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CASTORIA
 Vegetable Preparation for Assisting the Food and Regulating the Stomach and Bowels of INFANTS CHILDREN

Promotes Digestion, Cheerfulness and Rest. Contains neither Opium, Morphine nor Mineral. NOT NARCOTIC.

Perfect Remedy for Constipation, Sour Stomach, Diarrhoea, Worms, Convulsions, Feverishness and Loss of Sleep.

NEW YORK
 35 DROPS 35 CENTS
 EXACT COPY OF WRAPPER.

CASTORIA
 For Infants and Children.
 The Kind You Have Always Bought Bears the Signature of *Dr. J. C. Watson*
 In Use For Over Thirty Years
CASTORIA

A Record Business Six Months' FOR

The Manufacturers' Life

Business First Six Months, 1906, \$5,329,499
 " " " " 1905, 4,724,554
 Increase for six months \$ 604,945

For rates and plans apply to THE E. R. MACHUGO CO., LTD., Managers, Maritime Provinces, ST. JOHN, N.S.

or O. P. GOUCHER General Agent, MIDDLETON, N.S. Middleton, N.S., July 1906.

DOMINION ATLANTIC RAILWAY
 AND
 Steamship Lines

St. John via Digby
 AND
 Boston via Yarmouth.

"Land of Evangeline" Route

On and after MARCH 1, 1907, the Steamship and Train Service on the Railway will be as follows (Sunday excepted):

Trains will arrive at Bridgetown:

Express from Halifax, ... 12:11 a.m.
 Express from Yarmouth, ... 2:34 p.m.
 Accom. from Richmond, ... 6:10 p.m.
 Accom. from Annapolis, ... 7:20 a.m.
 W. W. Wade and Bear River Drug Store.

Midland Division:

Trains of the Midland Division leave Windsor daily (except Sundays) for Truro at 7:30 a.m. and 1:30 p.m. and from Truro for Windsor at 8:40 a.m. and 3:30 p.m. connecting at Truro with trains of the Intercolonial Railway, and at Windsor with express trains to and from Halifax and Yarmouth.

Boston and Yarmouth Service

S. S. BOSTON.

By far the finest and fastest steamer plying out of Boston, leaves Yarmouth, N. S., Wednesday and Saturday immediately on arrival of express train from Halifax, arriving in Boston next morning. Returning leaves Long Wharf, Boston, Tuesday and Friday at 2 p. m.

ST. JOHN and DIGBY
 ROYAL MAIL S.S. YARMOUTH.

Monday, Wednesday, Thursday and Saturday.

Leaves St. John 7:45 a.m.
 Arrives in Digby 10:45 a.m.

Leaves Digby same day after arrival express train from Halifax.
 Trains and steamers are run on Atlantic Standard time.

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MINDARD'S LINIMENT CURES DISTEMPERS

Household

SHADOW APPLIQUE CAN BE QUICKLY DONE.

Not shadow work as we have known it for several seasons past, but shadow applique is the latest thing that is attracting the attention of needlewomen who are always on the lookout for something novel in fancy work. It is nothing more than an applique of a heavier material on a sheer fabric, but instead of the applied figures being on the right side they are underneath, and shine through the transparent stuff on top with a fascinatingly shadowy effect.

While this work is very showy and durable it is extremely simple of execution and can easily be picked up, even by the novice in embroidery who can only do plain buttonholing, satin stitch and outlining.

It is now being used in many ways, both for gowns, blouses and trimmings and for toilet accessories, such as cushion and bureau covers, glove cases, dainty pillow tops and table covers.

Perforated patterns of appropriate designs can be bought in almost every up-to-date needlework shop. It is well, however, in selecting such designs, to choose those of rather bold outline, as the more complicated and smaller patterns are apt to give trouble when the cutting away of the underlying material is to be done.

The materials for this work must be of two kinds, a diaphanous fabric such as Swiss batiste, sheer muslin or Persian lawn for the article to be made, and of heavier goods, as linen or lawn for the applique. The design is stamped on the right side of the heavier goods, and the shearer is then basted on top of it, care being taken that the warp threads run in the same direction. The stamping is plainly seen through the covering and the embroidery is done through both materials.

The working is simplicity itself. Do the edges either in a close buttonhole or a satin stitch, work the stems either in a satin stitch or cord them after the under part has been cut away. Finish the centres in eyelet, French knots or work them solid. If one wishes to get more elaborate effects some of the parts should be seeded and veined, or, indeed, a number of intricate stitches can be used. Work with a mercerized cotton of silk.

The chief design in this shadow applique is in cutting away the heavier linen underneath. Use small, sharp scissors and cut close to the edges of embroidery and around the outside of each figure.

Though as a rule this applique is daintier in all white, it is very attractive when a color is used for the under and heavier part of the work. Care should be taken to have the color set before using, or otherwise it fades long before the article is worn out.

CHANGING THE DOMESTIC SCENERY.

Notwithstanding the labor and confusion incident to spring housecleaning a really ambitious, home-loving housewife reveals in it all to the depths of her soul. It is not that a woman loves scouring and scrubbing, so much. It is not that she revels in dirt and dust and soap suds. Neither does her light in her eyes rest on the gleam of a clean rug, a clean curtain washing and stretching and the general renovating that means so much of exhaustive tiredness before she has completed the undertaking. But she philosophically enters into it all with spirit for the sake of making changes in the domestic scenery, and for the sake of that feeling of peace with herself and the world, that comes of knowing that the accumulations of dust are cleared away, and cleanliness reigning supreme once more.

Change! How her soul longs for it! A few new pictures, new upholstering of furniture, a few new pieces of hand-made and substantial articles for daily use, and for her heart and eyes to rest upon at the same time. If she may not have them, she will yet make the best of circumstances by so arranging her household belongings that they take on the appearance of being new, at least something akin to newness.

If a woman is so easily satisfied as this, she should be indulged in her mental diversion without even the pain of look or comment, by husband or son, or any other member of the family, who might either not exactly approve, or felt it a foolish fancy. Little man dreams of the monotony that creeps into the life of a housewife whose hours are mostly toil and study for the comfort of her family. It is the woman who keeps house on a farm that I am thinking most about, though this same desire for change of scenery and surroundings is to be found everywhere. Duty keeps her house within her own four walls, while husband and sons and her father and brothers are finding constant diversion in their coming and going and in their contact with people and happenings.

Men are given to wanting everything left in its original corner or place. "Mother has turned the bed around," was always one man's way of letting it be known that he had discovered a sort of changed appearance, such as took place occasionally. If "Mother" wants to "turn the bed around" let her do it in peace, father, husband, son, if you would make her happy, and I know you do, do not begrudge her in changing the domestic scenery as often and as thoroughly as she can. Do a little planning on your own responsibility and surprise her with word that the paper-hangers are coming to renovate things a bit. Then bring home a new carpet or a new rug occasionally, and note the proof of a revived life springing to view in cheeks and eyes. Make it a practice to bring home "surprises" quite often. Beautiful pictures and china and glass are all so inexpensive that almost any one can afford them. And do not forget to "afford" just the best that you can. It is all a paying investment, not only in dollars and cents, but in ways a thousand-fold more valuable. Life is short and cares are many. Joys in plenty are lying about, wait-

SEASONABLE MEAT DISHES.

Braised Beef.—Take a slice from the top of the round, weighing about three pounds, and cut an inch and a half thick. Season it with a teaspoonful of salt and a quarter teaspoonful of pepper; cut gashes in the top or upper side, and fill with stuffing. Roll the meat up and skewer it, dredge with flour and brown it in a frying-pan, so some salt pork fat. Put it into the braising pan, with one-third of a cupful of dried carrots, three slices of onion and a small bit of bayleaf. Pour on three cupsful of boiling water and let simmer three hours.

Stuffing.—One-third of a cupful of dried cracked crumbs, to which has been added a scant tablespoonful of butter, a saltspoonful of salt, a speck of pepper and a half teaspoonful of thyme or sweet marjoram, or such mixed seasoning as is desired. Moisten the whole with four tablespoonfuls of milk and water.

Sauce.—Brown two tablespoonfuls of butter, adding two rounding tablespoonfuls of flour, and stir until the whole becomes brown. Pour onto this slowly the liquor in the meat pan, of which there should be about one pint.

Baked Tongue.—Procure a beef tongue weighing from three to four pounds, either fresh or, better, corned a few days. Put it into a pot of boiling water deep enough to cover it and let boil gently, but continually, until the skin will slip easily from it, or about two hours and a half. Have a ten-kettle of boiling water to replenish it as the water boils away, just keeping the tongue covered. If the

tongue is fresh add one tablespoonful of salt to the water in which it is boiled. When done, skin it, rub with butter, sprinkle thoroughly with bread crumbs and bake twenty minutes. Serve hot with sauce Hollandaise.

Sauce Hollandaise.—Mix well the yolks of two eggs in one tablespoonful of cold water. Add a tablespoonful of lemon juice, one tablespoonful of cayenne pepper. Boil in a double pan and beat until the butter melts and it rises to a froth.

Stuffed Veal.—Buy the shoulder of veal and have the bone removed, leaving a "pocket" for the stuffing. Make the stuffing of a pint and a half of dry bread crumbs, moistened with a few teaspoonfuls of milk and two of melted butter. Season with one-half a teaspoonful of salt, two dashes of pepper, a little sage and the grated rind of one-fourth of a lemon. Now put the stuffing in the pocket and tie up or fasten with toothpicks securely. Rub the meat over with lemon, dredge well with flour, into which a little seasoning of salt, pepper and a little ginger has been sprinkled. Put the veal into a good hot oven, and leave it uncovered until the flour is a light brown (there must be flour also in the bottom of the pan), and then pour over it nearly a pint of boiling soup stock or hot water. Cover closely and cook more slowly for two hours, basting frequently and adding water if necessary. When the roast has been removed a nice brown gravy may be made of the liquid left in the pan. Set the pan on the top of the stove and add water or stock, salt and pepper, and if required, a little flour. Strain and serve. Any veal left over, with the dressing, will make excellent croquettes.

SMITH'S COVE.

The petitioners against a new name for this district have been notified that their prayer has been granted. Therefore Smith's Cove will continue in force until further notice.

A paper came to this post office the other day marked "Vesuvius, try Smith's Cove." The postmaster says he will send it to the dead letter office as his information is to the effect that Vesuvius is now dead.

Rev. A. B. Higgins, who has had charge of the Methodist circuit here during the past four years, has been transferred to a charge in Cumberland County, and will remove there early in the summer. He will be succeeded in this field by Rev. Mr. Glendinning, of Halifax.

Advices from United States points are to the effect that the coming summer will be a banner season for the tourist business. It is expected that every available accommodation will be taken up.

A gentleman was asked by his little son the other night to draw a house; and he replied that the only thing he could draw was his salary. He is a lucky man to be able to do that, and it would be well if the country was full of people industrious enough to recover.



This is the way your Baking turns out when you use "Beaver Flour"

There is one point about BEAVER FLOUR that every woman appreciates. That's its reliability. Winter and summer—year after year—it never varies in quality. Because the quality of the wheat—and the blending—are always the same.

Beaver Flour

is a scientific blend of Manitoba Spring Wheat. There is just so much gluten—so much protein—so much of the Carbohydrates—so much food property in every pound. The "know-how" is the result of years of milling and baking. Today, BEAVER FLOUR is a perfectly balanced flour, that gives the same perfect baking results every day in the year. Just as good for Cakes, Pies and Pastry—as it is for Bread, Rolls and Biscuits. And it is BEST FOR BOTH.

Insist on Having Beaver Flour.

Dealers, write for prices on all kinds of Flours, Coarse Grains and Cereals. T. H. Taylor Co., Limited, Chatham.

draw good salaries. There is no prettier picture than progress and prosperity.

A five year old, in questioning his daddy the other day, asked the meaning of the word "import," and he was told to ask his mother, who consulted Eaton's catalogue.

The above reminds me of a story concerning a lady who was asked by her minister how it was with her soul. She replied that she really did not know as her last Delinquent had not come to hand.

Mr. Bell, who has been occupying the house on the Chase farm, has removed with his family to Bear River, where he has accepted a position with Thebert Rice.

Fletcher Adams, who has been living in a part of Squire Winchester's house, has removed into the house vacated by Mr. Bell.

The funds for repairing Temperance Hall are swelling to the hundred dollar mark. May the good work go on.

BEAR RIVER.

George P. Trites, St. John, was in town Monday.

Miss May Hamilton spent a few days in St. John the past week.

Rev. W. H. Robinson, representing the Maritime Baptist, was in town this week.

Miss Margaret M. Harris took charge of her department in Oakden on Monday.

Mr. and Mrs. W. A. Purdy spent Sunday with their daughter, Mrs. Horton W. Phinney, Lawrencetown.

Mrs. B. C. Munroe, Amherst, arrived last Saturday on a visit to her parents, Mr. and Mrs. E. E. Rice.

Whitfield Peck, who has been undergoing treatment at the Victoria General Hospital, Halifax, having had one of his feet amputated, returned home Tuesday, being well on the road to recovery.

Grippe or Influenza, whichever you like to call it, is one of the most weakening diseases known.

Scott's Emulsion, which is Cod Liver Oil and Hypophosphites in easily digested form, is the greatest strength-builder known to medical science.

It is so easily digested that it sinks into the system, making new blood and new fat, and strengthening nerves and muscles.

Use **Scott's Emulsion** after Influenza.

Invaluable for Coughs and Colds.

ALL DRUGGISTS: 50c. AND \$1.00.