



ONLY an artist can blend colors to match the beautiful Red Rose.

Blending teas is even more difficult.

It requires expert knowledge and a highly cultivated sense of taste to select teas from many different gardens and produce a uniform blend day after day.

Only the largest companies can afford to employ men who are expert tea tasters and blenders.

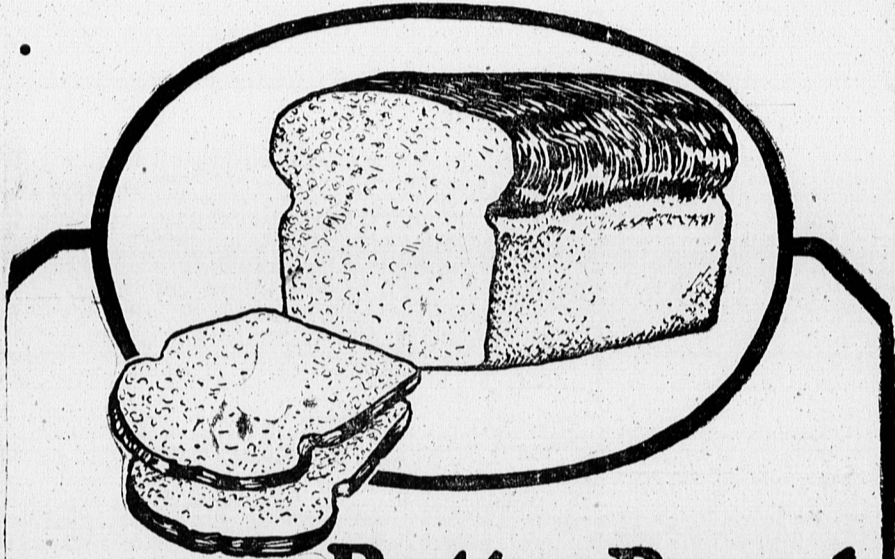
Red Rose Tea is an example of the fine art of tea blending, more than a dozen varieties of choice teas being used—principally rich, strong, full-flavored ASSAMS.

Its delightful and distinctive flavor is exclusive to Red Rose. And its rich strength means economy in your tea pot.

Try a sealed package of this expert blend.

RED ROSE TEA is good tea

Red Rose Coffee is also generously good as Red Rose Tea



Better Bread

IT is no secret that bread made with Beaver Flour is better than—"just good bread" and has a taste and flavor all its own.

The reason for this is: Beaver Flour contains all the richness and goodness of selected Ontario Winter Wheat combined with the strength and body of Western Hard Wheat.

The scientific blending of these wheats is the feature that makes Beaver Flour so much superior to other brands, and enables it to impart to bread a delicious nutlike, homemade flavor.

BEAVER FLOUR

is not something new—for the past fifty years it has demonstrated to Canadian housewives that it is the ideal flour for all baking purposes.

Ask your grocer for Beaver Flour and use it in your next baking—the results will surprise and delight you.

Beaver Flour is ideal for all baking purposes.

THE T. H. TAYLOR CO. LIMITED CHATHAM, ONT.



MONDAY

TILE PLANT TO RESUME.—The brick and tile plant at Richmond will be operated again at Richmond this summer. Mr. L. Rufus McLara has been engaged as manager. At a meeting of the directors held last week, Mr. Morley Bell was appointed secretary.

FRENCH EMBARGO ON CANNED LOBSTERS.—Mr. W. F. Tidmarsh agent for the Portland Packing Co., in a reply to an enquiry of Mr. D. Nicholson, M. P. of the French embargo on canned lobsters was correct has received the following telegram:—"Trade and Commerce state French Government embargo luxuries, lobsters included."

POTATOES OUT OF SIGHT.—Potatoes have reached a price never heretofore approached in this Province. Buyers are paying prices all the way from \$3.10 to \$3.40 a bushel. At Borden on Thursday two carloads of spuds were to be sent destined all the way to Vaparaíso and two others for Texas. The Island potatoes are travelling both high and far nowadays.

A CONVENTION CENTRE.—Moncton is an important convention city this year as it has requisitioned the hotel accommodation. The National Police Constables' Association, National Editorial Association and an international convention, the national and grand division of the Sons of Temperance of North America are all going to "The Bend" this year.—St. John Telegraph.

COUNTY MEDICAL ASSOCIATION.—At the annual meeting of the County Medical Association held at the hospital of officers for the ensuing year were elected. Dr. Sinclair occupied the chair. Following are the new officers: President, Dr. Alex McNeill, vice-president, Dr. James Champion, Tyrone Valley; secretary, Dr. E. T. Tanton, advisory council to the Prince County Hospital Drs. E. A. Arsenault, Wellington; Erskine Kier, Alberton; R. E. Soaman, Bedeque; James Johnstone, Tignish; E. E. Sinclair, John P. McNeill, E. T. Tanton, Alex McNeill, Dr. J. A. McPhee was elected to represent the association on the board of trustees of the hospital.

There passed peacefully to rest on the third of May at the home of Layton MacCabe, Alexandria, Mary Ann Howard wife of the late William F. Fraser, who predeceased her some eight years ago. The late Mrs. Fraser was in the 79th year of her age and in her passing one of the older landmarks have been removed. Mr. and Mrs. Fraser spent their early life at Linwood, then retiring to Clyde River, where they spent three years. Mrs. Fraser spent the greater part of her widowhood at the home of Dingwell Jenkins, where she was very kindly cared for by her daughter, coming to the home of Mrs. MacCabe in the month of March, where she passed away very suddenly, although not wholly unexpected. The funeral which was held on May 4th was conducted by the Rev. Mr. Lindsay of Hazelbrook, proceeded to Clyde River where a large number of friends had gathered to pay their last tribute of respect to one they dearly loved. She leaves to mourn eight daughters, Mrs. B. H. Smith, Taunton, Mass., Mrs. Minnie Murray, Henniker, N. H., Mrs. Bessie Allan, Denver, Colo., Mrs. C. D. Allen, Clyde River, Mrs. L. MacCabe, Alexandria, Mrs. S. MacCabe, Nova Scotia, Mrs. Dingwell Jenkins, Vernon Bridge and Mrs. J. D. Jenkins of Charlottetown.

ISLAND SOLDIER MARRIED IN EDMONTON.—The home of Mr. and Mrs. W. J. Becroft, The Highlands, was the scene of a happy event on Wednesday evening, April 4th, when their daughter Mary Isabel was united in marriage to Leslie Stewart MacDonald of Peters Road, Prince Edward Island, Rev. Professor Barnard of Robertson College an old family friend, performed the ceremony in the presence of about twenty guests. Miss Grace Moorehouse, the bride's most intimate friend, played the wedding march as the bridal party entered the drawing room. The drawing room was artistically decorated with Easter lilies and pink and white carnations. The ceremony was performed in the bow window which made a charming bower. The bride who was unattended, was given in marriage by her father. Her gown was a dainty creations of shell pink Lyons silk thread lace and seed pearls sent by her brother Capt. Archibald Becroft while he was on active service in Belgium. She carried a bouquet of crimson roses. The bridegroom is a graduate of the university of Alberta of 15 and went overseas with the 4th University Battalion, serving with the Princess Pats. He was wounded at the 3rd battle of Ypres. After recovering he joined the R. A. F. He wore the R. A. F. uniform. Following the ceremony a buffet supper was served. The table was centred with a basket of pink and white roses and the bride's cake was placed on the corner of the table. Mrs. Lorne Logan poured the tea, Mrs. A. Lehman poured the coffee and Mrs. E. Moorehouse cut the loaves. Miss Marion Kay, Miss Grace Moorehouse, Miss Marjorie Roxburgh and Miss Armstrong assisted. Mr. and Mrs. MacDonald left on the ten o'clock train for Buffalo where they will make their home. The bride's going away costume was a suit of navy blue serge, the coat opening over an embroidered blouse of blue and gray voile, gray corded fur and a green and straw toque with bands of green and yellow patent leather. Many handsome gifts were received by the young couple, including a silver tea service from the Erskine Presbyterian church where the bride had served as organist, and a chocolate set and silver tray from Beverly church, where she also was organist. (Patriot)

TUESDAY

PAINFUL INJURY.—Mr. Octave Gallant, Summerside while working in a local blacksmith shop received a painful accident being kicked on the thigh by a vicious animal receiving severe injuries. His friends, are very glad to report that Mr. Gallant is now doing nicely.

AN ISLANDER'S SUCCESS.—Mr. G. Heber Newson, formerly with Mr. G. F. Hutcheson, of this city, but for the past year with the Johnston Optical Co., Johnston, Pa., has secured a position with M. H. Harris, oculists and opticians, of New York. This is one of the largest plants of dispensing and retail optical work in America. Mr. Newson at the same time is taking a special post graduate course with Dr. Pascal of the American Institute of Optometry.

The many friends of Mr. and Mrs. Andrew Lapierre, Annandale, will be sorry to hear of the death of their daughter, Mary at the age of nineteen. She was an amiable and thoughtful little girl and will be much missed by her friends and especially by her devoted parents, brothers and sisters. She was ill almost three months and in that time she received Holy Communion at different times and was also comforted by the Sacrament for the dying. Wednesday morning, April 27th, after Requiem High Mass was sung in Little Pond Church by Rev. Dr. Walker, her mortal remains was laid in the adjoining cemetery. The pall-bearers who were chosen by herself were: Al. J. McCormack, Joseph McKenzie, Neil McCormack, J. D. Steele and Alex. MacFarlane, Alex. MacDonald, Alfred MacDonald.

Eternal rest grant unto her, O Lord, And let perpetual light shine upon her.

THE LOBSTER SITUATION.—Reports from the various sections where lobster fishing is being carried on are coming in. The catch is reported very promising in West Prince County and at East Point. From Rustico to Neufrage the catch so far is rather slim. From East Point to Murray Harbor the catches are fair. On the South Shore the fishermen are just starting in having been short of bait. The supply of bait has been quite sufficient in all sections but the South side. The Inspector inspected several canneries in King's County recently and is sorry to report that his instructions regarding the method of packing have not been observed. Some of the packers packing very light. The result is that these lobsters are being held pending instructions from headquarters as it is impossible for light weight loads to be shipped for export this year. The Inspector sent out by the Inspector to remind packers of the necessity to take every precaution that the weight of lobster meat for the different size cans after processing must contain the following NET weights:—1 lb. 3 ounces; 1/2 lb. 6 ounces; 3/4 lb. 9 ounces; 1 lb. 12 ounces. It was further pointed out that to make sure that the cans will weigh out the weights mentioned above it is necessary to weigh in the cans from the packing tables the following weights of dry lobster meat:—1/4 lb. cans 3 1/2 ozs.; 1/2 lb. cans 7 ozs.; 3/4 lb. cans 10 1/2 ozs.; 1 lb. cans 14 ozs. Meat must be packed, and weights adjusted before putting the pickle in the cans. The above regulation must be observed otherwise the canning license may be cancelled on the first visit of the overseer, who is authorized to test the net weights of canned lobsters.

SPRING DEBILITY

Loss of Appetite, That Tired Feeling and Sometimes Eruptions

Thousands take Hood's Sarsaparilla as their spring medicine for that tired feeling, nervous weakness, impure blood and testify it makes them feel better, eat and sleep better, and "makes roon take the roon." Spring debility is a condition in which it is especially hard to combat disease germs, which invade the system here, there and everywhere. The white blood corpuscles, sometimes called "the little soldiers in the blood," because it is their duty to fight disease germs, are too weak to do good services. Hood's sarsaparilla increases the "little soldiers" and enables them to resist germs of grip, influenza, fevers and other ailments. It has stood the test of three generations, giving entire satisfaction. Get it today.

If a laxative or cathartic is needed—take Hood's Pills.

Spring is Here

So is "Spring Fever"—that heavy, sluggish, upset feeling, which indicates a disordered system and impure blood.

Dr. Wilson's HERBINE BITTERS

is an excellent regulator and blood purifier, and an ideal spring tonic.

The Braxley Drug Company, Limited

Advertisement for health habit: GET THIS HEALTH HABIT. Drink a glass of pure water as soon as you get out of bed; drink a small glass of pure orange juice just before you eat breakfast; for breakfast eat two Shredded Wheat Biscuits in the oven (to restore their crispness) and eat them with hot milk or cream. All the nutriment needed for a half day's work—the mind clear and alert, the liver and kidneys active, the stomach sweet and clean. Try it for six days and see how much better you feel. Includes image of a bowl of biscuits.

Advertisement for Steele, Briggs' Garden Seeds. Includes image of a seed box and text: Sow Steele, Briggs' "Thoroughbred" Seeds. Thoroughbred strain from thoroughbred stock—quality, through and through. You can buy Steele, Briggs' seeds from any good dealer, and you cannot buy better seeds anywhere. Look for the box of "thoroughbreds" on your dealer's counter. "The Seeds with the Pedigree." STEELE, BRIGGS SEED COMPANY LIMITED. "Canada's Greatest Seed House" HAMILTON TORONTO WINNIPEG.

Advertisement for Ganong's Chocolates. Includes image of a chocolate box and text: THERE are certain Candies which have taken generations to produce and can never be successfully duplicated. Such are "DELECTO" Chocolates—the supreme achievement in G. B. Chocolates—and the result of 50 years' experience in making fine Chocolates. Originated by GANONG BROS. LIMITED ST. STEPHEN, N. B. Makers for 50 Years of Fine Chocolates. Includes image of a woman and a child.