

HIS HEART BADLY AFFECTED

"Fruit-a-tives" Soon Relieved This Dangerous Condition

632 GERRARD ST. EAST, TORONTO.
"For two years, I was a victim of Acute Indigestion and Gas In The Stomach. It afterwards attacked my heart and I had pains all over my body, so that I could hardly move around. I tried all kinds of Medicine but none of them did me any good. At last, I decided to try "Fruit-a-tives". I bought the first box last June, and now I am well, after using only three boxes. I recommend "Fruit-a-tives" to anyone suffering from Indigestion".
FRED J. CAVEEN.
50c. a box, 6 for \$2.50, trial size; 25c. At all dealers or sent postpaid by Fruit-a-tives Limited, O.N.A.S.

SKENA LAND DISTRICT—DISTRICT OF
COAST, RANGE FIVE.

Take notice that I intend to apply to be Honorable Commissioner of Lands and Works to lease the following described lands:

Commencing at a post planted at the northwest corner, above high water mark, at Bartlett Point—then ten chains due east, then south to the Shore Line, then following the contour of the Shore Line to the place of commencement, containing twenty acres, more or less.

JAMES DESBRISAY, manager,
Wales Island Cannery,
November 14th, 1917.

Anyone Can Have Whipped Cream



PACIFIC MILK is so rich in cream that it whips as easily as most of the fresh cream sold around the Province.

Mrs. McCary of New Westminster wrote in to say that she whips PACIFIC MILK regularly for a treat for the youngsters for breakfast.

All she does is to set aside the amount she wants, in a cool place, for a time and then beats it with a sieve egg-beater. She puts this on toast and gives it to the children for breakfast.

You'll find it is good on cakes and

PACIFIC MILK CO., LTD.
Factory at Ladner, B. C.

If you have a good recipe send it in. You may get a nice surprise in return. Address Box 882, Vancouver, B. C.

CANNERY FOR WHALE MEAT ON VANCOUVER IS.

Victoria, Jan. 22.—Simultaneous with the opening of the 1918 whaling season the Victoria Whaling Company will have in operation at Kyuquot, west coast of Vancouver Island, a modern plant equipped with the most approved type of machinery for the canning of whale meats. Some weeks ago it was announced that the local whaling concern contemplated the establishment of a cannery in connection with its whaling stations and these plans have since been consummated and the preliminary construction operations put under way.

Material for Plant.

When the company's steamer Gray leaves port she will carry the first shipment of building materials and supplies for the initial work on the new plant at Kyuquot. It is understood that the new cannery, the first of its kind to be established on the Pacific coast, or, for that matter, anywhere in the world, will be completed by the end of April and ready for operation by the time the steam whalers get away from this port on the annual hunt for the whale.

In the past canneries have not been considered necessary for the preservation of juicy whale steaks, simply because there has been no demand for this nutritive food produce of the sea.

It was only during the past year that the excellent qualities of whale meat became to be recognized, and when the Victoria Whaling Company introduced the new food delicacy to Pacific coast consumers the demand exceeded the supply. Soon the whale meat was heard of abroad and when enquiries began to drift in from various countries relative to the new food product the company realized the necessity of establishing canning plants to cater to the demand.

Initial Capacity.

The cannery to be erected at Kyuquot is more or less in the nature of an experiment, but as the new industry is developed the company proposes to extend its plants.

The whale meat cannery to be operated at Kyuquot will have at the outset a capacity of from 30,000 to 50,000 cases for the season. Scrupulous cleanliness will be a feature of the operation of the new plant and only the youngest whales will be utilized for canning purposes.

Salvation Army.

Public meetings, Tuesdays, Thursdays and Saturdays at 8 p. m. Sundays at 7:30 p. m.

LAND LEASE NOTICES

SKENA LAND DISTRICT—DISTRICT OF
COAST, RANGE FIVE.

TAKE notice that Walter E. Walker, of Vancouver, B. C., occupation Manager, intends to apply for permission to lease the following described lands:

Commencing at a post planted at intersection of High Water Mark Tongass Passage and an East and West Line passing through Concrete Monument at Bartlett Point, Wales Island, B. C.; thence east 60 chains; thence south 80 chains, more or less, to High Water Mark Tongass Passage; thence northerly and westerly following the Line of Said High Water Mark to the point of commencement, and containing 240 acres, more or less.

WALTER E. WALKER.
Date—25th day of October, 1917.

SKENA LAND DISTRICT—DISTRICT OF
CASSIAR.

TAKE notice that Walter E. Walker, of Vancouver, B. C., occupation Manager, intends to apply for permission to lease the following described lands:

Commencing at a post planted at the North West Corner of Lot 628, Cassiar District; thence northerly and westerly following the line of High Water Mark Portland Canal to a point where an East and West Line drawn through a point 80 chains Due North of the Point of commencement intersects with said Line of High Water Mark; thence west 30 chains; thence southerly and easterly, parallel to the said line of High Water Mark Portland Canal to a point 30 chains Due West of the Point of commencement; thence east 30 chains to said point of commencement, and containing 250 acres more or less.

WALTER E. WALKER.
Date—25th day of October, 1917.

SKENA LAND DISTRICT—DISTRICT OF
CASSIAR.

TAKE notice that The Anglo-British Columbia Packing Company Limited, of Vancouver, B. C., occupation Salmon Cannery, intends to apply for permission to lease the following described lands:

Commencing at a post planted at High Water Mark Portland Canal, 80 chains Due North and 40 chains, or more, Due West of the North West Corner of Lot 628, Cassiar District; thence northerly and westerly following the Line of High Water Mark, Portland Canal, to a point where an East and West Line drawn through a point 60 chains Due North of the point of commencement intersects with said Line of High Water Mark; thence West 30 chains; thence southerly and easterly parallel with the said Line of High Water Mark, Portland Canal, to a point 30 chains Due West of the point of commencement; thence east 30 chains to said point of commencement and containing 180 acres more or less of the Bed and Foreshore of Portland Canal.

THE ANGLO-BRITISH COLUMBIA PACKING COMPANY LIMITED, Walter E. Walker, Agt.
Date—25th day of October, 1917.

SKENA LAND DISTRICT—DISTRICT OF
CASSIAR.

TAKE notice that The Anglo-British Columbia Packing Company Limited, of Vancouver, B. C., occupation Salmon Cannery, intends to apply for permission to lease the following described lands:

Commencing at a post planted at High Water Mark, Portland Canal, 80 chains Due North and 40 chains or more Due West of the North West Corner of Lot 628, Cassiar District; thence north 60 chains; thence west 20 chains, more or less, to High Water Mark Portland Canal; thence southerly and easterly following the line of High Water Mark Portland Canal to the point of commencement and containing 60 acres more or less.

THE ANGLO-BRITISH COLUMBIA PACKING COMPANY LIMITED, Walter E. Walker, Agt.
Date—25th day of October, 1917.



Pour LUX on the troubled waters of the wash

MILLIONS of these little LUX wafers are working wonders every wash-day all over Canada. In color they are like cream—to the touch like silk. The fine, soft, creamy lather LUX makes, is splendid for woollens—it never shrinks or hardens them. In fact, all kinds of garments, woollens, silks, laces, linens, etc., dainty or otherwise, are really preserved by LUX. It leaves them luxuriously clean, but with the fabric absolutely free from matting and shrinkage.

SAMPLE FREE on application to Lever Brothers Limited, Toronto. Sold at all grocers,

Remember: 1st. LUX is made in Canada. 2nd. It won't shrink woollens.

CLEANSE THE LARGE INTESTINE

Present War Cry of Advanced Physicians.

Some of the leading surgeons of the world have gone so far recently as to remove part of the Large Intestine in cases so serious as that of Tuberculosis and restored the patient to perfect health by so doing.

The New York American has recently said: "During Constipation the poisons in the Large Intestine often become so great as to form a serious menace to health and even to life. Through the walls of the Intestine they enter the blood and consume the healthy blood cells, impoverishing the blood, and if this process is continued long enough an acute poisoning is produced."

It is impossible under our present-day mode of living for the Intestine to rid itself of all waste, and it is easily proven that there is an accumulation, no matter how regular we are.

Drugs, if taken regularly, form a habit, but Internal Bathing by means of the "J. B. L. Cascade" cleanses the Lower Intestine its entire length with pure warm water and makes it clean, sweet and healthy.

At the same time it regulates the system and makes one feel that every function is working smoothly and naturally—and, indeed, this is so.

This letter will convey a message of good cheer to many:

Welland, Ontario.

Dr. Chas. A. Tyrrell,
163 College Street, Toronto, Ont.:

Dear Sir,—We heartily endorse the "J. B. L. Cascade," as we find in our work that a loaded colon means a poisoned system, which, in turn, means ligamentous contraction of the spinal muscles, against which our work is directed.

Anything helping us in gaining relaxation we consider a boon, both to ourselves and our patients.

Most sincerely,

Drs. Hoxley and Garland.
Over five hundred thousand are now enthusiastic users of the "J. B. L. Cascade," which is now being shown and explained at Cyril H. Orme's Drug Store, cor. 3rd Avenue and 6th St., Prince Rupert.

Ask or write now, while you think of it, to Chas. A. Tyrrell, M.D., 163 College Street, Toronto, for free and interesting booklet, "Why Man of Today is Only 50 Per Cent. Efficient."

Advertise in The Daily News.

DENTISTRY

CROWN AND BRIDGE WORK
A SPECIALTY
DR. J. S. BROWN
DENTIST
Office: Smith Block, Third Avenue
Phone 684

MINERAL ACT

CERTIFICATE OF IMPROVEMENTS

NOTICE

"Molybdenum" and "Success" Mineral Claims, situated in the Skeena Mining Division of Cassiar District.

Where located:—About 4 miles Westward from the head of Alice Arm, and about mile from the Beach.

TAKE NOTICE that Lewis W. Patmore, Free Miner's certificate No. 14232-C, as agent of the Molybdenum Mining and Reduction Company, Limited, (Non Personal Liability) Free Miner's Certificate No. 10322-C, intends sixty days from the date hereof, to apply to the Mining Recorder for a Certificate of Improvements, for the purpose of obtaining a Crown Grant of each of the above claims.

AND FURTHER TAKE NOTICE that action under Section 85 must be commenced before the issue of such Certificate of Improvements.

DATED this 26th day of November A. D. 1917. F12

FIRE ALARM SYSTEM.

CIRCUIT NO. 1.

Box 12—5th St. and 3rd Ave.
Box 13—6th St. and 3rd Ave.
Box 14—8th St. and 3rd Ave.
Box 15—Junction of 1st, 2nd and 3rd Aves.
Box 16—1st Ave., between 8th and 9th Sts. (Knox Hotel).
Box 17—1st Ave. and 7th St. (Central Hotel).

CIRCUIT NO. 2.

Box 22—3rd Ave and 3rd St. (Post Office).
Box 23—3rd Ave. and McBride St.
Box 24—1st Ave. and McBride St.
Box 25—2nd Ave. and 2nd St.
Box 26—2nd Ave. and 6th St.
Box 27—G. T. P.

CIRCUIT NO. 3.

Box 31—5th Ave. and Fulton St.
Box 32—Borden and Taylor Sts.
Box 33—7th Ave. and Fulton St.
Box 35—9th Ave. and Comox Ave.
Box 37—8th Ave. and Dodge Place
Box 38—6th Ave. and Thompson St.

CIRCUIT NO. 4.

Box 41—4th Ave. and Emmerson Place.
Box 42—5th Ave. and McBride St.
Box 43—5th Ave. and Green St.
Box 44—6th Ave. and Basil St.
Box 45—7th Ave. and Eberis.
Box 141—7th Ave. and Young St.

Keep Chickens

This is
National
Service



They
will help
Keep you

The cost of meat is the heavy item in the food bill.

Poultry and Eggs will help take the place of meat.

The food that goes to the garbage pail from the average table will provide one-third the feed for a flock of 8 to 10 hens.

Poultry will thrive where vegetables will not grow. The outlay is small. A few minutes a day is all the time required.

A small flock in your back yard will go far to keep you supplied with eggs, broilers and roasters.

How to go about it

BUY eggs for hatching or day-old chicks; borrow or buy a broody hen or an artificial brooder. A started packing-box will house the hen and chicks. Feed the chicks bread crumbs soaked in milk and squeezed dry. Feed five times a day, alternating with prepared chick feed, only as much as they will eat up clean. Remember that a hungry chick is a healthy chick.

CAUTION: Chicks must not be fed until at least 48 hours old, and then only sparingly.

If you can, start now with eggs or chicks; if not, arrange at once with the local poultry association for pullets in the fall.

Write for Poultry Bulletins to

INFORMATION BUREAU

THE DOMINION
DEPARTMENT OF AGRICULTURE,
OTTAWA

HONOURABLE MARTIN BURRELL, Minister.

