

Every Wednesday 31st.

Local Railway.

Company

Mondays at 7.00  
St. John

Wednesdays at 8.00  
St. John

Thursdays at 9.00  
St. John

Fridays at 10.00  
St. John

Saturdays at 11.00  
St. John

Sundays at 12.00  
St. John

Services every  
Sunday

Services every  
Sunday

Services every  
Sunday

Services every  
Sunday

Services every  
Sunday

Services every  
Sunday

Services every  
Sunday



# The Beacon

VOL. XXIX SAINT ANDREWS, NEW BRUNSWICK, SATURDAY, AUGUST 4, 1917. NO. 5

## MILLINERY TRAGEDY

IT was, I knew as soon as I saw it, the hat of the Ages. What more, it was My Hat. I wasn't even looking for hats that day. I had been buying towels and a bath mat at a July sale, and on my way back to the elevator I happened to take a look at the hats. I looked them over with a cold eye, as I looked along, perfectly sure I would not see anything worth while. Then my eye fell on this one. And I knew I had found my hat. I had just passed a table on which they were piled \$3.98, or some such, reasonable and moderate sum.

I took only joy and deep certainty that here indeed my own hat had been made. It was an imported hat, one of those London hats which make the Londoner say, "English women themselves never seem to wear them, it is known how it would feel on my head—so soft and light and apt, like a bird which has just alighted comfortably. It was my color, old blue. The straw was soft and firm and flexible and light. The shape was odd and yet inevitable. The trimming was simple but perfect. No other trimming would have sufficed. Everything about that hat was right, but I was sure. What's more, it was My Hat. Someone had known my almost soul, all this which I had thought myself alone. It had been evolved from all times. Milliners had learned their trades for the years untold they had gone through the phases of fashions for this.

Think of the stiff, broad Merry Widows they had lined, and always with this in mind—say, think of the poke bonnets of the eighteenth century, the head-dresses of women of all times and places. All each and all had been made and worn to that finally a perfect hat came into being. It was that hat, from London, which by some miracle of chance which is not chance at all, on a table right under my eyes, on my way to the elevator.

How could I have missed it? I had to see it. I passed a couple of hats, but I thought myself alone. I had been evolved from all times. Milliners had learned their trades for the years untold they had gone through the phases of fashions for this.

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## HARVARD'S NEW WAY OF LIVING

TO bell with Germany? The morning war was declared, a window in one of the Harvard College halls was thrown open and these words were rung out as a new declaration to the world. This verbal explosion was an admirable summary of the current attitude of Harvard toward the war. But enthusiastic demonstration of this sort has given place to a more serious attitude. In the early days of the war, there were dinners of celebration in Boston hotels, dinners at which factious was a close favorite after Mars. These have ceased to be heard of since the outbreak of the war.

It is the seriousness of this attitude that is the new way of living at Harvard. The seriousness of this attitude is also a sign of the time. The seriousness of this attitude is also a sign of the time. The seriousness of this attitude is also a sign of the time.

## A PEOPLE'S PARTY

A PEOPLE'S PARTY was a people's party, a party of the people, a party of the people. It was a party of the people, a party of the people. It was a party of the people, a party of the people.

## C. P. R. DAMAGED BY MONDAY'S STORM IN MAINE

The Storm King raged for twelve hours in Maine during Monday and early Tuesday morning and day relief crews and repair gangs working from Greenville Junction to the Quebec border on railway and wire services, report an area 70 miles in length in which great havoc has been wrought. C. P. R. through train service to Montreal has been temporarily cancelled.

## NO PEACE TILL THE RETURN OF CRIMINAL AGGRESSION IS MADE IMPOSSIBLE

Paris, July 27.—The Entente Powers have decided to withdraw their troops as soon as possible from ancient Greece, Thessaly and Epirus. This decision was reached yesterday at the conference here. They concluded their conference yesterday after amending a decision to continue the war until the object for which they are fighting is attained. Their declaration, which was made unanimously before separating, reads:

## D. GUPTILL, Manager

Manager of the Beacon.

## REV. W. M. SERVICES

Services every Sunday.

## REV. G. H. SERVICES

Services every Sunday.

## REV. D. MCKEOWN

Services every Sunday.

## FOUR SENATORS APPOINTED

London, July 26.—Four of the Senate vacancies have been filled by the appointment to the Upper House of Lord McMahon, Mr. C. Winnip, D. O. Leahy, and Mr. J. Fisher.

## IRISH CONVENTION

The Irish Convention adjourned last night after the opening address by Chief Secretary Dease.

## RECKLING IN NEW BRUNSWICK

The official report of the reeling in the Province of New Brunswick for the week ending July 28, is as follows:

## SPENT FIVE DAYS IN AN OPEN BOAT

Bert Shankle, of Gloucester, a member of the crew of the American fishing schooner 'Harrigan', arrived at Halifax this morning from Sydney, where he was stranded by the Newfoundland schooner 'Kona'.

## NOTED HORTICULTURIST

Sanita Ross, Cal., July 26.—Luther Burbank, noted horticulturist, is at his home here with an inflamed appendix, was pronounced out of danger to-day.

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MONTREAL'S MILLIONAIRES

Montreal July 28.—The one hundred millionaires and near millionaires in this city will, it is estimated, make Montreal the largest contributor to the income tax revenue of Quebec...

CANADA TO OBTAIN LOAN

Washington, July 28.—Secretary McAdoo has notified Sir Thomas White, Canadian Minister of Finance, that the United States Government has no objection to Canada's obtaining a short-term credit of \$100,000,000 from private sources in the American money market...

UNFORTUNATE BEGINNING

Sometimes it is so unfortunate as to incur instant resentment and possibly injure relations. This was the case of the diminutive man of kindly appearance who was accosted in the loop by a seedy purist with the words: "Sir, I am looking for a little succor."

ST. GEORGE, N. B.

Aug. 1. Serg. G. Arthur Hooser, of the Customs Service, Aroscook, Victoria County, spent the week-end in town the guest of friends. Mrs. Walter Tuck, of Calais, is the guest of Mrs. Wm. Mersereau...

BOCABEC, N. B.

July 30. The Red Cross Society acknowledges the receipt of \$1 from Mrs. James Holt and a quilt from Mrs. Mary Mitchell. Henry Harmon is very ill with pneumonia...

ing operations of the Pula Company, has returned to his home in Michigan. He is an officer in the National Guard of his State, and will volunteer for active service.

Mr. and Mrs. Walter Messenite entertained a number of guests at their "Kamp Koy Kot" Lake Utopia, over the week-end. Among those enjoying the outing were: Miss Irene Kohns, St. Andrews...

Miss Mary McMullen was the guest of Mrs. George Frasley at Casa Laguna, Lake Utopia, last week.

The Misses Bessie and Louise Cawley, M. Moisan and Mr. Arthur Hooser, were week-end guests of Miss McLean's father at Mill Lake.

The Misses Kathleen and Ella Tomah of Goudier, N.S., were visiting their grandmother, Mrs. H. Murray.

Mr. and Mrs. Chawick of St. John, is the guest of Mrs. H. R. Lawrence.

Among the out-of-town guests here for the Wallace-Arnold wedding were Mr. and Mrs. Percy Day and family, Miss Bessie Irving of St. John, and Mr. G. Guy Merritt of Toronto.

Miss Elsie Crickard, daughter of Mr. and Mrs. John A. Crickard, won the Governor's Medal for the County of Charlotte in the High School Entrance Examination.

St. Stephen and St. George boys met on the baseball field on Saturday afternoon last and played an interesting game of ball. Hard luck and costly errors lost the St. George boys the game.

BEAVER HARBOR, N. B. A bean supper and sale of ice cream was held in the hall on Saturday evening and was a successful affair.

Mr. and Mrs. J. Robinson and Percy Robinson, of White Head, and Mr. Scott Robinson and daughter, of Gardner, Me., were week-end visitors of relatives here.

Miss Helen Stanley, of St. John, is visiting her sister, Mrs. Dora Thompson.

Miss Nina Wadlin has come from St. John to spend her vacation with her parents, Mr. and Mrs. Edgar Wadlin.

Mrs. Mary Patterson, of Boston, is very ill at the home of her niece, Mrs. Medley Kennedy.

When the little son of Mr. and Mrs. Albert Paul fell overboard from a small punt, and would have been drowned had it not been for the prompt action of Basil Paul, who, when he saw the situation, jumped from the wharf and swam to the rescue.

George Patterson, of Boston, has been called here by the serious illness of his mother, Mrs. Mary Patterson.

Mr. and Mrs. Lyman Outhouse motored to St. John on Sunday.

Paul McRoberts, of St. John, is a guest at King George Hotel.

Mrs. J. Stephenson Lord, and her daughter, Dorothy, were camping across the Bay this week with her husband.

Chief Murray Leonard is the guest of his family for a few days.

Miss Nellie Martin arrived home on Tuesday from Boston, where she has been taking a course in training.

The Misses Hazel and Marion Lambert were visitors to Pendleton's Island on Friday.

Mrs. White and children are at present visiting Mrs. Melbourne Eaton, of Northern Harbor.

Rev. Mr. White, of Boston, is spending his vacation with Mrs. F. Richardson. While here he is occupying the pulpit in Christ Church.

Mr. and Mrs. James Holt, of Bocabec, were visitors with Mr. and Mrs. C. Morang on Tuesday; also with Mr. and Mrs. J. Felix.

at The Fredericton Hospital is home for two weeks' holiday.

Max Groom and Clarence Miller spent two days at St. Stephen last week.

Miss Helen Lowery, of Brunswick, Me., is visiting Mr. and Mrs. Isaac Lowery for a few weeks.

Misses Mary and Evelyn Crawley, and nephew, Joe Regan, are spending the summer months at Bocabec.

Mrs. McCready, of Waverley, spent Sunday with her daughter, Mrs. Nelson Cunningham.

Mr. John Cunningham got quite badly hurt on Saturday last, as his horse ran away, and in trying to stop it he was thrown to the ground and received several bruises.

We are sorry to hear that Cecil Lowery cut his arm quite badly with an axe on Monday last.

ELMSVILLE, N. B. The dance and pie supper held on Friday evening of last week, at the hall in Elmsville, on behalf of the Red Cross Society, was largely attended, and a pronounced success financially.

Miss Ethel Louder, of St. Stephen, is visiting her cousin, Miss Edith Stuart.

Mr. and Mrs. Gerald Bonness, of Calais, have returned to their home at St. John, after a pleasant week spent with Mr. and Mrs. Henry Dyer.

Mrs. Logan, of St. Stephen, a former resident of Elmsville, spent last week among friends here.

Mrs. Harry Kelly and daughter, of St. John, visited Mrs. Henry Dyer, last week.

Mrs. M. McQuoid, of St. Andrews, has been visiting her parents, Mr. and Mrs. James Armstrong.

Mrs. Daniel McFarlane, of St. Andrews, is the guest of Mrs. Samuel Dyer.

Miss Lila Roach and friend, of St. Andrews, visited Miss Roach's parents, Mr. and Mrs. Alex. Roach, on Sunday last.

Miss Minnie Hill, of Hill's Point, is visiting her sister, Mrs. Willard Dyer.

LAMBERTVILLE, D. I. Mrs. Chas. A. Brown is visiting in Chatham.

Miss Nellie Martin, nurse-in-training, is spending her vacation with her parents, Mr. and Mrs. Will Martin.

Misses Arla Lambert and Ella Pendleton are enjoying camp life this week with Mrs. Harold Pendleton at Bocabec.

Mrs. Parkhurst, who spent her vacation here, returned to her home in Boston on Tuesday.

Mrs. Alver Stuart visited her sister, Mrs. James B. Cline, on Tuesday.

Mr. and Mrs. Thos. W. Mitchell are rejoicing at the arrival of a baby boy on Sunday.

Mrs. Walter Stuart and children spent the week-end with Mrs. Melbourne Eaton.

Mrs. Harold Lambert and her daughter, Alice, who have been visiting her mother at St. George, returned home on Sunday.

Dr. Harry Gove went to St. Andrews by str. Commodore Bus, on Monday.

Mr. and Mrs. Edgar Butler and children visited Mr. and Mrs. Melbourne Eaton on Sunday.

Mr. Lewis Drake and his daughter and her husband, who has been visiting relatives in St. Stephen, returned to their home in Natuck, Mass., on Friday.

They were accompanied by little Miss Ruth Wooster, who will visit her sisters, Miss Ethel Wooster and Mrs. Fred Kennet, in Springfield, Mass., during the week-end.

Miss Myra Wormell, of New York, is guest of Miss Benson's sister, Mrs. Philip Newton.

Mr. Nelson Guthrie, who has been seriously ill, is some better at this writing.

The many friends of Mr. John Loring will be glad to know that he is able to be out again, after being confined to the house several weeks by illness.

Mr. and Mrs. Frank Justison, of Black's Harbor, spent a few days last week with Mrs. Justison's sister, Mrs. Earl Ingersoll.

Miss Hilda Gupitt left last week for a visit in St. John and Fredericton.

The Parish Sunday School Convention was held here in the U. B. Church on Sunday, July 22. A large representative from all the schools on the island were present.

The reports from the schools showed a decided increase in all lines of Sunday school work. At the evening session, a solo was rendered by Miss George Nettie, of St. Stephen, in a very pleasing manner which was very much appreciated by all present.

Mrs. Frank Cheney and son, of St. Stephen, spent a few days recently as the guest of Miss Sadie Dakin.

Miss Jean Daltell, who has been visiting in St. Stephen and Calais, returned home this week.

WHITE HEAD, G. M. July 27. Schlr. Fred and Norman, Capt. B. A. Obney, has sailed for Nova Scotia by the "Herald" for sale everywhere.

LEONARDVILLE, D. I. July 31. A concert was held in the Christian Church on Sunday evening last when a large audience was present, and well entertained, a collection of \$6 was taken for the Foreign Christian Missionary Society.

Mr. Willard Johnson and Miss Lettie Doughty spent Sunday in Chamcook.

Mrs. Chester Leonard and children, of St. John, are visiting relatives on the island.

Mr. and Mrs. W. B. Welch spent Sunday last in St. Andrews.

Misses Josie Conley and Helen Farris, of Eastport, were the over-Sunday guests of Mr. Luther Rogerson on Sunday last.

CAMPOBELLO July 30. The sum of \$25 was appropriated recently by the Red Cross Aid of Westpool district for the needs of the Hospital in France.

Mrs. William Mitchell, Sr., had the misfortune to fall one day last week and fracture her right forearm.

Collector of Customs Carson is at present away on a wedding tour, and during his absence Mr. Harry Groom is acting Collector.

Miss Emma Tomlinson and Miss Uvalde Calder are visiting at their homes here.

Miss Olive Mitchell was the guest of Mrs. Irving, of St. Stephen, during the past week.

Miss Lawson, of Grand Manan, was the recent guest of Miss North.

Mrs. Hazard and daughter are visitors on the island.

Mr. and Mrs. Edward Lank and Miss Hazel Calder spent a day with friends at Bocabec recently.

Miss Mary Vennell, nurse-in-training, is at her home here.

loaded with lumber. There were a number of passengers on board who were going to help with the cherry harvesting; amongst them were Mrs. B. A. Cheney, and Mrs. Will Harvey, of Seal Cove.

Miss Edith Green, of Seal Cove, has been the guest of Miss Ophal Cossaboom this week.

Mrs. Danette Barnes has returned to her home in St. John.

Mr. Scott Robinson has returned to Boston. On Sunday he, with his two brothers, Joe and Percy, spent the day with his sister, Mrs. Thomas Holmes, in Beaver Harbor.

Miss Belra Matthews is visiting Mrs. J. L. Cossaboom.

Mr. Frank Cheney is a week-end guest of Mr. J. L. Cossaboom.

Mr. Nelson Morse had a very lucky haul on Tuesday when he caught a very large halibut. When weighed it turned the scales at two hundred and twenty-nine pounds. Some fish that!

Mrs. Lewis Frankland entertained at a quilting party on Wednesday in honor of her husband's birthday. There were twenty guests, who spent a very enjoyable afternoon and evening. Ice cream was served, and a photograph provided some much appreciated music.

Among those present were: Mr. and Mrs. Cleveland Lawson, Archer and Donald, west to St. Stephen on Tuesday and returned on Friday.

WOOD ISLAND, G. M. July 27. Mr. and Mrs. Leland Wilcox and daughter, Alice, spent the week-end with their mother, Mrs. Caswell Wilcox.

Mrs. Harry Gallant and daughter, Alice, of St. John, were recent guests of Mrs. Caswell Wilcox.

Miss Esther McDonald, of Amherst, N. S., has been the guest of her cousin, Gladys Wilcox.

Mrs. Percy Greene and family have gone to Seal Cove to pick strawberries.

Mr. Harold Greene and his brother, Percy, took a party of girls to Grand Harbor yesterday.

The fishermen of this place are not doing very well on account of constant dense fog.

Mr. Caswell Wilcox and his three sons, Lawson, Archer and Donald, west to St. Stephen on Tuesday and returned on Friday.

A LITANY FOR THE FATHER, from Thy Father, from Thy Father, from Thy Father...

FOR THE WORLD BY WARFARE For the homeless and for the broken heart...

Bless our King and grant Men of wisdom, strength Faith to wait upon Thy...

Bless our soldiers in the Who for Right their wea. Be their sure Defence an. Guard us, we be...

As on unseen pinions, Our devoted men who dir. All the perils of the air. Keep them, y. Lord, we pray Thee, y. For the fallen and the s. Deliverance and independ. Save them in their agou. Hear us, we b. Thou, who art the Princ. Thou, who makest wav. Let Thy power and lov. Hear us, we b. God the Father, God the God the Spirit, Three in Grant us peace—Amen. Hear us, we b.

FOR POLAND'S IN. Washington, July 24—England and the U. S. declaration for the es. united and independ. to a cable dispatch rec. Paderewski from the M. Affairs through the C. Paris. The messag. New York, July 13.—Yast. ambassador, Sorbonnes, a thrilling manifest. Poland. The Polish fa. emboldened with the f. before an audience of Fichon, ex-Minister of. granted. Your cablegr. of applause. Speeches. Interrupted by enthus. Hall vibrant. Denys Co. names of the Fren. Legation's president Est. Brecke-Socialist leader. spoke. All sustained the programme.

"This great war," sa. "cannot be accomplish. deliverance one of the. nations. Poland must. full enough to become. ment of equilibrium an. otherwise the work of. entirely fulfilled."

President Fichon stu. France, that the All. liberate Poland, retri. give her sovereignty to. state. We consider it. Poland one of the aim. we will not lay down o. realization of these aim.

JOFFRE'S VALLE. When Marshal Joffre. States, says the P. of the Brooklyn Eagle, b. body servant who was. The man formerly had. and there was nothing. pay he was to receive. "I understand," said i. was over, when the m. he owed him.

"Mais, monsieur le. mered the man. "I co. pay in view of the pe. have brought back wit. "What little fortune? shal. "You haven't be. "Non, monsieur le m. se, monsieur le mar. has they are so gen. "Yes, that is true.," shal, who had had exp. "But you didn't collect. or anything like that, I. "Mais non, monsieur. there were times when. vice people who wen. and those who wante. bers occupied by mon. and those who sent no. "I understand," said i. if I may ask, how mu. back?" "Well, you see, mon. the dollars make me. and I have invested m. bonds of the national. "But approximately h. realize on the trip?" ins. whose curiosity had be. man's reluctance. "Eh, bien, monsieur. 25,000 francs." It is Mme. Joffre, wh. out. She has told it. acquaintances in the A. Paris, who repeat he. is precisely true.

SPECIAL LOT SALE At Low Prices IN THE FINEST SECTION OF ST. ANDREWS Three Lots 53x105 One Lot 53x160 \$25.00 Down, Balance \$6.00 Monthly and Upwards

Think of Buying These Lots For Only \$200.00

W. F. KENNEDY

W. H. THORNE & CO., Limited, St. John, N. B.

You Can't Prove ANYTHING By Listening

THE NEW EDISON

W. H. THORNE & CO., Limited, St. John, N. B.

Summer Time Has Come And The Time For Ice Cream and Cold Drinks

WE HAVE ALL KINDS OF GLASSES AND TUMBLERS SUITABLE FOR SERVING

For those who want only a cheap article we have it; and those who want a more expensive one, we have it also.

We have Plain, Etched, and Cut at All Prices, and Many beautiful Patterns.

Sherbet Glasses in Many Sizes and Designs.

R. D. ROSS & CO. ST. STEPHEN, N.B.



A LITANY FOR TIME OF WAR

FATHER, from Thy throne on high, See us with a pitying eye, Listen to Thy children's cry. Hear us, we beseech Thee. For the world by warfare torn, For the homeless and forlorn, For the broken heart that mourn, Hear us, we beseech Thee. Bless our King and grant him still Men of wisdom, strength and skill, Faith to wait upon Thy will. Hear us, we beseech Thee. Bless our soldiers in the field, Who for Right their weapons wield, Be their sure Defence and Shield. Hear us, we beseech Thee. Guard our sailors on the deep, While their silent watch they keep, Or, when weary, while they sleep. Guard them, we beseech Thee. As on unseen pinions, bear Our devoted men who dare All the perils of the air. Keep them, we beseech Thee. Lord, we pray Thee, yet again, For the fallen and the slain, For the wounded, racked with pain. Hear us, we beseech Thee. For the souls of those that die, Lord, we lift our humble cry, Save them in their agony. Hear us, we beseech Thee. Thou, who art the Prince of Peace, Thou, who makest wars to cease, Let Thy power and love increase. Hear us, we beseech Thee. God the Father, God the Son, God the Spirit, Three in One, Grant us peace—bid strife be done. Hear us, we beseech Thee.

FOR POLAND'S INDEPENDENCE

Washington, July 24.—France has joined England and the United States in a declaration of the establishment of a united and independent Poland, according to a cable dispatch received by Ignace J. Paderewski from the Minister of Foreign Affairs through the Consul-General in New York. The message is as follows: Paris, July 19.—Yesterday, the large amphitheatre, Sorbonne, was the scene of a thrilling manifestation in honor of Poland. The Polish flag was displayed, embellished with the flags of the Allies before an audience of 3,000. Stephen Pichon, ex-Minister of Foreign Affairs, presided. Your cablegrams evoked salvos of applause. Speeches were frequently interrupted by enthusiastic acclamations. Hall vibrant. Denys Cochon spoke in the name of the French Government. Lejeunes, president of the Commission Brecker, Socialist leader, and Pichon also spoke. All sustained the Polish national programme. "This great war," says Denys Cochon, "cannot be accomplished without the deliverance of one of the great European nations. Poland must be reborn, powerful enough to become an essential element of equilibrium and enduring peace, otherwise the work of justice will not be entirely fulfilled." President Pichon said that the words pronounced constituted an obligation of France, that the Allies have agreed to liberate Poland, reunite her three parts, give her access to the sea, assure her full and entire sovereignty of an independent state. We consider the restoration of Poland one of the aims of the war, and we will not lay down our arms before the realization of these aims.

JOFFRE'S VALET PROFITED

When Marshal Joffre went to the United States, says the Paris correspondent of the Brooklyn Eagle, he took with him a body servant who was to act as his valet. The man formerly had served in the family and there was nothing said about what pay he was to receive until the Journey was over, when the marshal asked what he would do. "Mais, monsieur le maréchal," stammered the man, "I couldn't ask for any pay in view of the petite fortune that I have brought back with me." "What little fortune?" asked the marshal. "Non, monsieur le maréchal; but you see, monsieur le maréchal, the Americans has they are so generous." "Yes, that is true," admitted the marshal, who had had experience of his own, "but you didn't collect money for charity or anything like that, I hope?" "Mais non, monsieur le maréchal, but there were times when I could be of service. People who wanted autographs, and those who wanted to see the chambers occupied by monsieur le maréchal, and those who sent notes and messages—" "I understand," said the marshal, "but, if I may ask, how much did you bring back?" "Well, you see, monsieur le maréchal, the dollars make so many more francs, and I have invested most of it for the bonds of the national defence." "But approximately how much did you realize on the trip?" insisted the marshal, whose curiosity had been aroused by the man's reticence. "Et, bien, monsieur le maréchal, about 25,000 francs." It is Mme. Joffre, who has let the story out. She has told it to some of her acquaintances in the American colony in Paris, who repeat her assurance that it is perfectly true.

Up-River Doings

St. Stephen, N. B., Aug. 1. Congratulations are extended to Mr. and Mrs. Herbert Maxwell on the birth of a daughter, on Monday, July 30. Miss Annie Richardson, of St. Andrews, has been the guest during the past week of Mrs. J. W. Richardson. Mr. and Mrs. Frank T. Bixby, of Halifax, N. S., are in town for a visit with Miss Annie Bixby and Mrs. Louis Abbot. Mr. Harold McBean, of the Bank of British North America, in Hamilton, Ont., is spending his vacation with relatives in St. Stephen. Mrs. Helen Clewley, of Woburn, Mass., is visiting St. Croix friends. Mrs. Lewis L. Wadsworth and children, of Winchester, Mass., are spending the summer in St. Stephen with her parents, Mr. and Mrs. C. W. Young. Mr. George Green, of Fredericton, is visiting her parents, Mr. and Mrs. George Coffey, in Milltown. Mrs. John Keating, one of the esteemed and elderly ladies of St. Stephen, continues ill at her home on Brant Street. Miss Burnham, of Boston, is the guest this week of Mrs. Harry L. Wall. The motor trip and picnic to 'Oak Haven', the estate of Mr. F. W. Andrews, situated on the shore of Oak Bay, was greatly enjoyed by the ladies of the Red Cross Society last Thursday. There were nearly seventy-five ladies and gentlemen who enjoyed the hospitality of Mr. Andrews. The Women's Canadian Club are arranging a musical recital, for the benefit of the Club, to be given in the Bijou Theatre about the middle of this month. Miss Zilla Green, of Boston, is visiting her aunt, Mrs. Fred Phelan, in Calais. Mr. and Mrs. Thomas R. Kent, who have been spending a few days in St. Stephen, have returned to St. George. Mr. Fred Sawyer, of Ottawa, is spending his vacation in St. Stephen. Mrs. Thirmore Lyford, who has been very ill with peritonitis, is reported to be much improved. Miss Phoebe McKay, who has been studying vocal music for the past three years in Philadelphia, is expected to arrive home on Tuesday next. Mr. and Mrs. P. M. MacDonald have been visiting friends at Oak Bay and St. Stephen, after a stay of several months in St. Stephen. In spite of the sudden and violent shower that ruined the pleasure of the lawn party, given last week for an ambulance for the Calais Hospital, the sum of \$150 was realized. Mrs. J. W. Millidge, of St. John, has been visiting friends at Oak Bay and Tower Hill. Mrs. George A. Tapley and daughter, of Marysville, N. B., are visiting Calais friends. Mrs. Magee, of St. John, has been the guest for several days of Mrs. Hazen Grimmer at "Rockcliffe." Mr. and Mrs. Fred Greenlaw, of Harrington, Me., spent Sunday at the Old Ridge with Mr. and Mrs. Clarence Maxwell. Miss Louise Topping, of St. John, has been the guest of Miss Violet Perry for several days. Miss Ella Gregory entertained a number of lady friends at her home on Monday evening. Bridge was the chief feature of entertainment and dainty refreshments were served late in the evening. While helping her husband to raise the cover of their automobile, during the shower on Friday afternoon afternoon last, Mrs. J. W. Richardson, in some way broke her arm above the wrist. Dr. Sullivan gave surgical treatment almost immediately, but Mrs. Richardson has suffered great pain from the break. Mrs. W. F. Todd, Miss Mildred Todd, Mr. and Mrs. N. Marks Mills and daughters went to St. George on the excursion on the St. Andrews on Saturday afternoon.

MEMORY

THE spider spreads her webs, whether she be In poet's tower, cellar, or barn, or tree; The silk-worm in the dark green mulberry leaves His winding sheet and cradle ever weaves; So I, a thing whom mortals call worm, Sit spinning still round this decaying form. From the fine threads of rare and subtle thought— No net of words in garish colors wrought— To catch the idle buzzers of the day— But a soft cell, where when that fades away, Memory may clothe in wings my living name And feed it with the asphodels of fame, Which in those hearts which must remember me Grow, making love an immortality.

You are not here! the quaint witch Memory sees, In vacant chairs, your absent images, And points where once you sat, and now should be But are not—! demand if ever we Shall meet as then we meet,—and she replies, Veiling in awe her second-sighted eyes: 'I knew the past alone—but summon home My sister Hope,—she speaks of all to come.' But I, an odd diviner, who know well Every false verse of that sweet oracle, Turned to the sad enchantress once again, And sought a respite from my gentle pain, In acting every passage o'er and o'er Of our communion.

From "Letter to Maria Gisborne," by PERCY BYSSHE SHELLEY. (Born August 4, 1792; died July 8, 1822.)

PROPER METHODS OF BUTTER-MAKING

Few people trouble themselves about the reason that creamery butter is so preferred to dairy butter, but by way of introduction to Bulletin No. 53 of the Dairy and Cold Storage Branch, Ottawa, Dairy Commissioner Roddick furnishes an explanation. Incidentally he also points out that a good deal of damage is done to the trade by inferior dairy butter. The bulletin, for which Mr. George H. Barr, Chief of the Dairy Division, is responsible, in concise terms describes the whole process of butter making, telling the utensils that should be used and how they should be used, gives the results of experiments with the separator as regards temperature and variations in cooling, and dealing with the care of cream in speed and preparing for churning and in packing. It contains expert counsel as to salting and working and points to the advisability of attractive packing in parchment paper. He also points out the requirements of the law in branding or marking and supplies practical hints on care of the utensils. Finally, he tells in terse terms how to get the best results in farm dairy work. Both the bulletin and a blue print of the plan for a dairy that is given can be had free by application to the Dairy Commissioner or to the Publications Branch, Department of Agriculture, Ottawa.

STICKNEY'S Wedgwood Store

ESTABLISHED 1844 is showing a fine collection of Copeland Spoons. A large variety in Ayresley China. Complete line in Queen Mary China. Royal Corona plates, bowls, jugs, with the Kitties decoration. G. HAROLD STICKNEY DIRECT IMPORTER AND RETAILER

CANADA'S BEST BREAD AND PASTRY. Purity Flour. The Perfectly Milled Product of the World's Best Wheat.

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for a Horse KENDALL'S SPAVIN CURE. It has cured a great many horses—has put them back to work, even after they have been given up. Over 25 years of success have proved its value. Write for a copy of the book. It is a small book, but it is a real cure for many ailments that have been known to kill. Get Kendall's Spavin Cure at any drug store for 25 cents. Or write to Dr. R. J. Kendall, Co., Eastern Falls, N. B.

Do all your preserving with Lantic Sugar. Pure cane, "FINE" granulation. High sweetening power. 10, 20 and 100-lb. sacks 2 and 5-lb. cartons. Order by name in original packages. FREE: This book of printed and gummed labels for fruit-jars, if you will cut a red ball trade-mark from a Lantic bag or carton and send it to Atlantic Sugar Refineries Limited, P.O. Building, MONTREAL.

No Dentist In Saint Andrews During Winter Months. DR. WORRELL has decided to close his office in Saint Andrews on or about October 1st, probably until about May 1st, 1918. He therefore invites all his patients who have not been recently attended to, to come in at the earliest opportunity and have their teeth examined and attended to if necessary, in order to avoid suffering or inconvenience during his absence. Do not wait until the last week in September and then expect to get fixed up, but come in while the coming is good. J. F. WORRELL, D.D.S. Office in Residence Montague and Princess Royal Streets TELEPHONE 33-11

KENNEDY'S HOTEL. St. Andrews, N. B. A. KENNEDY & SON, PROPRIETORS. Beautifully Situated on Water Front. Near Trains and Steamboats. All Rooms Steam Heated and supplied with Hot and Cold Running Water. RATES—\$2.50 to \$3.00 per day. Special rates by the week.

THE ROYAL HOTEL. LEADING HOTEL AT ST. JOHN, N. B. Conducted on European Plan in Most Modern and Approved Manner. NEW GARDEN RESTAURANT. 200 Rooms - 75 With Bath. THE RAYMOND & DOHERTY CO., PROP.

Auto Repair Tools and Sundry Supplies. GET YOUR AUTO IN GOOD SHAPE FOR SPRING. WE HAVE IN STOCK: Weed Chains, Rid-o-Skid Chains, Auto Wrenches, all kinds, Spark Plugs, Puncture Plugs, Self-cementing Patches, Valve Grinders, Valve Grinding Compound, Windshield Cleaners, Dry Batteries, Battery Testers, Tire Testers, Magneto Files, Greasable Lubricant, Cup Grease, Grease Guns, Auto Socket Sets and Extra Sockets for Socket Sets. Tire Pumps, Auto Tap and Die Sets, A. L. M. thread, 1-4 in. to 3-4 in., Adamson's Vulcanizers, Carbon Remover, Auto Jacks, Storage Jacks or Tire Savers, Valve Lifters, Finished Hex. Blank Nuts, Machine Screws, Auto Split Washers, Cotter Pins, Cotter Pin Lifters, Oilers, all kinds, Anti-Door Rattlers, Auto Enamel. T. McAvity & Sons, Ltd. ST. JOHN, N. B. Advertising Pays---Try a Beacon Adv.



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ST. ANDREWS, N. B., CANADA. Saturday, 4th August 1917. PROGRESS OF THE WAR [July 26 to August 1]

THE week under review would seem to mark a pivotal point in the war, indications being manifest of an intention on the part both of the Central European Powers and of the Entente Allies to push matters to a conclusion before another winter sets in.

KENNEDY'S HOTEL The following guests registered at Kennedy's Hotel during the week: MONTREAL: W. Harris Stevens, H. W. Fansbury, F. M. Cummings, A. A. T. Riva. TORONTO: A. S. G. Boulton, T. A. Chisholm. CALGARY: S. Hardman. FREDERICTON: G. R. Perkins, R. P. and Mrs. Allen, Mrs. M. Walker, Mrs. J. Kitchen, H. M. and Mrs. Blair. SUSSEX: W. P. Erb. WOODSTOCK: A. E. Stewart, H. E. and Mrs. Ellis and party, Guy Gulet, J. E. Saunders, C. A. Smith, E. Burt, F. B. Armour. LOUNDES, N. S.: C. S. Connolly. MILLTOWN: Henry and Mrs. McAllister, Mrs. W. Harrison, Frank Murchie. OAK BAY: John Maxwell. BC CABEC: C. E. McCullough, C. E. and Mrs. Staples. NEW WESTMINSTER, B. C.: Clara Maxwell, Winter Maxwell. ST. JOHN: W. R. Golding, J. P. Whitney, Rev. J. J. O'Donovan, E. O. Lacey, J. A. Barry, Wm. Smith, Miss A. Browne, Miss M. Walsh, Miss B. Canny, P. R. Reynolds, E. V. McGuire, F. James, H. Lindsey, E. B. Donovan, S. Prone, F. A. and Mrs. Grant, R. M. and Mrs. Fowler, J. A. and Mrs. Gregory, Mrs. Courtenay, Miss Outhouse, Mr. Baror, A. and Mrs. Morriay, Miss E. Climo, Miss M. McCarty, F. H. Tingley, F. C. Lane, Dr. J. and Mrs. Milten, R. B. and Mrs. Sullivan, P. Fairweather, C. B. Wetmore, R. Allan Christie, R. W. Folkins, C. S. DeLong, F. B. Bonnell. MONCTON: A. J. and Mrs. Tingley. DIGBY: M. B. Spawie. OTTAWA: T. B. Williams. HALIFAX: N. Redmond. GLOUCESTER: James H. Mason. GRAND MANAN: I. Ingalls. ST. STEPHEN: Miss Nora Flannigan, Miss K. Legacey, Miss M. E. Short, Misses Louise and Nettie Daly, F. S. White, Marion E. White, H. E. and Mrs. Forsyth, Jr., Clifton Norwood, Gerald and Mrs. Bonnis, J. S. Lord, Mrs. and Miss Simpson, Mrs. M. L. Young, Arthur and Mrs. McKenzie, E. W. Beer, Murchie Beer, M. J. O'Donnell and party, Albert Bagley, W. McGregor, W. A. Farcy. NEW YORK: E. S. Carson, C. L. Galli. BOSTON: Mae Goode, H. Hume, Joseph and Mrs. Smith. DULUTH: Miss Bartlett. LAURENCE, MASS.: J. P. Kennedy, Elizabeth Kennedy. FRANKLIN, N. H.: A. A. Easton, E. T. and Mrs. Little, W. H. and Mrs. Bunker, J. C. McShane and wife, Mrs. John Harriman. PRESQUE ISLE, ME.: M. C. and Mrs. Smith. RUMFORD, ME.: D. C. York. CALAIS: Miss M. Ryan, Miss Marion Goode, Mrs. F. M. Eaton, Mrs. Jordan, and two sons, Marjorie Murchie. EASTPORT: Mrs. L. K. Bartlett, Mrs. H. M. Loomis, J. McGregor. DANFORTH, C. E. Patchell.

LETTER FROM A DEER ISLAND WARRIOR Miss Vera Murphy, of North Head sent a Christmas parcel overseas last year which was received, as luck would have it, by Pre. Charles T. Conley, whose home is just eighteen miles from Miss Murphy's. She replied to the letter of thanks which he wrote and has recently heard from this last letter, written from Shoreham, England, and dated June 6th, will be of interest to many readers. "Shortly after I last wrote, I was drafted to France, now I have just come back from the hospital and have only been in Shoreham a week and a half. I was wounded at Vimy Ridge and had septic blood poisoning. It was an awful affair. I was on the field thirty-six hours before I was picked up, but I am as good as a hundred dead men yet. I was sent from the hospital to the Engineer's Depot, and then back to the N. B. Reserve as an instructor in trench warfare. You know that is the Engineers' training. "You asked me in your letter if I knew your brother. Yes, I know him well and he is the best bomber we had in France. Poor Jimmy, I could tell you quite a lot about him but I'm not going to. You're over in "God's Country" enjoying your life, and I'll never tell you or any one else what happens over here. Maybe some day we can meet and then I can tell you; but as for now, just go ahead and thank God you are not a man and have to do what we have been doing, and be thankful you are spared the sights we see. "And you saw Jim Daggat, a good fellow he was. I'd like to write to him, but I haven't got his address, so he will have to write to me first. There is another fellow here in this reserve who is back from the front, his name is Ralph Griffin. He's an old 115th fellow too. Pte. C. T. Conley, No 742310, 13th Reserve Canadians, Shoreham-by-the-sea Sussex, England

300 ARMED SHIPS London, July 28.—Three hundred British merchant vessels already have been armed, and a large number are being equipped each week, said T. J. Macnamara, financial secretary to the Admiralty, in reply to a question in the House of Commons yesterday. He added that the Government was making great efforts to get a maximum number of merchantmen armed as soon as possible.

OLD INDUSTRY TO BE REVIVED IN CHARLOTTE COUNTY Messrs. Frank Ingersoll, Joseph E. Gaskill, Frederick S. McLaughlin, Frank L. Lakeman, Grand Manan, and N. Marks Mills, St. Stephen, are seeking incorporation as The Bureka Shipbuilding Company, to carry on shipbuilding at North Head, Grand Manan. The capital is \$32,000 in \$500 shares.

DR. SOLO TO CONTINUE AT POST Berlin, July 25.—Dr. W. S. Solo, the Colonial Secretary, in a communication to friends in Hamburg denies a rumor that he is contemplating acceptance of a Foreign Office appointment. He states he will continue to serve in his present capacity, as he is thoroughly convinced of the future of the German colonies.

AUGUST Is Our Clearing Month For Broken Lots of Summer Goods Fine White Voile Dresses worth \$6 for \$1.98. Six left—sizes 34, 36, 38. Colored Poplin Sport Skirts, worth \$2.00 now \$1.49. Fancy Collars, regular 50c. for 37c. Suits and Coats at nearly Half Price. Muslin Hamburgs, 27 in. regular 30c. for 19c. yd. Opening New Fall Goods Silk and Wool Sweaters New Silk Dresses C. C. GRANT ST. STEPHEN

STINSON'S CAFE AND BOWLING ALLEY LUNCHES SERVED AT A MOMENT'S NOTICE ICE CREAM A Fresh Supply of Confectionery, Soft Drinks, Oranges, Grapes, Cigars and Tobacco always on hand. I. R. STINSON ST. ANDREWS

Bargains in Shoes For Men, Boys, Youths and Little Gents ALL HIGH GRADE GOODS R. A. STUART & SON St. Andrews, N.B. July 7, 1917

SPRING SUGGESTIONS FOR YOUR GARDEN Spading Forks, Spades, Rakes, Hoes, etc. Garden Seeds. Wire Netting 48 in., 60 in., 72 in., by the Yard or Roll. FOR YOUR HOME Ramsay's Paints and Varnishes. Berry Craft, Stains, Wall Papers, Screen Wire Cloth to keep out the Flies. When you buy that New Camera come in and let us show you the "ANSCO" WE carry a large stock of Fresh "ANSCO SPEEDEX" Films, including that popular 2A size. Let Us Do Your Developing, Printing and Enlarging For Best Results. J. A. SHIRLEY Hardware, Paints and Glass

WE HAVE IN STOCK ONE CAR LOAD BOKER'S Potato, Vegetable and Grain FERTILIZER Which We Will Sell LOW for CASH G. K. GREENLAW SAINT ANDREWS

The Transformation Right in the heart of the great city of Toronto, in the centre of the principal business district, close by the cross-roads of main traffic, stands the "second longest bar" in all Canada. Observers say they used to count hordes of men entering this stronghold of the Traffic. Were the frequenters of the bar better men when they came out? The hotel is now the "Y.M.C.A. Soldiers' Club," one of the Young Men's Christian Association's long chain of clubs, marquees, huts and "dug-outs" extending from Vancouver to the firing line in France—those helpful sentinel-posts that safeguard our precious soldier men and boys wherever soldiers are congregated. To the Y.M.C.A. Canada owes a debt of gratitude she never can adequately repay. Like New Brunswick, the Traffic in Ontario has the opportunity, after the war, of putting Prohibition to the test at the polls. But Prohibition in Ontario is being enforced, and the old strongholds of the Traffic—the long bars we mean—are one by one being turned to useful purposes. Many of the hotel buildings that depended for existence upon bar trade are now devoted to commercial enterprises—constructive instead of destructive. Does New Brunswick want to return to the destructive license system, and again be a partner in the old firm of John Barleycorn and Company, Limited? Or does New Brunswick want to maintain Prohibition for ever? If so, Enforcement must be province wide, must be both strict and effective. Help to Enforce Prohibition Every man and woman in this province shares the responsibility for the proper enforcement of Prohibition—not the officers of the law alone. Your duty is clear. Dominion Temperance Alliance NEW BRUNSWICK BRANCH DONALD FRASER President Plaster Rock, N.B. REV. THOS. MARSHALL Vice-President Fredericton, N.B. REV. H. C. ARCHER, Executive Secretary Fredericton, N.B. W. G. CLARK Treasurer Fredericton, N.B.

Social and Mrs. Kathleen Cockburn luncheon at the tea for Mrs. F. P. McColl. Mr. and Mrs. Robert Donald Broadbent, of guests of Mr. Thomas J. Elmer Kirby and Frances, and Phyllis, in Robinston, Me. The Misses Helen and of Fredericton, are at Mrs. Thomas Odell's tea hour on Friday. Mr. Leonard Tilley and John, are at the Algonquin. Mr. Leo Saunders cannot attend the funeral of Edwin Saunders. It was with deep regret of the death of Lieut. Ottawa. Lieut. Davies of the Fourth Pioneer's Andrews last summer England had entered the had been in France on when he was accidentally Mrs. Walter Ouburn Cabin, Beech Hill, and Mrs. Julia Gilmore and burn, has returned to Miss Grace E. Allen, is visiting Mrs. Edwin Mr. Charles Vaughn, Mass., is visiting his son Rigby. Mr. Stanley Robinson days in Town. Mrs. E. A. Smith entered of her friends at Auction afternoon of last week. The ladies of Green Church will hold their Tea in Memorial Hall on 5. Master Richard Stuart is visiting his grandparents Mrs. R. A. Stuart. Mrs. R. B. Van Horn from Kennebec Beach, the guest of her father, D. One of the most enjoyable of the week was the boat party given by Mrs. on Tuesday evening. Mr. Andrew H. Hunt, Navy Yard, Boston, is visiting Mrs. Lorenzo Hunt. Mrs. St. Andrews twenty-seven Hunt has been with the and is now leading a man in the Shire Town of His first visit was made in the most of the year, and we hope a good impression. Mr. James B. Stanley, of Deer Island, was in St. Tuesday. Mrs. Christie and Cockburn spent the week at F. P. McColl at "Sunny Lake. Mr. W. F. Mallory, of the of Canada, Ciego de Avila, last week on a fortnight's guests, Mr. and Mrs. W. B. Mr. Rankine Brown, of B., who has been camping for two or three weeks, was draws on Friday of last week to McAdam Junction. Lady Van Horne and Miss entertained a number of the luncheon on Sunday, and guests enjoyed a sail in the yacht "Utrix 2. Mr. and Mrs. C. Mace Turnbull, and child, and Dickie, all of Montreal, are Mrs. R. Maloney for the Mrs. and Mrs. Frank J. Andrews a visit, by automobile.



Social and Personal

Miss Kathleen Cockburn entertained at luncheon and at the tea hour on Friday for Mrs. F. P. McColl. Mr. and Mrs. Robert Frée and Master Donald Broadbent, of Brookline, are the guests of Mr. Thomas Armstrong. Mrs. Elmer Rigby and little daughters, Frances and Phyllis, have returned from Robbinston, Me. The Misses Helen and Bessie Morrison, of Fredericton, are at Kennedy's Hotel. Mrs. Thomas Odell entertained at the tea hour on Friday for Miss Gertrude Sharpe. Mrs. Leonard Tilley and family, of St. John, are at the Algonquin. Mr. Leo Saunders came from Boston to attend the funeral of his father, Mr. Edwin Saunders. It was with deep regret that we learned of the death of Lieut. Fred Davies, of Ottawa. Lieut. Davies was attached to the Fourth Pioneer's company at St. Andrews last summer. On arrival in England he entered the Flying Corps and had been in France only a short while when he was accidentally killed. Mrs. Walter Osburn has closed the Cabin, Beech Hill, and with her guests, Mrs. Julia Gillmor and Miss Kate Washburn, has returned to Calais. Miss Grace E. Allen, of Amherst, N. S., is visiting Mrs. Edwin Odell. Mr. Charles Vaughn, of Dorchester, Mass., is visiting his aunt, Mrs. Howard Rigby. Mr. Stanley Robinson is spending a few days in Town. Mrs. E. A. Smith entertained a number of her friends at Auction on Thursday afternoon of last week. The Ladies of Greenock Presbyterian Church will hold their annual Sale and Tea in Memorial Hall on Thursday, Aug. 9. Master Richard Stuart, of Houlton, Me., is visiting his grandparents, Sherriff and Mrs. R. A. Stuart. Mrs. R. B. Van Horne has returned from Kennebec Beach, where she was the guest of her father, Dr. Moison. One of the most enjoyable social affairs of the week was the moonlight motorboat party given by Mrs. W. F. Kennedy on Tuesday evening. Mr. Andrew H. Hunt, of the American Navy Yard, Boston, is visiting his mother, Mrs. Lorenzo Hunt. Ever since he left St. Andrews twenty-seven years ago, Mr. Hunt has been with the American Navy, and is now leading-man machinist in the Boston Navy Yard. He is a Free-Mason of the very highest rank. Customs Officer Dwyer, of St. Stephen, was in Town on Wednesday. Miss Annie Richardson has returned from a visit to St. Stephen. Mr. Harry Grant, of Presque Isle, is visiting his parents, Mr. and Mrs. James Grant. Mr. Raymond McCarty is visiting friends in Woodstock. Mrs. George Young, of Portland, Me., is visiting her mother, Mrs. P. Donahue. Miss Laura Shaw is visiting friends in Bath. Miss Carol Hibbard and Miss Freda Wren have returned from a visit to Chipman. Mrs. Lloyd Murray has returned to her home in Antigonish. Mr. and Mrs. Harry Burton, of Chipman, are visiting Mr. and Mrs. George F. Hibbard. Miss Alice DeWolfe, of St. Stephen, spent the week-end the guest of Mrs. G. F. Hibbard. Mr. R. P. Allen, of the Mail, Fredericton, accompanied by Mrs. Allen, spent the week-end in St. Andrews, stopping at Kennedy's Hotel; and while here Mr. Allen honored the BEACON office with a call. It is a matter of surprise that so prominent a New Brunswick newspaper man as Mr. Allen had never before been in the Shire Town of Charlotte County. His first visit was made under ideal conditions and at the most delightful season of the year, and we hope he carried away a good impression. Mr. James E. Stanley, of Lamberville, Deer Island, was in St. Andrews on Tuesday. Mrs. Christie and Miss Kathleen Cockburn spent the week-end with Mrs. F. P. McColl at "Sunny Bank," Chamcook Lake. Mr. W. F. Mallory, of the Royal Bank of Canada, Ciego de Avila, Cuba, arrived last week on a fortnight's visit with his parents, Mr. and Mrs. W. E. Mallory. Mr. Rankine Brown, of Woodstock, N. B., who has been camping on Deer Island for two or three weeks, was in St. Andrews on Friday of last week on his way to McAdam Junction. Lady Van Horne and Miss Van Horne entertained a number of their friends at luncheon on Sunday, and afterwards the guests enjoyed a sail in the new steam yacht "Ursa 2." Mr. and Mrs. C. Magriddle, Mrs. J. Turnbull, and child, and Miss Mollie Dickie, all of Montreal, are the guests of Mrs. R. Maloney for the summer months. Mr. and Mrs. Frank Todd paid St. Andrews a visit, by automobile, on Thursday.

Local and General

The Misses Agnes and Bertha Carson, of Detroit, are spending their vacation with their father, Capt. Wm. Carson. A service in memory of the late Pte. Fraser R. McQuoid, 26th Battalion, will be held in Greenock Church, next Sunday evening, at half past seven o'clock. A united Service of Prayer and Intercession will be held in Greenock Presbyterian church on Saturday afternoon, August 4 at four o'clock. Mr. J. H. Stairs, of Woodstock, formerly of St. Andrews, was in Town this week, and was a guest at Kennedy's Hotel. Mr. Stairs always receives a cordial welcome on his visits to the Shire Town. Mr. Walter Dunlop, of St. John, is visiting Mr. and Mrs. Elmer Anderson. Mr. Tabirski and Mr. Davis, of Greenwich, Conn., are at Beech Hill. Miss Helen Young has returned from a visit to Deer Island friends. Mrs. Howard Stannard, of New York, was in Town last week. Lieut. Frank Tingley, of Moncton, spent a few days in Town last week. Miss Sarah Stephens, of Chicago, is visiting Miss Florence Whitlock. Mr. Edwin Armstrong, of St. John, and Miss Percy Tyle, of St. George, motored to St. Andrews on Thursday. The Ladies of All Saints Church held a most successful sale and afternoon tea on Thursday. Over \$525 was taken in. Miss Sarah Hunt arrived this week from Mattapan, Mass., and will spend the remainder of the summer at her cottage here. Mr. and Mrs. James Monahan, of Elmville, paid a visit to St. Andrews one day this week. Mr. F. P. McColl, and his guests, Mr. R. E. Larmour, arrived this week and are staying at Mr. McColl's cottage at Chamcook Lake. Mrs. E. H. Botterell, of Montreal and Bobacab, was in St. Andrews this week. Sir Henry Drayton, Chairman of the Dominion Railway Commission, and his family, arrived on Thursday, and are staying at the Algonquin Hotel. Mrs. W. Langmaid and son, of Montreal, are visiting Mr. and Mrs. Randolph Langmaid. SHOCKING DROWNING ACCIDENT ON THE BAR A fatal drowning accident occurred on the Minister's Island Bar on Thursday evening. The news of the disaster to Hugh McQuoid and Miss Annie Murphy did not reach the town till early on Friday morning, when it was received with horror and dismay. Hugh McQuoid, who has been employed as gardener on the Van Horne estate for several years, had driven over to the island on Thursday evening, and was returning, accompanied by Annie Murphy, a housemaid at "Covenhoven," between the hours of 8 and 9 p. m., when the disastrous accident occurred. The night was foggy in the extreme, and the tide was so far advanced on the Bar that before they started they were seriously warned of their danger by the people on the island; they, however, refused to listen, with fatal results. Just how they met their fate, whether they wandered out of their course in the fog, or were drowned by the oncoming tide, will probably never be discovered. No cries were heard either on the mainland or on the island; but on Friday morning when Wm. Mitchell, cousin of McQuoid, was tending his weir, he noticed something unusual standing out of the water and on going out to examine it discovered it to be the shafts of McQuoid's wagon with the horse still fastened between them, but so angled in and facing the wagon. The horse was easily recognized, as it was a particularly fine one and well known on the streets of St. Andrews. A further search discovered McQuoid's body in Maxwell's Cove with part of the harness from the horse's head clutched firmly in his hand. It is surmised that he got out of the wagon to lead the horse, and walked into the deeper water and was drowned, while his companion was swept out of the wagon by the current and washed out to sea on the ebb tide. Throughout Friday continuous efforts to find Miss Murphy's body were made; every boat and man available were pressed into service. The day was particularly unfavorable; the fog was never entirely absent, and at times was very dense; while rain fell fitfully, and the water had no transparency. All efforts ended in failure. Dr. H. P. O'Neill examined McQuoid's body early on Friday morning. The watch found thereon had stopped at 8.45. Miss Murphy was a stranger in the town, and her place of residence is unknown. Hugh H. McQuoid was a St. Andrews man, 35 years of age, a son of Mr. and Mrs. Hugh McQuoid, and resided with his parents and sisters at their home on King Street. The surviving family consists of father and mother, six sisters and one brother. The sisters are Misses Bertha, Eva, Elsie, Florence, and Elizabeth, at home, and Mrs. G. Egan, who also lives in St. Andrews. The brother is Hazen, of the C. P. R., Benton. The funeral takes to-morrow, Sunday afternoon. The whole community was impressively shocked by the terribly sudden and unexpected fatality, and its heartfelt sympathy goes out to the stricken family.



Pte. FRASER R. McQUOID Twice within the year his grim war taken its toll from the family of Mr. and Mrs. Wm. McQuoid. On Friday of last week they received a telegram from the Director of Records, Ottawa, as follows: "Deeply regret inform you 742,595, Pte. Fraser Raymond McQuoid, infantry, officially reported died at 7 General Hospital, stonor, July 23, 1917. Cause of death not stated." The deceased, who was only twenty years of age, was a young man of sterling character and bright disposition. Besides his parents he leaves two sisters, Mrs. S. Johnson and Mrs. W. Stinson, six brothers, Melville, Orville, Henry, Vincent, James and Hope. His brother, Pte. Vincent McQuoid, was in the same battalion with him. Another brother, Pte. Charles McQuoid, was killed last year. The sincere sympathy of the entire community goes out to the bereaved family.

mingled, in honor of the groom, who was wounded about two years ago while with the "fighting 26th," in France. Promptly at 3 o'clock the bridal party entered the church to the strains of the wedding march, played by Mrs. Mariner Johnson. They took their places before a bank of ferns and flowers. The bride looked charming in a gown of white embroidered net, with veil and orange blossoms, and carried a bouquet of sweet peas and roses. She was given in marriage by her father, and was attended by the Misses Carson, sisters of the groom, while Mr. Harry Groom acted as best man. After the ceremony luncheon was served to a large number of guests at the home of the bride's parents. The presents received were many and beautiful, attesting to the popularity of the young couple. After a short honeymoon trip they will reside at Westpool, where Mr. Carson holds the office of Collector of Customs.

FIELD DAY AND PICNIC

Seaside Lodge No 9 K. of P. will hold their sixth annual Field Day and Basket Picnic at Indian Point Park on Wednesday, AUG. 22, 1917. A fine programme of sports for young and old has been arranged, commencing at 1.30 p. m. Suitable prizes will be awarded to winners in each event. All are requested to bring cups for tea and coffee, which will be served free on the grounds. Dancing on the stage will start early in the afternoon and will continue throughout afternoon and evening, the music being furnished by Mooney's orchestra from St. George. A good time is assured to all who attend.

TENDERS FOR COAL

Tenders will be received by the undersigned, up to and including WEDNESDAY, AUGUST 15, 1917 for 50 Tons Anthracite Egg Coal to be delivered in the basement of the Prince Arthur School. D. C. ROLLINS, Sec. Trustees

REAL ESTATE FOR SALE

Two desirable building lots near the Town of St. Andrews, containing 64 and 54 acres respectively. Also one Town lot near Algonquin Hotel. Apply to THOMAS ARMSTRONG, St. Andrews, N. B., Agent

Hot Water Bottles Combinations and Fountain Syringes

A new stock just in Best Quality All Prices The Wren Drug & Book Store

MARRIED COREY-MAGUIRE A very pretty wedding took place at the home of Mrs. Fred Maguire, on July 25, when her daughter, Dorothy, became the bride of Noble A. Corey, of Havelock, N. B. The ceremony was performed by the Rev. Mr. Amos. The bride was given away by her uncle, Mr. Wright McLaren. Following the wedding reception the happy couple left on a short trip to St. John and Halifax, after which they will return to their home in Havelock, N. B. The bride was the recipient of many beautiful presents among which were twenty pieces of silver from her associates in the office of A. E. Little, of Lynn, Mass. The groom's present to the bride was a necklace of gold beads. Only the immediate relatives were present.

EXCEPTIONAL Corset Value



Medium Figures, both in Height and Weight, will find the "D & A" Corset, which we offer a full range of, most Servicable and Comfortable as well as Stylish. Medium High Bust and Fairly Long Hip, with full equipment of Hose Supporters, etc. Just received a large shipment of the above Corsets in all the latest models. Ladies who want a good fitting and Comfortable Corset will be able to find it by looking our stock over. We have styles to fit all figures. We also carry the Erect Form Shoulder Brace and Good Shape Brassiere.

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News of the Sea

Amsterdam, July 25.—The *Holland* reports that the German steamship *Nordsee*, with a cargo of coal, was torpedoed in the North Sea on Monday. She is aground off the south coast of Texel, Frisian Islands.
London, July 26.—The American sailing vessel *Augusta Well* was sunk last Saturday. The crew was saved. No details of the sinking have been received. The *Augusta Well* was a wooden vessel of 1,221 tons. She was owned by A. R. Reed, of Waldoboro, Me. Its port of registry was Boston.
Amsterdam, July 26.—Two German vessels have been sunk and two German steamships have been taken to England by British destroyers, according to the correspondent of the *Amsterdam*. One of the German steamships which had been torpedoed, the correspondent adds, has arrived at Denhelder.
Paris, July 27.—A German submarine was destroyed on Thursday on the French coast west of Calais. The undersize boat stranded and the crew, unable to free her, opened the gasoline tanks and set fire to the vessel. The members of the crew reached the shore, where they were made prisoner.
Halifax, July 28.—News has been received here of the sinking of the Dominion Iron and Steel Company's steamer *Heathcote*, in the Gulf of St. Lawrence, on Thursday. She was in collision with a Dutch steamer, which escaped with slight damage and succeeded in rescuing the entire crew of the *Heathcote*.
The *Heathcote* was loaded with limestone from Port Arthur, Ontario. She was a 2,245 tons gross, registered in Sydney, N. S., and was built in Sunderland in 1898.
Amsterdam, July 28.—A German submarine has sunk a large elevator for the Montevideo, Uruguay, waterworks, which was being towed from Rotterdam to Montevideo by a Dutch tug, which was also sunk.
Plymouth, England, July 28.—The American bark *Carmela* has been sunk by a submarine. The crew was landed in safety.
London, July 28.—The Norwegian steamer *Thorsdal* (2,200 tons gross), has been sunk by a German submarine, says a Norwegian Foreign Office report transmitted by the Central News correspondent at Copenhagen. Twenty of the crew were rescued.
The sailing vessel *Vaabad* also has been sunk, according to the same authority. The crew was rescued.
The bark *Carmela*, of 1,370, was built in 1873 at Glasgow. She sailed from the United States, June 23, for Havre. Capt. John A. Johnson was in command, with a crew of twenty, including six Americans.
St. John's, Nfld., July 29.—A furious storm last night made a hopeless wreck of the Norwegian-American steamship *Kristianford*, which ran aground near Cape Race two weeks ago. The work of lightening the cargo was in progress, and with good weather it had been hoped to float this week, but she pounded heavily in the sea, numbered 250, who remained on board after the passengers were removed, were forced to abandon her. She was fast going to pieces when the last of the men left her. The crew will be brought here to-morrow.
The *Kristianford* was a vessel of 10,601 tons. She was built in Birkenhead in 1913. When she went on the rocks in a fog she was bound from New York and Halifax for a Norwegian port, with passengers and a general cargo. The passengers were rescued without accident and brought here to await the arrival of another steamer.
London, July 30.—The British cruiser *Ariadne*, of 11,000 tons, has been torpedoed and sunk, according to an official statement issued to-day by the British Admiralty.
The *Ariadne* was an old British cruiser, having been built in 1898. She was 450 feet long, 59 feet beam, and had a maximum draft of 27 feet. Her complement consisted of 677 officers and men.
The *Ariadne* carried sixteen 6-inch guns, twelve 12-pounders and a number of smaller guns. She also was equipped with two submerged 18-inch torpedo tubes. She was a sister ship of the cruiser *Nisus*, of the Canadian navy.
Halifax, N. S., Aug. 1.—Steamer, with returning soldiers, went ashore this morning on Red Rock, off Portuguese Cove, near entrance to harbor. There are 542 returned men on board, including 52 maritime province men.
London, Aug. 1.—The American steamship *Montana*, 2,730 tons gross, was sunk by a Teuton submarine on July 31. Twenty-two survivors have been landed.
St. John, N. B., Aug. 1.—The steamer *Thorsdale*, Capt. Peterson, which sailed from Newcastle, Miramichi, on July 12th for a British port, is reported torpedoed and sunk, without loss of life. The *Thorsdale* was laden with spoil wood from the mill of B. C. Clark, and carried a deck-load of deals, shipped by John Maloney. This was the first and only cargo this season from Newcastle to British or European port.
Minard's Liment Relieves Neuralgia.

News of the Week

London, July 30.—The production of gold in Rhodesia, South Africa, in June was 72,003 fine ounces, valued at £31,950. In May the output was 70,791 fine ounces, valued at £29,271.
London, July 30.—Winston Spencer Churchill was re-elected to-day, member of the House of Commons for Dundee, the by-election being made necessary by his recent appointment to a cabinet position. Mr. Churchill polled 7,302 votes. His opponent, Edmund Scrymgeour, prohibitionist and laborite, received 2,006 votes.
London, July 31.—British casualties in all theatres of military operations, published in the newspapers during the month of July, total 71,832 officers and men. The officers killed, wounded, or missing, total 2,503, while the men number 69,329.
Havana, July 31.—Acting Mayor Florencio Guerra, of Cienfuegos, was assassinated last night as he entered his home on the outskirts of that city. The assassin fired five shots, all of which took effect. The Cienfuegos police report they have found no clue of the assassin.
Senor Guerra took charge of the city Government of Cienfuegos on Monday afternoon, replacing Santiago Rey, who left for Havana on a leave of absence.
Butte, Mont., Aug. 1.—Frank Little, member of the executive board of the Industrial Workers of the World, and leader in labor troubles in Arizona, was taken from a lodging house early to-day by masked men and hanged to a railroad trestle on the outskirts of the city. Little in a speech here, referred to the United States troops as "Uncle Sam's scabs in uniform."
London, July 26.—A German submarine operating off the Azores has sunk the Norwegian steamer *Hanset*, says a Norwegian Office report transmitted by the Central News correspondent at Copenhagen. The crew of the steamer was saved.
MORE AMERICAN TROOPS ARRIVE IN EUROPE
A European, Port, July 28.—Another American contingent has safely arrived and disembarked. The American troops arrived by the same steamer wherein, Kermit Roosevelt, his wife and children travelled.
Representatives of the general staff watched the disembarkation. There was no civic demonstration. Only a few spectators knew of the landing. These cheered and the troops cheered back. The men entrained quickly and left for their new quarters. A signal company remained at the port for some hours and these were the only representatives of the contingent which the public saw.
FOREIGN CONCERNS IN CHINA
According to the latest statistics compiled by the Shanghai Customs Office, there were in China at the beginning of the year, 4,724 foreign concerns and 185,613 foreign residents. They were classified according to countries as follows:
United States, 187 concerns, 5,580 persons; Austria, 19 concerns, 296 persons; Belgium, 17 concerns, 286 persons; England, 644 concerns, 9,099 persons; Denmark, 16 concerns, 397 persons; Holland, 29 concerns, 277 persons; France, 116 concerns, 2,379 persons; Germany, 281 concerns, 3,792 persons; Hungary, 2 concerns, 34 persons; Italy, 44 concerns, 400 persons; Japan, 1,838 concerns, 194,373 persons; Norway, 7 concerns, 327 persons; Portugal, 47 concerns, 2,293 persons; Russia, 1,422 concerns, 55,235 persons; Spain, 28 concerns, 356 persons; Sweden, 4 concerns, 423 persons; and others, 8 concerns, 159 persons.—Philadelphia Commercial Museum.
BERLIN DIPLOMATS FROM CHINA
San Francisco, July 28.—The third party of German diplomats and their families to arrive from the Orient on the way to Berlin are here to-day. The group consists of thirty-one persons, headed by Consul J. Merkinghaus, of Changsha. He will arrange transportation, through Swiss Consular officials here, to New York. All of the Consuls have been attached to the German diplomatic service in China for the last five years and have not been away from their posts in that time. United States Secret Service officials will accompany them to New York.
SECESSION MOVE IN CHINA
London, July 28.—The outlook in China is most serious, and a complete rupture between the north and south seems inevitable, according to a dispatch from Shanghai to the *Times*. Dr. Sun Yat-sen, who recently was reported to be leading the rebels near Swatow, has gone to Canton to organize a league of the southern and southwestern provinces. Proclamations refusing the Government at Peking have been issued in Kwangtung, a southern province.
Minard's Liment Cures Burns, Etc.

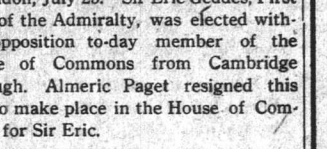
GOLF IN FOREIGN COUNTRIES

WHEN a golfing enthusiast journeys to a perfectly appointed clubhouse, amazes a trained caddie, and makes a round over links that are "tried and true," he seldom thinks of any one playing the game under different conditions. Yet it stands to reason that golf must be played under diverse circumstances in many countries on this mortal coil, and they say it is only when a devotee has seen the game in strange lands under queer conditions that he can really appreciate his home links.
Years ago, before golf had travelled far beyond Great Britain, exiled golfers had to possess their souls in patience until the exigencies of the work upon which they were employed enabled them to return. In a few distant spots it was possible to get a game, and naval officers when taking a run ashore at some Eastern possession would hastily mark out temporary links and make the best of things. But only during the past two decades has golf become general in unlikely places. During the early decades expatriated golfers contemplated overcoming the difficulties presented by unpromising ground; to-day links—of sorts—exist where it was once believed impossible to make them.
In India golf has long flourished. The Bombay course, where, owing to the public recreation ground, being used for the purpose, canvas screens (which are erected and removed as required) take the place of bunkers, has existed for many a year, and the Calcutta links are the pride of Bengal. Indeed, the Calcutta Golf Club, with its model greens, admirably kept fairway, not too much rough, and well appointed clubhouse, is a most proper institution. But if Calcutta holds the premier position, a number of up country clubs run it close. At Poona, for instance, a rocky expanse was turned into an excellent course by dynamiting the rocks into smithereens, clearing away other obstructions, and laying down earth. A number of links which exist elsewhere have been prepared in similar manner. In some places masses of rock are converted into inclines by means of endless cartloads of earth, and in several instances not-to-be-denied enthusiasts have sown the ground with grass-seed to avoid the nuisance caused by the dust.
COOLIES BUILD LINKS IN INDIA
Huge trees have also had to be uprooted, and when the dried-up bed of a river has intervened, coolies have laboriously filled the part which interfered with the drive by emptying countless buckets of earth into it. Natural hazards, about most of them being deep-water courses, small ponds, "nullahs," which are ditches varying in width from six to twenty feet, and clumps of mango trees. Other obstacles are furnished by droves of unruly bullocks, pecking about the feet of the player, and straggling flocks of geese. The St. Andrews rules are, however, augmented by countless local rules, thus making things less difficult for the player.
Although the "cold weather" of the East is generally pleasant, during the rest of the year one gets in an atmosphere resembling a Turkish bath. Long before reaching the first hole the player is steaming, and by the time the full round has been completed he is ready to drop with exhaustion. At Colombo, for example, the moist steamy heat which prevails for the greater part of the twelve months speedily wets the most energetic golfer to a limp rag, while the mugginess of Singapore, in the tropical Malay states, is even worse. At Sourabaya, in Java, where the enthusiasts play on a discarded oil-field, the glitteriness is truly appalling, while at Sarawak, Borneo, the awful mugginess, coupled with the extreme roughness of the ground, positively makes a tramp around the course a penance. Nor is it possible successfully to fight the heat even if one's garments are restricted to the thinnest possible, the atmosphere weights down the player, finally reducing him to a wreck.
HOT WEATHER FOR GOLF
Golf is played under much the same atmospheric conditions in Burma, half the golfer's time being taken up in wiping the streams of perspiration from his face and neck. The Sierra Leone climate is equally unpleasant, while the mugginess, which during the summer rains, becomes a huge swamp, is by no means agreeable to play on. Fortunately it dries quickly, the water disappearing after the fierce sun has shone on it for a few hours.
The game flourishes in Africa, from the shores of the sparkling Mediterranean to Capetown, and from the Atlantic to the Indian Ocean. But not without difficulties, for in the north the Nile overflowing its banks, places several courses under water during the summer months, play being impossible until the destructive river resumes its normal dimensions. In other places the strong grass interferes with good lies, and as the trees and greens are of sand, there is a chance of the ball bounding far when it is pitched. The Egyptian courses are, however, satisfactory, and in the winter months it is possible to play on them without experiencing discomfort. During the summer, however, the heat is most unpleasant, while the flies and the mosquitoes make it possible to believe in the ten plagues of Egypt.
Elsewhere in Africa clubs sometimes suffer from lack of members, and if a player taking the law into his own hands, chastises a woolly-headed native caddie, the chances are that the links will be severely boycotted by the aborigines, the golfers being left to carry their clubs under a sweltering, blazing, pitiless sun.
Nor in India, Ceylon, Burma, and Straits Settlements is it advisable to do more than gently admonish an erring colored caddie. Should intense exasperation, brought on by the stifling atmosphere, the difficulties of the ground, the aggravating behavior of the native passers-by, who make a special point of getting in the way, result in the angry exile applying the business end of a club, there is certain to be trouble. In lonely parts of Assam the keen golfer is sometimes reduced to teaching one of his native servants how to play the game rather than run the risk of growing rusty. Neither the Assamese nor the Chinese faces take kindly to golf, which in their hearts they consider a childish recreation and quite unworthy of a grown man's attention.
Golf balls are lost in large numbers—to be found directly after the player's back is turned—wherever native caddies are employed, be it India, Ceylon, Egypt, the Malay Peninsula, South Africa, or China. The moment the game is over, the sharp-eyed caddie having marked the spot where he has hidden the ball, visits the local receivers of stolen property and ascertains which of the rascals will pay the highest price. Balls being more or less scarce, the infuriated golfer is forced to buy back his own property or to go without a game. Nor is it easy to bring the offenders to task, for even the mildest punishment is liable to result in the boys deserting in a body. The native caddie-master also gives trouble, and, if deeply affronted, his revenge may take the shape of damaged greens and enlarged holes.—New York Evening Post.

SIR ERIC GEDDES ELECTED TO PARLIAMENT

London, July 23.—Sir Eric Geddes, First Lord of the Admiralty, was elected without opposition to-day member of the House of Commons from Cambridge Borough. Almeric Paget resigned this seat to make place in the House of Commons for Sir Eric.
A well-high perfect handbook on the keeping, breeding and raising of poultry, whether in a large way or a small way, has been issued by the Dominion Department of Agriculture. The title of the work is "Poultry-Keeping in Town and Country" and its official style is Bulletin No. 89 of the Division of Poultry, the Dominion Poultry Husbandman, Mr. F. C. Elford, being the author. In his introduction to the 48 pages of which the bulletin consists, Mr. Elford points out that poultry is suited to all conditions, takes a small outlay to start an interest in, makes regular returns, finds a good market, is cheap to feed, can be made profitable as a side line, and then proceeds to describe the methods that should be followed, and the requirements in backyard, farmyard or any other form of poultry-raising. With 70 appropriate illustrations, he deals with housing, feeding, choice of varieties, proper and profitable management, selection of birds for mating, hatching and rearing, marketing and, in short, everything appertaining to poultry husbandry. As poultry-keeping is contributing not only to private gain but to the pocket and health, but also gain in both pockets and health, there should be an exceptionally wide demand for this bulletin, which can be had free by applying to the Publications Branch of the Department of Agriculture, Ottawa.

Every Man



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Trust To With Strang Yet al And, What I'm th Which... The secret of success sterilization, that is if the de parts of the jar that come entrance of these organisms... Scalding—Boiling, then... Sterilizing—The best... Cold Dip—Dip fruit of the skin, set the color and Scalding and blanching... A good rubber will shape. A good rubber, without being affected. Stand allowing them to stand for than one season... The equipment for the work, but it must be jars coming too near the... The fruit or vegetable ping, then packed in jars a canned. This cold pack highly sweetened product... The advantages of the makes it possible to can the case of fruits, the flavo One of the greatest advant stoves. The food may be window and thus the hot... Select firm, well gl... Choose vegetables... Best results are obt to size and quality, so that... Can all fruit and v failure to do this, result... Avoid very dirty H... If the fruit or vege slightly salted water until... When packing food and arrange the food caref... Never use tin or ir them, causing a bad color... Do not seal jar up from boiler... To make the sylv western method is 6 cups s as possible, as flavor is lost. Canned fruit, not "preser fruit suitable in necessary, water is sufficient for about fruit, or three quart jars of fruit. With only a few exc The amount of syrup addi packs loosely or closely in berries, pack closely and... Do not allow jars, or solder paper will prevent... Canning may begin in Rhabarb is the first produc canned without heat. Was and pack them as closely a is a waste of time since it jars with cold water, allow that no air bubbles remain, lose its color, but it is as de... The following method is can be cooked with the sk other suitable in necessary, water is sufficient for about fruit, or three quart jars of fruit. With only a few exc The amount of syrup addi packs loosely or closely in berries, pack closely and... The following method is can be cooked with the sk other suitable in necessary, water is sufficient for about fruit, or three quart jars of fruit. With only a few exc The amount of syrup addi packs loosely or closely in berries, pack closely and... Stem berries, wash in c syrup. Place rubbers and... All vegetables except to packed in jars. Tomatoes necessary the three days' st



LIFE'S UNCERTAINTIES

WHEN consider life, 'tis all a cheat; Yet, fool'd with hope, men favor the deceit; Trust on, and think to-morrow will repay; To-morrow's false as the former day; Lies worse, and while it says, We shall be blest With some fair joys, cut off what we possess; Strange cozenage! none would live past years again, Yet all hope pleasure in what yet remain; And, from the dregs of life, think to receive What the first sprightly running could not give; 'Tis all a cheat, and waiting for this chemic gold, Which leads us young, and beggars us when old.

From the "Adress-Zeit," by JOHN DRYDEN (Born August 9, 1631, died May 1, 1700).

MODERN METHODS OF CANNING

The secret of success in canning depends upon two things: First, complete sterilization, that is the destruction by heat of all germ life on the food and on all parts of the jar that come in contact with the food. Second, care to prevent further entrance of these organisms that cause foods to spoil.

STERILIZATION The secret of success in canning depends upon two things: First, complete sterilization, that is the destruction by heat of all germ life on the food and on all parts of the jar that come in contact with the food.

SOME TRAPS EXPLAINED Scalding—Boiling water is poured over the fruit or vegetable and allowed to stand a few minutes, then drained. This is done to loosen the skin and eliminate objectionable acids.

Blanching—The vegetables are covered with boiling water and boiled according to length of time given in time table. This is to remove objectionable flavors to reduce the likelihood of acid fermentation.

Cold Dip—Dip fruit or vegetable in cold water. This is to harden the pulp under the skin, set the color and make it easier to handle the product in packing.

Scalding and blanching are always followed by cooling in cold water.

PREPARATION OF JARS 1. Test each jar before using by partly filling it with water with rubber ring adjusted. Seal tightly and invert on a dry surface. If no traces of moisture can be seen, the jar may be used.

2. Sterilize jars and covers by putting them in a vessel of cold water, bring water to boiling point and boil 15 minutes. Remove jars from water and fill at once with the prepared fruit or vegetables. Do not allow jars to stand any length of time after being sterilized.

3. A good rubber ring will stand considerable boiling and will return to its original shape. A good rubber will also stand several hours boiling when placed in jars without being affected. Sterilize rubbers by pouring boiling water over them and allowing them to stand for a few seconds before using. Never use rubber rings more than one season.

4. The equipment for canning is simple. An ordinary wash-pot may be used for the work, but it must be fitted with a false bottom or a slat of wood to prevent the jars coming too near the direct heat.

COLD PACK METHOD The fruit or vegetable is partially sterilized by blanching and cold dipping, then packed in jars and the jar filled with water or syrup according to food canned. This cold pack method is used when a natural flavor is the object and a rich, highly sweetened product is not desired.

Advantages of the cold pack method are many. In the case of vegetables, it makes it possible to can successfully many more varieties than in the old way. In the case of fruits, the flavor is better and the shape is more successfully retained. One of the greatest advantages is that most of the work may be done with the stove. The food may be carefully and leisurely packed in the jars near some cool window and thus the hot work is reduced to a minimum.

PRACTICAL POINTS IN CANNING 1. Select firm, well grown, but not over-ripe fruit.

2. Choose vegetables that are young and have made a quick growth.

3. Best results are obtained by grading the fruit or vegetables with reference to size and quality, so that the contents of each jar will be uniform.

4. Can all fruit and vegetables as soon as possible after being picked; very often failure to do this results in spoilage.

5. Wash very dirty fruit or vegetables.

6. If the fruit or vegetable is a kind that discolors after being pared, cover with slightly salted water until ready to can.

7. Prick skins of plums or cherries to prevent them from bursting.

8. When packing food in sterile jars, consider the appearance of the finished jar and arrange the food carefully.

9. Never use tin or iron utensils for canning, as the acid in the food acts on them, causing a bad color and taste. Use a silver knife in preference to steel as the steel discolors the food.

10. Do not seal jar tightly until the cooking is complete. Seal as soon as taken from boiler.

11. To make the syrup for canning, use 4 cups sugar and 6 cups of water. The western method is 4 cups sugar and 4 cups water. It is well to use as thin a syrup as possible, as flavor is lost in some fruits with the increase in the proportion of sugar. Canned fruit, not "preserved," is being made, and only sugar enough to make the fruit palatable is necessary. The amount of syrup from 4 cups sugar and 6 cups water is sufficient for about four quart jars of raspberries or other closely packed fruit, or three quart jars of halved peaches, or two quart jars of large whole fruit. With only a few exceptions, the same strength of syrup is used for all fruits. The amount of syrup should be adjusted according to whether the fruit packs loosely or closely in the jar. If so happens that the sweeter fruits, such as berries, pack closely and so require less syrup, than the large, loosely packed acid fruits.

12. Do not allow jars to come in contact with one another in boiler. Excelsior or folded paper will prevent this.

CANNING OF FRUITS AND VEGETABLES Canning may begin in June, as some of the greens are ready at this season. Rhubarb is the first product of the garden to fit its way into cans, and it may be canned without heat. Wash the tender stalks of rhubarb, cut into half-inch pieces, and pack them as closely as possible into sterile jars. Do not peel the rhubarb, it is a waste of time since it does not add to the appearance or affect the flavor. Fill jars with cold water, allow to stand a few minutes, drain and fill again, making sure that no air bubbles remain. Then adjust the covers and seal. This rhubarb will lose its color, but it is as delicious for winter sauce and pies as when first cut.

FRUIT The following method is used for apples, peaches and pears. All varieties of plums can be cooked with the skins on. If it is desired to remove the skins, treat same as other fruits.

In the case of fruits for canning, cold dip in cold water and when necessary peel. Cut in pieces, the desired size. Pack closely into sterile jars with hot syrup, put on rubber ring and glass top, adjust clamp, but do not seal tightly. Place jars in boiler, fill with tepid water to top of jar cover and boil length of time given in table. Remove from boiler and seal.

CANNED PEACHES Scald peaches 1 minute and plunge quickly in cold water. Remove skins. Pack whole, quartered or sliced, as desired. Add hot syrup to fill jars. Place rubbers and tops in position and sterilize length of time given in table.

BRUBERIES The following method is used for berries: Gooseberries may be canned in cold water the same as rhubarb; if cooked they require more sugar than other berries, the proportion being 4 cups water and 4 cups sugar.

Clean berries carefully, put in colander or bowl strainer and wash. Pack in jars, fill with syrup and proceed as with fruit.

CANNED STRAWBERRIES Stem berries, wash in cold water. Pack berries closely in jar and fill jar with syrup. Place rubbers and top in position and sterilize length of time given in table.

VEGETABLES All vegetables except tomatoes should be blanched and cold-dipped before being packed in jars. Tomatoes are scalded and cold-dipped. This treatment makes unnecessary the three days' sterilization method which is given in so many of the can-

ning instructions. The boiling water followed by the cold water treatment is very effective in destroying bacteria spores and moulds. After blanching and dipping, pack closely, add 1 teaspoonful salt to every quart jar, pour boiling water down through the vegetables until the jar is full. Adjust rubbers and covers loosely and sterilize the proper length of time for each vegetable. Remove from boiler and seal.

CANNED BEANS Can same day as vegetables are picked. String, cut in small pieces if desired, or leave full length. Blanch 5 to 10 minutes, then plunge quickly in cold water. Pack in sterile jars, fill with hot water, add 1 teaspoonful salt to each quart jar. Place in boiler and sterilize length of time given in table.

CANNING OF SOUPS AND MEATS After learning how to can fruits and vegetables successfully, the next step is to can meats, buying them in the winter, when they are comparatively cheap. Bones that are very often discarded may be made into delicious soup stock and canned. It will be a delight to the housewife to be able to take from her supplies a jar of home-canned soup and serve it within a few minutes' time.

CANNED MEAT CANNED MEAT Cut meat in small pieces, pack in jars, add salt, adjust rubbers and covers, and steam 3 1/2 hours. Or roast or boil meat for half an hour, then cut in small pieces, removing some gristle and excessive fat and pack directly into jars. Fill with gravy from roasting pan or pot liquid, concentrated to one-half its volume, put rubber and cover in position, and sterilize 3 hours. Seal.

CANNED POULTRY Boil fowl until meat can be removed from bones. Remove skin, wash, and pack in jars. Fill jars with pot liquid after it has been concentrated one-half, add 7 teaspoonful salt per quart jar of meat, put rubber and cap in position and sterilize 3 1/2 hours. Seal.

CANNED SALMON Make a brine salt water that will support a potato, and after cleaning the fish properly, place in the brine for one-half hour. Remove from brine, cut into convenient sections and pack in glass jars. Add 1 teaspoonful salt per quart; adjust covers and sterilize for three hours.

TIME TABLE FOR BLANCHING, COOKING, ETC. The following table shows the necessary time for blanching and scalding and also for sterilizing the various fruits and vegetables.

Table with 2 columns: Item and Time of Cooking. Items include Apples, Blackberries, Blueberries, Cherries, Crabapples, Currants, Grapes, Gooseberries, Peaches, Pears, Pumpkins, Raspberries, Rhubarb, Strawberries, Beans, Lima and string, Beans, Broad, Beet greens, Carrots, Corn, Dandelion greens, Parsnips, Peas, Pumpkin, Spinach, Swiss Chard, Tomatoes.

TO TEST CANNED FOOD After several days loosen the clamp and grasp the jar by the edges of the glass top. If sterilization is not complete, if the can leaks or if decomposition has set in, the top will come off. If the top stays on, tighten the clamp and the food is ready for storage.

CAN YOUR HENS FOR WINTER USE (Experimental Farms Note) "Canned" chickens may be made at home in your own kitchen out of the fowls that ought to be killed anyway.

The method of operation for what is known as "Straight Pack" by the trade is very simple and is given as follows by Dr. R. B. Purdy, Chief of the Meat and Canned Food Division, Health of Animals Branch, Department of Agriculture, Ottawa.

Clean and cut up the chicken. Sort out the fleshy portions, such as the legs, thighs and wings.

Recall at last the fleshy portions of the bones in each piece. Pack the fleshy portions in a glass jar or other container, as closely as possible. Add salt and pepper. (About a teaspoonful of salt and 1/2 teaspoonful of pepper.) Fill to within 1 inch of overflowing with the liquid that comes from the balance of the chicken, process for preparing which is given below.

Place in boiler or other vessel containing warm water and gradually bring to a boil. For pickles and other meats. For balance of the chicken. Place in kettle and boil until meat will strip free from the bones.

Strip off all meat and pack in jar. Four thirds the balance of the liquid in the kettle that has not been used in the first jar. If there is not enough liquid to fill the second jar, add water. Place in boiler as above, and boil as follows.

For jars of 1 quart. For jars of 2 quarts. If desired, the whole of the chicken may be prepared the same as the last part.

In all cases take care not to expose the glass jars to a sudden change of temperature. Also, after the jars have cooled off, examine the tops to see that the covers are air-tight.

During the cooking of the product, place the glass tops on the sealers but do not fasten them. Any steam or gas which may be generated will escape. As soon, however, as the process is finished, fasten the tops securely.

While describing the method of canning, something should be said about the poultry to be canned.

What is preferred are good, plump fowls, with a fair proportion of chickens, the bones of the latter giving a firmer body and lessening the danger of a soupy or watery product. As a precaution against this condition, where the pack is straight fowl, gelatine may be, and often is, used.

So much has been said and written about the proper methods of starving, bleeding and plucking poultry for markets that it is useless to go over them again. One can only emphasize the necessity of exactness in carrying out the accepted principles in connection with these points, which are just as applicable to poultry to be canned as they are to those intended for the market.

There is another point which is important, although possibly its carrying out may detract from the appearance and affect the sale to an inexperienced buyer, namely, that all poultry intended for food cannot or otherwise, after being properly starved, bled and plucked, should be left undrawn and kept in a suitable temper for a day or two in order that the chemical changes which follow the killing of the bird may have an opportunity to take place.



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