THE DAILY NEWS

Wednesday, May 16, 1917.

IN THE LETTER BOX Local News Notes G. H. Arnold PUBLIC CRITICISM Goldbloom is having a sale this NOTARY PUBLIC 118. Editor Daily News, week. shipment has jsut Dear Sir:-I read a few days Mr. F. C. Sewell, of Vancouver, reached us from New York ago, a letter in your estimable. We write Fire and Marine paper signed by a representative is in the city. consisting of children's Insurance, representing Mr. C. Donnelly, of Granby, is of a foreign government in which dresses in ginghams, peronly strong, liberal comhe severely criticised an officer of cales, etc., in sizes from 2 here on a visit. the Dominion Government. And panies. to 12 years. Mr. Geo. Barrett, of Hazelton, I wish to remark to one who reads We sell Real Estate, and just the law so intelligently (?) that arrived last night. They are all in the latest the proper channel for redress is now have some real styles, belted and piped, and SNAPS. Ask us about Great sale, for this week only through the governmental departwith collars in different 118. ments concerned, and that it ill them. at Goldbloom's. colors. Captain E. L. Smith arrived behooves one so well read in In-We have apartments, houses ternational Law to air his opinions. The prices are quite reasonstores and offices for rent, in such matters through the pubfrom the south today. able and less than the cost and want more. 2 cups flour Mr. R. O. Jennings left this dic press. of buying the material, pat-"IGNORAMUS." H. G. HELGERSON, LTD morning for Amesburg. terns, etc., and making up HAYSPORT DANCE at home. Mr. J. B. Hughlin, of Seattle, is a visitor to Prince Rupert. Getting the kiddies ready The Patriotic Dance given by for the 24th, from head to Lawn mowers sharpened and the people of Haysport Friday "The Daily News" night, May 11th, was a great sucheel, can be quickly and repaired. Phone 219. Fritz. cess. Although the weather was cheaply done by filling their

Mr. J. B. Sanderson, of Alice

Dr.Price's GREAM BAKING POWDER Saves Eggs

In recipes for cake, muffins, corn bread, etc., fewer eggs may be used and excellent results and healthful, appetizing food obtained by using an additional quantity of Dr. Price's Cream Baking Powder, about a teaspoon, in place of each egg omitted.

EGGLESS MUTTINS

1 cup milk 4 teaspoons Dr. Price's Cream Baking Powder 2 tablespoons sugar 1 teaspoon salt 2 tablespoons shortening

DIRECTIONS .- Mix and sift dry ingredients. Add milk, stirring until all lumps are out; add melted shortening. Beat well and bake in reased muffin tins in hot oven from 20 to 25 minutes.

The old method called for 2 eggs. Makes 18 Muffins

Booklet of recipes which economize in eggs and other expensive ingredients mailed free. Address 6 St. Lawrence Boulevard, Montreal.

Dr. Price's Cream Baking Powder is made from Cream of Tartar derived from grapes,

