

CANADA'S . . . BEST POLICY

.. THE ..
DOUBLE MATURITY
POLICY.

Are you thinking about taking some Life Insurance, and cannot make up your mind which company to insure in? Well, you will find that the

DOUBLE MATURITY POLICY OF THE MANUFACTURERS LIFE

The easiest and most convenient form of saving money for old age ever devised. The full amount insured for is payable at death or age 65, or as soon as the reserve and surplus combined shall amount to the sum insured, estimated at about thirty-one years from date of issue. The policy is

INDISPUTABLE AFTER THE FIRST YEAR

and you may live or travel in any part of the world, engage in any employment whatever, without prejudice or restriction. You pay your premiums and the Company will pay the insurance. That's the policy for you

MANUFACTURERS LIFE INSURANCE CO.,
63 Yonge St., TORONTO, Cor. Colborne.



Sold by Lyman, Knox & Co., Toronto, and all leading druggists.

MCCOLL'S OILS ARE THE BEST.

USE LARDINE MACHINE OIL, CHAMPION GOLD MEDAL OIL OF THE DOMINION.

MCCOLL'S CYLINDER OIL WILL
wear twice as long as any other make

The Finest High Grade Engine Oils are Manufactured by

MCCOLL BROS. & CO., TORONTO.

For sale by all leading dealers in the country.

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COR. QUEEN AND PORTLAND STS.,
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BEST QUALITY OF BREAD.

Brown Bread, White Bread.
Full weight, Moderate Price.
DELIVERED DAILY. TRY IT.

COAL AND WOOD.



CONGER COAL CO., LIMITED

General Office, 6 King Street East

Minard's Liniment cures La Grippe.

HEALTH AND HOUSEHOLD HINTS.

Ohio Catsup.—Three dozen cucumbers, eight onions, chopped fine; sprinkle with half pint of salt, place them in a colander and let them drain for eight hours; add one teacupful of mustard seed, one-half cup of pepper; put all in a jar and cover with vinegar.

Hot Sauce.—Scald and peel 24 ripe tomatoes; add ten peppers, cut fine; two quarts of vinegar, one onion, two table-spoonfuls salt, one half-cup of sugar, one table-spoonful of allspice, one table-spoonful of cloves, one table-spoonful of cinnamon, and boil three hours or until the mixture becomes thick.

Vermicelli Soup.—Boil a shin of veal in four quarts of water. Skim it very carefully, then put in one onion, one carrot and a turnip, not cut up, and boil three hours. Add salt, two cups of vermicelli and boil an hour and a half longer. Remove the bone and vegetables and serve.

Snow Rolls.—One pint of milk scalded and allowed to cool. Add one-half cupful of butter, one-quarter of a yeast cake dissolved in one-half cup of luke-warm water, a scant one-half cup of sugar, one teaspoon of salt and flour, enough to make a soft batter. Let it rise. Roll it out and cut as biscuit, spread with melted butter, turn two-thirds over to form the roll and bake.

To Keep Cider Sweet.—Put in a barrel of cider one quart of mustard seed in a cloth bag. Another way is to get of your druggist a preparation of lime specially prepared for the purpose, using one-half ounce to each 10 gallons of cider. First mix the lime with a little cider to the consistency of cream, shake the barrel well after putting it in, and after five days draw off the cider into another barrel.

Green Tomato Pickle.—Cut a peck of tomatoes and six large onions into thin slices, cover them with salt and water and let them stand all night. In the morning pour off the brine and put them into a preserving kettle with a breakfast cupful of brown sugar, three chillies and a teaspoonful of each of the following spices: cloves, allspice, ground ginger, mace, cinnamon and scraped horse-radish; cover all with vinegar and simmer very slowly for three hours.

Crystallized Pears.—Use only absolutely perfect fruit, because the cores are to remain intact. For a dozen pears beat the whites of two fresh eggs only until they are liquid and smooth, and sift a large dish of confectioner's sugar. Leave stems on the pears and peel them very thin and smoothly. When peeled hold each one by the stem, roll it in the beaten egg until all parts are moistened, then in the sugar, to thoroughly coat the entire surface, and dry the pears upon a large dish. If the first application of egg and sugar does not cover the fruit, repeat it. To serve the fruit arrange it upon a glass or china dish for dessert.

Ice Pears.—When there are overripe pears on hand, which are too soft for the table, but not absolutely decayed, peel and core them, put them into an ice cream freezer with an equal measure of cold water, the juice of one lemon or an even teaspoonful of powdered citric acid to a quart of pears, and oversweeten the combination; freeze it like ice cream and serve it for a dessert. Any which remains unused can be thickened with a little gelatine dissolved in warm water and cooled before being added to the fruit ice; measure the melted fruit ice and allow the proportion of gelatine indicated for making wine jelly in the recipes which are inclosed in each package of gelatine. After adding the gelatine put the fruit ice into a jelly mould and let it grow firm. In a cool place it will keep two or three days. Turn it from the mould before sending it to the table. Use it for luncheon or at a family dinner for dessert, taking care that it is very cold.

OUR OLD FIRE COMPANY

"That was a gay old company that we belonged to, Joe, away back in '68, when you and I 'ran with the machine.' Do you remember that big fire in Hotel Row, one freezing night, when fifteen people were pulled out of their burning rooms and came down the ladder in their night-clothes; and how 'Dick' Greene brought down two 'kids' at once—one in his arms, the other slung to his back? Poor 'Dick'! He got the catarrh dreadfully, from so much exposure, and suffered from it five years or more. We thought once he was going in consumption, sure. But, finally, he heard of Dr. Sage's Catarrh Remedy, and tried it, and it cured him up as sound as a flint. I tell you, Joe, that catarrh remedy is a great thing. It saved as good a man and as brave a fireman as ever trod shoe leather."

Minard's Liniment for Rheumatism.

What Can Cuticura Do

Everything that is cleansing, purifying, and beautifying for the Skin, Scalp, and Hair of Infants and Children, the CUTICURA REMEDIES will do. They speedily cure itching and burning eczemas, and other painful and disfiguring skin and scalp diseases, cleanse the scalp of scaly humors, and restore the hair. Absolutely pure, agreeable, and unfalling, they appeal to mothers as the best skin purifiers and beautifiers in the world. Parents, think of this, save your children years of mental as well as physical suffering by reason of personal disfigurement added to bodily torture. Cures made in childhood are speedy, permanent, and economical. Sold everywhere. POTTER DRUG AND CHEM. CORP., Boston. "All about Skin, Scalp, and Hair" free.

BABY'S Skin and Scalp purified and beautified by CUTICURA SOAP. Absolutely pure.

ACHING SIDES AND BACK, Hip, Kidney, and Urine Pains and Weaknesses relieved in one minute by the Cuticura Anti-Pain Plaster, the first and only pain-killing plaster.

Your Patronage Respectfully Solicited.

PARKDALE KASH GROCERY

HICKMAN & Co.,

The Old Reliable House for Choice

Teas, Koffees, Spices,

GROCERIES, FRUITS AND PROVISIONS.

SPECIALTIES:

Bouquet Tea and Happy Thought Baking Powder.

Remember, we keep nothing but first-class goods and our prices are Rock Bottom. Families waited upon for orders, if desired. Telephone orders receive prompt attention. Kindly give us a call, it will be profitable to you and us.

HICKMAN & Co.,

1424 Queen St. W. Tel. 5061.

THE CANADA SUGAR REFINING CO.

(Limited), MONTREAL, MANUFACTURERS OF REFINED SUGARS OF THE WELL-KNOWN BRAND

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OF THE HIGHEST QUALITY AND PURITY. Made by the Latest Processes, and Newest and Best Machinery, not surpassed anywhere.

LUMP SUGAR,

In 50 and 100 lb. boxes.

"CROWN" Granulated,

Special Brand, the finest which can be made

EXTRA GRANULATED,

Very Superior Quality.

CREAM SUGARS,

(Not dried).

YELLOW SUGARS,

Of all Grades and Standards

SYRUPS,

Of all Grades in Barrels and half Barrels.

SOLE MAKERS

Of high class Syrups in Tins, 2 lb. and 8 lb. each

GILLETT'S

PURE POWDERED 100%

LYE

PUREST, STRONGEST, BEST.

Ready for use in any quantity. For making Soap Softening Water, Disinfecting, and a hundred other uses. A can equals 20 pounds of Soda.

Sold by All Grocers and Druggists.

W. GILLETTE, Toronto

BBB CURES HEADACHE

By acting on the Stomach, Liver and Bowels, removing morbid matter and thoroughly cleansing the entire system, Burdock Blood Bitters promptly removes Headaches of all kinds, no matter how obstinate or severe. Constipation, Dyspepsia and Bad Blood are the usual causes of Headache, B.B.B. removes these and with them also the Headache disappears. Note the following

STRONG EVIDENCE:

"My Sick Headache occurred every week for forty years, I took three bottles of B.B.B., have had no headache for months, and recommend it highly."

Mrs. E. A. STORY, Shetland, Ont.

Spiced Eggs.—Boil one dozen of eggs hard, then drop them in a pan of cold water before removing their shells. Heat a quart—or more, if necessary—of good white vinegar, into which introduce one ounce of raw ginger, two or three blades of sweet mace, one ounce of allspice, half an ounce each of whole black pepper, salt and mustard seed. After it has simmered half an hour pour over the eggs placed in a jar. When cold cover it tightly. They will be ready for use in three or four weeks.