R.R.R.

Was recommended to us by one of TORONTO'S JUDGES as a valuable household remedy. Thus writes a prominent citizen of that place.

Radway's Ready Relief

For External and Internal Use

CURES

Sore Muscles	Toothache	Neuralgia	Sore Throat
Sprains, Strains	Headache	Coughs	Colds
Bruises	Backache	Grip	Pneumonia
Good for Athletes	Pain in the Chest	Lumbago	Neuralgia
	Pain in the Kidneys	Sciatica	Rheumatism

For over FIFTY YEARS this wonderful Remedy has proved itself the best, safest and surest antidote for pain in the world.

In every family this invaluable Specific Remedy for all inflammatory diseases should be constantly kept on hand. The expense is a mere trifle, and saves more than twenty times the amount in doctors' or druggists' bills.

Dear Sirs: R. R. R. has had a place in our home for the past twenty years and would not be without it for five times its cost. Yours very truly, Feb. 24, 1904. R. R. O'FLYNN, Trenton, Ont.

Dr. Radway: Having been an old patron of your R. R. R. and other medicines in raising a family of 7 children to manhood and womanhood, I am pleased to recommend it to others, as I do now, and have always done. Respectfully, MRS. LUCY BINNS, Feb. 6, 1904. 48 East Kinney St., Newark, N.J.

Radway Square, New York RADWAY & CO. Jacques Cartier Square, Montreal

Crowding Him Out

A few years ago a stern and rugged female sociologist of Kansas passed the ominous sentence: "Man must be abolished!" We saw the danger coming. We warned Man, Petty Man, Mere Man, to keep his eye peeled, to resist the abolitionists. Waste of ink. He expanded his chest fatuously. He smiled that all-conquering smile. Oh, no! The Bandar Log people know everything and you can't tell them anything:

"Arboreal in their habits,
They blather, chatter, dodder;
They grin and chin; the gab it's
Their sustenance and fodder."

Meanwhile, Punishment comes on no limping foot. The Census people tell the first but dreadful chapters of the tale of woe. In twenty years the percentage of women workers in Massachusetts has grown from 23.2 in 1880 to 28.1 in 1900, while the percentage of man workers has actually decreased.

Ah, but Massachusetts is essentially a female commonwealth. Look elsewhere, then, and see what crumbs of comfort you can pick up. In Pennsylvania in these same twenty years the percentage of women workers has increased from 13.5 to 18, while that of man workers has increased by only a beggarly 3.1. In Ohio the feminine increase is nearly 6 per cent. In all the United States the feminine increase has ben from 14.7 to 18.8; the masculine from 78.7 to 80. Meanwhile, the number of women employed in domestic service is lessening steadily.

These figures are signposts on man's downward road to helplessness and extinction. He is becoming the weaker vessel. He is destined to be broken. The other sex is growing taller, stronger, more capable. The inferior must disappear, the victim of a relentless economic struggle.

Perhaps museums will preserve a few specimens. Whether man is to have the fate of the dodo or the buffalo, it is plain that he must "go." In watches of the night uncanny laughter is heard from the Sunflower reservation. The stern and rugged female sociologist sees her word becoming fact.—New York Sun.

Aren't Your Warts Ugly?

Uglier than sin—of course they are. Why not remove them? "Putnam's Corn and Wart Extractor" is all that is necessary. Fifty years' use proves the merits of "Putnam's." Try it yourself.

In the town of Thurso, England, a man 87 years old, still follows his duties as superintendent of some flagstone quarries. Among the workmen he has seven sons, six sons-in-law, twenty-nine grandsons, four grand-sons-in-law, and two great-grandsons. Forty-nine members of one family, all connected with the same trade, employed in the same works and living in the same district, is something decidedly out of the common.

"Society" Sabbath-Breakers.

Much present social unrest and drift toward repudiation of traditional American views of government are due to the greed, frivolity and laxity of the rich. Bishop Burgess, of the Protestant-Episcopal diocese of Long Island, therefore, did something more than an ecclesiastical act when he recently rebuked those of his church adherents who utilize Sunday for sport and pleasure. He also did honorable service as a patriot bent on saving our historic type of civilization. Europe is fast passing into a secular socialistic mood, and the United States also will unless its well-to-do, cultured and respectable people adhere to ideals of religion and ethics taught by Jesus. "The Sabbath was made for man and not man for the Sabbath," to be sure, and it is useless to try either by legislation or by pulpit denunciation to restore the puritan conception of Sunday. On the other hand, the continental ideal is not wanted in this country; and at a time when in self-preservation several of the leading nations of Europe are reacting from a position of laxity on this matter, it is not seemly for the United States to give up the birthright which it has always had. Reform should begin and wise conduct should be exemplified in circles with most influence and greatest social prestige, and men with unlimited wealth should strive not to add to the burdens of labor by demands for Sunday toil.—Leslie's Weekly.

Cow Didn't Look Well.

Assistant Attorney-General Charles H. Robb, who became famous for his work in running down the postal grafters a couple of years ago, began the practice of law in a small village in Vermont. He knew all the people of the town, as well as most of the farmers in the surrounding country.

"One day," said Mr. Robb, "a tall, lank Yankee, a veritable David Harum, came into my office. It seems that he had got into trouble as the result of trading a cow. He had succeeded in palming off on an unsuspecting neighbor an uncertain-looking animal which proved to be stone blind. In addition it was lean and run-down generally. On finding that the cow couldn't see, the farmer who had been imposed upon brought suit against my client. I questioned the man.

"'Did you tell this farmer that the cow was blind?'

"'Indeed I did,' protested my client, with a sheepish look, 'I told him that she didn't look well.'" — Brooklyn Eagle.

Suppose you do like the tea you are using. How do you know it is the best tea you can get for the money?

MANY were satisfied with the tea they were using before they tried Red Rose Tea.

When they tried Red Rose Tea they found it had that "rich fruity flavor," found it was strong—that it requires less to make a cup of good tea than the brand of Ceylon alone they had been using.

Now, why not be sure you are getting the best tea to be had.

You cannot be sure till you try Red Rose Tea.

Red Rose Tea

is good Tea

T. H. Estabrooks

St. John, N.B., Toronto, Winnipeg

The barley used in Carling's Ale is grown in the most favored barley growing sections in the world, and selected by Carling's own experts.

Every pound is put through a machine which separates all imperfect grains and foreign substances.

The same expense and care is given to every part of the Carling process—the result is that Carling's Ale is popularly known as Canada's favorite beverage.

Sold by all enterprising dealers.

Carling's Ale

Noted for its Purity, Brilliancy and Uniformity.

We Carry in Stock

INGOT COPPER, ANTIMONY AND TIN.

THE CHARLES MACNAB CO.

Dainty Desserts From Late Fruits

PEACHES, PLUMS AND GREEN APPLES CAN BE WORKED UP INTO TEMPTING DISHES.

Half a Dozen Ways to Serve Apples Alone. Tapioca Pudding With Fruit Introduced

The late summer fruits suggest fascinating possibilities for desserts, hot and cold. New apples are reasonable in price if still green in color, and they can be worked into delectable final courses for the dinner. Peaches are also plentiful, and now, if ever, a housewife feels free to use plums. In some sections of the country greengages can be had for a reasonable figure, and these make most attractive and palatable desserts.

Medium-sized apples cooked whole until transparent are an extremely tempting dish. Core and pare one-half dozen apples of medium size. Drop these into a syrup made from a cup of water and half a cup of sugar to which are added a few slivers of lemon peel. Drop the apples into this, and directly they come to a boil shove the pan to the back of the stove and allow them to cook without a cover until clear and tender. If a cover is placed over them they will break into the mushiest of applesauce. Try them at intervals with a clean straw or wooden toothpick, and be careful not to cook them too long. Serve ice cold with plain or whipped cream, and sponge cake is a delicate accompaniment.

Apple Snow.—Bake two apples which have been cored. When very tender, press them through a fine sieve, add a small cup of pulverized sugar and the whites of two eggs. Beat all together constantly for half an hour and pack into a mold. When cold, turn out upon a dish and serve with a smooth custard or whipped cream.

Fruit Tapioca.—Wash a cup of the fine granulated tapioca in cold water, rinsing several times. Place in a bowl with three cups of cold water and allow this to stand for thirty minutes. Then cook in a double boiler until the tapioca is clear and transparent. In the meantime part and core half a dozen apples and place them in a deep baking dish. When the tapioca is clear pour it over the apples. Cover the dish tightly and bake in a moderate oven until the apples are tender. This should take from 30 to 40 minutes. Remove the lid and brown the surface slightly. Serve cold with whipped cream or hot with foamy sauce. Peaches may be substituted for the green apples, and will take less time to cook. They should be pared, cut in half and the stones removed. When whipped cream is served with the peaches, pulverized sugar should be passed with them.

Steamed Fruit Pudding.—Cover the bottom of a butter mold with dices of bread lightly buttered. Over this place a layer of stewed apples or peaches, then another layer of bread and butter, alternating with the fruit until the mold is three-quarters full. Pour over this a custard composed of two eggs, one-half a cup of sugar and a pint of milk. Fasten the cover of the mold tight, drop into boiling water and steam one hour. Serve with foamy sauce or sweetened cream.

Mixed Fruit Pudding.—Peel and core enough tart apples to fill a deep baking pan. Fit them in snugly and fill in the holes left by the cores with seedless raisins and bits of shredded citron and lemon peel. Dust them with sugar. Pour over them half a cupful of water and bake in a slow oven until perfectly tender. Remove them from the oven, sprinkle lightly with bread crumbs, dust with sugar and bake ten minutes longer. Serve with the following sauce: Beat together in a stewpan one tablespoonful of flour and one-half cupful of sugar. Pour over this a cup of boiling water and bring to a boil. Remove from the fire and pour this slowly over one egg well beaten. Flavor with a dash of lemon. Pour over the baked fruit and serve immediately.

Apple Custard.—Pare and core medium-sized apples and steam them until they are tender, then press through a colander. For the custard, allow for each apple one tablespoonful of syrup, one-quarter of a pint of milk, one egg and one-half teaspoonful of butter. While the apple is hot add the butter, the yolks of the egg, the sugar and the milk, beaten to a custard. Pour this mixture into buttered baking cups and bake in a pan of hot water for 20 minutes. Have ready the beaten whites of the eggs, sweetened. Heap these on top of the custards, dust with powdered sugar and brown for a moment in a hot oven. Serve cold from the cups.

Green Gage Jelly.—Put half a pound of sugar, with a cup of cold water, into a granite iron stewpan and stir until the sugar has melted. Then, without stirring, let this syrup boil for a few moments, and add two pounds of green gages. Stew gently until they are quite soft. Pass the fruit through a sieve, then measure the pulp and put it back into the stewpan, stirring it until it is hot. More sugar may be required if the green gages are not thoroughly ripe. Allow three-quarters of an ounce of gelatine for each pint of the fruit after it has been run through a sieve. Soak for a few moments in the cold water. Pour over it the hot pulp. Stir until the gelatine is thoroughly dissolved and turn into a china mold which has been rinsed with cold water. Let it stand over night if possible, or at least from early morning until the evening meal. Serve it with whipped cream or a cold boiled custard flavored with lemon. This must not be cooked in tin nor packed into a tin mold.

Peach Pudding.—Cover the bottom of a baking dish with stale cake crumbs, cut, not rolled. Spread over this peaches which have been chopped fine and sweetened with granulated sugar. Then add another layer of the stale cake crumbs, and repeated the alternate layers until the dish is full, with the last layer of cake. Bake until brown, about 20 or 30 minutes. Draw to the edge of the oven and spread over the top a meringue made from the well beaten whites of two eggs, two tablspoonfuls of sugar and the juice of half a lemon. Color a golden brown and serve hot, with cream or liquid sauce.

Baked Peach Pudding.—Mix a biscuit dough from one quart of flour, two teaspoonfuls of baking powder, two-thirds of a cup of milk, a dash of salt and two tablespoonfuls of butter. Handle as lightly as possible and roll out until it is less than half an inch in thickness. Lay this on a shallow baking pan and stick it full of peach halves from which the stones have been removed. In the holes thus left stick bits of butter, a dash of flour and plenty of sugar. Bake quickly and serve hot, with cream.

Peach Roll.—Pare and cut up fine half a dozen peaches and sweeten them liberally. Mix together one pint of flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt and one small tablespoonful of butter. Mix with sweet milk until it can be handled just comfortably. Roll out, spread it with the sliced peaches and roll it up, pinching the ends to give it a long, narrow shape. Lay this in a deep baking dish, sift flour over it lightly, dust with pulverized sugar and add a few bits of butter and a cup of boiling water. Cover with a lid and bake for 30 minutes. Remove the lid and brown for five minutes. Serve hot from the pudding dish. The water, flour, sugar and butter, together with the peach juice, will have formed all the sauce necessary.

IF EVERYBODY LIVED ONE HUNDRED YEARS

SOME OF THE INCONVENIENCES THAT MIGHT ARISE.

Suppose a man fifty years old, making a good income from his business, were to decide to live until he was a hundred and not to retire until he was ninety.

The first consequence would be that he would have opportunity of making much more money than if he died at seventy; next, that his children would have to wait much longer for it. Now, supposing him to have attained the age of ninety, the more money that he takes out of his business the less there will be for others to take.

His three sons, junior partners in the same firm, aged sixty-five downward, and his nine grandsons, aged forty downward, will find very little to take out of the business between them. The business, in fact, would not go round.

Even more distressing would be the case of the family in which there was no business out of which an income could be obtained. The old baronet, aged a hundred, would still be living at the family seat, enjoying the income he had inherited. His son, wearing on to eighty, and possibly still a greater trial to his parents, would be eking out a precarious existence on very little more than he was allowed at Oxford, and for his part quite unable to make his own sons any allowance at all, much less to tip his great-grandsons when they went back after the holidays to the rate-provided schools.

The sons and grandsons would have to go into business? But into what business could they go?

Possibly it might be found necessary to compel a person attaining the age of seventy to give up his money and his estate to his son and to live on a small pension allowed him out of the wealth he had inherited or acquired; or possibly there might be a rule that a man on attaining the age of forty might claim complete control of his father's money and estate, provided that he undertook to house his parents and grand-parents and to make them a small allowance.

But even then not all the inconveniences and uncertainties would be ended. Even if a man undertook at the age of forty all these obligations and had housed, say, a parent, a couple of grandparents and possibly two or three great-grandparents in a number of $750 cottages on the family estate, and were making them allowances suitable to their respective ages, it would yet be almost beyond his power to prevent them from reasserting themselves should they desire to do so. A man's father, still in the prime of life at seventy, might decide to set up in business afresh, in competition against the old business he had just relinquished to his son; he might even, with his more mature experience, cut out the old firm altogether, and then all the difficulties and inconveniences would begin all over again.—London Spectator.

THEY MADE THIS COUPLE HAPPY

Dodd's Kidney Pills Doing Good Work Around Port Arthur.

Mr. Dick Souvey and Wife Both Had Kidney Troubles and the Great Canadian Kidney Remedy Cured Them.

Port Arthur, Ont., Sept. 8. — That Dodd's Kidney Pills cure the Kidney ills of men and women alike has been proved time and again in this neighborhood, but it is only occasionally they get a chance to do double work in the same house. This has happened in the case of Mr. and Mrs. Dick Souvey, a farmer and his wife, living about seven miles from here. In an interview Mr. Souvey said:

"My wife and myself have used Dodd's Kidney Pills and have found them a big benefit to our health. We had La Grippe two winters and were exposed to much frost and cold. Our sleep was broken on account of urinary troubles and pain in the kidneys. We each took six boxes of Dodd's Kidney Pills and now enjoy good health."

Paper Pillows.

"I make up a few paper pillows every summer against the hot nights that may come," a housewife said. "A paper pillow is cooler than a sponge one, a balsam one or a hop one.

"Newspapers won't do for a paper pillow, it has an odor of ink. I use new manila paper, cutting it up into tiny squares. The finer the squares are the lighter and cooler the pillow is.

"A paper pillow only lasts a couple of months. But during its short life it is, if the weather is hot, a great comfort."—New Orleans Times-Democrat.

The Ideal Guest.

It has been said that women may be divided into two classes, that of the "born hostess" and that of the "born guests," and that neither fits into the other's role with any degree of success. There is one charming woman who is known among her friends as "I. G.," which mysterious appellation stands for "Ideal Guest." She explains her unique title by saying: "It is so silly! Anyone can be a perfect guest if she only tries. All you have to do is to be pleased with your entertainment, and try to help your hostess make things agreeable for the others. Yes, I do visit a great deal, and I make it an inviolable rule never to repeat in one house what I have seen or heard in another.

It is very modest and quite proper that the "ideal guest" should thus make light of her qualification. Those of us, however, who have a faculty for observation know of other requirements to the character which she has not named. The "ideal guest," for instance, makes the care of her room as easy for the maid as possible. When she leaves it in the morning the bed is stripped and the mattress turned to air. When she leaves it for dinner or supper in the evening, all her own belongings are carefully put away in a closet or drawers, thus making no "picking up" for her—work which is wearing to the maid, and which takes much time. The "I. G." also remembers at noon [illegible]

What Causes Appendicitis.

The commonest cause of appendicitis is constipation. When you require physic don't use cheap drastic pills—get Dr. Hamilton's Pills, which strengthen the stomach, regulate the bowels and prevent any tendency to appendicitis. In one day you'll feel the tremendous benefit of Dr. Hamilton's Pills. By purifying the blood and cleansing the system they prevent headaches, lift depression and drive [illegible]

Sensible Sermon by the President

ROOSEVELT ADDRESSES THE CHRISTIAN BROTHERHOOD OF OYSTER BAY —URGES TOLERANCE.

High Moral Character the Real Essence of Christian Life -- A Surprise — He Carried His Own Bible.

President Roosevelt on a recent afternoon delivered a lay sermon to the Christian Brotherhood at Oyster Bay. He emphasized especially the necessity of sound character building, holding that high moral character was the real essence of Christian life.

The organization before which the President spoke is a non-sectarian body, composed principally of the male members of the several local churches. The meeting was held in the Sunday school room of the Methodist Episcopal Church, of which the Rev. W. I. Bowman is pastor. Mr. Bowman is also the president of the Christian Brotherhood.

Some weeks previously an invitation was extended to the President to address the brotherhood, and he promised the Rev. Charles B. Wightman, chairman of the committee, to accept the invitation at some later time. He notified the committee when he would make the promised address, stipulating that no previous announcement should be made of his intention to speak. About two hundred persons attended, and practically all of them were surprised when President Roosevelt appeared on the platform and was introduced by Mr. Bowman.

CARRIED HIS OWN BIBLE.

The President carried his own Bible, and in beginning his address read selections from the sixth chapter of Matthew, the Epistle to the Corinthians, and the Epistle to James. No verbatim report of the address was made, but the President dictated the following as the substance of his remarks:

"Brother Bowman has spoken of the fact that I have had a large experience. I think that each one of us who has a large experience grows to realize more and more that the essentials of experience are alike for all of us. The things that move us most, the things of the home, of the church, the intimate relations that knit a man to his family, to his close friends, that they make him try to do his duty by his neighbor, by his God, are in their essentials just the same for one man as for another, provided the man is in good faith trying to do his duty. I feel that the progress of our country really depends upon the sum of the efforts of the individuals acting by themselves, for the betterment of the communities in which they dwell. There is never any difficulty about the forces of evil being organized. Every time that we get an organization of the forces that are painfully striving for good, an organization like this, we are doing our part to offset, and a little more than offset, the forces of evil.

TEXT BEARS ON BROTHERHOOD.

"I want to read several different texts, which it seems to me have especial bearing upon the work of brotherhoods like this, upon the spirit in which not only all of us, who are members of this brotherhood, but all of us who strive to be decent Christians, are to apply our Christianity on week days as well as on Sundays. The first verses I want to read can be found in the seventh chapter of Matthew, the first, sixteenth, seventeenth and eighteenth verses:

"First—Judge not, that ye be not judged.

"Sixteenth—Ye shall know them by their fruits. Do men gather grapes of thorns, or figs of thistles?

"Seventeenth—Even so every good tree bringeth forth good fruit, but a corrupt tree bringeth forth evil fruit.

"Eighteenth — A good tree cannot bring forth evil fruit, neither can a corrupt tree bring forth good fruit.

"Judge not that ye be not judged—that means treat each of his brothers with charity. Be not quick to find fault. Above all, be not quick to judge another man who, according to his light, is striving to do his duty as each of us here hopes he is striving to do his. Let us ever remember that not only we have divine authority for the statement that by our fruits we shall be known, but that also it is true that mankind will tend to judge us by our fruits. It is an especially lamentable thing to see ill done by any man who from his associations with the church, who from the fact that he has had the priceless benefits of the teachings of the Christian religion, should be expected to take a position of leadership in the work for good.

"The next quotation I wish to read to you is found in Matthew, xxv., 37-40, inclusive:

"Then shall the righteous answer him, saying, Lord, when saw we thee an hungered and fed thee? Or thirsty and gave thee drink? When saw we thee a stranger, and took thee in, or naked and clothed thee Or when saw we thee sick or in prison, and came unto thee? And the king shall answer and say unto them, Verily I say unto you, inasmuch as ye have done it unto one of the least of these my brethren, ye have done it unto me.

"That is what this brotherhood means, by trying to worship our Creator, by acting toward his Creator as he would have us act, to try to make our religion a driving force in our lives, to do unto others as we would have them do unto us.

NEED OF TOLERANCE.

"The next text I wish to read is found in First Corinthians, thirteenth chapter, beginning with the first verse:

"Though I speak with the tongues of men and of angels, and have not charity, I am become as sounding brass or a tinkling cymbal. And though I have the gift of prophecy, and understand all mysteries and all knowledge, and though I have all faith, so that I could remove mountains, and have not charity, I am nothing; and though I bestow all my goods to feed the poor; and though I give my body to be burned, and have not charity, it profiteth me nothing. Charity suffereth long and is kind; charity envieth not; charity vaunteth not itself, is not puffed up.

"And now abideth faith, hope, charity, these three; but the greatest of these is charity.'

"Let each of us exercise the largest tolerance for his brother who is trying, though in a different way, to lead a decent life, who is trying to do good in his own fashion; let each try to show practical sympathy with that brother, not be too quick to criticise.

"In closing I want to read just a few verses from the Epistle of James, from the first chapter, twenty-seventh verse:

"Pure religion and undefiled before God and the Father is this, to visit the fatherless and the widows in their affliction, and to keep himself unspotted from the world."

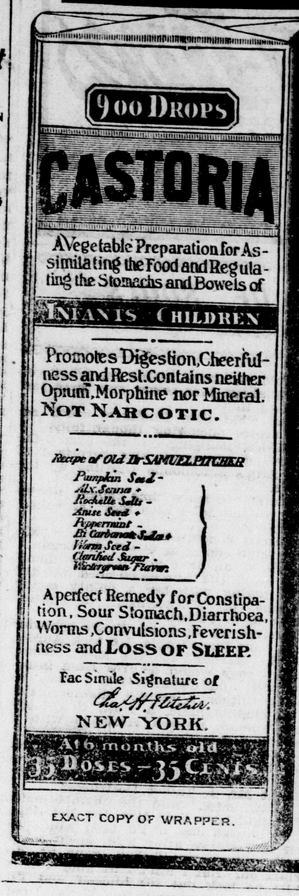
"If a man will try to serve God the Father, by being kindly to the many around him who need such kindness and by being upright and honest himself, then we have the authority of the Good Book for saying that we are in honor bound to treat him as a good Christian and extend the hand of brotherhood to him."

At the conclusion of his address the President shook hands with the members of the brotherhood.

The Irish have never taken kindly to sea fishing, although it would prove a [illegible]

Charming Femininity.

Famous beauties pay particular attention to the purity of their blood, knowing that nutritious blood means soft delicate skin, bright eyes, and enduring nerves. Those whose looks are so delightful use Ferrozone because it's the exact food needed to tone and stimulate the blood. Ferrozone invigorates, braces, feeds—it makes those dainty, vivacious women so pleasant to meet. You'll have the rosy bloom [illegible]



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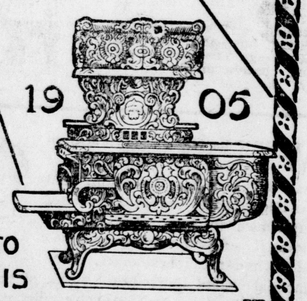

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The clean white look

of your front teeth may be the only way other people can see that you use

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But the sound condition of the back teeth (those that do the work) is the best proof to yourself of the value of its cleansing and antiseptic properties.