



Insist on having
Pure Gold
Flavoring
Extracts.

The true-to-name
kind.

White Watery Pimples.

Five years ago my body broke out in white watery pimples, which grew so bad that the suffering was almost unbearable.

I took doctors' medicine and various remedies for two years but they were of little benefit, whenever I got warmed up or sweat the pimples would come out again.

A neighbor advised Burdock Blood Bitters, and I am glad I followed his advice, for four bottles completely cured me.

That was three years ago and there has never been a spot or pimple on me since.

James Lashouse,
Brechin P.O., Ont.

"The D. L." Emulsion of Cod Liver Oil.

(Trade Mark.)
For Lung Troubles,
Severe Coughs, Colds,
Emaciation, &c., &c.

Few systems can assimilate pure Oil, but as combined in "The D. L.", it is pleasant and digestible. Will build you up; Will add solid pounds of flesh; Will bring you back to health.

50c. and \$1.00 bottles.
DAVIS & LAWRENCE CO., Limited.

\$2.95 SEND NO MONEY



Express Office call and examine it thoroughly and if found perfectly satisfactory, send in every respect to watch regularly sold at \$10.00, the greatest bargain you have ever seen, pay Express Agent our special price, \$2.95 and Express charges and the watch is yours. If you live too far from an Express Office, send \$2.50 cash with order and we will forward the watch together with a handsome chain and chain by registered mail. Don't delay. Order to-day. THE TERRY WATCH CO., Box 1044 Toronto.

The Home

IMITATION BLACK WALNUT.

A good stain to color pine or any light wood a dark walnut color is made of one part green walnut husks, crushed and mixed with six parts cold water. Let the water stand on the husks at least twenty-four hours before it is used. When the stain has been applied to wood and has stood twenty-four or twenty-six hours, it should be ready to be set with a coat of bichromate of potash and water. When this is dry, treat the wood to a coat of shellac or finish it any way you wish to—Kx.

HOMEMADE DRY YEAST.

Into 1 qt. boiling water put as many hops as you can grasp in your hand. Let boil a few moments and strain onto 1 pt flour to which has been added 1 tablespoon salt. When lukewarm, add 1 cake compressed yeast. After it is risen, preferably next day, add meal until you can rub it into small crumbs, then spread to dry out of doors, or by an open window in the shade. From 1/2 to 1 pt of these crumbs, put to soak in the morning, if you wish to set your sponge at night, will make from 4 to 8 large loaves of bread. When I was young my mother taught me to make this yeast, but we always made it to roll out and cut into cakes half an inch thick. Since coming west I learned this method and find it much easier.—(Mrs. C. L. Mather.

CANNED APPLES.

Steam the fruit whole, then pour over it a syrup of sugar boiled with half as much water as sugar. Flavor and spice to taste and seal while hot. Have enough syrup to cover fruit.—(The Maine.

PICKLED APPLES.

Take ripe, hard, sweet apples, pare evenly, and if the apples are perfect leave them whole, otherwise cut in quarters. To 1 pk apples, take 2 qts vinegar, 4 lbs sugar, 1/2 oz mace, 1/2 oz cloves, 1/2 oz allspice, all unground, 1 teaspoon mustard seed, a few pepper grains and a little salt. Heat mixture of vinegar and sugar until it boils, skim well, have spices in a thin muslin bag and add to vinegar. Put in apples, place over the fire and stew slowly until apples are soft. Remove apples to cans, boil down vinegar and pour over fruit.—(Mrs. James L. Heddins.

CREAM COOKIES.

One egg, 1 cup sugar, 1 cup sour cream, 1 scant, even teaspoon soda, 1 teaspoon salt and spice to taste. If the cream is very thick and rich mix quite stiff; if thin, mix soft as can handle. Roll about one-fourth inch thick, and bake on dropping pan with quick fire for 15 or 20 minutes.—(M. E. W.

Corn Pudding.—Corn pudding is made by adding to one pint of raw pulp two tablespoonfuls of flour, one pint of milk, four eggs, two tablespoonfuls of melted butter, one teaspoonful of salt and one-third of a teaspoonful of pepper, and baking in a moderate oven until firm in the centre.

Peach Salad.—Pare, halve, remove the stones from five ripe peaches. Stand cut side upward on ice, with one teaspoonful of sugar and three drops of lemon juice in each cavity. Crack one-fourth of the stones, chop these kernels, add to the whole stones and simmer. Strain, add one-half teaspoonful of ground uace and three tablespoonfuls of sugar, stir until the sugar is dissolved. When cold, add four tablespoonfuls of lemon juice, pour over the peaches, keep on ice until serving time. Arrange the peaches on a bed of lettuce leaves.—Kx.

Tomato Salad.—Pare five medium sized tomatoes. Place on ice. Cut off the top, stem end, take out the seeds. Dressing: Two eggs beaten separately, one-half teaspoonful each of white pepper, mustard,

salt, four tablespoons of melted butter, six tablespoonfuls of Tarragon vinegar. Add salt, pepper, mustard, to the beaten yolks, next slowly the vinegar and butter. Cook carefully over water until thick. Place on ice. Just before using fold in a cupful of whipped cream. Fill the tomatoes, serve very cold, on a bed of green leaves.

The Scientific American says that one of the very best remedies that can be applied to a wound made by a rusty nail, and which is almost infallible in its cure, is to take a quantity of peach leaves and beat them to a pulp and then apply them to the wound, and in a very short time an improvement will be noted in the wound. Several persons have tried this remedy when all others failed to give relief, and it was beneficial in its results. At this season of the year, when so many are injured by tramping on a rusty nail, this remedy should be noted.

Costume designers say that we shall see fewer plaited skirts as the season advances, but as to what sort of skirt we are to have in their stead they are reticent. Meanwhile they are bringing out their newest skirts with the ornamentation arranged so as to counterfeit a tunic. Round tunics, square tunics, long ones and short ones are all suggested in the arrangement of the trimming. But the real genuine draped over-skirt is still conspicuous by its absence. No decrease in the flare or length of skirts is noticeable.

Nice patent leather makes the neatest of footgear, but it requires care to keep it in. There is no better dressing for it than a very little salad oil. Before wearing a new pair of patent leather boots it is expedient to well rub in a small quantity of salad oil and then polish with a soft cloth. This is to prevent the leather from cracking, as it sometimes does. Patent leather should never be dried by the fire for heat has a way of causing the leather to harden and crack.

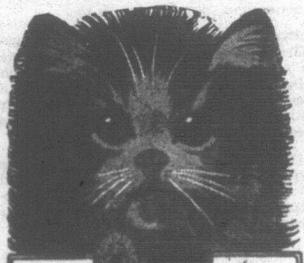
Here is a Dixie egg dish easy to make and appetizing for luncheon. Cut four baking dish with alternate layers of grated cheese, sprinkle with a shake or two of red pepper, saltspoonful of salt and a dash of nutmeg; sprinkle the top with grated bread and dot over with butter. Bake until a rich brown.—Kx.

Maxim Gorky, whose sketches and stories have excited such remarkable interest in Russia, is an agnostic and a realist. He was born thirty-two years ago at Nijni-Novgorod. He had a sad, wretched childhood, and, like all Russian orphans of the lower class, was early apprenticed to a hard taskmaster—in his case a cobbler. He seems to have been little more than a child when he ran away and became a wanderer, much of his early youth having been spent on the Volga.

We ought not to acquiesce in the shadows which are only around us because we do not hear, or, hearing, do not heed God's call into the sunshine.—Havergal.

Hard, Racking Coughs.

Barring accidents, the person who gets along with the least amount of cough will live the longest. Of course, the right time to attack a cough is at the commencement, when it is a simple thing for the right treatment to drive the cough quickly away. As a general thing, however, people spend so much time experimenting with various remedies that the cough is well under way before they know it. Then comes the long seige. You feel the hard racking all through your system, and get relief from nothing. You fill your stomach with nauseating mixtures to no purpose. Then you use compounds containing narcotic, which deceive temporarily, and leaves you slightly worse. Some coughs of this kind hang on for weeks or even months, and, of course, they frequently develop into serious lung troubles. A true specific for all coughs is Adamson's Botanic Cough Balsam, and it should be kept in the house against any emergency. With a cough that has become chronic the first effect of this remedy is a lessening of the dull sensation of pain which usually is felt with such a cough. Then you are conscious that the soreness is leaving you, and presently the desire to cough grows less frequent. All this process is brought about by the healing properties of the Balsam. It is a compound of herbs and gums. You can test it, 25 cents at any drugist's. Get the genuine with "F. W. Kinsman & Co." blown in the bottle.



Corticelli SPOOL SILK

Corticelli Silk has absolute merit. Every spool has lowest value—no light-weight, short-measure goods. Corticelli Silk sews smoothly—no knots, no weak places. Corticelli is as good silk as can be made.



Corticelli SPOOL SILK

Subscribe for "Corticelli Home Needlework Magazine," 35c a year. No lady should be without it. Sample copies 10 cents. Address

CORTICELLI SILK CO., St. Johns, Que.



Corticelli SPOOL SILK

Society Visiting Cards

For **25c.**

We will send

To any address in Canada fifty finest Thick Ivory Visiting Cards, printed in the best possible manner, with name in Steel plate script, ONLY 25c. and 2c. for postage. When two or more pkgs. are ordered we will pay postage. These are the very best cards and are never sold under 50 to 75c. by other firms.

PATERSON CO.,
107 Germ n Street,
St. hn, N. B.

Wedding Invitations, Announcements, etc., a specialty.

CHURCH BELLS
Chimes and Pells,
Best Repertoire Tupper and Tils. Get our price.
444 ANNE BELL FOUNDRY
Toronto.