

SCOTT'S
"BLUE SEAL"
Vitamin-Certified
100% TRUE
NORWEGIAN
COD LIVER OIL

wonderfully pure, abounds in the vitamins that promote growth, prevent rickets or bone-weakness and build health.

At your druggist.

SOLE DISTRIBUTORS
SCOTT & BOWNE
TORONTO, ONT.
MAKERS OF SCOTT'S EMULSION

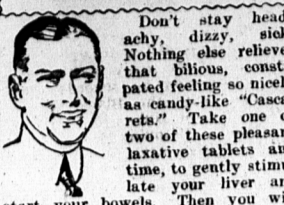
The Iron Horse
BY EDWIN C. HILL
(Continued)

The streets were jammed with a hilarious throng, bargaining for lots. Real estate values had gone up in stupendous leaps. Lots that had gone begging at \$200 a day or two months were now held at \$2,000 and at that price buyers were plentiful. Everybody seemed to have money. Miriam remarked to her father that she had never seen so many diamond shirt studs and gold watch chains.

"Everybody is making money, easy come, easy go. The men who are displaying all this jewelry are most of them, only clerks, small traders, railroad men."

The streets were deep with dust. A gay film lay over everything. Piles of goods stood in the roadway, guarded by owners still seeking locations. Warehouses, saloons, gambling houses, boarding houses and places for sleeping and eating were everywhere. The streets were full of people. The streets were full of people. The streets were full of people.

Straighten Up!
Nicest Laxative,
"Cascarets" 10c



Don't stay head-achy, dizzy, sick that will not relieve constipated feeling so nicely as candy-like "Cascarets." Take one or two of these pleasant laxative tablets any time, to gently stimulate your liver and start your bowels. Then you will feel fine, your head becomes clear, stomach sweet, tongue pink, skin rosy.

"Cascarets" gently cleanse, sweeten and refresh the entire system. They never gripe, overact or sicken. Directions for men, women and children on each box, any drugstore.

EATING WITH
BRITISH ROYALTIES
BY "A LADY OF THE COURT"
(EDITED BY ELIZABETH CRAIG)

(Copyright by Montreal Star news Bureau)

These recipes are taken from the old household "Scrap Book" started by Queen Victoria in 1831. To this book have contributed members of the Royal Family have contributed directions for the preparation of their favorite dishes. Contrary to general belief, the meals of the British Royal Family are not distinguished. The recipes can be utilized by any Canadian housewife.

FISHERMAN'S SOUP
(The favorite Soup of Princess Louise, Duchess of Argyll)

Take one pound each of any fresh water fish of different kinds, one tomato, one leek, two carrots, two small onions a bunch of sweet herbs, one teaspoonful of Chilli and one of turmeric, one head of celery, two small turnips, Wash fish in salt and water. Put them in a stewpan with a tomato, and the carrots and sliced scraped leek and that he let him have his way finally.

water and place pan on a slow fire. Let them just simmer till they are broken, then wash them and put in 3 or 4 quarts of water, 6 or 8 onions, a few cloves, black pepper and 1/2 oz. Jamaica pepper, 1 lb. bacon a little thyme, a little dried mint, 3 or 4 stalks of celery. Save the soup the onions are tender and it tastes nicely of bacon, then strain, and serve with cubes of fried bread.

LORD WILLIS WHITE SOUP.
Boil a knuckle of veal and 3 lbs. of mutton, or an old fowl with 3 lbs. of mutton in 5 quarts of water. Add 2 spoonfuls of rice, 1 onion with 3 or 4 cloves stuck in it, while, pepper, onion, and a few blades of celery to boil in a stewpan. Then strain it off and add 2 ozs. of vermicelli and a head of young celery cut small. Boil for 1/2 hour, stirring it all the while. Cut a handful of spinach not too limp, boil it up fast, then stir in 6 spoonfuls of cream. Toast a piece of bread and butter it. Put it in broth and serve it up.

Salt to taste.
2 green apples.
Juice and grated rind 1/2 lemon.
Some good stock.
1 teaspoonful good curry powder.
Stew the sliced onions with apples, garlic, clove, lemon rind and stock for five minutes, then add curry powder and a piece of butter the size of a walnut rolled in flour. You can cook in this curry any kind of meat cut up in small pieces or can heat up in sauce when ready pieces of cooked meat.

MEATS.
"Pigge for a Lord must be endorsed—covered with the yolks of eggs. Only the common people were fortunate enough in olden days to enjoy the "crackling" so relished today."

KING GEORGE'S MUTTON CUTLETS
(This recipe is kept by every Royal cook.)
Prepare the cutlets by trimming them and dipping each one in a mixture of raw eggs and toasted breadcrumbs. Turn them several times in the batter, then have a quantity of the finest mutton fat melting in a deep frying pan. When so hot that a little vapour arises or a piece of bread thrown into it immediately turns golden brown, place cutlets gently at once into the boiling fat and cook for 2 1/2 minutes on one side, when they should be golden brown, so turn. Then cook for 2 1/2 minutes on the other side, remove, drain carefully on paper, and serve very hot. Be careful neither to undercook or overcook or they will be indigestible.

FISH
(The Queen's Majesty doth greatly love saucy mutes, and seemeth not pleased that she hath not been served with sufficient carp, and shrimps and crab.—From an old diary of a Lady-in-Waiting.)
COD SOUNDS.
Boil some cod sounds in salted water till tender, then turn on to a dish and stand till cold. Make a forcemeat of chopped oysters, breadcrumbs, butter, yolks of eggs, and seasoning of pepper, salt, and grated nutmeg. Fill sounds with the forcemeat, roll them up, and skewer them. Lay down each side dredge them with flour, and put them in a tin along with a lump of butter and cook them in a Dutch oven before the fire. Baste with butter till nicely brown, and serve with oyster sauce poured over.

OLD-FASHIONED SCOTCH COLLOPS
Cut very thin slices from ham or gammon of bacon. Brown a little butter in a stewpan, being careful not to burn it. Fry some bacon thoroughly, then take it out and keep hot while you fry lightly some slices of veal. Dish up the veal, add a little boiling water to the gravy, also a finely minced onion, a dash of nutmeg, and pepper. Bake in it, then remove bacon, strain gravy, thicken with a little flour, boil up, add a cup of fried

LOBSTER BALLS
Take a fine hen lobster, 2 eggs, breadcrumbs, 2 ozs. butter, pepper, salt and cayenne pepper. Remove the meat from a mortar with the coral and sprain. Mix with it not quite an equal quantity of breadcrumbs seasoned with pepper and salt, and cayenne to taste. Warm the butter and stir into the crumbs and mix the mixture till well mixed. Flour your hands and roll mixture into balls the size of a duck's egg, brush them over with beaten egg, crisp with breadcrumbs and fry till crisp and golden. Drain on paper and serve very hot.

A Dish of Herring
This recipe is for herring. Clean, wash, split and remove bones from herring, then wash in cold water, sprinkle inside with pepper and salt, and roll up and lay in earthen baking dish. Sprinkle rolls with pepper and salt, arrange two peeled sliced onions among the fish, also half a dozen cloves, 4 peppercorns, half a dozen blades of mace and a lump of sugar, pour over a quart of ale, add 1/2 quart of vinegar and bake in the oven with a buttered paper over till fish is tender. Remove paper for five minutes before taking dish out of oven.

MEATS
Potted Beef
Cut 6 lbs. of lean beef in slices, then pound 1/2 oz. salt peter, 1/2 oz. prunella and 1 1/2 ozs. common salt together, and rub mixture well over the beef. Put beef in a deep pan and turn it every day for 3 days, then in a pan to a roasting tin, place in the beef and bake 3 hours in a moderate oven, when remove from liquor, drain well, and pick away all the skin. Then shred well, chop by hand carefully to prevent flour lumping. Keep on stirring after the soup comes to the boil for 8 or 10 minutes to remove the rawness from the flour. Some cooks prefer not to add the parsley, but I prefer to add it. Remove the parsley before pouring into the tureen over slices of bread arranged in the bottom of tureen.

TO MAKE SAUSAGE
Take 1 lb. of lean veal, 1 lb. of pork, 1 1/2 lbs beef suet, 1 handful of sage, chop altogether very small and season with pepper, salt and nutmeg, then beat meat in a mortar. Add 4 yolks of eggs. Roll pieces up in the form of a sausage, rub frying pan with a bit of butter and fry them when pan is hot, keeping them moving gently about to prevent them sticking.

CALF'S HEAD CHEESE
1 calf's head.
1 table-spoon salt.
1 table-spoon sweet herbs, pepper to taste.
Boil a calf's head in enough water to cover it till meat falls off the bones. Lift it out, remove meat from bones and chop small. Season with pepper, salt, and nutmeg, mix well, then place meat in a colander and press it on a cloth, press with a weight on top and serve when cold.

LORD CLIVE'S CURRY
6 sliced onions, 1/2 lb. butter, 1 clove.

mushrooms, the juice of a lemon, and some fried or baked forcemeat balls, and pour over the veal, using bacon as a garnish.

FORCEMEAT BALLS
Mince a piece of lean veal and equal quantity of lean bacon very finely, then add a double quantity of minced suet. Beat well in a mortar, and sprinkle with a little water, while beating. Season with pepper, salt, cloves, and mace, herbs, onion, and sweet herbs, and beat to taste. Moisten with beaten yolk of egg, and shape into balls with floured hands. Boil them for 2 or 3 minutes and then fry them in deep boiling hot lard or dripping.

GAME AND POULTRY
STEW OF PIGEONS
Take pigeons and beat them flat, put on a fire in stewpan, brown it very well, and baste pigeons thereon, and fry them till brown. Cover with beef juice or gravy, add a bunch of sweet herbs and onion, and white wine, with some flour or thickening. Allow to stew to cook slowly till thick, then squeeze in juice of large lemon, and garnish with herbs.

STEWED STUFFED PIGEONS
Make some forcemeat balls, one for each bird required, of grated breadcrumbs, beef, finely sprinkled with flour, and shredded, a little chopped bacon and thyme, grated lemon peel, marjoram, and parsley to taste. Moisten with a little melted butter and the yolks of 2 eggs and shape into balls. Put one in each bird, tie bird up closely with a string in a little white wine, enough then stew a little while in enough gravy before serving with butter and flour, and sharpening with lemon juice.

TO COOK HARE
(Recipe given by my uncle, the King, William IV.—Victoria, January 1835)
Dight carefully a hare, preparing it for cooking and taking care that none of the blood, liver, or giblets are lost. Cut into pieces and dry without washing first upon a cloth, a gill of boiling fat, and throw them with the meat of the hare into a large earthenware pot. Add thereof seasoning of herbs, garlic, though a little onion, and a little salt, pepper and a very small quantity of mace. Then into this mixture cast some slices of bacon and pour upon the whole sufficient slices of veal to moisten. Set the pot over the fire and bring the contents slowly to boiling heat, skim and stir frequently, then leave to simmer slowly until the meat is very tender. Thirty minutes before

MISERABLE AND ALWAYS IN PAIN

Lydia E. Pinkham's Vegetable Compound a Dependable Help for Mothers

Port Greville, Nova Scotia.—"I took your medicine for a terrible pain in my side and for weakness and headaches. I seemed to float all over, too, and my feet and hands were the worst. I am the mother of four children and I am nursing my baby—the first one of four I could nurse. I took Lydia E. Pinkham's Vegetable Compound before the baby's birth, so you can see how much it helped me. I cannot praise it too highly for what it has done for me. I took all kinds of medicine, but the Vegetable Compound is the only one that has helped me for any length of time. I recommend it to any one with troubles like mine and you may use my letter for testimony."—Mrs. ROBERT McCULLY, Port Greville, Nova Scotia.

Before and after child-birth the mother will benefit from its use. Lydia E. Pinkham's Vegetable Compound a blessing.

Many, many letters are received giving the same sort of experience as is given in this letter. Not only is the mother benefited, but these good results pass on to the child.

No harmful drugs are used in the preparation of this medicine—just roots and herbs—and it can be taken safely by the nursing mother.

58 out of every 100 women reported benefit from its use in a recent canvass among women users of this medicine. C

It is finished cooking add to the stew the liver, giblets and blood. When ready, place the whole in a hot bowl or dish silver or pewter and the dishes advised as they retain heat for a very long while—and serve at once.

MY UNCLE'S FAVOURITE RECIPE FOR COOKING VENISON

(Taken from Old Notebook)
Wash a haunch of venison with fresh milk and water and dry it thoroughly with a clean linen towel. Then powder it with dry ginger in order to keep the fly away and afterwards "hang" for a time. Some prefer that the venison shall be kept for a longer period others for a shorter just as they like. It should be washed and when required should be washed in warm water.

To roast as recipe directs—"A haunch will require about 3 1/2 hours to roast. Wash it just before setting to roast, in vinegar and water and dry well, then cover with buttered paper, and baste with fresh butter until nearly cooked. Then boil a pint of good claret with nutmeg, cloves, mace and pepper. Strain and pour over the venison and serve with a sweet sauce."

Annual Meeting

Notice is hereby given that the Annual Meeting of the Premier Silver Black Fox Co., Ltd. will be held in the Hall at Bedouque, P. E. I. on Tuesday, December 1st, 1925.

THOMAS, MOYSE,
Sec'y. Treas.

FOR SALE

My farm at Greenvale, consisting of 72 acres of good land, all clear but 2 acres house and out buildings are all in best repair.

ROBERT WAYE,
Hunter River,
R. R. No. 3.

POULTRY NOTICE

Ship your live and dressed poultry to the Harris Abattoir Co., and receive highest market prices. If you reside West of Summerside send your poultry to our Branch at O'Leary, thereby, saving freight and shrinkage.

Be sure and write for our quotations before disposing of your stock.

The Harris Abattoir Co., Limited.
CHARLOTTETOWN
6247-11-251F.

FOXES FOR SALE

The balance of the Foxes in the Mass Fox Ranch, Mount Edgecumbe Road, will be sold by private sale from now until peltting time. Any Foxes not sold by private sale within the next ten days, will be pelted.

For full particulars to parties interested will send Mr. J. E. Newcom care Peter Newcom, Brighton, Charlottetown.

NOTICE

A Meeting of the Sutherland Silver Black Fox Co., will be held at Montague on 2nd day of December at 4 o'clock. Shareholders are requested to attend as business of importance is to come before the meeting.

E. PARKMAN,
Secretary.

FOR SALE

I will sell for Ashford Andrews at his premises, North Milton, on Wednesday, December 2nd at One P. M. Sharp the following Stock and Crops.

Sixteen head of cattle comprising two cows to freshen soon, one to freshen in January, six to freshen next Spring, one farrow cow, two two year old steers, one year old heifer, one year old steer, two calves, three pure bred Yorkshire sows, six summer pigs, five fall pigs. Also nine pure bred Cheviot sheep and one ram, three grade sheep, two hundred bushels mixed grain, one hundred bushels mixed potatoes, three hundred bushels turnips.

Terms—All sums of \$10.00 or under cash, over that amount twelve months credit on approved joint notes. 6 per cent off for cash. Sale positive. No reserve.

ALEXANDER M'RAE,
Auctioneer.

FARM FOR SALE

I am authorized to sell the farm of the late Donald McPhee consisting of 80 acres at Long Creek, 65 acres in high state of cultivation with stream of water running through the centre and a spring in the shore field, balance covered with soft and hard wood. Buildings in good repair. Near church, school and store.

Also the following personal property:—1 mare with foal, 1 horse, 1 driving wagon, a quantity of hay, straw, oats and wheat.

For further particulars apply to the undersigned.

PRESTON J. SENTNER,
Administrator,
34 Oriber St.,
Charlottetown.

FOR SALE

My farm at Greenvale, consisting of 72 acres of good land, all clear but 2 acres house and out buildings are all in best repair.

ROBERT WAYE,
Hunter River,
R. R. No. 3.

POULTRY NOTICE

Ship your live and dressed poultry to the Harris Abattoir Co., and receive highest market prices. If you reside West of Summerside send your poultry to our Branch at O'Leary, thereby, saving freight and shrinkage.

Be sure and write for our quotations before disposing of your stock.

The Harris Abattoir Co., Limited.
CHARLOTTETOWN
6247-11-251F.

FOXES FOR SALE

The balance of the Foxes in the Mass Fox Ranch, Mount Edgecumbe Road, will be sold by private sale from now until peltting time. Any Foxes not sold by private sale within the next ten days, will be pelted.

For full particulars to parties interested will send Mr. J. E. Newcom care Peter Newcom, Brighton, Charlottetown.

NOTICE

A Meeting of the Sutherland Silver Black Fox Co., will be held at Montague on 2nd day of December at 4 o'clock. Shareholders are requested to attend as business of importance is to come before the meeting.

E. PARKMAN,
Secretary.

FOR SALE

I will sell for Ashford Andrews at his premises, North Milton, on Wednesday, December 2nd at One P. M. Sharp the following Stock and Crops.

Sixteen head of cattle comprising two cows to freshen soon, one to freshen in January, six to freshen next Spring, one farrow cow, two two year old steers, one year old heifer, one year old steer, two calves, three pure bred Yorkshire sows, six summer pigs, five fall pigs. Also nine pure bred Cheviot sheep and one ram, three grade sheep, two hundred bushels mixed grain, one hundred bushels mixed potatoes, three hundred bushels turnips.

Terms—All sums of \$10.00 or under cash, over that amount twelve months credit on approved joint notes. 6 per cent off for cash. Sale positive. No reserve.

ALEXANDER M'RAE,
Auctioneer.

FARM FOR SALE

I am authorized to sell the farm of the late Donald McPhee consisting of 80 acres at Long Creek, 65 acres in high state of cultivation with stream of water running through the centre and a spring in the shore field, balance covered with soft and hard wood. Buildings in good repair. Near church, school and store.

Also the following personal property:—1 mare with foal, 1 horse, 1 driving wagon, a quantity of hay, straw, oats and wheat.

For further particulars apply to the undersigned.

PRESTON J. SENTNER,
Administrator,
34 Oriber St.,
Charlottetown.

PAZO OINTMENT
For PILES
Protruding, Bleeding, Itching, and Blind Piles.

This Dependable and Proven Remedy for Piles is now packed in handy, collapsible tubes with detachable pile pipe, which makes the application of the ointment a clean and easy task of a moment. Full directions and scientific advice follow.

Paris Medicine Company,
211 St. Ave., Toronto, Canada.

ROYAL STOCK
(As Made in the Royal Kitchens Today.)
(As made in the Royal kitchens today. The original of this recipe belonged to Queen Victoria, who was a noted cook and housekeeper.)

INGREDIENTS
4 lbs. very lean shin of beef, 1 carrot, half a bunch celery, 1 turnip, 1 small onion, 1 teaspoonful salt, 4 quarts of spring water.

METHOD.
Cut the meat off the bone into small pieces. Break the bones and remove the marrow. Wash the bones, and when stock is well skimmed and boiling add the vegetables, well washed, peeled or scraped as necessary, and cut into small pieces. Avoid spices and seasonings, and use as little salt as possible and no pepper. Thus the stock can be used for any soup or other dish. Boil slowly for 5 hours then strain through a hair sieve and allow to cool.

SOUPS
EEL SOUP
Use the head and tail of a large eel, 3 quarts of water, 1/2 lb. butter, one leek, the blossoms and leaves of 5 marigolds, 1/2 pint of green peas or asparagus tips, 1/2 teacup of parsley, a bunch of thyme, 1 tablespoonful of flour, 1 pint of milk, salt and pepper to taste.

PEAS SOUP
Take 3 pints of blue peas, put them in a pan that will hold about 6 quarts. Cover them with rain water and place pan on a slow fire. Let them just simmer till they are broken, then wash them and put in 3 or 4 quarts of water, 6 or 8 onions, a few cloves, black pepper and 1/2 oz. Jamaica pepper, 1 lb. bacon a little thyme, a little dried mint, 3 or 4 stalks of celery. Save the soup the onions are tender and it tastes nicely of bacon, then strain, and serve with cubes of fried bread.

CHAPTER XXI.
MIRIAM TURNS HER BACK
General Adams, general of the road, arrived in Juleburg in July, when a band of track had reached Lodge Pole, twenty-five miles beyond the new capital. Major-general, Indian fighter, military tactician, Dodge had come to the supreme command of America. Since road engineer of America. Since road engineer of America. Since road engineer of America.

CHAPTER XXI.
MIRIAM TURNS HER BACK
General Adams, general of the road, arrived in Juleburg in July, when a band of track had reached Lodge Pole, twenty-five miles beyond the new capital. Major-general, Indian fighter, military tactician, Dodge had come to the supreme command of America. Since road engineer of America. Since road engineer of America.

CHAPTER XXI.
MIRIAM TURNS HER BACK
General Adams, general of the road, arrived in Juleburg in July, when a band of track had reached Lodge Pole, twenty-five miles beyond the new capital. Major-general, Indian fighter, military tactician, Dodge had come to the supreme command of America. Since road engineer of America. Since road engineer of America.

CHAPTER XXI.
MIRIAM TURNS HER BACK
General Adams, general of the road, arrived in Juleburg in July, when a band of track had reached Lodge Pole, twenty-five miles beyond the new capital. Major-general, Indian fighter, military tactician, Dodge had come to the supreme command of America. Since road engineer of America. Since road engineer of America.

IMPERIAL COD OIL AND DOG BISCUIT

Their Choice
A BALANCED RATION

Reg. Trade Mark

"Their Fame Has Gone Abroad"

The superior nutritional and highest quality fur-producing values of the IMPERIAL COD LIVER OIL FOX BISCUITS which have been so well known for a number of years to our Island ranchers, are now recognized throughout all parts of the world where Silver Foxes are being raised in captivity.

IMPERIALS are fed in every Province of Canada from Prince Edward Island, "The Home of the Silver Fox" to the Far Yukon, also in the various Fox-raising States of the American Republic and now France, Norway and Switzerland are sending in their orders, a truly international tribute to the worth of this Island product.

Healthy, vigorous foxes and lustrous pelts are found in all ranches where IMPERIALS are the mainstay of the feeding schedule.

Feed IMPERIALS liberally at all seasons and keep in line with the world's foremost ranchers.

Sold by distributors in all leading centres or direct from Factory.

THE IMPERIAL BISCUIT CO. LTD.
DRAWER 500
CHARLOTTETOWN, P. E. I.