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## A Wondrous Story.

## Can be Vouched for by Scores of Heckston

 People.Terrible Condition of Mr. John Irvine.

FRIEHOS EXPEGTED HIM TO DIE.
Medical Men did not Understand His Case.

## PAME'S CELERY COMPOUHD made a permainent

 GURE.A wonderful story comes from Heckston, Ont. It is full of comfort, assurance and glad, welcome news for the sick and those whom physicians cadnot cure.

Mir. Joha Irvine, of Heckston, Grenvilie Co., Ont., writes as follows :-
" Three years ano I

- "Three years ago I had a severe altack of 'la grippe,' which left me in 2 very preak and debilitated condition. The next autumn I had
another atlack which left me in a very bad state another attack which left me in a very bad state.
My health was nearly urecked, I had no strength, Ay tealth was nearly trecked,
and felt tired all the time. Inas so weat that mylegs would not supfort my body, and I have oltentallen to the ground when trying to atiend to my work, both in the ficld and in my
barn, and would be compelled to lic wherever I had fallen, until I eculd muster sufficient strength $t 0$ rise.

My appetite was all gone, and when I woud tro to eat, in order to cain strength, I would suffer untold misery for hours. It seemed to me that I mas slowly starving to death.

I tried different dociors, bus did not derive any benefit feom their treatraent. My friends thought I was geing to die, and I verily beileve I
would have died bad I no: tried your Paine's Would have died bad I no: tried your Paive's
Celery Compeund. I boucht six bollies, aod can conscientiously say I received more beaefil from it than I ever dreamed of ; it was worth more to me than one hundred dollars worth of medicines from the doctors. I began to improse in health velore I had fioished the first botlle; and to-day 1 am completeig restored to bealth. I can do as nosd a day's work as I ever could, can now cat any inind of tood without experiencing rouble alferizard, and canslecp, as well as when I was a boy: for months, which convonces of the Compound for months, which convinces me that the cure
is permanent. I feel it my duty to let every 15 permaneat. I reel it my duty to let every
sufferer know ohal Paine's Cclery Compound hes safterer know a hat Paine's Cclery Compound has
done for me, and it seems impossible for me 10 say all I should in it. fapor. My wifc, who has been a suffeaer far years with chronic rheumatism, was greatly bencfilied by the use of your medicine. I send you this testimody unsolicited."

## HEALTGAND HOUSEHOLD HINTS.

Hot Milk as a Stimulaat.-Hot milk is one of the very best stimulants for a oerson weak from hunger or long fasting. It goes ripht to the spot quicker than anything else and helps build up at the same time.

Egg Balls for Soup.-Boil four eggs untll hard, then put in cold water. Mash yelks with yelk of one raw egg and one yeasp with yelk of one raw eggand one and chopped parsley. Make into balls and boil two minutes in the soup.

Tomato and Corn Scallop.-Pell and cut in thick slices. Lay in the bottom of baking dish some slices. Cover this with a mixture o! green corn, a little bread crumbs, butter, some salt, pepper and a little sugar. Alter. nate in this way until the arsh is full. Grate some cracker crumbs over the top, ard bake nearly one hour. It takes that tume to cook a dish for six persons.

Lemon Pudding.-Half a pound of sugar a qualter of a pound of butter, five eggs, the grated yellow rind and juice of one lemon. Beat the butter and sugar to a cream. Whisk the eggs and add to it ; stir
in the lemon juice and grated rind. Make in the lemon juice and grated rind. Make a paste, cover your pie plates, pour in the
mixture and bake in a moderate oven. Two mixture and bake in a moderate oven. Two
tablespoons of brandy may be added, if preferred, to flavor it.

Cinnsmon and Cholera.-A decoction of cinnamon is recommended as a cirink to be taken freely in localities where there is typhoid fever or cholera, for cinnamnon has Even its scent kills them while it is perfect ly harmiess to human being. it is said that ly harmiess to human being. It is said that the essence of cinnamon when exposed io the sick room will kill typhond bacilli in welve hours and prevent fresh cases.

Gelatine Loaves. Dress and cut up one large chicken, boil in not too much water until very tender, so that the bones will come out easily Season with salt. Skim out the chicken to cool. Chop the meat fine, discareing all skip. Dissolve half a box of gelatine in cold water, and when dissolved
pnur over it a pint, or as much as you wish, of the rich liquor in which the chicken was cooked. Pour a few spoonfuls of bot butter over the cbopped chicken, add the gelatine and mix. Pour all in a buttered loaf mold. After it is cold set in the ice box until the next day, when it can be turned out for slicing.

Caper Sauce.-Do not put one diop of water in this sauce ; make it of rich milk. To a quart of milk use a heaping tablespoon of butter, salt, and when it boils, thicken it with two heaping tablespoons of flour, nicely blended in cold milk. Stir it in with a fork, so it does not gre lumpy, strain it through a fine colander; : in the capers with some of the vinegar in which they are preserved. This sauce must be thick to be good. Made with milk it is white as snow and most delicious. Made with water it is flat, stale and unpalatable. Young carrots are nice also with boiled mutton and look pretty on the platter round the meat.

Novel Use of Cold Meats.-A new and tempting way of serving left-over beef and mutton has been found. Chop the meat as for bash, and to every half pint add a half leaspoonful of onion juice, a tablespoonful cf butter, a half teaspoonful of salt and a dash of red pepper, four tablespoonfuls of milk, and two beaten egss. Heat this mixture over the fire, but do not cook it, add have read about a pint of boiled rice (one cupful before conking) Butter individual earthen molds and line them with the rice, fill in with the meat mixture, and cover the tops with rice. Stand in a pan of boiling water and bake a quarter of an hour. Serve in the molds, placed on plates, with a sprig of parsley on each, or turn on p'ates and serve with a brown sauce.

For fore gras sandwiches rub the foie gras through the sieve, aud spread it on some slices of bread very lightiv, spread with butter, press the slices togetber, trim them and cut them into any neat shape you prefer.
For the anchovy sandwiches spread the slices of bread with good, thick mayonnaise instead of butter, and on this arrange the anctrovies, which should bave been washed, boned and filleted. Do not put these too closely tegether, or the sandwiches will be 100 salt. Finish as before.
For the game sandwiches make some rich veloute with good game stock, according to the meat used. Spread the bread with this, and lay on it thin slices of partridge, pleasant, etc., as you choose, faishing as before. Sometimes thin circles of nicelyfried bread is used, but they are made just like the ordinary saodwiches.

For the mayonnaise spread the bread with rich mayonnaise stiffened with aspic jelly


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ronto; Mesers. Fard, Howard \& Enbort, Now Yor $\%$.


When writing to Advortisers pleaso mention The Casada Pabsbytzaian.
and on this arrange neat pieces of lobster or salmon ; season with salt and Nepal pepper, and finish as above.

For the caviar sandwiches have nice even-by-cut slices of brown bread and butter, and either cover each slice with another or roll the slices cigar fashion. At little iemon juice squeczed over the caviar is an addition, while some people with a taste for "deviled" food add a quantity of caycane, but this is considered little short of sacrilege by conassseurs, Russians especially.

