

Sinking Spells Every Few Days

"At the time I began taking Dr. Miles' Heart Remedy I was having sinking spells every few days. My hands and feet would get cold; I could scarcely breathe, and could feel myself gradually sinking away until I would be unconscious. Those stabs me could not tell there was life in me. After these spells I would be very weak and nervous, sleepless and without appetite, that paroxysm in my head and heart. After taking a short time all this disappeared and in a few weeks the trouble was gone."

—CHARLIE PAINHER,
313 Ave., Evansville, Ind.

For twenty years we have been constantly receiving just such letters as these. There is surely a locality in the United States where there is not some one who can testify to the merits of this remarkably successful Heart Remedy.

Price \$1.00 at your druggist. He should supply you if he does not send price to us, we forward prepaid.

DR. MILES' MEDICAL CO., Toronto.

and Economy Bread

an ordinary family a day. This does not mean For there is an important

day bread and first class

of looks or methods of a difference of nutrition.

And this food value

is based. For there is a wide

range, then all bread, properly made,

flour is not first class because all

that, you know, varies in quality

of butter—or wool.

represents an actual difference in nourishing

power. Flour made from a low grade of

flour made from high grade wheat,

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