

The Choicest Product of the finest Tea-Producing Country in the World

"SALADA"

Its flavour and strength are preserved unimpaired in the sealed lead packet.

BLACK, GREEN and MIXED.

HOW ARABS FISH FOR PEARLS

A Record of Five Minutes Under Water Has Been Established.

The pearl-fishery is an industry that still retains the flavor of antiquity. None of its methods have been modernized; neither machinery nor the trust has yet intruded it. A pearl-buyer gives to the Young's Companion this description of the way the Arabs fish the waters of the Indian Ocean and the Persian Gulf, and of the bargaining that follows when they dispose of the 'catch.'

A pearl-fisher's boat may contain as many as eighty Arab fishermen. Every two or three minutes thirty of the men dive, made fast to ropes that their companions hold. The only apparatus they use is a small copper cup that compresses the nostrils, and leather finger-stalls to protect them from the cuts to which the fishermen is liable in tearing the shells off the rocks. Each man carries a small basket in front of him, and a stone is tied to his waist to help carry him to the bottom.

A dive usually lasts from two to three minutes, although a record for five minutes has been established. When the divers come to the surface, they are greatly exhausted. After they are half-dressed, five minutes they are ready to go down again.

Most of these rapid divers carry an amulet supposed to protect them from fish, but they are often bitten. At night they have a meal of rice and dried dates. During the fourteen hours of their working day they take only an occasional cup of coffee.

Many of the fishermen become deaf, and it is seldom that a man continues at the business over five years.

In the evening they open the oysters, among which it is rare to find a pearl of value. But when this happens the fish in this boat is great. Pistol-shots announce the news, which spreads from boat to boat along the whole length of the fishing-bank, and finally to the mainland, where nothing is talked of except the water, shape and color of the newly-found prize.

On his return to his native village, the master fisherman disposes of the pearls in the Gulf market, or at Bombay. Here the Arab broker takes a hand. In the presence of the buyer and the vendor, he offers up a prayer to Allah. Next he compliments the owner of the pearls, compares his voice to that of a nightingale, and praises his family and his intelligence. So the transaction drags on. For a pearl worth \$2,000 the broker does not hesitate to ask \$10,000. For a week, if necessary, he keeps his client in sight; he eats and sleeps with him. Finally they come to terms. The dealer embraces the other, weeps over him, and, to set a seal upon the bargain, repeats a prayer. In the course of the negotiation the heaver quotes a figure; a handkerchief over his hands hides from prying eyes the movements of his fingers that indicate bids. Many a white man, unaccustomed to this way of doing business, has been robbed accordingly.

Old Coins Broken.
They had an ingenious plan for meeting the shortage of small change in the old days before copper coins existed. Until the reign of Edward I, the silver penny was the smallest coin minted in England, and the great inconvenience of the small purchaser of the period. But the difficulty was to some extent got over by the issue of pennies indented with a deep cross. The coin could then be broken into half-pennies and farthings. Our first real copper coinage only dates from 1672, and until the time of Edward VI, farthings of silver were coined, growing smaller and smaller as the value of silver increased.—London Chronicle.

Due.
In but a few short weeks she'll say: "My darling grab thy mace and And beat those rugs for me, I pray, 'Housecleaning's taking place."

For Weal or for Woe;

Or, A Dark Temptation

CHAPTER XXVIII.—(Cont'd.)
Evelyn St. Claire's next move was to drop at once to the hotel nearest Gramercy Park and while there to write a short note to Mrs. Remington, leaving Evelyn to take the train and to come home to tell them of it. She shall wear three or four weeks and do not be worried or uneasy about me! she added, but forgive your Gay's sudden break, and be sure to accept the full pardon when I return.

"How much do you completely throw them off the track for a few weeks at least," she thought triumphantly, hastening to write, leaving Evelyn to take the train and to come home to tell them of it. She shall wear three or four weeks and do not be worried or uneasy about me! she added, but forgive your Gay's sudden break, and be sure to accept the full pardon when I return.

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IT SATISFIES MILLIONS OF PEOPLE

Worth your while to test it

LIPTON'S TEA

Sustains and Cheers.

It is a fact that a fresh clean egg is sterile. The bacteria that are present in broken or cracked eggs, in 'commercial' eggs, in desiccated eggs, and in frozen eggs, get into the product from the nest or from the outside of the egg or from the air during breaking of the egg, in the process of desiccation or from the hands of those who break the eggs. When an egg is what is termed 'dirty,' and when it is cracked so that the membrane is also broken, then color bacilli may gain access to the egg. Or, if dirty eggs are broken carelessly, or if the hands of those who break them are not clean, then colonies of microbes soon form. The white of the egg acts as a great deal of gelatin, and the germs thrive and multiply rapidly in it.

For this reason housekeepers should avoid buying cracked or broken eggs, no matter how fresh they may be. Housekeepers frequently buy broken fresh eggs and use them for cooking. For a long time it has been held that these eggs were quite as good as the whole ones, except that they cannot be boiled. Consequently they are bought and used for cakes and other cooking and also for frying, scrambling, and in other forms.

But this is a dangerous thing to do. No one can tell just how the eggs have been broken or under what circumstances they were handled, and what the dangers are. The whole eggs are of course quite safe, as no microbes have had opportunity to reach the inside of the shells, and when they are boiled the danger is done away with.

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EGGS MAY HAVE MICROBES.

Housekeepers Should Avoid Those Broken or Cracked.

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Anaemic Mother

Here is R

You Can Enrich Your Blood and Quickly Restore Your Health With Hamilton's Pills

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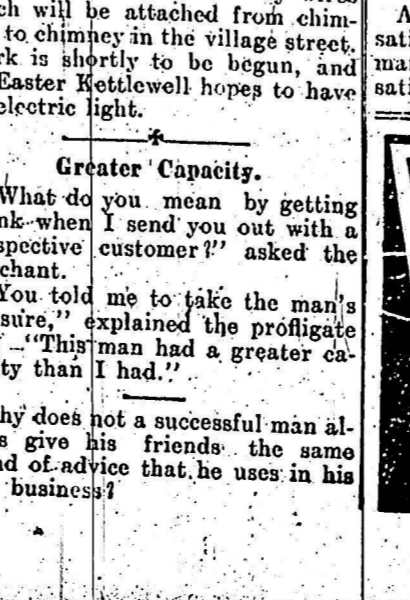
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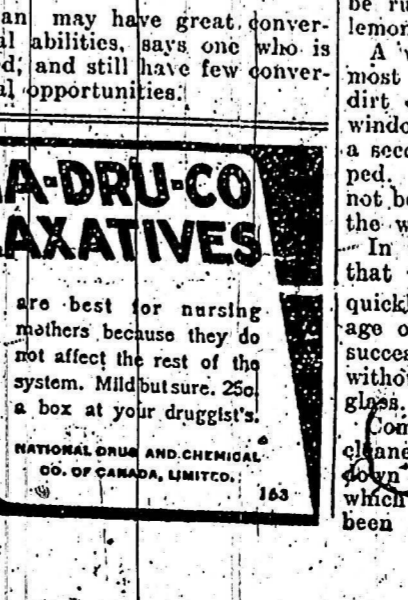
Perrin's Glove
Do not be misled
ASK FOR
Perrin's GLOVES
and L.O. for the trade-mark.
You will thus be sure of gloves famous for Style, Fit and Finish.
Gloves that are not stamped with either the trade-mark or the name "Perrin's Make" are not the genuine.



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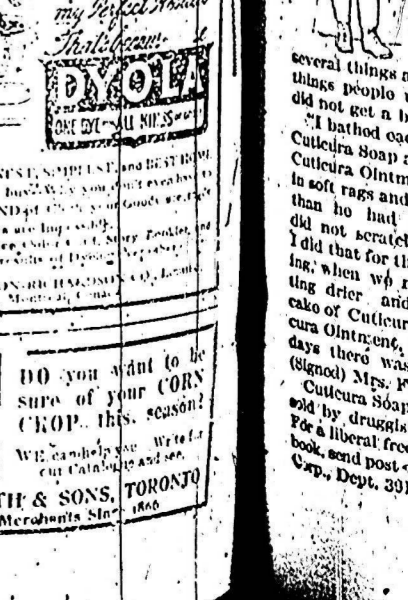
NA-DRU-CO LAXATIVES
Greater Capacity.
"What do you mean by getting drunk when I send you out with a prospective customer?" asked the merchant.
"You told me to take the man's measure," explained the profligate son. "This man had a greater capacity than I had."
Why does not a successful man always give his friends the same brand of advice that he uses in his own business?



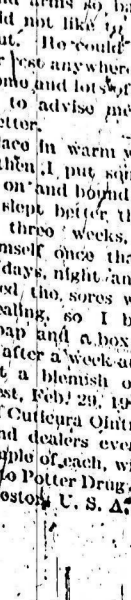
NA-DRU-CO LAXATIVES
are best for nursing mothers because they do not affect the rest of the system. Mild but sure. 25c a box at your druggist's.



Korn's Dyeing
If there are spots on paper try rubbing them with Korn's Dyeing. Often most marks may be removed by this method.



Seed Corn
Do you want to be sure of your corn? Seed Corn is the answer.



Purples, Itch and Blisters
On Arms and Legs. Causes Sores. Would Tear Him. They Blad. Like Open. Cuticura Soap and Ointment.