THE EVENING TIMES AND STAR, ST. JOHN N. B., THURSDAY, FEBRUARY 29, 1912

"SALADA" is fresh from the gardens of Ceylon-the finest tea ucing Country in the World. Sold only in sealed lead packets, which preserve its native purity and goodnes

Ask your grocer for a package to-day. You'll like it.

A Fascinating Mystery Story-

BY WILLIAM JOHNSTON



The Evening Chit-Chat By RUTH CAMERON

Children don't care!

If they did care they would forget!

Wrigley's SPEARMINT makes it easier for them to care for their teeth than not to care.

If your children chew it every day, the friction and the mint leaf juice preserve their teeth indefinitely.

While they chew it they also help digestion. Most children don't chew food properly - don't create enough saliva. Chewing this dainty helps digest the "gulpings."

And all this applies to you-Mr. or Mrs. or Miss!

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Pass it around after meals.

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For sale and recommended by E. CLINTON BROWN

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There's nothing else like TIZ, so refuse any imitation.

TIZ, 25 cents a box, sold everywhere, or sent direct, on receipt of price, by Walter Luther Dodge & Co., Windsor, Ont. Recommended by all Drug Stores, department and general stores.

Fenwick D. Foley

Daily Hints For the Cook

Use two cupfuls of sour milk, one half cupful of molasses, two teaspoonfuls of soda, one teaspoonful salt, two cupfuls of graham or rye flour, one half cupful of cornneal and one half cupful of flour. Stir the milk and molasses together, add the soda, dissolved in a little hot water, then the different kinds of meal and stir until the mixture is free from lumps. Bake in a moderate oven one hour.

A southern recipe for this economical delicious dish has been handed down in one family for several generations. To one quart ef boiled water add about one half pound of boiled ham—or the meat from a ham bone—cut into small pieces. Let this boil while preparing biscuit dough. Roll out thin a piece of dough about the size of a pie crust, cut it into small pieces and drop them into the boiling broth—one at a time, so that they will not stick together. Line a well greased two-quart saucepan with strips of dough, put in a layer of ham, a seasoning of butter, pepper and salt, add dumplings, more seasoning and then another layer of ham. Over this break one egg for each person in the family; cover loosely with a top crust having an opening in the centre to allow the steam to escape. Bake in a moderate oven until a light brown and dredge with butter.



DYOLA