

Prices: 30c., 35c., 40c., 50c. and 60c.

WHY SUFFER FROM

not cure it costs you nothing. CALL AT

ROYAL

PHARMACY

47 King St.

NEW SPRUCE

It's real nice, and won't last long, so better get it now 10c. per ounce

BARDSLEY'S PHARMACY,

Fraser, Fraser & Co.





ANNOUNCE PERSONNEL OF C.P.R. WINTER STAFF

M. Lafontaine Takes Place of Prof. Macoun Tells Arboricul-Department-Party Will Arrive About Nov. 14th.

Try a box of Zemacura Salve, if it does

Clapboards and Shingles

ELMS AND MAPLES

A. H. Davis in Steamship tural Society These Trees are Best Suited for St. John 4-In Other Cities.

Do your baking with

flour made exclusively of the HIGH-GRADE constituents of the HARD-WHEAT berry

Have you ever baked with flour made exclusively of the high-grade constituents of the hard wheat berry? If you haven't, now is the time to try PURITY Flour.

Only the cream of the Manitoba hard wheat—the best wheat in the world—is used for PURITY Flour. More than that, only a portion of the flour milled from this wheat goes into the sacks and barrels branded PURITY.

PURITY Flour consists exclusive-ly of the high-grade constituents or portions of the Manitoba hard wheat berry.

wheat berry.

Every wheat berry has both lowgrade and high-grade constituents
which are separated during our
process of milling. So exact is our
process that it entirely eliminates
all the low-grade portions from
the flour which is finally branded
PURITY.

The detector strength of PURITY

The greater strength of PURITY Flour makes it go farther in the baking. With it you can make

If you'll just try to realize fully what it means to your cooking-reputation you'll soon be using PURITY Flour.

Of course, PURITY Flour will cost you a few cents more than lower-grade hard wheat flour or soft wheat flour.



more loaves to the sack or barrel than you have ever succeeded in doing before. The loaves will be more nutritious, too, because they contain the high-quality gluten, starch, phosphates and other muscle-building and blood-enriching elements of the hard wheat berry. Naturally flour that consists even

Tell your grocer you are in a hurry to try PURITY Flour. He will supply you promptly.

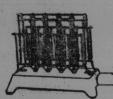
When you see the batch of beautiful snow-white loaves, with their soft, evenly-textured crumb and dainty golden-brown crust, you'll be proud of your success with PURITY Flour. When you taste and enjoy the superb flavor of such high-class bread you'll be prouder still.

If you don't want to buy a large sack or barrel, you can get a small bag. PURITY is packed in 7, 14, 24, 49 and 98 pound sacks. Also in barrels and half-barrels.

Make certain the PURITY trademark is on the sack or barrel you buy, for that is your guide to the strong, reliable, high-quality flour that makes

better bread"

HOTELS THE SUN LIFE ST. POPE, N. D. B. HOTELS HOTE



The latter tember of the below the first was a proper of the latter than the best latter than





