

"Citizens of Toronto, rejoice and be glad." You have within your reach a mineral water called St. Leon, which, for gout, rheumatism and diseases of the kidneys, including diabetes and even Bright's disease of the kidneys, when freely used, is superior to all other mineral waters without any exception. It contains purgative and revivifying agents of the highest order. For persons in health it is an excellent regulator and health preservative as well as an agreeable beverage. It is the strongest antidote known to science as a blood purifier. To crown all, it carried off the gold medal and diploma, the highest honour awarded at Quebec in September, 1887, the judges giving it a very strong recommendation. The company owning the St. Leon Springs have a fine hotel in connection with them, managed by your well known fellow-citizen, Mr. M. A. Thomas, than whom as a caterer there is none such. The hotel opens on the 15th of June with a full staff of efficient cooks and waiters and with rates to suit all. They expect to fill the hotel, which can accommodate between five and six hundred guests. The baths in connection are an institution that many of our own citizens can speak of in the most glowing terms. Mr. Thomas invites you all to come, to drink and to be merry.

THE ST. LEON MINERAL WATER Co. (Limited),

— HEAD OFFICE —

101½ KING STREET WEST, TORONTO

Branch Office at Tidy's Flower Depot, 164 Yonge Street



OF  
IMPORTANCE  
TO YOU.

We request all those seeking medical relief to write us confidentially and learn for themselves of what

**THE GREAT MODERN REMEDY**

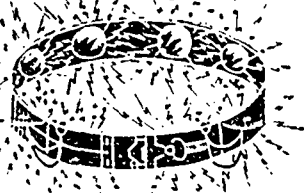
can do for them. To heal the sick we must destroy the cause. To do this the remedy must be an Anti Septic, and destroy the living disease germs in the blood by actually coming in contact with them. Any other method of cure is a humbug. No Electricity. "Health without Medicine," which contains nothing but the advice to use hot water enemas or other remedies with no anti-septic qualities will do this. "The reader should do his own thinking and careful investigating, and not let others do it for him, else they will soon profit by his ignorance."

WM. RADAM MICROBE KILLER COMPANY, L'd

120 KING ST. W., TORONTO, ONT.

Please mention this paper.

The Dorenwend Electric Belt and Attachments



RELIEVE AND CURE ALL DISEASES  
WITHOUT MEDICINE.

Indigestion, Liver and Kidney Complaints, Rheumatism, Neuralgia, Lumbago, Gout, Spinal Disease, Nervous Prostration, Sleeplessness, Heart Troubles, Impotence, Seminal Weakness, and Disorders of the Nervous and Muscular Systems. Dorenwend's Appliances are the very latest in Electro-Medical Discoveries. The current is under the control of the user, and can be made weak or strong. Every part is adjustable. The Belt will cure all diseases curable by electricity. They are endorsed by recognized authorities.

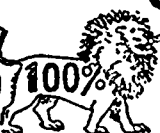
Expert electrical and medical examination invited. No other belt will stand this. Send for book on Electro-medical Treatments. The Dorenwend Electric Belt and Attachment Co., 103 Yonge Street, Toronto. Mention this paper.

C. H. DORENWEND, Electrician.

**GILLETT'S**

PURE

POWDERED




**LYE**

PUREST, STRONGEST, BEST.

Ready for use in any quantity. For making Soap, Softening Water, Disinfecting, and a hundred other uses. A can equals 20 pounds Sal Soda.

Sold by All Grocers and Druggists.  
E. W. GILLETT, Toronto.

P L E A S A N T	SAFE	R E L I A B L E
	THE GREAT BLOOD PURIFIER	
		
	BRISTOL'S SARSAPARILLA	
	CURES ALL Taints of the Blood.	
	CERTAIN	



## Hot Weather

is just the time to test the wonderful, labor-saving, and economical qualities of

## Pyle's Pearline.

Because then the wash is largest, the work most oppressive, and the articles to be washed most delicate. PEARLINE is as harmless as pure castile soap. It does away with most of the rubbing—hence it does away with those portions of the washing which ruin both your health and your clothes, and relieves this hardest of women's work of most of its drudgery. PEARLINE is the latest improvement in the way of soap, and, until something better is discovered, it behooves every woman who has to do with washing or cleaning, to supply herself or her servants with this wonderful cleanser, which, although yet in its infancy, is used by millions of families.

Sold everywhere. Manufactured only by JAMES PYLE, New York.

## PLAIN FIGURES.

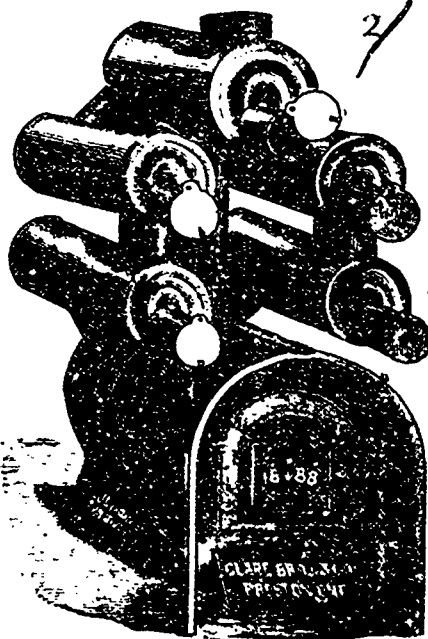
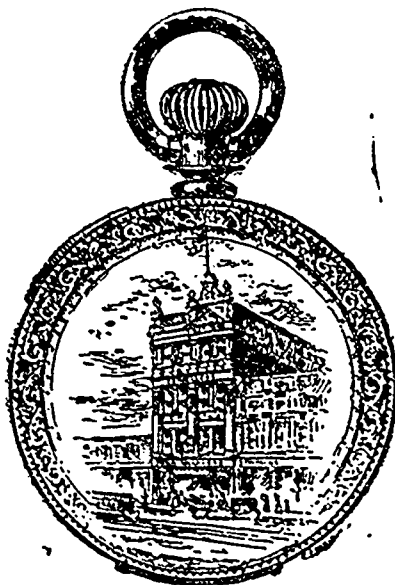
We mark our goods in plain, legible figures, so that when you wish to purchase a Good Watch, Clock or anything from our immense assortment of Jewellery, you see and know the price at which each article is sold for yourself.

Examine our stock. Compare our prices.

**JOHN WANLESS & Co.,**

Jewellers and Watchmakers. Established 1840.  
172 YONGE STREET, TORONTO

Send for Free Illustrated Catalogue.



**PRESTON FURNACES**

ARE THE

**BEST VALUE IN THE MARKET**

WE MANUFACTURE A FULL LINE OF

**FURNACES,  
HOT WATER BOILERS,  
REGISTERS, RANGES, STOVES, ETC.**

Send for our "FURNACE BOOK," just issued.  
It contains information that will interest you.

**CLARE BROS. & CO.  
PRESTON, ONTARIO.**

## HOUSEHOLD HINTS.

**ESCALOPED ONIONS.**—To prepare escaloped onions still together one tablespoonful of butter and one tablespoonful of flour; add one cupful of sweet milk and cook in a saucepan, stirring constantly until smooth. Boil the onions till soft, adding a little salt to the water; then fill the baking dish with onions and cracker crumbs, having a layer of the cracker on top. Season with bits of butter and a little pepper, pour the sauce over all and bake until nicely browned.

**LEFT-OVER PUDDING.**—Take some stale pieces of bread, pour boiling water over them, and cover down tight. When they have absorbed the water and become soft, mash them to a pulp. Mix in a cup of milk, one egg, a little salt, some sugar and a few currants cleaned by rubbing in a colander with some flour. Bake in a dish with a few small pieces of butter on the top, and a little nutmeg grated over. It is good hot or cold, and when cold will turn out, and can be cut like an English cheese-cake.

**PRUNE WHIP.**—Stew one-half pound of prunes with one-quarter of a pound of white sugar. When cold, or nearly cold, put them in an ordinary pudding-dish with a very little of the syrup. Beat the whites of five eggs and pour over the prunes. Bake for a few minutes in a slow oven until the eggs are "set." Let the dish cool, and just before serving spread on the top half a pint of whipped cream. The cream should be sweetened with a tablespoonful of white sugar before it is whipped to a stiff froth. This is a delicious dessert, and will be appreciated by any one tired of the usual pudding-and-pie routine.

**ORANGE TART.**—Take four sweet oranges, three ounces of loaf sugar, two eggs, one ounce of butter, two slices of thin bread or plain cake and a little milk. Butter a pie dish and lay in the bread, previously soaked with milk. Wipe the oranges and rub the lumps of sugar over the outside of the rind, to obtain the aromatic flavour which it yields, then remove all the white peel, and pound the pulp with the sugar, keeping back the pips; add the yolks of the eggs, also the butter, slightly melted; mix thoroughly and pour over the bread. Whip the whites of the eggs to a firm froth, add a little sugar, pile roughly on the top of the orange mixture, and bake in a moderately hot oven to a pale brown colour. Sift a little white sugar over, and serve hot.

**FROMAGE DES NONNES.**—This "nun's cheese" is an acceptable dish to those who do not like the flavour of the rich foreign cheeses. Boil half a pint of cream in an earthen pipkin when it begins to boil add a tablespoonful of sugar and a teaspoonful of vanilla extract, or a piece of vanilla bean. Remove it from the fire, cover the pipkin, and let the cream cool. Then add six yolks of eggs, and strain the mixture through a hair sieve; return it to the pipkin and set it over the fire, stirring with a wooden spoon or spatula. When the cream thickens let it cool, and add one ounce of dissolved gelatine. Pour into a mould and set on ice. It will harden in about the same time as a jelly. When it is to be served wrap a napkin dipped in boiling water around the mould to loosen it and turn out. Serve with vanilla cream biscuits.

**Dr. Price's  
Cream  
Baking  
Powder.**

Used in Millions of Homes—  
40 Years the Standard