

"The Master Won't Dine Without

Lea & Perrins'

Worcestershire Sauce"

"He says that it gives an appetizing relish to Soups, Stews and Ragouts."

"Of course, he uses it principally on Roasts, Chops and Cutlets, -although he says that Fish, Fowl and Game are always at their best with Lea & Perrins'."

"O, no! Master won't have any but Lea & Perrins'. That's the original Worcestershire!"



COMMISSION'S REPORT PARTIZAN AND UNFAIR. DECLARES DR. PUGSLEY

Mr. Sylvester Smith, Hampton, N.B., writes:—"I was troubled with palpitation of the heart and tried doctor's medicines,

DECLARES DR. PUGSLEY

WATER AND MANY TRANSPORT AND ADDRESS OF THE STATE OF THE STAT

Palpitation

of the Heart.

One of the first danger signals that ansounce something wrong with the heart is the irregular boat or violent throb. Often there is only a fluttering sensation, or an "all gone" sinking feeling; or again, there may be a most violent beating, with flushings of the arteries. The person may experience a smothering sensation, gasp for breath and feel as though about to die. In such cases the action of Milburn's Heart and Nerve Pills in quieting the heart, restoring its normal beat and imparting tone to the nerve contres, is, beyond all question, marvellous. They give such prompt relief that no one need suffer.

Mr. Sylvester Smith, Hampton, N.R. guaranteed without authority by the government this is absolutely inaccur-

ate and ot supported by the evidence." but they only gave me temporary relief. I heard of your Heart and Nerve Pills and bought two boxes and before I had used them I was completely cured and would recommend them to all similarly affected."

Price, 50 cents per box, or 3 boxes for \$\frac{1}{2}\$ 1.25 at all dealers or mailed direct on \$\frac{1}{2}\$ 1.25 at all dealers or mailed direct on \$\frac{1}{2}\$ 1.26 \$\frac{1}{2}\$ 2.27 \$\fr 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.

Means Twenty Years

of Solid Comfort.

LOOK FOR THE TRADEMARK
Manchester, Robertson, Allison, Ltd

Limited. Toronto. Ont.

DISEASES OF FOODS DISCUSSED B(e) Natural. Your Furs?

and spread through the substance thereof. Then, when the loaf is cut, the interior will be found to present a most remarkable appearance, all the pores of the crumb being filled with dry white powder.

It remarks the interior of the loaf is cut, the interior will be found to present a gious enthusiasm was stirred up many occasions by the appearance appearance, and the loaf is commonly stributed to mit appearance and the loaf is cut.

indeed, that in certain desert region as in Arizona, where the climate is



IMITATIONS SOLD MERITS

MINARD S

Diseases of foods have recently been the subject of serious investigation at the hands of science. They are many and various, and some of them, such as the chalk disease of bread, in frequent instances cause considerable loss to producers. What is commonly known as "ropy milk" is a disease that at least for awhile has practically destroyed the business of many deirymen.

Such diseases are caused by two different kinds of vegetable germs; bacteria, as everybody known, are microscopic plants which are in the air and everywhere. Most of them are entirely harmiess; but a few species are dangerous. The fungi in question are of the kind known as moulds and mildews, and their spores, corresponding to the seeds of higher plants, which are so tiny as to be invisible to the naked eye, are omnipresent.

A lump of dough, kneaded by the housewife and made ready for the oven, is likely to contain a great many bacteria, and perhaps fungus germs as well. But the heat of the oven kills all these spores and microbes, and or dinarily the baked loaf, when it comes out, is absolutely sterlie: that is to say, germ-free. No kind of food could possibly be safer to eat. Possibly there may have been typhoid germs in the water used for mixing the backed; but, if so, they are destroyed.

Are FOND OF BREAD.

But what happens then? Well, under ordinary circumstances, the loaf is allowed to lie exposed to the air, and the bacteria or fungus spores floating about in the atmosphere find their way into fassures of the crust. Microbes and germs of moulds are as fond of bread as human beings are, and so they proceed to feed upon it, multiplying with great rapidity.

The crust, being less moist, is less, available as food for them than the commended that, when a backing of mormal process and germs of moulds are as fond of bread as human beings are, and so the process of the crust. Microbes and germs of moulds are as fond of bread as human beings are, and so the process of the crust. Here are a disease of repeta that is to possibly the affer to eat

ing with great rapidity.

The crust, being less moist, is less available as food for them than the crumb. But let a few spores of the chilk disease fungus get a fair start in the crack of a loaf, and the vegetation of the plant that grows from them will quickly make its way into the crumb conditions, which is easily record appears through the substance.

During the Middle Ages great reli

thrives at low temperature; under conditions, that is to say, where most bacteria are dormant. Hence, it will attack milk even when the latter is kept in a cool place; the cream on the surface becoming ropy to such an extent as to adhere to a table fork, stinging out in a gelatious mass.

In the case of this disease there is no trouble if the milk is used very soon after being drawn from the cow. soon after being drawn from the cow.
Within a Few hours however, owing
to the rapid multiplication of the microbe (if they happened to be present),
the fluid becomes undrinkable. Only recently has it been ascertained what causes the mischief, and even now, in ficult to determine the source of t germ supply. Sometimes the germ comes from water used for washing milk cans and other utensils; for the apparent purity of the water about a cremery gives no assurance that it does not contain bacteria. Often, however the utensils of the consumer however, the utensils of the consumer are at fault, and the milkman is blamed for an annoyance that is really due to lack of care in washing receptacles employed in the household. The cure for ropy disease in milk is very simple. To avoid it, all that is

Said to be the key-note of good form at all times. Undoubtedly at all times the key note of cold storage for furs When the summer months came the original wearers of your furs went to colder climates. It was natural. For the same cost as you would pay for a service which amounts to nothing, you can have your furshandled in the natural way, subject to your occasional personal inspection and always at your disposal for temporary use. S Phone Main 1024.

The New Brunswick Cold Storage Co. LIMITED

672 - 690 Main Street.



most remarkable appearance, and the process of the crur by being filled with a proposed for the load. It seems as if the interior of the load twas actually turned to chalk of course it should not be east uniformly appearance, the broad cattacked by this disease that the course it should not be east uniformly and a suspicion of fraud would have been entirely unjust. The commonly spoken of as the Bleeding Host. There was no question of its working and the proposed for a carler times this trouble and beginning the course its found in a carler times this trouble and beginning the course its proposed as wholly made and beginning the course its simple enough. The carles times the marvel, incidentally paying for the cure is simple enough. No. 25 Water Street, St. John, N. B.

Water Street, St. John, N.

