

## SUFFERING WOMEN.

## Find Health and Strength in the Use of Dr. Williams' Pink Pills.

Every growing girl and every woman nearing middle life suffers from ailments peculiar to her sex. At these times the health and happiness of every girl and woman depend upon the richness and regularity of her blood. Look at the young girl whose blood is weak and watery. Her face is pale, her lips and gums bloodless. Her head aches and her back aches. She has no energy, no life, a poor appetite and no desire for exercise. She complains that even to walk upstairs leaves her breathless. And the woman in middle life—she is nervous, irritable and depressed—liable to sudden attacks of pain and distress that only a woman knows of. She turns from food; horrible dizziness, hot and cold flashes, make her life miserable. But Dr. Williams' Pink Pills banish all this misery, because they fill the veins with rich, strong, healthy blood which gives tone and strength to every delicate organ. The case of Mrs. Geo. Danby, of Tilbury, Ont., is one of the many that proves that no medicine can compare with Dr. Williams' Pink Pills in curing the ills of womankind. Mrs. Danby says: "I think Dr. Williams' Pink Pills are a blessing to suffering women. For a long time I was a great sufferer from the ailments that affect so many of my sex. I was extremely nervous at all times, suffered a great deal with headaches and indigestion. In fact I was in a thoroughly miserable condition when I began the use of Dr. Williams' Pink Pills, but after taking them a short time I began to improve, and, through their further use, I am now feeling like a new woman. I am sure if all sick women would take Dr. Williams' Pink Pills they would be convinced of the great good they can do."

Dr. Williams' Pink Pills can make every ailing girl and suffering woman in the land strong and healthy if they are given a fair trial. But great care must be taken to see that you get the genuine pills with the full name, Dr. Williams' Pink Pills for Pale People, on the wrapper around each box. Sold by all medicine dealers everywhere or sent by mail at 50c a box or six boxes for \$2.50 by writing the Dr. Williams' Medicine Co., Brockville, Ont.

## FROZEN EGGS.

"The Poultry World" says: In the winter season quantities of eggs are frozen, and it is generally considered that such eggs are worth but little, or, to say the least, are much injured for cooking purposes. This, however, is not strictly true, for if properly treated they are but little injured. Instead of (as was the custom) putting them into cold water to take out the frost and waiting several hours for the thawing to take place, and then finding the yolks in such a solid state that they can be used with no satisfaction in cooking, try the following method: Place them in boiling water and leave them there from five to twenty minutes, according to the amount of frost in them, when, upon their being opened, the yolks will be found soft and in such a state that they can be used for almost any culinary purpose.—Ex.

## COMMITTING THE CATECHISM.

Says the Christian Observer: "It is so important and as great an achievement for a little boy or girl to commit to memory the Westminster Shorter Catechism as it is for the capitalist of large experience and ample means to build a railroad. And the advantage to the individual in intellectual and religious development from the study of this manual is as great as the improvement to the community resulting from the railroad."

We are "living epistles, known and read;" but who knows what the Great Teacher thinks as he reads?

## HEALTH AND HOME HINTS.

To revive the lustre of morocco or any other leather apply the white of an egg with a sponge.

Absorbent bath towels which have a smooth surface on one side and a rough one on the other are now made.

Half a lemon dipped in salt will do the work of oxalic acid in cleaning copper boilers, brass tea-kettles, etc.

In blanching almonds do not put more than ten or twelve into the boiling water at a time, as the water hardens the skin if they are left in too long.

A pleasant novelty in jelly is obtained by using sweet cider in place of water with gelatine. If English walnuts are used to garnish the jelly a delightful combination of flavoring will result.

Glycerine and lemon juice in equal parts are extolled by some physicians as a substitute for the cracked ice which used to be used to relieve a parched mouth. The ice, it is said, only leaves the mouth more parched.

Pop Overs.—One quart of sweet milk, six eggs, one cup of melted butter, pinch of salt, and enough flour to make a thin batter. Bake in gem tins in a quick oven. Serve with maple syrup. These are delicious.

Neapolitan.—Cook inch pieces of macaroni in boiling salted water until very tender. Drain, and make a tomato sauce. Heat the macaroni in the sauce. Lay slices of cold, underdone roast beef in a deep platter, cover with the macaroni, sprinkle with chopped parsley and grated cheese. Serve at once. This is a very good way to use remnants.

Cranberry Pudding.—Sift together one pint of flour, half a teaspoon of salt and three teaspoons of baking powder. Add milk to make a soft batter stir in one cup of stiff rich cranberry sauce, and steam for one hour and a half. Serve with a cranberry sauce made as follows: Into one quart of boiling water stir one pint of granulated sugar and cook over the fire until thoroughly dissolved. Then add one quart of sound crushed cranberries, cook for five or ten minutes, strain through a colander to remove the skins, and serve at once.—Table Talk.

Apple Pie.—Select tart apples; pare, quarter and cut them in thin slices. Line the plate with good puff paste; on this pile the apples, allowing plenty of filling sweeten with two or three tablespoonfuls of sugar, according to the tartness of the fruit, and put on the top crust. Bake in a hot oven for twenty minutes to half an hour. A little grated nutmeg or ground cinnamon may be added for a change. Or the apples may be pared and cut into halves and placed on the paste with round side down. Mix a piece of butter the size of an egg with two tablespoonfuls of sifted flour, add two cupfuls of sugar and half a cupful of water. Stir smooth, flavor with grated nutmeg, pour over the apples, and bake. When the apples are cooked, pile on the whites of two eggs beaten to a stiff froth with two tablespoonfuls of sugar. Set in a hot oven until nicely browned.

To Remove Dandruff.—Tincture of cantharides, 1 ounce; liquid ammonia, 1 dram; glycerine, 1-2 ounce; oil thyme 1-2 dram; rosemary oil, 1-2 dram.

Mix all together with six ounces of rosewater. Rub the scalp thoroughly with this preparation until no further evidence of dandruff is noticed.

Luck means rising at six o'clock in the morning, living on a dollar a day if you earn two, minding your own business, and not meddling with other people's. Luck means appointments you have never failed to keep; trains you have never failed to catch. Luck means trusting in God and in your own resources.

The advantage of a well-trained mind does not lie in the amount of things one knows, but in the use that one makes of them. Knowledge is useful only when directed to right ends.

## EARN CASH

## In Your Leisure Time

If you could start at once in a business which would add a good round sum to your present earnings—WITHOUT INVESTING A DOLLAR—wouldn't you do it?

Well, we are willing to start you in a profitable business and we don't ask you to put up any kind of a dollar.

Our proposition is this: We will ship you the Chatham Incubator and Brooder, freight prepaid, and

## You Pay No Cash Until After 1906 Harvest.

Poultry raising pays.

People who tell you that there is no money in raising chicks may have tried to make money in the business by using setting hens as hatchers, and they might as well have tried to locate a gold mine in the cabbage patch. The business of a hen is—to lay eggs. As a hatcher and brooder she is out-classed. That's the business of the Chatham Incubator and Brooder, and they do it perfectly and successfully.

The poultry business, properly conducted, pays far better than any other business for the amount of time and money invested.

Thousands of poultry-raisers—men and women all over Canada and the United States—have proved to their satisfaction that it is profitable to raise chicks with the



No. 1—60 Eggs  
No. 2—120 Eggs  
No. 3—240 Eggs

## CHATHAM INCUBATOR AND BROODER.

"Yours is the first incubator I have used, and I wish to state I had 32 chicks out of 32 eggs. This was my first lot; truly a 100 per cent. hatch. I am well pleased with my incubator and brooder. THOS. MCNAUGHTON, Chilliwack, B.C."

"My first hatch came off. I got 170 fine chicks from 150 eggs. Who can beat that for the first trial, and so early in the spring. I am well pleased with incubator, and if I could not get another money could not buy it from me. Every farmer should have a No. 3 Chatham Incubator.—F. W. RAMSAY, Dunnville, Ont."

"The incubator you furnished me works exceedingly well. It is easily operated, and only needs about 10 minutes attention every day. R. M. GUYER, MOOSE JAW, ASSA."

The Chatham Incubator and Brooder is honestly constructed. There is no humbug about it. Every inch of material is thoroughly tested, the machine is built on right principles, the insulation is perfect, thermometer reliable, and the workmanship the best.

The Chatham Incubator and Brooder is simple as well as scientific in construction—a woman or girl can operate the machine in their leisure moments.

You pay us no cash until after 1906 harvest.

Send us your name and address on a post card to-day.

We can supply you quickly from our distributing warehouses at Calgary, Brandon, Regina, Winnipeg, New Westminster, B.C., Montreal, Halifax, Chatham. Address all correspondence to Chatham. 314

The Manson Campbell Co., Limited

Dept. 5A, CHATHAM, CANADA

Factories at CHATHAM, ONT., and DETROIT.

Let us quote you prices on a good Fanning Mill or good Farm Scale.