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**Mrs. Housekeeper**

DON'T BE DECEIVED—IT HAS BEEN TRIED, and on 1 cwt. of flour you are just 7 leaves ahead of us, not counting your labor and fuel. You can't afford to bake your bread, use your fuel and do the work for that amount.

Fleischman's Yeast—Pure Malt Extract—Lake of the Wood Flour—Pure Salt and Sugar. These ingredients are bound to make your first-class bread, give us a trial.

**LOVELL'S BAKERY**

What is Your Best Horse Worth to You?

Get your best horse is just as liable to develop a Spavin, Kingbone, Splint, Curb or lameness as your poorest!

**KENDALL'S SPAVIN CURE**

Has saved many thousands of dollars in horse flesh by entirely curing these ailments. Ed. Kistone, Jr., Hallowell, Me., writes: "I have been a user of your Kendall's Spavin Cure for about 20 years, with good results. Could you supply me with your *Treatise on the Horse*? Don't take chances with your horses. Keep a bottle of Kendall's handy, \$1—6 for \$5. Our book 'Treatise on the Horse' free at druggists' or Dr. B. J. KENDALL Co., Essex Falls, Vt. 119

**WANTED**

**MEN and WOMEN to Learn the Candy and Ice Cream Business in their spare time.**

I teach you all and everything about the business. By my system you can not fail, if you follow my instructions, and you will soon own a profitable business. No capital is required to start. If you are dissatisfied and want to make a success you will write for further particulars. Address

**Candy Trade Secret Co.**

218 Front Street, Sarnia, Ont.

**INSURANCE**

**J. H. HUME.**

AGENT FOR FIRE, ACCIDENT AND SICK BENEFIT COMPANIES. REPRESENTING Five Old and Reliable Fire Insurance Companies. If you want your property insured call on J. H. HUME and get his rates.

ALSO AGENT FOR U. P. R. Telegraph and Canada Permanent Loan and Saving Co. Ticket Agent for C. P. R.—Tickets to all points in Manitoba, Northwest and British Columbia

**THE LAMBTON**

Farmers' Mutual Fire Insurance Company. (Established in 1876)

J. W. KINGSTON, President. JAMES SMITH, Vice-Pres. JAMES ARMSTRONG, Director. A. G. MINNELLY, Director. THOS. LITIGOW, Director. GUILFORD BUTLER, Director. W. G. WILLOUGHBY, Manager and Secy. J. F. ELLIOT, Fire Inspectors. E. J. WHITE, P. J. McEWEN, Auditor. ALEX. JAMIESON, Auditor. PETER McPHEDRAN, Wanstead P. O. Agent for Warwick and Plympton.

Fish is not fresh unless the fish is firm.

Toast is more delicate if the crust is removed from the bread.

Have you tied up little bags of lavender to rest among your linen?

Children Cry FOR FLETCHER'S CASTORIA

**FORMAL FROCK.**

Every Woman Needs One Such Gown as This Just Now.

Sage green taffeta is the fabric used here—a kilt skirt, deep girde of crushed sage velvet and collar and vestee of taffeta.



FOR AFTERNOONS.

white net. The musquetaire sleeves are finished with cube buttons, pendant from cords to match the cube tassels on the girde.

**BAR-LE-DUC CURRANTS.**

Two Picked Recipes For a Delicious Winter Treat.

Take selected currants of large size, one by one, and with tiny embroidery scissors carefully cut the skin on one side, making a slit one-fourth an inch or less in length. Through this with a sharp needle remove the seeds, one at a time, to preserve the shape of the currant. Take the weight of the currants in strained honey and when hot add the currants. Let simmer two or three minutes, then seal as jelly. If the juice of the currants liquify the honey too much carefully skim out the currants and reduce the sirup at a gentle simmer to the desired consistency, then replace the currants and store as above.

The following recipe is less work, but gives a nice preserve: Get the largest size currants, red or white, and stem them without breaking. To each pound allow three pounds of sugar. Take some ordinary currants and bruise them while warm until you have a pint of juice. Put half a cupful of this into a porcelain kettle and three pounds of sugar. Bring slowly to a boil and skim carefully. After boiling five minutes drop in very carefully one pound of the large currants and let simmer four minutes. Take them out without breaking them and boil the sirup down five minutes or longer if not very thick, as the currants are sometimes less juicy than at others. A few minutes more will be needed at one time than another. When thick skim well and strain through a hot cloth over the fruit. Put into little jelly glasses and when cold cover as in jelly making.

**PAPER ROPE FOR WEAVING.**

A New Occupation For Idle Vacationists This Summer.

Rafia and reed have long been popular for weaving, but now give way to the more practical material—paper ropes. In using this article all necessity of wetting and singeing disappears. It is soft and therefore easy on the hands. The lengths are greater, minimizing the need of continual piecing, and the possibilities in color combination make it far more adaptable. Dainty blue rooms, pink rooms, yellow or violet rooms may have woven waste-baskets, lamps and even whole desk and bureau sets of matching color. A soft finish is often preferred, but if something more durable is desired a coat or two of shellac will produce a hard, glossy finish that will stand any amount of wear. The shellac will keep the basket in shape and will shed dust. It makes no difference how intricate the chosen shape may be, baskets may be made in curved lines or straight, with sharp angles or tapering lines. This is because the foundation is of wire—easy to bend, yet strong enough to hold a shape once formed. Reed baskets are often uneven when finished, for the material is springy and the

spokes vary in flexibility. Even more popular than the baskets just now are the butterfly rope trays and the electric lamps. They are beautiful in any home and also make handsome wedding presents. The work once started becomes of absorbing interest.

**Woolen Stockings.**

There are very attractive woolen stockings made for sport wear. Some of them are striped and others have clocks of bright color.

Picturesque are the frocks with the skirt trimmed with narrow upstanding frills that are finished at the bottom with narrow ribbon.

**BEAUTIFUL LINES.**

Correct Suit For the Juvenile's Town Wear.

Plum colored broadcloth cut with a full, skirt and a long coat of pointed back and front is featured



SATISFIED.

here. Fullness is thrown over the hips, and two novelty buttons close the waist line. The banding is a heavy velvet in imitation fur.

**STAPLE FALL COLORS.**

What Shade to Pick For Your New Warm Suit.

Broadcloths and velours will come first in fall street fabrics, and then serges and poplins. Plain stuffs will take the place of stripes, and staple colors will be more used than unusual ones, although there will be some dark-toned stripes and perhaps somber plaids. It will be what manufacturers call a "plain season," which may be the natural reaction from the stripes and checks, the plaids and ruffles and the bright sports colors of the spring and summer. And the staple colors in this case, if it is believed, will be midnight blue, myrtle green, plum, taupe, wine, gray, brown, burgundy, navy blue and black.

The poplins and gaberdines will be used for suits of the early fall before broadcloth is needed for its warmth and general look of winter, although medium weight broadcloth with a high satin shine is right for the warmer weather. There will be some coverts and needle cords too.

Cashmere velours will be used for both suits and coats, as well as for sport skirts. And since sport clothes are as much in demand in fall and winter as in summer, and since this is the best sport material for cold weather, the dark colors of the other materials will not entirely hold good for velours.

**How to Recoup.**

Curdled Custard.—Suppose your boiled custard curdles. Try putting it in a very cold basin and beating it briskly. Another plan is to add a teaspoonful of corn flour mixed to a paste with water. Cook this for a few minutes, then strain the thickened custard into a glass dish.

To Thicken Batter.—In mixing any pudding made with batter you may add too much liquid if you are in a hurry. If your batter is too thin,

thicken it with white breadcrumbs. When cream doesn't whip stand it where it will get very cold, then add to it the white of an egg and beat these together thoroughly.

If mayonnaise curdles put the yolk of an egg into a very cold basin and add the curdled sauce drop by drop, stirring steadily all the time.

**Beading in Colors.**

Beading to match and contrast with the bright colors of wool and silk jersey suits is the latest fad. Conventional designs, old fashioned sampler patterns and stiff square of circle inclosed flowers are chosen for the beadwork which appears on the left side of the coat, at the sash ends and on the pockets of coats and skirts alike.

**Fur Trimmings.**

More fur trimmings than ever is the outlook for fall. The favorite trimming furs are silver dyed rabbit, mole-skin, Hudson seal and racoon. Instead of the high funnel collar on coats, the deep sailor collar which can be held close to the neck with a strap will take its place.

**Their Lot!**

With woman it is a struggle to provide something for the comfort of the inner man, and with man it is an endless effort to provide for the outer woman.

**Renovating an Old Rug.**

An excellent method of freshening up an old carpet is to scrub with the following mixture: Shave a pound of good white soap, put into a gallon of boiling water and stir over the fire until completely dissolved. Take from the range and stir well, then leave for half an hour to cool. At the end of that time add half an ounce of sulphuric ether, an ounce of alcohol, two ounces of ammonia, an ounce and a half of powdered borax and let the whole stand for twenty-four hours. Use this for scrubbing, then rinse well with cold water applied with a sponge and rub fairly dry with a rough cloth. This not only cleans the rug, but brightens up the colors.

**A Wise Provision.**

Did you ever notice when a man smites his thumb with a hammer while putting down a carpet under his wife's supervision how quickly he thrusts the bruised and throbbing member into his mouth? People think it is because the application is soothing. But the movement is purely involuntary, like winking. The man cannot help it. The fact is that nature knows what a man is apt to say under such circumstances and so has provided him with an automatic stopper. Whenever he hits his thumb hard enough to hurt—and it doesn't take a very hard blow almost to kill a man when he is doing something he doesn't like to do—by a sort of interlocking system his thumb flies into his mouth, and for the critical moment speech is cut off.

**The Mistake of His Life.**

Bluffers—What's wrong today? You look blue.

Bluffers—I'll never forgive myself. I kicked a caller out of my house last night.

"Hub! I kicked many a one. You're fellow, I suppose?"

"No; past middle age."

"Well, these old codgers have no business coming round sparking young girls. I kicked out one of that sort last week."

"Yes, but I've found out that this man wasn't after my daughter. He was after my mother-in-law."

**Cheering Him Up.**

He (anxiously, after popping the question)—Why do you cry, my love? Did I offend you by my proposal? She (quietly sobbing)—Oh, no, dear. Mama always said to me, "Lil, you are such an idiot that you will not even get a donkey for a lover," and now I have got one after all.—Philadelphia Bulletin.

**A Mighty Bridge.**

In the Forth bridge there is a horizontal pull of 10,000 tons on the chief spans and a weight of 100,000 tons on their bases. Half a dozen British ironclads might be hung upon them without causing any undue strain.—London Telegraph.

**Nearer the Truth.**

"So that pretty canvasser sold you a book, eh?"

"No; she sold me a couple of smiles and threw in the book."—Louisville Courier-Journal.

Happiness in this world, when it does come, comes incidentally.—Hawthorne.

**CASTORIA**

For Infants and Children In Use For Over 30 Years Always bears the Signature of J. C. Ayer & Co.

**JABOT FADS.**

Their Softening Effect Around the Face is a Beautifier.

"Nothing adds so much to a woman's youth and good looks," says a fashion expert, "as a soft fall of lace below the chin. Women of all ages have recognized it, and men in different periods have not scorned the lace-jabot to add to their own charms."

This may be a prejudicial view, but it is true, and it is also certain that there are to be many soft things in nets and laces to be worn, and buyers are ordering them in large quantities for their different houses.

Furs and laces go together, and, with the deep fur collars that are to be worn on all kinds of coats fastened high in the neck when they are closed, but turned well back from the throat when they are open, the lace is almost indispensable. The materials used are many and varied. There are fine mulls and lawns, silk nets and nets of other kinds, fine nets and those with a coarser mesh, nets with small over patterns and nets with lace borders made in single and double frills and falling straight or with drop corners to give the effect of points to agree with the many pointed effects that are seen on gowns and coats and wraps. Georgette crape is also much used.

Silk and satins will be combined with the softer materials. The smart black stock will appear with its fall of cream lace and possibly a little white above to soften the effect near the face. There are a few wires necessary to hold the stock in place, but the general effect is of the softest.

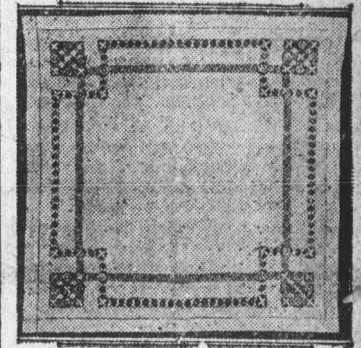
Deep collars of all kinds are among the things the shops are displaying, and they are in many styles with smaller ones for the woman who cannot wear a broad collar. They, like the stocks, are of all the thin, washable materials with fancy edges of different kinds, ruffles or futings.

White broadcloth is a smart material for wear with wool gowns, and in a deep collar is simple and rich combined with satin, heavy lace and made in simple lines.

**DAINTY LINEN.**

The Fad For Drawn Work is Coming In, They Say.

The Mexican upheaval has given the handwork of Mexico's women a special value. This beautiful centerpiece is typical drawn work and comes with



FOR YOUR TEA TABLE.

six dollies matching. These small pieces also make charming centers for big table spreads done in battenberg braid.

**NEW JEWELRY.**

The Fad For Jade Green and Oriental Beads is On.

Mandarin necklaces and oriental jewels are in popular favor with society. Mandarin chains always contain 108 beads, no matter whether those beads be of carved wood, filigree ornaments or nuts or cherry seed, colored glass, semi-precious stones and precious stones. A mandarin chain is also known by the flat and carved stone pendants strung upon a flat silk tape in the middle and the two chains dangling, one short and one long, on either side of this piece. Each dangle possesses its own meaning, as do the pendants and the colors. The warm colors and exotic shapes of oriental jewels have caught fashion's fancy. The necklaces match the jade bracelets and the jade hair ornaments.

**Scalloped Cabbage.**

Boil the cabbage in water for about five minutes, adding a pinch of soda. Drain thoroughly and place cabbage in clear water again—enough to cover it—and boil until tender. Chop the drained cabbage and place a layer of it in a porcelain dish. Cover with sauce made of a cupful milk, two tablespoonfuls butter, two tablespoonfuls flour and seasoning to taste. Cover the first layer of cabbage with sauce and sprinkle with grated cheese. Repeat until the materials are all used. Sprinkle the top with paprika, grated cheese and breadcrumb with dabs of butter. Bake the scalloped cabbage until brown. The cheese may be omitted if not liked.