

Skin Sufferers-Read!

We want all skin sufferers who have suffered for many years the tortures of disease and who have sought medical aid in vain, to read this.

We, as old established druggists of this community, wish to recommend to you a product that has given many relief and may mean the end of your agony. The product is a mild, simple wash, not a patent medicine concocted of various worthless drugs, but a scientific compound made of well known antiseptic ingredients. It is made in the D. D. D. Laboratories of Toronto and is called the D. D. D. Prescription for Eczema.

This is a doctor's special prescription—one that has effected many wonderful

cures. The effect of D. D. D. is to soothe instantly, as soon as applied; then it penetrates the pores, destroys and throws off all disease germs and leaves the skin clean and healthy.

We are so confident of the marvelous power of D. D. D. that we have taken advantage of the manufacturers guarantee, to offer you a full-size bottle on trial. You are to judge the merits of the remedy in your own particular case. If it doesn't help you, it costs you nothing.

D. D. D. Soap is made of the same healing ingredients. Ask us about it. T. B. Taylor & Sons, Druggists, Watford, Ontario.

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RICE VARIANTS.

Try a Wreath of Green Peppers Cut in Rings About Dish.

Where the family must be content into a fondness for rice instead of potato, try serving it in some different fashion. A mound of fluffy rice, slightly piled in the center of a platter, is capable of many pleasing variations.

For instance, try a decoration of green peppers, cut in rings and cooked until tender in slightly salted water. Lay these green rings in an irregular row, well up on the mound of rice. The effect will be found exceedingly good, and the peppers will also add a delicious bit of flavor to the rice when served together.

Pimentos cut in strips and dropped for a few minutes into boiling water make another excellent garnish for boiled rice, the pieces being scattered irregularly around the edge as a border. A sprinkling of finely chopped parsley over the mound of rice is pretty as well as appetizing, and a few spoonfuls of minced boiled ham lightly strewn over the rice is an improvement to the appearance of the dish as well as a piquant addition to the taste.

Tomatoes are also to be recommended in connection with the serving of rice. Cut them in medium slices, dip in flour and fry on both sides. A standing row of these tomato slices, supported against the center of the rice and with a sprig of parsley here and there, makes an attractive dish.

Tomatoes cut in halves, baked or sauted in butter until tender, are good when each half is heaped with a big spoonful of boiled rice topped with a tiny sprig of parsley. Such an arrangement makes an excellent border around a plate of cold meat or sardines as a luncheon or supper dish.

Chicken livers in brown sauce, broiled calves' liver, creamed codfish or minced meat of any kind are all improved when served with a border of boiled rice, in which case potatoes need not figure in the meal in any form.

A little trick which goes a long way toward the satisfactory serving of rice is the use of a fork rather than a spoon. When cooking the rice should never be stirred with a spoon, but with a fork; when serving, where possible, use two forks instead of a spoon. The spoon crushes the delicate particles and gives the rice a mushy look, which must always be avoided.

TRY COOKING LETTUCE.

Palatable Ways of Serving This Popular Vegetable.

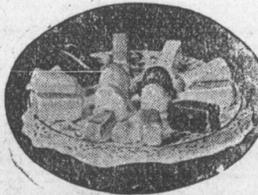
There are so many ways of cooking lettuce that it might almost appear on the table every day in two forms—once as salad and once as a cooked vegetable. One rather unusual way makes use of a sort of lettuce which any amateur grower sometimes raises, much to his despair and regret. This is lettuce that has gone to seed. Let it grow eight or ten inches tall, strip the stalk of all leaves and cut the stalk in inch pieces. Boil these until they are tender and serve them with a well seasoned cream sauce. Lettuce served in this way is truly delicious.

Lettuce boiled like any other green and served chopped with butter, pepper and salt is also very good. It should be tender and fresh before it is cooked. If it is to be tender and delicious when it is served.

Lettuce cooked like greens in the following way is worth trying: Boil in salted water until it is very tender. Then drain in a colander and chop it fine. Measure a tablespoonful of butter and half as much flour for each quart of the greens and blend them in a frying pan, adding the lettuce when the butter and flour are smooth. After four or five minutes' stirring add salt, pepper and a quarter of a cupful of cream. Stir until the cream is hot and serve.

Nice For Afternoon Tea.

Four eggs, three ounces of sugar, three ounces of flour, three ounces of butter, one level teaspoonful of baking powder, and one teaspoonful of vanilla extract. Beat up the eggs and sugar



ASSORTED CAKES.

together over a sauceman of hot water for twenty minutes; remove the basin from the pan and beat up the contents until they are cool. Sift in the flour and baking powder, add the butter, melted. Mix carefully, adding the extract. Turn into a flat buttered and papered tin and bake in a moderately hot oven for twenty minutes. When ready remove the paper, and when cool cut into cakes. Cover with pink, white and chocolate frosting.—Table Talk

Where Locusts are a Delicacy

Locusts are today eaten in Arabia pretty much as they were in Biblical times. Foreigners as well as natives declare that they are really an excellent article of food, says Youth's Companion. They are said to be best boiled.

The long, or "hopping" legs must be pulled off, and the locust held by a wing and dipped into salt before it is eaten. As to flavor, the insect is said to taste like green wheat. The red locust is more palatable than the green kind. Some say that the female is red and the male green, but others contend that all are green at first, whatever their sex.

Locusts must be caught in the morning for then they are benumbed by the cold and their wings are damp with the dew so that they cannot fly. They may be found in Arabia clustered in hundreds under the desert bushes, and they can be literally shovelled into a bag or basket. Later the sun dries their wings and it is hard to catch them. When in flight they resemble what we call Mayflies. They fly sideways, drifting as it were before the wind.

They devour everything vegetable and are devoured by everything animal; desert larks and bustard, ravens, hawks and buzzard like them. The camels munch them in with their food, the greyhounds run snapping after them all day long and eat as many as they catch. The Bedouins often give them to their horses.

Wasps as Thrifty as Bees or Ants

It is declared by those who have made a careful study of the habits of wasps that these insects are fully as industrious as ants or bees.

Division of labor is clearly seen in the wasps' nest. Some of the workers, states a writer in the New York Press, seem to be specially employed as foragers and soldiers; others appear to be told off as nurses and guardians, while yet others are engaged as paperhangers and masons.

Wasps are at all times particularly fond of honey. Toward the end of the summer, as all beekeepers know, they will force their way into beehives and carry off by force as much as they can gorge of their winged neighbors' honey. The drones of the wasp world, instead of being idle and luxurious, are sober, industrious and well-behaved members of the community. They clean the streets of their town with exemplary diligence, acting as public scavengers or sanitary officers. And they have their reward, for unlike the bee whose life is their allotted life in peace and quietness until winter, involves both them and their maiden sisters in one common cataclysm of death and destruction.

The Guelph Mercury defines an optimist as a man who hopes to see his furnace all winter on five tons of coal. It is easy for a young man to find a pin in a girl's belt, but he usually gets hold of the wrong end.

The average girl imagines the romance is missing from a proposal unless the stage is set for a moonlight scene.

Some things which are true need not be told. The deepest wounds can be made by the tongue which never tells a lie, but which tells unlovingly the needless and painful truth.

If a wife will provide liberally for the inner man, her husband will usually provide liberally for the outer woman, but some women want to scrimp the table to adorn the back.

A waiter need not be on hand during meals. A well-trained waiter will not hear you if you shout for him through a fog horn or summon him with a gong. But drop a fifty cent piece ever so lightly on a china plate and he will be there to cover it in a minute.

The human face is the masterpiece of God. A woman's smile may have in it more sublimity than a sunset, more pathos than a battle-scarred landscape, more warmth than the sun's bright rays, more love than words can say.

The new galvanized iron roof of the Masonic Hall, Wyoming, the floor of which is occupied by Wilson's business shop, was blown off in the storm of Sunday. The front windows of J. V. Sutherland's store were also blown in, and much minor damage was done by the gale throughout the village. It was one of the worst storms in the history of this part of the country, at least for so early in the year.

THEY SOOTHE EXCITED NERVES.—Nervous affections are usually attributable to defective digestion, as the stomach dominates the nerve centres. A course of Parmentier's Vegetable Pills will still all disturbances of this character, and by restoring the stomach to normal action relieve the nerves from irritation. There is no sedative like them and in the correction of irregularities of the digestive processes, no preparation has done so effective work, as can be testified to by thousands.

The remains of the late Alex. Duncan who died in London last week, arrived at Watford last Thursday on the Lehigh and were removed to the home of his son, Wm., Thames St., from whence the funeral was held that afternoon to the village cemetery. The deceased, who was a brother of the late Allan and Park Duncan, was a former resident of this village, having conducted a grocery store in the early eighties on the east side of Broadway prior to his removal to Oil City, where he resided until after the death of his wife three years ago when he removed to London, where he has since resided with one of his daughters. He leaves an adult family of four sons and three daughters. He was 78 years of age at the time of his death.—Petrolia Advertiser.

If you trade in Watford you go home satisfied.

Mail Order Houses Buy Newspapers

(From The Dry Goods Review.)

The big departmental stores continue to extend their interests in or control of the daily newspapers in Toronto, Montreal, and Winnipeg. A large interest in, if not the control of another Toronto daily has just been acquired. This makes three dailies in Toronto in which these mail order houses are financially interested. In Montreal it came out in legal proceedings recently that one of the oldest daily papers there passed some months ago into the hands of the chief owner of a rising mail order house which aims to monopolize the trade in Eastern Canada. There are now nine dailies in Toronto, Montreal and Winnipeg, which are known to be owned, or controlled by, the big store and financial interests, and while posting as the mediums of public opinion are the organs of these interests. The trade of these houses has grown enormously in these cities where these dailies circulate, but in the other cities and smaller places where there are good local newspapers, they have not made the same gains, because the local newspapers are well edited and are loyal to their own merchants and refuse to carry the advertising of the big city store. The only way in which the big dailies can make headway is by cutting their prices. They get \$3 to \$5 a year in Montreal, Toronto and Winnipeg, but sell in other cities at 50c to \$1 a year. This does not pay for the white paper on which these newspapers are printed, but the heavy deficits are made up by subsidies through big advertising contracts and in other ways, and by the low postal rates. The merchants and newspapers outside of these three big centres should get together and insist that no newspaper should have the privilege of the mails, which has a lower subscription price outside than in the centre in which it is published or which sells at less than the cost of the paper used.

The chestnut trees of this country may soon be extinct, but fortunately the jocksmiths are not dependent upon them for their supplies.

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