

*In the train* of diseases that follow a torpid liver and impure blood, nothing can take the place of Dr. Pierce's Golden Medical Discovery. Nothing will, after you have seen what it does. It prevents and cures by removing the cause. It invigorates the liver, purifies and enriches the blood, sharpens the appetite, improves digestion, and builds up both strength and flesh, when reduced below the standard of health. For Dyspepsia, "Liver Complaint," Scrofula, or any blood-taint it's a positive remedy. It acts as no other medicine does. For that reason, it's sold as no other medicine is. It's *guaranteed* to benefit or cure, or the money is refunded.

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## HOUSEHOLD HINTS.

FOR a sore throat there is nothing better than the white of an egg beaten stiff with all the sugar it will hold and the clear juice of a lemon.

SCALD the bowl in which the butter and sugar are to be creamed for cake, the hot dish heats the butter so that it will blend much easier with the sugar.

To remove mildew from linen rub the spot with soap; scrape chalk over it and rub it well; lay it on the grass in the sun; as it dries wet it a little; it will come out with two applications.

APPLE CROUTES.—Pare, halve and core good, smooth apples, cut slices of bread, without crust, to fit the flat side of each apple, dust the apple with sugar, a little nutmeg or cinnamon, place on pie plate and bake in a moderate oven.

ROLL JELLY CAKE.—Beat the yolks of three eggs with one cupful of sugar, one large spoonful of milk, and a pinch of salt. Stir in one cupful of flour, lastly the frothed whites of the eggs and one teaspoonful of baking powder. Beat well for three minutes and bake in a long pan. It takes but a few minutes in a good oven. Turn out on a napkin and spread with jelly, which of course flavours the cake, so no other flavour is required. Spread while warm and roll up.

TO MAKE SCRAPPLE.—Procure a medium-sized, fresh pig's head; remove and set aside the brains, which make an excellent entree, soak the head over night in tepid water; the next morning wash thoroughly in two or more waters and set to boil in sufficient hot water to cover. When the meat separates from the bones and is quite tender remove it from the pot, leaving the liquor to boil; chop the meat fine; strain the liquor and set it back upon the fire, where it should be reduced to about a gallon; salt it; sprinkle into it sufficient yellow meal to make a consistent mush, say about three cupfuls to four quarts; stir, and cook for twenty minutes; pour the mush in the pan with the chopped meat, mixing thoroughly; season with salt, red and black pepper, powdered thyme and sage; remembering that all preparations of fresh pork require to be well seasoned. When cold, this mixture will form a solid cake. Cut in slices about half-an-inch thick, and fry brown. No fat is required, there being sufficient in the scrapple. This is a winter dish and especially good with buckwheat cakes.

HAM FRITTERS.—Two cups minced cold ham, one egg, half-pint good stock, salt spoonful dry mustard, teaspoonful Worcestershire sauce, tiny bit of scalded onion (chopped), half teaspoonful minced parsley, one table-spoonful butter, one teaspoonful flour. Heat the stock to boiling, and thicken it with the butter and flour rubbed together; stir in the ham, seasoned with the mustard, onion, Worcestershire sauce and parsley; add the beaten egg. Pour the mixture on a flat plate to cool. When cool and firm make the mixture into flattened balls about the size of a small plum, drop each into a batter made of a cup of flour, two teaspoonfuls of melted butter, a small cup of warm water, the beaten white of an egg and a little salt. Lay each fritter out of the batter into boiling fat. They will puff up at once and should be of a delicate brown.

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**Baking**  
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## FOR RHEUMATISM

Which is caused by an acid in the blood, the best remedy is Ayer's Sarsaparilla. Abundant testimony shows that where all other treatment fails, the persevering use of Ayer's Sarsaparilla effects a complete cure. H. P. Green, of Johnstown, Ohio, writes: "For over fifteen years I suffered untold misery from rheumatism. Physicians' prescriptions, as well as the various specifics, proving of no avail, I at length concluded to give Ayer's Sarsaparilla a persistent trial. I have used in all about eighteen bottles, and am now enjoying perfect health. The expense for this medicine was nothing compared with what I had put out for doctoring that did me no good whatever."

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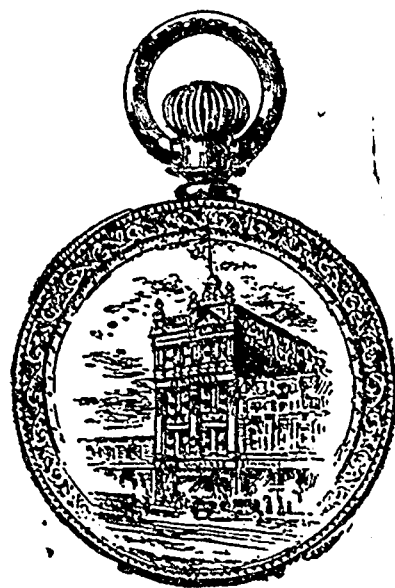
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