

A heavy burden —all the ills and ailments that only female flesh is heir to. It rests with you whether you carry it or lay it down. You can cure the disorders and derangements that prey upon your sex, with Dr. Pierce's Favorite Prescription. It's a legitimate medicine, carefully compounded by an experienced physician, and adapted to woman's delicate organization.

For all organic displacements and weaknesses, accompanied by weak back, bearing-down sensations, and for all uterine diseases, it's a positive specific. It's guaranteed to give satisfaction, in every case. If it doesn't, you've only to ask for your money and it's cheerfully refunded. If it does, you'll want to ask for nothing more. It's the cheapest medicine you can use, because you only pay for the good you get. It improves digestion, enriches the blood, invigorates the system, and produces refreshing sleep.

READING THE WRINKLE !



These sensible girls, hearing so much about the wonderful advantages of using "Sunlight" Soap, have resolved to use it next wash-day, and are reading the directions on the wrapper, in order that they may know how to do a "wash" without hard rubbing, and without boiling the clothes or using washing powders. They will succeed. It's a capital "wrinkle" for all women who have washing to do.



Minard's Liniment for sale everywhere.

HOUSEHOLD HINTS.

WATER BISCUIT.—One quart of flour with two heaping traspoonfuls of baking powder sifted through it, butter or lard the size of an egg rubbed into that, water enough added to make the mixture of the right consistency for biscuit—roll, cut out, and bake in a quick ov 2n. A SIMPLE SOUP.—To bones and scraps of meat, or the remains of a roast, after thoroughly boiling, add one carrot, two onions, two potatoes, two tomatoes, a little parsley and celery. Cut the vegetables in small dice and add two tablespoonfuls of rice. Season before serving.

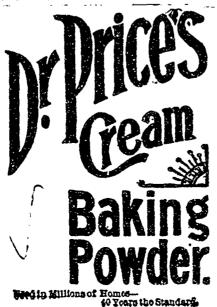
SAVORY RICE CROQUETTES.—One pint of cold boiled rice warmed in double boiler with two tablespoonfuls of milk. When soft, add one egg well beaten, a little salt and pepper, one tablespoonful of butter, and one heaping tablespoonful of fine chopped parsley. Shape, roll, and fry in boiling lard.

CROQUETS.—Boil six large sweet potatoes until just tender, then remove the skins and mash the potatoes through a colander or a vegetable press, add a tablespoonful of butter, a tablespoonful of salt, a dash of pepper and a tablespoonful of sugar. Mix thoroughly, form into croquets, dip first in egg and then in bread crumbs and fry in smoking hot fat.

SPICED PEACHES.—Seven pounds of peaches, four pounds of sugar, two ounces of cinnamon and of cloves (whole spices), one pint of vinegar. Choose large, firm, whole peaches, rub off the down, and put them in a jar with the spices tied in little bags and scattered among the fruit. Scald the vinegar and sugar together and pour over the fruit and spice. Twenty four hours later pour off liquor, scald and again pour it over the fruit. Twenty-tour hours later pour contents of jar into preserve kettle and cook till the peaches are tender. This pickle is easily prepared and very nice with roast beef

FRICASSEE OF CHICKEN.-Cut the chicken in pieces, and leave them in cold water for two or three hours to blench, then strain off the water. Put in a saucepan a piece of butter and a spoonful of flour, stir till the butter is melted, moisten with a glass of water, add salt, white pepper, a pinch of grated nutmeg, a bouquet of parsley and some chives. Add the pieces of chicken, and cook three-quarters of an hour, then take them out and thicken the sauce with three yolks of eggs, and add some jemon juice or vinegar. A quarter of an hour before this, mushrooms, some little onions. and the bottoms of artichokes may be added. To keep the flesh of the chicken white during the cooking the pan should be covered with a buttered paper placed on the fricassee, inside the pan.

CUCUMBER PICKLE.—Peel and cut up the cucumbers in slices (as for the table when eaten green), put them in cold brine made by boiling one quart of coarse salt with two gallons of water, cover them tight, and let them stand twenty-four hours. Drain them, place in jars, and pour on enough vinegar to cover them, and let them stand two weeks. Pour off the vinegar and add fresh vinegar, first mixing with the cucumbers, in the proportion of an ounce to a quart of vinegar, each of the following spices: cloves, cinnamon, pepper, white mustard seed, and two onions chopped fine. Cover tightly and in a week the pickle will be ready for use.



CURE YOUR COUGH

With Ayer's Cherry Pectoral – the most prompt and effective remedy for all diseases of the throat and lungs. It cures bronchitis and croup, relieves asthma, removes hoarseness, promotes expectoration, soothes and heals the inflamed nuccus membrane, and induces repose. If taken in the first stages of consumption, Ayer's Cherry Pectoral prevents further progress of the disease, and even at a later period, it relieves many of the distressing symptoms. Mrs. L. I. Cloud, Benton, Ark., writes: "I have been a life-long sufferer from weak lungs, and, till I used Ayer's Cherry Pectoral, was scarcely ever free from a cough. This medicine always relieves my cough and strengthens my lungs, as no other medicine ever did. I have induced many of my acquaintances to use the Pectoral in throat and lung troubles, and it always proved beneficial, particularly so in the case of my son-in-law, Mr. Z. A. Snow, of this place, who was cured of a severe cough by its use."

"In the winter of 1885 I took a severe cold, which, in spite of every known remedy, grew worse, so that the family physician considered me incurable, supposing me to be in consumption. As a last resort, I tried Ayer's Cherry Pectoral, and, in a short time, the cure was complete. I am never without this medicine."—G. W. Youker, Salem, N. J.

Ayer's Cherry Pectoral

Prepared by Dr. J. C. Ayer & Co., Lowell, Mass. Sold by all Druggists. Price \$1; six bottles, \$5.

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