

**WE WILL Deed You a Ten-Acre Orange Grove Tract in Ocala, Fla.**  
**WE WILL Loan You \$1,000 to Build You a House in Ocala, Fla.**  
**WE WILL Deed You a Villa or Business Lot 40x100 ft. in Ocala.**  
**WE WILL Pay Your Traveling Expenses to Ocala and return.**

**FREE!** ALL ABOARD FOR **OCALA, FLA.**  
 A City of 6,500 Population.  
 \$14,000,000 Annual Trade.



**New Settlers AND NEW WANTED HOUSES**  
**OCALA AND SILVER SPRINGS COMPANY, 170 WORLD BUILDING, NEW YORK CITY.**

**\$250,000 CASH LOANS**

From the profits of the Company we will loan an amount not exceeding \$1,000 cash to each person desiring to build a house in Ocala, Florida, who answers this advertisement. For security, a mortgage payable in ten years, will be taken on the property built upon. Thirty-four new houses were started last week. Twenty House Plans furnished free.  
 The yearly business of Ocala aggregates \$14,000,000; has 3 railroads, 3 banks, 10 churches, 5 hotels, electric lights, water works, etc. Over \$28,000,000 have been invested during the past three years, making Ocala the grandest city in the State.  
 We will deed to each person answering this advertisement within thirty days a ten-acre orange grove tract, free, with a written contract agreeing to set out in orange trees and superintend property until the same comes in a full bearing. We will deed each applicant one free villa or business lot 40x100 feet. We will pay your traveling expenses to Ocala, Florida, free. The object of these offers is to attract new settlers to Ocala.

**DIRECTIONS.**—Send your full name, post-office address, County and State by return mail and you will be sent directions which will enable you to secure a villa or business lot, free; a ten acre orange grove tract, free; a loan of \$1,000, free; and your travelling expenses to Ocala, free.  
**NO CONDITIONS.**—No charge for lots; no charge for orange grove tracts; no charge for deeds; no charge for \$1,000 loan; no charge for a free trip to Ocala. The Ocala & Silver Springs Company has a Capital of \$1,000,000 and owns or controls large hotels, houses, high-grade 8 per cent. guaranteed dividend securities, real estate, and other properties in Ocala and vicinity, aggregating in value \$2,025,500.  
**OBJECT.**—The Company is giving away one-half of its villa and business lots, and one-half of its orange grove tracts for common-sense business reasons. Experience has proved to us that the majority of those accepting free deeds for these properties will build homes, when a \$1,000 loan is made to them, and engage in business, and thereby quadruple the value of their own lots, as well as those reserved by the Company. Our plan of town-building is a great success. The population of Ocala has increased during the past four years from 2,000 to 6,500 people. This offer may not appear again. Write to-day. It costs nothing for postage—we pay that. Agents wanted at \$100 monthly salary.

**Household Hints.**

**EGG BROTH.**—Beat an egg very light and pour on it gradually half a pint of boiling water, very slowly at first, and stirring the mixture vigorously to prevent curdling. Sugar or salt to taste.

**SPANISH PUFFS.**—Put into a saucepan half a pint of water and a quarter of a pound of butter; stir it till it boils, and mix in five tablespoonfuls of flour; stir it well together, and add six yolks and four whites of eggs, two at a time; let it cool and with a dessert spoon drop it into boiling clarified dripping or lard. To make ginger puffs, a teaspoonful of pounded ginger may be added.

**FRENCH HASH.**—Chop up very fine any kind of meat; put it into a frying pan or stew pan; season with butter, salt and pepper; put in some water and allow it to cook well; just before it is done put in a little cream; have some bread nicely toasted, place in a large dish and put a spoonful of hash over each piece, pouring any gravy in the dish over it; this makes a very nice breakfast dish.

**MILK SHAKE.**—To three and one-half pounds of granulated sugar add two quarts of boiling water, and let it simmer until it is entirely dissolved. It is not necessary to boil. After cooling add three teaspoonfuls of cooling add three teaspoonfuls of extracts, any flavour, and a small lump of citric acid will improve the syrup. Citric acid is harmless, as it is used in the manufacture of all the lemon drops on the market, and may be put in in quantities to suit the taste.

**CENTENNIAL GEMS.**—Take one quart sifted flour (loosely put in), one measure each of acid and soda or (two heaping teaspoonfuls of acid and one moderately heaping teaspoonful of soda) or Horsford's bread preparation, a little salt; then sift and add sufficient sweet milk and water, or milk alone, to make a thick batter, and drop with a spoon into a gem baking pan; the mixing should be done with a spoon, and the batter should be as thick as can be conveniently stirred; do not mould it; use no shortening; heat the gem pan.

**SANDWICHES.**—There are three essentials in making sandwiches. Very nice light bread, home cured ham, and a very sharp knife. The bread should be cut into paper slices, and the ham into the thinnest shavings. After the crust is cut from the end of the loaf, spread the slices with nice fresh butter upon cutting. Have the ham already shaved, and as you cut each slice of bread divide it in half, sprinkle one half well with ham on the buttered side, and place on it evenly the other half of the slice, buttered side down; press lightly together and lay on a plate. Continue until you have made all you want. If the ham, bread, butter and knife are what they should be, you would better make a great many. The slices of bread may be squared after cutting off the crusts and then divided from corner to corner, making triangles, or the whole slice sprinkled with ham may be rolled up and tied with little ribbons. This makes a pretty variety in serving sandwiches at an afternoon tea.

Should you at any time be suffering from toothache, try GIBBONS' TOOTH ACHER GUM; it cures instantly. All Druggists keep it. Price 15c.  
 MINARD'S Liniment cures La Grippe.

**Does it hurt the Clothes?**  
 We hear that some woman said of Pearline—"it's the greatest thing I ever saw for easy washing and cleaning, in fact it does so much I'm afraid of it." She recalls the old saying, "too good to be true."  
*How absurd to suppose that the universal popularity of Pearline is due to anything but wonderful merit.*  
*How absurd to suppose that millions of women would use PEARLINE year after year if it hurt the hands or clothing.*  
*How absurd to suppose that any sane man would risk a fortune in advertising an article which would not stand the most severe (and women are critical) tests.*  
 That's just what PEARLINE will stand—test it for easy work—quality of work—for saving time and labor—wear and tear—economy—test it any way you will—but test it. You'll find PEARLINE irresistible.

**Beware** Peddlers and some unscrupulous grocers are offering imitations which they claim to be Pearline, or "the same as Pearline." IT'S FALSE—they are not, and besides are dangerous.  
 Manufactured only by JAMES PYLE, New York.

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 Supply your system with **MUSCLE-FORMING ELEMENTS** by taking  
**JOHNSTON'S FLUID BEEF,**  
 THE GREAT MUSCLE-FORMER

**THE SPENCE "DAISY" HOT WATER BOILER**  
 Has the least number of Joints.  
 Is not Overrated,  
 Is still without an Equal

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 L. S. PRINCE, 551 Pearl Street, N. Y.

**Household Hints.**

**BROILED SARDINES.**—Place with in a double broiler one dozen good sized, boneless sardines and broil for two minutes over a brisk fire. Serve on hot toast with butter and accompanied with quarters of lemon. The sauce is made by mixing a teaspoonful of very finely chopped parsley to one ounce of fine butter, and adding the juice of half a lemon. Flavour with nutmeg very slightly.

**ICING FOR CAKE.**—Beat the whites of two eggs to a stiff, dry froth, so that it forms a lump when beaten, and slides in a solid mass from the dish. Add a large teacupful of granulated sugar, beat it well into the egg and mix with it two drops of vinegar. This makes it dry quick and prevents cracking. If flavouring is desired, a very few drops.

**TOMATO BUTTER.**—Twenty pounds of ripe tomatoes, ten pounds of brown sugar, two tablespoonfuls of ground cinnamon, two tablespoonfuls of ground cloves, two tablespoonfuls of ground allspice, three or four sliced lemons, one quart good cider vinegar. Remove the skins, mash the tomatoes up fine and take out the hard parts. Mix all the ingredients together and put them in a preserving kettle and boil three or four hours. When cool put in sealed jars.

**PICKLED CABBAGE.**—Slice nice heads of purple cabbage across from side to side, place in a stone jar, sprinkle with salt, and let stand twenty-four hours. To a gallon of best cider vinegar, add an ounce of whole black pepper, an ounce of mace, and half an ounce of mustard seed. Drain the cabbage, scald the vinegar and spices, and pour over the cabbage. Repeat the scalding on two successive days. Cover tightly. This makes a very ornamental pickle.

**TO CAN TOMATOES.**—Scald the tomatoes; then cover with cold water, which will easily remove the skins. Drain the surplus juice off the tomatoes; cut out the hard parts and salt them a little; then fill the jars with them and seal. Put leaves or a cloth in a preserving kettle, then put in the jars of tomatoes and pour in sufficient lukewarm water to almost reach the top of the jars. Let the water come to a boil, and boil fifteen or twenty minutes, then take out the jars and keep in a cool, dark place.

**ROAST SHOULDER OF VEAL.**—A roast shoulder of veal makes a very tempting dish when served on a bed of boiled macaroni and mushrooms. After you have taken the drippings from the pan put in about a quarter of a pound of boiled macaroni, cut in six-inch lengths, and half a dozen mushrooms. Let the veal roast over the macaroni on the rack about six minutes longer. Then take up the veal. Pour a good cream sauce into the pan with the macaroni and mushrooms, and let them cook about six minutes longer in the oven. At the end of this time pour them around the veal on the platter, and serve the dish at once.

**DEVONSHIRE CREAM.**—Not many people know what Devonshire cream is, supposing it to be the particularly rich cream of the county in question; whereas every American housekeeper may have Devonshire cream on her own table if she will take the trouble to prepare it. A lady who has lived a good deal in England tells us how it is made. Rich, new milk is put in a very shallow vessel with an extended surface, and is then set on the range, where the milk will be warmed, but on no account must it boil or even scald. The heat will cause all the cream to rise to the surface in a very short time and the pan is then taken off and placed in the ice box or in a cool place. When thoroughly chilled, the cream may be taken off and will be nearly of the consistency of newly-made butter. This is put in jars, and at breakfast is helped with a spoon and is delicious with oatmeal jams, berries—everything in fact that ordinary cream is used for, its merits being that not only does one obtain the richest of cream, but it will keep for two or three days without becoming sour. Why this English dainty is not used in this country to the same extent as in England is to be wondered at, but our dairy folk seem to know nothing about it.  
 MINARD'S Liniment is the Best.

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It will save you much trouble. It will bring you comfort and ease. It will save your clothes and hands. It does not require washing powders. It will wash in either hard or soft water. It cannot injure the most delicate skin or fabric. Its purity and excellence have given it the largest sale in the world.

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