

**DELIGHTFUL?** Surely! Every taste Requires your leisure—not your haste.

# Worcestershire Holbrook's Sauce

Made and bottled in England



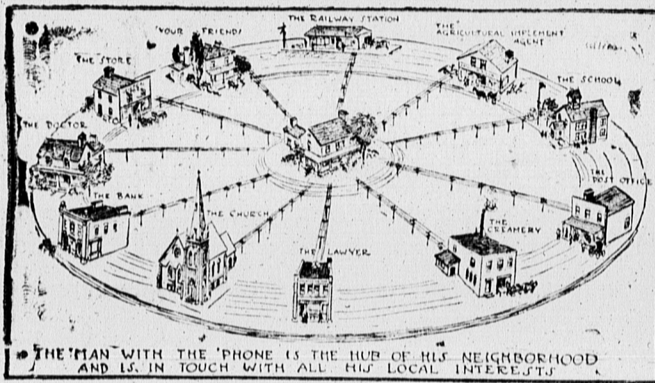
**Let Us Supply Your Needs In Stylish Furnishings! For The Holiday**

This new furnishing department of ours, is brim full of all the newest ideas for the dressy man's attire. If you need Shirts, Collars or anything else that's sold in a high class men's store drop in, we can supply your wants at a satisfactory saving to you.

### Stylish Shirts

We carry a full line of the famous W. G. & R. and Took's shirts which are noted for their stylish patterns, good materials, and above all their perfect fitting qualities. Our prices on these shirts are lower than any store in the City. If you will compare our lines with others, you will find that we have the prettiest shirts, and that our prices are decidedly lower.

**MacLellan Bros.**  
The Men's Store.



**THE FARMER** with a phone is in touch with the whole province—he has the service of a strong communicative organization behind him—he is always on the "inside of the markets"—he gets all the information he wants when he wants it.

The telephone is just as necessary to profitable farming as agricultural machinery—because its not only the amount you produce—it is the prices that count and with a phone on the farm you can dictate—you are "the hub of the neighborhood."

We have a plan whereby the phone will prove profitable—even absolutely essential. You should not pass over this offer it concerns you vitally—it affects your bank account.

Just drop us a card—we'll go into details with you.

**The Telephone Co of P.E. Island**  
Charlottetown

## THE SHERWIN WILLIAM'S FLOOR FINISHES

Made to walk on  
Inside Floor Paint  
Floor Lac  
Porch Floor  
Floor Varnish, Floor Wax Filler.

For sale by

**S. W. CRABBE**

Agent for S. P. W. Paint

### Breed Your Best Bred Mare to the Fast Trotting Stallion AQUIRI, 40051

and Raise a Cornercracker.

AQUIRI will make the season of 1910 at my stable at \$1.50 for a live foal to be settled at time of service by cash or note due November 1st next.

Mares sent to be bred will be met a train or boat and well cared for at the most reasonable rates.

**J. M. NICHOLSON,**  
202 Kent Street, Charlottetown  
dmwrtwhf

### EASTERN S.S. CO.

Reliable and Popular Route Between St. John and Boston

CHARLOTTETOWN TO BOSTON  
To take effect May 1st  
First Class ..... \$10.95  
Second Class ..... \$8.95  
State Rooms ..... 18.55

Steel Steamship Calvin Austin Complete Wireless Telegraph Equipment leaves St. John at 8:00 a. m. Wednesday for Eastport, Lunenburg, Portland and Boston, returning to St. John at 7:00 p. m. for Boston direct.  
Returning, leaves Union Wharf, Boston, Monday at 9:30 a. m. and Portland at 5:0 p. m. for Lunenburg, Eastport and St. John and Fridays at 9:00 a. m. for St. John via Eastport, omitting Portland.  
Through Tickets at proportionately low rates on sale at all Railway Stations, and baggage checked through by destination.  
L. R. THOMPSON, T. F. & P. A.  
W. M. G. LEE, Agent, St. John

### DOMINION ATLANTIC RAILWAY

Steamship Lines to Boston via Yarmouth The popular Fast Line.  
Between Eastern, Nova Scotia and Boston via Truro, Windsor, and Halifax EXPRESS TRAIN leaves Halifax, daily (except Sunday) at 7:30 for Digby and Yarmouth making connection at Yarmouth or Boston.

MIDLAND DIVISION—Trains of the Midland Division leave Windsor daily except Sunday for Truro at 6:45 a. m. 7:30 a. m. and 5:35 p. m. and from Truro to Windsor at 6:50 a. m. 12 p. m. and 3:20 p. m. connecting Truro with train of the Intercolonial Railway at Windsor with Express trains to and from Halifax and Yarmouth, commencing October 17th.  
The Royal and U.S. Mail Steamship Boston.  
The fastest and finest Steamship plying between the Maritime Provinces and Boston will leave Yarmouth for Boston, Wed. and Sat. on arrival of Train from Halifax. Returning leaves Long Wharf Boston Tue. and Fri. passengers arriving in Halifax next day at 6:42 p. m. by Express train.  
For further information, Reservations on Steamships, etc., write or telegraph R. U. PARKER, General Pass. Agt. Kentville, Nova Scotia. W. K. ROGERS, CO. LTD. Charlottetown, Manager

### INTERCOLONIAL RAILWAY

**Summer Time Table Takes Effect June 19th**

—WHEN—  
**Canada's Summer Train The Ocean Limited**

will be run between Montreal Quebec, St. John, Halifax, and the Sydneys.  
Making connection for Prince Edward Island and Newfoundland.  
**W. K. Rogers,**  
84 Great George St.  
City Ticket Agent  
Charlottetown

### Wool Wanted

I will pay highest price in cash for wool. I buy for cash only, and it will be to the interest of parties having wool for sale to see me before selling.

**CHARLES RILEY**  
3-29drtm.

### FOR A WARM NIGHT

SOME APPETIZING AND SATISFYING DISHES.

**Vegetable Salad of Pleasing Appearance and Palatable—Peach Pudding or Ribbon Cake for Dessert—Sponge Cake.**

**Vegetable Salad.**—Boil several beets (the smallest red ones you can obtain). When cold dig a round hole in the center of each (but not clear through). Place each beet on a lettuce leaf, have ready a small new cabbage, chopped fine, and thoroughly mixed with a good salad dressing; fill each beet with this and also place some around the outside on the lettuce leaves, then slice three cold hard boiled eggs and strew over the cabbage. Add dressing, and you not only have a salad nice to look at, but very palatable.

**Peach Pudding.**—Sift together two cupfuls of flour, two teaspoonfuls of baking powder, and one-half teaspoonful of salt. Rub into this two table-spoonfuls of butter. Beat one egg to cream, add to this three-fourths of a cupful of milk. Mix all together in one on a floured board, and roll out. Roll about a quarter of an inch thick. Line the sides of an earthen or granite pudding dish with strips of the paste, invert a tea-cup in the center of the dish, and place on it a layer of peeled peaches around it. Sprinkle liberally with sugar and put in the top crust. Bake one-half hour in a hot oven. When the pudding is cut the cup will be found with a most delicious syrup which you can use for the sauce.

**Ribbon Cake.**—One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, one and one-half cups of flour, one and one-half teaspoonfuls of baking powder and one teaspoonful of lemon extract. Mix in the order given, then halve your mixture. Add to one-half the following: One cup of chopped raisins, two table-spoonfuls of molasses, one-half teaspoonful of cinnamon, clove and allspice. Flour the fruit well. Put in greased and floured pan and bake 20 minutes. Draw gently from the oven to the apron and carefully pour the remaining white half over it. Bake until done according to the tests for any cake.

**Hot Milk Sponge Cake.**—Beat the yolks of two eggs till lemon colored. Add gradually one cup of sugar, beating all the while, then one-half cup of hot milk, and beat. Next add one cup of flour, sifted three times, with one and one-half teaspoonfuls of baking powder, a little salt. Lastly flavor with one-fourth teaspoon lemon extract. Bake in a moderate oven 30 minutes. It is fine for cream pies.

### CATARRH NOT HOPELESS

It has been Cured Scores of Times by Father Morrissy's No. 26.

It is customary for many sufferers from catarrh, and even for many doctors, to despair of curing this annoying and dangerous disease. Nevertheless, if correct methods are adopted, there is no reason why catarrh should not yield to treatment within a reasonable time.

The failure to cure is to be attributed to the failure to apply a comprehensive treatment which will not only alleviate and remedy the abnormal local conditions, but also go to the real seat of the trouble.

Father Morrissy, the learned physician, after much study and experience, was successful in devising a combined treatment which has proved to be the solution of the problem. His No. 26 consists of tablets, to be taken three times a day, together with a healing antiseptic saline for the nostrils.

The tablets tone up and invigorate the system, and assist Nature not only to throw off the disease, but to guard against future attacks. The nasal saline clears out the diseased secretions and heals the delicate membranes.

No. 26 has often cured catarrh of long standing, but it is much wiser to take it in time. Otherwise, catarrh is almost certain to lead to more serious diseases. It not only develops into consumption, but often causes disorders of the stomach and bowels. Do not put it off, but take Father Morrissy's Combined Catarrh Treatment now, and prevent serious troubles.

When, by its aid, Nature has not only cured the local disease but also built up the system against future attacks, you will find your general health tremendously improved.

50c for the combined treatment. At your druggist's or from Father Morrissy's Medicine Co., Ltd., Chatham, N.B. 101

### INTERCOLONIAL RAILWAY

**Summer Time Table Takes Effect June 19th**

—WHEN—  
**Canada's Summer Train The Ocean Limited**

will be run between Montreal Quebec, St. John, Halifax, and the Sydneys.  
Making connection for Prince Edward Island and Newfoundland.  
**W. K. Rogers,**  
84 Great George St.  
City Ticket Agent  
Charlottetown

I will pay highest price in cash for wool. I buy for cash only, and it will be to the interest of parties having wool for sale to see me before selling.

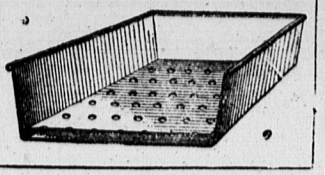
**CHARLES RILEY**  
3-29drtm.

### KEEPS SUET FROM THE FIRE

Improvement for the Broiling Pan Will Be Welcomed by the Modern Housewife.

When broiling steak, chops or the like in a gas range, the suet that is tried out from the fatty part invariably catches fire. As a rule the fat is overheated and burns fiercely, and many efforts to put it out, when taken from the oven fail.

The accompanying illustration shows a very simple way to avoid this. In the pan used for broiling is placed a perforated false bottom, made out of black iron of any thickness. The edges are turned down, say one quar-



Double-Bottomed Broiling Pan.

ter of an inch, forming supports for the bottom. This false bottom should be nearly the same size as the pan. On large pans, of course, the bottom should be braced with strips of iron to prevent warping from the heat.

In service the suet melts, and runs down through the perforations to the bottom of the pan. No matter how hot the fire, the suet will not catch fire, as it is protected from the flames by the perforated bottom, which is like the screen of a miner's lamp. The bottom can easily be removed, cleaned and the suet in the pan emptied out.—J. A. Bergstrom, in Scientific American.

### IN SERVING SARATOGA CHIPS

Little Attention That Will Make Them Bought Taste Like Home Made—Poached Eggs.

A woman famous for her cooking said to a friend recently: "We owe it to a Scotchman that our bought Saratoga chips taste home made. He told me that his mother put hers in a corn popper and shook them over a clear fire until hot to prevent them from getting soggy or burnt as when reheated in the oven. The potatoes are slightly salted before serving."

"One of my hostesses serves well boiled eggs what she calls 'sippet.' These are pieces of day old bread cut into strips three and a half inch long, a half inch wide, and a half inch thick, and friend like croutons in hot butter."

"The sippets are piled log cabin wise in a hollow square on a doily covered plate, are passed with the eggs, and are a much nicer accompaniment than bread or plain toast."

"The same hostess, serves poached eggs deliciously. Instead of putting each one on a piece of toast it is usually either hard or soggy, she cuts a circle of bread a little larger than the egg when poached. This she also fries like a cutout, and in addition pours hot melted butter, seasoned with chopped parsley and paprika, over the egg when served."

### Gingered Apples.

Use about five pounds tart apple five pounds of light brown sugar, lemons sliced thin and about 81 ounces of preserved ginger cut in the slices. Pare, core and cut the apple into pieces about 3/4-inch. First, put the sugar in an enamel kettle with one cup cold water and let melt on a skiln it after boiling up, till it is clear; then put in the apples, on half teaspoon salt, lemons and ginger, and boil till the apples look clear and yellow and rich. Put into pint or quart glass jars and seal as any preserves. This is very delicious to serve with meats and is good as a sort of relish with any meal, also good in bread and butter sandwiches. Of course a quantity of this may be made when one has plenty of apples, as it will keep good for years in properly sealed glass jars.

### Grape Marmalade.

Marmalade made of grapes is good. The grapes should be stripped from the stems and put in a wide-mouthed stone jar set in a deep pan of boiling water. Heat until the grapes begin to soften, then stir with a wooden spoon or paddle. When they are thoroughly crushed and broken, rub through a sieve, rejecting the seeds.  
Measure the pulp and to every pint allow one-half pound of sugar. Put over the fire and boil for a half hour, stirring constantly. Put in sealed jars as they are ready.

### Furness, Withy & Co., Ltd. STEAMSHIP LINERS

LONDON, HALIFAX SERVICE  
From London From Halifax  
Steamer  
Rappahannock May 27th  
May 20th via St John's Kanawha June 10th  
June 1st Shenandoah June 24th  
From Liverpool From Halifax  
Steamer  
Tabasco May 28th  
June 4th Almeriana " 25th  
" 14th Tabasco July 9th  
To Havre Direct. From Halifax  
"KANAWHA" June 10th

The above steamers have a limited accommodation for saloon passengers. Passenger and Freight Agents for the Allan Line Steamship Co. at Halifax, FURNESS, WITHY & CO. LTD., 4111, 4113, 4115, 4117, 4119, 4121, 4123, 4125, 4127, 4129, 4131, 4133, 4135, 4137, 4139, 4141, 4143, 4145, 4147, 4149, 4151, 4153, 4155, 4157, 4159, 4161, 4163, 4165, 4167, 4169, 4171, 4173, 4175, 4177, 4179, 4181, 4183, 4185, 4187, 4189, 4191, 4193, 4195, 4197, 4199, 4201, 4203, 4205, 4207, 4209, 4211, 4213, 4215, 4217, 4219, 4221, 4223, 4225, 4227, 4229, 4231, 4233, 4235, 4237, 4239, 4241, 4243, 4245, 4247, 4249, 4251, 4253, 4255, 4257, 4259, 4261, 4263, 4265, 4267, 4269, 4271, 4273, 4275, 4277, 4279, 4281, 4283, 4285, 4287, 4289, 4291, 4293, 4295, 4297, 4299, 4301, 4303, 4305, 4307, 4309, 4311, 4313, 4315, 4317, 4319, 4321, 4323, 4325, 4327, 4329, 4331, 4333, 4335, 4337, 4339, 4341, 4343, 4345, 4347, 4349, 4351, 4353, 4355, 4357, 4359, 4361, 4363, 4365, 4367, 4369, 4371, 4373, 4375, 4377, 4379, 4381, 4383, 4385, 4387, 4389, 4391, 4393, 4395, 4397, 4399, 4401, 4403, 4405, 4407, 4409, 4411, 4413, 4415, 4417, 4419, 4421, 4423, 4425, 4427, 4429, 4431, 4433, 4435, 4437, 4439, 4441, 4443, 4445, 4447, 4449, 4451, 4453, 4455, 4457, 4459, 4461, 4463, 4465, 4467, 4469, 4471, 4473, 4475, 4477, 4479, 4481, 4483, 4485, 4487, 4489, 4491, 4493, 4495, 4497, 4499, 4501, 4503, 4505, 4507, 4509, 4511, 4513, 4515, 4517, 4519, 4521, 4523, 4525, 4527, 4529, 4531, 4533, 4535, 4537, 4539, 4541, 4543, 4545, 4547, 4549, 4551, 4553, 4555, 4557, 4559, 4561, 4563, 4565, 4567, 4569, 4571, 4573, 4575, 4577, 4579, 4581, 4583, 4585, 4587, 4589, 4591, 4593, 4595, 4597, 4599, 4601, 4603, 4605, 4607, 4609, 4611, 4613, 4615, 4617, 4619, 4621, 4623, 4625, 4627, 4629, 4631, 4633, 4635, 4637, 4639, 4641, 4643, 4645, 4647, 4649, 4651, 4653, 4655, 4657, 4659, 4661, 4663, 4665, 4667, 4669, 4671, 4673, 4675, 4677, 4679, 4681, 4683, 4685, 4687, 4689, 4691, 4693, 4695, 4697, 4699, 4701, 4703, 4705, 4707, 4709, 4711, 4713, 4715, 4717, 4719, 4721, 4723, 4725, 4727, 4729, 4731, 4733, 4735, 4737, 4739, 4741, 4743, 4745, 4747, 4749, 4751, 4753, 4755, 4757, 4759, 4761, 4763, 4765, 4767, 4769, 4771, 4773, 4775, 4777, 4779, 4781, 4783, 4785, 4787, 4789, 4791, 4793, 4795, 4797, 4799, 4801, 4803, 4805, 4807, 4809, 4811, 4813, 4815, 4817, 4819, 4821, 4823, 4825, 4827, 4829, 4831, 4833, 4835, 4837, 4839, 4841, 4843, 4845, 4847, 4849, 4851, 4853, 4855, 4857, 4859, 4861, 4863, 4865, 4867, 4869, 4871, 4873, 4875, 4877, 4879, 4881, 4883, 4885, 4887, 4889, 4891, 4893, 4895, 4897, 4899, 4901, 4903, 4905, 4907, 4909, 4911, 4913, 4915, 4917, 4919, 4921, 4923, 4925, 4927, 4929, 4931, 4933, 4935, 4937, 4939, 4941, 4943, 4945, 4947, 4949, 4951, 4953, 4955, 4957, 4959, 4961, 4963, 4965, 4967, 4969, 4971, 4973, 4975, 4977, 4979, 4981, 4983, 4985, 4987, 4989, 4991, 4993, 4995, 4997, 4999, 5001, 5003, 5005, 5007, 5009, 5011, 5013, 5015, 5017, 5019, 5021, 5023, 5025, 5027, 5029, 5031, 5033, 5035, 5037, 5039, 5041, 5043, 5045, 5047, 5049, 5051, 5053, 5055, 5057, 5059, 5061, 5063, 5065, 5067, 5069, 5071, 5073, 5075, 5077, 5079, 5081, 5083, 5085, 5087, 5089, 5091, 5093, 5095, 5097, 5099, 5101, 5103, 5105, 5107, 5109, 5111, 5113, 5115, 5117, 5119, 5121, 5123, 5125, 5127, 5129, 5131, 5133, 5135, 5137, 5139, 5141, 5143, 5145, 5147, 5149, 5151, 5153, 5155, 5157, 5159, 5161, 5163, 5165, 5167, 5169, 5171, 5173, 5175, 5177, 5179, 5181, 5183, 5185, 5187, 5189, 5191, 5193, 5195, 5197, 5199, 5201, 5203, 5205, 5207, 5209, 5211, 5213, 5215, 5217, 5219, 5221, 5223, 5225, 5227, 5229, 5231, 5233, 5235, 5237, 5239, 5241, 5243, 5245, 5247, 5249, 5251, 5253, 5255, 5257, 5259, 5261, 5263, 5265, 5267, 5269, 5271, 5273, 5275, 5277, 5279, 5281, 5283, 5285, 5287, 5289, 5291, 5293, 5295, 5297, 5299, 5301, 5303, 5305, 5307, 5309, 5311, 5313, 5315, 5317, 5319, 5321, 5323, 5325, 5327, 5329, 5331, 5333, 5335, 5337, 5339, 5341, 5343, 5345, 5347, 5349, 5351, 5353, 5355, 5357, 5359, 5361, 5363, 5365, 5367, 5369, 5371, 5373, 5375, 5377, 5379, 5381, 5383, 5385, 5387, 5389, 5391, 5393, 5395, 5397, 5399, 5401, 5403, 5405, 5407, 5409, 5411, 5413, 5415, 5417, 5419, 5421, 5423, 5425, 5427, 5429, 5431, 5433, 5435, 5437, 5439, 5441, 5443, 5445, 5447, 5449, 5451, 5453, 5455, 5457, 5459, 5461, 5463, 5465, 5467, 5469, 5471, 5473, 5475, 5477, 5479, 5481, 5483, 5485, 5487, 5489, 5491, 5493, 5495, 5497, 5499, 5501, 5503, 5505, 5507, 5509, 5511, 5513, 5515, 5517, 5519, 5521, 5523, 5525, 5527, 5529, 5531, 5533, 5535, 5537, 5539, 5541, 5543, 5545, 5547, 5549, 5551, 5553, 5555, 5557, 5559, 5561, 5563, 5565, 5567, 5569, 5571, 5573, 5575, 5577, 5579, 5581, 5583, 5585, 5587, 5589, 5591, 5593, 5595, 5597, 5599, 5601, 5603, 5605, 5607, 5609, 5611, 5613, 5615, 5617, 5619, 5621, 5623, 5625, 5627, 5629, 5631, 5633, 5635, 5637, 5639, 5641, 5643, 5645, 5647, 5649, 5651, 5653, 5655, 5657, 5659, 5661, 5663, 5665, 5667, 5669, 5671, 5673, 5675, 5677, 5679, 5681, 5683, 5685, 5687, 5689, 5691, 5693, 5695, 5697, 5699, 5701, 5703, 5705, 5707, 5709, 5711, 5713, 5715, 5717, 5719, 5721, 5723, 5725, 5727, 5729, 5731, 5733, 5735, 5737, 5739, 5741, 5743, 5745, 5747, 5749, 5751, 5753, 5755, 5757, 5759, 5761, 5763, 5765, 5767, 5769, 5771, 5773, 5775, 5777, 5779, 5781, 5783, 5785, 5787, 5789, 5791, 5793, 5795, 5797, 5799, 5801, 5803, 5805, 5807, 5809, 5811, 5813, 5815, 5817, 5819, 5821, 5823, 5825, 5827, 5829, 5831, 5833, 5835, 5837, 5839, 5841, 5843, 5845, 5847, 5849, 5851, 5853, 5855, 5857, 5859, 5861, 5863, 5865, 5867, 5869, 5871, 5873, 5875, 5877, 5879, 5881, 5883, 5885, 5887, 5889, 5891, 5893, 5895, 5897, 5899, 5901, 5903, 5905, 5907, 5909, 5911, 5913, 5915, 5917, 5919, 5921, 5923, 5925, 5927, 5929, 5931, 5933, 5935, 5937, 5939, 5941, 5943, 5945, 5947, 5949, 5951, 5953, 5955, 5957, 5959, 5961, 5963, 5965, 5967, 5969, 5971, 5973, 5975, 5977, 5979, 5981, 598