

WILL REMODEL ANYBODY.



NOVEMBER 3, 1890.

J. Bliss, Esq., Compton P.O., writes -

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St. Leon Mineral Water.

Have proved for fifty years. By using it heartily for a few months will remodel anyone.

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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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Cures Others, Will Cure You

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We have WATCH MOVEMENTS of all the leading American and foreign makers, from ordinary to best quality as time-keepers, and all in good running order and warranted.

WATCH CASES in gold, in gold filled; warranted for twenty years before wearing through the gold. Also in coin silver and in imitation metal, which wears very much like silver. The gold and gold filled cases are beautifully engraved—really works of art. The silver and silveroid cases are also very handsome. The watches are in large and medium sizes for gents, and smaller for ladies. Also cheap watches for the boys, fair time-keepers. Come to us when you want a good time-keeper.

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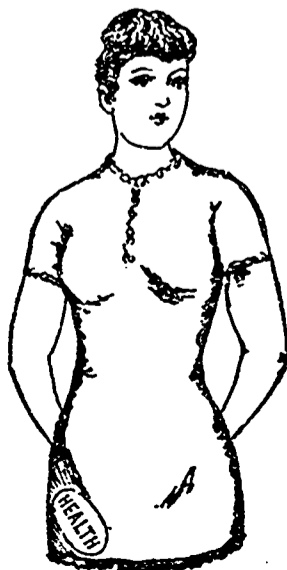
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The Great Church LIGHT.

FINE'S Patent Reflectors give the Most Powerful, the Softest, Cheapest and the Best Light known for Churches, Stores, Show Windows, Parlors, Banks, Offices, Picture Galleries, Theatres, Depots, etc. New and elegant designs. Send size of room. Get circular and estimate. A liberal discount to churches and the trade. L. S. FINE, 551 Peck Street, N. Y.

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Purify the Blood, correct all Disorders of the LIVER, STOMACH, KIDNEYS AND BOWELS. They invigorate and restore to health Debilitated Constitutions, and are invaluable in all Complaints incidental to Females of all ages. For children and the aged they are priceless. Manufactured only at THOMAS HOLLOWAY'S Establishment, 78 New Oxford St., London; And sold by all Medicine Vendors throughout the World. N.B.—Bottle gratis, at the above address, daily, between the hours of 11 and 4, or by letter.



No "Grippe" Last Winter

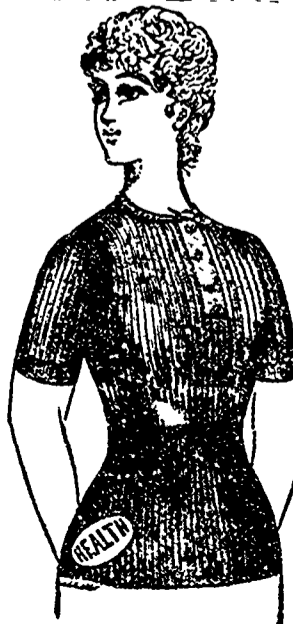
We have received many letters from ladies who wore the

"HEALTH BRAND" UNDERVESTS

last fall and winter, stating that they themselves, and children, had been entirely free from colds or grippe during the whole season. (Note by the Manufacturers.)

Every First-class Dry Goods Store in the Dominion now

Keep these Goods for sale.



Dr. Price's Cream Baking Powder.

Sold in Millions of Homes—40 Years the Standard

HOUSEHOLD HINTS.

NEVER leave vegetables in the water after they are cooked.

COVER a nail with soap and it will drive in hard wood easily.

PEAR JAM.—To six pounds of pears put four pounds of sugar. Put the pears in a saucepan or kettle with a little water to cover them. Set over the fire until the fruit is soft; then add the sugar and cook as other jam.

APPLE AND PEAR MARMALADE.—Take equal quantities of such apples and pears as will cook well together, and to each pound when pared and cored allow three-quarters of a pound of preserving sugar. Cook over a slow fire, continually stirring until the fruit is quite soft. Store in the usual way.

CEMENT FOR CHINA.—Isinglass, one ounce; water, six ounces; gum mastic, four drams; alcohol, four fluid drams. Dissolve isinglass in water by a gentle heat, add the gum previously dissolved in the alcohol and shake well. The cement must be liquified by immersing the container in hot water.

PEACH CUSTARD.—Stew a quart of ripe, juicy peaches until very tender and strain off the juice. Make this very sweet with granulated sugar and flavour with bitter almond, unless a few peach kernels were cooked with the fruit. Mix quickly with a pint of rich milk and four well-beaten eggs and bake in cups.

SPICED PLUMS.—Seven pounds of plums one pint of cider vinegar, four pounds of sugar, two tablespoonfuls of broken cinnamon bark, half as much of whole cloves and same of broken nutmeg. Place these in a muslin bag and simmer them in a little vinegar and water for half an hour, then add it all to the vinegar and sugar and bring to a boil, add the plums and boil carefully until they are cooked tender. Before cooking the plums they should be pierced with a darning needle several times. This will prevent the skin bursting while cooking.

TOMATO JAM.—Take tomatoes just before they begin to turn red, wipe them well, see that they are thoroughly dry, then cut into quarters. Prepare a strong syrup with one pound of sugar to half-a-pint of water; put the tomatoes in to this, and boil very quickly for twenty minutes. Take out the pieces of tomatoes very carefully, pour the syrup into another preserving-pan, and to each gallon of fruit allow one pound of loaf-sugar; put it on and simmer with the fruit for an hour. When cold put into jars and cover with brandied papers. A little lemon and ginger added as flavouring are liked by some people.

ONE of the best and most delicious of marmalades is prepared from apples and the core and peeling of quinces, left after preserving. Put the peeling and core in just water enough to cook them and let them simmer. When they have cooked for three quarters of an hour and are thoroughly tender, strain off the juice and measure it. Add two pounds of apples, cored and peeled, to an equal weight of quince juice, and add three-quarters of a pound of sugar to every pound of this mixture. Boil it down till it is a thick, clear marmalade, stirring it frequently so that it does not burn.