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has restored health and strength to thousands of weak and impotent men. If you use it as I direct it is a positive cure and cannot fail. It gives the vitalizing power of electricity, without burning or blistering, to every weakened part, developing the full vigor of manhood. It removes all the effects of indiscretions or excesses forever. I want every weak man who is not the man he should be to use one of my Belts, and, when he is cured, tell his friends of its wonderful effects. My Belt is also an absolute remedy for Nervous Debility, Backache, Rheumatism, Stomach, Liver, Kidney and Bladder troubles. It is arranged for women as well as men, and cures female weaknesses.

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Dr. McLaughlin: Dear Sir—I had rheumatism of both knees for six months so bad that I had to go about on crutches. I tried all kinds of medicine, but to no effect. I got your Belt and wore it for six or seven months, and am now free from rheumatism or sciatica, as I had also slight attacks of the latter. I have laid the Belt aside now for over a year, as I enjoy the best of health. If this letter will do your business any good, you have my permission to use it, as I am well known among railway men and others. Yours truly, J. BADGER, 58 1/2 DeGoe street, Toronto, Ont.

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Dr. McLaughlin: Dear Sir—Since I commenced to use your Belt, I can faithfully say that it has done me a lot of good. My feet keep much warmer, and I do not have the cramps in my legs at nights as I used to. I am, yours sincerely, J. R. HESLAR, West London.

After you have read the above, write to me, explain your case, and I will at once tell you if I can cure you or not. To prove to you the confidence I have in the curative power of my Belt, I am willing to accept your case, and after I have cured you, then pay me. All I ask is reasonable security. You may then use my Belt at my risk, and

**PAY WHEN CURED.**

**CAUTION.** Beware of the man who offers to give you something for nothing. Nothing of value is given away. The "Free Belt" man (which in reality is only a scheme to foist some worthless article upon you at a small price), or the one offering a "just as good" belt for a few dollars, is not to be trusted. There is but one way to apply electricity properly in your case, and if you can't do that you had better not use it at all.

I have a new beautifully illustrated book which every man or woman ought to read. Cut out this coupon and I will send it to you.

**FREE BOOK.** If you can't call, send for it to-day. I'll give you a free test if you call, and demonstrate how and why electricity cures. Don't Delay. Write **FREE CONSULTATION.** To-day.

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**QUESTIONS AND ANSWERS. Miscellaneous.**

**UNSATISFACTORY HEIFER.**

Who is liable in the following case of an imported heifer falling to breed? A, in Great Britain, sold cow with heifer calf at foot to B, who imported her to Canada, and sold calf to C, who kept her a year. C died, and his executors sold heifer to D, who kept her about a year, and sold her to E. D, before selling her to E, said that he would not guarantee her to be a breeder. E asked D if he had bred her, and D said that he had her served a few times, but she did not settle in calf. E asked if there appeared to be anything wrong. D said no, that she came in heat regularly, and there did not appear to be anything wrong further than she did not get in calf. E took her knowing these facts, and remarked, himself, that it was rather risky taking her. But, now, after he has tried her a few times, he is threatening to sell her for beef and come on D for the value of purchase price. Her price in each case of sale has been considerably over beef value.

**SUBSCRIBER.**

Ans.—There does not appear to be any legal liability on the part of any vendor mentioned in the statement.

**PRESERVING MEAT IN SUMMER.**

Kindly tell me the best method of salting beef so it will keep thoroughly during the summer; also the right quantities of water, salt and saltpetre for 100 lbs. of beef. Should the brine be boiled after the beef has been in it a certain time, and, if so, how often?

**SUBSCRIBER.**

Ans.—Prof. Boss at the live-stock conventions in Winnipeg recently gave the following as the formulae for preserving beef and pork for summer use:

To Preserve Beef.—Different ways of preserving meat were touched upon, but the way recommended as being the most convenient for winter was to cut the carcass into pieces small enough for roasting, boiling, etc., to freeze the pieces and then to pack in snow and leave in a cold place.

To pickle for summer, meat should be packed in a stone vessel or a sweet, clean barrel, the wood of which contains nothing likely to decay. For 100 lbs. meat, weigh out 8 lbs. salt, 4 lbs. brown sugar, and from 2 to 4 ounces of saltpetre. Rub as much of the 8 lbs. of salt as possible over the cut surface of the pieces and pack these into a barrel, the salt adhering. Let the meat stand over night so as to allow the salt to draw out all easily decaying substances. In the morning take 4 gallons of cold water, dissolve the sugar, the saltpetre and the balance of the salt, and turn the brine over the meat just as it stands in the barrel. This brine should cover the entire surface of the meat; if it does not do so, make enough additional brine from the same formula. It is very important that the pieces of meat should never have any surface exposed to the air, as the meat will become rusty, and the brine will all have to be renewed.

The saltpetre may be varied from two to four ounces, the former amount for winter and the latter for summer.

In corning beef that has commenced to spoil slightly, add 4 ounces of baking soda to the amount of brine already referred to. The baking soda might perhaps be used for all meat being put up for summer use.

The water need not be boiled for winter brine, but should be boiled for summer use.

The period during which the brine is most likely to spoil is April and May. If suspicious as to whether it is keeping properly, dip the finger in the brine and allow it to drip. If the drops are perfectly fluid, the brine is all right, but if the brine seems to be somewhat stringy, it should be removed and boiled.

Preserving Pork.—When pork is being preserved, instead of beef, the brine should in all cases be boiled, and the scum (if any) removed. Cool the brine before putting it over the meat. The salt rubbed over the pieces over night should not be used in the brine, but should be knocked off the pieces before the brine is used. If for the summer season, the salt for 100 lbs. of meat should be increased two pounds, and the sugar decreased two pounds.

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