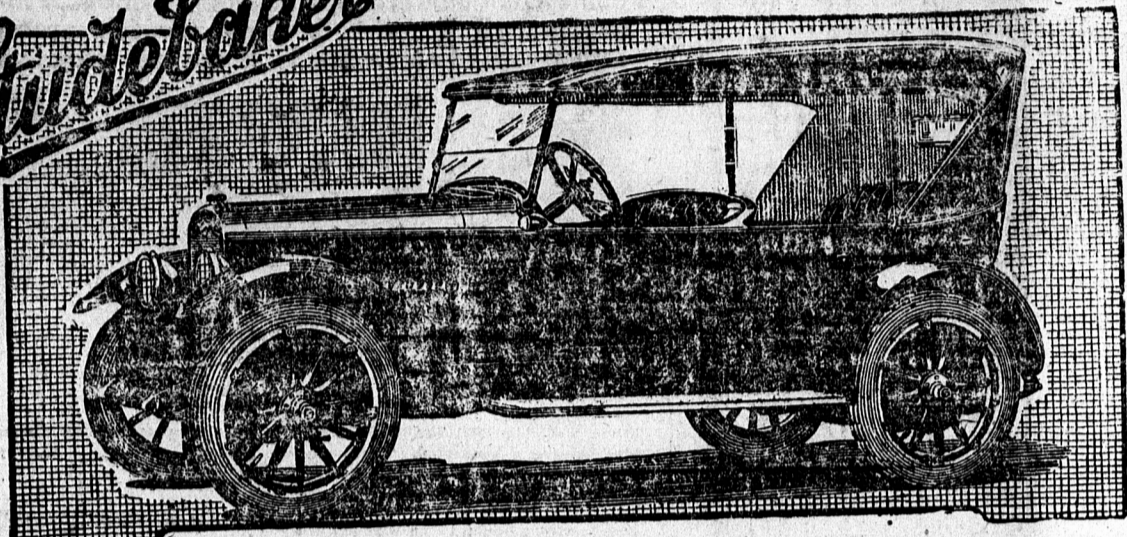


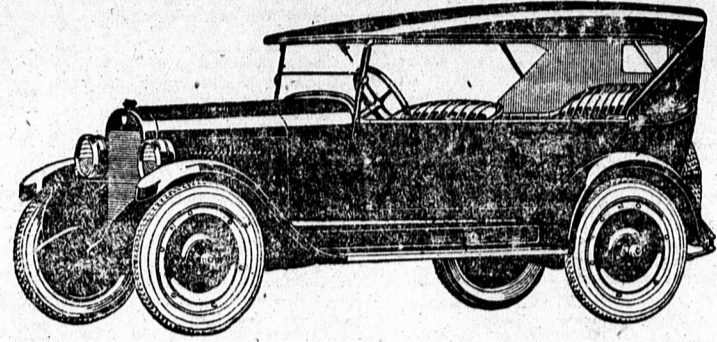
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E. E. PARKMAN, optometrist, Montague, will be at Harrington's Hotel, Eidon on Thursday Nov. 9th from 1 to 5 p. m. to examine eyes and fit glasses. Nov. 4

SCHOOL WORK.—Following is the standing of St. Peter's Harbour school for the month of October. Grade VI.—1, Evelyn McEwen; 2, Mary O'Brien; 3, Mabel O'Brien. Grade V.—1, Ivan McEwen; 2, Horace McEwen. Grade IV.—1, Winnie McEwen; 2, Helen McEwen; 3, Myrtle La Pierre. Grade III.—1, Grace Drake; 2, Edna Mosher; 3, Francis McDonald. Grade II.—1, Beatrice Mosher; 2, Helen Mosher; 3, Fred Mosher. Grade I.—1, Marion McEwen; 2, Edith McEwen; 3, Ralph McEwen.—Dorothy Rowe, teacher.

HONOR ROLL Souris High School for month of Oct. Grade X. Principal's Department.—1, Nellie Garrett; 2, Fred McEachern; 3, Eunie Garrett; 4, Russell St. John. Grade IX.—1, Charlie McEachern; 2, George Leard; 3, Wendell Leard; 4, Arthur McCallum. Mr. Farrell's Department. Grade VIII.—1, Harold Fisher; 2, Marshal Paquet; 3, Reggie Buffett; 4, Jack Brennan. Grade VI.—1, Lloyd Stewart; 2, Ernest Poole; 3, Elizabeth McDonald; 4, Celia Dingwell. Miss St. John's Department. Grade VI.—1, Leslie Currie and Kenneth McDonald equal; 2, Irene Buffett; 3, George Acorn and Orrin Creamer; 4, Edward McDonald. Grade V.—1, Eugene Lewis; 2, Dora Denny; 3, Elmer Creamer and Joseph Paquet; 4, Lester O'Donnell. Miss MacKenzie's Department. Grade IV.—1, Angus Paquet; 2, Lottie Gillam; 3, Annie Bushey; 4, Vernon Fraser. Grade III.—1, Gladys Denny; 2, Rupert McDonald; 3, Bertha Poole; 4, Hilary Cheverle. Miss Hughes' Department. Grade II.—1, Marshall Condon; 2, Michael Paquet; 3, John Denny; 4, Billie Acorn. Grade I.—1, Reggie Creamer; 2, Gus Paquet; 3, Edith Green; 4, Purney Blackett.

MATTING AS A FLOOR COVERING
If properly treated at the beginning, matting neither holds the dust nor proves difficult to sweep, the daily removal of surface dirt prevents it from lodging in the mesh. A hair broom should be used for sweeping, never a corn broom. It should be pilled in the same direction always, since stiff bristles, undue vigor and brushing across instead of along, the mesh results in a frayed surface which ruins the appearance and harbors dirt. A scattering of damp Indian meal, scraps of newspapers, or common salt, absorbs dust and prevents matting. While a final rub over with a soft dry cloth imports a gloss.

Plain soap and water, or soda, turns matting yellow, but a periodical washing with bran water or brine is very good, provided stoppings is strictly avoided, and the surface is not long wet. Go over it first with a large cloth squeezed out in the chosen liquid, next with a second cloth similarly wrung out of fresh, cold water, and finally with a dry rubber.

When taking up matting, unsightly and dangerous ridges where the joining occur may be prevented by unravelling about an inch from the two raw edges and knotting the strands together in couples, then after folding back the fringes thus formed and pressing them as flat as you can, lay one hem over the other and either stitch them together with stout thread or fasten them to the floor with small tacks. In order that these tacks may not cut through the straws, each should be passed through a tiny slip of chamois skin, previous to being driven in, and if the heads of the tacks are previously touched with cream paint the seam will be practically invisible. Bind with cotton linen or soft leather, but never with woolen, as that fabric holds the dust and attracts moths. If a tear occurs in any way, darn with

raffia in colors to correspond with the matting. This can be neatly done, and is much better than patchwork or mending with thread. Sometimes it may be necessary to run heavy cord across the patch through which to run the raffia. With a large darning needle the cord can be sewed in place and fastened securely. On the edge of the matting, worn, frayed places are often mended with the raffia.

RATTLESNAKE PIE.
In Europe only two sorts of reptiles are commonly eaten. These are the frog, and the green turtle. The former, which used to be considered peculiar to France, is now brought to London daily by airplane and served at one of the smartest of the large hotels. In other countries the value of reptiles as food is much better appreciated than it is in the Old World. In Canada, for instance, the small fresh-water turtle, known as the terrapin, is justly considered a great delicacy, and the larger and more plentiful soft-shell turtle is also caught for food.

To the average Canadian the idea of snakes as food is absolutely repulsive. Yet the man who shudders at the idea of roast python thinks nothing of eating an eel. Col. Fawcett, who has lately returned from one of his expeditions into the unknown wilds of Western Brazil, recently stated that he and his companions had at times to de-

pend almost entirely on snakes for food. Anaconda, or water python, he declares to be both delicate and wholesome, but the poisonous snakes are not so good. The worst of the lot is that yellow horror, the "bush-master." The flesh of this made some of them ill. On the other hand, "crackers," the poor white of South Florida, eat snakes and enjoy them, and declare that rattlesnake is just as good as eel from a food point of view. Here in Canada, the rattlesnakes have never been used as food. People are content to kill off these reptiles.

A FAMOUS SAYING.
When the great Napoleon was about to reach Paris on the way back from the disastrous Russian campaign he exclaimed, "Du sub- lime au ridicule il n'y a qu'un pas" (from the sublime to the ridiculous there is but a step.) Such is the

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