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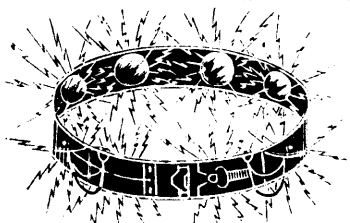
We request all those seeking medical relief to write us confidentially and earn for themselves of what

THE GREAT MODERN REMEDY

can do for them. To heal the sick we must destroy the cause; to do this the remedy must be an Anti-Septic, and destroy the living disease germs in the blood by actually coming in contact with them. Any other method of cure is a humbug. No Electricity. "Health without Medicine," which contains nothing but the advice to use hot water enemas) or other remedies with no anti-septic qualities will do this. "The reader should do his own thinking and careful investigating, and not let others do it for him, else they will soon profit by his ignorance."

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RELIEVE AND CURE ALL DISEASES WITHOUT MEDICINE.

Indigestion, Liver and Kidney Complaints, Rheumatism, Neuralgia, Lumbago, Gout, Spinal Disease, Nervous Prostration, Sleeplessness, Heart Troubles, Impotence, Seminal Weakness, and Disorders of the Nervous and Muscular Systems. **Dorenwend's Appliances** are the very latest in Electro-Medical Discoveries. The current is under the control of the user, and can be made weak or strong. Every part is adjustable. The Belt will cure all diseases curable by electricity. They are endorsed by recognized authorities. Expert electrical and medical examination invited. No other belt will stand this. Send for book on Electro-medical Treatments. The Dorenwend Electric Belt and Attachment Co., 103 Yonge Street, Toronto. Mention this paper.

C. H. DORENWEND, Electrician.

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Removes The Pimples, Moth-Patches, Rash, Freckles, and Skin Diseases, and every blemish on beauty, and defies detection. On its virtues it has stood the test of forty years; no other has, and is so harmless we taste it to be sure it is properly made. Accept no counterfeit of similar name.

The distinguished Dr. L. A. Sayer, said to a lady of the *hautton* (a patient): "As you ladies will use them, I recommend 'Gouraud's Cream,' as the least harmful of all the Skin preparations." One bottle will last six months, using it every day. Also Poudre Subtile removes superfluous hair without injury to the skin.

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Acquittal—You'll be relieved of any suspicion you may have held as to its being extravagant, or dangerous to fabric or hands. It can't injure anything washable. Try it on your finest laces and linens.

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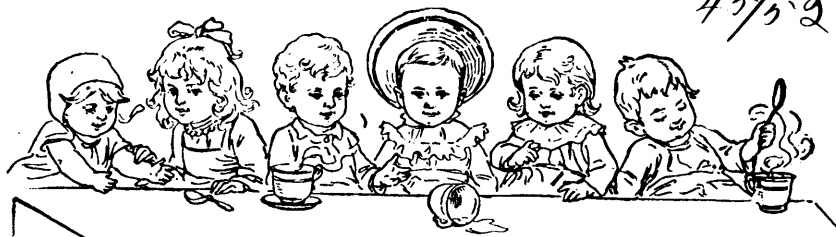


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PATRONS OF
JOHNSTON'S FLUID BEEF.

THEY LOOK IT.

HOUSEHOLD HINTS.

HOW TO HARDEN CUCUMBER PICKLES.—Put a small piece of alum in the water that you freshen them in, and also in the vinegar.

FLOATING ISLAND.—Beat the whites of eight eggs to a stiff froth, then whip in four tablespoonfuls of currant jelly, four of fine white pulverized sugar, beat all to a firm consistency, then pour a small quantity of cream into a glass dish, and drop with a spoon the mixture into it; on this sprinkle coloured non-pareils. In serving pour some cream into the dish, and drop in the island.

POOR MAN'S RICE PUDDING.—(à la Creole).—Two quarts rich fresh milk, one stick of cinnamon, one cupful of loaf sugar rasped on lemon peel, half a cupful of rice. Take out one pint of the milk. Put all the other ingredients together in a wide shallow earthenware pudding dish, and set on the top of the stove for one hour and a-half, then set it in a slow oven. When it begins to bake put in half the reserved milk, fifteen minutes later the rest of the milk. The pudding should bake an hour in all; eat cold.

CHEESE RAMAQUINS are a dainty little dish to serve in a cheese course. Pour a cup of boiling milk over a cup of dry bread crumbs. Let the crumbs soak in the milk for half an hour, or till they are thoroughly soft; then strain off the milk, and stir two tablespoonfuls of butter into the bread, add four ounces of equal parts of Parmesan cheese and any nice American cheese; half a teaspoonful of mixed mustard, salt, and the merest pinch of cayenne pepper; and the yolks of three eggs. Mix the ingredients thoroughly, and, just before using the mixture, stir in the whites of four eggs beaten to a stiff froth. Have little patty pans lined with rich paste and fill them with the mixture. Bake the ramaquins quickly in a very hot oven.

BATTER PUDDING.—Of all puddings this is the one most difficult to make. The ingredients are very simple, but the mixing of them and having it come to table as light as a feather is where the art is concealed. Beat up four eggs thoroughly; add to them a pint of milk and a reasonable pinch of salt. Sift a teacupful of flour, and add it gradually to the milk and eggs, beating lightly the while; then pour the whole mixture through a fine wire strainer into the tin in which it is to be boiled. The straining is a very essential element of success. The tin must be perfectly plain, and must have a tight-fitting cover. The least bit of steam getting at the pudding would spoil it. Now comes the great secret of a boiled batter pudding; the potful of boiling water in which the pudding pan is placed must not be touched or moved until the pudding is done. It takes exactly an hour to cook. If moved or jarred so that the pudding-can oscillates against the sides of the pot the pudding will surely fall and come out as heavy as lead. The pot must be where it can stay without being moved for an hour, and sufficient water must be put in at the start so that it need not be re-filled or added to. Follow these directions exactly and you will have a batter pudding, of all puddings the most delicate and delicious. Slip it out of the can on a hot dish and serve with wine sauce.

Dr. Price's
Cream
Baking Powder

Used in Millions of Homes—
40 Years the Standard.