

EVERY MOTHER SHOULD Have it in the House

For common ailments which may occur in every family. She can trust what time indorses. For Internal as much as External use. Dropped on sugar it is pleasant to take for colds, coughs, croup, colic, cramps and pains.

I have used your Anodyne Liniment in treating our infant (only six months old) for colic, and our little three year old daughter for summer complaint and several diseases generally, and found it to be excellent. JOHN L. INGALLS, American, Ga.

JOHNSON'S ANODYNE LINIMENT

Relieves Every Form of Inflammation. Originated in 1810 by an old Family Physician. No remedy has the confidence of the public to a greater extent. Our book on INFLAMMATION free. Price 25 and 50c. L. S. Johnson & Co., Boston, Mass.

Parsons' Pills

"Best Liver Pill made." Positively cure Biliousness, Sick Headache, all Liver and Bowel complaints. They expel impurities from the blood. Specially women find relief from using them. Price 25c. L. S. Johnson & Co., Boston, Mass.

GATES' CERTAIN CHECK CURES

DIARRHOEA
DYSENTARY
CHOLERA
CHOLERA MORBUS
CRAMPS AND PAINS

and all SUMMER COMPLAINTS.
Children or Adults.

Sold Everywhere at

25 CENTS A BOTTLE.

C. GATES, SON & CO.

MIDDLETON, N. S.

RHEUMATISM CURED

Sufferers from Rheumatism have found great benefit from using

Puttner's Emulsion

the Cod Liver Oil contained in it being one of the most effective remedies in this disease.

Always get
PUTTNER'S it is
THE BEST.

Didn't Dare Eat Meat.

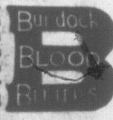
What dyspeptics need is not artificial digestants but something that will put their stomach right so it will manufacture its own digestive ferments.

For twenty years now Burdock Blood Bitters has been permanently curing severe cases of dyspepsia and indigestion that other remedies were powerless to reach.

Mr. James G. Keirstead, Collins, Kings Co., N.B., says:

"I suffered with dyspepsia for years and tried everything I heard of, but got no relief until I took Burdock Blood Bitters."

"I only used three bottles and now I am well, and can eat meat, which I dared not touch before without being in great distress. I always recommend B. B. B. as being the best remedy for all stomach disorders and as a family medicine."



The Home

Wanted, Men!

Wanted, men! heroic men,—
Fearless, valiant, true;
With a heart for any task
That brave men ought to do;
With a will that dare not yield
To a wrong, however concealed
Wanted, Men!

Wanted, men! devoted men;
Men of single aim;
Men who work for love of Right,
Not for wealth or fame;
Men who every day will prove,
Faithful in the cause they love,
Wanted, Men!

Wanted, men! aggressive men;
Men of push and nerve,
To 'braid the lion in his den,'
And drive without reserve
A giant demon from our land,
Whose curse is seen on every hand.
Wanted, Men!

Wanted, men! firm, honest men,
Who'll neither thaw, nor bend;
Not like the craven Esau tribe,
But Daniels to the end;
Men who will not sell their souls
To clique, or party, at the polls.
Wanted, Men!

Wanted, men! good, gen'rous, men,
With the open hand,
With the large o'erflowing heart,
That gives to Right's demand;
Men who work and freely give
To help their fellowmen to live.
Wanted, Men!

Wanted, men! to help the weak;
To save a rum-cursed world
That in Death's meshes struggles still,
Where'er our flag's unfurled;
While thousands starve and thousands weep,
And breaking hearts their vigils keep.
Wanted, Men!

Wanted, men! clear-headed men;
Men of speech and brain;
Men to teach, rebuke, persuade,
And all this wrong explain,
Until our Country frees its name
From liquor's curse, from liquor's shame.
Wanted, Men!

Wanted, men! true Christian men,
Hand in hand to go,
With prayer, with power, each day, each hour,
To fight our common foe.

Youths are falling, mothers crying,
Children starving, fathers dying.
Wanted, Men!

W. MUNRO.

* * *

Delicious Chowders and Soups Made of Fish.

Fish soups make an agreeable change from the round of broths and bouillon to which most of us have grown so accustomed that we look upon them as necessary evils for which there is no substitute. They are delicious, easily made, and contain a great deal of nourishment. In answer to a correspondent who begs for something new with which to vary the first course of a simple dinner. I offer the following recipes:

To make a good fish chowder, take a haddock weighing three pounds and cut it into small pieces. Put five or six slices of salt pork in the bottom of a pot and fry brown. Then add three sliced onions on which put a layer of fish. Sprinkle with bread crumbs and add a layer of sliced potatoes. Season with salt, pepper, and the juice of a lemon. Pour over sufficient water to rather more than cover and cook slowly. When nearly done add two quarts of milk and scald. Just before discharging pour in a cupful of tomato catsup.

For Bisque of oysters, fifty oysters, one pint of stock, a teaspoonful of onion juice, two tablespoonfuls of corn starch, a pint of hot cream or milk, two scant tablespoonfuls of butter and seasoning will be needed. Put the oysters on to boil in their own liquor and boil two minutes; drain, saving the liquor. Chop the white part of the oysters very fine and press through a sieve. Mix it with the oyster liquor, and return to the kettle and add the stock and onion juice, and a bay leaf if desired. Simmer gently for five minutes. Moisten two even tablespoonfuls of corn starch in a little cold water; stir it into the soup and continue to stir until it thickens. Then add the hot cream or milk, the butter and a palatable seasoning of salt and pepper. Be careful not to let the bisque boil after adding the milk or it

will curdle. Bisque of clams may be made in precisely the same way.

To make clam soup without milk, fifty small clams chopped fine, a knuckle of veal, three pints of cold water, a small onion, a tablespoonful of flour an eighth of a pound of butter and the yolk of one egg will be required. Put the clams and veal on to boil with the onion and water and let boil for two hours. Then remove the meat and stir into the boiling mixture the flour rubbed into the butter, and add some chopped parsley and a little cayenne pepper. Cover tightly and let it come to a good boil. Immediately before serving beat up the yolk of an egg and stir it into the soup.

Soup from canned salmon is easily and quickly prepared. Take half a can of salmon, remove all skin and bones and chop it fine. Simmer an onion in one quart of milk for about fifteen minutes. Take out the onion and thicken the milk with one scant tablespoonful of butter and two tablespoonfuls of flour, and season to taste. Add the salmon, boil up and serve.

To make clam chowder: Two quarts of large clams, chopped; two quarts tomatoes (or one quart can), one dozen potatoes, peeled and cut into dice; one large onion sliced thin, eight pilot biscuits, one-half pound fat salt pork, minced; twelve whole allspice and same of cloves; as much cayenne pepper as you can take upon the point of a knife; salt to taste and two quarts of cold water will be required.

Fry chopped pork crisp in a pot; take the bits out with a skimmer and fry minced onion until colored; now put with fat and onions the tomatoes and potatoes, the spices tied up in a bag, the water and the pepper; cook steadily four hours; at the end of three and one-half hours add clams and pilot bread, this last should be broken up and soaked in warm milk; some cooks consider that the chowder is improved by stirring in, five minutes before serving, a teaspoonful of butter cut up in browned flour. It is delicious with or without this final touch.

Some persons who like the flavor of the oyster, but do not care for the oyster itself will enjoy this soup. Wash a quart of oysters and look them over carefully. Put them over a fire in a pint of water. Skim off the scum, which will rise during the first five minutes. Cook for twenty minutes, then pour through a sieve, rubbing the oysters to a pulp. Scald a quart of rich milk with a slice of onion, a stalk of celery, and a sprig of parsley. This may be cooking while the oysters are boiling. Strain and add to the oyster liquor. Melt three tablespoonfuls of butter and stir into this three tablespoonfuls of flour. Cook a few moments, then slowly add to it the milk, oysters, etc. Add two teaspoonfuls of salt, a little pepper and paprika. Simmer a few moments, then serve with squares of toasted bread, and salted wafers.

* * *

A Lady Misled By a Dealer Who Loved Long Profits.

A lady residing in a flourishing Ontario town recently wrote as follows:

"Having some faded cotton goods to dye, I went to one of our stores and asked for two packages of Diamond Dye Cardinal for Cotton. The storekeeper informed me that he was out of that brand of dyes, and recommended strongly another make of package dyes. I unfortunately bought the recommended dyes and carried them home. I used them as directed on the package, but the work was not fit to look at, the color being of a brick red instead of cardinal. I was obliged to wash the goods so as to get rid of the awful color, and afterward re-dye with Diamond Dyes which I procured at another store. I have used Diamond Dyes without a single failure for many years, and will never again accept a substitute from any merchant. The Diamond Dyes are true to promise every time."

* * *

DEAR SIRS,—This is to certify that I have been troubled with a lame back for fifteen years.

I have used three bottles of your MINARD'S LINIMENT and am completely cured.

It gives me great pleasure to recommend it and you are at liberty to use this in any way to further the use of your valuable medicine.

Two Rivers.

ROBERT ROSS.



"Raised on it"

NESTLE'S FOOD is a complete and entire diet for Babies and closely resembles Mother's Milk. Over all the world Nestle's Food has been recognized for more than thirty years as possessing great value. Your physician will confirm the statement.

NESTLE'S FOOD is safe. It requires only the addition of water to prepare it for use. The great danger attendant on the use of cow's milk is thus avoided.

Consult your doctor about Nestle's Food and send to us for a large sample can and book, "The Baby," both of which will be sent free on application. Also ask for "Baby Birthday Jewel Book."

LEEMING, MILLS & CO.,
53 St. Sulpice St., Montreal

Cramps and Colic

Always relieved promptly by
Dr. Fowler's Ext. of Wild
Strawberry.

When you are seized with an attack of Cramps or doubled up with Colic, you want a remedy you are sure will give you relief and give it quickly, too.

You don't want an untried something that MAY help you. You want Dr. Fowler's Extract of Wild Strawberry, which every one knows will positively cure Cramps and Colic quickly. Just a dose or two and you have ease.

But now a word of proof to back up these assertions, and we have it from Mr. John Hawke, Coldwater, Ont., who writes: "Dr. Fowler's Extract of Wild Strawberry is a wonderful cure for Diarrhoea, Cramps and pains in the stomach. I was a great sufferer until I gave it a trial, but now I have perfect comfort."

The Ravages of Consumption.

The White Plague on the Increase.

A Cure Now Within the Reach of Every Sufferer.

The remarkable increase of deaths from Consumption (tuberculosis) within the last few years is now attracting the attention and earnest consideration and study of the leading medical authorities of Europe and America. And the most strenuous efforts are being made to check its further development. Many eminent men suppose that Consumption cannot be cured, but not so with the great scientist and chemist, Dr. T. A. Slocum, who asserts that this terrible malady has never been thoroughly studied in its various bearings, and says that consumptives are constantly being sent to sanatoriums with the hope of prolonging life for a short time, rather than for the purpose of effecting a cure. Dr. Slocum has made consumption a life-long study, and he claims that not only can life be prolonged, but a complete cure can be effected, even in the last stages. The Slocum Cure is not an experimental remedy; but it is the result of laborious study and practice, each ingredient in its composition having been selected for a special and powerful bearing upon the cause of this dread disease. If his remedies (The Slocum Cure) are persisted in for a reasonable time, a perfect and a permanent cure can be effected.

If the reader is a consumptive, or has lung or throat trouble, general debility or wasting away, do not despair, but send your name, postoffice, and a recent express office to the T. A. Slocum Chemical Co. Limited, 179 King Street West, Toronto, when three large sample bottles (The Slocum Cure) will be sent you free. Don't delay until it's too late, but send at once for these free samples, and be convinced of the efficacy of this great remedy.

When writing for the samples, say you saw this free offer in the MESSENGER AND VISITOR.