

THE HOME

FOR THE INVALID'S TRAY.

It is when one is convalescing and food is imperative that thought must be put into the daily meals. The capricious appetite of an invalid must be tempted.

The tray must be dainty. The most appetizing foods, when badly served, fail to please. Have a special tray with a deep rim for use in sickness. For this keep some cloths, with scalloped edge, that fit exactly.

Special china is desirable. An individual chocolate or coffee pot, with cup and cream and sugar to match, need not cost much to be attractive. Use thin glass and a dainty dish for dessert.

Overlook the tray before it is sent up. Its frets a sick person to wait while some one runs to the kitchen for forgotten salt or butter. Do not so fill glasses or cups that they will spill on the tray cover. Never overload the tray. Nothing is more annoying to a sick person than to face quantities of food.

Even more important than service is the quality of food for an invalid. Only the freshest fruits, the best cuts of meat, and the purest broths should be used.

Have the dessert made into special moulds for the tray. A custard in a dainty cup will be eaten when the same custard in a saucer might be scorned.

Tongs form a big part of invalid cookery and it must be well made. Cut the bread thin, remove the crust, toast a piece at a time over the open flame, and butter lightly while hot.

A nourishing cream toast is made by buttering hot toast on both sides, then putting cold cream on it, and setting it in the oven until most of the moisture is absorbed. Sprinkle with salt.

In boiling eggs for an invalid, break the eggs into the cup and boil the water around it. This makes it more delicate. If cooked in the shell, put in cold water, and when the water comes to a boil the eggs are cooked enough. Or, pour on boiling water, remove to the back of the stove and let stand five or six minutes. Eggs cooked this way are called "coddled eggs" and are much more delicate and easier to digest than if boiled in the usual way.

Do not serve unbuttered bread on an invalid's tray. Cut it as for party sandwiches, removing the crust. Make the slices thin.

Chicken moulds can often be eaten, when plain chicken tails to please. Skin a young chicken and boil until tender. Remove the meat and let the bones boil longer, until the water is reduced to a cupful, skim the meat through a grinder, season with salt, pepper, and a little celery salt. Strain the chicken broth, mix with the minced meat, and put in a small mould to harden.

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with the sponge, it should be dried by being rubbed well with a colored woolen cloth.

The ravages of the moth must be carefully guarded against as regards blankets. These which are not in use should have small pieces of thoroughly dried yellow soap scattered liberally in the folds when they are put away.

Ink stains on white muslin can be successfully removed by the application of turpentine, if no time is lost in treating the stained article after the accident has occurred. This spirit has its advantages over many other ink eliminators, in that it does not spoil the delicate fabric. In fact, many washer-women believe in the efficacy of turpentine in whitening clothes, and a tablespoonful should be added to the boilerful of water before the garments are placed in it.

White ostrich feather ruffles can be cleaned by diluting them in ordinary starch. It should be slightly biased, so that the tips do not acquire the yellowish tinge which is so often the result when cleaning ostrich plumes at home.

The starch does not stiffen the fronds, but merely dries in the form of a cake of paste, which, when hard, will shake off in the form of a powder.

A thick ostrich feather boa will probably require gentle brushing as well as shaking after which, it should be curled by holding it over the steam of a jug of very hot water.

If shaking does not succeed in crimping the points of the plumes, the ruff can be laid on a piece of white paper cut a few inches clear of the sheet, and placed in a cool oven, the door of which is left open.

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TOWER'S FISH BRAND THE NEW FISH BRAND REFLEX SLICKER LOOKS LIKE AN ORDINARY COAT. The inside stem lap with our Reflex Edge (patented) absolutely prevents water from running in at the front. Only five buttons. Ask for the Fish Brand REFLEX and get a better wearing, better finished, better looking slicker in every way. SOLD EVERYWHERE. TOWER CANADIAN OILED CLOTHING CO., LTD. Toronto, Canada. 411

On entering the dining room, arrived in time to see, but not prevent, her maid from pulling, instead of pushing the extension table, and as it separated in the middle several pieces of valuable cut glass, which had been placed there during the cleaning time fell through with a crash to the floor. It seemed a hopeless accident, but, a race-bowl was cut down from a decenter, following the pattern near the neck which had been broken off, a small violet-holder was cut down from a tall vase, a tiny sugar-bowl from a ringar-tac, and a small bon-bon-dish was saved from a large cut-glass bowl.

For Aged People

All Folks Should be Careful in Their Selections of Regulative Medicine.

We have a very dependable and altogether ideal remedy that is particularly adapted to the requirements of aged people and persons of weak constitutions who suffer from constipation or other bowel disorders. We are so certain that it will relieve these complaints and give satisfaction in every particular that we offer it with our personal guarantee that it will cure the case, nothing if it fails to substantiate our claims. This remedy is called Rexall Orderlies.

Rexall Orderlies have a soothing, healing, strengthening, tonic and regulating action upon the bowels. They remove all irritation, dryness, soreness and weakness. They restore the bowels and associate organs to more vigorous and healthy activity. They are eaten like candy, may be taken at any time without inconvenience, do not cause any griping, nausea, diarrhoea, excessive looseness of flatus or other disagreeable effects. Price 25c and 10c. Sold at our store—The Rexall Store, W. A. Warren.

MOTHER'S PRESENCE OF MIND SAVES CHILD.

(Sheburne Gazette.) Clark, the four-year-old son of Mr. and Mrs. F. W. Muir, had a narrow escape from death last Friday afternoon. The little fellow was coasting in his father's yard. His mother thought she would go out and see if the lad was all right and as she did so caught sight of him dropping through a hole in the ice of a brook which runs along the side of Mr. Muir's property. With a mother's haste in such a time she proceeded to the hole but there was no trace of the harbor. With great presence of mind she rushed to another hole twenty feet further down the brook and was just in time to grab the lad as he was floating rapidly down towards the harbor. It took almost five minutes before she could get the lad to the hole just in the nick of time to save him. Her gas brought several to the scene, the first being Robert Edgington, who gave his assistance in getting the lad to shore who was little the worse for his experience.

DRUGGIST PRAISES D. D. D.

"Your D. D. D. Prescription for Eczema is the best thing we have ever handled, and is giving good satisfaction with our customers."—Spur Stevenson, Drug Co., Birnie, Man. "I have had Eczema on and off for about three years, and nothing I tried has done so much as D. D. D. It will stop that irritation in a few minutes. I can do my washing and if I have D. D. D. on hand it will ease it at once."—Mrs. A. J. Squires, Orleans, Ont. These are just samples of letters we are receiving every day from grateful patients all over the country. "Worth its weight in gold."—"All my pimples vanished away by D. D. D."—"I found instant relief."—"D. D. D. is little short of miraculous." These are the words of others in describing the great skin remedy, D. D. D. From by thousands of cures, for ten years, to be absolutely harmless and reliable in every case of skin trouble, no matter what it is. Write today for free trial bottle to the D. D. D. Laboratories, Dept. B.M. 19 Colborne St., Toronto. (For sale by all druggists.)

VANITY'S VISIONS.

Overshoes to Match the Gown—Look Rings on the Little Finger. High buttoned shoes of white velvet are the latest fad of Dame Fashion. Dainty and pretty they are, but how difficult to keep clean! It is now the fashion to wear overshoes of the same color as the dress. The coat and hat, too, should be of the same color as the overshoes and dress. One firm is now marketing a fortune lining rubber, and the thing now is to send a piece of your gown to the bootmaker. He matches it in rubbers and in spats. The newest fad for luck is to wear a ring on the little finger. The heads of mythological beings are carved on



A SMART SUIT FOR THE DEMISEASON. These rings, and the idea is to get a ring that suggests age and ancient mystery.

This is a charming suit for the young girl. The skirt is seven pined and has the fashionable band at the bottom. Lines of braid down the front seams are becoming to the figure. Similar braid is used on the coat, which has silk or velvet cuffs and collars.

VOGUE POINTS.

An Easy Hair Ornament to Make—Earrings Worn With Low Set Hats. A simple hair ornament that can be easily adjusted to almost any coiffure is made from silver or gold ribbon an inch wide and three rows of colored beads strung side by side. Milliner's wire cut to fit the head, with loops at each end to hold a hairpin, is then twisted with the beads and ribbon so that they overlap each other.

FRILLS OF FASHION.

The Proper Way to Fasten a Kimono. An Afternoon Gown. The kimono is one of the things that have "come back." The Duchess of Sutherland is teaching her English and American friends how to wear the garment. The robe she says should be fastened from left to right. Only when used as a shroud for the dead is it fastened from right to left. The kimono is a favorite gift for orientals to bestow upon each other. A charming afternoon gown worn recently by a pretty blond was of masculine green satin covered with navy-gray moiré embroidered with steel beads of dull face and chinchilla fur.

In cut steel there are many handsome buttons. One of the most effective



ROBES WITH SHAPED TRIMMINGS. longer eccentric. Clives of precious stones hung pendant from a single contrasting jewel, such as emeralds with pearls or turquoises with diamonds, are commended by the present demands of fashion and the low set hats.

Skips for gowns of transparent materials are distinguished by several high-sounding names, but the most popular style is called the bolero. This is severely plain and close fitting, so that it makes a splendid foundation for draped gowns. Ruffles are making their appearance on skirts. The tall girls are wearing from four to six of them on a skirt. This garment blouse is made with shaped trimming portions and with a distinctly novel belt. It can be made without yoke, thereby giving a half low effect.

This May Manton pattern is cut in size from 34 to 44 inches bust measure. Send 10 cents to this office, giving number, 522, and it will be promptly forwarded to you by mail. If in haste send an additional two cent stamp for letter postage, which insures more prompt delivery.

Minard's Liniment Relieves Neuralgia

MODISTIC MATTERS.

Fashion Predictions For Spring From a Very Reliable Source. A fashion prediction from a reliable source for early spring is as follows: "High waist lines will be the mark of all dresses, and not a few coats will be long and rather directive in cut with wide revers and waist bands, and some will be made in striped materials. The skirts will be still short and not wide.



They may have tunics, but not of mousseline de soie, which every one is getting a little tired, pretty as it is. In combining materials a solid color can be used for the body of the dress, and the upper portion of the waist and the lower part of the skirt can be made of fured damasce material in several colors that harmonize with the main tone of the dress.

A new style from Paris shows the overskirt on one side, apparently an extension of the draping of the bodice. This gives the gown the effect of having been draped on the figure.

The blouse that is closed at the front, yet is not plain, is much in demand. It fills many needs. This one is finished with a revers that is very smart and becoming.

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JUDIC CHOLLET.

WANTED.

One of our clients wants to hear at once of a farm for sale in Annapolis Co. Write giving full descriptions with price and terms of sale.

EVANGELINE REALTY CO., Room 443 Tremont Bldg., Boston, Mass. Feb. 20th 5 ins.

WANTED.

A LARGE QUANTITY OF HIDES, PELTS, CALF SKINS & TALLOW.

CASH PAID AT THE HIGHEST MARKET PRICES. MCKENZIE CROWE & Co., Ltd.

SKIPPING GIRLS, THREE NEW YORK SCHOOL GIRLS.

New York, Mar 20—(Canadian Press)—The third death in New York during fortnight from excessive rope skipping by school children in being investigated. May Tamplin eight years old died yesterday after winning the championship of her school. She hurled the rope six hundred and eighty-eight times.

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REAL ESTATE

FOR SALE OR TO LET

Residence of Harry J. Crowe, situated on Granville St. opposite the Baptist Church. House contains nine Rooms, Modern Bathroom, Electric Lights and Furnace, Good Stable in rear. Apply to JAMES QUIRK, Bridgetown, Sep. 20th. 1911.

Residential Property For Sale

Orchard home for sale on South Queen St., Bridgetown. Four acres orchard, yields one hundred to one hundred and fifty barrels apples, besides pears, plums and small fruit. House fitted with all modern improvements and heated with hot water. Will sell in whole or in part, or exchange for suitable town property. For terms apply to DR. A. A. DECHMAN, Bridgetown.

Small Place For Sale

Home, situated on Granville street West, Bridgetown. Line rooms with piazza and bay windows. Bath, W.C., and other out buildings. Three quarters acre land. 75 Fruit Trees, apples, plums, pears. Short distance from two railway stations, churches and schools. Will sell right off as easy terms, or would trade for farm. W. AVARD MARSHALL, Bridgetown, A.C. 15th.

SMALL PLACE FOR SALE.

Of about five or six acres of land, situated near Carletons Corner, nearly new house with barn and other out buildings, 170 apple trees, just coming into bearing, also plums, pears and small fruit. For further particulars apply to L. M. WHITMAN, Blacksmith, Bridgetown, or A. A. TAYLOR, East Ingleside, Anns Co., N.S.

FARM FOR SALE

The subscriber offers his valuable farm for sale situated in Clarence, four miles from Bridgetown. Has a fine orchard and a good hay farm. Plenty of wood and water. Price \$2000. ADONIRAM RIMSEY.

FARM FOR SALE.

Situated one and one-half mile west of Paradise, containing one hundred acres of land, with two hundred trees in bearing, good pasture and hay land. For full particulars apply to J. C. YOUNG, Paradise.

NOTICE.

The subscriber offers for sale her property on Water street, on reasonable terms. For particulars apply to D. T. DANIELS or to MALVENIA NICHOLSON.

FARM FOR SALE

Small place with good orchard and building and marsh. S. MCCOLL Upper Granville, Jan., 5th, 3 m.

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MONDAY APRIL THIRD

OUR SPRING TERM OPENS. No letter to enter. New classes will be organized in all departments. Calls for Seniors are coming in at the rate of one per day from business concerns. Send for our Course of Study. Maritime Business College, Halifax, N.S. E. Kaulbach, C.A. PRINCIPAL.

Special Winter Excursion

Nassau Havana and Mexican Ports

Elder Dempster Line Steamships SOKOTO and BORNU. These steamers have magnificent saloon accommodations, rooms of every kind, and carry a doctor and stewards. EXPECTED SAILINGS: S.S. Skoto, Jan. 3rd, Feb. 21st & April 15th; S.S. Bornu, Jan. 28th & March 31st. HALIFAX to MEXICO and return \$98.00 including rail fare to Mexico City. To NASSAU and return \$70.00, steamer calling at Nassau on return only in March and April. 43 DAYS ROUND TRIP. For further particulars telephone or write to T. A. S. DeWOLF & SON