

Soft
Harness

You can make your harness as soft as a glove and so much more comfortable to wear by using EUREKA Harness Oil.

EUREKA
Harness Oil

Makes a poor looking harness the new. Made of soft, heavy leather, especially prepared to stand the weather. Sold everywhere in one-half pint cans.

Made by THE EUREKA OIL COMPANY.

The Way to Do Business.

"Is there any one living here under twenty-one years of age?" inquired a man who rang the doorbell at a genteel residence the other day.

"No, there is not," rather sharply replied a spinster of eight and thirty summers who answered.

"Why, is it possible?" was the reply of the apparently astonished man. "Don't you live here?"

It was a neat bit, and after a little simpering and a brief chat about the weather the maiden purchased two copies of a work entitled "Hints For the Young."—London Tit-Bits.

Diet and Voice.

A musical writer states that fine vocalists are rare in countries where fish and meat diets prevail and that the voice depreciates as families grow rich and increase the amount of meat consumed.

The carnivorous birds croak; grain-eating birds sing.

The Maid Blushed.

When Mr. David Dear, winner of the queen's prize at Blaisy, was a law student, he once attended an "at home."

On the servant asking his name, he replied, "David Dear."

The girl blushed and said, "Yes, yes; but what is your other name, sir?"

He assured her he had no other name, but it was of no use. The servant knew better and announced him as "Mr. David."

Witty Answers.

A leading actress, who is notably well "billed" all over town and country, observed to the interviewer: "Of course I can't get on without 'billed,' and," she added slyly, "a little 'coining.'"

Do I use powder? Why, of course. What do you think? And, my dear sir, I shall now depend on you—for the powder—oh, dear, no—for the puff!"

The Best of Reasons.

"Why do you bring this to me?" thundered the weary editor, thrusting the manuscript back into the hands of the poet.

"Because," replied the bard timidly, "I have no stanza."

There is only one way to cure failure—give up seeking excuses and seek work.

A rose in the hand is worth a whole wreath on the coffin.—National Magazine.

ABSOLUTE
SECURITY.

Genuine
Carter's
Little Liver Pills.

Must Bear Signature of
W. C. Carter

See Fac-Simile Wrapper Below.

Very small and so easy to take as sugar.

FOR HEADACHE.
FOR DIZZINESS.
FOR BILIOUSNESS.
FOR TORPID LIVER.
FOR CONSTIPATION.
FOR SALLLOW SKIN.
FOR THE COMPLEXION.

CHIEF SICK HEADACHE
CURE YOURSELF!
Use this for urinary discharges, inflammation, irritation or abnormality of mucous membrane. Pains, and not self-cure. Sold by Druggists, and in all stores.

\$50.00 REWARD
Will give the above reward for information that will lead to the conviction of the person who poisoned my English setter "Belkirk Whyte" on Sunday, February 9th, between two and three p. m.

District Dashes

Dr. Holmes, of Chatham, was here on Tuesday last in consultation with Dr. Stevenson in the case of Mr. J. B. Coates.—Ridgetown Standard.

At Providence Methodist church, on Tuesday, 11th inst., by Rev. Dr. Hanson, of Chatham, assisted by Rev. J. H. Osterhout, Miss Mary Richards, of Raleigh, to Thos. McCall, of Blenheim.

Mr. Jack Stewart, son of Mrs. Stewart, Main street, who has been engaged for some time past at Park Bros., Chatham, has accepted a position with R. Watt, town.—Ridgetown Standard.

William Allen, for many years a respected citizen of Ridgetown, passed away on the evening of Feb. 5th at the home of his son, Mr. George Allen, 7th concession, Howard.—Ridgetown Dominion.

The Woodstock police commission is advertising for a chief of police. The papers of that city say that an effort will be made to secure the services of Archie Skirving, the well known L. E. & D. R. R. detective.

Boys drink themselves tight and their sisters lace themselves tight and wear their shoes tight, and it is a tight squeeze to tell which habit is the greatest evil, philosophizes the editor of the Fort Steele Prospector.

An interesting event occurred at the residence of Mr. and Mrs. Chas. Thornton, 8th con., of Tilbury West, on Wednesday evening, Feb. 5th, when their daughter, Edna Muriel, was united in marriage to Nelson A. Ford, by the Rev. W. H. Butt.

Ed. Seguin, of Tilbury, has bought the Commercial Hotel, Belle River, from L. N. Castaner, of Windsor, for \$2,500. Possession is to be given the first of May, at which time the place will be vacated by Mr. Seguin.

J. H. Keating, collector for inland revenue at Windsor, has under the Western Ontario district, Mr. Kenning's inspectorship included the Windsor, London, Stratford, Guelph and Brantford divisions. The salary is \$2,500 a year.

Walter Mills has received a letter from the Under Secretary of State in answer to a petition asking for a prisoner confined in the Kingston Penitentiary stating that His Excellency the Governor did not see fit to exercise his prerogative in the case.—Ridgetown Standard.

Edward Porter, acting for Hiram Walker & Sons, Walkerville, was in St. Thomas on Wednesday, and inspected the whiskey in their bottles which are supposed to contain case goods. It is said that Mr. Porter's test resulted in the fact that he found that in one case the whiskey had been poured in the bottles. Prosecution will follow, says the Times.

An old resident of Howard, in the person of Mr. W. C. T. U. president at a concert held in the town hall at Comber under the auspices of the W. C. T. U. In the course of the evening Mrs. Maxwell delivered an address, which scintillated with prohibition points. A parlor meeting was also addressed during the afternoon. Appreciative audiences assembled at both meetings and a decided impetus was given the work.

A Leamington young man married recently, purchased a box of cigars, some of which were loaded with powder. Meeting a friend a cigar was given him. He lit it and it exploded, striking him in the eye. He will likely lose the eye, and as the man who gave the cigar is in poor circumstances, the unfortunate young man has entered an action against the manufacturer. The case will be watched with much interest.

Mr. W. E. C. Workman, who for the past year has been organist and choir master of the Presbyterian church, since coming to town, has made many warm friends who will be indeed sorry to see him leave. His musical ability has become so well known in the west that the Chatham church was anxious to secure his services and so made him a very tempting offer.—Ridgetown Standard.

At five o'clock in the afternoon on Monday last, Walter Guyett, one of Oxford's best known citizens, passed to the silent beyond. His sudden death was unexpected, as it was thought he was improving. Mr. Guyett was always a strong, healthy, rugged man, whose industry and good management had surrounded him and his family with all the comforts that farm life possesses. He leaves a large family to mourn his loss. The funeral, which took place yesterday at Duart cemetery, was largely attended.

At the Sacred Heart church, Port

Lambton, on Monday, the 10th inst., was solemnized the wedding of David J. Hinnegan and Miss Rose Agnes Higgins, mass being said at 9.30 a. m. by the Rev. Fr. Donahue.

"Hubby," said the Howard farmer's wife, "on the 26th we shall have been married 25 years. Don't you think we ought to kill the fat pig and have a feast?" "Kill the pig," growled the farmer, "I don't see what you want to jump on the pig for. He isn't to blame for what happened 25 years ago."

The report of the commissioners who investigated the loss of the Marine City off Goderich last fall, when four Kingston men were drowned, has been handed in, but nothing will be given out until Hon. James Sutherland has had an opportunity of perusing it.

For Singers and Speakers.

The New Remedy for Catarrh is Very Valuable.

A Grand Rapids gentleman who represents a prominent manufacturing concern and travels through central and southern Michigan relates the following regarding the new catarrh cure, he says:

"After suffering from catarrh of the head, throat and stomach for several years, I heard of Stuart's Catarrh Tablets quite accidentally, and, like everything else, I immediately bought a package and was decidedly surprised at the immediate relief afforded me and still more to find a complete cure after several weeks' use."

"I have a little son who sings in a boys' choir in one of our prominent churches, and he is greatly troubled with hoarseness and throat weakness, and on my return home from a trip I gave him a few of the tablets one Sunday morning when he had complained of hoarseness. He was delighted with their effect, removing all his troubles in a few minutes, and making the voice clear and strong."

"As the tablets are very pleasant to the taste, I had no difficulty in persuading him to use them regularly. Our family physician told us they were an antiseptic preparation of undoubted merit, and that he himself had no hesitation in using and recommending Stuart's Catarrh Tablets for any form of catarrh."

"I have since met many public speakers and professional singers who used them constantly. A prominent Detroit lawyer told me that Stuart's Catarrh Tablets kept his throat in fine shape during the most trying weather, and that he had long since discarded the use of cheap lozenges and lozenges on the advice of his physician that they contained so much turpentine and opium as to render their use a danger to health."

Stuart's Catarrh Tablets are large, pleasant tasting lozenges composed of cathartical antiseptics, like red gum, blood roots, etc., and sold by druggists everywhere at 50c. for full treatment. They act upon the blood and mucous membrane and their composition and remarkable success has won the approval of physicians, as well as of thousands of sufferers from nasal catarrh, throat troubles and catarrh of stomach."

A little book on treatment of catarrh mailed free by addressing F. A. Stuart Co., Marshall, Mich.



The Art of Self-Defense.

The popular idea expressed in the phrase, "the art of self-defense," shows the opinion that the chief enemies a man has to defend himself from are visible and external. But the real danger of every man is from minute and often invisible foes. In the air we breathe and the water we drink are countless minute organisms leagued against the health of the body.

The one defense against these enemies is to keep the blood pure. Dr. Pierce's Golden Medical Discovery thoroughly purifies the blood, removing poisonous substances and accretions. When the blood is pure there is no harborage for the germs of disease which find a lodging only when the blood is impure and corrupt.

"I consider your 'Golden Medical Discovery' one of the best medicines on the face of the earth," writes Mr. Wm. Foster, of Red Oak, Montgomery Co., Iowa. "While in the south west, three years ago, I got poisoned with poison ivy. The poison settled in my blood and the horror I could not describe in words. I thought I would go crazy. I tried different kinds of medicine, tried different doctors, but all the relief they could give me was to make my pocket-book lighter. I then began taking Dr. Pierce's Golden Medical Discovery. Took four bottles without relief. Kept taking it. I took Dr. Pierce's Pleasant Pellets cure constipation."

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The Households

Sauce for Baked Fish.—This is a cold sauce which is in high favor with some families. Mix thoroughly the yolks of two hard boiled eggs, a small wineglassful of salad oil, a large tablespoonful of sharp vinegar, a little dry mustard and a tablespoonful of chopped pickles or capers.

Savory Eggs.—Boil four eggs ten minutes, and when cold remove the shells. Cut each in half crosswise and remove the yolks, place them in a basin and mix them with an equal quantity of finely minced ham. Season with pepper and salt and moisten with cream, fill the halves of the eggs with the mixture, dip into batter and cook in deep fat until light brown in color.

Sauce for rice or macaroni.—Put one-fourth of a cupful of butter over the fire in a saucepan, add a small onion, chopped fine, and half a clove of garlic. Cook until all are browned, then add a scant fourth of a cupful of water or a teaspoonful of salt and water, or use well reduced stock and water. Add three or four mushrooms, simmer five minutes, strain and serve.

Fish Salad.—Use eggs and a half pint of cold, cooked fish, broken into flakes, one head of lettuce, three lemons and a mayonnaise dressing. Sprinkle the juice of the lemons over the fish, mix carefully, sprinkle with one-fourth teaspoonful of salt and let it stand while the lettuce crisps. Then arrange the lettuce leaves in a dish, put in the fish, dress with mayonnaise and garnish with thin slices of lemon.

Fowl and Bacon.—Clean a fowl, fill with bread stuffing and truss for roasting. Cover the outside with slices of bacon, tied to keep them in place, and broil for two hours or until the bird is tender. Remove the string and bacon and place the fowl on the rack in the baking pan with the bacon underneath. Broil the fowl with salt, pepper, and flour with a nice brown, basting often with some of the broth to which butter may be added, if necessary.

Jellied Chicken.—Singe and draw a good sized chicken, put it into a ket of boiling water and cook for five minutes. Then push the kettle to the back of the stove and simmer until the chicken is tender. Season with salt, and a layer of onion in which it was boiled and remove the meat, rejecting the skin and bones. Crack the bones into small pieces, and place them with the skin, a small chopped onion, two bay leaves, a blade of onion and half a teaspoonful of celery seed in a saucepan. Add the chicken liquor and simmer until reduced to one pint, then put in a leaping tablespoonful of gelatine, previously soaked in cold water. Strain and salt to taste. Moisten a square mould or pan with cold water and arrange a layer of chicken neatly in the bottom. Bake in a layer of gelatine of hard boiled eggs, and sprinkle lightly with pepper, salt and a little chopped parsley. Continue in this fashion until all the ingredients are used, then strain over the whole chicken stock. Set aside to cool and harden and serve with mayonnaise dressing.

Stuffing for Pork.—Parboil three small, mild-flavored onions in two waters, then boil until tender. Scald eight or ten sage leaves in hot water and let them stand five minutes. Dry thoroughly and chop with the onions until the mixture is very fine and add one and one-fourth cupfuls of very fine bread crumbs and one-fourth teaspoonful each of salt and pepper. When well mixed add two tablespoonfuls of butter and bind the whole with two well-beaten eggs.

Kentish Pudding Pie.—Boil a bay leaf and a small piece of lemon rind in one and a half pints of milk, and nicely flavored strain the milk and put it with three ounces of ground rice and a little salt, stirring while it boils for fifteen minutes. Remove the onion and bay leaves, and stir in two ounces of butter, four and one-half ounces of sugar, and four well-beaten eggs. When nearly cold pour this into patty-pans lined with paste, strew the top with currants and bake in a steady oven for about twenty minutes. Sprinkle the top with powdered sugar after the pie becomes cold.

The Largest Coins in Circulation.

The largest gold coin now in circulation is the gold ingot, or "loot," of Anam, a French colony in eastern Africa. It is a flat, round goldpiece, and on it is written in India ink its value, which is about \$65. The next sized coin to this valuable but extremely awkward one is the change of Japan, which is worth \$10, and next comes the bend of Ashanti, which represents a value of about \$9. The California fifty dollar goldpiece is worth about the same as the bend. The heaviest silver coin in the world also belongs to Anam, where the silver ingot is worth about \$3. Then comes the Chinese tael, equal to about 7 shillings, and then the Austrian double thaler.

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Dogs and Humor.

Mr. Cecil Aldin, an authority, gives it as his opinion that dogs as a rule are devoid of conscious humor. "The clown dog in a troupe of performing dogs, for instance, is not really funny when he burlesques the performances of other dogs, but he seems to be funny to the spectators. I am afraid that the people who credit dogs with being intentionally funny are deceiving themselves."

A dog likes fun—a good romp and game with children—but his sense of humor has not been developed, and it is not subtle. A dog's best sense of humor, Mr. Aldin thinks, is when he is being tickled. "He opens his mouth, then screws his face into what people are pleased to call a laugh."

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First-class cut hair, especially grey and white hair taken in exchange.

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Cures Weak Men Free

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L. W. KNAPP M. D.

How any man may quickly cure himself after years of suffering from sexual weakness, lost vitality, night losses, varicocele, etc., and enlarge small, weak organs to full size and vigor. Simply send your name and address to Dr. L. W. Knapp, 1710 Hull Bldg., Detroit, Mich., and he will gladly send the free receipt with full directions so that any man may easily cure himself at home. This is certainly a most generous offer and the following extracts taken from his daily mail show what men think of his generosity.

"Dear Sir:—Please accept my sincere thanks for yours of recent date. I have given your treatment a thorough test and the benefit has been extraordinary. It has completely braced me up. I am just as vigorous as when a boy and you cannot realize how happy I am."

"Dear Sir:—Your method worked beautifully. Results were exactly what I needed. Strength and vigor have completely returned and enlargement is entirely satisfactory."

"Dear Sir:—Yours was received and I had no trouble in making use of the receipt as directed and can truthfully say it is a boon to weak men. I am greatly improved in size, strength and vigor."

All correspondence is strictly confidential, mailed in plain, sealed envelope. The receipt is free for the asking and he wants every man to have it.

GOLD SOAP

Cleaner Clothes.
Lighter Labor.

BALDNESS

THIN HAIR, DISCOLORED HAIR, ETC.

Prof. Dorenwend

COMING

He will be at

GARNER HOUSE, Chatham, Wednesday, Feb. 19th

With HAIR GOODIES, Ladies and Gents Wigs, Toupes, Bangs, WAVY and PLAIN FRONTS, SWITCHES of every description, etc.

He can improve your personal appearance. Plain features and disfigured heads caused through the loss of hair made perfection. Thousands owe their fine looks to the skill of Prof. Dorenwend.

Human hair ADORNs and PROTECTS the head. Don't fail to see his new PATENT HAIR STRUCTURE, patented all over the world.

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First-class cut hair, especially grey and white hair taken in exchange.

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CENTRAL BUSINESS COLLEGE
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This splendid school, with 25 teachers in Typewriting, shorthand and thorough courses of study of the best kind in Canada.

CIRCULARS FREE.
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ATTEND THE BEST IT PAYS
CENTRAL Business College
STRATFORD, ONT.

A school well-known from one end of Canada to the other for its superior work. This college gives the right kind of education and places many of its students in good positions. NOW is the time to enter. Prepare for success. You will get it. Write for our beautiful catalogue.

W. J. ELLIOTT.
PRINCIPAL.

Don't Wait
For a Cold to Catch you

Have a bottle of
Radley's Cough Balm
in the house to catch and cure the cold.

A few doses relieve the cough and allays the irritation. Part of a bottle usually cures. If after using half a bottle it fails in your particular case return the bottle and your money will be refunded.

RADLEY'S
RELIABLE DRUGGISTS
Near Grand House

Money to Loan on Mortgages at 4 1/2 and 5 per Cent.

FOR SALE—FARM AND CITY PROPERTY.

Frame house, two stories, 12 rooms, Lot 30 ft. front by 115 ft. deep, \$1,000.

Brick house, two stories, 7 rooms, Lot 40 feet front, by 208 feet deep, \$1,100.00.

Frame house, 10 rooms and summer kitchen, lot 60 ft. by 104 ft., \$500.00.

Frame house, 8 rooms and summer kitchen, lot 60 ft. by 208 feet, good stable, \$1,100.00.

Two vacant lots, each 60 feet front, by 104 feet.

House, 8 rooms, lot 60 feet by 208 feet, \$1,000.

Farm in Howard, 32 1/2 acres, good house, stable and orchard, \$1,000.