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This remarkable statement to which we direct special attention, is from a Tennessee farmer. My age is 63. I suffered intensely from Catarrh 10 years. Had intense headache, took cold easily, had continual roaring and singing in my ears. My hearing began to fail, and for three years I was almost entirely deaf, and I continually grew worse. Everything I had tried, failed. In despair I commenced to use the Aerial Medication in 1888, and the effect of the first application was simply wonderful. In less than five minutes my hearing was fully restored, and has been perfect ever since, and in a few months was entirely cured of Catarrh. ELI BROWN, Jackboro, Tenn.

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Sabbath School Class Register,	4-12 cts.
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" Secretary's Record (with spaces for 50 classes)	\$1.00 "

This book has been prepared with a view to record in simple form all the work done in the Sabbath School, in as far as it is necessary to answer the questions asked for by the General Assembly.

Class Envelopes, cloth lined, per doz.	20 cts.
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The undersigned will receive TENDERS for the Purchase of Terminable Annuities running for a period of forty years, issued by the Province of Ontario under authority of an Act of the Provincial Parliament (47 Vict., cap. 91.)

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The total amount of Annuities to be issued in 1895, and for which Tenders are asked, is \$8,000 annually, but Tenders will be received for any part of the same not less than \$200 annually.

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Tenders will be received up to the 12th day of July next. Notification of allotments will be given to tenderers on or before 15th July and payments from accepted tenderers will be required to be made within ten days thereafter.

Tenders for the whole amount offered, if preferred, may be upon condition that the annuities be payable in Great Britain in sterling.

The highest or any tender not necessarily accepted unless otherwise satisfactory.

R. HARCOURT,  
Provincial Treasurer.

Provincial Treasurer's Office,  
Toronto, May 8th, 1895.

NOTE.—Illustration of calculation on interest basis:—At the rate of 4 per cent. per annum (or in strictness 2 per cent. half-yearly) a present payment of \$1,987.25 would represent an annuity of \$100 for forty years, payable half-yearly, while the actual yearly payment for the forty years would be a fraction above 5 per cent. on the principal sum.

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**HEALTH AND HOUSEHOLD HINTS.**

**Strawberry Parfait.**—One quart of cream, half a pint of strawberry juice, sugar to taste; whip the cream to a froth, add the strawberry juice and sugar, mix carefully, turn into an ice cream mold, press the lid down lightly, bind the point with a strip of buttered muslin, pack in salt and ice and freeze three hours. The above will serve eight persons.

**A New and Simple Dish.**—Pour boiling water over as many firm, ripe tomatoes as you may need; let them stand a moment, then peel and stand on ice. When ready to use, scoop out the seeds, leaving a firm wall, scatter with salt and pepper, put in a buttered baking dish, and bake slowly twenty minutes. Then break one egg into each tomato and put into the oven until the eggs set.

**Canning Strawberries.**—My way is: After stemming, I sprinkle sugar on them freely, and let them stand over night in a granite-iron stewing pan. The sugar helps to keep their shape, and color, too, I think. Set them over fire in the morning, and dip into the jars as soon as they begin to boil. The juice left over makes a fine jelly, sweetened and cooked a little more. But my strawberries sometimes get soft before using.

**Strawberry Pie.**—Line deep pie dishes with good plain paste, fill them nearly full of strawberries, sprinkle over two large tablespoonfuls of sugar and dredge this lightly with flour. Cover with the upper crust rolled as thin as possible, turn the edges neatly with a sharp knife, make a rent in the centre; press the edges tightly together so that the juices of the fruit may not run out while baking. Serve the same day as baked or the under crust will be heavy.

**Chicken, a la Tomate.**—Cut a good sized fowl into twelve or fifteen pieces, place them in a saucepan, with some pepper, salt, and a half dozen tomatoes, add a piece of butter the size of a walnut, half a glass of milk, half a pint of good stock, parsley and a bay leaf; cover the saucepan, and let the whole stew for an hour and a half. When cooked serve the chicken in the centre of your dish, place the tomatoes round it, and pour over all the strained gravy.

**Baked Mutton Chops.**—Beat and trim the chops, roll each one in beaten egg, and then in dried bread crumbs; put them in a dripping pan, with a small lump of butter on each one. Set in the oven, and as they brown, baste every few minutes with boiling water and a little melted butter. When nut-brown, keep them hot, sprinkled with pepper and salt, while you thicken the gravy left in the pan by adding brown flour and a few tablespoonfuls of tomato catsup. Pour over the chops and serve.

**Tomato Salad.**—Take as many firm, ripe, round tomatoes as there are persons to serve. Pour over them boiling water, remove the skins and place tomatoes on ice. Chop fine two onions and grate a cucumber. Mix these ingredients, after salting and peppering, with a small quantity of thick mayonnaise dressing. Scoop out the cores of the tomatoes and fill with the mixture. Place on lettuce leaves, and pour over the red tomatoes the golden dressing. This makes a nice course served with wafers or cheese straws.

**Strawberry Pudding.**—One pint of milk, three and a half cups of flour, three eggs, one-half teaspoonful of salt, one tablespoonful of melted butter, two heaping teaspoonfuls of baking powder and one pint of strawberries. Beat the eggs, white and yolks together, until light. Then add the milk, then the flour and beat until smooth. Then add the butter, melted; salt and baking powder. Drain the berries, dredge them with flour. Stir them into the pudding and turn them into a greased pudding mold. Cover and stand in a pot of boiling water and boil continuously for three hours. If the water evaporates in the pot replenish with boiling water. Serve with butter sauce.

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