

There is BUT ONE Painkiller

made for over 60 years
from the formula of

Perry Davis.

A specific in all cases of
**Bowel Complaints,
Colic, Cramps,
Diarrhoea.**

—A household remedy—

MILBURN'S

LAXA LIVER PILLS

Are a combination of the active principles of
the most valuable vegetable remedies for dis-
eases and disorders of the Liver, Stomach and
Bowels.

CURE CONSTIPATION

Sick Headache, Jaundice, Heart-
burn, Catarrh of the Stomach, Disin-
tention, Blisters and Pimples.

CURE BILIOUSNESS

Dyspepsia, Sour Stomach, Water
Brash, Liver Complaint, Sallow or
Muddy Complexion.

CLEAN COATED TONGUE

Sweeten the breath and clear away all waste
and poisonous matter from the system.
Price 25c. a bottle or 5 for \$1.00. All dealers
or The T. MILBURN Co., Limited, Toronto,
Ont.

Not Only Relief; A Cure.

ASTHMA

Many discouraged Asthmatics
who long for a cure or even relief
lack faith to try, believing a cure
impossible. **HIMROD'S ASTHMA
CURE** is truly a grand remedy and
possesses a virtue unknown to other
remedies that not only instantly re-
lieves but cures.

The late Sir Dr. **Marcell McKe-
nzie**, England's foremost physician,
used **HIMROD'S ASTHMA CURE**
constantly in his private practice.
If you are discouraged send for a
generous free sample. It will not
disappoint you.

HIMROD'S ASTHMA CURE is a
standard remedy prescribed by
many eminent physicians and sold
throughout the world for over a
quarter of a century. A truly re-
markable testimonial in itself.

HIMROD BROS. CO.,
14-16 Vesey St., New York.
For sale by all druggists.

Accomplished:

Our most successful Winter Term.

Anticipated:

Our most successful Summer Term.

Reasons for both:

We strive to always have the best of
everything. The best Teachers, the
best Shortland, the best T. W.
Machines, the best Business Course,
the best facilities of all kinds.

Catalogue to any address.
No summer vacation.



Students can enter
at any time.
S. Kerr & Son

COWAN'S PERFECTION

Cocoa.

It makes children healthy
and strong.

When answering advertisements
please mention the Messenger and
Visitor.

The Home

ORANGE DESSERTS.

"I like to look at these, but for actual
eating give me the jellies and creams that
you make for them!" Such was the com-
ment of a very experienced guest upon the
beautiful basket of California oranges on
the breakfast table. The grateful and re-
freshing flavor of the orange, while to
many never quite so perfect as when taken
an naturel, lends itself admirably to many
delicate preparations of the skilled cook.
There are others who agree with my guest
that more pleasure is to be derived from
the dainty cream or soufflé than from the
unadulterated orange with its flowing
juice.

ORANGE JELLY.

Soak half a box of granulated gelatine
for a few minutes in half a cupful of cold
water. Add to it a very thin paring of the
yellow rind of an orange and pour on a
cupful of boiling water. Set the saucepan
on the fire; after a few minutes' steeping,
add one cupful of sugar and stir until this
is thoroughly dissolved. Squeeze enough
oranges to make a large cupful of clear
juice. Strain all together, cool and mold.

If the oranges are sweet, one lemon may
be added to advantage, using the juice and
a very little of the rind. The small Medi-
terranean oranges, sometimes sold very
cheaply in our markets towards spring, are
unexcelled for cooking.

CHARLOTTE.

Charlotte may be the final destination of
the plain jelly. For this, take a pint of
the partially thickened jelly, and mix
lightly with a pint of whipped cream.
Line a mold with lady-fingers (or strips of
sponge cake) and fill. Chill before serv-
ing.

Eggs may be used as a substitute for
cream. The whites of two, whipped to a
firm froth, are mixed with the jelly, and a
thin boiled custard, made of the two yolks
and a scant pint of milk, is served very
cold in a separate dish. A tablespoonful
of cornstarch, cooked very smoothly with
the milk before putting in the yolks of
eggs, will give it a more firm consistence
if that is preferred.

CREAM.

Scald together in a double boiler half a
cupful of orange juice, the thin rind of an
orange and a cupful of sugar. Beat the
yolks of two eggs and add, stirring care-
fully until it thickens. Dissolve two
tablespoonfuls of granulated gelatine in a
quarter of a cupful of hot water, and strain
altogether into a large cupful of rich
cream. Serve very cold with wafers or a
delicate cake.

BASKETS.

Place the orange with the stem side up,
and cut crosswise with a sharp knife a
little above the middle of the orange,
leaving a strip for a handle upright across
the top about half an inch in width. Re-
move the pulp carefully, and you have a
pretty individual holder which may con-
tain orange jelly or cream, sherbet or any
dainty filling chosen. Arranged on a
pretty plate with a few glossy green leaves
and heaped with whipped cream over the
jelly, the effect is decidedly decorative.

WATER ICE.

Soak one tablespoonful of gelatine in
half a cupful of boiling water. When
dissolved mix with one cupful of cold
water and a pint of orange juice. One
cupful of sugar, if the oranges are sweet or
more if sour, must be thoroughly dissolved
in the juice. Fruit varies so much that
there is always an opportunity to exercise
judgment as to sweetness and flavor. A
single lemon used with the orange is often
an improvement. When smooth and cold,
pour into can and freeze.

RICE PUDDING.

Soak two tablespoonfuls of granulated
gelatine in cold water to cover it and

dissolve in a cupful of hot milk. Add one
cupful of sugar, a mite of salt, and cool,
stirring occasionally. Whip one and a
half cupfuls of cream, flavor with vanilla
and beat into the gelatine. Last, stir in
two cupfuls of cold boiled rice. Peel
three fine oranges and divide in sections.
Put a layer of the pudding, then one of
the oranges, and cover with pudding.
Serve very cold.

FROTH.

Dissolve two tablespoonfuls of granulated
gelatine in half a pint of hot water (tak-
ing out a little for the preliminary cold
soaking), and when this is almost cold,
beat to a stiff froth. Add the whites of
three eggs beaten stiff with the juice and
a little of the grated rind of three oranges.
With this juice dissolve sugar to sweeten;
a small cupful if the oranges are small.
Mix all thoroughly and set aside to cool.
Make a soft custard with the yolks of the
eggs and float the froth upon it in a broad
dish.—Dorothy, in Country Gentleman.

SCHOOL LUNCHEONS.

I have several requests from young
mothers to write upon the subject of
school luncheons; as they feel that it is
an important matter, and they would like
to have others' opinions upon it. I have
always thought it wise for a mother to put
a good deal of thought and care into the
basket. It is not usually so much the
quality of the food sent as the manner in
which it is sent or prepared that makes it
palatable. Eating, at best, is not a very
charming or refining process, and there
are some children who are always ready to
eat anything and under any conditions,
but others are differently constituted.

Never use a newspaper to wrap a por-
tion of lunch in. On farms particularly,
where breakfast is so early and the child-
ren have to go far to school, lunches need
attention, for by dinner time the children
are tired and hungry, and the appetite of a
more delicate child must be tempted, and
a mussy luncheon will not give such a child
desire for food. Have the different arti-
cles wrapped separately, in neat papers.
The food prepared for lunch should be
nourishing—sandwiches of home-made
bread, with slices of ham cut thin. Cheese
is good; fresh fruit is always good, and
jelly; a bottle of rich milk. But do not
send coffee or tea for children. Make the
lunch look inviting, and let it be nourish-
ing. It is healthful to wash out the
luncheon cloths and the napkins the
children use in a warm soda, with borax
in the water, as it purifies them, and they
should look white and smell pure, as
napkins should be used.—Sel.

Mr. Charles R. Devlin, member for
Galway in the House of Commons today,
asked the Postmaster General, Mr. Austen
Chamberlain, if it was the intention of
the Government to make any reduction in
postal rates. The Postmaster General
replied that he was now considering
whether the weight of mail carried both
within and without the Kingdom should
not be increased.

BABY'S BEST FRIEND.

The best friend baby can have is a sim-
ple medicine that will relieve and cure the
minor ailments that make his little life
often very miserable. Such a friend is
Baby's Own Tablets. They cure indiges-
tion, sour stomach, constipation, simple
fevers, diarrhoea, and allay the irritation
accompanying the cutting of teeth. All
mothers who have used these Tablets
praise them. Mrs. F. L. Bourgeois,
Eastern Harbor, N. S., says: "I have
used Baby's Own Tablets and look
upon them as baby's best friend. I have
found them an excellent remedy for colic,
and they have done our baby much good
in many ways." Little ones take these Ta-
blets as readily as candy, and the mother
has a guarantee that they contain no opiate
or other harmful drug. Once used always
used where there are little ones in the home.
Sold by druggists or sent by mail at 25
cents a box by writing direct to the Dr.
Williams' Medicine Co., Brockville, Ont.

JUST A COLD SETTLED IN THE KIDNEYS, BUT IT TURNED TO DROPSY.

IT WAS CURED BY

DOAN'S KIDNEY PILLS.

Read of This Wonderful Cure.
It May Do You or Your Friends Some
Good to Know About It.

Miss Agnes Creelman, Upper Smith-
field, N.S., writes:—About 18 months
ago I caught cold. It settled in my kid-
neys, and finally turned into Dropsy. My
face, limbs, and feet were very much
swollen, and if I pressed my finger on
them it would make a white impression
that would last fully a minute before the
flesh regained its natural color. I
was advised to try DOAN'S KIDNEY
PILLS, and before I had used half a box
I could notice an improvement, and the
one box completely cured me. I have
never been troubled with it since, thanks
to DOAN'S KIDNEY PILLS.

Price 50c. per box, or 3 boxes for \$1.25;
all dealers, or The Doan Kidney Pill Co.,
Toronto, Ont.

Always Woodill's German Baking Powder Reliable.

GATES' Acadian Liniment IS A Never-failing Specific for Pain and Cure for Injuries.

Modern science has shown the danger of a
wound of any kind becoming infected with
bacteria. They float in the air and readily
enter any abrasion or inflamed portion of
the body often causing dangerous results.
Hence the importance in modern surgery of
an immediate application of some disin-
fectant. Nothing will be found superior to
Gates' Acadian Liniment for this use. A bot-
tle should be kept constantly in the house
ready for instant application. Its frequent
and great benefit will soon demonstrate its
value to the possessor. Twenty-five cents
will make the trial. Do not wait. Try it
now.

—Manufactured by—

C. Gates, Son & Co.
MIDDLETON, N. S.

Society Visiting Cards For 25c.

We will send

To any address in Canada fifty finest
Thick Ivory Visiting Cards, printed in
the best possible manner, with name
in Steel plate script, ONLY 25c. and
3c. for postage.
These are the very best cards, and are
never sold under 50 to 75c. by other
firms.

PATERSON & CO.,

107 Germain Street,
St. John, N. B.

Wedding Invitations, Announcements,
etc., a specialty.

**A GUARANTEED CURE
FOR DYSPEPSIA, OR MONEY
IS FOUND IN K.D.C. REFUND**
Highest endorsements. Write for testimonials a guarantee.
K.D.C. Co. Ltd. Boston, U.S. and New Glasgow, N.S., Can.

When answering advertisements
please mention the Messenger and
Visitor.