

PIMPLES ITCHED AND BURNED

On Arms and Legs, Caused Running Sores, Would Tear Himself Till They Bleed, Like Open Wounds, Cuticura Soap and Ointment Cured.

53 Stewart St., Toronto, Ontario.—"When my baby was nine months old he had a lot of pimples come on his arms and legs which used to come to a head, then break and cause running sores. They were terrible red spots which itched and burned so badly that he would tear himself till he made them bleed and they were all like open wounds. They were on his face and arms so bad that I did not like to take him out. He could not sleep or rest anywhere. I tried several things at home and lots of different things people used to advise me, but he did not get a bit better.

"I bathed each place in warm water and Cuticura Soap and then I put some of the Cuticura Ointment on and bound them up in soft rags and he slept better that night than he had for three weeks, and he did not scratch himself once that night. I did that for three days, night and morning, when we noticed the sores were getting drier and healing, so I bought a cake of Cuticura Soap and a box of Cuticura Ointment, and after a week and a few days there was not a blemish on him." (Signed) Mrs. F. West, Feb. 29, 1912.

Cuticura Soap and Cuticura Ointment are sold by druggists and dealers everywhere. For a literal free sample of each, with 25-pc. cake, send post card to Potter Drug & Chem. Corp., Dept. 392, Boston, U. S. A.

THE SALMON HARVEST

IT IS WORTH MORE TO B.CATHAN THE GOLD MINES.

The Gathering of Sea Food Along the Rocky Pacific Coast Has Been Going on for Forty Years and Is Growing to Enormous Proportions—How the Yield is Prepared for the Consumer.

It is now over two centuries since the early explorers discovered the wealth of salmon in the waters which flow into the Pacific. It is forty years since man started to commercialize these fisheries: by establishing the first salmon cannery. It was an experiment, but one which initiated an industry which has grown to be one of the greatest food supplies of the present day. In 1869, the year of the beginning of this industry, the packers shipped 100,000 cases of canned salmon and thought they were doing a pretty good season's business; last season, the greatest in the history of the industry, the pack amounted to the enormous total of 7,000,000 cases, valued at about \$35,000,000, and exported to all parts of the world.

These figures prove that the average daily consumption of canned salmon has now reached the enormous total of nearly one million pounds per day, and that the demand is growing rapidly. Not only is the per capita consumption steadily increasing in the countries which already consume large quantities of this appetizing and nourishing food, but the palatable salmon is steadily conquering new lands, more especially in the Far East, its introduction is followed by a steadily increasing demand. Despite this tremendous consumption, there is not any likelihood of any immediate diminution of the Pacific coast salmon supply. New fishing grounds are constantly being exploited and artificial propagation, already begun on a large scale, is being increased from year to year.

The waters of the Pacific are one immense marine farm. "There are just as good fish in the sea as ever were caught," is an aphorism, and also, left as those that already have been located. Every summer, men start out looking for these locations, prospecting for unknown salmon streams in exactly the same manner as men search for gold.

Alike has the history of the seeker of golden metal and the seeker of silver-sided fishes been marked with its failures and grim tragedies. It is claimed by the miner that gold taken out of the ground is the cleanest money extant—that there is no blood upon it, that it has made no man poorer and caused no heart-sickness and poverty. But this is also true of the results of the labor of the fish prospector, for he adds to the world's food supply and helps to alleviate the hunger and poverty of the world.

Consumers of canned salmon, especially those living away from the fisheries, do not generally understand that there is a generic difference between the salmon of the Atlantic and the salmon of the Pacific. The Atlantic fish is of the genus *salar*, and there is but one species, the flesh is of a uniform color and the mature fish of a uniform size and weight. The Pacific fish is of the genus *oncorynchus*, and there are five distinct species. Eliminating the Latin names, which are of interest only to the naturalist, these species are: Sockeye or Red salmon, Spring salmon or Quinns, Coho or Silver salmon, Dog salmon, and the species known as Humpback or Pink salmon.

The Sockeye, weighing from five to ten pounds, form the most valuable part of the catch. The flesh is of a deep red, very firm, and they are finely proportioned. They run in all the mainland rivers and in most of those on Vancouver Island, but they are most abundant in the Fraser River. The Quinns form the largest part of the pack, but owing to their lighter color they are not quite so valuable as the former. They are a fine shapely fish, weighing from twenty to thirty pounds, and were for many years the only salmon used for shipment in ice to Europe. Until recently the Dog salmon, so called because of their dog-like heads, were of small value, but they are now finding a large market in Japan. The Humpbacks are the smallest of the Pacific salmon, weighing from three to six pounds, and are usually found every second year. They are of little value except for the Orient trade.

Actual analysis has proved that the difference in nutritive value in the entire list is very slight, the despised Humpback possessing food values equal to the prized Sockeye. Nevertheless, it is this difference in color which controls the market price. The value of the salmon in the market being graded according to their color in the order of red, medium red, pink, and pale.

Another very distinct difference between the Atlantic and the Pacific salmon is that the former, after running up the rivers to spawn, return to the sea, while the Pacific salmon, after making arrangements for the myriad reproduction of its kind, dies. Once it leaves its feeding grounds in the salt water it takes no food; in fact, it is believed to become physically incapable of doing so. Its one object in going up the river is to spawn, and when that object is accomplished, it dies.

Salmon life in the Pacific Ocean is one of the insoluble mysteries. How does the salmon fry find its way to the feeding grounds in the sea? Where does it learn to return to the rivers, and does it return to the parent stream as do the Atlantic salmon? Where are the feeding grounds of the mighty boards that yearly come from their home in the mighty deep? How far do they travel, going and coming, and what do they live upon? Nobody knows.

Forgive your enemies; if you have no enemies forgive some of your friends. No, Cordelia, the bride never marries the best man at her wedding but she probably thinks she does.

PLINY'S COUNTRY HOMES.

The Famous Roman Loved the Luxurious Life of His Day.

Pliny gives us a minute and loving picture of his country homes—of Como, where he was born and which he loved with the tenderness of a son.

Some that soothed And charmed me young, no longer young, I find Still soothing and of power to charm me still.

of his elaborate and splendid villas in Tuscany and at Laurentum, which he describes with a detail of singular interest to the antiquarian, halls, baths, libraries, poetical sitting rooms for the day and for the night, for company, for privacy; chambers looking out upon the wide prospect, sea or stars, chambers hidden and secluded, "where no noise of busy people comes, no murmur of the waves, no tumult of the storm, nor glare of lightning—nay, if you wish, not even the light of day, when the shutters are closed," trim gardens, with flowers and fruit and shade, and over the whole dwelling glass-roofed, creeping from roof to roof up to the highest peak of all. They knew what luxury was, those wealthy Romans, and Pliny was by no means one of the wealthiest.

We hear not only of Pliny's abodes, but of his friends and he was a man to have many of them. The most august was the Emperor Trajan himself, and a collection of letters survives exchanged between the two when Pliny was governor of the provinces of Bithynia and Pontica. The most interesting of these deal with the treatment of the Christians and show the attitude of a humane and kindly Roman gentleman toward those who, he felt, must be punished, not because they held outlandish beliefs, but because they refused to recognize the supreme control of the civil authority.—Gammaliel Bradford, Jr., in Yale Review.

ORIGIN OF A FRENCH DISH.

The Order Mischief Received and the Way He Filled it.

The names bestowed upon certain dishes have often an origin entirely distinct from technical considerations. This is true of the well known epigrammes d'agneau a la Mischelet or a la Tivolouse, as it was more frequently called. Mischelet was the cook of a young French marquis of the century who was noted for her lack of education.

On a certain occasion she gave a dinner to the officers of the regiment Chateaufort-Cavalerie. During the function her guests spoke of a banquet that they had attended on the previous evening, at which the host had entertained them with many new and brilliant epigrams. The marquis supposed that "epigrams" referred to culinary surprises. Consequently she summoned Mischelet, her cook, and ordered him to prepare some epigrams for dinner on the following day.

Mischelet was greatly troubled as to how he was to obey the order. He recollected, however, that he had in the larder some very superior lamb. He braised the breast, removed the bones, cut the meat into pieces and bread crumbed and fried them. He then cooked the cutlets, arranged them on a dish alternately with the braised breast and served them with a suitable garnish under the name of epigrammes d'agneau a la Mischelet, by which name, or a la Tivolouse, the concoction has since been known.

The Tongues of the Balkans.

Too many languages are spoken in the Balkans. A traveler in that region writes of the babel: "Turkish, Bulgarian, Serbo-Croatian, Rumanian, Armenian, Greek, Albanian, Kulo-Walachian, Chinese, the language of the gypsies; Spanish, the language of the Jews of Spanish or Portuguese descent, and the language spoken by the German, Austrian, Rumanian and Russian Jews. Add to this Arabic, Persian and Syrian, largely spoken in Constantinople; Italian, on the northeast coast of the Adria; Russian, in the northeast parts of Roumania; various Austro-Hungarian idioms spoken in Bosnia and Herzegovina and the Caucasian languages of the Circassians and Georgians." Not one of these languages is of common use.

A Vicious Fish.

In South America there is a small fish that not only attacks its fellows of the sea and river, but is greatly dreaded by the natives, who during certain seasons have to ford the streams in which the caribbees are found. Fishers are often attacked by them, the sharp, chisel shaped teeth taking a bit from the flesh wherever they attack. They are perfect scavengers, eating the animals that float down the river—dead or alive.

The Beginning.

"How many stars can you see?" she asked. "Two more than you," he said. "How do you make that out?" she asked. "I can see your eyes," he said. "And that was the beginning of it all."

The Reason.

Diner—That man at the round table gets better service than I do. I shall complain to the manager. Where is he? Waiter—It's the man at the round table.—Flegende Blatter.

More Like It.

"That young guy is a chip of the old block, isn't he?" "Rather a tooth of the old rags," Judge.

Heaven from all creatures hide the book of fate.—Swift.

It's easier to pose as a promising young man than a paying one. And may a third-class politician be drawing a first class salary. Many a society somebody is a nobody with money.

FEARS THE FRIGATE BIRD.

The Booby Even Catches Fish to Feed His Merciless Master.

The booby bird never leaves the broad seas, where his harsh cry is heard from the Hebrides to the Fates and from the cliffs of Scotland to the coast of Norway. He revels in the storms and screams above the roar of the sea. The booby has green feet, yellow eyes and a defiant head covered with a yellow cap. Each of its wings is three feet long and its beak is so stiff and so strong that it fears no enemy but the frigate bird.

The frigate bird is the terror of the birds of the sea, though he ignores all but the booby. Owing to the breadth of his wings, the frigate cannot fish; he is forced to remain in the air. But as he cannot get fish in the air and as he requires fish for his nourishment he presses the booby into his service. When hungry he swoops down upon the booby and gives it a vigorous thrust in the throat. Then the booby's mouth opens and the fish caught in it drops out. The frigate has only to give one peck at the booby's throat to get his dinner.

It happens occasionally that the booby attacked by the frigate has nothing in its mouth. When the frigate pecks in vain he belabors his slave with his beak and drives him, bruised and terrified, into the sea to catch fish.—Harper's Weekly.

COLORS IN FLAMES.

And Why Candle or Lamp Light Appears 'White' to the Eye.

There is a relation between the color of flame and the energy of the combustion, causing it. The most vigorous and complete the combustion the higher the refrangibility of the light. A flame burning in a fairly and restricted way emits rays that are red. When burning in a more complete and effective manner the emitted rays change to violet.

The flame of a candle or a lamp consists of a series of eccentric luminous shells surrounding a central dark core. These shells of flame emit light of different colors, the innermost one—that in direct contact with the dark core—being red and having a temperature of exactly 977 degrees F. Upon this and in their proper order of refrangibility are shells of light which are orange, yellow, green, blue, indigo and violet.

The reason that such a flame does not appear to us as a new color of different colored light is this: When we look upon such a flame all of the rays issuing from the different layers or strata of concentric luminous shells are received by the retina of the eye at one and the same time. This can only impress with the sensation of neutral or white light.

The Nine in the Calendar.

The figure 9, which came into the calendar on Jan. 1, 1889, will stay with us 111 years from that date, or until Dec. 31, 1999. No other figure has ever had such a long consecutive run, and the 9 itself has only once before been in a race which lasted over a century—that in which it continuously figured from Jan. 1, 889, until Dec. 31, 999, a period of 111 years. The figures 3 and 7 occasionally fall into odd combinations, but neither of them has ever yet served for a longer period than a hundred consecutive years in our calendar since the present mode of calculating time was established. It is also clear that from their relative positions among the numerals it is an impossibility for either of them to appear in date reckonings continuously for a longer period than a century.

Nation With No Language.

The Swiss, alone of all the peoples of the world, may, in a sense, be said to possess no language, a fact that is all the more remarkable in the light that theirs is the most intense patriotism of any. About 75 per cent of the population speak German, while the remainder divide four other languages among them, mainly French and Italian, these tongues varying, as a rule, according to the proximity of the people to the country whose language they speak. Public documents and notices are printed in both French and German. In the Swiss parliament the members make their speeches either in French or German, for nearly all the members understand both these languages.—New York Press.

England's Motto.

"Dieu et Mon Droit"—"God and My Country"—the royal motto of England, was the parole of the day given by Richard I. (he of the lion heart) to his army at the battle of Gisors, in France, on the 20th of September, 1198, when the French army was signally defeated. Dieu et mon droit appears to have been first assumed as a motto by Henry VI. (1422-1461). Semper Idem—"Always the Same"—was one of the mottos of Queen Elizabeth; also adopted by Queens Mary and Anne.—Exchange.

A Substitute.

"Pardon me, gentlemen," said the individual who had just moved into the little town as he entered the grocery store, "but is there a chicken raiser here?" "Why don't you take an ax?" asked the village Tallyrand. "A razor will lose its edge if you use it on a chicken."—Judge.

Know What She Was Doing.

Nell—Oh, Jack, I wish you could have seen Milly this afternoon. She literally threw herself at Jack Wright. Jack—Ah, well, she knew he was a good catch.

To know the disease is the commencement of the cure.—Don Quixote.

Free food for thought may be had at any public library. It's easier to pose as a promising young man than a paying one. When you get the best of some men you see them at their worst.

NO MATTER WHAT COFFEE YOU now drink, it can't cost over a cent a day extra to drink the finest coffee in the land. This is **Seal Brand** grown from selected seed under the best agricultural conditions. **CHASE & SANBORN MONTREAL**

Eddy's Silent Parlor Matches Made of very best corker pine. Every stick a match. Every match a light. Well packed so that a match may readily be extracted in the dark—no fumbling with the inevitable spilling of the matches. **AND ABOVE ALL EDDY'S** a surety of the best possible quality and full count **HERE SINCE 1851** **The E. B. EDDY COMPANY, Limited** Makers also of Paper Bags, Toilet Paper, Tissue Towels, etc.

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Your Baby's Comfort Be careful of what you put next to Baby's sensitive skin. Pins and Buttons chafe and irritate. As he cannot tell what annoys, you must look carefully to each garment that touches him. The undervest is the most important because it must not only be perfectly comfortable but it must cover the lungs and the abdomen snugly to prevent croup and colic. **Vanta Vest** Vanta Vests are scientifically designed. There are **No Pins nor Buttons** used in fastening this vest in place. It does not slip up and bind because it ties below the curve of the abdomen and cannot work up. Finest selected, specially prepared cotton and highest grade Imported Australian wool used to make Vanta Vestments. A twistless tape that cannot roll nor string is used exclusively for ties. **PRICES** Selected, specially prepared cotton 25c. Selected cotton and highest grade wool, mixed, 35c. High-grade special imported Australian wool 50c. **J. R. MOODIE & SONS LIMITED** MANUFACTURERS OF **Hygienic UNDERWEAR** HAMILTON, Ont.

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