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Whose successes are Without a Parallel; the Sufferer's Friend; the People's Specialist. WOMEN weak, pale, tired, nervous, despondent, no ambition, losing flesh, fretful, overworked, given to worry and solitude, backache and headache, merves ustrung, sleepless nights, limbs tremble, faint feeling, Leucor-rhoez, painful periods, or any Female Diseases, quickly cured by our FAM-

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RUPTURE AND FISTULA CURED. The SIGNS OF SYPHILIS are blood and skin diseases, painful swellings, bone pains, mucous patches in the mouth, hair loose, pimples on the back and warthy growths. We cure these for life without injurious drugs. Have you the seeds of any past dis-ease working in your system? IMPO-TENCY or Loss of Sexual Power, and do you contemplate MARRIAGE? Do you feel safe in taking this step? You

can't afford to take any risk. Like fa-ther, like son. We have a never fail-ing remedy that will purify the Blood and positively bring back Lost Power. MIDDLE-AGED MEN, — There are many troubled with too frequent evac-untions of the bladder, often accompanied by a slight smarting of burning sensation, and weakening of the system in a manner the patient cannot account for. On examination of the urinary deposits a ropy sedi-ment will often be found, and some-times particles of albumen, and color times particles of albumen, and color the of a thin milkish hue, again changing to a dark, torpid appearance. There are men who die of this difficulty ignorant of the cause, which is the accord stage of seminal weakness. The doctors will guarantee a perfect cure in all such cases, and healthy restorations of the

tion of the genito-urinary organs.

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THE EGG AS A FOOD.

Its Importance in Cookery Cannot Be Overestimated.

They Add to the Nutritive Value of Any Dish Into Which They Enter-The Proper Method of Boiling-Some Delicious Modes of Serving Them Which Are Employed by French Cooks.

The importance of eggs in cookery can scarcely be overestimated. They increase the nutritive value of any dish to which they are added. Thus it happens that cakes and puddings and bread mixtures that contain eggs are, or should be, of greater nutritive value than the plain breads biscuits made without them. Eggs have a lightening effect and a thickening effect. Two eggs will perform the work of one tablespoonful of flour in thickening such things as sauces. As a substitute for meat, one egg is nowhere near equivalent to a pound of meat, and it is a great mistake to think it is. Nevertheless, eggs are valuable food, easily prepared and a perfect boon for breakfast. In fact, the housekeeper who is forced to leave eggs out of her reckonings because the various members of the family dislike them is the victim of a hard lot. The egg is really the secret of catering made

The boiled egg, so called, shouldn't be boiled at all, or else it should be boiled a long time until the yoke has passed the leathery stage and has turned to a mealy softness. There are as many ways of cooking a boiled egg as there are ways of making coffee, and the exponent of each way insists just as strenuously upon its superiority. There is the cold water process, which consists of put-ting the egg in cold water and letting it heat gradually to the boiling point. This should take about ten The inside, white and then of the consistency of custard. The common method is to put the egg into boiling water and let it cook steadily for three minutes if the egg is to be soft. This cooks the white to an indigestible stiffness and leaves the yolk soft. The proper method says that the egg must not be over the heat of the fire at all. It must be put into a saucepan of boiling water, covered down closely and the saucepan set on the table or at the back of the stove for just six minutes. This cooks the inside to a creaminess that cannot fail to

When eggs are to be poached in boiling water, a tablespoonful of vinegar added to the water will be found an aid. The water should be enough to almost fill a frying pan. the vinegar through muslin Strain and add it to the water. Add a little salt. When the water is boilsuffering from the vices and errors of youth, and troubled with Nervous Debility, Loss of Memory, Bashfulness, Confusion of Ideas, Headache, Dizziness, Palpitation of the Heart, Weak Back, Dark Circles Around the Eyes, Fimples on the Face, Loss of Sleep, Eired Feelings in the Morning, Evilforbodings, Dull, Stupid, Aversion to Society, No Ambition. Bad taste in the Circles No Ambition. Bad taste in the Circles No Ambition Bad taste in the Circles No Ambition Bad taste in the Circles No Ambition. Bad taste in the Circles No Ambition. Bad taste in the Circles No Ambition. Bad taste in the Circles No Ambition Bad taste in the Circles No Ambition Bad taste in the Circles No Ambition. Bad taste in the Circles No Ambition. Bad taste in the Circles No Ambition Bad taste in the Circles ing, remove the pan from the fire Society, No Ambition, Bad taste in the fully lifted to their resting places Month, Dreams and Night Losses, Deon slices of toast the milk may be tion in life is to teach a millionaire thickened with a little cornstarch, seasoned with salt, pepper and butter and poured over toast and eggs. Another plain, everyday sort of way of preparing eggs for the table is the omelet, a foundation upon which all manner of variations may is the be played. Cook books have much to say upon omelets, giving the number of eggs to be used anywhere from two, or three to eight or ten. The perfect omelet consists of three eggs beaten until thick and foamy, salt, pepper and butter. It is far better to make several omelets to supply a number of persons than to attempt one large omelet. Sometimes the egg yolks are beaten first with two tablespoonfuls of cream, a little salt and pepper added, and the stiffly whipped whites of the eggs folded in just before cooking. The omelet pan should always be hot and oiled with butter when the omelet is turned in. As for the mixed omelets those that make use of meats, oysters or cheese have these ingredients scattered over the surface of the cooking egg just before it is folded. Oysters are parboiled, chopped, sea-soned with salt, pepper and nutmeg and moistened with cream before they are added to the omelet. Cheese is grated. Ham, tongue or chicken is minced, seasoned and added. Tomatoes are stewed down to a desirable thickness, well seasoned and spread over the surface of the omelet before it is folded. A mixture of a few chopped mushrooms and tru a few chopped mushrooms and truffles, minced onions and parsley, moistened with cream and seasoned with salt and pepper, is a good ad-

dition to an omelet. Hard boiled eggs serve as a basis for many concoctions. For instance, you may cut some hard boiled eggs into halves and mash the yolks. For half a dozen eggs add to the yolks one tablespoonful of finely minced cooked ham, a hash of paprika, two tablespoonfuls of melt-Dr. Spinney & Co ed butter and one tablespoonful of anchovy paste. Mix well together, then fill the whites of the eggs. Serve with a good French dressing and have both the eggs and the dressing cold ..

Again, you may cut hard boiled eggs in slices and put a layer of them at the bottom of a buttered baking dish. Sprinkle over them some grated cheese, then add more sliced egg and again more cheese. Finally pour over them a not too thick white sauce to which has been added a little mustard. Cover the top with seasoned crumbs and bake. Sometimes hard-boiled eggs are stuffed and made into croquettes. Cut six eggs in halves. Mash the yolks and mix them with two table-the growth of tobacco in England for the growth of the growth of tobacco in England for the growth of toba spoonfuls of melted butter, three or four tablespoonfuls of minced parsley, salt, cayenne and a little onion juice. When the mixture is quite smooth, fill the whites and fit the halves together, once more using a little or the express purpose of encouraging trade with the new colony of Virginia.

England's Tretting Record. halves together, once more using a In England in 1800 a horse called little white of egg to make them adl's Liniment - Lumberman's here. Dip these eggs into bread ness in 53 minutes, a record never trumbs, then into beaten egg, then beaten in England.

into crumbs once more. Fry them in deep fat, using the frying basket. Scrape the soft inside portion from six small French rolls, leaving the crust cup shape. Spread some melted butter about the hollow interiors and place these shells or cups in the oven until hot. Slightly beat as many eggs as there are rolls. Add one-half cup of cream or rich milk, two tablespoonfuls of grated cheese and very little salt, paprika and mustard. Fill the hot shells with this mixture and cook in the oven until the eggs are

Of late days I have noticed a considerable number of reputed cases of occurrence of live frogs and the in what were alleged to be solid rocks, says a writer in The London Chroniele. This is, of course, an old, old story that apto possess perennial powers pears (like the toad) of revivification. had thought that Dean Buckland (father of the genial Frank) had exploded the toad in the rock myth once for all. The dean inclosed toads and frogs in cells cut in blocks of stone, and buried them three feet deep in his garden. Here the conditions were even less rigorous than those under which the amphibians are reported to survive for ages in the "solid rock." Dean Buckland's were nearly all dead by the end of the first year of entombment and none survived the second year. I have hear stories of live toads be ing found in rocks of an age, geologically regarded, older than those which contain the oldest fossil members of the class. But this "reductio ad absurdum" does not seem to convince the public of the impossibility of even a cold blooded animal, and one possessed of exceptional powers of endurance, lasting without food and air for untold acons. I believe where careful research is made the facts show that a juvenile toad may slip into a crevice in a rock, may grow and may feed on chance insects that come in its way. The rock is split asunder, it is supposed to have been solid, the toad hops out, and voila tout.

Fashionable Game of "Bridge." "Bridge" is the latest and most

popular game of cards, especially in ociety, says The Penny Illustrated It is similar to whist, only more complicated, elaborate scoring being necessary. But it seems that two games can be played at the same by young people fas-d with Bridge. After cards are dealt, as in time cinated whist, the dealer, instead of turning up the last card for trumps, chooses trumps from his own hand; or can, if he prefers, have no trumps at all, or, failing in this can pass the option to his partner. Afterwards their adversaries may double, and, if the dealer and his partner wish, they may redouble, and this redoubling may be carried on indefinitely, though rules advisedly suggest a hundred points should be the limit; so that Bridge offers great opportunities for very high play, and hence has the reputation of being a gambling game, and lends color to a remark in "The Awakening," at the St. James's to play Bridge." When play is commenced, the dealer's partner lays his or her cards on the table and be-comes "Duminy," the dealer playing both hands and the "Dummy" laving down the cards the dealer directs,

The Stanhope gold medal of the Royal Humane Society for 1900 has gone to Mr. William Allen, a Sunderland sailor, who left the sea some three years ago, and has since been engaged by the Patent Fuel Company, Sunderland. On March 15 last word was brought to Allen that three men were overcome by the fumes of tar gas, and were lying unconscious at the bottom of a still. Allen fastened a rope round himself, and dashed into the still, and in few seconds came out with one of the men. A second time he entered, and yet a third, until the three men were rescued. Each time Allen risked his life in the venture. The case was brought before the Royal Humans Society, and at the recent annual general count, Colonel Horace Montague in the chair, it was resolved to award the Stanhope gold medal Allen as "the bravest man of the year" among all those whose gal-lantry in saving life had been brought before the society in 1900. Allen is a typical seaman-quiet modest, and of excellent character .-Lloyd's Weekly.

Old Gooseberry for New Ships.

It may be ungenerous to dispel popular delusion, but there is no one among the thousands who witness, a launch who does not believe that the beautifully garlanded bottle of wine broken against the stem of a ship is anything but the choicest brand of champagne, drawn from the admirals' cellar. Whenever a ship is launched in a dockyard the admiralty generously allows £40 as the cost of the jubiliation, and included in this sum of £40 is the item of 3 shillings for wine. Hence, it follows that not only is the wine not drawn from the admiral's cellar, but it certainly is not champagne of foreign vintage. English Navy and Military Record.

Eugland Forbids Tobacco Raising. It is an odd fact that in England the cultivation of tobacco as a crop is prohibited by a tax so high on every acre sown with tobacco seed that no Englishman could afford to grow it, except as Joseph Chamber-lain grows orchids—as an expensive fad. The origin of this prohibition

BOX OFFICE DRAGON

The Indimerence of the Perfunctory Gentl man Beyond the Glaser

I wenty stood in line, all in a hurry, perauseit was the dinner hour and things were getting cold on the t. ble. To make sure of securing desirable seats for the evening's performance they must buy now: to wait would insure disappoint ment. The perfuntory gentleman be youd the glass window muttered wear-ily to the "cattle" without. They were eager: he was indifferent. They were obliged to buy what he hador find them selves in hot water at home; he was not obliged to sell; he did it as an accom modation to " cattle "- the common herd. In the midst of the rush and crus the postman entered the door and de livered a handful of letters. An officious policeman-what business had he there? Is he detailed to stand gaurdove thedragon? An officious policeman pushed his immense corporeity half way into the door and intently watched the dragon sort the mail. A gentleman had just asked in his most agreeabe voice, What have you left, sir, in the orchestra, for this evening?" The dragon paid no more attention to him than if he had been an imaginary Fafner in his little inside. The crowd pushed hard behind. The gentleman became sarcastic. [" Oh I beg a thousand pardons, sir. I had no intention of interrupting you. When you have finished reading your mail we, the patrons of this theatre, would like the privilege of putting a few honest dollars into the treasury of your manager, "The dragon red-headed, and pusillanimous to the last degree, sharpened his squirre! like pink eyes upon the speaker and went on with his mail, inspected by the corpulent policeman. The gentleman put his money back in his pocket and went away, vowing never to visit that house again as long as he lived.

Tyranny is always weakness.-Low-

The voice of the soul is not to be si enced.—Adler.
A cheerful countenance betokens good heart.—Rupert.
A brother's sufferings should ever

claim a brother's pity.
Self-ease is pain; thy only rest is labor for a worthy end.—Whittier.
Gratitude is the fairest blosson which springs from the soul.—Ballou.
We often do more good by our sympathy than by our labor.—F. W. Far

The good or evil we confer on others often recoils on ourselves.—Fielding. We want no time, but diligence, for great performances.—Samuel Johnson. He who is plenteously provided for within needs but little from without.

An abundant life does not show itself in abundant dreaming, but in abundant living.

Heaven will pay for any loss we may suffer to gain it; but nothing can pay for the loss of heaven .. - Baxter. What it is our duty to do we must do because it is right; not because any one can demand it of us .- Whewell.

Epigrams of Fiction. I always pray that I may never out-tive my illusions or my front teeth,

though all else may fail me. Admiration is like porridge—awfully stodging, but you get hungry again al-most as soon as you've eaten it.

A good nose is an abiding resting place for vanity. You know that it will outlast your time, and that age cannot wither nor custom stale its satisfactory proportions. The quality of mercy should not be measured out by teaspoonfuls in a med-icine glass, but should be sent round

in a watering cart by the county coun-They've no sense, men haven't. The very best of them don't properly know the difference between their souls and their stomachs, and they fancy that they are a-wrestling with their doubts when really it is their dinners that are a-wrestling with them.

It is the duty of all women to look happy, the married ones to show that they don't wish they were.—Collected and the unmarried ones to show that they don't wish they were.-Collected from Miss Fowler's novels.

Curious Decisions in England.

In England there seems to prevait some curious ideas about bigamy. At the Liverpool Assizes the other day a man was brought to the bar for having married two women without waiting for the first one to die. He was sentenced to three days' imprisonment, the judge remarking that, while he had been twice married before a registrar, he had not "profaned any religious ceremony" by what he had done. This singular decision has called forth a stemmed decision has called forth a storm of denunciation, especially on the part of women. It would seem to be bad law, for the Church of England, being a state church, all clergymen are registrars by virtue of their office, and that gives the validity to the ceremonies which they perform, and marriages before registrars not clergymen have heretofore been considered legal.

"Now, tell me," said the kind-heart. éd woman, "you're a runaway, aren"

you?"
"Yes, I am, ma'am, ter tell the truth," replied the young tramp. "Mother died not long ago, and after that things didn't go right, and one day I lit out and I run till I was dead tuckered

"Poor boy! Couldn't go a step farther, eh? "Oh, no! It was 'cause I couldn't go a step-mother."—Philadelphia Press.

"She called me a lobster," he moaned A kind friend sought to console him by saying:—"But a few days ago I heard her say that she just loved lob-"I believe you," said the disappointed one, "but women are so changeable I don't know where I stand, anyway."—

"Come, children," said Mr. Widwer, introducing the second Mrs. Widwer, "come and kiss your new mama."
"Gracious!" exclaimed little Elsie.
"If you took her for new they stuck you, papa."—Philadelphia Press.

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