A WOMAN'S SUFFERING

Relieved by Lydia E. Pinkham's Vegetable Compound

Verdun, Montreal, Quebec. — "I am one of thousands who have taken Lydia E. Pinkham's Vegetable Compound and I have great faith in it. I can safely say it has relieved my troubles and I shall never be without a bottle of it in my house. Since my last baby was born I suffered from pains and backache and would feel so tired I could not do anything in my home. Since I have been taking the Vegetable Compound and Lydia E. Pinkham's Blood Medicine I feel so different. I recommend it to all my friends and hope it will cure other women who are suffering from the troubles I had."—Mrs. THOS. H. GARDNER, 521 Evelyn Street, Verdun, Montreal, Quebec.

Lydia E. Pinkham's Vegetable Compound is a dependable medicine for the new mother. It is prepared from roots and herbs, contains no harmful drugs and can be taken by the nursing mother.

Its worth in restoring the mother to normal health and strength is told again and again in just such letters as Mrs. Gardner writes.

A recent canvass of women users of the Vegetable Compound shows that 98 out of every 100 women taking the medicine are benefited by it. They write and tell us so. Such evidence entitles us to call it a dependable medicine for women. It is for sale by druggists everywhere. C

AUCTION SALE

I am instructed by George Hughes, Brackley Point Road, Lot 33, to sell by Public Auction

ON SATURDAY, OCTOBER 3rd, 1925

Commencing at One O'clock Sharp

All his Stock, Crop and Farm Implements:—

STOCK—Horses, 1 Cart Horse 7 years old, 1 Mare 6 years old, Steads barrister, 1 Carriage Mare 5 years old, good driver.

STOCK—21 Head of Cattle, 11 Choice Milch Cows, 1 Ayrshire, 6 Just freshened, 1 Ayrshire 6 years old, due to freshen October 4th, 1 Gurnsey 5 years old, due to freshen November, 1 Ayrshire 8 years old, freshened 2 months, 1 Ayrshire 4 years old, freshened 6 weeks, 1 Jersey 7 years old, freshened 2 months, 1 Gurnsey, 8 years old, milking good, due to freshen March 1st, 1 Gurnsey 4 years old, milking well, May 14th, 1 Jersey 2 years old, milking, due April 10th, 1 Holstein 2 years old, milking, due April 15th, 1 Gurnsey, 9 years old, farrow, 1 Pure Bred Gurnsey Bull 2 years old, 1 Shorthorn Ox 2 years old, 1 Gurnsey Heifer 2 years old, 1 Ayrshire Heifer 1 year old, 1 Jersey Heifer 1 year old, 5 Calves, Pigs, 1 Brood Sow, 7 Fall Pigs, 50 Hens.

CROP—20 Tons Hay, 900 Stook White Oats, 300 Stooks Mixed Grain, all saved before rain and would make good seed, 3 acres Dreaks Red Potatoes, 1 acre Irish Cobblers, 1½ acres Turnips Potatoes and Turnips to be sold in drills.

IMPLEMENTS—1 Gasoline Engine 4 H. P., nearly new, 1 Thrasher and Cleaner, Hills, nearly new, 1 Massey Harris Grain Crasher, new; 1 Delk Truck Wagon complete with Pole Shafts and Box only used 2 seasons, 1 Road Wagon, 1 Road Cart, 1 High Box Sleigh, new last spring, 1 Wood Sleigh 1 Driving Sleigh 1 Roadle Harrow, 1 Cart, 1 Reliance Hones, 1 Churn and other articles not mentioned.

TERMS—All sums $10.00 cash, over that amount 12 months credit on approved joint note. 6 per cent off for cash.

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ALEX. MacKAY, Auctioneer

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Butter and Cheese Maker Wanted for New Glasgow Dairying Co.

Butter season starts about October 15th. State price per cwt. for manufacturing butter finding your own supplies and help. Tenders close October 10th.

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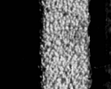

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Canadian Pacific

ABLE ADDRESSES DELIVERED BEFORE MARITIME CANNERS

Problems Confronting the Lobster Packing Industry Were Dealt With by Drs. Huntsman and Harrison at Conference at Beach Grove Inn.

The Biological Stations in Relation to Canning Problems.

Address delivered by Dr. A. G. Huntsman, Director of Atlantic Stations, Biological Board of Canada, at the conference of Lobster Packers, held on Sept. 22, at Beach Grove Inn, Charlottetown, under the auspices of the Maritime Canned Fish Section, Canadian Manufacturers Association.

There is no monopoly of knowledge, and the accumulated facts, leaving aside those yet to be found out, in relation to subjects much more restricted than that of canning are so extensive that no person can hope to know more than a small part. It has been natural, therefore, that the industry has from time to time appealed for assistance to the Biological Board, which represents a part of the community having the duty of acquiring and imparting knowledge. The appeals have been made in the hope that the Board could give definite help in improving conditions. Because of the dearth of knowledge along the particular lines which have been of importance to the industry, the Board has had not so much to impart, but chiefly to acquire the knowledge along those lines, a much slower process.

Lobster Conservation.

One field in which the Board has been acquiring knowledge to assist the industry is that of lobster conservation. The knowledge required is that of the biology or life history of the lobster, the most important animal for the Maritime canners. Old men like to tell of the time when lobsters were so abundant as to be thrown up on the beaches in winrows and prices were so low that the animals were scarcely, if at all, worth catching. Then came in canning to make this abundant and valued food available for distant markets ready to pay high prices for it. The lobsters did not—could not—remain abundant in face of the increased demand. Decreased catches brought complaints, repeated again and again, and the cry for a remedy became insistent. Fish catching had come into vogue as a conservation measure. The argument was used,—the lobster supply is running out, so let us increase its numbers by hatching the fry and putting them into the sea. It was done, but the result was disappointing. There was and still is a need for analyzing the lobster situation to determine how the numbers of this animal are limited, but this analysis is extremely difficult.

There is a certain amount of food available for the lobster. Even with virtually unlimited numbers of individuals this supply will definitely limit the number of pounds of lobster produced annually in the sea. As large lobsters are from five to ten or more years old, the production of any one year is to a very considerable extent stored up in the living lobsters for a number of years until those alive in that year have been fished out. Intensive fishing depletes the accumulated stock and reduces the average size of the individuals. For some years it may be possible to take annually from the sea considerably more pounds of lobster than can be produced in any one year. Ultimately the annual yield must stop exceeding the annual production. Fishing will have steadily become poorer, and the supply will have been kept up only with a steadily increasing effort on the part of the fishermen. If breeding is successful, the numbers of small lobsters will increase, as with fewer large one the small ones will be better able to secure food. If breeding is unsuccessful, and the lobster population of the district be kept up largely or wholly by immigration, the numbers of all sizes will diminish. Doubtless the lobster fishery is limited by other factors than shortage of food and failure of breeding. Measures for relief have been directed toward the latter, and have for the most part been carried out blindly without knowing very definitely whether they were actually needed or effective. This has been owing to the very great difficulty of ascertaining at what stage or in what manner the numbers of the lobster are limited in nature.

The remedial measures advocated and employed include (1) hatching out and planting the fry; (2) rearing the fry through the free-swimming stage and then planting them, and (3) protecting the berried females. These methods have been quite successful in themselves, but without very definite effect upon the fishery. Undoubtedly they have considerable value, or may have, depending upon the conditions.

An attempt has been made to find out something of how the number of the lobster are limited in nature. It has now been shown that the fry require a high temperature such as is found only in the warmest of our coastal waters, and that correspondingly the cooler parts of the coast lack small lobsters. It is evident, therefore, that the areas without warm water must depend for their stock upon immigration. Artificial measures to increase the stock of these areas would be (1) bringing in young from other waters, and (2) rearing the fry in warm water to the stage when they could endure the cold. These are yet to be tried. For these same areas hatching the eggs and protecting the berried females must be quite useless. For the warmer parts, where breeding is successful as shown by large numbers of small lobsters, there is no apparent reason for doing more than protect the berried females. Further investigation may, however, show that other measures are desirable.

Elimination of "Blackening."

Another field in which the Board has been assisting the industry is that of the elimination of "blackening" from the canned lobster. Usually man takes the easiest course, follows the line of least resistance, whether it be in speech, which we slur until it is just intelligible, or in canning, which will be done just well enough to make the product saleable. This is bound to be the case when keen competition may make it necessary to cut down costs to the minimum. This means that not infrequently the border line is overstepped and an unsaleable product results with consequent loss. Discoloration or "blackening" of the lobster meat in the cans is the principal cause of loss, largely because the result is not seen by the producer and shows up often only long after the cans have passed from his hands. For this reason he fails to ascertain when and under what conditions the damage is done that will result finally in "blackening." In the nineties of the last century, Dr. MacPhail took up the matter and laid down a procedure that would be sure to prevent the discoloration. Perhaps the cure was worse than the disease, for too elaborate a process would increase costs to such an extent as to more than offset any gain from the elimination of blackening.

More recently in 1918 the Board was appealed to in the matter, and there resulted the investigations by Miss Macfarlane, Dr. Harrison, Dr. Reed and others, as to the way in which the blackening is produced, as well as Dr. Knight's examination of the canneries and campaign to improve their condition. The objective desired by the canners is to ascertain how the blackening can be prevented at the least expense and with the least scrapping of existing equipment. The subject has been recently well dealt with by Dr. Reed. If the lobster meat before being finally sterilized in the can be left for a few hours at ordinary summer temperatures, the process of spoilage through the action of bacteria proceeds, though perhaps not far enough to make the meat decidedly objectionable in flavor. Nevertheless some of the bacteria have produced sufficient ammonia and similar substances to slowly dissolve metal from the can, while others have made sufficient sulphur from the meat available to unite with the metal and form the very dark metallic sulphide, which appears as a black or blue discoloration on the meat or parchment lining of the can. This partly decomposed meat, which is consequently of inferior quality, may be prevented from becoming black by adding to the pickle a certain amount of acid before canning. Still only a beginning has been made in determining and getting applied the procedure that will esure the best product at the lowest production cost.

The Atlantic Experimental Station for Fisheries.

The Board has quite recently opened a Station at Halifax, which should enable it to come into closer relation with, and better serve the industry, than in the past. The object of this Station is more than merely the investigation of problems presented by the industry, even though such work is very important and quite sufficient to keep it engaged. It plans to take up in succession definite fishery lines or processes. Just at the present time the process being studied is smoking. Later it will be canning. Each process is to be studied with the object of putting it on a proper scientific basis. When the time comes to take up canning it will be necessary (1) to record in detail the procedures in current use (2) to determine the facts in connection with their success or failure, (3) to ascertain what characteristics are desired in the products, and how they are produced, (4) to find out whether these or better characteristics may be producers otherwise, and (5) to devise the most economical methods for all parts of the process. These at any rate are the aims of the Station. The labor involved is extremely great. It includes the study of holding methods for fish, e.g., alive, on ice, or frozen, the study of handling methods, the study of mechanical methods of preparation, the study of preliminary treatments such as salting, boiling, steaming, frying, spicing, etc., the study of canning proper, and the study of processing — in each case with a view both to economy and to the effect on the finished product. Probably the most important part of the program of the Station from the standpoint of the industry is the definite provision for education in the broad sense, that is the carrying through of the facts as acquired to the people who may make use of them. This is far from being the least difficult part of the work.

This work, thus briefly outlined, is not a mere investigation for a year or a term of years, but the development of a laboratory of skilled investigators, who will develop the whole field of fish handling and curing, and so bring the loalc industry to the forefront and enable it to maintain its position in future years. The experience of the progressive industries, such as the electrical and photographic has shown the necessity of such a method. We appeal to you to assure to this Station such criticism, sympathy and support as will ensure its steady and rapid growth to a size suitable to the value of the industry which it is to serve.

New Lines of Canned Products

It has seemed as if the outstanding need of the Maritime canners is the opening up of new lines of canned products so that the factories may be operated for a longer portion of the year and overhead charges be thus reduced, and so that employees may be given almost continuous work, thus increasing both their yearly incomes and their efficiency. We have discussed this matter with Mr. R. H. Williams, who is familiar with the rather many attempts that have already been made in this direction, and who knows from experience the difficulties that are involved in successfully launching a new line. In spite of failures and in spite of these difficulties we believe that success can be attained, and the industry placed on a vastly better footing. It would seem however, as if success could come only from fairly concerted effort, in which the Board might share. For any proposed new line the situation should be thoroughly canvassed as to (1) supply and cost of raw material; (2) best methods of canning it, and (3) probable market for the product. When there were found to be satisfactory the insistence on a certain standard of quality through regular authoritative inspection should ensure early success in the venture. It would be premature to propose any particular lines at this time, but there are many unutilized or cheap fishes or other sea animals that we believe could be profitably converted into a high-priced food. Adequate production of such valuable finished products as high-grade canned fish of many sorts would not only greatly enhance the value of the fish being caught at the present time, but would also develop new and valuable fisheries for neglected kinds of fishes, thus enormously increasing the value of the Maritime Fisheries.

DR. HARRISON'S ADDRESS.

Dr. F. C. Harrison, of Macdonald College, Quebec, during the afternoon, spoke on Bacteria in Relation to Canning. European military necessities of more than a hundred years ago, he pointed out, were responsible indirectly for the establishment of that colossal industry whose varied output is found today in millions of homes, and whose containers are left as evidence of explorers' visits to the outposts of civilization.

The origin of the canning industry dates back to 1795 when the French Government, to avoid the enormous losses caused by spoilage of army and navy food supplies, offered a reward of 12,000 francs for an improved method of preserving food for sea service. The prize was won in 1810 by Nicholas Appert, an expert confectioner and chef of Chalons-sur-Marne, who, after numerous experiments, hit upon the device which, with modifications, is in use today,—that of heating the product and hermetically sealing the container. The work done since that time has been mostly in improving the mechanism of canning. To Appert belongs the honor of establishing the basic principles for all time, and making possible an industry which, at the call of the Great War, could produce as one item in its program three billion cans of food for the American Expeditionary Force alone.

Appert's discovery was put into commercial use in America as early as 1819. In that year Ezra Daggett and Thomas Kensett using the method discovered by Appert packed salmon, lobsters and oysters in New York. Boston quickly followed; William Underwood and Chas. Mitchell packed damsons, quinces, cranberries and currants there in 1820, and it is interesting to note that this firm, now over 100 years old is still going strong, the dean of canning establishments in the United States. Baltimore, the centre of the oyster canning industry, built its first cannery in 1840. 1841 saw the beginning of the sardine industry at Eastport, Maine. The first canning factory on the Pacific Coast was started in 1856, and the first in the Central States in 1860, on the eve of the Civil War. The large development of the industry dates from this period, but not until later were formulated the principles which form the basis of scientific canning.

New Era in Canning

Appert ascribed his success to the exclusion of outside air in the can, after supplying sufficient heat to the food, and this explanation prevailed until another eminent Frenchman, Louis Pasteur, established the principles of food preservation through sterilization. This was the commencement of the bacteriological era, a period of scintillating discovery that was to give man mastery over disease, alleviate human suffering, and prolong life. How much the science has done in the last thirty years is revealed in the fact that the duration of human life has been lengthened by about twenty years.

Stressing the great importance to the packer of an understanding of the elements of bacteriology as related to the problems of canning, Dr. Harrison described bacteria as one-celled microscopic plants which under favorable conditions multiply with extreme rapidity. Many of them during their cycle of development go through a resting and resistant stage, and when in this stage are extraordinarily resistant to adverse influences such as extremes of heat or cold; and even when subjected to a temperature of boiling, some of them are known to have remained alive for more than twelve hours. This resistant or "spore" state may be met with by the canner in every product he has to deal with, and when the spores are in clumps with associated material that prevents heat penetration, as they frequently are, they are much more difficult to kill.

Of importance also to the canner is an understanding of the essential requirements of bacteria for their growth and development, the effect of temperature, and their oxygen requirement. Some bacteria are unique in that free oxygen prevents their growth; such organisms are called "anaerobes" and obtain their oxygen from some such combined form as sugar. The majority of bacteria are "aerobes" that is to say, require free oxygen. There are also many that have the faculty of adapting themselves to either class.

How the Cans "Spoil."

The iron or steel sheets forming the containers for canned goods are covered by a deposit of tin of various degrees of thickness, but no matter how well the plating may be done, and the seams made there are always defects. The tin coating is not continuous and there are numerous spots in all plate where the steel is not coated with tin, thus permitting the contents of the can to come into contact with iron, and be attacked by the contained food, resulting in a bleaching action and occasionally producing leaks, infection, discoloration. Leaky seams and spots also add their quota to the spoilage of the pack. Glass containers, though free from the above mentioned difficulties, have their obvious "frailties."

The speaker then dealt with the product to be canned, considering its origin, its bulk, the quantity of liquid present, its acidity or alkalinity, etc. This very important part of his address was illustrated by examples.

In showing the importance of considering the origin of the product, he cited the canning of peas. There are various grades, — the younger and tender, and the older and tougher. If both are put through the machine known as the "viner," which separates the peas from pods and vines, they are contaminated by soil containing as a rule many spores which remain on

(Continued on Page 5)

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Millions of pounds of excess fat are being removed in an easy, pleasant way. You can see the results in slender figures wherever you look today.

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INSTALLMENT 10

But all this seemed to affect the nerves of her little nephew, for suddenly, without the slightest warning, he burst out into a piercing wail. The old lady "Cousin Harry" interchanged glances; but, before they could console the child, Hector McDonald's voice came to them from the shop:

"O Mrs O'Grady, I've come to call on you and the parrots. But what's happened to 'The Silent One?"

"He's all right, sir" cried the old lady cheerily. "Just a touch of nerves. Nothing serious. Step right in, sir. Willie will be quiet in a moment."

No sooner had the young man entered the little back room than the child ceased his howling as suddenly as though a cork had been wedged into his open mouth. And, dropping his tiny hands from his round, red face his black shoe-button eyes stared at the newcomer with all their wonted sullen stolidity of expression.

"It's wonderful what an effect you have on that child!" continued the old lady. "When you're here he's always good. He thinks a lot of you, sir—that's apparent. But I don't think you know, 'Cousin Harry.' 'Cousin Harry', this is Mr. McDonald who is kind enuogh to call on a lonely lady now and then."

Hector's eyes wandered to the giant beside the fireplace, who like a mountain, at close proximity was almost too big to see. Hector extended a white, tenative hand; and it vanished—devoured in an instant by a brawny red fist.

"How are you?" stammered Hector, wincing as he felt "Cousin Harry's" vise-like grip. "How are you? This is a pleasure," growled the giant.

"Well, well," cried the old lady pleasantly, "now we're all friends I'm glad you happened to drop in while 'Cousin Harry' was here. He's often said he wanted to meet you. You look surpr'sed Mr. McDonald; I guess you didn't expect to find 'Cousin Harry' so big; did you, sir? Most people don't."

"No," said Hector, "I didn't He freed his hand from the giant"s grasp — a hand that had turned red and limp. "Nor so strong" he finished regarding it ruefully.

"He is strong," said the old lady, "very strong! There are mighty few as strong as he. He's so strong that sometimes he don't quite know how strong he is — which is unfortunate, sir."

"Yes, that is unfortunate."

"But with all his strength," continued the old lady proudly, "'Cousin Harry's is quite gentle, too—especially with children. Why do you know, I often let him take care of little Willie here. He's just as careful and kind to that child as any woman could be."

"You don't say so!" said McDonald politely.

"Yes, they've devoted — those two.

"I see," said Hector. "But tell me, Mrs. O'Grady, how are all the parrots? Is the philosophic parrot with you yet?"

"No Mr. McDonald, I sold him last week. Now here's a terrible thing that happened. 'Cousin Harry' was just reading it of the newspaper. The gentleman we sold that parrot to, was a gentleman by the name of Glover; and last night he was murdered. It sort of brings the horribleness of a crime like that home—when you've seen and spoken to the gentleman that was murdered. He came in here just as hearty and pleasant last week; and now he's cold and dead. It kind of gives me the shivers, thinking of it!" Her white curls shook like silver tassels as she bent over her work.

"That is a coincidence, centainly," said the young man. "I read the case this morning. It seems as though somebody inside the house must have murdered him; and yet the broken pane in the conservatory gave me a clue. Of course it might have been broken by the blow that killed the old man, but then again it might —

"What?" cried the old lady and "Cousin Harry" in a breath.

"Why," continued Hector carelessly, "it might have been broken from the outside so that the murderer could strike his victim without entering, or as a way of letting the thief in. Possibly it was used for both purposes.

"How's that?" growled "Cousin Harry" unpleasantly. "What do you mean by—"

"But, Mr. McDonald," broke in the old lady hurriedly, "how could the murderer know that Mr. Glover was going out into the conservatory that night? And how could a thief get through a hole that was scarcely big enough for a monkey to pass through?"

"Yes that's so," said the young man. "And yet that phrase about a monkey gives me an idea. Perhaps it was a monkey that stole the jewels—a small monkey that had been trained to do it. You've seen the monkeys organ grinders have that will hunt in your pockets for pennies? Well, then, why couldn't they be trained to steal jewels? It seems to me quite possible."

"Cousin Harry" burst into a roar of laughter which sounded like a dozen barrels rolling down hill the old lady tittered faintly; and even "The Silent One" smiled, although his round black eyes were glittering unpleasantly.

"Haw! Haw!" shouted the giant "Haw! Haw! a monkey! Do you hear that, Willie? A dirty, hairy little ape, and an iron club!" No brains needed—just a dirty little ape, and an iron club!"

If Hector McDonald had been looking at "The Silent One" then, he would have been startled by the change, intense light in the child's eyes— the unwonted flush on the round cheeks— the trembling of the little hands. Perhaps he would have changed the topic of conversation, realising that murder was scarcely a subject to be discussed before babies. However, he did not notice these signs of nervous excitement, and continued rather irritably:

"Laugh if you want to, but there may be more truth in what I said than you think. If all crimes are to be solved by commonplace reasoning, the criminal genius will be as safe as the King of England. I don't see anything impossible about the monkey idea."

Perhaps the old lady had noticed the unhealthy excitement of her little nephew, for at this point she changed the subject adroitly. "Speaking about clever criminals reminds me," said she. "How's the 'Pirate' getting along these days?"

"Now that's one of the things I came to see you about," said Hector, forgetting his pique on the instant. "That parrot hasn't said a single word since he's been at the Arlingtons'"

"He must be grieving for me," said the old lady, shaking her head sadly. "That's the way with those birds when they're attached to any one. Sometimes they mourn for months. It takes time to heal their hearts. It's no use bothering him yet. It may be a week, and it may be a year, but when he does start talking you won't be able to stop him."

(To be continued)

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MEETING

A special meeting of the Shareholders of THE MASCOT SILVER BLACK FOX COMPANY, LTD., will be held in the office of G. R. McQuarrie, Summerside, on Thursday the 15th day of October instant. A. D., 1925 at the hour of 2 o'clock in the afternoon, for the purpose of giving foxes of the Company in exchange for paid up shares of the Capital Stock of the Company, at a valuation to be agreed on at said meeting.

D. J. McMURDO, Secretary.

5260-10-1-8-13.

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AT 268 SYDNEY STREET, ON FRIDAY, OCTOBER 2nd, 1925

At 10 O'clock Sharp.

Of Choice Household Furniture as follows: PARLOR SUITE, 5 pieces, 1 Berlin Upright Piano, 1 Mahogan y Music Cabinet, 1 Mahogany Table Lamp, 1 Pair Mahogany Candle Sticks, 1 Mahogany Library Table, 1 Milton Velvet Square, Pictures, 1 large Mirror. DINING ROOM consists of 1 Solid Oak Set and Table, six Chairs, 1 beautiful Buffet and China Cabinet combined, 1 Refrigerator, 1 Writing Desk and Pictures. KITCHEN—1 Range (new), Capital Favorite, 1 Kitchen Cabinet Table (new), 1 Oil Stove, 3 burner and oven and all kitchen fittings. HALL—1 Hall Rack and Mirror, 1 Brussels Hall Carpet, 1 Wilton Stair Carpet. Vacuum Cleaner, Electric Iron, 1 Sewing Machine, Curtain Stretchers, 4 Bedrooms fully furnished with Beds, Springs, Mattresses and Dressers, 2 Wardrobes, 1 Bedroom Square, Brussels, 2 small Rugs, Mats, etc., 1 China Tea Set, 1 Dinner Set and Silver Tureen, Cut Glass and several valuable articles not mentioned. Everything must go as I am giving up housekeeping. Sale starts on time. Terms cash.

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We will take Live Hogs at our plant up till noon on Tuesday and Thursday weekly. Hogs must be well finished and not weigh under 170 lbs at the plant.

DAVIS & FRASER

Farquhar Steamship Line

S. S. "HETHPOOL" Leaves Boston for Halifax Oct. 8th.

Connecting With

S. S. "SABLE I" Leaving Halifax for Charlottetown, Sept, 24th.

Leaving Charlottetown, Oct. 9th for Sydney, North Sydney, Curling, Cornerbrook and other West Coast Newfoundland Ports.

Regular fortnightly service thereafter until close of navigation.

CARVELL BROS. AGENTS

EASTERN STEAMSHIP LINES, INC.

BOSTON—ST. JOHN, N. B.—(International) LINE

Fare St. John to Boston $10.00; Eastport or Lubec to Boston $9.00 Staterooms $3.50

S. S. GOV. DINGLEY

Atlantic Time

Leave St. John Wednesdays at 9 A. M. and Saturdays at 7 P. M. Wednesday sailings leave Eastport 1.30 P. M., Standard Time Lubec 2.30 P. M. Standard Time due Boston Thursday 9 A. M.

Saturday sailings direct to Boston, due Sunday 8 P. M.

On Saturdays passengers may leave Eastport for Boston via St. John.

For additional information apply to agents at above ports.