

Shaker Cooking Receipts.

In Less Than Two Weeks.

There is a young lady still living near East Pubnico, Nova Scotia, who suffered so fearfully from dyspepsia that she could not keep the choicest corn starch gruel on her stomach without vomiting it up, and Mrs. Byron Hines, of that place, who knows the case personally, says that in less than two weeks after she began the use of Mother Seigel's Curative Syrup, she could eat hearty food. Numbers of other people of the neighborhood tell the same story. Mrs. Hines adds that for other ills besides dyspepsia, coughs, liver trouble and jaundice, the Syrup is taken with great success by the people in that part of the country. In understanding this, the reader must remember that jaundice is liver trouble and that coughs often arise from a disordered state of the digestion.

Why He Drove 25 Miles.

One day a man came driving into the village of Adderly, Que., from his home 25 miles distant. His only purpose was to procure a supply of Seigel's Syrup for his wife who was suffering from indigestion, dyspepsia and the nervous troubles that follow, especially in the cases of women. Nothing else did her any good, but under the action of the Syrup she was fast improving. Hence her husband's long drive. Mr. Edward Ives, Postmaster of Adderly, who mentions this circumstance, also says the Syrup cured him of indigestion, and rheumatism of the chest, of long standing, and that it did the same for two of his neighbors who had the same trouble even in a worse form than he had. Mr. Ives will give the names of these persons to any one who wishes to communicate with them.

Popular Because Honest.

Writing from his home at St. Valerian, Que., Mr. Arthur Ayyette says he is convinced that Seigel's Syrup, Pills and Ointment are the best remedies made. They sell on their merits, as all remedies must that are to gain and hold the confidence of the people. He says also that he knows many who have used them for indigestion, dyspepsia and other complaints for which they are recommended, and all these persons are greatly satisfied. Mr. Ayyette himself has applied Seigel's Ointment for tetter, and it gave him perfect relief.

LOWELL PUDDING.

One coffee-cup of milk, one cup raisins, half cup molasses, half tea-cup of brown sugar, one tea-cup of suet, one teaspoonful of saleratus, half teaspoonful of salt; flour, to make a stiff batter. Boil three hours. Serve with sauce.

YANKEE PLUM PUDDING.

Take a tin pudding boiler that shuts all over tight with a cover. Butter it well. Put at the bottom some stoned raisins, and then a layer of baker's bread cut in slices, with a little butter or suet alternately, until you nearly fill the tin. Take milk enough to fill your boiler, as they vary in size, and to every quart add three or four eggs, some nutmeg and salt, and sweeten with half sugar and half molasses. Drop it into boiling water and let it boil three or four hours, and it can be eaten with a comparatively clear conscience.

DELIGHTFUL PUDDING.

Butter a dish; sprinkle the bottom with finely minced candied peel and a very little shred suet, then a thin layer of white bread, and so on until the dish is full. For a pint dish make a liquid custard of one egg and one-half pint of milk, sweeten, pour over the pudding, and bake as slowly as possible for two hours.

ARROWROOT GRUEL.

Make this in the same way as the milk porridge, substituting water for the milk.

MT. LEBANON PUDDING.

One pint fine-pressed crumbs, one quart sweet milk, three ounces of loaf sugar, small piece of butter, yolks of four eggs, grated rind of one lemon; bake till done, then spread over a layer of preserves or jelly; whip the whites of the eggs stiff, add three ounces of pulverized sugar, in which has been stirred the juice of the lemon. Pour the whites over the pudding and replace in the oven. Let it brown lightly. To be eaten cold.

LOAF CAKE.

One pound of butter beaten to a cream, two pounds of sugar rolled fine, three pounds of sifted wheat flour, six well beaten eggs, three teaspoonfuls of powdered saleratus, dissolved in a little hot water, one tablespoonful of ground cinnamon, and half a nutmeg grated; add one pound of currants, well washed and dried, one pound of raisins stoned and cut in two; work the whole well together, divide it in three loaves, put them in buttered basins, and bake one hour in a moderate oven.

RICH BRIDE CAKE.

Take four pounds of sifted flour, four pounds of sweet fresh butter beaten to a cream, and two pounds of white powdered sugar; take six eggs for each pound of flour, an ounce of ground mace or nutmeg, and a tablespoonful of lemon extract or orange flower-water.

WINE JELLY.

Dissolve one ounce of isinglass or gelatine in half pint of hot water, add one ounce of sugar and one pint of wine, and cool the jelly in a mould.

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