

# THE UNION-ADVOCATE

A WEEKLY PAPER  
Established 1867

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R. A. N. JARVIS,  
Manager.

THURSDAY JULY 12th, 1917

## COAL STRIKE SETTLED

The coal mines of Alberta and Eastern British Columbia, long closed by an unfortunate strike, were reopened on the third instant, as the result of government intervention. A scarcity of fuel being most undesirable the government exercised its superior rights and laid down terms of peace for both parties.

## RUSSIA RESUMES

### THE OFFENSIVE

News comes from Europe that Russian troops have actively resumed the offensive on July 1st and, led by their great war minister, Alexander Kerensky, took one of the Austrian posts in Galicia and 16,000 prisoners. Their success has continued ever since. The Russians, having achieved their own freedom at home, are now evidently determined to help win freedom for other peoples. The Russian advance is the most encouraging war news that has come for months.

## A CREDITABLE SHOWING

The very creditable showing made this year by Harkins Academy in graduating a class of thirteen is a matter of congratulation to the town and county and to the generous benefactor of the institution, Lord Beaverbrook, who recently handsomely endowed the school where he himself received training. The graduation exercises of this institution, along with the very creditable closing exercises of St. Mary's Academy for years, have put Newcastle on the educational map, and we may confidently look forward to their annual repetition.

## CONCERNING ADVERTISING

On several occasions of late, our local contemporary has seen fit to slur this Journal, because for a time there appeared in our columns an advertisement of a somewhat doubtful character, the contract for which we had taken in good faith and which we promptly cancelled when our attention was drawn to its objectionable features. We regret that anything that might possibly deserve censure ever appeared in our paper, but we hardly think it proper that such censure should come from the Journal, which itself for some time published the self-same advertisement.

## GOOD RECOMMENDATIONS

In the admirable valedictory address delivered by Master John R. Nicholson at the Graduation Exercises of Harkins Academy on the 28th ultimo, there were many recommendations which deserve the prompt and serious consideration of the Board of School Trustees and of the public in general, viz., that an assistant principal be appointed to take a large share of the work of Grades Nine, Ten and Eleven than is now possible for the teacher of the Eighth Grade to do; that the assembly hall of the Academy be finished, and that Manual Training and Domestic Economy be a part of the school course. The latter was recommended to the Trustees by the Newcastle Town Improvement League over a year ago, but so far as we know, no steps have yet been taken by the Board to bring the much needed improvement into effect. Chatham's Manual Training and Domestic Science Work is a grand success, most creditable to that town, and Newcastle should not lag behind in such an important respect. A school garden is also much needed here.

## LET US WAKE UP

It is to be hoped that every young man not engaged in similar work in the Women's Institute will join a Home Efficiency Club, for the purpose of canning, preserving or pickling all fruits and vegetables raised on the farm or picked in the wilderness this summer.

This question is a most urgent one as our stock of food is steadily diminishing and Canada must prepare for such a shortage of food this winter as Europe has been experiencing for some time. Increased amounts must be sent across the sea to feed the soldiers who, for the time, are non-producers, but without whom nothing could be produced at home in safety. Our two men as a whole, have not awakened

to the peril that is threatening us. As a whole, they have not yet begun to practise the strict economy of food and dress and the abstinence from costly forms of amusement that are now absolutely essential to the winning of the war. It is up to the girls and women to save every bit of food produced by the labor of the boys and men, and have it laid up for use in the coming winter. And it is incumbent upon the men, not only to produce more food but to cease at once all waste of food materials, such as is occasioned by the use of alcohol, which is made from grain or fruit, and tobacco, that is grown upon land that is needed for the raising of food. The sooner we wake up and bestir ourselves and become thoroughly organized for the work that is needed the better.

## TROUBLE IN CHINA

The young Emperor of China, who was deposed and handsomely pensioned in 1912, was restored to the throne by the military commanders of the Peking district on the first instant, but was forced to abdicate on the eighth. The people of the South, who started the revolution in 1911 and secured the establishment of the republic next year, and later on, forced President Yuan Shi Kai, who had made himself Emperor, to resign the throne, had not been consulted as to the latest change. They naturally objected, and most of the leaders of the vast nation sided with them. China has been in trouble the last six years, and a perfectly settled government seems yet far away.

## PRESERVING THE SMALL FRUITS

**Green Currant Jam—Pick the currants before they turn red, stem, wash and put in the kettle, shaking over the fire to dry them thoroughly. Add three-quarters of a pound of sugar for every pound of fruit. Boil for half an hour, or until the juice jellies when dropped on a cold plate. Skim off the scum that rises, and stir frequently. This is a tart jam excellent with meat, cold or hot.**

**Spiced Gooseberries—Tie in a bag two broken up sticks of cinnamon, a dozen cloves and half an ounce of ginger root. Cook together three pounds of brown sugar, a cup of vinegar, a tablespoon of lemon juice, a teaspoon of salt and a shake of cayenne, for five minutes, then put in the spice bag, add four pints of stemmed and washed gooseberries and cook slowly with frequent stirring for one hour. Keep in a stone crock closely covered.**

**Currant Jelly—Pick the currants when red and ripe, and do it on a dry day. Stem wash and heat in the aluminum kettle, mashing them with a wooden spoon until they are boiling and the seeds look white, then turn a little at a time in the jelly strainer, let drain, then squeeze out the rest of the juice, strain and measure, and for every pint allow a pound of white sugar. Bring the juice to the boil, skim, then stir in the sugar. Cook with stirring until the sugar is dissolved, then turn into jelly glasses, that have been sterilized. Let stand until next day, then cover with paraffin.**

**Strawberries Preserved in Juice—Proceed as before, but for the syrup crush a quart of hulled and washed berries, heat slightly and strain off the juice, boil until it hangs from the spoon, then finish as before. This method encases every berry in jelly and retains the delicious flavor perfectly.**

**Gooseberry Jam—Pick the fruit just as it begins to redden, stem and wash it. Put in kettle and allow half a cup of water for every four pounds of berries. Boil until the berries are soft, then add a pound of sugar for every pound of fruit and cook until thick and the berries clear amber. This recipe is delicious.**

**Strawberry-Pineapple Conserve—Hull, wash and slightly crush four quarts of strawberries. Pare, cut up an equal large pineapple through the food chopper, using the coarsest wheel. Mix the two fruits in an aluminum saucepan, add half a cup of water and bring to the boil, then stir in three pounds of sugar and cook slowly until very thick, stirring frequently to prevent scorching. Blanch almonds may also be added to this. Put in tumbler and seal when cold with paraffin.**

**Cherries—The morello cherry is best for preserving. Wash, take out the pits, using an ivory crochet needle, and save the juice. Weigh the fruit and allow an equal weight of sugar. Put in the kettle a layer of sugar, then one of cherries and so on, turn in the juice and set where the sugar will slowly melt. When it has completely dissolved bring to the boil and simmer for half an hour or until the fruit is clear. Skim frequently. Fill jars and proceed as for strawberries.**

**Currant and Raspberry Jam—Stem the currants and wash them, also the berries. To three and a half pints of currants allow five pints of raspberries and six pints of sugar. Mix the fruit in the preserving kettle, bring to the boil, simmer for an hour longer, stirring frequently, for jams let cool and seal with paraffin. are given to scorching. Put in jars, gaily.**

## Through Car Service Moncton to Levis, via Edmundston—Good Connection for Fredericton.

With the summer time table in effect Sunday, June 10th, passengers will be able to leave Moncton 4.00 p. m., Tuesday, Thursday and Saturday and travel in through car, via Edmundston, to Levis, arriving there at 10.25 a. m. the following day. Returning the through car will leave Levis Monday, Wednesday and Friday, 4.30 p. m., and arrive at Moncton at 12.05, noon, Tuesday, Thursday and Saturday.

By the same trains and on the same days from Moncton there is a good connection at McEwen for Fredericton, passengers arriving in the Capital City at 9.45 p. m. Returning passengers can leave Fredericton at 6.40 a. m., and arrive in Moncton at 12.05, noon, Tuesday, Thursday and Saturday—the quickest time between the two cities, Moncton and Fredericton.

## PERSONALS

Mrs. Thos. Foley spent the week-end in Chatham.

Mr. Daniel Richards spent Sunday with friends in Fredericton.

Mrs. Harold Williston of Bay du Vin was in town last week.

Mr. Alex. Astles was among the visitors to Moncton this week.

Mr. P. Keating spent the week-end with friends in Campbellton.

Miss Nellie Doyle of Chatham has gone to visit friends in Upper Nelson.

Mrs. F. F. Fowle of Black River, spent the week-end with her husband here.

Rev. E. S. Murdock of Renous, was among the visitors in town this week.

Miss Margaret Evans of Shediac, is visiting Mr. and Mrs. Osborne Nicholson.

Miss Lizzie Grossman has returned from a pleasant visit with Fredericton friends.

Chas. Robinson, secretary of the Returned Soldier's Aid Committee was in town on Friday.

Mr. and Mrs. W. F. Copp left on Thursday for Bay du Vin, to spend the summer at their cottage there.

Mr. and Mrs. Georg Stables returned on Tuesday from their honeymoon trip through the Annapolis Valley.

Linden Crocker of Millerton left on Monday's Limited for Sussex, where he will attend the Summer School of Science.

Dr. and Mrs. W. T. Ryan were among the visitors in town this week, having come from Boiestown by auto.

George D. Pratt and party of five from New York, were at Hotel Miramichi en route to Holmes Lake Saturday.

Mrs. Wm. Dawson and son Paul of Dawson, Albert Co., were recent visitors to Derby, guests of Mrs. Lorne Dawson.

Town Clerk Lindon spent Monday and Tuesday in St. John. While absent, Mr. P. Morrissey was acting Town Clerk.

Mrs. Fillmore of Rexton, Principal of Harcourt Superior School, spent the week-end with her sister, Mrs. James Stables.

Harry McKee of the Bank of N. S., Montreal, who was formerly in the Bank of N. S. here, is the guest of Ray Morrison.

Dr. Harold Williams, A. E. Butler and R. W. Williams registered at Hotel Miramichi Friday, en route to river for a fishing trip.

Mrs. Chalmers Russell of Vancouver, B. C., is visiting her mother, Mrs. Fleming, and sisters, Mrs. Jas Stables and Miss Fleming.

Mrs. J. R. Lawlor went to Chatham on Saturday to be present at the ordination of Edward Barry in St. Michael's Cathedral Sunday morning at 8.30 a. m.

Joseph H. Curtis of Gray Rapids, and his daughters, Mrs. Harvey McRae and Mrs. Clifford Harris, each with her little son, and Miss Evelyn

# SHOP AT CREAGHAN'S

## On Wednesday Morning

Every Wednesday Morning during July and August we will place on sale at a price below present wholesale cost a few specials to induce morning shoppers.

**These Specials Will Be Sold From 9 till 12 a. m.**

## FOR THIS WEEK WE OFFER

**85c and 90c value Velvet Cords**

**Men's Shirts**

In all colors and excellent value in

Reg. \$1.10 value in fine

heavy and light cord ..... **Special 55c.**

stripes, Tooke make, all sizes ..... **Special 75c.**

**TABLE OILCLOTH** in White and colors, worth 35c yd. **Special Wednesday morning 23c per yd**

**J. D. Creaghan & Co.**  
LIMITED

WHERE THE GOOD GOODS COME FROM

## SCHOOLS are CLOSED

After the first week's vacation the little ones become restless and long for a new Toy or Doll.

During the summer of 1916 our sale of Dolls was unprecedented. This year our stock is much larger and more varied, and we have the **Unbreakable Dolls from 25c to \$3.50.**

**BUY THE KIDDIE A DOLL OR TOY AND MAKE IT HAPPY**

## FOLLANSBEE & CO.

Curtis, were in town on Tuesday.

Mrs. Fred Storm of St. John has again resumed her nursing duties after spending the week-end the guest of her mother, Mrs. David Trevors, Douglasfield.

Miss Katherine MacMillan, who has been a student at Harkins Academy for the past ten months, and who is a member of the graduating class, returned this week to her home at Jaquet River.

Mr. and Mrs. O. C. Harris of Paspebiac, P. Q. and Mr. and Mrs. A. T. Arnold of Chandler, passed through Newcastle Thursday en route to Fredericton. They registered at Hotel Miramichi.

Pte Percy Price of the 232nd Saskatchewan Battalion, who was detained in Halifax, because of illness, and is now connected with the convalescent home there, is spending a few days with his parents, Mr. and Mrs. Henry Price.

Mr. and Mrs. A. Ferguson and family went to Bay du Vin on Saturday of last week to spend the summer months there. Mrs. and Miss McAllister accompanied them and will spend a fortnight at the seashore.

Mrs. John H. Ashford and daughter Annie, who were visiting the former's daughter, Mrs. Merrill Wilson of Ottawa, returned home Saturday. Mrs. Wilson accompanied them. Mrs. Wilson, whose husband is overseas, is convalescing from a severe illness.

Mr. and Mrs. Edgar Vye, whose son Montgomery, is a member of the recent graduating class of Harkins Academy, gave the class and a few others, an enjoyable outing party at their home at Wilson's Point, Friday afternoon and evening. Those present were Misses Marion MacArthur, Mona Lindon, Elva McCurdy, Evelyn Price, Delphine Clarke, Katherine McMillan, Jean Wathen, Pauline Crocker, Constance Wilson, Doris Atkinson, Eulah Stuart, and Donald Thurber, Redvers Bate, Randall McLean, Jack Nicholson and Walter MacArthur.

## With the Fingers! Says Corns Lift Out Without Any Pain

Sore corns, hard corns, soft corns or any kind of a corn can shortly be lifted right out with the fingers if you will apply directly upon the corn a few drops of freestone, says a Cincinnati authority.

It is claimed that at small cost one can get a quarter of an ounce of freestone at any drug store, which is sufficient to rid one's feet of every corn or callus without pain or soreness or the danger of infection.

This new drug is an ether compound, and while sticky, dries the moment it is applied and does not inflame or even irritate the surrounding tissue.

This announcement will interest many women here, for it is said that the present high-heeled footwear is putting corns on practically every woman's feet.

## FOOD CONSERVATION

SOME little time ago the C. P. R. realizing that economy in the use of food products was an essential of true patriotism during the war, inaugurated a policy in connection with their dining car service which prohibited the purchase of calves, young lambs, little chickens, and baby pigs, as result of which thousands of these tender but immature animals will be conserved and their value as food supply will result. This action was due to the belief that in the time of the serious food shortage which the present world crisis threatens to bring upon us, it is criminal to waste an ounce of food or to indulge in dishes which are secured to-day at the cost of tomorrow.

The practice has been extended to embrace all services operated by the Canadian Pacific, and other Canadian and American lines recognizing the importance of this plan of conservation of young stock, have adopted a similar course.

The Canadian Pacific dining car service has so contrived that the high cost of living does not exist insofar as that service is concerned. It always being possible to obtain, in a Canadian Pacific dining car, a good meal at a moderate price. This has been made possible by making a close study of the traveller's wants and of the portions left uneaten which soon convinced the company that the old established custom of serving extremely large portions was wasteful and extravagant. The result was that when the war broke out and the price of foodstuffs began to soar, the argument was advanced that smaller but satisfying portions at reasonable prices would better meet the situation than the former large portions, the maintenance of which would have necessitated higher prices with much waste. The dietetic blended menus were then introduced, first out of consideration for weak digestion, but also with the economic viewpoint that it costs less to have a menu composed of a few dishes for which there is likely to be a general demand than it does to offer a hundred dishes, the demand for any one of which is uncertain. This brought about the introduction of the single portions or "la carte" service, particularly for the benefit of lady travellers, who, as a rule, are less heavy eaters than men.

In the practical form of conservation, the C. P. R. dining car system has gone a step further by this omission from their menus of all dishes consisting of the flesh of "first young lambs, little chickens, and baby pigs, and lamb's fries, sweetbreads and calf's liver, as are the longest purchased or used in the C. P. R. service, on the ground that the developed national pride in more food for the nation, and that only full-grown animals should be slaughtered.

## BECAUSE THEY FIND SATISFACTION HERE

Many of the most particular families in Newcastle buy their meats and groceries regularly at this store. To satisfy our customers in every respect is our first consideration. And we do satisfy them by selling them the best and freshest Groceries, Meats, Vegetables and Fruits; by charging fair prices, and by according every customer fair and courteous treatment.

We would like you to become one of our satisfied customers. In this store you will find a carefully selected stock of groceries, fresh meats in variety, and the season's range of vegetables and fruits.

You can telephone your order. Our delivery system insures prompt service.

## H. S. MILLER

GROCERIES, MEATS, ETC.  
Cor. Castle and Pleasant St.  
Telephone 22



## AUCTION SALE

To be sold by Public Auction in front of the Town Hall, on **WEDNESDAY, JULY 25th, NEXT** at 12 o'clock noon, the building on Mitchell Street, owned by the Town of Newcastle, and known as the Copeland House.

Building to be removed by purchaser within twenty days from sale. Upset price, \$80.00.

J. E. T. LINDON,  
July 5th, 1917. Town Clerk.

## Strawberry Plants

Best varieties, 150 for \$1.00, post-paid; \$3.50 per 1,000; 5,000 or over, \$3.00 per 1,000. RIVERSIDE NURSERY, West River, N. S. 23-32-pd

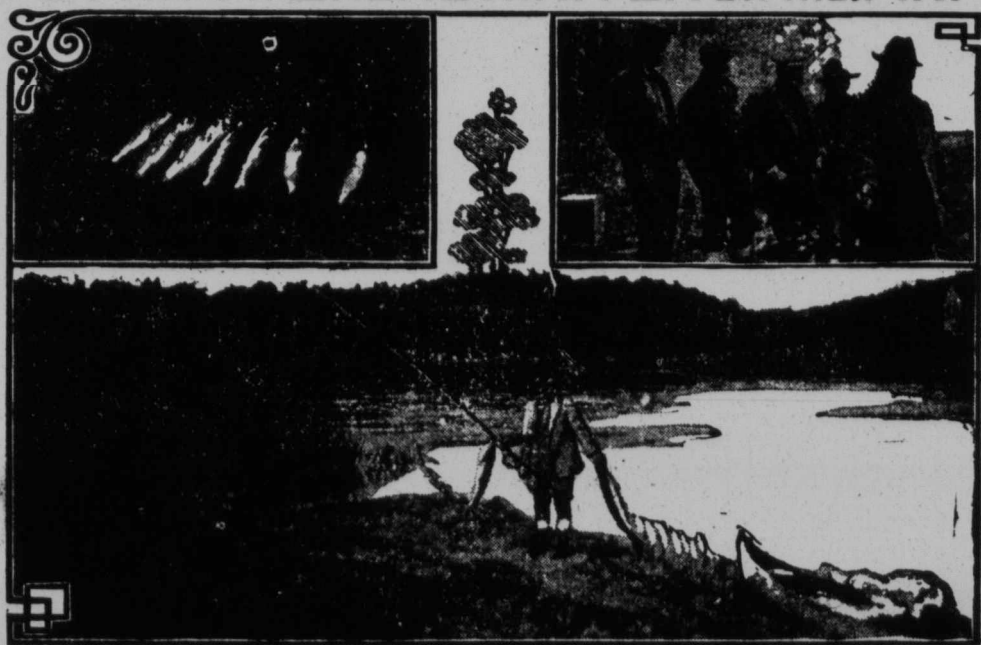
## NOTICE

County of Northumberland, Province of New Brunswick.

## RE THE CANADA TEMPERANCE ACT

Notice is hereby given that the Petition of the Electors of the County of Northumberland, in the Province of New Brunswick, qualified and competent to vote at an election of a member for the House of Commons in the said County of Northumberland, in the said County of Northumberland, for the revocation of the Order-in-Council declaring Part II of the Canada Temperance Act in force in said county of Northumberland, will be deposited for public examination in the office of the Registrar of Deeds in and for the said County of Northumberland, on or about the first day of August, 1917.

## PUTTING A SALMON RIVER ON THE MAP



SEVEN REAVERS FROM ONE POOL. READING FROM RIGHT TO LEFT: MAXIMILIAN FOSTER, W. O. McGEHEAN, JACK LAIT, "EXAMINER." Jack Lait of the Chicago Herald, Grantland Rice and W. O. McGehean, of the New York Tribune, and L. O. Armstrong, of the Bureau of Commercial Economics, Washington, D.C., an old campaigner who has hunted and fished in the Canadian woods for over fifty years, and A. O. Seymour, General Tourist Agent of the Canadian Pacific Railway, an ardent fisherman.

When they arrived at Fredericton, the local fishermen were puzzled. "If there are salmon in the Cache," they said, "you have come at the wrong time. They went out with the ice and are now at sea. Better go home and come back in a month." It was cold and raining, the worst kind of weather for fishing, but something daunted, they set out.

With eight fishermen, one movie camera operator, from the Seymour Company of Chicago, and nine guides, the best started out near the head of the Cache River, fishing the pools as they went down. The first day they caught only trout but from the second day onwards the movie men were busy. Twice he had to choose between two fishermen who had hooked their salmon at the same time. Maximilian Foster had a basket of thirteen, ranging from seven to eighteen pounds. The largest measured forty-two-and-a-half-inches, which means that if it had been taken in the fall it would have weighed forty-two-and-a-half pounds. Every member of the party had what he came for, thanks to Silver Doctor and Farmhouse Belle, the two flies that the Cache River salmon seem to like. In one pool seven beauties, weighing between them sixty-eight pounds, were taken out in two hours, and it was dark and back of time that closed the sport. Result, eight happy fishermen, one happy movie man, and one supremely proud Harry Allan, who saw that his claims were justified and that Cache River really takes its place for salmon besides the Miramichi and the Restigouche.

## MAIL CONTRACT

SEALED TENDERS, addressed to the Postmaster General, will be received at Ottawa until noon, on Friday, the 17th August, 1917, for the conveyance of His Majesty's Mails, on a proposed Contract for four years, 6 times per week on the route Blackville and Kirkwood from the 1st October next.

Printed notices containing further information as to conditions of proposed Contract may be seen and blank forms of Tender may be obtained at the Post Offices of Blackville and route offices, and at the office of the Post Office Inspector, Post Office Inspector's Office, St. John, N. B., July 12, 1917. H. W. Woods, Post Office Inspector