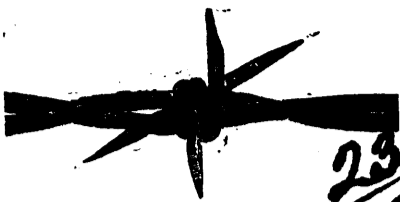


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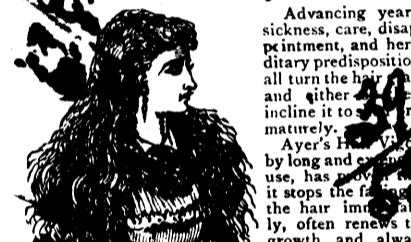
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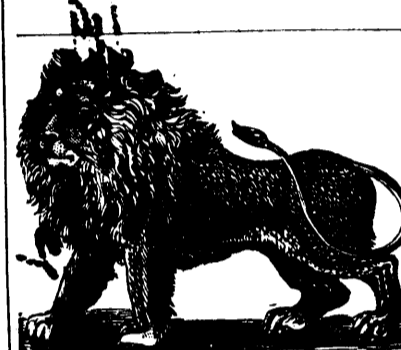
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BURDOCK BLOOD BITTERS

Unlocks all the clogged avenues of the Bowels, Kidneys and Liver, carrying off gradually without weakening the system, all the impurities and foul humors of the secretions; at the same time Correcting Acidity of the Stomach, curing Bile-fulness, Dyspepsia, Headaches, Dizziness, Heartburn, Constipation, Diseases of the Skin, Prosy, Dimness of Vision, Jaundice, Salt Rheum, Erysipelas, Scrofula, Fluctuating of the Heart, Nervousness and General Debility; all these and many other similar Complaints yield to the happy influence of BURDOCK BLOOD BITTERS.

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Scientific and Useful.

LEMON SAVOY SPONGE.—Take half a pound of loaf sugar, rub some of the lumps on the peel of two lemons, so as to get all the flavour from them; dissolve the sugar in half a gill of boiling water; add the juice of the lemons, or one of them if a large size, and beat with the yolks of four eggs until very white and thick; stir in a quarter of a pound of fine flour, beat the white of the eggs to a strong froth, and mix as thoroughly but as lightly as possible; butter and sift sugar over a mould, nearly fill it with cake mixture, and bake at dark-yellow paper heat for thirty minutes.

MAKING FLOUR BY ELECTRICITY.—Flour was formerly made by simply grinding wheat at one operation to the finest possible flour, and then separating by sieves the flour from the bran, necessarily grinding in much of the bran with the flour and discolouring it, while much of the very best material was separated with the bran and lost. The present method is to grind very closely the wheat several times, using strong blasts of air between each grinding to separate the bran from the granulated interior portion, and at last crush it to flour, relieved of all the bran. The new electric method consists in passing the middlings under revolving hard-rubber cylinders, electrified by contact with sheepskin. The particles of bran fly up to meet the rubber, from which they are turned off in a side channel, the purified middlings, freed from bran, passing through rollers to become fine flour. This separator is in use at the Atlantic Mills, Brooklyn.

HEALTHY FOOD.—It is no economy to use inferior food. It is a saving of money and time and health to give a high price for what we eat, if it be fresh and perfect, rather than to buy it for less on account of its being wilted or old or partially decayed. Some people prefer to make their meat tender by keeping, which means that decomposition is taking place; in plainer phrase, it is rotting. Such meats require less chewing and may appear very tender, but it is a physiological fact that they are not digested as easily or as quickly as solid fresh meat. When a vegetable begins to wilt, it is no longer that vegetable because a change of article has taken place, and in such proportion it is unnatural—it is dead—and to eat it, tends to death. One of the most horrible forms of disease is caused by eating sausages which have been kept for a long time; more common in Germany than elsewhere. Scarcely anything saddens us so much in passing through some of the by-streets and the more obscure avenues as the sight of the long-kept meats and shrivelled vegetables which are sold to the unfortunate poor at the corner Dutch groceries. But the poverty-stricken are not the only sufferers; the richest men come in for their share, for themselves and for their families, in proportion as the mistresses of their splendid mansions are incompetent or inattentive to those household duties, the proper performance or neglect of which makes all the difference between a true wife and a contemptible doll.

CUCUMBERS IN BRINE.—Cut off the cucumbers, leaving a short piece of the stem on, carefully placing them in a basket without brushing, wash in cold water and lay in a cask two or three inches deep; cover with salt—the coarse quality—and repeat until all are in. It will be necessary to throw in a little water with the first layer, afterward salt and liquid from the cucumbers will make sufficient brine. Spread a cloth over them; have fitted a board that will go inside of the cask, keeping all the cucumbers under, and place a heavy stone on top. When fresh cucumbers are to be added, remove the board and cloth, washing off from them and the sides of the cask every particle of white scum. Any of the top ones that seem soft throw away. Put in the fresh cucumbers layer by layer, with salt between, as at first. When the cask is almost full strew over salt, cover perfectly with cloth and replace board and weight. The cucumbers must every one be kept under the liquid. Look after them, washing off, from time to time, the scum that covers cloth, board and weight. To ensure success the cucumbers should not be bruised, and they should be put into the cask soon after gathering. When wanted for use, take out as many as you wish, replacing the cloth, board and weight. Put the cucumbers into a vessel that is large enough to hold two or three times as much water as there are pickles. Cover with cold water; let stand three or four days, or until fresh enough, changing the water each day. Then cover with hot, spiced vinegar.

IT NEVER FAILS.—Dr. Fowler's Extract of Wild Strawberry is an unfailing remedy for all kinds of bowel complaints.