

storing them to health and vigor. While those properties, having an affinity for the digestive organs, etc., they also restore the functions of digestion and assimilation, nourishing and enriching the blood in a manner surprising even to the most skeptical.

THESE VARIOUS PROPERTIES of our Vegetable Discovery, for renovating and invigorating the whole Digestive Organism, and Purifying and Enriching the Blood, overcoming Congestion, etc., in any part of the body, along with its action on the nervous system and its power of restoring to healthy action the functions of the Liver, Kidneys, Bowels, Skin and Lungs, may be said to be the leading features of the Compound. We may here add, that to those antidote properties, possessing that peculiar power of cleansing the Blood of those impurities which produce congestion and disease of internal organs, are due in great measure the remarkably restorative operation of the Vegetable Discovery in diseases peculiar to females.

REMARKABLE CURE OF DROPSY AND DYSPEPSIA.

Mr. Samuel T. Casey, Belleville, writes: "In the Spring of 1884 I began to be troubled with Dyspepsia, which gradually became more and more distressing. I used various domestic remedies, and applied to my family physician, but received no benefit. By this time my trouble assumed the form of Dropsy. I was unable to use any food whatever, except boiled milk and bread; my limbs were swollen to twice their natural size; all hopes of my recovery were given up; and I quite expected death within a few weeks. Northrop & Lyman's Vegetable Discovery having been recommended to me, I tried a bottle with but little hope of relief; and now, after using eight bottles, my Dyspepsia and Dropsy are cured. Although now seventy-nine years of age I can enjoy my meals as well as ever, and my general health is good. I am well known in this section of Canada, having lived here fifty-seven years; and you have liberty to use my name in recommendation of your Vegetable Discovery, which has done such wonders in my case."

WEAKNESS OF HEART AND STOMACH.

Mrs. S. E. Cook, Oxford Station, says that both she and her mother have used the Vegetable Discovery for weakness of the stomach, and that it completely restored them, which no other medicine would do. Her father has also used it with good results for weakness of the heart. She says she never used any medicine that did her so much good in so short a time, and in such small doses, and she pronounces it as certainly the best medicine for purifying the blood.

VERMICELLI SOUP.—Swell $\frac{1}{2}$ lb. of vermicelli in a qt. of warm water, then add it to a good beef, veal, lamb, or chicken soup or broth with $\frac{1}{2}$ lb. of sweet butter; let the soup boil for 15 minutes after it is added.

OYSTER SOUP.—2 qts. of oysters, 1 qt. of milk, 2 table-spoonfuls of butter, 1 cupful hot water; pepper, salt. Strain all the liquor from the oysters; add the water, and heat. When near the boil, add the seasoning, then, the oysters. Cook about 5 minutes from the time they begin to simmer, until they "ruffle." Stir in the butter, cook 1 minute and pour into the tureen. Stir in the boiling milk, and send to table.

FORCE MEAT BALLS.—Mix 1 lb. of chopped veal or other meat, 1 egg, a little butter or raw pork chopped fine, 1 cup or less of bread crumbs; the whole well moistened with warm water, or what is better, the water from stewed meat; season with salt and pepper; make in small balls and fry them brown.

BOILED WHITE FISH.—Lay the fish open; put it in a dripping pan, with the back down; nearly cover with water; to 1 fish put 2 table-spoons salt; cover tightly and simmer (not boil) $\frac{1}{2}$ hour; dress with gravy, butter and pepper; garnish with sliced eggs. For sauce use a piece of butter the size of an egg, 1 table-spoon of flour, $\frac{1}{2}$ pt. boiling water; boil a few minutes, and add 3 hard boiled eggs, sliced.

BROILED SALMON.—Cut some slices about an inch thick, and broil them over a gentle, bright fire of coals, for 10 or 12 minutes. When both sides are done, take them on to a hot dish; butter each slice well with sweet butter; strew over each a very little salt and pepper to taste, and serve.

BAKED BLACK BASS.—8 good-sized onions, chopped fine; half that quantity of bread-crumbs; butter size of hen's egg; plenty of pepper and salt, mix thoroughly with anchovy sauce until quite red. Stuff your fish with this compound and pour the rest over it, previously sprinkling it with a little red pepper. Shad, pickerel, and trout are good the same way. Tomatoes can be used instead of anchovies, and are more economical. If using them take pork in place of butter, and chop fine.

BOILED CODFISH—SALT.—Soak 2 lbs. of codfish in lukewarm water over night or for several hours; change the water several times; about 1 hour before dinner put this into cold fresh water, and set over the fire; let it come to a boil, or just simmer, for 15 minutes, but not to boil hard, then take off the water, drain and serve with egg sauce, or with cold boiled eggs sliced and laid over it, with a drawn butter or cream gravy poured over all.

FRIED EELS.—After cleaning the eels well, cut them in pieces 2 inches long; wash them and wipe them dry; roll them in wheat flour or rolled cracker, and fry as directed for other fish, in hot lard or beef dripping salted. They should be browned all over and thoroughly done. Eel may be prepared in the same manner and broiled.

OYSTERS A LA CREME.—1 qt. of oysters, 1 pt. of cream; put the oysters in a double kettle, cook until the milk juice begins to flow out; drain the oysters in a colander; put the cream on the same way; when it comes to a boil, thicken with flour wet with milk as thick as corn starch ready to mould; then put in the oysters, and cook 5 minutes. Serve hot on toast.