



### An Object Lesson

to the average housewife is the ease with which washing can be done when Surprise Soap is used.

It is a pure, hard soap which means to the economical housewife that it goes further than other soaps.

It is therefore a money-saving soap.

For best results follow the directions on wrapper.

St. Croix Soap Mfg. Co.

St. Stephen, N. B.

### Change of Time



#### City of Chatham

Will make her round trip from CHATHAM to DETROIT every

**Monday and Wednesday**

from Chatham to Detroit, leaving

Rankin dock at 8 a. m., returning

leaves foot of Randolph St. at 3 p. m.,

Detroit time, returning will leave

at 3 p. m., Detroit time, or 4 p. m.,

Chatham time, arriving in Detroit about

8 p. m.

Round Trip 60c Single Trip 35c

Stringer & Co. Chatham

Odette & Wherry Windsor

John Stevenson Detroit

E. CORNETT CAPTAIN

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### ST. THOMAS Business COLLEGE

The growth of this institution during

the last two years has been wonder-

ful. The attendance has been doubled

on account of the thorough

course of training which we give.

One of our young men is now draw-

ing a salary of \$1,800 a year; another

\$900; others from \$400 to \$800.

Within the last month two of our

students have gone direct from the

College to positions paying \$500 a

year. WE QUALIFY OUR STUDENTS

TO FILL THE BEST POSI-

TION.

Young people are foolish to spend

the best part of their lives learning

Latin, French and the dead languages,

when a few months spent in our

Commercial or Shorthand Depart-

ment will fit them to earn salaries

like the above.

Eighty-seven per cent. of all our

students who have written on the ex-

aminations of the Business Educators'

Association of Canada this year have

been successful.

Send for Catalogue.

H. T. GOUGH, Principal.

St. Thomas, Ont.

### Money to Loan on Mortgages at 4 1/2 and 5 per Cent.

FOR SALE—FARM AND CITY PRO-

PERTY.

Frame house, two stories, 12 rooms,

lot 50 ft. front by 115 deep, \$1,000.00.

Brick house, two stories, 7 rooms,

lot 40 ft. front, by 208 feet deep,

\$1,100.00.

Frame house, 10 rooms and summer

kitchen, lot 60 ft. by 104 ft. \$8,000.00.

Frame house, 8 rooms and summer

kitchen, lot 60 ft. by 208 feet, good

stable, \$1,100.

Two vacant lots, each 60 feet front,

by 104 feet.

House, 8 rooms, lot 60 feet by 208

feet, \$1,000.

Farm in Howard, 33 1/2 acres,

house, stable and orchard, \$1,000.

Farm in Chatham Township, 110

acres. All cleared. Good house, barn,

stable and sheds, \$5,700.00. Will

trade for 25 or 50 acre farm, part

payment.

Farm in Township of Raleigh, 50

acres. All cleared. Good house and

stable, \$7,500.00.

Large barn, stable, granary and drive

stable, \$7,500.00.

Farm in Township of Chatham, 50

acres. All cleared. Good house, and

barn, \$2,500.00.

Valuable suburban residence, 11

rooms, with 11 acres of land. Good

stable, \$3,500.00.

Apply to

W. F. SMITH,

Barriater, Chatham.

Ask for Minard's and take no other.

### PIE GOING OUT OF FASHION.

At Least That is the Experience of Chi-

cago.

Pie is becoming extinct. In the bet-

ter hotels and restaurants it occupies a

less and less conspicuous place on the

bill of fare, and very often is not even

mentioned in any one of its infinite va-

rieties. In private homes, too, the pie-

eating habit is distinctly on the wane,

and its place at dessert is taken by pud-

dings, custards and ices.

The lunch counter is really the only

place in which pie holds its old-time

position and forms the crowning bite

of a hasty lunch. The millionaire and

the callow office boy were always most

given to the pie habit, and many of

them are still faithful to the standard

cuts, but the great majority have given

up allegiance to the dyspeptic dairy.

"Yes, pie is going out of date," an old

restaurant man said regretfully. "Time

was when six kinds of pie were not

considered too much for one day's bill

of fare, and now our pastry cook makes

but two varieties per day. What

causes this decline of pie?

"Well, that is a hard question to an-

swer, but I think the great outcry

about its unhealthfulness has had a

good deal to do with it. For years the

doctors and the papers have been tel-

ling Americans that they were becom-

ing a race of dyspeptics because they

loved pie, not wisely, but too well. The

New Englanders and New Yorkers were

wont to think no meal was complete

without pie, and they used to tell a

story of an old man, who, when he was

dying, said that he felt proud to say

that he had been married for fifty

years, and had never sat down to a

meal without pie."—Chicago Chronicle.

### Heart-Shaped Needle Work.

The winter work bag or basket re-

quires all sorts of handy contrivances,

and the most indispensable is the

needle-book, which will hold pins as

well as assorted needles. A pretty

heart-shaped design is made of bright-

colored velvet and satin.

A piece of cardboard is cut heart-shaped

for the foundation. The upper leaf is

covered with velvet and lined with sat-

in, and the edges are turned over and

neatly joined with the close overcasting

stitch. The pointed buttonhole pattern

is used around the outer side.

A small, pointed pocket of contrast-

ing silk slightly fulled and drawn

across with an elastic, made to hold a

few papers of needles, is fastened with

in the lower half of the book. The

two parts are joined at the point with a

small cord or tassel, and a piece of

cord or baby ribbon is attached to each

at the upper points of the heart. This

ties the two hearts together when the

pocket is closed.

### How to Roast a Turkey.

This is the way the New Englanders

prepare and roast a turkey: Lay it on

its side on a meat board and cut off

the head. Next slip a slender, sharp

knife between the skin and flesh of

the neck, run it round carefully till

the skin is loosened. Next slip the

skin down over the neck and cut the

seck off to within an inch of the body.

Having removed the crop, turn the tur-

key on its back and cut off the lega

l at the first joint above the feet. Next

singe the hairs from the turkey and

pick out the pin feathers. Cut a gash

above the vent and slip one hand in

and draw the turkey, taking out every-

thing inside, being careful not to break

the gizzard, heart and liver from the

entrails, clean them well and put them

in a stew pan. Pour cold water over

them and set it with the stuffing

through the gash cut to draw it. Sew

this gash up and truss the legs down;

then stuff the hollow of the breast

through the neck and sew this up, and

truss the wings down.

Do not put water in the pan. When

the bird begins to brown and sizzle pull

the pan forward and dash some of the

water on it from the pan in which the

giblets are. Let the turkey roast till

it is a dark, delicious brown all over

and the flesh begins to cleave from the

bones round the end of the drumsticks.

It is almost impossible to give just

the time to roast a turkey. That de-

pends on the degree of heat and on the

turkey. But be sure to have it

done. Baste it often while roasting.

To make the gravy: After the tur-

key is out of the oven, place the pan

on the fire, mash the liver in the

bottom of the pan, stir in a little

flour and pour in the water from the

giblets, and let it boil till quite thick.

Then pour it into a gravy boat.

### Matrimonial.

If a man wants his wife to notice

that a button is off his coat let him put

the woman's hair where the button

should be.

When a married woman goes away

in a visit and comes earlier than she

intends it is usually a sign that she

loves her husband though sometimes

she comes back to see if she can catch

him at anything.

### FEW PEOPLE

#### ESCAPE PILES

And Dr. Chase's Ointment is the

Only Positive and Guaranteed

cure for this Tormenting Disease

There is usually very little satisfac-

tion in consulting a physician re-

garding a case of piles. In nine

cases out of ten he will recommend

a surgical operation, forgetting, it

may be, the risk, suffering and phy-

sical as well as financial expense

which this treatment entails. For

this reason very many people are

going about in misery who might be

relieved by means of the surgeon's

knife.

It is to such persons that this ad-

vertisement will bring good news of

great value. Dr. Chase's Ointment

has grown in popularity until to-day

it is recognized the world over as

the standard ointment for the cure of

itching, burning skin diseases, and

is absolutely the only preparation

that can be relied upon to cure every

form of piles.

It seems strange that anyone

should suffer the tortures of this

most acute form of burning,

itching piles when it is so easy to

procure Dr. Chase's Ointment. Ne-

vertheless, it is true that many

people are suffering from this

Chase's Ointment, and you can ap-

ply it at home without any incon-

venience. The first application is

usually sufficient to put the suffer-

er to rest, and it is rarely that a

second or third is required to

make a thorough cure.

Mr. F. Stokes, 116 Dunlop street,

Barrie, Ont., writes: "I was troubled

for fifteen years with piles for years,

and could get nothing to stop the

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