



Worth Knowing.

A delicious soda biscuit to serve with afternoon tea is made as follows: A tablespoonful and a half of butter, two tablespoonfuls of cream of tartar, one tablespoonful of soda, one pint of milk, a little salt, and one quart of sifted flour. Mix the flour, salt, butter and cream of tartar together; then dissolve the soda in the milk, and add the liquid slowly to the flour. Work the whole mixture together well, roll the dough out to a quarter inch thickness, and cut it into rounds about the size of a quarter. Bake brown in a quick oven. A few drops of lemon squeezed in the water in which potatoes are boiled, just before they are done, will prevent them from turning black. Vaseline will leave a stain that is hard to get out. Wash goods stained by vaseline first in warm water and soap, then a few drops of chlorinated soda rubbed on the spots will cause them to disappear.

Minard's Liniment used by Physicians

RAISIN DISHES.

Some Good Ways to Use Healthful Article.

Lemon-Raisin Pie may be tried for a change. Simply cook two-thirds cupful ground seeded raisins in one and one-quarter cupful water about twenty minutes. Mix two tablespoonfuls each of flour and cornstarch with two-thirds

Had ship's anchor fall on my knee and leg, and knee swelled up, and for six days I could not move it or get help. I then started to use MINARD'S LINIMENT and two bottles cured me.

PROSPER FERGUSON.

cupful sugar, dilute with four tablespoonful water, add to raisins and cook until smooth. Take from fire, add three tablespoonful lemon juice, grated rind of one lemon, one tablespoonful butter, and yolks two eggs slightly beaten. Bake in crust as custard pie. When crust is well baked and filling firm cover with meringue from stiffly beaten whites two eggs, two tablespoonful powdered sugar, and three-quarters teaspoonful lemon extract.

Banana-Raisin Pie—Cook one-half cupful chopped seed raisins in one cup water until plump. Take from fire, add two tablespoonfuls sifted cracker crumbs mixed with one tablespoonful flour and one teaspoonful butter. Let stand covered until cold. Cut one large banana in thin slices, add one-quarter teaspoonful cinnamon, two tablespoonfuls lemon juice, three tablespoonfuls sugar, three-quarters teaspoonful lemon extract and grated rind one-half lemon. Combine mixture, add one well-beaten egg and two tablespoonfuls powdered sugar. Bake between two crusts.

Raisin Puffs—Cream one-third cupful butter, add two tablespoonfuls sugar, two well-beaten eggs, one cupful milk, two cupfuls baking powder and one-quarter teaspoonful salt, one cupful seeded raisins cut in small pieces and dredged with one-quarter cupful flour. Turn into buttered cups. Steam about 15 minutes. Serve the plain or whipped cream, sweetened and flavored to taste.

Raisin Cup Cakes—Two-thirds cupful butter, two cupfuls sugar, four eggs, one cupful milk, three and one-half cupfuls flour, four level teaspoonfuls baking powder, one-quarter teaspoonful mace, one teaspoonful lemon extract, one and one-quarter cupfuls seeded raisins cut in halves and small pieces. Bake in muffin pans. Cover with frosting and put seeded raisins in centre of each.

Keep Minard's Liniment in the house

Life is a joke to the young married man who can make light of his bride's first biscuits.

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Advertisement for Comfort Lye featuring an image of a woman and the text 'It is fine for cleaning cans - says the dairyman Comfort Lye'.

Scientific Odds and Ends.

In 1916 the U. S. produced 54,200,000 tons of coke. It is believed that kerosene was first used for lighting in 1826. Until the year 1874 the Japanese used to vaccinate on the tip of the nose. The press of the Oxford University has type for printing in one hundred and fifty languages. The Newfoundlanders are said to have the finest physique of any British-speaking people. Greater New York consumes at least one-twentieth of the food eaten in the United States. The Amazon drains an area of two million five hundred thousand square miles—ten times the area of France—and in connection with the river and its tributaries are said to be fifty thousand miles of navigable water.

THE BEST MEDICINE FOR LITTLE ONES

There is no medicine for little ones to equal Baby's Own Tablets. The Tablets are a mild but thorough laxative; pleasant to take; do not gripe and never fail to relieve the little one of constipation, indigestion, colic or any of the other minor ailments. Concerning them Mrs. Jos. Monzerolle, Eel River Ridge, N. B., writes:—"I believe Baby's Own Tablets are the finest medicine for little ones I have ever used. From my own experience I would recommend every mother to keep a box on hand." The Tablets are sold by medicine dealers or by mail at 25 cents a box from the Dr. Williams' Medicine Co., Brockville, Ont.

WORTH KNOWING.

When making lemon meringue pie and desiring a sugar coat on it, sift powdered sugar over the top before it is placed in the oven. A bucket of clear water, with a handful of salt in it, will clean matting; rub the matting lengthwise. A few drops of water added to the fat, and the fry pan covered, will keep eggs from becoming tough. Try tacking white oilcloth over the woodwork on your sink, being careful to pull smooth and tack underneath; this is handy when the sink is in bad condition. The screws on the wringer should be loosened after every using; then the rubbers should wear well for a long time. After using a fireless cooker see that the radiators and also the wells are wiped perfectly dry. Grind up all the left-over meat, boil in thin squares of noodle dough, boil ten minutes in tomato sauce. Palatable and economical. Chop all vegetables for vegetable soup in a chopping bowl instead of wasting time and labor cutting them up. Mission furniture should be waxed. Melt two ounces each of white and yellow wax, then mix with four ounces of rectified turpentine. This should be waxed on furniture with a rag and polished with woolen cloth. When the custard curdles, beat with a rotary beater and it will become all right. To make a tough steak tender rub it on both sides with vinegar and olive oil, thoroughly mixed, and allow it to stand two hours before cooking. Shred codfish and chip beef and put them in jars so that they will be ready to cream without trouble. Slice bacon and wrap it neatly in waxed paper, or else pack the slices in a glass jar.

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A Packet of— "SALADA"

Tea, will go further on infusion and give better satisfaction than any other Tea obtainable. Not a shadow of doubt about this. TRY IT!

Lake Lop-nor is one of the hottest places on the map in the summer and the coldest in the winter. During the winter months the lake is entirely frozen over, the temperature diving to 29 degrees below zero. In the summer the combination of a temperature of 106 degrees and the innumerable flies and mosquitoes which swarm on the banks make Lop-nor anything but a summer resort.

The explanation of the lake's wanderings lies in the fact that it carries every year quantities of silt to the lake bed, which slowly rises in time, a hundred years or so, the river must seek a new outlet, and the pendulum swings to the north or south of the desert, as the case may be.

Ask for Minard's and take no other.

Sculpture by Photography.

A progress for producing bas-reliefs by photography is the fruit of the invention of an Italian scientist.

The basis of the invention is the property possessed by a film of chromium gelatin of swelling in proportion to the intensity of the light falling upon it. The swelling is greater with a low than with a high intensity, so that the light passing through a photographic negative produces upon a chromium gelatin plate a positive in distinct relief.

The transparency of an ordinary negative, however, is not truly proportional to the relief of the original model, but by an ingenious automatic device involving double exposure this difficulty is avoided and a negative is obtained having its lights and shades correctly graded to produce the effect of relief.

SMITH GOT WISE

A sore corn, he said, was bad enough, but to have it stepped on was the limit. He invested in a bottle of Putnam's Painless Corn Extractor, and now wears a happy smile. Corn is gone—enough said. Try Putnam's Extractor, 25c at all dealers.

Scientific Discovery by Cat.

While the cat has often served the purposes of science, it has generally been not to her own comfort and frequently with the loss of her life. One cat in Australia, however, proved her usefulness in the advancement of human knowledge without being compelled to sacrifice herself on the altar of science.

This cat belonged to a member of an expedition into the interior of Australia. One day she brought to her master a strange little animal which she had captured among the rocks.

The man handed the animal over to the naturalist of the party, who saw at once that pussy had made an important discovery. The animal she had caught was a new and apparently rare species of the tribe of insect eating marsupials belonging to the great family of which the giant kangaroo is the most conspicuous representative.

Minard's Liniment Lumberman's Friend.

Beer Ancient Drink.

Beer is believed to be one of the most ancient of drinks. Manuscripts written at least 3,000 years before the Christian era show conclusively that even at that primitive period the manufacture of an intoxicating liquor from barley or other grain was extensively carried on in Europe.

WANDERING LAKE.

Strange Body of Water in Turkestan.

Lake Lop-nor, the wandering lake of the desert of Tayla-makan, in eastern Turkestan, is the termination of the River Tarkin. Like a pendulum, the lake has swung from the south to the north of the desert, and back again, since the memory of man. The wanderings of the lake are a tradition handed down from father to son for centuries. The natives of the lake shore have always followed the waters.

At present Lop-nor is in the southern part of the desert; a shallow reedy body of water hardly deserving the name of lake. Murky and unpleasant, it furnishes a livelihood to the inhabitants of its banks, the majority of whom are fishermen, in their frail shallow boats they cut through the reeds, fishing and hunting for water fowl along the banks. In some places the reeds are too thick to admit the passage of the boat; in such cases, however, it is possible to walk over the water on rafts of dried and rotting stems. The chief native delicacy is the eggs of the reed-birds.

Franglais a New Tongue.

"Franglais" is a new language that you hear in France to-day. The word is made out of Francaise and Anglais, the French words for French and English—and the language itself is made out of a fearful jumble of words that were perfectly good when they played by themselves, but don't always mix.

American Red Cross workers say that when you gather up several hundred little French babies who have hardly begun to speak any language at all and several hundred little ones who are speaking the universal and universally incomprehensible language of babyhood, the results are one degree harder to understand than grown-up Franglais.

Fooled the Reporter.

A good story concerning De Valera, the Sinn Fein leader, is going the rounds of London. It appears that recently a certain London newspaper sent a reporter over to Ireland to take shorthand notes of one of his speeches. The audience objected, but De Valera was all smiles and urbanity. "Let the gentleman remain," he said, "So far as I am concerned, he is at liberty to report my speech verbatim, if it pleases him."

RELIEF AT LAST

I want to help you if you are suffering from bleeding, itching, blind or protruding Piles. I can tell you how, in your own home and without anyone's assistance, you can apply the best of all treatments.

PILES TREATED AT HOME

I promise to send you a FREE trial of the new absorption treatment, and references from your own locality if you will but write and ask. I assure you of immediate relief. Send no money, but tell others of this offer. Address MRS. M. SUMMERS, Box 18, Windsor, Ont.

The Social Fabric.

To uphold the social system women submit to uncounted tests of their constancy. They endure physical discomfort, ennui, the peril of cold drafts and damp places, hours of weariness and moments of acute annoyance for the sake of what, to a man, is an unimportant social matter. And even though at times she feels that it would matter little if the whole social scheme of things should perish—and that instantly with fire and bloodshed if speed

Be rather than require so much of her, she stands to her colors.

Pimply Face? Drive 'Em Away This Very Night

Simple and Inexpensive Way to Clear Up Sallow Complexion. YOU GET RESULTS QUICKLY

An easy way to freshen up the dulled, sallowest skin is to purify the blood, clear it of all humors, and enrich it by the regular use of Dr. Hamilton's Pills.

Not only will Dr. Hamilton's Pills put roses in your cheeks and brightness in your eyes, they will do wonders for your general health, and quickly make you feel and look like a new person.

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CHOICE FRUIT FARM OF FIFTY acres; on the 7th Con., Township of Yarmouth, County of Egin; has an apple orchard of twenty acres with over 1,000 trees of the best varieties, which were planted in the spring of 1913; has also small orchard of 50 plum and 50 pear trees of selected varieties; there are also large numbers of cherry trees and small fruits, as follows: 60 gooseberries, 70 red currants, 150 black currants, 1,500 raspberries and one-third acre of strawberries, which were planted in 1917; there is a splendid frame house, with wide verandah; good barn and sheds; the soil is peculiarly adapted for market garden and fruit, and is within short distance of city limits. Apply E. M. Griffin, St. Thomas, Ont.

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