

GROWTH OF CHILDREN.

FOOD NECESSARY TO MAKE THEM PLUMP AND ROSE.

The Demands of the Brain on Food—Cause of Wasting Diseases Explained—Many Interesting Points for Parents.

It requires about one-third of all the nourishment taken by children to supply the growth of the brain. Parents usually stop to think of this phase of a child's growth. They give their children ordinary food and expect them to develop in spite of the fact that their food does not assimilate and the nervous and brain forces are making great demands for nourishment.

It is more important that a growing child should assimilate its nourishment than an adult. The organs of a child are sensitive to all the influence of food and when they are disabled, as they frequently are, there is no adequate assimilation of nourishment. The child languishes for food. Although its stomach may be filled with every delicacy known to a rich household there is no apparent improvement. The child looks thin and pale and plays in a half-hearted way.

There is nothing more pathetic than this constant wasting of children. It takes so many phases that it is impossible to enumerate them. Frequently a skin eruption is noticed and in a short time the child has eczema. In other cases the child loses flesh and regains its strength so that consumption has an easy victim almost at the beginning of life. Marasmus, rickets and chronic rheumatism all come from the same starting point, namely, a poor assimilation of food and an absence of the right kind of nourishment.

Go where you will you cannot get away from these downward tendencies of children. The cause for them is that the children are not assimilating the properties of food that are to be found in Scott's Emulsion of Cod-liver Oil with Hypophosphates of Lime and Soda. If these necessary food properties were being assimilated the children would not have their wasting tendencies. The difference between the food that is being taken up by the system and the food that the children are assimilating is the necessary material for growth and on the other they are not.

No matter whether you understand the scientific reasons for this or not, the fact remains that Scott's Emulsion is the most natural and most effective nourishment that can be given to children. Far greater results are obtained from it than plain Cod-liver Oil, because it not only renders the oil palatable and easy on the stomach, but it also ensures its being assimilated by the system. The Hypophosphates are also of special value to children, because they furnish bone material and tone up the nervous system.

Scott's Emulsion is a great food for the brain and nerves, and it gives to the blood the rich, nourishing food properties that promote the making of solid flesh and drive out disease germs. A little Scott's Emulsion given to children in addition to their ordinary food, starts up their whole digestive machinery and restores a glow of health.

Here is a case in point:

"Christian Intelligencer," New York, Nov. 5, 1894. Messrs. Scott & Emery. Gentlemen—A sense of gratitude for the benefit received from the use of Scott's Emulsion of Cod-liver Oil in the case of my young son prompts me to write you that others may profit by my experience. For some months the little fellow, who had never been a rugged child, seemed to steadily waste away. He lost all desire to play, became weak and nervous, had little appetite, much trouble in obtaining sleep and was very susceptible to the slightest changes in the weather. I was advised he was growing too fast and a tonic prescribed, but he continued to lose weight. One day a friend said: "What that child needs is more nourishment, and the thing to give him is Scott's Emulsion of Cod-liver Oil. It would make a new boy of him in a month." He spoke so earnestly I decided to daily practice to take it, and the effect was almost magical. An improved appetite was at once noted, the rosy gradually returned to his cheeks, a spirit of fun and desire for play developed, he gained rapidly in weight, and in about a month verified my friend's confident prediction, for he was indeed a new boy. To-day he is apparently as strong and healthy as a child could be, and the wonderful change was wrought by Scott's Emulsion of Cod-liver Oil and Hypophosphates. Respectfully yours, R. F. BOGARDUS.

Beehive in a Court House Dome.

Since the dial on the south side of the court house was blown out by the late storm, workmen engaged in repairing the damage have made the discovery that the large ball just above the dome and beneath the eagle is inhabited by bees, and that their storage of honey is immense. For several years past it has been claimed that bees occupied that ornamental portion of Alachua's capitol, but it was generally regarded as an unfounded claim; late investigation, however, leaves no room to doubt that both the bees and honey are there. It is calculated by those who are presumed to be competent to judge that the ball contains not less than 100 pounds of honey. The bees have selected a home where they are not likely to be seriously disturbed—certainly not to the extent of being robbed. There is probably not another hive of bees in the state provided with a home 250 feet above the level of the sea.—Gainesville (Fla.) Sun.

East End News. At a meeting of ladies and gentlemen held at the residence of Mr. T. Parker, Danforth-avenue, on Thursday evening, a Choral Society was formed, to be known as the "Orient Choral Society." These officers were elected: President, Alderman H. R. Frankland; vice-president, Mr. Robert Marshall; secretary, Mr. Thomas Parker; treasurer, Mr. W. E. Richards; Executive Committee, Mrs. Thomas Parker, Miss Jessie Cowling, Miss Ruth Leonard, Miss Jessie Marshall, Miss Helen Gable, and Miss Charlotte Hoberg; conductor, Mr. H. Richardson; librarian, Mr. James Gracie.

The practice, until further notice, will be held at 27 Danforth-avenue on Thursday evenings at 8 o'clock. Ladies and gentlemen desirous of joining the society are requested to send in their names. It is the intention of the society to give its first concert at an early date in the eastern part of the city.

Dr. Price's Baking Powder never deteriorates or loses its strength. Its keeping qualities are unparalleled.

Board of Trade Notes. The Council of the Board of Trade met yesterday afternoon. The Committee on Legislation reported on "Tenants' Fixtures," and it was finally decided that the whole Council of the Board be appointed a committee to wait upon Sir Oliver Mowat with respect to the report brought to.

The bylaws of the newly organized tanners' section were approved. The following applications for membership were passed: Robert Neilson, Ayr; Thomas Johnson, Lindsay; Harold Barrett, Port Hope; Charles M. Bowman, Southampton; Hon. Samuel C. Wood and T. G. Mason, Toronto.

Try Southern Straight Cut Cigarettes, 10c per package.

A FRUIT PRESERVATIVE.

Salicylic Acid Prevents Fermentation and Mould Formation.

As the time arrives for the collection of fruits the question, "How shall we preserve our crop for winter use?" comes up again for consideration. That it is not yet settled to everyone's satisfaction is sufficiently evidenced by the number of questions on the subject which appear every autumn in the papers, partly or entirely devoted to domestic interests. A variety of plans are suggested for preventing the fermentation or moulding of fruits and preserves. Thus some lay great stress, in preserving whole fruits, upon the selection of only the soundest material; upon treating it at once; upon heating it, covered with syrup, in glass vessels, etc. Unfortunately, even when all precautions are taken, the result is by no means always satisfactory. Another practice much recommended at one time was that of pouring chloroform over the fruits and hermetically sealing. This plan seemed to answer very well until it was found that the chloroform communicated a curious flavor to some fruits, which no amount of cooking could remove.

Then, with regard to jams, the same difficulty has been experienced. The proneness of these preparations to change is well known, and attempts have been made to minimize it by a number of devices more or less successful. In salicylic acid, however, we have a ready means of preventing such loss of material and the consequent annoyance and disappointment. In the proportion of four to eight grains per pint or pound, salicylic acid prevents fermentation and the formation of mould in any saccharine liquid. Fruit juices of all kinds, jams, preserves and the like can be in this manner kept unchanged for years.

Experiments have shown that apple and pear compote prepared with only a small quantity of sugar (one ounce to each five pounds of fruit), after ten months, during which time the vessels had been frequently opened and various portions removed, showed no trace of mould or acidity or of fermentation. Similarly cherries and blackberries may be preserved with from one-fifth to one-fourth their weight of sugar; in the presence of a small proportion of salicylic acid they keep from one year to another with unaltered taste and quality.

With regard to the manner of applying the preservative, it may be added as it is to the jam in the process of preparation. It is advisable to gradually introduce it in the solid state into the boiling mass with constant stirring or the acid may be rubbed down smooth with a portion of the fruit juice and then added to the whole. In any case the finished product ought not to show any white floccs.

A peculiar method of preserving with salicylic acid is to pour over the cold uncooked fruit the cold salicylated juice of the same fruit, so that the former is entirely covered. The cold salicylated juice is prepared by pressing out the fruit, heating the juice, adding to every pound 15 grains of salicylic acid, and allowing to cool. In this way fruits, such as cherries, plums, etc., can be preserved through the winter uncooked, so that they are suitable for any and every kind of application, even for use in pies. The advantages of salicylic acid in the preservation of fruits and fruit preserves may therefore be summed up as follows: If properly applied, it is always successful; it does not communicate any unpleasant flavor to the preparations; it is in no way injurious to the consumer, being present only in minute quantities.—Chemical Trade Journal.

A M'COSSH REMINISCENCE.

An Amusing Incident of His Morning Stroll in the Campus.

Up to the time of his last sickness it was Dr. McCosh's daily practice to take a walk each morning, and during his stroll he never neglected to salute each student he met and exchange a few pleasant words. The doctor, of course, could not remember all of the men in the great institution, but he never neglected to make some salutations in the person of each student he greeted. An 88 man, whom the venerable doctor knew only as a student of the institution, was one morning accosted by the president on the campus, between the old chapel and Nassau Hall. "Good morning, young man," said the doctor, his face beaming with delight.

"Good morning, doctor."

"And how are you this morning?"

"Very well, doctor."

"And is your mother well?"

"Very well, doctor."

"And how is your father?"

"He's been dead five years, doctor."

"How sad!" said the doctor as he moved along.

Five minutes later the same student was again encountered by the doctor, who failed to recognize him, and greeted him as warmly as he did only a few minutes before.

"Good morning, young man."

"Good morning, doctor."

"How's your health this morning?"

"Very well indeed, doctor."

"Have you heard from home lately?"

"How is your mother?"

"She's very well, doctor."

"And your father, how is he?"

"He's still dead, doctor."

"What would the world be to us if the children were no more?" asks Longfellow. Who are so fond, as children, of the delicious shortcake made with Dr. Price's Baking Powder.

"See here, Johnson, this clock of yours is three hours slow."

"Not so, my boy. That clock is twenty-one hours fast. It wouldn't go for a while, and I had it fixed. It's making up for lost time."—Harper's Bazar.

Greatness and Envy.

"Say there's no such thing as luck, do they?" was the content pitious exclamation of the misanthropic driver on the Belt Line. "It takes twice as much industry and knowledge to drive a car on this line as it does to drive a carriage. An' yet look at John James Howard."

Millions to It.

Inventor—I've hit a money-making thing at last. The preachers will go crazy over it, and it will sell like hot cakes. It's a church contribution box.

Friend—What good is that?

Inventor—It's a triumph. The coins fall through slots of different sizes, and all dollars, halves, quarters and dimes on velvet; but the nickels and pennies drop on to a Chinese gong.—New York Weekly.

Are your corns harder to remove than those that others have had? Have they not been cured by using Holloway's Corn Cure? Try a bottle.

"A Beverage of the Czar," by Alexander Dumas, will appear in the next Toronto Sunday World.

Try Southern Straight Cut Cigarettes, 10c per package.

HOBBERLIN BROS. AND CO. Always the Cheapest! Illustrations of pants in standing and bending positions.

No Matter What the Position Our Pants Fit! (To Order Only.) \$1.99, \$2.50, \$2.99, \$3.50, \$4. STORES AT 155 Yonge-street, 569 Queen West, 350 Queen East. Illustrations of pants in stooping and sitting positions.

Cold LACK SEC. The above Brewery, rebuilt in 1893, is pronounced by competent judges to be one of the most complete in every respect, not only in Canada, but in the United States. The plant throughout is new and of the most modern description. A 50-ton De La Vigne Refrigerating Machine, the first of its kind introduced into Canada, is now being erected on the premises, and will increase the present annual capacity 165,000 barrels of Ale, Porter and Stout. THE O'KEEFE BREWERY COMPANY OF TORONTO, (LTD.) CUTTERS and SLEIGHS. Illustration of a man sitting in a chair labeled 'PRINCE OF WALES FAVORITE'.

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