

# Children Cry for



## Fletcher's CASTORIA

MOTHER:- Fletcher's Castoria is a pleasant, harmless Substitute for Castor Oil, Paregoric, Teething Drops and Soothing Syrups, especially prepared for Infants in arms and Children all ages.

To avoid imitations, always look for the signature of *Charles H. Fletcher*. Proven directions on each package. Physicians everywhere recommend it.



Mlle. Suzanne Lenglen in one of her best photos. She is to arrive shortly to start her tennis tour through Canada and the United States.

### France Faces Another Fight In Parliament

PARIS Sept. 20.—The government yesterday took the initiative in what is expected to develop into another struggle between the cabinet and Parliament when the latter body meets next month. The cabinet decided its campaign against sinecures in the government service must continue, des-

pite protests by political leaders who threaten interpellations before Parliament. It has formally rejected request from Deputies that the application of the decrees reducing the number of government functionaries be postponed until the Chamber convenes. It was announced after yesterday's cabinet meeting that the ministry decided that the entire programme of economic reforms forecast in the bill which gave the government expenses by decree must be put into effect immediately with- out awaiting for Parliament to meet.

### WHEREVER THERE ARE FLIES USE FLY-TOX



"FLIES transmit more than thirty different disease organisms" say government experts

TUBERCULOSIS, typhoid fever, small pox, infantile paralysis—and more than a score of other diseases are carried by flies. Everywhere health authorities use FLY-TOX. It is easy to use, stainless, safe, sure. Fly-Tox has a pleasant odor. Get Fly-Tox from your dealer. Eight oz. 50 cents, sixteen oz. 75 cents. Trial Sprayer free.



## FLY-TOX

Kills FLIES, MOSQUITOES, MOTHS, ROACHES, ANTS, FLEAS



Princess Astrid of Sweden whose betrothal to Prince Leopold of Belgium is officially announced. She is twenty.



Prince Leopold, shown above, heir to the Belgian throne, is reported officially betrothed to Princess Astrid of Sweden, niece of King Gustav. It is said that the affair is a love match, as both had been offered other royal matches repeatedly.

### Islander Wins Success

The following will be of interest in this Province as Mr. Nicholson referred to by a brother of Miss Flora Nicholson, Dundas and Mrs. John Howlett, Annandale. Mr. Nicholson is widely known in Kings County and Charlottetown, having carried on a merchant business at Dundas before leaving here. Mr. E. E. Nicholson of Vancouver, B. C. is a brother and a veteran of the South African war.

Established fifteen years ago by Lemuel H. Nicholson, the National Biscuit and Confection Company has shown consistent signs of growth until today this large plant at 1706 First Avenue West, Vancouver, is manufacturing biscuits and confections to the limit of its capacity. Far-sightedness on the part of the firm's founder some years ago has made provision for the time when the plant will ultimately have to be extended; when that time can no longer be postponed, there will be sufficient ground in reserve adjoining the present building.

Surmounting the roof of the four storey building stands a huge electric sign; one of the largest in the Dominion of Canada, this display advertisement carries no less than 1500 bulbs. In design, it is a huge arrow, typifying the trade mark of the National and bearing the words "Red Arrow" Biscuits. It is 75 feet long and about 14 feet high, and in the evening hours this sign sends forth a strident message that all who see may read with ease. The site of the factory renders this large sign a splendid asset to the business; crossing the Granville Street bridge as many thousands do during the night, the crimson arrow on the skyline cannot be ignored. Although the monster sign eats up electricity by the kilowatt most hungrily, Mr. Nicholson is of the opinion that the advertising value gained amply offsets any expense involved.

Mr. Nicholson, who came to Vancouver after a decade pregnant with experience in the baking and confectionery business in Victoria has added considerable to the plant and buildings since the inception of the business in 1910.

Many and varied are the products of the busy manufacturing plant. These include soda crackers, familiar to all housewives of the Pacific Province, water ice wafers, drop cakes, sandwich biscuits, chocolate eclairs and fancy biscuits of all kinds as well as chocolate, chocolate bars, hard candy, marshmallows, gums and jellied candies.

In the range of sweet biscuits alone, no less than sixty distinct varieties are baked in the company plant. These dainty biscuits used so largely for the familiar afternoon tea, are baked in a huge oven. As each wide paddle is covered with the long trays containing the biscuits to be baked it disappears below; if its place rises another paddle containing the trays of biscuits all temptingly browned. These are quickly withdrawn, transferred to a travelling carrier and thus gradually carried into the packing room, where the nimble fingers of a small army of girls pack them for the market with incredible swiftness. All sweet biscuits are marketed under the well-known "Red Arrow" brand.

A battery of six machines is used in the manufacture of water ice wafers, these are sold freely throughout the year, but may be said to really come into their own with the advent of the ice cream season when they are almost the invariable accompaniment to that succulent food. Practically all of the hard candies are moulded by hand, the accepted method of moulding in starch still being used. There is considerable variety of these, ranging all the way from the most ordinary of hard candies to the more costly confections three and four times the price.

Chocolate products cut with a big figure in the output of confectionery. There is almost no limitation to the variety and constituent ingredients of some of the five-cent wrapped bars which are placed on the market. Some of these are marketed under the most attractive of names; one of the latest marketed under the name of the Charleston, sprang into instant popularity and is still a steady seller. The enrobing machine for covering much of this variety of bar goods is operated under the Stout-Hatchorn patent and can handle a huge volume daily.

Intensive distribution in the firm's home province, in Alberta Saskatchewan and Manitoba, is supplemented by a healthy export trade to Australia and New Zealand. Police posts in Alaska keep a supply of "Red Arrow" biscuits and "Hatchorn" confections, and even in some primitive Siberian settlements products of this Vancouver

factory are no novelty. Last year one shipment of 40,000 pounds of biscuits found its way to the Siberian market.

Enquiries are also being received from merchants in Japan, China the Straits Settlements, Africa and South America. Quite a little business is also coming in from Siam, Java and other far distant points. Many lessons we learned when it was decided to stretch out tentacles to these foreign export markets. Some of these were of a rather costly nature, too, but Mr. Nicholson feels that the end has justified the means and that there are wonderful opportunities in the export field for those who are willing to pay for the experience necessary.

One of the main items used, in the form of raw materials, is the thousands of pounds of soft wheat grown in British Columbia, and manufactured into flour in the mills of Vancouver City. The prairie may be supreme in the matter of growing hard wheat, but of the soft wheat, used in pastry and biscuits, there is none better in quality than that which is grown in the farthest west province. Sugar, of which thousands of bags are used annually comes from the local refinery. Shortening is also bought in the Dominion, as well as all milk, jams, jellies, and other raw materials. The woody packing cases built in local factories, the tens of thousands of cartons and paper boxes used also being made-in-Vancouver products. Imports are largely confined to certain essentials oils, flavors and vegetable colorings. Peppermint for example, is brought in from the United States; some oils come from Sicily, and others from Continental Europe.

Floor space 30,000 square feet in all, is now at a premium in the National factory. Fully one hundred men and women are employed in the various departments of the plant; about thirty of these find employment in the confection department, approximately the same number in the bakeries, while the remainder are absorbed in the work of the water ice packing, shipping and office departments.

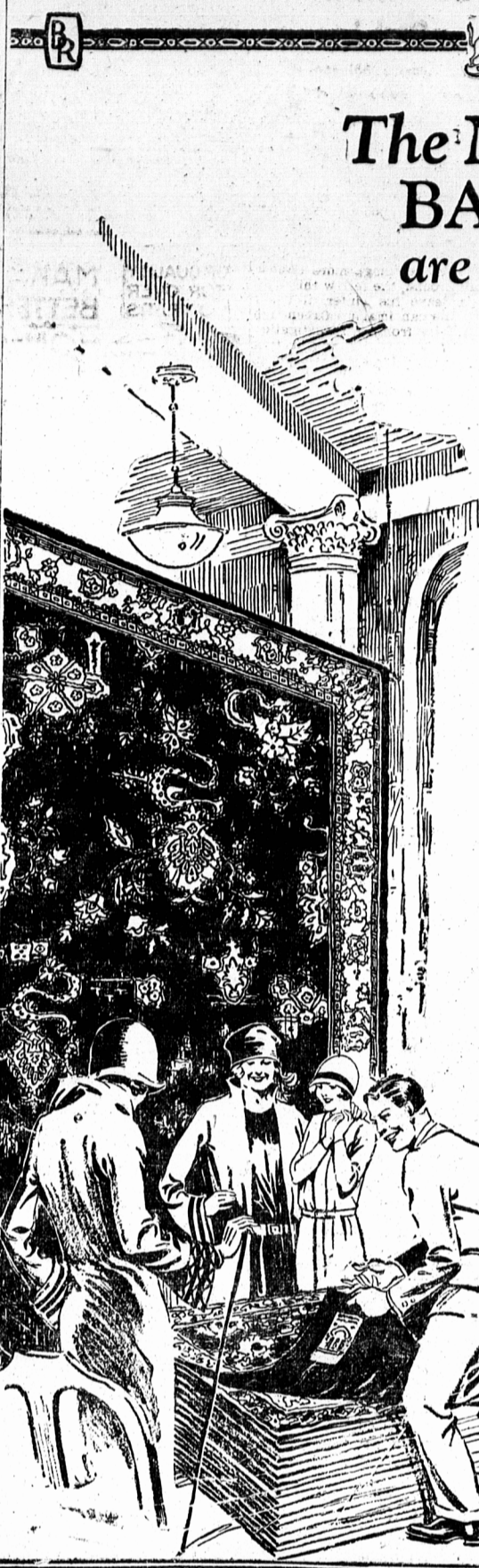
Robert Morrison superintendent of the bakeries, reigns supreme here. The familiar soda cracker holds first place in the matter of quantity. Rising overnight in the usual manner, the cracker is carried through chutes to the table where white-coated bakers pound, knead and roll it until it possesses the smooth slightness of a length of fine flannel. It then travels to the combination panning, cutting and sealing machine. The reel oven, fitted with twelve shelves does a complete turn each four minutes, the time required for the baking of a soda biscuit. Six sections are placed on each shelf, which disappears from view each second and a sheet of baked biscuits moves into its place. This means that the shelf must be cleared of baked biscuits and loaded with fresh dough in one third of a minute, or four seconds for each section.

Another "peel winder" removes the biscuits from the oven and places them upon a travelling conveyer, where they are stacked "on the run" and transferred to the girls busy with the packing. The production of the soda biscuit department exceeds 600,000 biscuits daily.

The manufacture of confectionery calls for little comment the method followed being along the lines of those adopted in all modern confectionery factories.

John W. Taft, superintendent of the confection department, performs the hand slipping personally. He also has charge of the making of all hard candies, marshmallows and creams. Water-ice wafers, under the charge of Stuart Wilders are manufactured by machine. The batter poured on a hot plate, another plate is clamped on top; two minutes later, when the plate is lifted, a flaky oblong of wafer is removed. These wafers go to a series of saws, where they are sawn up into the small narrow wafer beloved of ice cream eaters.

The packing and shipping rooms are located on the main floor of the building affording ease of access and shipping of the goods. Assisting Mr. Nicholson in the operation of the business are George W. Morrow, vice-president; Arnold Shell, secretary-treasurer; and Robert Palmer, mechanical superintendent of the plant.



## The New BARRYMORE designs are creating great interest

BARRYMORE Guaranteed Rugs are being prominently featured this season by the leading merchants in every city and town in Canada. The BARRYMORE presentation of RUGS for 1926 exceeds in beauty and value anything ever before shown.

If you were to journey to Paris, London or New York, you would not find Wilton, Axminster or Saxony qualities of rugs excelling BARRYMORES in striking beauty nor fine value.

The store you regularly patronize will be showing BARRYMORE Guaranteed RUGS. Drop in some day soon and ask the rug salesman to show you his stock of BARRYMORES. The label on the back of every genuine BARRYMORE Guaranteed RUG is your safeguard. Sizes and patterns, suitable for every room in the home.

Designed and Woven by The TORONTO CARPET MFG. CO. Limited Toronto Established 1891 Canada

## BARRYMORE Guaranteed RUGS

WILTON + AXMINSTER + SAXONY



The Barrymore Guarantee Label is affixed to the back of every genuine Barrymore Guaranteed Rug

### J. C. F. PARKER, A NATIVE OF ST. PETER'S BAY, DEAD

The following is taken from the "Press" of Dickinson, North Dakota, under the date of Sept. 2d. J. C. F. Parker is dead. Shortly after the midnight hour Friday the summons came to this pioneer railroad and business man of Dickinson, who came peacefully and almost without warning to the children who were gathered at his bedside and if the fine old gentleman who was conscious to the last had any premonition that the end was near, he gave no sign.

While he had not been feeling well for ten days preceding, Mr. Parker had insisted upon being up and around. The day before his death he had made his customary trip down town and had chatted with old friends around the store and at the post office. He assisted his son, Arthur, in preparing the evening meal and ate heartily after which they did numerous household chores and visited for a while. Then his son went down town for a while. When he returned he found his father lying upon the bed but did not regard his condition as serious. He watched with him for a while and then suddenly the end came.

Two years ago Mr. Parker had suffered a paralytic stroke and although he had apparently recovered and was soon able to be around again it is believed that the effects of the stroke was a contributing cause of his death.

Funeral services were held Monday afternoon at 2.30 from the First Congregational church of which he was a member. Rev. Ralph V. Conrad, the pastor, officiating. The church was filled with old neighbors and friends who came to pay their final tribute of respect and the casket was banked with a profusion of floral offerings, testimonials of the esteem in which he was universally held. Pall bearers were J. F. Davis, George A. Senour, J. R. Stewart, August Johnson, P. F. Stults and W. A. McClure. Favorite hymns of the deceased were sung by the congregational choir. Burial was made in the Dickinson cemetery.

John Charles Fremont Parker was born at St. Peter's Bay, Prince Edward Island, July 1, 1859. There he grew to manhood and received his education. He came to Dakota territory, May 9, 1883, going west from here to Wibaux, then Minneville, Mont., where he entered the

employ of the Northern Pacific. On October 3, 1887, he was married at Cardigan, Prince Edward Island, to Miss Georgina Alley, who preceded him in death by four years. To this union five children, Arthur, Charles and H. W. of Dickinson, Ohio, and Mrs. Stanley Von Drashek of New England, were born. All were present for the funeral with the exception of Mrs. Smith.

Other surviving relatives are two brothers, George H. Parker of Medina and Horace F. Parker of Prince Edward Island and three sisters, Mrs. John Wagner of Miles City, Mrs. Mabel Le Lacheur of Boston and Mrs. Ida Bulpitt of Prince Edward Island. Mr. and Mrs. George H. Parker and J. H. Annear, a cousin, were here for the last rites.

In 1890 Mr. Parker was promoted to roadmaster between Mandan and Glendive and brought his family to Dickinson where they have since made their home. Six years later he resigned his position with the Northern Pacific and founded the livestock, meat and grocery business in which he remained active with his sons until his death. Mr. Parker was a member of Dickinson lodge No. 32 A. F. & A. M. and Frontier lodge No. 27 I. O. O. F. In the latter order he had served as noble grand. A fine old gentleman of many admirable traits, honest and industrious devoted to his family and loyal to his friends, Mr. Parker held a high place in the esteem of the people of Dickinson and surrounding community and the news of the sudden passing of this pioneer merchant was received with sincere regret.

(Deceased was a cousin of Mrs. Theodore Ross, of Port Elgin, N. B. and her sister, Mrs. E. E. Poole of Regina, both of whom visited him this summer.)

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Above, the present Lady Carnarvon, reputed to be one of the most beautiful women in the British peerage, is shown with her two children, Lord Porchester and Lady Penelope. The grandfather of the two children, the fifth Earl of Carnarvon, died in April of 1923, soon after he had headed an expedition which undertook to open the tomb of Tutankhamen, ancient Egyptian king. The present Lady Carnarvon, who was formerly Catherine, Wendell of New York, married the present earl, who was then Lord Porchester, in 1922.