

Save your Horse

BY USING FELLOWS' LEEMING'S ESSENCE.

IT CURES

Spavins, Kingbones,
Curbs, Splints, Sprains,
Bruises, Slips, Swellings
and Stiff Joints on Horses.
Recommended by prominent Horsemen
throughout the country.

PRICE FIFTY CENTS.

T. B. BARKER & SONS, LTD
ST. JOHN, N. B., Sole Props.

Sore Throat!

Don't delay; serious bronchial
trouble or diphtheria may develop.
The only safe way is to apply

Painkiller

a remedy you can depend upon.
Wrap the throat with a cloth wet
in it before retiring, and it will be
well in the morning.

There is only one Painkiller,
"PERRY DAVIS."

BRITISH



TROOP OIL LINIMENT

FOR

Sprains, Strains, Cuts, Wounds, Ulcers,
Open Sores, Bruises, Stiff Joints, Bites and
Stings of Insects, Coughs, Colds, Contracted
Cords, Rheumatism, Neuralgia, Bronchitis,
Croup, Sore Throat, Quinsy, Whooping
Cough and all Painful Swellings.

A LARGE BOTTLE, 25c.

CONSIDER

Why it is that three students of other
schools doing similar work, have applied to
us to secure their employment. It is
simply this: They find that maritime
qualification is the standard in most
offices.

MORAL:

Attend our school and get a good
training.

KAULBACH & SCHURMAN,
Chartered Accountants.
MARITIME BUSINESS COLLEGE.

Halifax, N. S.

Beware

of the fact that

White Wave

disinfects your clothes
and prevents disease

**INDIGESTION
CONQUERED BY K.D.C.**
IT RESTORES THE STOMACH
TO HEALTHY ACTION AND TONES THE SYSTEM

The Home

ROUND ABOUT THE HOUSE.

Keep lemons in a sealed jar to prevent
their spoiling.

Stoves or any other iron utensils can be
kept from rusting when not in use by rub-
bing them over with a cloth moistened with
kerosene.

A mucilage that proves satisfactory is
made of equal parts of gum arabic and gum
tragacanth dissolved in sufficient water to
make a thick paste.

Orange Blanc-Mange.—Cook in a double
boiler one quart of milk, the yolks of three
eggs, one-half cupful of sugar, and three
tablespoons of cornstarch made smooth with
cold water. When stiff and clear pour over
a half-dozen sliced oranges in the bottom
of a glass dish. Whip stiff the whites of
three eggs, add a tablespoonful of the sugar
and spread over the top. Brown slightly in
the oven, then set in a cool place until chilled.
—Ex.

ARTISTIC FURNISHINGS.

"I'm sure I don't know why people should
say I have good taste," said the owner of
a hospitable suburban home that had long
been a Mecca for those of city and country
alike who were so fortunate as to enjoy its
privileges, and quoted in a contemporary.
"I've never bothered my head about it.
Things just seem to settle down into the
rooms along with the family and their wants
and wishes. It looks just like any simple,
plain, homely old place to me."

In this remark the author of the tasteful-
ness in question unconsciously touched its
secret. She was a woman of refinement, and
red and yellow chintzes, wax flowers and
crocheted tidies naturally did not come with-
in her horizon. Also, she did not bother
her head about what "they" were using now
or what "they" said was "artistic" or "the
thing." It did not occur to her to purchase
a Russian sled, a Bengal tiger skin, and a
Tuscan urn as adjuncts of an artificial "cozy
corner." All the corners in her many-roo-
ed home seemed cozy because they had been
let alone.

The "eternal fitness of things" is a much
better guide to house furnishing than the
special department in the last fashion maga-
zine. One of the crying abuses of modern
houses is the use of so-called ornaments. A
peasant cottage in Brittany possesses more
real beauty and exhibits more true taste
than many a "mansion" of the wealthy. Few
of the poor have the courage of their pov-
erty, but must perforce overcrowd mantel and
shelf and stand with flimsy knickknacks of
no earthly use, and which even the most per-
verted taste cannot pronounce beautiful.
The supreme test of the perfection of a room
is: Is it comfortable, homelike, livable?
No bric-a-brac shop can be that. Even an
ignorant and tasteless nature feels the subtle
influence of harmonizing colors and really
beautiful and simple lines and accessories.—
Ex.

RECEIPTS.

Creamed Peas in Potato Border.—An at-
tractive dish made from nicely mashed sea-
soned potatoes. Shape the potatoes on a
serving dish in form of a mold with an open-
ing in the center. Fill the center with
creamed peas and set under burner in boil-
ing oven for a moment to brown potatoes
delicately.

Potato Salad.—Slice cold boiled potatoes
one-quarter of an inch thick; mix with cold
boiled fish flaked fine, or with finely cut cold
meat. Pour over this salad dressing. Mix
six tablespoonfuls of melted butter, six of
cream or rich milk, one of salt, and one-
quarter of a teaspoonful each of black pep-
per and mustard with one cupful of vinegar.
Let boil, add two raw eggs, beaten to a
foam. Remove at once from the fire, beat
for five minutes, and when cold turn over
the salad.—Millie Lawn Hope.

Banbury Tarts.—Chop very fine one lemo-

one cupful of seeded raisins and a few Eng-
lish walnut meats. Mix with one well beat-
en egg. Cut rich paste in pieces the size of
a saucer, lay one tablespoonful of the mix-
ture on each piece, fold together, turning up
the edges so it will have a crinkled look.
Bake in moderate oven.—E. L. Condit.

Marshmallow Cake.—Add one and one-
half cup of sugar, three tablespoonfuls of
butter, two-thirds cupful of milk, two cup-
fuls of flour, whites of three eggs, two tea-
spoonfuls of baking powder, one teaspoonful
of vanilla. Bake in three layers. For filling,
make a boiled icing of one cupful of granu-
lated sugar and four tablespoonfuls of cold
water boiled until it threads. Pour this
over the well beaten white of one egg and
beat hard; add half a small box of marsh-
mallows heated until they have run together.
The remainder of the marshmallows can be
placed at regular intervals on the top of
the cake.—Carry May Ashton.

Honey Jumbles.—Two quarts of flour, one
pint of strained honey, one quarter of a pint
of molasses and water, three tablespoonfuls
of melted lard, one and one-half teaspoonfuls
of soda, one teaspoonful of salt, and half a
teaspoonful of vanilla. Mix well, roll out,
cut in shape, and bake in a moderate oven.
—Manufacturer's Recipe by Alma Pickering.

Rhubarb Pie.—Cut the stalks without
peeling into half inch pieces, pour over boil-
ing water to cover, and let stand twenty
minutes; pour off and again cover with
boiling water. Drain, fill the Crust, mix
two thirds tablespoonful of cornstarch with
scant teaspoonful of sugar, sprinkle over the
top. Cover and bake until the crust is light-
ly browned. This process partly cooks the
rhubarb and extracts a large proportion of
the oxalic acid which many deem objec-
tionable.

Baked Rhubarb.—Slice without peeling,
using a very sharp knife, that the slices may
be without fibres, put in an earthen baking
dish, add sugar until very sweet, pour over
boiling water and bake until tender.

Vinegar Rhubarb.—Crush the stalks, cover
well with luke warm water, and leave twenty
four hours. Strain, add a pound and a
quarter of brown sugar to each gallon of
juice, and half a teaspoonful of lively yeast.
Cover and set in a warm place four weeks.
Strain again and let ripen.—Ex.

CALL AGAIN.

One day, while Mark Twain was connect-
ed with a publishing house, he asked the price
of a volume in a book store, and suggested
that, as a publisher, he was entitled to 50 per-
cent discount. The clerk assented. "As I
am also an author," said Mark. "I am again
entitled to 50 percent discount. Again the
clerk bowed. "And as a personal friend of
the proprietor, he, modestly continued, "I pre-
sume that you will allow me the usual 25 per-
cent discount; and, under these conditions, I
think I may as well take the book. What's
the tax?" The clerk took out his pencil and
figured. Then he said, politely: "As near as
I can calculate, we owe you the book and 37½
cents. Call again."—"The Standard."

"I have called, sir, to see if you will con-
tribute to our Home of Incurable Child-
ren."

"Yes, rather. There's three of mine up-
stairs you can take at once, and I'll send the
other two around as soon as they come from
school!"

From what he supposed was a safe dis-
tance the professor watched the ante-election
riot. A brick carelessly thrown came this
direction. "Who would ever think," he
moralized, retreating to a still safer distance,
"that the words 'polite' and 'politics' come
from the same root!" For the professor
simply can't help shedding information, even
in the most unpropitious surroundings.—
Chicago Tribune.

**AFTER SHAVING
POND'S EXTRACT**

COOLS, COMFORTS AND
HEALS THE SKIN, EN-
DURING THE MOST TEN-
DER FACE TO ENJOY A
CLOSE SHAVE WITHOUT
UNPLEASANT RESULTS.

Avoid dangerous, irritat-
ing Witch Hazel preparations
represented to be "the same
as" Pond's Extract, which
is really sour and generally
contains "wood alcohol," a
deadly poison.

Are You Looking

For a school where for a SMALL EX-
PENDITURE you can equip yourself to
EARN A GOOD SALARY?

Fredericton

Business College.

No vacations. You may enter at any
time. Address,

W. J. OSBORNE,

Principal, Fredericton, N. B.

A BAD CASE

OF

KIDNEY TROUBLE

CURED BY

DOAN'S KIDNEY PILLS.

Kidney Trouble, no matter of what
kind or what stage of the disease, can
be quickly and permanently cured by the
use of these wonderful pills. Mr. Joseph
Leland, Alma, N.W.T., recommends them
to all kidney trouble sufferers, when he
says:—I was troubled with dull head-
aches, had frightful dreams, terrible
pains in my legs and a frequent desire to
urinate. Noticing DOAN'S KIDNEY
PILLS recommended for just such annoy-
ances as mine, it occurred to me to give
them a trial, so I procured a box of
them, and was very much surprised at
the effectual cure they made. I take
a great deal of pleasure in recommending
them to all kidney trouble sufferers.

Price 50c. per box, or 3 for \$1.25; all
dealers or The Doan Kidney Pill Co.,
Toronto, Ont.

COWAN'S

Cocoa and Chocolate.

They are the choicest of all.

Try them

**MILBURN'S
HEART
AND
NERVE PILLS
FOR
WEAK
PEOPLE**

These pills cure all diseases and dis-
orders arising from weak heart, worn out
nerves or watery blood, such as Palpita-
tion, Skip Beats, Throbbing, Smothering,
Dizziness, Weak or Faint Spells, Anemia,
Nervousness, Sleeplessness, Brain Fg.,
General Debility and Lack of Vitality.

They are a true heart tonic, nerve food
and blood carrier, building up and
renewing all the worn out and wasted
tissues of the body and restoring perfect
health. Price 50c. a box, or 3 for \$1.25,
at all druggists.