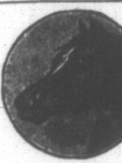


Hood's Pills

Are prepared from Nature's mild laxatives, and while gentle are reliable and efficient. They

Rouse the Liver

Cure Sick Headache, Biliousness, Sour Stomach, and Constipation. Sold everywhere, 25c. per box. Prepared by C.L. Hood & Co., Lowell, Mass.



FOR
Impure Blood,
Thick Water,
Swellings,
Fever, Cough,
Lost Appetite, Etc.

USE THE RELIABLE
GRANGER
Condition Powder

THE HAIRD COMPANY, Limited, Proprietors.

IS BABY CUTTING TEETH?

Watch him carefully. On the first indication of Diarrhoea give Dr. Fowler's Extract of Wild Strawberry.



Hot weather comes hard on babies, especially those cutting teeth.

The little form soon wastes and fades away when diarrhoea or cholera infantum seizes upon it.

As you love your child, mother, and wish to save his life, give him Dr. Fowler's Extract of Wild Strawberry.

There is no other remedy so safe to give to children and none so effective. Mrs. Chas. Smith, Shoal Lake, Man., says: "I think Dr. Fowler's Extract of Wild Strawberry is the best medicine that was ever made for diarrhoea, dysentery and summer complaint. It is the best thing to give children when they are teething. I have always used it in our own family and it has never yet failed."

INDIGESTION

CAN BE CURED.

An Open Letter from a Prominent Clergyman.

C. GATES, SON & CO.,
Middletown, N. S.

Dear Sirs, — Please pardon my delay in answering yours of weeks ago. Yes, I have no hesitation in recommending your

Invigorating Syrup.

During the fall and winter of '96 and '97 I was greatly distressed with indigestion. I tried several remedies, each of which gave me no relief. I was advised to try your Invigorating Syrup, which I readily did, and have felt grateful ever since to the one who gave such good advice. The very first dose helped me, and before half of the first bottle was used I was completely cured. Have not been troubled with the disease since. I have taken occasion to recommend your medicine publicly upon several occasions, and heartily do so now. You are at liberty to use this in any way you please.

Yours truly,

(REV.) F. M. YOUNG,
Pastor Baptist Church, Bridgetown, N. S.

Sold Everywhere at 50 Cents per Bottle.

1900=1901

Our new Catalogue is ready for distribution.

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CHURCH BELLS & CHIMES
Purest copper and tin only. Terms, etc., free.
McSHANE BELL FOUNDRY, Baltimore, Md.

White Cornmeal Bread.

It is generally recognized that the corn grown in the South is richer and the meal from it makes a bread that requires less sugar and less manipulation than bread made from meal ground from the varieties of corn raised at the North. The white meal, which is ground from the kernel freed from its husk, is the meal used for food at the South. It is coarse in texture and makes a more open, less compact loaf than the fine yellow cornmeal of the North, which is ground from the entire kernel. Do not use any sugar with this meal. Simply sift two cupfuls with an even teaspoonful of soda and one of salt. Stir in quickly a cup of sweet milk and one of buttermilk. Add enough sifted cornmeal to make a loaf that you can roll out. Roll it out to half an inch thickness; rub it with butter and bake it in a quick oven. When it begins to brown rub it over with butter. This keeps the crust soft. The bread should bake about forty minutes, and it should be rubbed over with butter three or four times during this time. This is the famous Southern cornbread for which Virginia, Maryland and Kentucky cooks are especially well known. The excellence of this bread was due, without doubt, to the superiority of the cornmeal raised and ground in that part of the country, as well as to the skill and care of the cooks in making this much praised corncake. The flour of France is especially rich in starch and adapted to making pastry, and therefore the French cooks excel in making pastry and sweet cakes of all kinds, while the Italian, whose flour is rich in gluten and poor in starch, makes the most delicious macaroni in the world, but is a negligent pastry cook. Do not attempt to make cornbread by this simple rule without the Southern white meal or it will be a disappointment. It cannot be successfully made from any Northern grown meal. In New-England, where only Northern meal can be obtained, use yellow cornmeal, and make the bread of it by New-England methods. If it is not equal to the simplest pone made from that incomparable cornmeal of the South it will not be a failure, as it certainly would be if an attempt is made to prepare bread from Northern cornmeal by the method suitable only to the Southern.—Sel.

Squash and Pumpkin Pies.

All pies made with a foundation of milk and eggs, like custard, pumpkin, squash, lemon, coconut and some others, should be made considerably thicker than rich mince and fruit pies, which should be comparatively thin. The ordinary tin plate is about three-quarters of an inch deep, and is deep enough for thin pies, but too thin for deep pies, which require plates at least an inch and a quarter deep. Plates intended for layer cakes are made of this depth, and should be kept for the purpose. A barrier of scalloped pastry should be raised around the edge of all thin pies to prevent the juices of the fruit or other filling running over and making the pie dry and flavorless, as well as creating trouble for a neat housekeeper. To remedy this the filling must also be piled higher in the centre than at the edge to leave a space for the juice to run in and prevent its running over.

Pumpkin pies cannot be made by the same rule as that used for squash pies. Squash can be boiled in half an hour. It takes six hours of slow steaming to give pumpkin the sweetness and flavor which render it so desirable for pies. If it is cooked rapidly in plenty of water, as squash should be, it will be watery and flavorless. Cut a pumpkin into pieces without peeling it. Put it into a porcelain lined kettle with about a pint of water in the bottom to prevent its burning. Cover the kettle, and in a short time the juices of the pumpkin will nearly cover it. Keep it at a slow simmering heat, and the pumpkin will slowly cook down in its own juices, and in about six hours the juices will be nearly absorbed again and the pieces of pumpkin clear and tender. Remove what pieces of tough skin you can and strain the pulp through a colander, which will take away any skin remaining. Measure out the pulp. Allow a pint of pumpkin to a pint of rich milk, an even

half teaspoonful of salt, one teaspoonful of ginger, one teaspoonful of mace, a grating of nutmeg, two well beaten eggs, about a cup of sugar and two or three large spoonfuls of cream. If the pies seem too thick, four spoonfuls of cream may be needed. Bake the pies in a rather quick oven on the bottom part, to make the under crust well done and not water-soaked.

Squash pies require an egg and a cup of milk for every cup of squash used. Two large cups of squash and two of milk will make a pie. Season it with the grated rind of half a lemon, a little cinnamon and nutmeg, about a teaspoonful of each, scantily measured; also an even teaspoonful of salt. Sweeten the pie with a teaspoonful of sugar. Careful cooks sometimes cook the yellow rind of the lemon and a stick of cinnamon about five inches long in the milk for twenty minutes to flavor the pie, and then strain the milk, add the nutmeg grated, the squash, sugar and salt, with two eggs beaten well. Some cooks think a tablespoonful of butter is an improvement. Other cooks object to this as too rich for a pie which is of the custard order, and prefer to use from two to four tablespoonfuls of cream.—N. Y. Tribune.

SAVED THEIR BOY.

HE HAD BEEN WEAK AND AILING FROM INFANCY.

As He Grew Older His Troubles Seemed to Increase and His Parents Thought Him Doomed to an Invalid's Life—Dr. Williams' Pink Pills Cured Him When Hope Had Almost Departed.

From the Post, Thorold, Ont.
Mr. James Dabaud and wife are two of the best known residents of the town of Thorold, where they have passed many years. In their family they have a little son, who, although but ten years of age, has experienced much affliction, and his parents expended many a dollar in the search for his renewed health—all in vain, however, until Dr. Williams' Pink Pills were brought into use. A Post reporter hearing of the cure, called at Mr. Dabaud's cozy home and received full particulars from Mrs. Dabaud. "I am pleased," said Mrs. Dabaud, "to have the public made aware of the facts of my boy's case. If it is likely to help some other sufferer, Charley is now ten years of age. In infancy he was a delicate child, but from four to seven he scarcely passed a well day. At four years of age he began to complain of frequent headaches, which later became almost continuous, and soon symptoms of general debility developed. His appetite was poor and he grew pale and emaciated, and the least exertion caused a severe palpitation and fluttering of the heart, and dizziness. At times there was considerable derangement of his stomach; a blueness of the lips and a shortness of breath. He would often lie awake at night and rise in the morning haggard and unrefreshed. During his illness he was treated by two doctors. Both differed in the diagnosis of his case. One said it was catarrh of the stomach, and while his treatment was persisted in there was no improvement. The second also attended him for some time with no better results. Some time after my attention was attracted by my aunt to Dr. Williams' Pink Pills, and about September, 1897, I procured the pills and he began taking them. We had long before come to the conclusion he would be an invalid for life, but believing it a duty I owed to my child to procure all means of relief, I was determined to give Dr. Williams' Pink Pills a fair trial. The good effects of the first box was apparent, and five boxes were used, which were taken in about six months' time, when he was strong and well, and could attend school, and play and frolic as other healthy boys do. As every symptom of his old trouble has vanished, I consider his cure complete. The pills have certainly done him a world of good, as near three years have since passed away and he has not been a sick day in that length of time. I shall never feel that we owe our boy's health to Dr. Williams' Pink Pills, and believe that their prompt use would relieve much suffering."

Dr. Williams' Pink Pills are just as valuable in the case of children as with adults, and puny little ones would soon thrive and grow fat under this treatment, which has no equal for building up the blood and giving renewed strength to brain, body and nerves. Sold by all druggists or sent postpaid at 50c. a box or six boxes for \$2.50, by addressing Dr. Williams' Medicine Co., Brockville, Ontario. Do not be persuaded to try something said to be "just as good."

In the Night

Sudden disease, like a thief in the night, is apt to strike confusion into a household. Croup, cholera morbus, cholera infantum, cramps and colic, come frequently in the night. Are you prepared for midnight emergencies? The remedy for inflammation whether used internally or externally, is

JOHNSON'S Anodyne Liniment

The quickest, surest, safest cure for colic, cramps, diarrhoea, cholera morbus, bites, bruises, burns, stings, chafings, colds, coughs, croup, catarrh, bronchitis, la grippe, lameness, muscle soreness, and pain and inflammation in any part of the body. Get it from your dealer. Two size bottles, 50c. and 10c. The larger size is more economical.

J. S. JOHNSON & CO.,
80, Canton Street, Boston, U.S.A.
Write for free copy "Treatment for Diseases and Care of Sick Room."

"I Can Eat What I Like."

Many people suffer terribly with pain in the stomach after every mouthful they eat.

Dyspepsia and indigestion keep them in constant misery.

After trying the hundred and one new-fangled remedies without much benefit, why not use the old reliable Burdock Blood Bitters and obtain a perfect and permanent cure?

Here is a case in point:

"I was troubled with indigestion and dyspepsia for three or four years, and tried almost every doctor round here and different dyspepsia remedies, but got little relief.

"I then started using Burdock Blood Bitters, and when I had finished the second bottle I was almost well, but continued taking it until I had completed the third bottle, when I was perfectly well. Before taking B.B.B. I could scarcely eat anything without having a pain in my stomach. Now I eat whatever I like without causing me the least discomfort." — Mrs. THOMAS CLARK, Brussels, Ont.



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As an internal and external remedy.

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