

TARIFF BILL READY FOR FINAL ACTION

Senate and House Conferees Agree on Many Disputed Points in Measure

By Associated Press
Washington, Sept. 11.—The conference report on the Administration Tariff Bill was in the making today, the Republican conferees having reached a final agreement on the 2480 points in dispute between the Senate and House after seventeen days of labor. Under present plans the report will be presented to the House tomorrow and formally ratified there on Wednesday. It then will go to the Senate, where leaders hope for final action before the end of the week.

Compromises were necessary on virtually all of the high spots in the bill. Thus long staple cotton, which the Senate had proposed to tax at seven cents a pound, went back to the free list, while the tax on sugar was fixed at 2.20 cents a pound on full duty and 1.75 cents on Cuban raw. The Senate rates were 2.30 and 1.84, respectively and the House rates 2 and 1.4.

In agreeing to a duty of thirty-one cents a pound on raw wool, secured content, the Senate conferees yielded two cents while the House managers accepted an increase of six cents over the House rate. With this decrease the Senate duty of thirty-three cents a pound, slight reductions were made in the compensatory rates on woolen goods.

Although both the House and Senate rejected a proposal to continue the present dye embargo licensing system, the conferees agreed to its continuance for one year with authority for the President to keep it in force for an additional year. Duties on dyes will be based on American valuation, but with the rates considerably below those approved by the Senate and nearly double those proposed by the House. The duties agreed upon were seven cents a pound and 60 per cent on intermediates and seven cents a pound and 60 per cent on finished dyes.

FARMERS CUT CORN BY NIGHT
Warsaw, Ind., Sept. 11.—Scores of Northern Indiana farmers are cutting their corn by moonlight because of the intense heat during the daytime. The wives and daughters are performing the day chores on the farms, such as milking, churning and transporting the farm products to the railroad freight depots.

N. B. Kelly is Named
N. B. Kelly, general secretary of the Chamber of Commerce, has been named as chairman of the committee outlining the plan and scope of the International Trade Commission now in Europe studying conditions. Mr. Kelly went abroad several weeks ago bearing appointments from Governor Sproul, Mayor Moore and the Federal Government as member from this State of the International Trade Commission.



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"THE Finest Ice Cream Made." That is the tribute Philadelphians and visitors to our city have sincerely bestowed on Colonial Ice Cream.

The coming of Colonial ushered in new improvements and higher standards in the manufacture of ice cream. We were the first to give Philadelphia an ice cream of richer, smoother and finer quality.

But our quest for betterment never ends. Constantly we seek for new ideas and methods that contribute to the making of a superior ice cream.

And now Colonial Ice Cream has introduced a most astonishing improvement. CARBONATED Colonial Ice Cream—that's it! A process invented and developed by Professor W. Paul Heath, of Chicago, by which the natural air with its millions of impurities is eliminated from the ice cream and is replaced by Carbon Dioxide (CO₂).

All ice cream is made up of millions of tiny air cells. Without these air cells ice cream would freeze as solid as a block of ice. Now, instead of allowing the air to fill these minute spaces, as formerly, this new and exclusive Colonial process expels the air and fills the spaces with Carbon Dioxide (CO₂).

This gives the ice cream a purity and cleanliness that is forever beyond question. Ask any chemist or doctor about the action of CO₂ on any food product and he will tell you

at once that Carbon Dioxide is a hundred times purer than air.

What Puts the Tang and Sparkle in Soda Water?

Not only does CO₂ make ice cream purer and most healthful, but it also intensifies its flavor. Try this simple test and you will readily understand the reason! Put some fruit syrup in a glass and add plain water. Drink this mixture. Then take the same amount of fruit syrup, add carbonated water (seltzer) and notice the difference. The fruity, tangy flavor is brought out distinctly and you have a delightful drink. Carbonating ice cream produces the same results.

For the privilege of using this wonderful process exclusively in this territory, we have agreed to pay Professor Heath thousands of dollars annually. We believe that as soon as the public realizes what this new process means in the manufacturing of ice cream, the tremendous increase in the sales of Colonial Ice Cream will more than offset the royalties paid Professor Heath.

The moment you taste Colonial Ice Cream as it is today, you are certain to note the difference. The ice cream that you have always found to be so smooth, so creamy, so supremely delicious, is now better than ever. Ask your dealer for this NEW Colonial Ice Cream—the Finest Ice Cream Made.

An Important Message to Dealers Who Sell Ice-Cream

COLONIAL ICE CREAM has always been looked upon as the superior quality cream of Philadelphia. Colonial dealers have always shared our pride in the goodness of its quality.

Now, by the new carbonating process, as explained in this announcement, Colonial superiority is way beyond comparison with other ice creams, and it won't take the public long to find out about it.

If you do not as yet handle Colonial Ice Cream, get in touch with us at once—and prepare for increased business, better-pleased customers and bigger profits.

COLONIAL ICE-CREAM
"PHILADELPHIA'S BEST"

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On this basis compare Atlantic for **POWER**. Test it for **SNAP**. Keep a record of its mileage **ECONOMY**. Note its day-in-and-day-out **UNIFORMITY**.

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