

No More Paring on 50,000,000 Corns

Some time ago a chemist discovered how to completely end a corn.

He made a wax—the B & B wax—which forms the heart of a Blue-jay plaster.

This little plaster has since then removed fifty million corns.

It is applied in a jiffy, and the corn

pain ends at once. Then the B & B wax gently loosens the corn. In 48 hours the whole corn comes out, root and all.

No soreness, no discomfort. You feel nothing at all.

People who pare corns get just a few days' relief. To get it they run the constant risk of infection.

The millions who use Blue-jay never suffer or wait. They get rid of the corn in two days.

Get Blue-jay and prove it, as they did.

A in the picture is the soft B & B wax. It loosens the corn.
B protects the corn, stopping the pain at once.
C wraps around the toe. It is narrowed to be comfortable.
D is rubber adhesive to fasten the plaster on.

Blue-jay Corn Plasters

Sold by Druggists—15c and 25c per package

Sample Mailed Free. Also Blue-jay Bunion Plasters (154)

Bauer & Black, Chicago and New York, Makers of B & B Handy Package Absorbent Cotton, etc.

Chocolates Without a Rival

For Daintiness and

Flavor

The Utmost In Candy!

Made of The Purest Ingredients!

All Moir's Chocolates are prepared from our own Exclusive Recipe from cocoa beans selected and ground by ourselves.

The creamy insides and centres of nuts, fruits and jellies have just the Right Flavor—the rich, thick chocolate coating has just the Right Taste.

Our blending of these two confection extremes creates an exquisitely delicious flavor not found in other brands. Try Moir's.

MOIR'S CHOCOLATES

Moir's, Limited
Halifax, Canada

LEA & PERRINS' SAUCE

with Fish

The Original & Genuine WORCESTERSHIRE.

IN LIGHTER VEIN

Getting Back at Him.—Bismarck was no favourite with women, least of all with clever women who dared to think for themselves and imagine that they could fathom questions of state. He was never tired of snubbing strong-minded ladies, putting them down, and stamping on them.

One day he paid a visit to the Russian embassy at Berlin, where he behaved as usual, flouting even the mistress of the house, the Countess Schouvaloff herself.

He took his leave at length, to the relief of everybody, and presently the family mastiff was heard barking at the great man as he passed through the courtyard.

Immediately the countess ran to the open window, and Bismarck heard her voice, saying to him in a tone of gentle entreaty, "Oh, please, M. le Chancelier, don't bite my dog."—The Argonaut.

The Boss.

THREE-FINGER SAM, he used to be as bold as any one. He spoke up quick. They said he had four notches on his gun.

And never took no back talk from a stranger or a friend.

Whenever trouble started he was there to superintend.

We stood and gazed respectful as he drained the jovial cup.

He never went to bed, but used to sleep a-standin' up.

He was the roughest, toughest man that ever hit the place—

And now you ought to see him! He's completely fell from grace.

He met a gal, not five feet high and wispy-like and pale.

She married him an' now he's hit the water-wagon trail.

He wears a coat an' collar an' he even combs his hair

An' hesitates in talkin' 'cause he knows he can't swear.

An' Mrs. Sam, she says she wouldn't be no suffragette;

She's satisfied to boss one able-bodied man, you bet,

That's ready to break loose like water from a busted dam

An' clean up the community if she says "Sick 'em, Sam!"

—Washington Star.

Unconvinced.—Mr. Howells, according to a story that he tells himself, shares the fate of the prophets and heroes who are more esteemed abroad than in their own households. He says:

I got into an argument one day with my wife on the propriety of using a certain word in a sentence. My wife maintained there was no authority in favour of my usage, and I held that there was. So, to end the matter, I took the dictionary and looked it up.

"Ah," I said, "here it is, with just the usage I employed," and I read the justifying quotation aloud. But my wife was still dubious.

"Who wrote that?" she wished to know.

Again I studied the printed page. "Why, it says 'Howells.'"

"Oh," answered my wife, with triumphant scorn, "he's no authority!"

—Youth's Companion.

Equal to Anything.—Scrag McQuorig, one of the leading Republicans of Schoharie, drifted into the New York Republican headquarters with the following Roosevelt story:

I had a dream about Roosevelt the other night. I dreamed he died and went to heaven. After St. Peter had shown him about and asked him what he thought of everything Mr. Roosevelt said, "I like everything but your choir. Ought to improve that."

"Well, what would you suggest?"

"Well, first off, send for ten thousand sopranos."

"That'll be pretty hard," said St. Peter, "but if you say so, I'll do it."

"Then get five thousand altos."

"Yes."

"Then ten thousand baritones."

"Yes."

"Then you'll have a real choir."

"But how about the bassos?"

"Oh, I'll sing bass."—The Argonaut.

For Every June Social Function

there is a dainty Knox Gelatine dish. Every housewife will find it of the greatest convenience to keep on hand in this month of social activities, a package of Knox Pure Plain Sparkling Gelatine, also a package of Knox Pure Sparkling Acidulated Gelatine.

Here is a simple Knox recipe.

Fruit Foam

½ box Knox Gelatine 2 eggs
1 cup cold water Sugar
3 cups crushed strawberries, raspberries or currant juice

Soak gelatine in cold water 5 minutes. Heat crushed berries, or juice; pour over gelatine, sweeten to taste. Stir until gelatine is dissolved, let stand in cool place until nearly set. Then add whites of eggs, beaten stiff, and beat well into the jelly. Mold and serve with whipped cream or a custard sauce made of yolks of the eggs.

KNOX

PURE PLAIN SPARKLING GELATINE

enables you to prepare countless dainty desserts and delightful candies for receptions, parties, luncheons, church festivals and other social functions, using your own fresh cut fruits or nuts for ingredients and flavour.

Knox Pure Sparkling Acidulated Gelatine

is exactly the same as the Plain, with an extra envelope of pure concentrated fruit juice added. Most Gelatine recipes require lemon juice and here you have it without taking the time to squeeze lemons.

Each package—Plain or Acidulated—contains a tablet in separate envelope for colouring, if desired. Each makes two full quarts (½ gallon) of jelly, or four times as much as "ready-prepared" packages, and you know the ingredients when it is made of Knox Gelatine.

Visit Our New Factory

if you are in the neighbourhood of Johnstown. It will give you even more of an appetite for Knox desserts to see how daintily Knox Gelatine is handled.

Knox Recipe Book FREE

for your grocer's name. Contains over 100 recipes for Desserts, Salads, Candies, Jellies, Puddings, Ice Creams, Sherbets, etc. Pint sample for 2c. stamp and grocer's name.

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