



THE SPENCE " DAISY " HOT WATER HEATER Hastheleastnumber of Joints, is not Overrated, Is still without an Equal Note attractive design WARDEN KING & SON 637 CRAIG ST. MONTREAL BRANCH, 110 ADELAIDE STREET WEST, TORONTO.

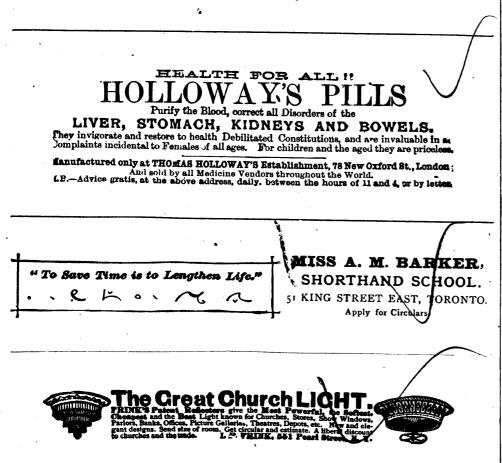


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# HEALTH AND HOUSEHOLD HINTS.

Dirty sinks breed disease and bring roaches. Borax water will remove stains from

the hands. Remove egg stains from spoons by rubbing with salt.

A small box filled with lime will absorb dampness.

Cream and acids do not curdle, but milk and acids will.

Gum camphor scattered about mice haunts will drive them away.

After taking cake from the oven, let It remain in the paa for five minutes; it will then come out easily without breaking.

A raw egg swallowed at once should detach a fish bone lodged in the throat. We have known a bit of dry bread swallowed in a lump to answer the same purpose

Calf's liver is excellent when broiled. Parboii it a moment by pouring boiling water on it; wipe it dry, dip in melted butter, dredge with flour, and broll over a clear fire.

Ice Cream.-Four quarts of strawberries with their caps on, and four cupfuls of granulated sugar. Mash the berries with the sugar, and let them stand sever-al hours: then strain the juice. Use four quarts of cream, and four cupiuls of "white sugar white sugar. Add the julce of the straw-berries, and beat the whole to a stiff froth.

Fricasseed Eggs.-Boil a dozen eggs n minutes. When cool, peel and slice. ten minutes. Season some grated bread crumbs with salt, pepper, and nutmeg, and beat the yolks of three raw eggs very light. Dust the eggs with flour, then dip into the beaten eggs, then into bread crumbs, covering well on both sides. Fry in hot lard.

Poached Eggs with Cream Sauce.-Break fresh eggs into boiling water, slightly salted. When set, remove from the water with a skimmer and pour over them the cream sauce: One teacupful of sweet cream, a little chopped parsley, a tablespoonful of butter and a teaspoon-ful of flour mixed smoothly together and ful of flour mixed smoothly together, and salt and pepper to season. Boil three mirutes, and pour over the eggs.

Strawberry Pie.-Line a deep pie-plate with rich paste, and bake a delicate brown. Have ready enough strawberries to fill the shell; when it is nearly baked, add sugar to the fruit, and make a meringue of whites of two eggs and two tablespoonfuls of powdered sugar. Quickly fill the shell with berries, spread the meringue roughly over the top, return to the oven and brown slightly. Sawa cold and brown slightly. Serve cold.

Green Pea Soup.—Four pounds of beet cut into small pieces, half peck of green peas, one gallon of water, half a cup of peas, one gallon of water, half a cup of rice flour, a small quantity of chopped parsley, and salt, and pepper to taste. Boil the empty pols of the peas in the water one hour, then strain and put the beef into this pea water, and boil steady for one hour and a half. After boiling one hour, add the shelled peas, and twenty minutes later add the rice flour with salt, pepper and parsley. After adding these ingredients, stir frequently to prevent scorching. Strain into a hot tureen, and serve immediately. serve immediately.

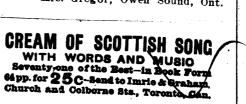
# BILIOUSNESS CURED.

Gentlemen,-I have used Burdock Blood Bitters for Biliousness and find it the best remedy for this complaint. I used sev-eral other remedies, but they all failed to do me any good. However, it required only two bottles of B. B. B. to cure me completely, and I can recommend it to all. Yours truly, Wm.' Robinson, Wallaceburg.

In Japan occupations pass from father Not long ago an announcement son. In a Japanese newspaper stated that a certain dancing master would hold a service in commemoration of the one thous andth anniversary of the ancestor who irst adopted that profession.

### CONSIDERED THE BEST.

Dear Sirs,-I also can bear testimony to the value of your wonderful remedy or the stomach, liver, bowels and blood, B. B. B. I have used it as well as Burdock Pills for over three years, when necessary, and find them the best remedies I have ever used for constipation. Mrs. Gregor, Owen Sound, Ont.





[JULY 12th, 1893.

It Hurts nothing that can be washed or cleaned—Pearlinc. The purest soap is no safer—the poorest soap is no cheaper. It is more effective than the strongest-it is more convenient than the best. Pearline saves labor and wear in washing clothes or cleaning house. A few cents will let you try io; common sense will make you use it. 283 Beware of imitations. JAMES PYLE, N. Y

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