WHOLE BODY A SOLID RASH

Thick, Fine and Red. Agony of Itching and Burning Frightful. One Cake of Cuticura Soap and Box of Cuticura Ointment Cured.

Lower Onslow, N. S.—"At first we thought my child's trouble was his teeth. The whole body was a solid rash and at the arm pits and elbows and thighs the skin came off as if he had been scalded. It was a very thick fine rash, red in color and intensely itchy and burning. The skin just wiped off leaving a raw sore with little specks of yellow matter in them. The skin on every finger split down on each side and looked like a ruffle. His toes broke out in little yellow pimples and the bottom of his feet did the same and he would say he could not walk, that there were pins sticking in his feet.

"The agony of itching and burning was something frightful. If he got a chance he would scratch the skin right off and make a sore, but to prevent that I made mittens for him out of cotton. Every night from twelve o'clock until three in the morning he would have to be taken up out of bed and rocked, his sufferings were so bad.

"With no permanent cure in sight I got the Cuticura Soap and Ointment. The first night the child slept the whole night through, the first night for four months. I am thankful to say the cure was complete and I just got one cake of Cuticura Soap and one box of Cuticura Ointment." (Signed) Mrs. Samuel Higgins, May 17, 1913.

Cuticura Soap and Ointment sold everywhere. For liberal free sample of each, with 32-p. book, send post-card to Potter Drug & Chem. Corp., Dept. D, Boston, U. S. A.

Magical Effect of New Face Peeler

To maintain a clear, white, youthful complexion, there's nothing so simple to use and yet so effective as ordinary mercolized wax, which you can get at any drug-store. Just apply the wax at night as you would cold cream. In the morning wash it off with warm water. If you've never tried it you can't imagine the magical effect of this harmless home treatment. It causes the old worn-out scarf skin to come off in minute particles, a little at a time, and soon you have entirely shed the offensive cuticle. The fresh young under skin now in evidence is so healthy and girlish looking, so free from any appearance of artificiality, you wonder why you had not heard of this marvelous complexion-renewing secret long ago.

Equally magical in its action is a simple wrinkle-removing lotion made by dissolving an ounce of powdered saxolite in a half pint of witch hazel. Bathing the face in this for two or three minutes immediately affects every line and furrow and improves facial contour wonderfully.

WOMAN SICK FOR YEARS

Wants Other Women to Know How She was Finally Restored to Health.

Hammond, Ont. — "I am passing through the Change of Life and for years had hot flushes very bad, headaches, soreness in the back of head, was constipated, and had weak, nervous feelings. The doctor who attended me for a number of years did not help me, but I have been entirely relieved of the above symptoms by Lydia E. Pinkham's Vegetable Compound, Blood Purifier and Liver Pills, and give you permission to publish my testimonial." — Mrs. LOUIS BEAUCAGE, Sr., Hammond, Ont., Canada.

New Brunswick, Canada. — "I can highly recommend Lydia E. Pinkham's Vegetable Compound to any suffering woman. I have taken it for female weakness and painful menstruation and it cured me." — Mrs. DeVERE BARBOUR, Harvey Bank, New Brunswick, Canada.

Lydia E. Pinkham's Vegetable Compound, made from native roots and herbs, contains no narcotic or harmful drugs and to-day holds the record of being the most successful remedy for female ills we know of, and thousands of voluntary testimonials on file in the Pinkham laboratory at Lynn, Mass., seem to prove this fact. Every suffering woman owes it to herself to give Lydia E. Pinkham's Vegetable Compound a trial.

If you want special advice write Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

A Real Lever Simulation

GOLD WATCH FREE

A straightforward generous offer from an established firm. We are giving away Watches to thousands of people all over the world as a business advertisement. Now is your chance to obtain one. Write now, enclosing 6 cents for one of our fashionable Lady's Long Guards, Alberts, postage paid to we will be given Free (these watches are guaranteed five years), should you take advantage of our marvelous offer. We expect you to tell your friends about us and show them the beautiful watch. Don't think this offer too good to be true, but write AT ONCE. For 36 cents to-day and gain a Free Watch. You will be amazed.—WILLIAMS & LLOYD, Wholesale Jewellers (Dept. 71), 80, Cornwallis Road, London, England.

EVERY WOMAN is interested and should know about the wonderful Whirling Spray Marvel Douche

Ask your druggist for it. If he cannot supply the MARVEL, accept no other, but send stamp for Illustrated book—sealed. It gives full particulars and directions invaluable to ladies. WINDSOR SUPPLY CO., Windsor, General Agents for Canada.

AGRICULTURE

THE MUSHROOM AND ITS CULTURE.

(The Eastern Farm and Home.)

The cultivation of mushrooms has lately become of commercial importance owing to the high prices which have been obtained both in Canada and the United States. In most European countries, the gardeners and florists have long been successful growers. The growing of this crop is rather uncertain. While I have no desire to discourage anyone from undertaking the cultivation of this valuable fungus, it should not be attempted on a large scale by amateurs until they have become thoroughly acquainted with all the details, which require very careful attention.

The condition under which mushrooms may be successfully grown are limited, therefore much care is necessary from the start. In a good many cases, failures can generally be traced to the reckless disregard of conditions or to wrong ideas as to the cultural requirements. They are usually due to (1) poor spawn, (2) unfavorable temperature, (3) very poor material or manure, (4) and very heavy watering during the early stages of growth. They should be grown where conditions can be controlled, and success should then be invariable.

Mushrooms may be grown to advantages in sheds, caves and cellars. Very often the vacant spaces beneath greenhouse benches are utilized. Where the conditions of temperature and moisture are favorable this would be a good place in which to grow them.

Perhaps the most important factor is that of temperature. I have found the best temperature at which to grow this valuable crop to range between 55 and 59 degrees Fah. If we have sudden changes this will retard the growth, and many of these changes will destroy a while house full, thus greatly decreasing the profits of the mushroom crop.

The next important factor is the moisture. A very damp place or one that has water dripping from the ceilings or walls is very undesirable. But a fairly moist condition of atmosphere should be maintained through out the entire season of growth. There should also be proper means of ventilation to control it.

A cellar or some similar construction is generally used for the growing of mushrooms where the temperature and moisture are more easily controlled. If artificial heat is required to maintain the proper temperature, it can be had at very little extra expense. Mushrooms for family use can be grown in cellars of dwellings, but care should be taken to have the manure prepared outside, as the odor from fresh manure in the cellar is not very desirable to have in the house.

As to the preparation of the compost we commence to collect the fresh manure from horse stables. I have found in my experience that manure from horses, that have been fed on good hard grain and clean hay with good clean straw for bedding, has given the best material for the growth of mushrooms. Fresh manure from cow is sometimes used with horse manure in forming up the beds, but I have not seen any advantage whatever from its use over that of plain horse manure. In fact, in my opinion it is not as good. Hog manure is not to be used whatever in the compositing of mushroom material as it is impure and malodorous and makes a great propagating bed for noxious insect vermin. Manure containg saw dust or shavings is not very good for mushroom growing, neither would I care to use manure which contained salt hay, peat moss or corn stalks to any extent, not that it is deletericus to the mushrooms but it should be used only in very limited quantities, if at all. In large cities the municipal ordinances require that all stable manure be removed promptly from feeding places, or be disinfected. If disinfected, crude carbolic acid, or sometimes corrosive sublimate is used, hence this manure should not be used for mushroom material. I question whether the manure from veterinary hospitals is of value. It is of no use to be courting risks in mushroom growing, since we have plenty of such risks to contend with any way.

Having thus collected a desirable quantity of fresh manure, it is put in some place under cover to keep rains and drying winds from it. It is piled up to about the depth of three feet taking out all foreign matter as bottles, sticks, wires or trash. Perfectly dry straw should be kept to one side, but leave all straw in the manure which is wet with urine. If this material is dry it should be well sprinkled with water. The pile is left for a few days when violent fermentation will take place the temperature very often going higher than 150 degrees. It is then turned over, putting that which was on the outside of the old pile on the inside of the new, and that which was on the inside on the outside. This pile is well tramped down, and the thermometer is inserted to ascertain the head in the pile. Be sure not to let it become fire fanged.

In a few more days repeat the operation of turning over and continue to do as at intervals of three days until the heat of the pile has dropped down to about 120 degrees. To find about the proper texture, take a handful and squeeze firmly. If it holds well together and does not emit any water, it is in the proper condition for use.

The next operation is the placing of the material into the proper beds. Where floor space is not an important consideration it is best to have the beds built either flat or in ridges. If one must economize in space the shelf system will be found very good, while the additional cost of labor involved in growing a crop in this manner is an item to be considered also. When the mushroom crop is over and all material taken out, the shelves should be thoroughly cleansed and given a good coat of lime, to avoid any increased danger from insect depredations.

If flat beds are used they should be from 8 to 12 inches deep, putting in about thrn inches of manure at a time and making it perfectly firm, then add more, and so on until completed. In ridges one will get more surface space. They are made two feet at the base and run about 20 to 24 inches high making the pile compact and tight. Another good way is to make slanting beds when they are made slanting beds when taol taol a made against a wall, thereby also getting more surface space.

Having thus got the manure into its proper place, and the thermometer inserted, watch until the temperature drops down to 70 degrees. It is then time to put the spawn into the bed. This spawn is the carrier of the mushroom "seed" or mycelium. It is made up of horse and cow manure and a little loam, then inoculated with mycelium or "seed" of the mushroom.

Having the spawn on hand it should be broken up into pieces about the size of a small egg and placed about 8 inches apart in holes made in the manure about three inches deep, being sure to fill the hole in again and make very firm. On no condition should the bed be watered immediately after spawning. In about 10 or 12 days the spawn or mycelium will have run through the entre bed. It is then time to ease the bed, or cover it over with loam to the depth of one or one and a half inches. This loam should principally be chopped rotted sod or soil procured from beneath a sod field. After applying this cover to the top of the bed it should be made perfectly firm with the back of a spade.

In order to conserve the moisture, put on a covering of clean rye straw to about the depth of two inches, until the young mushrooms appear, which is generally in about seven or eight weeks after spawning. The straw should then be removed.

It is possible that the bed may become dry after picking of the mushrooms begins. If so a very light sprinkling of water at the same temperature as the room, with a fine hose on the watering can, should be carefully put on, avoiding as much as possible the water coming into contact with the clumps of mushrooms, which discolors them somewhat. The watering is generally done immediately after a picking. Under no circumstances must the bed be deluged.

When it is time for picking and the beds are in full bearing, the mushrooms should be picked every day, or at least, once in two days. In picking the mushroom should be grasped by the cap, and should be twisted so that it will separate easily from the soil. This twisting disconnects any mycelium that may happen to be clinging to the base of the stipe (or stem), if they come up in large clumps and twisting cannot be practised they will have to be cut, but cutting is not to be recommended as the part of the stem left must decay and will be a source of danger. Where a mushroom has been taken out and no part of the stem left, it is well to put some soil into the vaity.

When mushrooms are gathered they should be taken to the sorting room, where the stems are cut reasonably short and any dirt that may be on the cap brushed off. They should be put up in very attractive packages, as they are a first class and high priced product. The size of the packages depends on the class of market to which one caters. A good way in which to advertise your products is to enclose a copy of some recipes on cooking and preserving of mushrooms with each box.

The quantity of mushrooms that can be brown on a bed, is hard to estimate. Some growers say there is a profit if only half a pound per square foot is produced but it certainly should never be less. Others growers have had about two pounds per square foot, but these have been exceptionally good crops.

I do not favor the continuation of old beds by renovation as it will not pay commercially. Another reason is that it generally harbors disease and injurious insects. When the cropping is at an end the manure is taken out and used on garden crops, and sometimes used with a mixture of loam for potting up of soft wooded cuttings.

Some sections are better adapted than others for outside culture of mushrooms. I believe it would be worth experimenting with to a limited extent to see if conditions are at all favorable. Where climatic changes are marked, the culture of this crop on a commercial scale is not recommended. It does best when there is an average temperature of from 48 to 55 degrees Fah., provided there are relatively few days when the thermometer goes as low as 32 degrees. Where drying winds prevail it is very difficult to obtain the proper degree of moisture for the best development of the crop. In growing mushrooms out of doors it is advisable to use some inexpensive covering, such as straw, to protect from the drying influence of sun and wind.

There are few enemies of the mushroom, but having provided the proper conditions for growth they should not be any great trouble to the grower.

"Mushrooms and other fungi should be used when quite fresh."

"Mushrooms, owing to their pronounced taste, are often used to flavor other foods and are also helpful for the digestion."

"In addition to their frequent high nutritive value fungi often contain other vlauable substances, such as phosphorus and lecithin."

Dr. A. Lorand.

With Every Batch

of bread you make with Regal Flour successfully, you will wonder why you didn't try it before. No use waiting. Get

REGAL FLOUR

now, and avoid baking-day troubles.

Too many cooks spoil the bread by using inferior flour. Don't *you* make this mistake, but always insure success in baking by using only REGAL FLOUR. Acknowledged to be the most uniformly excellent of any flour sold.

Get a barrel from your grocer. If it isn't satisfactory, we'll refund your money.

The St. Lawrence Flour Mills Co., Ltd., Montreal, Canada

Don't remain

Weak, Anaemic, 'Nervy' 'Run-Down'

Don't let your life be clouded by indifferent health — don't suffer needlessly — don't remain Weak, Anæmic, "Nervy," "Run-Down." Let 'Wincarnis' (*the wine of life*) give you *new* health, *new* strength, *new* blood, *new* nerves, and *new life*. 'Wincarnis' is a tonic, a restorative, a blood-maker, and a nerve food—all combined in one clear, delicious beverage. It strengthens the weak, gives *new rich blood* to the Anæmic, new nerves to the "Nervy," sleep to the Sleepless, new vitality to the "Run-Down," and *new life* to the Ailing. And it is the *only* Wine Tonic of any repute *that does not contain drugs.*

Begin to get well FREE. Send for a liberal free trial bottle of 'Wincarnis.' Enclose 6 cents stamps for postage. COLEMAN & Co., Ltd., Wincarnis Works, Norwich, England. You can obtain regular supplies from all leading Stores, Chemists and Wine Merchants.

WINCARNIS

The Wine of Life

Recommended by over 10,000 Doctors

Representative for the Dominion of Canada, Mr. Frank S. Ball, P. O. box 577, Toronto. 'Phone No. Main 2875. Telegrams, "ONIT" Toronto.

TO LIVE STOCK BREEDERS.

The following letters are being sent to farmers of the province, and particularly live stock breders, by J. B. Daggett, secreary for Agriculture, which should prove of particular interest to them:

Department of Agriculture, Fredericton, N. B. Honorable J. A. Murray, Minister.

Circular to Live-Stock Breeders:

As a result of the policy of the Department of Agriculture, in aiding Agricultural Societies to purchase pure-bred stock, numerous enquiries are being received, as to where suitable breeding stock can be obtained. At the present time this Department is not in a position to give satisfactory information to these enquiries.

In order to increase the efficiency of this Department in supplying reliable information, and at the same time placing the Breeder and the Purchaser in closer touch with one another, it is proposed, that an accurate record be kept at this office of pure-bred stock offered for sale by New Brunswick breeders.

To facilitate this work the co-operation of breeders would be greatly appreciated by this Department, by their supplying a list, together with a detailed description and the price of animals offered for sale, and by their sending a corrected list of their offerings at the first of each month. In this way we hope not only to be of service to those looking for stock but to the breeders as well.

Kindly address communications to the Live Stock Branch, Department of Agriculture, Fredericton, N. B.

Yours very truly,

J. B. Daggett,

Sec'y for Agriculture.

Department of Agriculture, Fredericton, N. B. Honorable J. A. Murray, Minister.

The live-stock situation in the province is such that the Minister has decided to continue the assistance to Agricultural Societies in procuring pure-bred stock for breeding purposes, under the following regulations:

(1) Stock must be bought and sold under the direction of an Agricultural Society.

(2) The Society procuring stock will be required to make an annual report to the Department of Agricultural upon live-stock conditions in its district; (a) The number of pure-bred animals in the district; (b) Are pure-breds increasing or decreasing in the districts?

(3) Assistance will not be given to more than two breeds in any one Society, one beef and one dairy breed; the breeds to be determined by a majority vote of the Society, at a regular or special meeting, notice of the vote to be taken having been given by mail to each member of the Society at least one week prior to meeting.

(4) Animals purchased with the assistance of the Department to be sold by auction to the highest bidder, and only members of the society holding the sale to be allowed to purchase same; or the animal to remain the property of the society for the use of its members only.

(5) Animals to be bought subject to approval of an officer of the Department, and must be subject to tuberculine test.

(6) Societies obtaining assistance under these regulations to make a report to the Department of cost of animals, expenses incurred in the transaction, and the amounts received from sale of cattle (if sold), certified to by President and Secretary of the Society.

(7) Under the above regulations the Department will pay a bonus of 15 per cent. of the purchase price of an animal costing $50 or under, and 25 per cent. of purchase price when above $50.

(8) Not more than six animals to be bonused in one Society in one year.

(9) The bulls purchased under the above regulations to be reserved for use of members of the Society only, and not to be disposed of without consent of the Department.

(10) Notice of desire to participate in the above to be given to the Department before purchase is made.

N.B.—This circular cancels former circulars in this connection.

(Signed) J. B. Daggett,

Fredericton, N. B. Se'c'y for Agri.

July 24, 1914.

THE CHOICE OF BREEDS

In studying the needs of the different months in the year, it will be seen that some months the egg-type hen is at a premium, other months the larger birds. To illustrate:

The practical poultryman has eggs to sell in January, depending for these upon hens that molted early and pullets. In February his income is largely dependent on the sale of the birds that have proven unprofitable as winter-layers. In March and April market eggs are usually lower than at any time of the year, but if he has stock destrable for breeding for utility purposes, he will be getting the best prices of the year for surplus eggs—supposing that he has used a goodly number for his own February hatching. April is also the time to get the best prices for winter hatched broilers. Any spring month the item of poultry manure is worth adding to the profits. In most localities there are no specialties for May, prices of eggs usually remaining low. June and July eggs bring good prices and this is a good time to sell all mature hens, who are not laying well and all birds who are chronically broody, for roasters are in demand. August and September are still money-makers, if one has persistent layers—and other birds should be marketed. October is the time to sell all old hens which molted late, for they will never again pay their board. November and December, early hatched pullets should be reaping in dollars.

Now as to which breeds will answer the majority of these purposes each must decide for himself.

Mediterraneans are light, rather small; nervous and fidgety unless well handled; mature quickly; active for afers; eat less than heavier breeds.

Asiatics are large and heavy; mature slowly; produce brown eggs of good size; are contented in confinement and thrive in cold climates.

"It's a three-day Beard But my Gillette 'll get 'em off"

"How Fred and Joe did give me the merry "ha ha" the first time I got my *Gillette* in action on this overgrown camp beard of mine! They lolled around to see the fun—but sat up and took notice when I slipped the beard off, clean as a whip, in five minutes."

"After ten minutes stropping and fussing and cussing with his old-fashioned razor, Joe says:—'Here, let me try that contraption of yours!' In two minutes he finished, tickled to death—and Fred grabbed for the *Gillette*."

"Since then the *Gillette Safety Razor* has been standard equipment in our camp, and we've passed the good word along to dozens of other fellows."

"Of course we use the *Gillette* at home, too. Why shouldn't we? No other razor can touch it!"

Soft beards or wiry—a day or a week old—all look alike to the keen, adjustable Gillette. You can shave with it in solid comfort, anytime, anywhere. Don't go camping or holidaying — or don't stay home — without a Gillette Safety Razor. Compact Pocket Editions cost $5.00 to $6.00—Standard Sets $5.00—Combination or Travellers' Sets $6.50 up. 33

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"NATIONAL HERO SERIES" No. 8

Daniel O'Connell—"The Liberator"

OLD ERIN has given the world many a genius and many a Lover of Liberty, but none greater than the eloquent O'Connell. This noble Irishman unselfishly devoted every moment of his life to regain the Freedom of his Fatherland. His oratory, because of its flaming earnestness, exercised a powerful influence over the House of Commons and hastened many reforms for Ireland. Daniel O'Connell was the first to realize the irresistible strength of a union of millions of Irishmen, and to this end he labored night and day. Huge mass meetings were everywhere organized throughout Ireland and addressed by the masterful O'Connell. When confident of success and with victory in sight he was arrested and condemned to prison. When liberated his splendid constitution was shattered, but he continued until his dying hour to work and pray for Irish Liberty. It is needless to say that Daniel O'Connell was opposed to any Prohibitory legislation which invaded the Natural Rights of Man. He would no more vote for such tyrannous enactments than will our millions of Irish-American citizens. They know that there is no evil in the barley brews and light wines of their fathers—EVIL ONLY IS IN THE MAN WHO MISUSES THEM. For 57 years Anheuser-Busch have honestly brewed honest beers, and they are proud of the popularity their great brand Budweiser enjoys with those of Irish blood. Our Irish citizens have helped to make our nation great among the nations of the world. Seven thousand, five hundred people are daily required to keep pace with the natural demand for Budweiser.

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