

Made In Canada

Baker's Cocoa

Pure Rich Delicious Wholesome

A leading authority on cocoa says:

"In order to have the cacao products most useful and to have the protein best appropriated, you must not take out too much fat. Hence, in my view, Baker's Cocoa (from which only the excess of oil is extracted) is an ideal food."

Its Use Saves Other Foods

TRADE-MARK ON EVERY PACKAGE
Book of Choice Recipes sent Free.

WALTER BAKER & Co. Limited
Established 1780
DORCHESTER, MASS. MONTREAL, CAN.

ASTORS TO SHARE IN ESTATE OF MILLIONS

New York Realty Left in Trust by First John Jacob Astor Set Free by Henry's Death

It May Reach \$20,000,000—Share of Baroness Obendorff of Austria, Will However, go Into Hands of Enemy Alien Property Custodian.

The 125 parcels of New York City real estate belonging to the trust from which Henry Astor, who died at West Copake on last Friday, received the revenue during his life, will be distributed under the terms of the trust to all the living descendants of his father, William B. Astor. This property came to Henry Astor directly from his grandfather, the original John Jacob Astor. Strictly speaking, the property was never released from the control of the original John Jacob Astor until the death of his grandson, Henry Astor, on Friday.

The first possessors of the property in fee since it was held by the original John Jacob Astor, eighty-four years ago, will include American citizens, British subjects, and Germans, and a part of the estate will pass directly from the old American fur trader into the hands of the Alien Property Custodian.

In 1884, when he was seventy-one years of age, John Jacob Astor made a tentative distribution of his estate by trust deeds. The direction of his estate was placed largely in the hands of his eldest son, William B. Astor, but much of it was tied up in trusts for the benefit of the children of William B. Astor. Henry Astor, who died on Friday, was one of his sons, the other two being John Jacob Astor, the father of Baron William Waldorf Astor, and William Astor.

When John Jacob Astor, founder of the family, died in 1848, a share of his fortune was incidentally in the hands of Henry Astor. William B. Astor, who probably became the richest of all the Astors before or since, disinherited his son Henry, because of objections to his marriage, but lacked the power to deprive him of the fortune which John Jacob Astor had provided for him.

William B. Astor, whose fortune was estimated at more than \$100,000,000, died in 1891, dividing his estate between the two sons he recognized, John Jacob Astor and William Astor. Had he retained the good-will of his father, Henry Astor's share in this estate would have been in the neighborhood of \$80,000,000, and he would have probably been at his death one of the richest men in America.

The family followed the example of William B. Astor in cutting off Henry from their fortune. The following paragraph was in the will of William Astor:—"It is my will and intention that neither my brother Henry, nor his issue, shall, as my heirs-at-law or next of kin, receive any portion of my estate, and any portion to which he or they would in any contingency be entitled I give to the trustees of the Astor Library for the corporate purposes of the said institution."

In 1889 a rearrangement was made of the Astor estate by consent of the heirs of John Jacob Astor for the purpose of simplifying its administration, and under that settlement the trust for Henry Astor, consisting almost solely of New York City real estate, was set aside. Henry Astor died in 1917, and the trust for the power of disposing of the property by will, and, as he died without children, the property went to the descendants of his brothers and sisters. Those who receive the property held in trust for Henry Astor will be the first outright possessors of it after the original John Jacob Astor.

The value of the property today is estimated at between \$10,000,000 and \$20,000,000. Administrators of the trust said that the property was in so many parcels of varying descriptions that it would be extremely difficult to make an estimate of its value, and that it could only be said that it ran into millions. Henry Astor, after his marriage at an early age to Melina Dinchart, the daughter of his father's gardener at West Copake, which caused his estrangement from the rest of the family, lived for the most part the life of a farmer on

Every 10c Packet of

WILSON'S FLY PADS

WILL KILL MORE FLIES THAN \$8.00 WORTH OF ANY STICKY FLY CATCHER

Clean to handle. Sold by all Drug-gists, Grocers and General Stores.

ADAMS California Fruit Gum

While you work—when you hunger—when you're dry—any time you want a treat—the flavor is there, there, there. Carry a packet in your pocket.

The succulent juices of the finest fruits combined with the purest refined chiclet to provide you with a confection that "fairly makes your mouth water".

BUY IT TRY IT

Prominently displayed in most stores

Miss ADAMS (the original) TUTTI FRUTTI GUM

ADAMS
Pure Chewing Gum

MADE IN CANADA

CANADIAN CHEWING GUM CO. LIMITED

NEW FOOD VALUE

A new unit or standard for the valuation of foods has been fixed upon by Professor von Pirquet of the Vienna University's children's clinic. It is one grain of mother's milk of average fatty content, which he terms "Nem," the initial letters of "Nahrungs-Einheit—Milk" (standard nourishment milk). A thousand grains, or about one litre, of this milk, is used for comparison.

Along with his new unit, Professor von Pirquet has also invented a new method of arriving at an individual's food requirements. This consists in measuring the length of the individual's trunk. Experiments carried on with sixty children showed an accelerated growth, together with a considerable saving of food, which reached as high as thirty per cent. in some cases.

Professor von Pirquet has arrived at certain striking conclusions as to fats and

albuminoids. He considers a very small albuminoid proportion adequate—as little as ten per cent. of the total nourishment—and that fats can be totally dispensed with, provided that two and one-half times the usual quantity of carbohydrates be included in the food.

Professor von Pirquet, in common with many European physicians, considers the prevailing system of calories false and useless.

The converted Ward liner Saratoga, now the United States hospital ship Comfort, is to be sent across the ocean unconvoyed.

Rev. Dr. C. L. Slattery, delivering the baccalaureate sermon at Columbia University, urged the unification of churches. Thousands are spending their nights sleeping in the open at Coney Island to escape the heat in New York tenements.

My Dad wears 'em

BOB LONG
UNION MADE OVERALLS
SHIRTS & GLOVES
Known from Coast to Coast
R. G. LONG & CO. LIMITED
St. John, N. B.

SAVE SUGAR By Using CROWN BRAND CORN SYRUP

for all Sweetening

In 2, 5, 10 and 20 pound tins and 3 lb. "Perfect Seal" Glass Jars.

for making homemade candy—for all baking—as a sauce for desserts—on griddle cakes and hot biscuits—use this delicious table syrup, made from corn—and thus save sugar. Ask your grocer.

THE CANADA STARCH CO., LIMITED, MONTREAL, CARDINAL, PORT WILLIAM.

So easy—so quick—so cool

A little pressure of the fingers, a match—and your fire is there—another pressure of the fingers and it is gone.

Instantly ready when wanted—instantly gone when you are through with it. That is half the comfort of a McClary Gas Range.

The other half is that you have only just the amount of heat you need and no more—in just one spot—where you require it—not all over your kitchen.

Then there is no stooping—work at a convenient height.

A splendidly illustrated booklet fully describing all McClary gas cooking and heating appliances will be sent free on application.

McClary's Gas Ranges

LONDON TORONTO MONTREAL WINNIPEG VANCOUVER
ST. JOHN CALGARY HAMILTON EDMONTON SASKATOON

For Sale by McClary's, 221-223 Prince Wm. St., St. John, N. B.

15¢ PER PACKAGE

PLAYER'S

NAVY CUT

CIGARETTES

BEAUTIFULLY COOL AND SWEET SMOKING