

Is Your Cold Cream Satisfactory?

The kind you have been using probably won't be after you try our

OTTO OF ROSE COLD CREAM

we have imported from Maws London England. It is of a snowy whiteness, is soft and creamy. It prevents and cures chapping and makes rough skin smooth and soft as velvet.

Never Grows Rancid In Tubes 25c

J. G. Jamieson DRUGGIST

The Supreme Court of British Columbia

IN THE MATTER OF THE "WINDING UP ACT" BEING CHAPTER 144 OF THE REVISED STATUTES OF CANADA AND AMENDING ACTS

AND IN THE MATTER OF DOMINION TRUST COMPANY.

The creditors of the above named Company are required on or before the 27th day of February, 1915, to send their names and addresses and the particulars of their debts or claims, and the names and addresses of their solicitors (if any) to the Official Liquidator of the said Company at the office of the Company situate at 402 Pender Street in the City of Vancouver, Province of British Columbia, and, if so required by notice in writing from the said Official Liquidator, or by their solicitors to come in and prove their said debts or claims, at my Chambers situate in the City of Vancouver, Province of British Columbia, at such time as shall be specified in such notice, or in default thereof they will be excluded from the benefit of any distribution made before such debts are proved.

Wednesday, the 31st day of March, 1915, at 2 o'clock in the afternoon at my said Chambers is appointed for hearing and adjudicating upon the said debts and claims.

Dated this 31st day of December, 1914.

"A. B. POTTINGER," Registrar. COWAN, RITCHIE & GRANT, 827 Rogers Building, Vancouver, B. C. Solicitors for the Official Liquidator. 8274-1-14m61E61

FARM FOR SALE

One hundred acres of free hold land, six miles from Charlottetown; good house and buildings. It has been well cared for, mudded, fertilized, limbed, manured. The best farm on Winsloe road. Windmill, telephone, both in good working order. Thrashing outfit, all complete. Hay fork, rope and carrier goes with farm. If not sold by first day of March will be sold by auction.

JOHN HORNE, Winsloe Station, P. E. I. 8294-1-18Mth6wks.

DAILY SELECTIONS FOR READERS OF THE GUARDIAN

Furnished by W. S. Louson

CONSIDER THE HEAVENS.

Some years ago the curator of the Astor Library, New York City, said that it was regretted how few people ever took any interest in the sky. To most people the stars are simply so many bright spots in the sky—nothing more. He added that altogether too few people realize what a wonderful book is written in the heavens. It tells us of spaces no man can measure. A train travelling at the rate of a mile a minute will require forty million years to reach the nearest star. This train would require 166 days to reach the Moon.

50 years to reach the planet Venus. 76 years to reach Mars. 110 years to reach Mercury. 177 years to reach the Sun. 740 years to reach Jupiter. 1,470 years to reach Saturn. 3,160 years to reach Uranus. 5,055 years to reach Neptune.

When we see a train flying by us at a rate of a mile a minute, we consider it something wonderful in the matter of speed, and we can readily grasp the idea that it would require such a train 166 days to reach the Moon, but it is beyond all conception to conceive the time required for such a train to reach the nearest star, which is given above, would be forty million years.

The Hand that guides through all the trackless voids, The whirling legions of untiring spheres, Each in its own fixed orbit e'er employed, And e'er revolving through unnumbered years! Is that same Hand, that, in the morning hour, Doth teach the helpless fledging how to fly, And doth, at twilight, touch the frail-est wing, And bid it sleep as with a lullaby.

Mina's Liniment Co., Limited. Gentlemen.—Last Winter I received great benefit from the use of MINA'S LINIMENT in a severe attack of LaGrippe, and I have frequently proved it to be very effective in cases of inflammation.

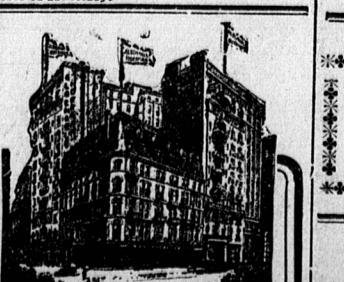
Yours, W. A. HUTCHINSON.

SPOTTING NEW RECRUITS

The new British recruit, though still in civilian clothing, may be spotted among the crowd by noting his pronunciation of the following words—route, rations and reveille. If he calls them boldly "row", "rashions" and "revally," it is a sign of military influence exercised upon the ordinary civilian pronunciation of these words. But as far as we know there is no military authority for placing the accent in "servission," as one hears it sometimes. The pronunciation and spelling of some military terms are more debatable.

LONGACRE

NEW YORK CITY HOTEL Broadway and 47th St. EXCLUSIVELY BACHLOER Convenient to Everything. The refined air and good service of a club. \$1.00 PER DAY 50 rooms with lavatory \$1.00 50 rooms with private bath 2.00 50 rooms with private bath 2.00 100 rooms with private bath 2.00 100 rooms with private bath 2.00 100 rooms with private bath 2.00



IF VISITING NEW YORK CITY you desire to locate in the VERY CENTRE nearest retail shops and most accessible to theatres, depots, steamship piers, you will be pleased at the HOTEL Albemarle-Hoffman 5th Av., Broadway, 24th St. OVERLOOKING MADISON SQ. PARK. A five million dollar example of modern architectural perfection; accommodations, 1,000 guests. A Good Room, \$1.50 Per Day. With Bath, \$2 to \$5. Famous Specialty Restaurant. Breakfast and Dinner on Request. DANIEL P. FITCHER.

APPLE DELIGHTS

BIRD'S NEST PUDDING.

Core and pare eight apples, put into a deep, well buttered pudding dish, fill the centers with sugar and a little nutmeg, add one pint of water and bake until tender, but not soft. To two cups of flour add three teaspoonfuls of baking powder, one teaspoonful of salt, one pint of milk and the well beaten yolks of four eggs; stir thoroughly and fold in the whites of four eggs beaten dry. Pour over the apples and bake for one hour in a moderate oven. Serve hot with any pudding sauce.

INDIAN PUDDING WITH APPLES.

Scald two quarts of sweet milk, stir in a cup of cornmeal until the mixture thickens. Remove from the fire, add one and one-half cups of molasses, one teaspoonful of salt, one-half teaspoonful each of nutmeg and cinnamon and two cups of sweet apples, pared, cored and quartered. Pour into a deep pudding dish and bake for four hours. When the pudding has baked for one and one-half hours, add, with stirring, one pint of cold milk. Serve with cream and sugar or syrup.

CREAMY SAUCE.

Boil one cup of sugar and half a cup of water in the soft ball stage, then pour the syrup in a fine stream over the well-beaten white of one egg, continue beating until cold; fold in one cup of double cream beaten dry; add one half of a teaspoonful of vanilla.

PAN PUDDING.

Add sufficient milk to a pint of flour to make a stiff dough; knead for fifteen minutes. Cut into four pieces; roll each piece in a thin sheet about one-sixteenth of an inch thick and the size of an ordinary roasting pan. Grease the pan with melted suet, place a layer of the paste in the pan and brush over with melted suet. Mix one fourth pound of almonds blanched and chopped fine, one cup of chopped raisins, one half pound of chopped apples and one cup of brown sugar. Put a layer of this mixture on the paste and cover with another layer of paste, and brush with suet and continue until the sheets of paste are used. Brush over with suet and sprinkle with sugar; bake in a quick oven for three-quarters of an hour.

APPLE RICE PUDDING.

Sprinkle one cup of thoroughly washed rice into two quarts of rapidly boiling salted water; boil for fifteen minutes and drain. Spread the rice in the centre of a good sized square of cheese cloth. The rice should be a space as large as a dinner plate. Pare, core and quarter four good sized tart apples, sprinkle with sugar and boil in the centre of the rice. Gather up the ends of the cloth so that the rice will cover the apples and tie tightly. Boil in a good sized kettle of boiling water for one hour. This will come out perfectly round if handled carefully. Serve hot with cream or any pudding sauce.

APPLE ROLLY POLLY PUDDING

Pare, core and slice sour apples; roll a rich baking powder dough one half inch thick, lay the sliced apples on the dough and roll, tuck in the ends and prick deeply with a fork, steam for one and three-fourths hours, or wrap in a well floured pudding cloth, tie up the ends, plunge into boiling water and boil for three-quarters of an hour. Serve with hard sauce.

ROYAL APPLE PUDDING.

Select enough large apples to fill a pudding dish; pare, cut a thick slice from the top and save, core and scrape out the centers until only a thin wall is left. To the scrapings add a finely chopped apple, a few chopped almonds and raisins, a little sugar and cinnamon. Press the mixture into the apple shells and replace the lids; place the apples in a well buttered baking dish; set in a pan of hot water and bake until the apples are tender. Beat four whole eggs until light colored, gradually add a scant cup of sugar and pour over the apples. Bake in a moderate oven until the meringue is done and serve with cream or lemon sauce.

STEAMED APPLE PUDDING, I.

Mix and sift two cups of flour, four teaspoonfuls of baking powder, and one half teaspoonful of salt. Work in two tablespoonfuls of butter and gradually add three fourths cup of milk. Toss on a floured board, pat and roll out. Have ready four apples, pared, cored and cut into eighths; place apples in center of dough and sprinkle with one tablespoonful of sugar mixed with one fourth teaspoonful each of salt and cinnamon or nutmeg; bring the dough around the apples and carefully lift into a buttered mould or a

SHAKER APPLE PIE.

Pare, core and cut into eighths sour apples and put into a lower crust; add half a pint of seeded raisins. Put on the upper crust, being careful to not let it stick to the lower crust. Bake in a slow oven until the apples are thoroughly cooked and the crust is nicely browned; this will require about forty minutes. While the pie is hot take off the top crust and lay it aside, then with a wooden or silver knife stir the apples and remove any hard pieces that may be left. Add sugar, nutmeg and a small piece of butter and replace the top crust.

APPLE WASHINGTON PIE.

Take two large apples (grated), whites of two eggs, cupful of sugar, juice of half a lemon; beat this until thick and white and spread between layers of Washington pie (which is really a plain jelly cake) and then heap some on top.

ENGLISH APPLE PIE.

Butter a shallow agate dish. Select one that is deeper than a pie plate. Fill the dish with sliced apples, sprinkle with a cup of sugar, half a teaspoonful of salt and a little nutmeg. Put over it two teaspoonfuls of butter in bits; add three tablespoonfuls of cold water. Cover with good paste and bake for forty minutes. Serve with cream.

FAIRY APPLE PIE.

Core, quarter and steam four large tart apples; rub through a sieve, sweeten to taste and chill. Beat the whites of three eggs until stiff and dry; add the apples and flavor to taste and beat again. Turn into a half baked pastry shell and finish baking.

S. A. McDonald's The Island's Leading Store

OVERCOATS

Sacrificed--Gigantic Sale Starts on Saturday Morning Jan. 16th.

We have decided to clear out every Overcoat in the Store at tremendous discounts. Many lines being cleared out now at 1-2 price. Boys' and Youths' Coats sacrificed also, Coats worth up to \$20.00 for \$12.00. Coats worth up to \$14.00 for \$8.00. Some lines regular values \$8.00 to \$9.00 for \$4.50.

All Winter Goods Reduced

Fur Coats, Sheep Lined Coats, Winter Caps, Ladies' Fur Coats, Ladies' Cloth Coats, Ladies' Furs, Mantle Cloth, etc.

8 277-1-14Mtf

TIDE TABLE

Table with columns: Date, Day, High Water, Low Water. Rows for January 1st to 31st.



TENDERS

SEALED TENDERS will be received by the undersigned until noon on Wednesday, January 27th, 1915, from any person or persons willing to contract for the construction of any one of the following works:— In King's County:—Wharf at Middle Bridge at South Lake; Approaches to Mink River Bridge; Approaches to Montague Bridge. In Queen's County:—Shea's Bridge at Iona; Gascoigne Bridge, Flat River; Clyde River Bridge. In Prince County: Hickey's Bridge, West Cape; Whaleback Bridge, Malpeque; Summerside Road near Summerside.

Plans and specifications may be seen and forms of tender obtained at the Provincial Engineer's office, Charlottetown and of each nearest work at the following places:— Office of H. D. McEwen, Morell. Office of John McLean, Souris. Office of Benj. Clow, Murray Harbor North. Store of Martin McKinnon, Montague. Store of Joseph McCabe, Iona. Store of A. D. Ross, Eldon. Office of G. M. Matthews, O'Leary. Office of P. McNutt & Sons, Malpeque. Office of Hon. James A. McNeill, Summerside.

Each tender must be accompanied by an accepted check on a chartered bank, payable to the order of the Commissioner of Public Works, equal to ten per cent. of the amount of the tender, which will be forfeited if the person tendering declines to enter into a contract when called upon to do so or, fail to complete the work contracted for. If the tender is not accepted the cheque will be returned. The Department does not bind itself to accept the lowest or any tender. Tenders to be addressed to the undersigned and marked "Tender."

L. B. McMILLAN, Secy. of Public Works. Public Works Office, Charlottetown, P. E. I., Jan. 12, 1915. 8256-1-13mtf

Notice

The semi-annual meeting of shareholders of the Bedford Farmers' cooperative Co., Ltd., will be held in the Millicove school house on Saturday, Jan. 23. Commencing at one o'clock p. m.

THEO. ELLIS, Secretary. 8272-1-14,15,16,18,20.

Annual Meeting

The Annual Meeting of the shareholders of Hillsboro Dairying Company will be held in Hillsboro Cheese Factory on Wednesday the 20th of January at 2 o'clock p. m. A full attendance is requested as interesting business is to be discussed.

F. T. MORROW, President, HUGH TRAINOR, Secretary. 8215-1-13,18.

Money to Loan

Messrs McKinnon and McNeill, 90 Great George Street, have several thousand dollars to loan on real good security in the city or country in small or large sums. 8165-1-6e.o.d.1mth

Recall Cherry Bark Cough Syrup will cure your cough in less time, with less trouble, at a smaller cost. Try it, if it does not cure you it will cost you nothing. MacKinnon Drug Co., Cor. Great George and Kent Streets.

DIARY OF EVENTS

TODAY. City Magistrate's Court. Prince Edward Theatre, 3, 7.15 and 8.45 p.m. Annual Meeting St. James Church 7.30 p. m.

HERO MAKING.

A seasoned old "salt" was a devoted admirer of a young midddy who served on the same warship. An accident occurred—a man overboard and a gallant rescue by one of the lieutenants, which brought a handsome letter of commendation from the Admiralty.

"It's a nice thing to get a letter like that," said the old tar to his young friend. "You ought to have one." "Well, I'll have to wait my chance" said the midddy. "See here," said the other, "I'll drop from the rigging, and you jump in and rescue me." "But I can't swim," was the reply. "Never you mind," said the veteran. "I'll hold you up 'till the boat comes."—Weekly Scotsman.

Professional Cards

A. A. McLean, K.C., Donald McKinnon McLEAN & MCKINNON Barristers, Attorneys-at-Law Brown Block, Charlottetown

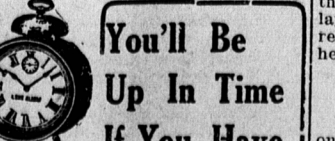
MORSON & DUFFY Barristers and Attorneys Solicitors for Royal Bank of Canada MONEY TO LOAN.

C. McLeod, K.C., W. E. Bentley, K.C. McLEOD & BENTLEY. Barristers and Attorneys-at-Law Offices—Bank of N. S. Chambers, Charlottetown, P. E. I.

WARBURTON & SHAW. Barristers, Attorneys, Notary Public, Etc. Solicitors for Canada Bankers Association, Bank of Montreal, Canada, Permanent Mortgage Corporation. Offices—Old Guardian Office, Prowse Block, Charlottetown, P. E. I.

Who is Fantomas?

You'll Be Up In Time If You Have A Tanton Alarm Clock



Our Alarm Clocks are more reliable than any other. We selected them with care and they are thoroughly tested before being sold. Our alarm clocks are better, but they don't cost any more than others. See the splendid line we are showing. W. N. TANTON JEWELER—S UNN 151

FRESH APPLE CUSTARD PIE.

To one pint of apple sauce add one quart of sweet milk, four eggs, one tablespoonful cornstarch, pinch of salt, one fourth grated nutmeg, one tablespoonful melted butter, juice of one lemon and grated rind of half a lemon and bake with undercrust only.

HUNTINGTON SAUCE.

Boil one cup of molasses and one and one half tablespoonfuls of butter for eight minutes. Remove from the fire and add two tablespoonfuls of lemon juice, or if lemon juice is not at hand add one tablespoonful of vinegar.

STEAMED APPLE PUDDING, II.

Line a mould with slices of buttered bread, put in a layer of stewed apples, a layer of buttered bread; continue until the mould is filled. Add one pint of milk to two beaten eggs; pour over the apples and bread and steam for one hour. Serve with cream or pudding sauce, or liquid sauce.

LIQUID SAUCE.

Mix one tablespoonful of flour with one half cup of sugar, pour over it one half pint of boiling water; boil for one minute, and pour slowly over one well beaten egg; add the juice of one half lemon.

SAGO APPLE PUDDING.

Soak one cupful of sago in a quart of water for one hour; core and pare eight apples and place in an agate baking pan. Boil the sago until clear; add one teaspoonful of salt, thin with hot water until about as thick as heavy cream and pour over the apples; bake for one hour and serve with cream and sugar.

SHAKER APPLE PIE.

Pare, core and cut into eighths sour apples and put into a lower crust; add half a pint of seeded raisins. Put on the upper crust, being careful to not let it stick to the lower crust. Bake in a slow oven until the apples are thoroughly cooked and the crust is nicely browned; this will require about forty minutes. While the pie is hot take off the top crust and lay it aside, then with a wooden or silver knife stir the apples and remove any hard pieces that may be left. Add sugar, nutmeg and a small piece of butter and replace the top crust.

PASTRY—GENERAL RULES.

Line a deep pie plate with good paste; pare, core and chop enough tart apples to mix in a quart; stir through the apples one cup of granulated sugar which has been mixed with one tablespoonful of dry flour and a pinch of salt. Squeeze the juice from half a lemon evenly through the apple mixture and fill the pie plate; dot with small pieces of butter. Lay one half inch strips of pastry across the top, crossing them in diamond shape. Bake in a moderate oven.

APPLE PIE, I.

Line a plate with good paste; fill with thin slices of good cooking apples, sprinkle with one-half cup of sugar which has been mixed with a heaping teaspoonful of flour and a pinch of salt; cover with an upper crust and bake in a moderate oven for half-an-hour.

APPLE PIE, II.

Line a deep pie plate with good paste; pare, core and chop enough tart apples to mix in a quart; stir through the apples one cup of granulated sugar which has been mixed with one tablespoonful of dry flour and a pinch of salt. Squeeze the juice from half a lemon evenly through the apple mixture and fill the pie plate; dot with small pieces of butter. Lay one half inch strips of pastry across the top, crossing them in diamond shape. Bake in a moderate oven.

Operation Decided On As Only Means of Relief

But the Writer of This Letter Resolved to Try Dr. Chase's Ointment First and Was Cured. This is not an isolated case, for we frequently hear from people who have been cured of piles by using Dr. Chase's Ointment. After physicians had told them nothing short of an operation could bring relief and cure. If you could read these letters, coming as they do, day after day and year after year, you would realize what a wonderful curative agent Dr. Chase's Ointment really is. Few ailments are more annoying or more persistent than piles, and when this suffering is alleviated by the application of Dr. Chase's Ointment there can be no doubt as to where credit is due. Friends and neighbors are told of the results and so the good word spreads, and Dr. Chase's Ointment is becoming known far and wide as the only actual cure for piles or hemorrhoids. Mr. Charles Beauvais, a respected citizen of St. John's, Que., writes: "For 14 years I suffered from chronic piles or hemorrhoids and considered my case very serious. I was treated by a well-known physician who could not help me, and my doctor decided on an operation as the only means of relief. However, I resolved to try Dr. Chase's Ointment first. The first box brought me great relief, and by the time I had used three boxes I was completely cured. This is why it gives me such great pleasure to recommend Dr. Chase's Ointment to every body suffering from hemorrhoids as a preparation of the greatest value." Dr. Chase's Ointment, 66c a box, 1 dealers, or Edmansson, Bates & Co., Limited, Toronto.

