To make candy from honey, boil one cupful of honey, one cupful of sugar, one-fourth cupful of water and a large teaspoonful of butter. Test in water and pull while cooling.

BOMBAY TOAST .-- Take one ounce of anchovies, wash, bone and pound in a mortar with one ounce of fresh butter till reduced to a paste; melt in a saucepan; add the beaten yelks of two eggs and pepper and salt to taste, and spread the mixture on some slices of nicely toasted bread. Serve very hot.

INDIAN CUSTARD PUDDING .- Two quarts of new milk, one cupful of fine Indian meal, one cupful of molasses, or sugar if preferred. Heat the milk to the boiling point, reserving a little cold to mix with the meal, and one beaten egg, which stir into the milk while hot; add the salt, spice and sweetening. Bake two hours or more in a slow oven.

LEMON JELLY.—Put two ounces of gelatine to soak in a pint of water with half a pound of sugar and the thinly peeled rind of two lemons. When the gelatine has melted add the strained juice of five lemons and the whites and crushed shells of three eggs. Whisk it on the fire and pass it through the jelly-bag; at the last add three-quarters of a glass of brandy. Pour it into a wet mould and let it set.

POTATO ROLL.—Put one cupful of cold mashed potatoes into a saucepan, add onequarter of a cupful of milk and a palatable seasoning of salt and pepper, a tablespoonful of chopped parsley and two well-beaten eggs. Mix thoroughly, take from the fire, beat until light. Put one tablespoonful of butter in a frying-pan, when hot put in the potatoes, spread evenly over the pan, cook slowly until a golden-brown. Roll like omelet, and serve smoking hot.

TURNIP PUREE. - Take six large turnips, peel, slice thin and boil in salted water until sufficiently cooked; then drain in a colander and afterward rub through a fine sieve. Place the pulp thus obtained in a saucepan, mix with it a tablespoonful of flour, a seasoning of salt, pepper and grated nutmeg, a good slice of butter and a teacupful of rich milk. Stir over the fire until thoroughly hot, then serve as required—say, with beef or mutton.

MOLASSES CAKE.—This recipe is for a cake not nearly so elaborate as the one given above, Yet for children and those who once were children it is very good, and takes very little time to make. You will need two eggs and a Piece of butter the size of an egg, half a cup of water, two-thirds of a cup of sugar, one cup of molasses, half a teaspoonful of soda and two cups of flour. It bakes much better if put in two tins.

STEAMED GRAHAM PUDDING.—Beat one egg, add one cupful of New Orleans molasses and one cupful of sour milk, dissolve one teaspoonful of soda in the milk, and stir in two and a-half cupfuls of sifted Graham flour, half a teaspoonful of salt and one cupful of chopped raisins. If not thick enough add a trifle more flour. Grease a deep basin and pour it in; steam three hours. Eat with sauce.

WHEN you make chocolate now of an evening sprinkle a little cinnamon on top after the chocolate has been poured in the cup. It adds the same piquancy and charm that nutmeg adds to lemonade, lemon juice does to Vichy, sliced lemon does to tea, or, to come nearer home, that salt does to an egg.

SARATOGA BISCUITS. - The following breakfast cakes are great favourites at a certain Saratoga hotel: Heat a pint of new milk over the fire, and when hot enough to melt butter, remove, add butter the size of a walnut, three beaten eggs, three tablespoonfuls of good yeast, a little salt and fiour enough to make a soft dough. Let them rise in a warm place for two or three hours. Make up into small biscuit of bun-shaped cakes, lay close together on a well-buttered tin, and bake for fifteen minutes in a quick oven.

SCALLOP OF MUTTON.-Take scraps of cold mutton and cut them into small pieces; put a layer of the meat into a dish, then a layer of stewed tomatoes—canned tomatoes will do-then a layer of bread crumbs; sprinkle with salt and pepper. and add a few bits of butter, then another layer of meat and so on until the dish is full. Have the last layer of crumbs. Bake in a moderate oven one hour and a-half.

AN IMPORTANT SUBJECT.

The subject of health. Good health depends upon good food. It is not what we eat that nourishes the body, but what we digest. To study what we eat and why we eat is important. It was by eating the wrong food that the curse came upon mankind at first. Thousands are miserable with indigestion and dyspepsia from eating the wrong kind of food now. Some eat the same kind of food in hot weather that they do in cold weather, and consequently they suffer and are cast out of the paradise of health. It is always safe to eat Desiccated Wheat, but be sure you get the proper article with the name and trade mark of the Ireland National Food Co. (Ltd.) on the package.

The people at the World's Dispensary of Buffalo, N. Y., have a stock-taking time once a year and what do you think they do? Count the number of bottles that've been returned by the men and women who say that Dr. Pierce's Golden Medical Discovery or Dr. Pierce's Favorite Prescription didn't do what they said it would do.

And how many do you think they have to count. One in ten? Not one in five hundred!

Here are two remediesone the Golden Medical Discovery, for regulating and invigorating the liver and purifying the blood; the other, the hope of weakly womanhood, and they've been sold for years, sold by the million bottles; sold under a positive guarantee, and not one in five hundred can say:

"It was not the medicine for me!'

And—is there any reason why you should be the one? And—supposing you are what do you lose? Absolutely nothing!

DIRECTLY TO THE SPOT. INSTANTANEOUS IN ITS ACTION.

For CRAMPS, CHILLS, COLIC, DIARRHŒA, DYSENTERY, CHOLERA MORBUS, and all BOWEL COMPLAINTS,

NO REMEDY EQUALS

THE PAIN-KILLER. in Canadian Cholera and Bowel Complaints its effect is magical, It cures in a very short time.

THE BEST FAMILY REMEDY FOR BURNS, BRUISES, SPRAINS, RHEUMATISM.

NEURALGIA and TOOTHACHE.

SOLD EVERYWHERE AT 25C. A BOTTLE, ## Beware of Counterfeits and Imitations.

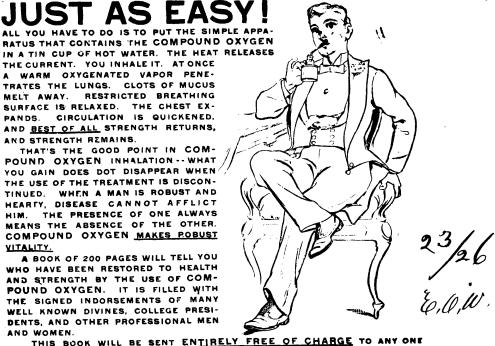
IN A TIN CUP OF HOT WATER. THE HEAT RELEASES THE CURRENT. YOU INHALE IT. AT ONCE A WARM OXYGENATED VAPOR PENE-TRATES THE LUNGS. CLOTS OF MUCUS MELT AWAY. RESTRICTED BREATHING SURFACE IS RELAXED. THE CHEST EX-PANDS. CIRCULATION IS QUICKENED. AND BEST OF ALL STRENGTH RETURNS, AND STRENGTH REMAINS.

THAT'S THE GOOD POINT IN COM-POUND OXYGEN INHALATION -- WHAT YOU GAIN DOES DOT DISAPPEAR WHEN THE USE OF THE TREATMENT IS DISCON-TINUED. WHEN A MAN IS ROBUST AND HEARTY, DISEASE CANNOT AFFLICT HIM. THE PRESENCE OF ONE ALWAYS MEANS THE ABSENCE OF THE OTHER. COMPOUND OXYGEN MAKES POBUST VITALITY.

A BOOK OF 200 PAGES WILL TELL YOU WHO HAVE BEEN RESTORED TO HEALTH AND STRENGTH BY THE USE OF COM-POUND OXYGEN. IT IS FILLED WITH THE SIGNED INDORSEMENTS OF MANY WELL KNOWN DIVINES, COLLEGE PRESI-DENTS, AND OTHER PROFESSIONAL MEN

THIS BOOK WILL BE SENT ENTIRELY FREE OF CHARGE TO ANY ONE WHO WILL WRITE TO

DRS. STARKEY & PALEN, No. 1529 ARCH St., PHILADELPHIA, PA. 66 CHURCH ST., TORONTO, CANADA 120 SUTTER ST., SAN FRANCISCO, CAL



WHY DOES A WOMAN LOOK OLD SOONER THAN A MAN?

The answer to this is well explained on the "SUNLIGHT" SOAP wrapper.

It is worth every woman's while to read it, and then try the soap inside the wrapper. Its grand labour-saving advantages will astonish her. Encl

"SUNLIGHT" SOAP has the largest sale in the world.



For the Cure of all DISORDERS OF THE STOMACH, LIVER, BOWELS, KIDNEYS, BLADDER, NERVOUS DISEASES, HEADACHE, CONSTIPATION, COSTIVENESS, COMPLAINTS PECULIAR TO FEMALES, PAINS IN THE BACK, DRAGGING FEELING, etc., INDIGESTION, BILIOUSNESS, FEVEB INFLAMMATION OF THE BOWELS, PILES, and all derangements of the internal viscera.

DYSPEPSIA.

RADWAY'S PILLS are a cure for this complaint. They tone up the internal secretions to healthy action, restore strength to the stomach, and enable it toperform its functions. The symptoms of Dyspepsia disappear, and with them the liability to contract disease.

PERFECT DIGESTION.

Will be accomplished by taking RADWAY'S PILLS. By so doing DYSPEPSIA, HEADACHE, FOUL STOMACH, BILIOUSNESS will be avoided, the food that is eaten contribute its nourishing properties for the support of the natural waste and decay of the body.

Price 25 Cents per Box. Sold by all Druggists. Send for our BOOK OF ADVICE to RADWAY & CO., 419 St. James Street. MONTREAL.



STRENGTH

JOHNSTON'S FLUID BEEF

FORMS SINEW and MUSCLE, and gives SOUNDNESS to the CONSTITUTION.

for Bad Legs, Bad Breasts, Old Wound Gout and Rheumatism. Sores and Ulcers. It is famous for For Lisorders of the Chest it has no equal.

FOR SORE THROATS, BRONCHITIS, COUGHS, COLDS, Glanddlar Swellings and all Skin Diseases it has no rival; and for contracted and stiff joints it acts like a charm.

Manufactured only at IHOMAS HOLLOWAY'S Establishment, 87 New Oxford Ft. London;

And sold by all Medicine Vendors throughout the World.

N.B.—Advice Gratis, at the above address, daily, between the hours of 11 and 4 or by letter.

