDON, To-day.

This morning's session of inter-allied conference of Socialists and Labor parties was occupied to exclusion of all other business with a discussion of an alleged misrepresentation of Samuel Gompers, President of American Confederation of Labor, toward British labor, as outlined in press despatches from Washington yesterday. Delegates to conference generally regarded press telegrams as a malicious effort to sow discord between labor element of Allied powers. The conference, after instructing a special labor committee to deal with the matter, it was approved sending a cable to Mr. Gompers inviting him to repudiate gross falsification of his message which is apparently part of campaign of malicious misrepresentations by enemies of labor.

British troops have again taken over a considerable stretch of the French front below St. Quentin.

ARE MORE BECOMING THAN FLAT LENSES.

The edges of Toric Lenses do not show as prominently as those of flat lenses. They fit in close to your eyes. You will find Torics much more becoming and useful. They give you a wider, clearer field vision. You should know about Toric Lenses. Let us explain them.

R. H. TRAPNELL,

Eyesight Specialist,

St. John's.

City Team Defeat King's College Boys

In First Try-Out by Score of 7 Goals to 2 — Ice Was in Good Condition, and the Game Hard, Fast and Clean.

Over two thousand fans saw King's College hockey team go down to defeat before the city seven in a hard and fast contest at the Prince's Rink last night. Included in those present were His Excellency Sir C. Alexander Harris and suite, Miss Harris, Officers of the Royal Nfld. Regiment and many others prominent in official and commercial life.

At 8.35 Miss Harris "called play" by blowing a golden whistle presented for the occasion by Mr. H. D. Reid, President of the Reid Nfld. Co.

PLAY STARTS.

At 8.35 Referee Higgins dropped the puck between Winter and Herder of the opposing teams, and without losing time the visitors made a dash for the City goal but lost to G. Herder who saved a beauty at close range. Getting clear the latter ventured eastward and sent Gabriel a scorcher but the K. C. goal tender was right on the job. Smith, Spence and Poole combined and getting within shooting distance of the City net lost to Munn who together with R. Herder played combination till within a few feet of the visitors goal, when the rubber was stolen from them by Nesbitt, the right wing man for the K. C's, who paid Doc Power a hurried call but missed the mark by a few inches. R. Herder next tried an individual stunt but the visitors' goal tender was again in the way. "Tommy" Winter who up to now was taking it easy, captured the disc and combining with Millett and Poole made an onslaught on the City goal, but try as they could were unsuccessful in penetrating their opponents defence. Power was next to claim the rubber and sharing his luck with White, both worked their way in to K. C. territory, the former made an attempt to score but shot wild. Poole who was just beginning to feel fit pulled off some good individual play but when about to shoot had the rubber snatched from him by Munn who held it for a few seconds, but shortly after lost to Spence, the latter stole away westward and sending in a scorcher to Doc Power missed the mark by a small margin. For a period of five minutes the K. C. boys gave a good exhibition of stick handling but failed to get in any effective work. Following a well laid plain by the City forwards who slowly but surely advanced into the visitors' territory were bent on scoring when Stick missed the chance of a life time to draw first blood. Smith cleared and handing the disc to Millett, the latter combined with Winter and getting close up to the City goal Millett sent in a hot one which got caught in Doc Power's skate; most of the fans who were near shouted goal, but Black, the King's College goal judge, would not grant it. However the attempt was worth a count.

Play was evenly divided for a short period when G. Herder, in one of his old-time dashes, sent in a dangerous messenger which Gabriel took to his arms and in an attempt to get the rubber and goal tender in the net at the same time the City point was given a two minute rest. The offence, however, was only slight. With the puck well in the visitors' territory the half time bell sounded. The teams crossed over with no goals scored.

SECOND PERIOD.

The second half opened with a rush by King's, Winter shot but lost to Herder. The City boys were now getting down to play and it was evident by their determination that ere long there would be something doing. Time and again they raided the visitors' territory. Winter and Nesbitt cleared and calling on Doc Power made an unsuccessful attempt. G. Herder cleared and all together the City seven dashed westward; Gus passed to brother Ralph who in turn clipped it to Stick the latter immediately slipped the disc behind Gabriel, making the first count for the evening. Time 7 minutes.

Resuming play Stick and Power again visited Gabriel but Poole managed to clear and combining with Winter made a good attempt to equal up. R. Herder and Stick again got down to business and on a pass from the former, Stick again did the trick. Time 10 minutes.

With the puck again in centre of ice Poole, Nesbitt and Millett kept the City back division busy defending the net. For mixing matters not to the liking of the referee Poole was retired for two minutes; while off the ice R. Herder, who was playing a star game, sent Gabriel a beauty which the latter failed to save. Time 11 minutes.

Play was in favour of the visitors for a short period but luck was not with them. In a scrimmage in front of the City goal R. Herder again stole away and combining with White slipped the K. C. back division and getting within range the former again did the trick. Time 15 minutes. The puck was no sooner centred than R. Herder walked westward and again beat Gabriel. Time 15½ minutes.

Another thirty seconds had barely elapsed when Power notched up No. 6 for his team. Time 17 minutes. The King's College boys not despondent over their ill luck put on a spurt and Millett shot from Millett found the net for his team. Time 19 minutes. Five minutes after Munn made a dash into K. C. land and beat Gabriel for the 7th time just 22 minutes from play. For the next six minutes the visitors gave a clever exhibition of stick handling and bombarding the city goal were again successful through "Tommy" Winter in finding the net. Time 28 minutes. With the puck well in the K. C. territory the final gong sounded, leaving the city winners by a score of 7 goals to 2.

The line-up was:

Windsor		City.
Gabriel	Goal	Dr. Power
Smith	Point	G. Herder
Spence	Cover	Munn
Poole	Rover	Stick
Nesbit	Right	White
Winter	Centre	R. Herder
Millett	Left	Power

Spares—Windsor: Jones, Shupe, Black; City: Jerrett, Trapnell, Tobin.

Timekeepers — Vinnicombe, City; Shupe, Windsor.

Goal Judges—N. Vinnicombe, City; Black, Windsor.

Referee—W. J. Higgins.

The Young Woman's Christian Association.

AN APPEAL FOR AID.

Halifax, in the midst of her great shock and suffering, deeply appreciates the abounding sympathy and help which have been so promptly poured out to her by individuals and communities over the continent.

The first great emergencies have been met and passed, and now the City realizes some of its deeper and more permanent needs. Among these, a new and larger building for the Young Women's Christian Association is urgent.

This Association is the oldest in the Dominion of Canada and has done much good work in the past, but its present building, old, utterly inadequate, and shaken cannot possibly house the work, as it has burst upon it, since the terrible explosion.

The boarding department, ordinarily considered full with thirty girls, now shelters sixty-six, the staff recently enlarged, is working to the limit of its strength, there is no space for executive office, recreation, social or gymnasium rooms, and cots are crowded in everywhere. This state of things is not for some days or weeks but must continue for months, as every available house in the City is crowded.

Will not members come to the rescue, and send large or small amounts of money to the Treasurer of the Young Women's Christian Association, 66 Hollis Street, Halifax, Nova Scotia?

"HE WHO GIVES QUICKLY, GIVES TWICE."

MARY MACNAB, President.

DELIA GLASS, Gen. Secretary.

February, 1918.

Piles Cured in 6 to 14 Days.

Druggists refund money if PAZO OINTMENT fails to cure Itching, Blind, Bleeding or Protruding Piles. First application gives relief. 50c.

MINARD'S LINIMENT CURES GARGET IN COWS.

Lemons Whiten and Beautify the Skin! Make Cheap Lotion

The juice of two fresh lemons strained into a bottle containing three ounces of orchard white makes a whole quarter pint of the most remarkable lemon skin beautifier at about the cost one must pay for a small jar of the ordinary cold creams. Care should be taken to strain the lemon juice through a fine cloth so no lemon pulp gets in, then this lotion will keep fresh for months. Every woman knows that lemon juice is used to bleach and remove such blemishes as freckles, sallowness and tan and is the ideal skin softener, smoothener and beautifier.

Just try it! Make up a quarter pint of this sweetly fragrant lemon lotion and massage it daily into the face, neck, arms and hands. It should naturally help to whiten, soften, freshen and bring out the hidden roses and beauty of any skin. It is wonderful for rough, red hands.

Your druggist will sell three ounces of orchard white at little cost, and any grocer will supply the lemons.

OFFICERS ELECTED.—At the annual meeting of the C.L.B. Warrant and Non-Com's Mess last night the following officers were elected: Chairman, C.S. Instructor W. R. Motty; Vice-Chairman, Sergt. R. Marshall; Secy.-Treas., Corp. R. Saunders; Committee, Q.M.S., S. Burrell, Sergt. R. Downton, Sergt. A. Downton, Corp. F. Lush, Corp. G. White, Corp. Johnson, Lc.-Corp. R. Nelder, Lc.-Corp. H. Hookey; Visiting Committee, A Co., Sergt. R. Marshall, Corporal Saunders; C and K Co., Corporals White and Johnson; F Co., Sergt. A. Downton, Lc.-Corp. H. Hookey; Band, Corp. F. Lush, Lc-Corp. W. Duffett; Quartermaster's Dept., Lc.-Pittman; Recruits, Lc.-Corp. Peckham, Lc.-Corp. Nelder.

MINARD'S LINIMENT CURES DISTEMPER.

The "Reddening" of Our Fish.

Editor Evening Telegram.

Dear Sir,—I have read with much interest the published letters of the Hon. J. Harvey and others dealing with the enormous losses sustained from cargoes of our codfish reaching market in an unsaleable condition.

I have also read the extracts of the U.S.A. Board of Agriculture bulletin on the subject of red or pink codfish, and wish to add my quota for publication to this intensely interesting matter. In the extracts referred to, Farlow and Edington tell of organisms on salt and in sea water, and attributes the surface infection or reddening to those organisms which presumably are brought in contact with the surface of the fish through the use of lunar salt, and the use of sea water containing the organisms referred to.

It does not appear that salt is very prolific soil for the culture of those chronogenic organisms found by Edington, else, instead of a few remote cultures being discovered, large colonies of them should be spread over the whole surface of the salt, and reddening from the use of this infected salt be much more abundant than is actually found to be the case.

Reddening caused by the jelly codfish food known to our fishermen as "blackberries" will turn both wood and fish red in a few hours. I have never seen boards used for years for salt pounds ever become red, but I have observed many a time the bulk heads in fishing boats and the boards in fishing stages where salt bulk fish have contacted with them turn a pinkish red that no washing could remove. If then salt alone does not redden wood but does redden it when liquified by the natural water of the fish, does it not follow that the reaction of the two produces the cause of reddening?

That organisms exist which cause the reddening of wood and the surface colouring of codfish seems indisputable in the light of the scientific evidence adduced, but whether this cause is so extensively a menace to the preservation of salt-cured fish as other causes has yet to be determined. It is certain, however, that there are other causes which are more under the practical control of fishermen than are the organisms referred to.

I would venture the statement that not one-tenth of one per cent. of our fish that has to be thrown away on reaching market, has been rendered unsaleable or unfit for food through the agency of the organisms quoted above.

There is a broad difference between the spoilage of codfish from infection by those organisms and the many other causes which exist, but all produce spoilage and should be dealt with whenever and wherever practical measures for prevention or elimination could be applied. Much depends upon the condition in which the fish is when brought to the splitting table.

Salt is a preservative not a curative, and acting upon dead matter can only arrest the early stage of decomposition, but cannot restore the deteriorated flesh of the fish to its primary soundness. This same truth applies to the refrigeration, a putrid fish or carcass of meat can be frozen and further decomposition be held suspended indefinitely; but nobody wants to eat putrid meat or fish, even if frozen.

Whether fish is intended for cold storage or for preservation through salting and drying, too much care cannot be exercised in bringing it to either source in as sound, fresh and clean condition as is possible.

Hand lined fish (caught with hand lines) make a much whiter fish when cured, than trapped fish. By the first method nearly all the fish are more or less bled. If it were practicable to bleed all fish, and afterward properly clean and salt them, reddening and other spoilage would be reduced to a minimum.

Fish taken from the trap at the same hauling will show a marked difference between that taken directly into the boat, and that portion of the haul that has to be put into codbags. The latter, especially if crowded into bags, drown quickly and the blood coagulates in all the small blood vessels causing a yellowish brown tint all over the unskinned surface, and a very reddish brown colour underneath the skin. In bagging codfish lots of room should be allowed for the free movements of the fish to prevent drowning. If room enough is allowed and the bags sunk to get a lower temperature of water the most of the fish will remain alive for two days at least.

Fish caught on trawls make good hard cured fish provided they are not dead when taken from the trawls.

In the operation of packing boneless codfish a good opportunity is afforded to observe the defects and diagnose the cause, for the operation is one of dissection bringing all parts of the fish into full view as it is being processed.

It has been found that in every case where the fish were dead when taken from the trawls, the flesh underneath the skin particularly along the back was red to fully two-thirds the thickness of the fish when split, and the blood vessels in the belly were plainly visible showing a network of dark brown threads. The cause of the more vivid and deeper red along the back is, that the fish in its struggle to rid itself of the hook, had ruptured its blood vessels by friction with the bottom, and at the same time ruptured the hollow cells which contain the natural water of the fish when a mingling of both takes place and is diffused as colouring matter over a large portion of the back of the fish. There is no remedy for fish coming to the dressing tables reddened from the causes just described.

Fish taken from a trap alive should be handled most carefully to prevent contusion as much as possible; the same applies to fish caught by other methods, for wherever bruised that part of the fish will show an incurable red. There are other causes than those already enumerated that will invariably produce reddening in fish, I emphasize the word "in," for I do not merely mean surface colouring.

Perhaps the most fruitful source of this particular kind of reddening is insufficient salting, together with improper placing of the fish in salt bulk. Fish, however good when split, if lightly salted and bulked so as to retain the pickle, will in warm weather with poor ventilation turn red through and through, and while the washing and drying of this class of fish may show a fairly good yellowish white surface, it will change in appearance as soon as conditions are favourable, and in no case can it be kept in a good state of preservation for a long period.

Just what the chemical forces evolved are that change the flesh of the fish from white to red, I leave to the scientist to determine, but the fact remains that light salting under conditions named will yield a bulk of red fish.

Fish cannot be preserved by pickling for a longer time than a few months unless under exceptional conditions. The flesh of the codfish is made up of a series of hollow cells containing liquid—largely a thin solution of glue—about 78% of the total weight of its flesh. Salt is readily soluble in this liquid and when fish is pickled it means that they are steeped in a solution made up of salt and their own liquid. The fish thus pickled when air dried if stored in a warm humid atmosphere soon develop a humus or kind of fungus growth locally called "dun" fish which eventually covers the whole surface, and infects rapidly all the other fish in the bulk.

As dry salted fish rarely is affected with "dun," the deduction is that fish steeped in its own liquid develops a condition that induces this affection, hence do not try to preserve fish by pickling.

I have been informed that at a Board of Trade meeting, held for the purpose of dealing with this fish question, that reference was made to the food taken by the codfish at certain seasons causing the flesh of the fish to turn pink. The food referred to is known by the fishermen generally as "blackberries." It appears in profuse quantities on the coast of Labrador and parts of the Newfoundland coast in August and September. When the fish becomes glutted with this food few fishermen care to eat them. The flesh of the fish seems to become permeated with the "flavour" of the food it has eaten and that flavour is second only to the odour of the blackberry food, compared with which Assafetida would be high grade toilet perfume. There is a "pinkeye" spot in each of those so called blackberries but I do not think that digested as a food it has anything to do with colouring the flesh of the fish; in fact I know it has not, but I also know that this food when vomited from the fish will stain the gangboards of the boat pink, and that a part of the alimentary often left adhering to the anus by a poor "header," has caused a deep pink mark on that part of the fish where it lay after salting. Only when the fish are feeding on the so-called blackberry food will the excrement from the broken portion of the intestine redden the fish. I have examined many cases but never knew reddening to occur when fish were feeding on caplin, squid, etc. Codfish when caught vomit this food in large quantities, the stench from which is unbearable, and there is no doubt should any fish go to salt bulk with any of those blackberries attached to it, that every such fish would turn out the pink of imperfection. The writer, when fishing on Labrador has seen the water literally thick with this jelly-like food. At no time in the fishing season is there required more care and cleanliness in handling codfish than that time when it is gorging itself with "blackberries."

We know and deplore some of the evil effects we have to meet with in the prosecution of our most valuable industry; we also know something about the cause of those effects. But though we know every detail of the cause given us by the most eminent scientist on earth, would the mere knowing the cause remedy the effect? What are we going to do is the paramount question? Are we going to try to doctor the effect or grapple with the cause? When an expert has told us all there is to know, will pink and red fish cease to be? Who alone can do this thing that is required? Simply those who catch and cure our fish. To know all about fish reddening is important: to prevent its reddening is far as is possible is vitally important. Enough is already known of the chief causes which if properly acted upon will safeguard next season's catch against the spoilage so much feared.

Yours truly,

J. NOSEWORTHY.

Bay Bulls, Feb. 22, 1918.

T. J. EDENS.

200 sacks P.E.I. Oats

Fish:

OYSTERS in Shell.
FINNAN HADDIES.
KIPPERED HERRING.
No. 1 SALT HERRING.
BONELESS CODFISH.
No. 1 SALMON in tins.
No. 1 LOBSTER in tins.
Crosse & Blackwell's FISH PASTES—Lobster, Salmon, Anchovy, Shrimp.
HERRING in tins.
SARDINES, 15c., 20c., 30c., 45c. tin.

To arrive Monday, Feb. 18th:
BANANAS.
CALIFORNIA PEARS.
TABLE APPLES—Boxes.
GRAPE FRUIT.
CALIFORNIA LEMONS.
CALIFORNIA ORANGES.
EMPEROR GRAPES.

ONIONS—Large and Small.
FRESH TOMATOES.
CELERY.
N. Y. CHICKEN.
JAMS—IN STOCK:
Raspberry, Strawberry, Plum.
Damson, Apricot, Gooseberry.
Red Currant Jelly.
Bakeapples in tins.

Special!

500 lbs. FRESH HALIBUT.
500 lbs. FRESH CODFISH.
300 pairs FRESH RABBITS.

T. J. EDENS,

Duckworth Street and Military Road.

Welcome to the King's College Hockey Team.

We send you a welcome, ten thousand times o'er,
And t[illegible] who will greet you feel just as they seem;
For true hearts are dwelling on Newfoundland's shore
Who heartily welcome the King's College team.

We do not forget all the kindness you gave
When our brave soldier boys were encamped on your strand;
And now since you're with us—across the blue wave—
We'll reciprocate it with heart and with hand.

So to-night when you go on the ice with the "stick"
We'd have you to feel as if you were our own;
But be wary, I tell you, our boys have the trick
To never give in to the youths o'er the foam.

Now Gabriel and Nesbitt, Spence, Millett and Smith,
You heroes who hail from the "King's College School,"
And Black, Shupe and Winter, our boys they feel fit
To meet you in battle with Jones and F. Poole.

The Herders are "beauties" and so are the Powers,
And then we have Stick, we have White, we have Munn,
So you'll have to hustle if you would beat ours;
When "bucked up" against them to-night "you'll see fun."

The cause that you play for is noble and true
And I know that the rink will be "well filled" to-night,
For the hearts of the people are surely with you,
And the proceeds will go for the cause that is right.

JAMES MURPHY.

February 21st, 1918.

WILL READ PAPER.—Mrs. Fenwick will read a paper on "Influence" at the Ladies' Reading Room tomorrow afternoon. The debate which was to take place last Saturday was unavoidably cancelled.

LET US FILL YOUR ORDERS FROM FRESH SUPPLIES.

ELLIS & CO.,

Limited.

203 Water Street.

Fresh New York Turkeys.
Fresh New York Chicken.
Fresh New York Ducks.
Fresh N. Y. Corned Beef.
Rounds Corned Beef.

FRESH COD FISH.
FRESH HERRING.
FRESH CAPLIN.

Ripe Tomatoes.
New Celery.
Carrots and Parsnips.
Fresh Lettuce and Parsley.
Cabbage.
Beetroot.
Spanish Onions.

FRESH OYSTERS.
FINNAN HADDIES.
FRESH KIPPERS.

Ripe Bananas.
Dessert Apples.
Bartlett Pears.
Palermo Lemons.
California Oranges.
Grape Fruit.
Rhubarb.

BAKEAPPLES in Tins.

Canned Lobster.
Canned Salmon.
Canned Halibut.
Canned Cod Tongues.
Skipper Sardines.
French Sardines.
Norwegian Lax.
Anchovy paste.
Shrimp Paste.
Salmon Paste.
Cove Oysters.
Boneless Cod Fish.
Flaked Cod Fish.

Remember Our 'Phone, 482 and 786.