

WE WILL Deed You a Ten-Acre Orange Grove Tract in Ocala, Fla.
WE WILL Loan You \$1,000 to Build You a House in Ocala, Fla.
WE WILL Deed You a Villa or Business Lot 40x100 ft. in Ocala.
WE WILL Pay Your Traveling Expenses to Ocala and return.

FREE ALL ABOARD **OCALA, FLA.**
 FOR
 A City of 6,500 Population.
 \$14,000,000 Annual Trade.



New Settlers AND NEW WANTED

OCALA AND SILVER SPRINGS COMPANY, 170 WORLD BUILDING, NEW YORK CITY.

\$250,000 CASH LOANS

From the profits of the Company we will loan an amount not exceeding \$1,000 cash to each person desiring to build a house in Ocala, Florida, who answers this advertisement. For security, a mortgage, payable in ten years, will be taken on the property built upon. Thirty-four new houses were started last week. Twenty House Plans furnished free.

The yearly business of Ocala aggregates \$14,000,000; has 3 railroads, 3 banks, 10 churches, 5 hotels, electric lights, water works, etc. Over \$28,000,000 have been invested during the past three years, making Ocala the grandest city in the State.

We will deed to each person answering this advertisement within thirty days a ten-acre orange grove tract, free, with a written contract agreeing to set out in orange trees and superintend property until the same comes into full bearing. We will deed each applicant one free villa or business lot 40x100 feet. We will pay your traveling expenses to Ocala, Florida, free. The object of these offers is to attract new settlers to Ocala.

DIRECTIONS.—Send your full name, post-office address, County and State by return mail and you will be sent directions which will enable you to secure a villa or business lot, free; a ten acre orange grove tract, free; a loan of \$1,000, free; and your travelling expenses to Ocala, free.

NO CONDITIONS.—No charge for lots; no charge for orange grove tracts; no charge for deeds; no charge for \$1,000 loan; no charge for a free trip to Ocala. The Ocala & Silver Springs Company has a Capital of \$1,000,000 and owns or controls large hotels, houses, high-grade 8 per cent. guaranteed dividend securities, real estate, and other properties in Ocala and vicinity, aggregating in value \$2,025,500.

OBJECT.—The Company is giving away one-half of its villa and business lots, and one-half of its orange grove tracts for common-sense business reasons. Experience has proved to us that the majority of those accepting free deeds for these properties will build homes, when a \$1,000 loan is made to them, and engage in business, and thereby quadruple the values of their own lots, as well as those received by the Company. Our plan of town-building is a great success. The population of Ocala has increased during the past four years from 2,000 to 6,500 people. This offer may not appear again. Write to-day. It costs nothing for postage—we pay that. Agents wanted at \$100 monthly salary.

Household Hints.

PRESS THE BUTTER.—Press butter to get out the brine, but do not rub it with the ladle. Rubbing destroys the granules and makes it greasy.

CHILI SAUCE.—Ten large ripe tomatoes, five green peppers, two large white onions, one large spoonful of sugar, two of salt, two coffee-cups of vinegar, and half a teaspoonful of cayenne. Chop the onions, peppers and tomatoes, and put all the materials together over a moderate fire, and cook until done.

SUMMER MINCE-MEAT.—Roll fine six soda crackers. Mix with them one cup molasses, one of sugar, one of cider, a cup and a-half of melted butter, one cup of seeded and chopped raisins, one of currants, two well-beaten eggs, one teaspoonful each of nutmeg, cloves, black pepper, and salt, one teaspoonful of allspice and cinnamon mixed, one teacup fruit syrup.

RAISIN PUFFS.—One-half teacup sugar, one-half teacup of milk, two eggs, two teaspoonfuls baking powder, a pinch of salt. Flour enough so that the batter will drop from the spoon. Stir in a cup of seeded and chopped raisins. Fill buttered teacups half full. Steam one hour. This will make six or seven cupfuls. Eat hot with plenty of rich sauce or cream.

RICE AND APPLE PUDDING.—Soak evaporated apples and chop small. Mix three cups of the apples with one cup washed rice, with or without one or two spoonfuls of desiccated coconut. Fill even full with the apple juice or water, and cook two or three hours in double-boiler (in a bowl, not in metal). Serve warm or cold, with or without dressing. This can be baked in a pipkin in a slow oven.

PIE CRUST.—To make pie crust flaky spread the crust when rolled out for the top of the pie with a thin layer of butter. Dredge with flour and cover your pie with the crust as usual. When ready for the oven tip the pie slanting, holding it in the left hand, and pour over the pie a glass of cold water to rinse off the flour. Enough of the latter will stick to the butter to fry into the crust while baking and make it flaky.

CHOCOLATE BLANC-MANGE.—For a small mould of blanc-mange, use one pint of milk, two tablespoonfuls of sugar, one square of Baker's chocolate, half a tablespoonful of sea moss farina, one tablespoonful of salt, and half a teaspoonful of vanilla extract. Put the milk in the double boiler and on the fire. After sprinkling the farina into it, cover, and cook until the mixture looks white, stirring frequently. Shave the chocolate fine and put it into a small pan with the sugar and one tablespoonful of hot water. Stir over a hot fire until smooth and glossy; then stir the mixture into the blanc-mange. Add the salt, and on taking from the fire, add the vanilla. Rinse a mould in cold water and strain the mixture into it. Set away in a cold place for several hours. At serving time turn out on a flat dish and serve with sugar and cream.

Should you at any time be suffering from toothache, try GIBBONS' TOOTHACHE GUM; it cures instantly. All Druggists keep it. Price 15c.

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CURES—Dyspepsia, Low Spirits, Loss of Appetite, Painful Digestion, Malaria, and gives tone and vigour to the whole system.

Household Hints.

To take ink stains out of linen take a piece of mould candle, melt it and dip the stained part of the linen into the tallow. It may then be washed without injuring the cloth.

In bottling catsup or pickles boil the corks, and while hot you can press them into the bottles, and when cold they are tightly sealed. Use the tin-foil from compressed yeast to cover the corks.

A WEAK solution of oxalic acid will remove bad mildew stains and iron-rust from white goods; ordinarily mildew will come out if wet with sour milk and laid in the sun. Use oxalic acid with care as it is poisonous. Diluted hartshorn takes mildew from wooden goods.

CREAM CABBAGE.—One-half teacupful each of sugar and vinegar, two eggs, one large spoonful of butter, a pinch of salt and a small pinch of cayenne; stir well together, place in a double boiler and bring to a boil. Pour over the cabbage after adding half a teacupful of hot cream.

BAKED TOMATOES.—Having selected those of equal size, fresh and ripe, wash, and cut out the hard centres. Place them on an earthen pie-dish, and put a little sugar in the core of each, as you would for baked apples. Bake in a quick oven for about twenty minutes or until tender. Grated cracker or bread crumbs could be sprinkled over them if liked.

FRIED GREEN CORN.—Husk and silk several plump ears of sweet corn in which the milk has not hardened. With a sharp knife cut about half the kernel from the cob and scrape the rest off. Heat a large lump of butter in the frying-pan, turn the corn into it, season and cover tightly. Cook quite slowly, not allowing it to brown in the least. Stir often until the milk is cooked in the kernels, and the whole mass has a yellow tinge.

WATERMELON PICKLE.—Peel the white portion of the watermelon, cut away the pink part, and cut in pieces an inch or two long by an inch broad. Allow a teaspoonful of salt to every two quarts of melon, cover with water and boil till tender. Drain from the water and put into a syrup made of three-quarters of a pound of sugar to every pint of vinegar, half an ounce of whole cloves, half an ounce of allspice and an ounce of whole cinnamon. Tie the spice in cheese-cloth bags. Boil the melon in the syrup until it is translucent, pour into a jar and put the spice bags on top. Ready for use as soon as made, though it improves by keeping.

FRENCH ROLLS.—One quart of milk (fresh from the cow), one teacup of yeast, three pints of flour. Make into a sponge, and when light work a well-beaten egg and teaspoonful of salt, two tablespoonfuls of melted butter, half a teaspoonful of soda dissolved in hot water, a tablespoonful of sugar, and enough white flour to make soft dough. Set in a warm place till very light, form into round balls, dip each on one side in melted butter, and put in a baking-pan. When light (in about an hour) cut deeply across each ball with a sharp knife. Bake half an hour. Dipping them in melted butter makes them fall apart readily when turned out from the pan.

LEMON PIE.—Line the pie-pan, prick it with a fork, and bake the crust in a hot oven. When lightly browned remove from the oven and set aside to cool. The juice of two lemons, the grated rind of one, the yolks of five eggs, and five table-spoons of granulated sugar are beaten with the egg-batter for fifteen minutes, and set to cook in a double boiler or in a saucepan set inside of another containing boiling water. When thickened, set away to cool. Beat the whites stiff, resexving some for meringue; add to the cold lemon filling the whites and a French coffee cupful of grated and sifted bread-crumbs; mix lightly, and bake in a quick oven. When baked, spread with meringue made by mixing with a spoonful of powdered sugar, and return to the oven until delicately browned.

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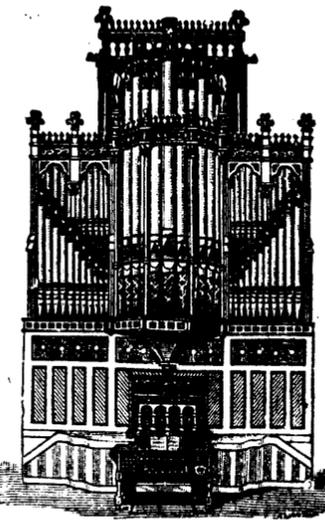
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