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Blue Ribbon Ceylon Tea

The utmost care is taken in curing, and every process is supervised by experts. The result is a tea that is delicate in aroma and delicious in taste.

Black. Mixed. Ceylon Green. Ask for Red Label. FORTY CENTS—SHOULD BE FIFTY

The Rose and Lily Dagger

A TALE OF WOMAN'S LOVE AND WOMAN'S PERFDY

CHAPTER XVI

The morning of the most eventful day in Elaine's life breaks with all the splendor of June, and the Castle guests, who received the suggestion of a picnic at the ruined abbey with but lukewarm approval on the preceding evening, are quite enthusiastic about the new day.

Just as the gay party was about to start, Lady Blanche remembered that a little powder would not be amiss after the twelve-mile drive to the abbey, and she returned to her room to get it, and her sunshade. With them in her hand, she was passing through the hall, when a door—a door leading to the marquis' private entrance through the round tower—opened, a pale face looked out, and a subdued voice uttered her name.

"Come to this door when you return, my lady," whispered the voice of Fanny Inehley. "I have something to tell you."

"She is a good girl," she says, sentimentally, "and will make him a capital wife; a far better one than he deserves."

"What do you mean?" asks Lady Blanche, but there is a tell-tale pallor in her face, and a pinched look about the smiling lips, which betray her.

"Can't you see?" she says, triumphantly. "Nairne has proposed to Elaine, and has now carried the major off to receive his blessing in due form. Why, I have seen it coming ever since the night of the ball."

Lady Blanche sits quite still, so motionless, indeed, that she might well be taken for a statue; she does not even turn her head when the major enters and comes up to her, his face flushed, his eyes bright and excited; such a look of triumph and subdued delight on his face that makes him look even abnormally youthful. His eyes are moist, though, bright as they are.

He comes up to Lady Blanche. Is she not Elaine's relative, and must it not be her that he first communicates the glad tidings?

"My dear Blanche," he says in a low voice, while all the rest set to talking as hard as they can, as if to hide their consciousness of what is going on under their eyes. "My dear Blanche, I feel that I ought to tell you of—of something that has happened to my dear girl. As her cousin, and my niece, you should be the first to know. Er—er—I am sure you will be glad to hear and wish her joy. The marquis—he speaks so and indeed so plainly that the rest cannot help hearing."

"The marquis has just asked me for my dear girl's hand."

The pallor increases on her face, and she seems speechless for a moment; then she looks up at him with a forced smile.

"Oh, I am so glad!" she exclaims, fervently. "Of course, it is not altogether a surprise," and she smiles again. "The marquis ought to be a very happy man; she is so beautiful and so good."

"Thank you, thank you, my dear Blanche. Just what I expected you to say. Yes, she is good, my dear girl, though I should not say it. She has been the best of daughters to me—"

"I will go to her presently," says Lady Blanche, and as she goes up to Lady Dornier to tell her, she gets up and leaves the room.

But she does not go upstairs. Instead, she crosses the large hall quickly, and pushing open the door leading to the smaller one, stands hesitating and breathing hard. As if she had been waiting for her, as indeed she has, Fanny Inehley enters the hall by another door.

"You wished to see me," says Lady Blanche, with an attempt at hauteur; but Fanny, as if the business in hand were too serious for affectation, says in a quick whisper:

"I have been watching them as they came up the drive. He has proposed to her, has he not?"

"He has," assents Lady Blanche. Her heart is beating too fast for many words, and there is something in Fanny Inehley's manner that impresses her.

"I know it," says Fanny. "Now my lady, I am ready to do what I promised. Shall it be to-night, or will you wait?"

But Lady Blanche is in no humor for waiting. To dash the cup of joy from her cousin's lips, to see the exultant old major brought down to the dust—if she can only accomplish this feat at once, at once!

AFTER OTHER HELP FAILED

Dr. Williams' Pink Pills restores a Young Lady to Fat Health and Strength

Doctors and nurses recommend Dr. Williams' Pink Pills because they have seen their wonderful power to make new, rich, red blood, and to cure all diseases due to poor blood, or weak nerves. Dr. Williams' Pink Pills are not a common medicine. They do not purge and weaken. They contain no poisonous drugs. They are safe, sure, simple, stimulating, and scientific. This is why these pills should be taken by all who are weak, bloodless, nervous and sickly. Here is a bit of very positive proof of the wonderful power to conquer disease with Dr. Williams' Pink Pills: Miss Esther E. Lewis, Lynn, N. S., says: "At the age of sixteen my health failed me completely. At that time I was attacked with a severe case of rheumatism, followed by measles from the after-effects of which I was left in a deplorable condition. I became very pale, suffered from headaches, dizziness and general weakness. I tried several medicines, but they did me no good; on the contrary, I was growing weaker and finally became so weak that I would 'fall asleep' unconsciously at an hour at a time, and I had become so weak that I could hardly move about. At this stage I was advised to try Dr. Williams' Pink Pills, and I have good reason to bless the day I began their use. I had only taken them a few weeks when I began to recover and my health continued to improve some time longer I fully regained my former good health. I will be glad if my experience will be of benefit to some other poor sufferer."

When buying the pills see that the full name "Dr. Williams' Pink Pills for Pale People" is printed on the wrapper around each box. Sold by all dealers or sent by mail at 50 cents a box or six boxes for \$2.50 by writing the Dr. Williams' Medicine Co., Brockville, Ont.

She sat there for some minutes, then called her maid and dressed. Still uncertain and half-resolved to betray the girl, to tell the marquis all that had occurred—for her ladyship was quite capable of the treachery—she went downstairs into the drawing-room. She thought at first it was empty, then she saw a couple standing by the window. They were the marquis and Elaine, and he was standing with his hand clasping hers.

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GREAT DEMAND FOR CHICKENS

Department of Agriculture, Commissioner's Branch, Ottawa, June 15th.

The present time is most favorable for the production, fattening and marketing of farm chickens. There has been such a substantial increase in the consumption of chickens and eggs within the last few years that it is not possible to rear a greater number of suitable market chickens than can be sold with profit. Last year there were not sufficient chickens sold in Canada to supply the home markets. As a result of the shortage of chickens the trade with Great Britain was increased. This is unfortunate on account of the great demand for Canadian chickens in Great Britain, and the good prices that are paid.

The chief of the Poultry Division, Mr. E. B. Hays, has issued numerous letters have been received from produce merchants, poulterers and commission merchants who desire to learn in what localities chickens can be bought in great numbers, and at reasonable prices. From several Canadian cities, and especially from Montreal, produce firms have asked to be informed where market chickens could be obtained in Great Britain, could be obtained in the greatest numbers. British poulterers and commission merchants have repeatedly asked for the same information in the past, and a well-established produce house in London, England, was received last week. This firm wished to "start an undertaking for the purpose of

Importing Canadian Poultry to Great Britain." They desired information as to the probable success of such a project and the possibility of obtaining poultry (especially broilers) in large quantities from the best districts for the collection, etc. of them. Last fall a firm in Cape Colony, wished a poultry trade with that colony. One shipment of Canadian chickens was made to Cape Colony, which arrived in a satisfactory condition and pleased the trade. A New York firm wrote that they desired to import Canadian chickens, and were recommended by the department to a firm in the Maritime Provinces, from whom they purchased chickens, and were impressed favorably by them.

Their profits are diminished through scarcity of chickens. Nevertheless, merchants in Great Britain, Cape Colony, the United States, and even in Australia, are looking to a supply of Canadian chickens to satisfy their growing trade.

The problem of supplying this wonderfully increased demand for chickens can be solved by the farmers alone. Instead of the farmer rearing fifty or a hundred chickens that receive little attention or feed, he should rear from 300 to 1,000 chickens annually. These should be of a utility type, such as can be found in the popular breeds, Plymouth Rocks and Wyandottes. The chickens should be hatched and reared by incubators and brooders, and ready for market, and poulterers should be provided with feeding crates and fattening pens. The equipment required to do this work is not an expensive one; \$200 to \$250 is the cost of incubators, brooders, houses and fattening crates for fifty or 100 chickens. It is as necessary for realizing the greatest profits from the poultry business as threshing and mowing machinery is for general farming. The work connected with fattening 1,000 chickens with the proper appliances is no more than is necessary for rearing 300 chickens by the natural means.

Poultry Farming is a business that requires to be developed in the same manner as the butter, cheese and fruit branches. A substantial profit can be made from the poultry business, when it is carried on as an adjunct to farming, and with the same careful attention and financing.

The Dominion Department of Agriculture is endeavoring to increase the poultry trade of Canada, to encourage the growing of the greatest number of high class chickens, and to assist in the marketing of them. A revised edition of the bulletin, "Profitable Poultry Farming," has just been issued, and will be mailed without charge on application to the Commissioner of Agriculture and Dairying, Ottawa. The information it contains is of great value to the poultry grower, and it should be in the hands of every interested poultryman in Canada.

Stuffed Tomatoes. Stuffed tomatoes may be prepared in a variety of ways, nearly all palatable and nutritious.

For any of them choose large, solid tomatoes, cut in half and remove the centre and the seeds. The filling may be creamed sweetbreads, boiled rice mixed with minced meat, highly seasoned, or with chopped nuts. A very good filling is minced meat, a little onion juice, slices of celery and the scooped out centre of the tomatoes. Stuff the tomato shells, sprinkle dry bread crumbs over the tops, put a bit of butter on each and bake in a moderate oven for an hour. Make a gravy in the pan, adding cream, and pour over the baked tomatoes.

"Johnny," said the teacher, "can February March?"

"No," said Johnny, "but April May."

The Toothsome Pie. The fruit pies in England are made without an undercrust. Many cooks in America also make fruit pies with only an upper crust.

Fruit pies are delicious made with an under crust, with an egg and strips of paste, and instead of a whole upper crust cut the strips and lay them in a diamond shape lattice work across the top. This is a particularly good way for very juicy fruits, such as cherries, currants and blackberries. Fruit pies should have a very delicate, rich, flaky pastry. The matter of both upper and lower crusts may be made in advance for a pie if well made and properly seasoned is good with or without an under crust. Directions are here given for making a puff paste for pies: To one pound of flour allow one pound of butter. Wash the butter in ice water and squeeze it in as dry as possible, then divide it into three parts and lay them on the ice to harden. Sift the flour into

the bowl, take one pat of the butter and with a knife cut it through the flour till it is in little globules; then pour in enough ice water to make the ingredients adhere in a very stiff dough. Dust the pastry board with a little sifted flour; lay on the paste and roll it out very thin, always rolling it from you, and be careful not to break the crust with the rolling pin. Move this strip of paste to one side of the board. Dust the board with flour again and roll out one of the parts of butter, lay it on the paste, dredge on a little flour, roll the paste over the butter and roll it out the other part of butter and lay it on the paste, fold and roll it out. Then fold it and stand it on the ice for an hour; then cut off a piece large enough for the under crust of a pie; roll it to the required thickness and cover the plate. For edging roll out a piece the required length, as it does not look well pieced. The flour for dusting the board must be sifted.—N. Y. Com. Adv.

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HEALS INFLAMED ITCHING SKIN

Cures Eczema, Salt Rheum and Teeter, Leaving the Skin Smooth, Soft and Natural. Dr. Chase's Ointment.

As a means of allaying inflammation, relieving the dreadful itching and healing and curing itching skin diseases, ulcers and eruptions, we believe that we can prove that Dr. Chase's Ointment is the most potent preparation that it is possible to obtain.

So many extreme cases have been cured, so many instances of chronic itching have been relieved, and such a host of people have volunteered their evidence in this regard that we challenge anyone to produce like endorsement for any ointment or any preparation which is recommended for such diseases.

Dr. Chase's Ointment certainly stands alone, unapproached and unrivalled as a healer of the skin and positive cure for itching skin diseases. From pimples to eczema, from chilblains to ulcers, each and every form of itching skin disease has been cured by this great ointment.

Dr. H. H. Chase, of New York, states: "I believe that Dr. Chase's Ointment is worth its weight in gold. For about thirty years I was troubled with eczema, and could not obtain any cure. I was so unfortunate as to have blood poison, and this developed into eczema, the most dreadful of skin diseases."

"I was so bad that I would get up at night and scratch myself until I was raw and bleeding. The doctor described it, and now I cannot say anything too good for Dr. Chase's Ointment. It has cured me, and I recommend it because I know that it is a cure for itching skin."

Dr. Chase's Ointment is known in almost every community. Ask your neighbors about it. There is probably a marked cure at your door where you can buy it. The cure made by this preparation will stand inviolate. 60 cents a box, at all dealers, or Edman's, Boston & Co., Toronto. To protect your rights, we are enclosing the receipt and name of Dr. H. H. Chase, of New York, in each box of his ointment.

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