

International Throat and Lung Institute
for the treatment of Asthma, Bronchitis, Catarrh, Laryngitis and Consumption in the first and second stages, and all diseases of the nose, throat and lungs by the aid of the Spirometer invented by Dr. M. Souville of Paris, ex-aid surgeon of the French army.
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Physician for Affections of Throat, Lungs, and all other Chronic Diseases.
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SPECIALTY The Treatment of Affections of the Respiratory Organs by Inhalation.
All those suffering from Catarrh, Bronchitis, Asthma, Consumption, or any other disease of long standing, are cordially invited to call.
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Ladies' Journal Competition.
NO. 4.
DIFFICULT BIBLE PROBLEMS TO BE SOLVED, FOR WHICH ONE HUNDRED AND THIRTY-ONE COSTLY PRIZES ARE TO BE GIVEN TO THE FIRST ONE HUNDRED AND THIRTY-ONE PERSONS SENDING CORRECT ANSWERS.

The publisher of the *Ladies' Journal*, of Toronto, Canada, announces another Bible competition, which he says may be the last unless more interest is taken in the plan.

HERE ARE THE QUESTIONS:
1st.—What city named in the Bible is the oldest now existing in the world?
2nd.—Name the first sale of land recorded in the Bible.
3rd.—Who is the first recorded in the Bible as being buried in a coffin?

These questions are propounded by the Rev. Prof. Welden, of Toronto Baptist College, and Rev. E. B. Harper, Barrie, Ont., a leading Methodist minister of Canada.

The publisher of the *Ladies' Journal* is reliable, and these rewards will certainly be distributed without favour or partiality to the first one hundred and thirty-one persons, in order received, sending correct answers to the foregoing Bible problems. The questions have been made so difficult, we have no doubt that it may not be necessary to give all the prizes. If, however, one hundred and thirty-one persons should send correct answers to all the questions, we will stake our reputation that all the prizes will be promptly and cheerfully handed over to the successful ones. Please mention that you saw this notice in *THE PRESBYTERIAN*.

Bear in mind that *everyone competing* must send **FIFTY CENTS** by post-office order, scrip, or small coin (no stamps), with their answer, for which they may have the *Ladies' Journal* sent to any desired address for one year. Aside from the beautiful prizes offered, the *Journal* is the best half-dollar's worth published. It consists of twenty pages of choice entertaining reading matter, two pages of new music, household hints, a short story, full page illustrations of latest American and English fashions, with complete letter press descriptions. In short, just the paper to suit ladies particularly, and interest anyone. The *Ladies' Journal* is issued monthly, single copies 5 cents, annual subscription fifty cents. The proper address is Editor *Ladies' Journal*, Toronto, Canada, if any of our readers wish to compete. The competition remains open till 20th April only.

HERE ARE THE REWARDS:
1st.—One Beautiful Cabinet Organ, valued at \$70.00
2nd.—Five O'Clock Teatete Extra Triple Silver Plated Tea Service, about 100.00
3rd.—One Lady's Solid Gold Hunting Case Watch 50.00
4th.—Chased, Tilted, Gold Lined, Triple Silver Plated Ice Pitcher, and Goblet to match 50.00
5th.—One elegant, heavy Black Silk Dress Pattern 45.00
6th.—One Extra Heavy Silver Plated Cruet Stand, with bell attachment 25.00
7th.—Six Valuable Coin Silver Hunting Case Watches, each \$30 180.00
8th.—Six Aluminum Gold Case Watches, each \$15 90.00
9th.—Six Half-Dozens of Triple Silver Plated Teaspoons, each \$5 30.00
10th.—30 beautifully bound volumes of Shakespeare's Poems, each \$2.50 75.00
11th.—61 elegantly bound volumes of Tennyson's Poems, each \$2.25 137.25
12th.—10 Handsome Triple Silver Plated Butter Knives, each \$1 10.00
Total \$687.25

NEARLY \$1,000 worth of valuable and costly presents to be given away to the first one hundred and thirty-one persons sending correct answers to each of the Bible problems given above.

In order that we may give all a fair and equal chance and to comfort them who do not happen to see the questions early, we will give the following consolation rewards to

THE LAST TWENTY-SEVEN PERSONS who send correct answers to the Bible questions given above. The first one will get number one reward and the next to last one number two, and so on. Of course the answers must be correct and the fifty cents for one year's subscription to the *LADIES' JOURNAL*, must accompany the answers.

The letter must be all post-marked at the office where mailed, *not later than the closing day of this competition*, which will be **MARCH 20TH**.

CONSOLATION REWARDS.
1st.—That is to the last one sending the correct answers—"WITTS" Sewing Machine, admitted to be one of the best machines in the market, valued at \$70.00
2nd.—6 Elegant Hunting Case Solid Nickel Silver Watches, valued at \$15 each... 72.00
3rd.—6 Fine Open Face Heavy Bevelled Crystal Nickel Silver Watches, valued at \$10 each... 60.00
4th.—5 Renowned Waterbury Watches, latest improved series, \$5 each... 25.00
5th.—9 Beautifully Bound Volumes of Longfellow's Poems, \$2.00 each... 18.00

Total \$210.00
Making in all the most valuable lot of rewards yet offered aggregating over \$1,200.00 IN VALUE.
Now you see, whether you are late or early, you have a good opportunity of gaining something valuable in addition to the *LADIES' JOURNAL*, which alone is well worth the half-dollar subscription.

WHAT Toronto's well-known Good Samaritan says: "I have been troubled with Dyspepsia and Liver Complaint for over twenty years, and have tried many remedies but never found an article that has done me as much good as Northrop & Lyman's Vegetable Discovery and Dyspeptic Cure."
CLARA E. PORTER.

CRUSHED BY THE CARS.—A little son of John Spinks, Toronto, had his feet crushed by a G.T.R. Express train some time ago. Two doctors attended him without benefit, and amputation was proposed, but Hays' Yellow Oil was tried, which gave prompt relief and effected a speedy cure, even removing all stiffness of the joint.

F. BURROWS, of Wilkesport, writes that he was cured of a very dangerous case of inflammation of the lungs, solely by the use of five bottles of Dr. Thomas' Electric Oil. Feels great pleasure in recommending it to the public, as he had proved it (for many of the diseases it mentions to cure) through his friends, and in nearly every instance it was effectual. Do not be deceived by any imitations of Dr. Thomas' Electric Oil. Be sure you get the genuine.

FOR ALL AGES.—The aged, debilitated and infirm will find renewed vigour and strength by taking Burdock Blood Bitters. The young hastening to early manhood will also find in this revitalizing tonic a reward worth trying.

JAS. SHANNON, Leaskdale, writes: For many years my wife was troubled with chilblains, and could get no relief until about two years ago; she was then not able to walk and the pain was then so excruciating that she could not sleep at night. Your agent was then on his regular trip, and she asked him if he could cure her. He had Dr. Thomas' Electric Oil with him. She tried it, and judge of her astonishment when in a few days, the pain was allayed and the foot restored to its natural condition. It is also the best remedy for burns and bruises I ever used.

AYER'S Sarsaparilla

Is a highly concentrated extract of Sarsaparilla and other blood-purifying roots, combined with Iodide of Potassium and Iron, and is the safest, most reliable, and most economical blood-purifier that can be used. It invariably expels all blood poisons from the system, enriches and renews the blood, and restores its vitalizing power. It is the best known remedy for Scrofula and all Scrofulous Complaints, Erysipelas, Eczema, Ringworm, Blisters, Sores, Bolls, Tumors, and Eruptions of the Skin, as also for all disorders caused by a thin and impoverished, or corrupted, condition of the blood, such as Rheumatism, Neuralgia, Rheumatic Gout, General Debility, and Scrofulous Catarrh.

Inflammatory Rheumatism Cured
"AYER'S SARSAPARILLA has cured me of the Inflammatory Rheumatism, which I have suffered for many years."
W. H. MOORE.
Durham, Ia., March 2, 1882.
PREPARED BY
Dr. J. C. Ayer & Lowell, Mass.
Sold by all Druggists, or sent by mail for \$3.

Miscellaneous.

FOR FELON.—Take equal parts of gum camphor, gum opium, castile soap, and brown sugar; wet to a paste with spirits of turpentine. Prepare it, and apply a thick plaster of it.

An economical and really delicious way to flavour a cake that is to have icing over the top is to grate part of the peel of an orange or lemon over the cake before putting the icing on.

HANGING baskets are best watered by plunging them in a pail or tub of water until the ball of earth is well soaked. Allow the excess to drip, and when this ceases return the basket to its place.

GOLD-POWDER for bronzing is made by grinding gold-leaf with honey, and washing the mixture to obtain the gold by deposition, the honey-water being decanted. German gold is yellow alloy leaf similarly treated.

COOKIES.—Two cupsful of sugar, one cupful of butter, half a cupful of sweet milk, one egg, a heaping teaspoonful of baking powder. Make stiff enough with flour to roll out. Roll quite thin, cut into cakes and bake in a quick oven.

HOUSEKEEPERS will find on inspection that they can get better value in blankets, quilts, sheetings, pillow-cottons, table-linen, table napkins, towels, etc., at Pettley's, than in any other house in the City. A call will convince the most sceptical that the above statement is strictly correct.

CHARCOAL forms an unrivalled poultice for wounds and old sores. It is also invaluable for what is called proud flesh. It is a great disinfectant. It sweetens the air if put in shallow dishes around the apartment, and foul water is also purified by its use.

ONE EGG TEA CAKE.—One egg, whipped till very light, put into a teacup, and the cup filled with sweet cream, one small tea-cupful of white sugar; one good-sized tea-cupful of flour, with one heaping, teaspoonful of baking powder evenly sifted through it; half a teaspoonful of lemon extract, and a little pinch of salt.

ORANGE CAKE.—Two cups of sugar, two cups of flour, the yolks of five eggs, and the whites of three; two tea-spoonfuls of baking powder, the juice of an orange. Bake in layers, and spread the following mixture between: beat the whites of two eggs until light; add the grated peel of the orange and four tablespoonfuls of sugar.

TO PREVENT PICKLES FROM MOULDING.—Horse-radish will prevent pickles from moulding. Cut in little round slices a piece of horse-radish root as large as your finger, and twice as long, and throw into a two gallon jar of sweet pickles just before setting it away, and you will find them all right when you go in haste to get a dishful for the table.

CROPPED CABBAGE.—Take a small, very hard, firm head of cabbage. Strip off the outside leaves, slice the remainder into a wooden bowl or tray and chop quite fine. Add one teaspoonful of fine table salt and a sifting of pepper, one heaping teaspoonful of sugar and one cupful of good vinegar. Let stand one hour in a cool place, then dish and carry to the table.

BAKED APPLES.—Take a good variety of not too sour apples; Belmonts, Hubbardston's Nonsuch and Russets, are all good. Wash, cut through the centre, trim out the blow end and the core, cutting or breaking the halves as little as possible. Set the pieces, round side down, in a pie tin; fill the hollows with good brown sugar; pour a small cupful of water into the pan, but not over the apples, and bake till tender.

SOFT TEA CAKE OR MUFFINS.—Take one cupful of good buttermilk, stir into it one teaspoonful of salt, one tablespoonful of sweet cream, and one level teaspoonful of saleratus. Stir in sifted flour till as stiff as pancake batter, then one tablespoonful of melted fried-meat drippings, and one well beaten egg. If eggs are scarce it will do very well without. Add more flour till about like stirred sweet cake. Turn into a well-greased deep pie-tin, and bake in a hot oven twenty minutes. Double the receipt if your family is large.

BAKED COCOANUT CUSTARD.—Grate as much cocoanut as will weigh a pound. Mix half a pound of powdered white sugar with the milk of the cocoanut, or with a pint of cream, adding two tablespoonfuls of rose-water. Then stir in slowly a pint of rich milk. Beat to a stiff froth the whites of eight eggs, and stir them into the milk and sugar, a little at a time, alternately with the grated cocoanut. Add a teaspoonful of powdered nutmeg and cinnamon. Put the mixture into cups, bake them twenty minutes, set in a pan of boiling water in the oven. When cold, grate loaf sugar over.