

Palpitation of the Heart.

Nervous Prostration, Sleeplessness and Dizzy Spells.

A Long Standing Case Cured By MILBURN'S HEART AND NERVE PILLS.

Many people are kept in a state of morbid fear of death, become weak, worn, and miserable, their nerves become unstrung, and they cannot sleep.

To all such sufferers Milburn's Heart and Nerve Pills will give prompt and permanent relief. Mr. Peter Halstad, Tilley, Alta., writes: "I take great pleasure in writing you a few lines to tell you what your Heart and Nerve Pills have done for me. I had a long standing case of palpitation of the heart, nervous prostration, sleeplessness and dizzy spells. I bought a box of Milburn's Heart and Nerve Pills, and they did me so much good I continued to take them until I was restored to health again. They are a great remedy, and I recommend them to all my friends."

Price 50 cents per box, or 3 boxes for \$1.25, at all dealers, or mailed direct on receipt of price by The T. Milburn Co., Limited, Toronto, Ont.



It makes you hungry.

Wives! Here's the soup for the husband who leaves his appetite out in the cold—Edwards' Soup.

It's the soup he's eager to begin and sorry to finish; the soup that warms him through and through; the soup that gives him such an appetite that it makes you hungry to see him eat.

Yet Edwards' desiccated Soup is no trouble to make—all the preparation is done long before you buy.

EDWARDS' DESICCATED SOUP

Edwards' Soup is made in Ireland from specially selected beef and from the finest vegetables that Irish soil can produce.

5c. per packet.

Edwards' desiccated Soup is made from specially selected beef and from the finest vegetables that Irish soil can produce.

W. G. Patrick & Co., Toronto, Representatives for the Province of Ontario.

Famous "Pint of Cough Syrup" Recipe

No Better Remedy at Any Price. Fully Guaranteed.

Make a plain syrup by mixing two cups of granulated sugar and one cup of warm water and stir for two minutes. Put 2½ ounces of pure Pinex (fifty cents' worth) in a 16-ounce bottle, and fill it up with the Sugar Syrup. This gives you a family supply of the best cough syrup at a saving of 42. It never spoils. Take a teaspoonful every one, two or three hours.

The effectiveness of this simple remedy is surprising. It seems to take hold instantly, and will usually stop the most obstinate cough in 24 hours. It tones up the lapsed appetite and is just laxative enough to be helpful in a cough and has a pleasing taste. Also excellent for bronchial trouble, throat tickle, sore lungs and asthma, and an unequalled remedy for whooping cough and croup.

This recipe for making cough remedy with Pinex and Sugar Syrup (or strained honey) is a prime favorite in thousands of homes in the United States and Canada. The plan has been imitated, though never successfully. If you try it, use only genuine Pinex, which is the most valuable concentrated compound of Norway white pine extract, and is rich in gualacol and all the natural healing pine elements. Other preparations will not work in this recipe.

A guarantee of absolute satisfaction, or money promptly refunded, goes with this recipe. Your druggist has Pinex, or will get it for you. If not, send to The Pinex Co., Toronto, Ont.

FRY'S Nut Milk Chocolate

MOST DELICIOUS OF ALL CANDY

A BIG DEAL.

[Canadian Press.] Edmonton, March 4.—A. Haggon has sold 145 acres for subdivision into building lots, receiving \$850,000, or over \$5,800 per acre. He bought this land in 1898 for \$10 an acre.

Cynthia Grey and EVERY WOMAN'S Page

Afternoon Frock of Chiffon Taffeta



Simple frocks of silk is the promise of Dame Fashion for late spring and early summer wear. Chiffon taffeta is the soft fabric which is making a bid for popularity.

A charming frock of this material is of castor tone with a sleeves jacket of tan marline. The skirt has a two-inch hem at the bottom and an inverted pleat in the back. This gives a fuller effect than the gowns of the winter.

The lace jacket is carried below the waist with a deep postillion while the wide peasant sleeves are inserted in the armholes instead of being cut kimono mode. Deep cuffs of lace trim the sleeves.

CYNTHIA'S CHAUFFEUR

[BY LOUIS TRACY.]

"And old friend of ours," she explained hurriedly. "In fact, her husband was my father's partner till he died, some years ago. She is a charming woman, quite a cosmopolitan. She lives in Paris most all the time, but I fancied she was at Trouville for the summer. I wonder—"

She read the letter a third time. Drooping lids and a screen of heavy eyelashes veiled her eyes, and when the hangers holding that disturbing note rested on the rail of the veranda again, still those radiant blue eyes remained invisible, and the elegant eyebrows were not arched in laughing bewilderment, but straightened in silent questioning.

"Mr. Vanrenen gives no details," she said at last, and seldom, indeed did "Mr. Vanrenen" replace "father" in her speech. "Perhaps he was writing against time, though he might have told me less about the post and more of Mrs. Leland. Anyhow, he has a fine Italian hand in some things, and maybe this is one of them. But I must telegraph at once."

Medenham roused himself to set for a British idiosyncrasy on the question of Sunday labor. He remembered the telephone, however, and Cynthia went off to try and get in touch with the Savoy Hotel. He withdrew a little way, and began to smoke a reflective cigar, for he knew now who Mrs. Leland was. In twenty minutes or less Cynthia came to him. It was difficult to account for her obvious perplexity, though he could have revealed some of his secret springs readily enough.

"I'm sorry I shall not be able to take that walk, Mr. Fitzroy," she said, frankly recognizing the tacit pact between them. "We have a long day before us tomorrow, and we must make Chester as good time as we can. Meanwhile, I must attend to my correspondence."

"Ah! You have spoken to Mr. Vanrenen, then?"

"No. He was not in the hotel, but he left a message for me, knowing that I was more likely to phone than wire."

She was troubled, disturbed, somewhat resentful of this unforeseen change in the programme arranged for the next few days. Medenham could have chosen no more unhappy moment for what he had to say, but during those twenty minutes of reflection a definite line of action had followed to the only logical end.

"I am glad now that I mentioned my own little difficulty at Hereford," he said. "Since alterations are to be the order of the day at Chester, you will allow me to provide another driver for the Mercury there? You will retain the car, of course, but my place can be taken by a trustworthy man who understands it quite as well as I do."

"You mean that you are dropping out of the tour, then?"

He said doggedly. "Would you mind reading my father's note?"

He held out the note received at the Green Dragon, but she ignored it. "I take it for granted that you have the best of reasons for wishing to go," she murmured.

"Please oblige me by reading it," he persisted.

"Perhaps, despite all his self-restraint, some hint of the wild longing in his heart to tell her once and for all that no power under that of the Almighty should tear him from her side, moved her to relent. She took the letter and began to read."

"Why," she cried, "this was written at Hereford?"

"Yes. My father waited there all night. He left for town only a few minutes before I entered the hotel this morning."

She read with puzzled brows, smiled a little at "Your aunt is making a devil of a fuss," and passed quite unheeded the solitary "F" in the signature.

"I think you ought to go today," she commented.

"Not because of any argument advanced there," he growled passionately. "But your aunt—she is making a fuss. One has to conciliate aunts at times."

"My aunt is really a most estimable person. I promise myself some amusement when she explains the origin of the 'fuss' to you."

"Yes. Have I not your permission to bring her to see you in London?"

"But your aunt—she is making a fuss. One has to conciliate aunts at times."

"May I add that I hope to make Mr. Vanrenen's acquaintance on Tuesday?"

She looked at him in rather a startled way. "Are you going to call and see my father?" she asked.

"Yes."

"But—why, exactly?"

"In the first place, to give him news of your well-being. Letters are good, but the living messenger is better. Secondly, I want to find out just why he travelled from Paris to London yesterday."

The air was electric between them. Each knew that the other was striving to cloak emotions that threatened at any moment to throw off the last vestige of concealment.

"My father is a very clever man, Mr. Fitzroy," she said slowly. "If he did not choose to tell you why he did it, you could not more extract the information from him than from a bit of marble."

Cynthia Grey's Correspondence

A COUGH REMEDY.
Dear Miss Grey: As I have been a reader of your column for a long time I wish you would give me a recipe for cold, cough, and sore throat, which I have had all winter. Will delatone remove a slight growth of hair on my face, which cannot be noticed when I have powder on?—MRS. W. W.

The following is an excellent cough remedy: Tincture of lobelia, 2 drams; tincture of bloodroot, 1 dram; tincture of tolu, 2 drams; essence of wintergreen, 30 drops. Simple syrup to make four ounces. Mix and take a teaspoonful every three hours.

2. It should, but I advise you to let your face alone, as many things only increase the trouble, and certainly your case is not a bad one.

A NEW DRESS.
Dear Miss Grey: I am going to have a black spring suit, and as the dress-maker said she thinks it would look better to have some sort of trimming to set off the dark color, I ask your advice as to what would look prettiest. I am a girl anybody would take for 17 years, although but 13. Another thing I would like to ask you is this: I am taking music lessons and like to sing very well, but I have to breathe at such short intervals that my singing sounds funny. Do you know of any way to

remedy this? Print answers as soon as possible. BARRARA.

A.—1. Since you are young, it would be better to use a touch of hunter's green, king's blue, or lobster red on it. Have a yolk of some sheer lace, cream white with collar and cuffs of color. 2. Concerning your shuddering, I would say, practice breathing exercises. This may be accomplished by lifting the arms high above the head, while you inhale, gently rising on the toes; exhale as you lower the arms and settle back on your feet. By doing this often before an open window, you will overcome the trouble. Take plenty of exercise in the open air. Walking or climbing being the best things you can do.

WANTS AN INTRODUCTION.
Dear Miss Grey: I am a stranger in your city and have no gentlemen friends here. This morning I had business in one of your banks; there I saw a young man who is employed there whose acquaintance I would like to make, but know no one will introduce us. Would you advise me writing a note asking him to call?

RUBY.
A.—Certainly not. He probably has a wife. Don't be so sentimental and silly if you wish to retain your self-respect.

A delightful thing for cakes can be easily made by melting one-fourth of a cake of chocolate in four tablespoonfuls of sweet milk. When cool work in one cup of powdered sugar which has been sifted twice. The icing will keep moist.

Brown Sugar Cookies.
Cream together two-thirds of a cupful of butter and two-thirds of a cup of brown sugar, then add one egg. When well beaten together stir in one cup of English walnuts, chopped fine. Lastly, add one cup of flour and one teaspoonful of baking powder. This recipe will make between 25 and 30.

A delightful icing for cakes can be easily made by melting one-fourth of a cake of chocolate in four tablespoonfuls of sweet milk. When cool work in one cup of powdered sugar which has been sifted twice. The icing will keep moist.

Drop Cookies.
Cream half a cup of butter, beat into this one cup of sugar, three-fourths of a cup of currants, half a cup of molasses, one egg, well beaten and, alternately, half a cup of sweet milk and three cups of flour sifted with half a teaspoonful each of soda and cloves and one teaspoonful of cinnamon. Drop from a spoon on a buttered tin. Bake in a moderate oven.

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