

#### PRICE LIST.

| Regular Standard Belt for Men, Women and   |             |
|--|-------------|
| Children                                   | \$5.50      |
| Corsets, all styles\$1.50, \$2.25. \$2.50, | 3.25        |
| Chest Protector                            | 4 00        |
| Hair Brushes\$1.25, \$2, \$2.50, \$3,      | 3.50        |
| Flesh Brushes                              | 3.5         |
| Flesh Brushes                              | 0 60        |
| Hair Curlers                               | <b>o</b> 60 |
| Nerve and Lung Invigorator                 | 6.00        |
| Insoles, all sizes                         | o 60        |
| Teething Necklaces                         | o 60        |
| Plasters                                   | O. 50       |
| Foot Salve and Corn Cure                   | 0.30        |

All the above are the Genuine Dr. Scott's Electric Goods, and can be relied upon.

They are Permanently Charged, Wonderfully Efficacious, and infinitely the Best and Cheapest.

Beware of all Belts that require re-charging with vinegar or acid. They are dangerous, making sores on the body. Dr. Scott's can be WORN WITH PERFECT SAFETY under all circumstances, always doing good. Irquire at your druggists, or remit the price to

### W. GODBEE BROWN & Co.,

221 St. James Street, Montreal,

And you will receive the article post-paid.

AGENTS WANTED. Mention this paper. Send for Catalogue



# ROYAL YEAST

All Grocers sell it. W. Sillett. M'F'R. TORONTO ONT. & CHICAGO. ILL

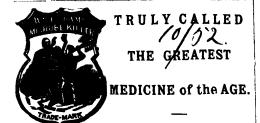
### GUILTY.



THE St. LEON MINERAL WATER Co. (Limited),

to health and life are attained.

1011/2 KING STREET WEST, TORONTO. Branch Office at Tidy's Flower Depot, 164 Yonge Street. The Palace Hotel is now open for reception of visitors. For particulars address St. Leon Springs, Que., or St. Leon Mineral Water Co., Toronto.



utely Gaaranteed to Accomplish all we Claim, or MONEY REFUNDED.

### MICROBES ARE THE TRUE CAUSE OF DISEASE

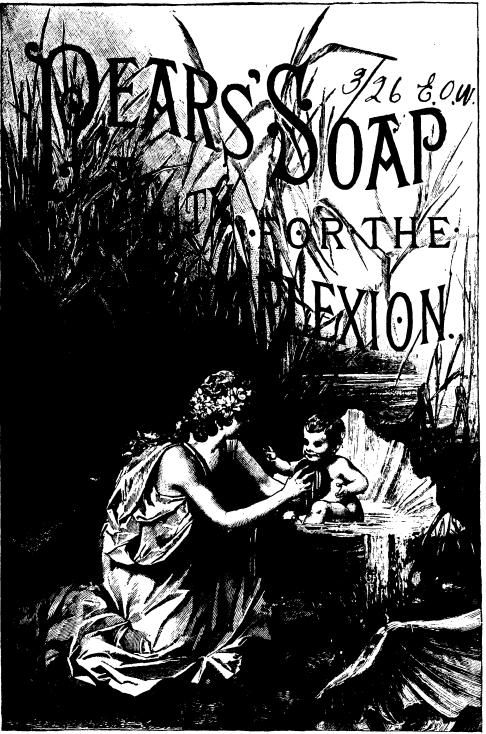
Our Remedy Destroys them without harm to the Patient. Please Investigate First, then pass your opinion.

WM. RADAM MICROBE KILLER COMPANY, L't'd,

120 KING ST. W., TORONTO, ONT.

Sole Manufacturers for he Dominion

Beware of Imitations. See our Trade Mark.



# A SPECIALTY FOR INFAN

PARIS EXPOSITION, 1889.

PEARS' obtained the only Gold Medal awarded solely for Toilet Soap in competition with all the world. Highest possible distinction.

For the Cure of all DISORDERS OF THE STOMACH, LIVER, BOWELS, KIDNEYS, BLADDER, NEW-OUS DISEASES, HEADACHE, CONSTIPATION, COSTIVENESS, COMPLAINTS PECULIAR TO FF-MALES, PAINS IN THE BACK, DRAGGING FEELING, etc., INDIGESTION, BILIOUSNESS, FEVER INFLAMMATION OF THE BOWELS, PILES, and all derangements of the internal viscera.

### DYSPEPSIA.

RADWAY'S PILLS are a cure for this complaint. They tone up the internal secretions to healtly action, restore strength to the stomach, and enable it to perform its functions. The symptoms of Dys pepsia disappear, and with them the liability to contract disease.

### PERFECT DIGESTION.

Will be accomplished by taking RADWAY'S PILLS. By so doing DYSPEPSIA, HEADACHE FOUL STOMACH, BILIOUSNESS will be avoided, and the food that is eaten contribute its nourishing properties for the support of the natural waste and decay of the body.

Price 25 Cents per Box. Sold by all Druggists.

Send for our BOOK OF ADVICE to RADWAY & CO., 419 St. James Street, MONTREAL.

TO THE EDITOR:—Please inform your readers that I have a positive remedy for the above named disease. By its timely use thousands of hopeless cases have been permanently cured. I shall be glad to send two bottles of my remedy FREE to any of your readers who have consumption if they will send me their Express and Post Office Address. Respectfully, T. A. SLOCUM, M.C., 186 West Adelaide St., TORONTO ONTARIO.

CURE FOR ALL.

Is an infallible remedy for Bad Legs, Bad Breasts, Old Wounds, Sores and Ulcers. It is famous for Gout and Rheumatism.

For Disorders of the Chest it has no equal. FOR SORE THEOATS, BRONCHITIS, COUGHS, COLDS.
Glandular Swellings and all Skin Diseases it has no rival; and for contracted and stiff joints it acts like a charm.

Manufactured only at THOMAS HOLLOWAY'S Establishment, 87 New Oxford St., London;
And sold by all Medicine Vendors throughout the World.
N.B.—Advice|Gratis, at the above address, daily, between the hours of 11 and 4 or by letter.

#### HOUSEHOLD HINTS.

HUCKLEBERRY BISCUIT.— Make a cream of tartar biscuit dough, add a half a cupful of sugar, and a large cupful of huckleberries. Serve like plain biscuit.

YEAST.—Bakers' yeast is based on brewers' yeast, and cannot be properly made by housewives. It is better to buy the compressed yeast of your grocer than to attempt to make. a substitute.

STEAMED BERRY PUDDING.—One cup of sugar, two eggs, two teaspoonfuls of Cleveland's Superior Baking Powder, two cups of flour, one cup of sweet milk, two cups of berries. Steam about two hours.

HUCKLEBERRY PUDDING.—Three pints of flour, one pint of sweet milk, one pint of berries, one teacup of sugar, half teacup of butter, a teaspoonful of baking powder. Bake half an hour and serve warm with sauce.

HUCKLEBERRY CAKE. - Two and a half cups of sugar, half a cup of butter, one cup of milk, five cups of flour, three eggs, two teaspoonfuls of cream tartar, one teaspoonful soda, one quart of berries, floured; spice to

CREAM PIE.—Beat four eggs with a teacupful of sugar, add half a pound of butter, two tablespoonfuls of flour and a pint of milk; mix well and pour over a pint of boiling milk, stir until cool, flavour with extract of vanilla. Bake in deep pans lined with rich crust.

CREAM OMELET. - Three eggs, slightly beaten, three tablespoonfuls of milk or cream; salt and pepper to taste. Heat and butter a pan, and when almost brown pour in the eggs; lift from the centre occasionally until the whole is soft and creamy. Brown slightly and serve

BLACKBERRY SYRUP .-- Take four pounds of fully ripe Lawton berries and add to them three pounds of granulated sugar and one pound of some tart, well-flavoured apples, pared, cored and sliced. Boil all together for forty-five minutes. Skip, pour in glasses and cover closely.

SPICED BLACKBERRIES. - Five quarts of blackberries, two pounds of brown sugar, one pint of vinegar, one tablespoonful of each kind of spice, more if you like; cook until the berries are done, then remove the berries and boil the juice three quarters of an hour, turn back the berries and put in jars. They do not need to be sealed.

OLD-FASHIONED GINGER BREAD. -- One cupful of New Orleans molasses, three tablespoonfuls of melted butter, one teaspoonful of oda dissolved in five tablespoonfuls of hot vater, ginger, salt and half a teaspoonful of powdered alum; two and a half cupfuls of sifted flour. Pour into well-buttered iron pans bout half an inch thick, and bake in a quick oven.

ICED PINEAPPLE BISCUIT. - This is very nice to serve with the almond wafers, and disposes of the yelks left from them. Pour one quart of boiling cream over one and a half pounds of stale sponge cake; let steep for ten minutes, add a half pound of powdered sugar and a pinch of salt, and the beaten velks of twelve eggs and one quart grated pineapple pulp. Freeze this mixture; when frozen work well into it the whites of four eggs, beaten stiff, with four ounces of powdered sugar. Fill a mould, cover and bind a strip of buttered cloth round the joining of mould and cover. Pack in salt and ice and cover with a blanket. Let ripen for two hours.

Is shown by the actual figures of the United States Government, Canadian Government, and Ohio and New Jersey Food Commissions official reports to be

## THE STRONGES pure cream of tartar powder.

CLEVELAND BAKING POWDER Co.. 81 and 83 Fulton St., New York.