

How a Chemist Ended Corns

Some years ago a chemist discovered a way to loosen corns. He embodied the discovery in a drop of wax. And we invented this Blue-jay plaster to apply that wax.

Since then this little plaster has ended fifty million corns.

You apply it in a jiffy, and the pain of the corn ends at once.

A in the picture is the soft B & B wax. It loosens the corn. B protects the corn, stopping the pain at once. C wraps around the toe. It is padded to be comfortable. D is rubber adhesive to fasten the plaster on.

Blue-jay Corn Plasters

At Druggists—15c and 25c per package
Sample Mailed Free. Also Blue-jay Bunion Plasters.

Bauer & Black, Chicago and New York, Makers of Surgical Dressings, etc.

Dangerous Atmospheres.

BY RUTH CAMERON.



A wise young school ma'am recently refused the opportunity to lodge in one of the finest houses in the town in which she taught.

The opportunity came to her in this way. The house was owned by a young couple who were well-to-do. The husband's business kept him away much of the time and the wife was lonesome. She didn't exactly want a hired companion and having met and admired the young school teacher, conceived the idea of offering her a room in her beautiful home at a most reasonable rate, feeling sure that she would jump at the opportunity.

The school teacher thanked her graciously but, much to everyone's surprise, declined the offer. Her friends were astonished. "Have you seen the house?" they questioned.

She had.

"And that beautiful front bedroom with the wonderful mahogany furniture, and the bay window and the rugs? My dear, they say those rugs cost at least a hundred dollars apiece."

She had seen all that.

"And yet, you are going to stay at Mrs. S's, where you sleep in a white iron bed and have oak furniture and cheap rugs. Will you tell us why? Don't you like Mrs. R?" (the wealthy young woman).

"Of course I do," retorted the school ma'am, "and I know the house is lovely, and I appreciate the thing in

it just as much as you do. It's simply because it's too lovely that I don't want to live in it. I'm afraid of the atmosphere.

"What do I mean by that? Just what I say. I'm afraid of the atmosphere. Mrs. R. has all the money she wants, and all the things I love; she dresses beautifully, and she sets a standard that I couldn't live up to. I would probably try, and I'd spend more money than I ought, and be discontented in the end. If I stay where I am I will be with my own kind of people, and I won't be tempted to spend more than I should, and I think that I'll be happier in the end."

Don't you think the little school ma'am emphatically deserves the adjective I gave her in the first line?

I do.

Contentment is one of the greatest factors of happiness. Indeed it is more than that; it is another name for happiness. And there is nothing on earth so dangerous to contentment as being too much with people who have a great deal more of this world's goods than you.

People with different incomes have different standards. What one class regards as a luxury another considers a necessity. To get the standard of a financial class above your own, to accept its definition of necessities, is to lay up a store of discontent and unhappiness for yourself.

Of course some of your friends will have more than you. That is to be expected—just as some will have less—but if you don't want to open the door to discontent, let the backbone of your acquaintance be your own kind of people.

Are You Blue and Worried?

Nervous? Some of the time really ill? Catch cold easily and frequently suffer from biliousness or headache? The reason is that your system does not rid itself of the poisons in the blood; just as impossible as it is for the grate of a stove to rid itself of cinders. The waste does to us exactly what the cinders do to the stove; make the fires burn low until enough cinders have accumulated and then prevent its burning at all. Your liver is sluggish—you are dull and heavy—sleep does not rest, nor is food appetizing. In this condition illness develops. Doctor Pierce's Golden Medical Discovery eradicates the poisons from the body—a glyceric alterative extract made from bloodroot, golden seal and mandrake root, stone and queen's root, without the use of alcohol. No matter how strong the constitution the stomach is apt to be "out of kilter" at times; in consequence the blood is disordered, for the stomach is the laboratory for the constant manufacture of blood.



Mrs. Blake.

Mrs. BENJ. BLAKE, of Port Dover, Ont., Box 36, writes: "I have been a great sufferer for years from throat trouble, catarrh, indigestion, female troubles, bloating, constipation and nervousness—at times I would lie in bed, thus able to be up again. Was under many different doctors' care, and would get better for a little while, then I would go down with chronic inflammation all through me. For nineteen years I had this poison in my blood. After trying nearly everything I got worse. I read in The People's Common Sense Medical Adviser of Dr. Pierce's Golden Medical Discovery and Dr. Sage's Catarrh Remedy. I have taken the 'Golden Medical Discovery' and 'Pleasant Pellets', and have used five bottles of Dr. Sage's Catarrh Remedy. I feel like a new woman. I enjoy everything around me and thank God for letting me live long enough to find something that made me well again."

Dr. Pierce's Pleasant Pellets regulate liver and bowels.

Cyrus W. Field.

BY H. L. RAN.



This is the twentieth anniversary of the death of Cyrus W. Field, the inventor of the Atlantic cable. Cyrus was a son of a New England minister who offered to teach him the trade and loan him some of his best sermons, none of which ran over three hours and forty minutes in length except the one used on Thanksgiving Day, but Cyrus objected to collecting his own salary with oyster suppers and pound socials and went to New York, where he hired out as a clerk. A little later he made the acquaintance of the Morse telegraph

of the moneyed men at the north had their spare change tied up in government contracts and gun-powder which couldn't be exploded with an axe, he was not able to finish his great work until they had cashed in. Cyrus W. Field's life ought to be an inspiration to every man who gives away to despondency the minute his potato patch or best girl goes back on him. He proved that a man who grinds his teeth and hangs on will land up among the leaders.

Household Notes.

Boil vinegar in the fish kettle or pan to destroy the fish odor.

New clothespins should be boiled before being used and should frequently be washed.

Decorated china plates should be put away with round pieces of cotton flannel between them.

Rubbing spirits of camphor on the lips morning and evening will give relief from cold sores.

Porcelain-lined sinks and tubs can be cleaned by rubbing with a flannel wet with kerosene.

Hot chocolate unsweetened waters and crystallized prunes form a dainty course for luncheon or supper.

To enrich the coloring, it is advisable sometimes to brown the flour before making a spice or fruit cake.

Always line a cake pan with medium-weight yellow paper. Grease the paper, not the pan, except the edges.

Comforts and quilts should be dried in good, stiff breeze so that they may be as light and fluffy as when new.

It is a good plan to have individual markings for bath towels. The initials may be embroidered in chain stitch.

Suede shoes that have become worn and shiny may be freshened by rubbing them lightly with emery paper.

Greasing pie pans with butter instead of lard helps to brown the under crust and prevents the pie being soggy.

A spoonful of oxgall to a gallon of water will set the colors of almost any goods soaked in it previous to washing.

If rugs curl up at the edges, they can be made to lie flat by dampening the curled edge and pressing with a hot iron.

Sweet omelets are made by the addition of jelly or preserved or crushed fruit to a plain omelet before it is folded.

A chocolate sauce, such as is served with vanilla ice cream, poured over lady fingers, makes a simple and tasty dessert.

To make perfect stew of tough beef, cut it into small pieces, weighing about half an ounce, and cook for eight hours.

When roasting meat, add just a few drops of vinegar to the water used for basting to make the meat more tender.

Most game is improved by larding—that is, having a piece of bacon cut in rows of diagonal slits skewered over the breast.

Though it is extravagant, the substitution of cream for milk in making pumpkin pie will result in a most delectable dessert.

In making cranberry jelly or jam, much less sugar will be required if the sugar be not added until after the fruit is well cooked.

For a dessert prepared quickly in an emergency, bake marshmallow for five minutes in a hot oven and serve with devil's food and whipped cream.

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To enrich the coloring, it is advisable sometimes to brown the flour before making a spice or fruit cake.

Always line a cake pan with medium-weight yellow paper. Grease the paper, not the pan, except the edges.

Comforts and quilts should be dried in good, stiff breeze so that they may be as light and fluffy as when new.

It is a good plan to have individual markings for bath towels. The initials may be embroidered in chain stitch.

Suede shoes that have become worn and shiny may be freshened by rubbing them lightly with emery paper.

Greasing pie pans with butter instead of lard helps to brown the under crust and prevents the pie being soggy.

A spoonful of oxgall to a gallon of water will set the colors of almost any goods soaked in it previous to washing.

If rugs curl up at the edges, they can be made to lie flat by dampening the curled edge and pressing with a hot iron.

Sweet omelets are made by the addition of jelly or preserved or crushed fruit to a plain omelet before it is folded.

A chocolate sauce, such as is served with vanilla ice cream, poured over lady fingers, makes a simple and tasty dessert.

To make perfect stew of tough beef, cut it into small pieces, weighing about half an ounce, and cook for eight hours.

When roasting meat, add just a few drops of vinegar to the water used for basting to make the meat more tender.

Most game is improved by larding—that is, having a piece of bacon cut in rows of diagonal slits skewered over the breast.

Though it is extravagant, the substitution of cream for milk in making pumpkin pie will result in a most delectable dessert.

In making cranberry jelly or jam, much less sugar will be required if the sugar be not added until after the fruit is well cooked.

For a dessert prepared quickly in an emergency, bake marshmallow for five minutes in a hot oven and serve with devil's food and whipped cream.

Boil vinegar in the fish kettle or pan to destroy the fish odor.

New clothespins should be boiled before being used and should frequently be washed.

Decorated china plates should be put away with round pieces of cotton flannel between them.

Rubbing spirits of camphor on the lips morning and evening will give relief from cold sores.

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