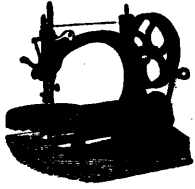


THE GUELPH Sewing Machine Co.,



Manufacturers of the celebrated OSBORN "A" SEWING MACHINE got up in any style desired. PHILADELPHIA LAWN MOWERS very superior articles.

SMOOTHING OR SADIRONS of the most approved principle. THE DOVER EGG BEATER, a very useful article in every house.

W. WILKIE, MANUFACTURER, Guelph, Canada.

RECENT PAMPHLETS. FOR SALE AT THIS OFFICE.

"The Rule of Faith and Private Judgment."

A Lecture delivered at the close of the session of Knox College on 7th April, 1880, by the Rev. Prof. McLaren. 24 pages. Price 10 cents.

"Professor McLaren has done well to accede to the wishes of his friends by giving to the public in a neat and permanent form his exceedingly able lecture. We hope that in this form the lecture will receive, as it certainly deserves, a very wide circulation."—Canada Presbyterian.

"Hindrances and Helps to the Spread of Presbyterianism."

By Rev. D. H. MacVicar, LL.D. Price 10 cents, or \$6 per 100.

"It should be read by every Presbyterian in the land."—Bowmanville Statesman.

"Worth a score of pastoral letters."—Rev. David Wishart.

"The Perpetuity of the Reign of Christ."

The last sermon preached by the late Rev. Alex. Topp, D.D. Price 10 cents.

"The Inspiration of Scripture."

A lecture by Rev. Prof. McLaren. Price 10 cents.

"The more extended circulation which will thus be given to it is not greater than it deserves."—Canada Presbyterian.

"The Catholicity of the Presbyterian Church."

By Rev. Prof. Campbell, M.A. Price 10 cents.

"Contains passages of great eloquence, and proves its author to be a master in Ecclesiastical History."—Canada Presbyterian.

"Doctrines of the Plymouth Brethren."

By Rev. Prof. Croskery, M.A., Magee College, Londonderry. Price 10 cents.

"A comprehensive and very complete exposition a short space of the errors of Plymouthism."—Canada Presbyterian.

Mailed to any address post free, on receipt of price

C. BLACKETT ROBINSON, 5 Jordan Street, Toronto. Publisher.

TO MINISTERS.

Marriage Certificates

NEATLY PRINTED ON

FINE PAPER, IN BLUE, GOLD & CARMINE

Mailed to any address, postage prepaid, at 50 cents PER DOZEN; or TWENTY-FIVE for \$1.00.

ALSO

MARRIAGE REGISTERS, 25 CENTS.

BAPTISMAL REGISTERS, 75 CENTS.

COMMUNION ROLLS, ETC., ETC., ETC.

C. BLACKETT ROBINSON, 5 Jordan Street, Toronto. Publisher.

Agents Wanted for the Pictorial Bible Commentator. The best results of latest research. Bright and readable. 478 illustrations. Many new features. Sold to all classes. Low in price (Only \$4.75.) Extra terms. BRADLEY, GARRISON & Co., Brantford, Ontario.

SHIRTS. SHIRTS. SHIRTS.

A. WHITE,

65 King Street West, Toronto.

Send for rules for self-measurement and samples free.

AN ELEGANT AUTOGRAPH ALBUM, containing about 50 finely engraved and tinted pages, bound in Gold, and 54 quotations, all postpaid, 15c. Popular Game of Authors, 15c. Clinton Bros., Clintonville, Ct.

ESTABLISHED 1854.

A. McDONALD,

Renovator and Dyer

Of Gentlemen's Wearing Apparel, 24 ALBERT ST., corner of James. TORONT

T T T

186 Yonge Street.

This Establishment was opened in the year 1869, for the express purpose of supplying

GENUINE PURE TEAS

To the public at a moderate rate. Our success has been unprecedented. We supply families all over the country with great satisfaction. 20 lbs. and over sent, carriage paid, to any Railway Station in Ontario. Our Stock of New Season's Teas is full, and prices low. Remember the address,

WM. ADAMSON & CO.,

DIRECT IMPORTERS, 186 YONGE STREET, TORONTO.

SUBSTITUTES!

The public are cautioned against a custom which is growing quite common of late among a certain class of medicine dealers, and which is this: When asked for a bottle of Pain-Killer, they suddenly discover that they are "sold out," "but have another article just as good, if not better," which they will supply at the same price. The object of this deception is transparent. These substitutes are made up to sell on the great reputation of the Pain-Killer; and being compounded of the vilest and cheapest drugs, are bought by the dealer at about half what he pays for the genuine Pain-Killer, which enables him therefore to realize a few cents more profit per bottle upon the imitation article than he can on the genuine.

FOR CHOLERA MOREBUS, CRAMP

AND ALL

SUMMER OR BOWEL COMPLAINTS

PERRY DAVIS' PAIN-KILLER

IS UNEQUALLED,

IT CURES ALMOST INSTANTLY.

The PAIN-KILLER is put up in 2 oz. and 5 oz. bottles, retailing at 25 and 50 cents respectively,—large bottles are therefore cheapest.

SOLD BY ALL MEDICINE DEALERS.



OUR S. S. PAPERS.

The SABBATH SCHOOL PRESBYTERIAN (monthly) for 1880 will be better adapted for senior scholars. In its columns will be found more frequent reference to the mission work of our own Church; and efforts will be made to awaken and keep alive the interest of our young readers in the great work of spreading the saving truths of the Gospel into all lands.

GOLDEN HOURS will be continued as a monthly. It is already quite a favourite; and no efforts will be spared to increase its popularity and usefulness.

I have been asked to get out a paper at a lower price, which would be better adapted for INFANT CLASSES. EARLY DAYS will be published fortnightly for 1880 in response to this request. It will be beautifully illustrated; and cannot fail to be in great demand amongst the young folks.

Specimen copies of each sent free on application.

The Rev. WM. INGLIS has kindly consented to take charge of these papers, which will be a guarantee that they may be safely placed in the hands of the "Children of the Church."

REDUCTION IN PRICES FOR 1880.

Please note the following rates for next year:

GOLDEN HOURS or SABBATH SCHOOL PRESBYTERIAN.

Table with 2 columns: Copies to one address, Price. 4 Copies to one address \$1.00, 10 " " " 2.00, 20 " " " 3.00, 30 " " " 4.25, 40 " " " 5.50, 50 " " " 6.50

Any number exceeding 50, at same rate—13c. per copy.

These papers are the same price; but the contents are different. Schools can order one or both at above rates.

EARLY DAYS.

Table with 2 columns: Copies (twice a month) to one address, Price. 10 Copies (twice a month) to one address \$2.00, 20 " " " 3.00, 50 " " " 7.00, 100 " " " 13.00

Subscriptions must be paid invariably in advance.

C. BLACKETT ROBINSON.

5 Jordan Street, TORONTO.

Scientific and Useful.

CURRENT CAKE.—Three eggs, one and one-half cups sugar, one-half cup of butter, one cup of milk, three cups of flour, one teaspoon of cream-tartar, one-half teaspoon of soda, one cup of currants, flavoured.

PICKLED PEACHES.—Take hard ripe peaches, rub off the down, stick a few cloves in each peach and lay them in cold spiced vinegar. Apples and pears may be pickled in the same way except that we usually pare and quarter them. Ready for use in about three months.—Ohio Farmer.

COUGH SYRUP.—One-half ounce colts-foot, one-half ounce horehound, one-half ounce vervain, two table-spoons flax-seed. Pour over this three pints of boiling water, and boil it down to a quart. Pour it over two pounds of loaf sugar, stir it until cool, then add two table-spoons of tincture of Balsam Tolu. Take one-half wine-glass three times a day.

HEN'S NEST.—(A very pretty ornament for table.)—One-half dozen eggs; make a hole at one end and empty the contents, fill up with corn starch made stiff. When cold strip off the shells; pare lemon rind very thin, boil till tender, then cut in narrow strips like straw and lay in powdered sugar; fill a deep dish half full with either cold custard or wine jelly, put the eggs together in the centre, and lay the straws nest-like around them.

PRESERVED GRAPES.—The fruit should be mature, but not soft or broken. The native Catawba makes a good preserve; wash and allow to drip; pick carefully, rejecting the bad ones. To every pound of grapes take half a pound of white sugar; use no water; put grapes first in pan, then layer of sugar, then layer of grapes; cook slowly on a moderate fire; stir continually and strain through a sieve when hot; put in air-tight vessels.

TO REMOVE DANDRUFF.—This is a natural secretion, but becomes a cutaneous complaint by neglect. Take an ounce of powdered borax, a piece of unslacked lime the size of a chestnut, and a tablespoonful of spirits of ammonia; put them into a quart bottle and fill it up with boiled or pump water. After twelve hours apply this wash to the scalp. Ladies can apply it best with a fine sponge. Rinse with tepid water. After a few applications the scales will disappear, the hair become soft and brilliant, and young hair will be seen to start out. Dandruff should be cured gradually, so as not to produce sick headache or dizziness by its sudden suppression.

SHORT CAKE.—The New York "Evening Post" says: "The following direction for preparing a short cake for baking will be found of great value: When the dough is ready to be rolled, cut it in two parts, roll one-half of it to the proper size, put it in tin, and spread butter over the top, then roll out the other half and lay on. When the cake is baked, the top layer can be easily lifted off, and there is no danger of its falling, as sometimes happens when a cold knife is used to cut it. Delicious short-cakes may be made with blackberries, peaches, oranges, and pine-apples chopped fine, as well as with the time honoured strawberry.

TO PRESERVE QUINCES.—Pare and core them nicely, and have some whole and some cut in large slices. Put in a kettle, and boil until you can pass a straw easily through them, then put them on dishes to cool. Take some of the water in which they were boiled, make a syrup of one pound of sugar to one pound of fruit. Boil it and when clarified put in the quinces. Cover for a while with a large plate (it makes them light coloured), and let them boil slowly until they are clear. Every now and then take them out of the kettle, and lay them singly on dishes to cool a little, and then put them back to cook more. This process is suitable for preserving pears and peaches likewise.

ROAST DUCK.—Ducks are dressed and stuffed with a stuffing of mashed potatoes and onions in equal proportions, seasoned with butter, pepper, sage and salt. Young ducks should roast from twenty-five to thirty minutes; full-grown, for an hour or more, with frequent basting. Some prefer them underdone, served very hot, but thorough cooking will prove more generally palatable. Serve with currant jelly, apple-sauce, and green peas. If old, parboil before roasting. Place the remains of a cold roast duck in a stewpan with a pint of gravy and a little sage, cover closely, and let it simmer for half an hour; add a pint of boiled green peas, stew a few minutes, remove to a dish, and pour over it the gravy and peas.