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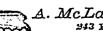
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Terrible Condition of Mr. John Irvine.

FRIENDS EXPECTED HIM TO DIE.

Medical Men did not Understand His Case.

# PAINE'S CELERY COMPOUND MADE A PERMAHENT **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 cannot cure.
Mr. John Irvine, of Heckston, Grenville Co.,

Mr. John Irvine, of Freekston, Grenville Co.,
Ont., writes as follows:—
"Three years ago I had a severe attack of
'la grippe,' which left me in a very weak and
debilitated condition. The next autumn I had
another attack which left me in a very bad state.
My health was nearly wrecked, I had no strength,
and felt tired all the time. I was so weak that my legs would not support my body, and I have often fallen to the ground when trying to attend to my work, both in the field and in my barn, and would be compelled to lie wherever I bad fallen, until I could muster sufficient strength to rise.

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

I tried different doctors, but did not derive

any benefit from their treatment. My friends thought I was going to die, and I verily believe I would have died had I no: tried your Paine's Celery Compound. I bought six bottles, and can conscientiously say I received more benefit 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 improve in health 'sefore I had finished the first bottle; and to-day I am completely restored to health. I can do as good a day's work as I ever could, can now eat any kind of food without experiencing trouble afterward, and can sleep as well as when I was a

"I have not had to use any of the Compound for months, which convinces me that the cure is permanent. I feel it my duty to let every sufferer know what Paine's Celery Compound has done for me, and it seems impossible for me to say all I chould in it. favor. My wife, who has been a sufferer for years with chronic rheumatism, was greatly benefitted by the use of your medicine. I send you this testimony unsolicited."

### HEALTH AND HOUSEHOLD HINTS.

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

Egg Balls for Soup.—Boil four eggs until hard, then put in cold water. Mash yelks with yelk of one raw egg and one teaspoon flour. Add a little pepper, salt 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 of green corp, a little bread crumbs, butter, some salt, pepper and a little sugar. Alternate in this way until the oash is full. Grate some cracker crumbs over the top, and bake nearly one hour. It takes that time to cook a dish for six persons.

Lemon Pudding.—Half a pound of sugar a quarter 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 a paste, cover your pie plates, pour in the mixture and bake in a moderate oven. Two tablespoons of brandy may be added, if preferred, to flavor it.

Cinnamon and Cholera.-A decoction of cinnamon is recommended as a drink to be taken freely in localities where there is typhoid fever or cholera, for cinnamon has the power to destroy all infectious microles. Even its scent kills them, while it is perfectly harmless to human being. It is said that the essence of cinnamon when exposed in the sick room will kill typhoid bacilli in twelve 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, dis-careing all skin. Dissolve half a box of gelatine in cold water, and when dissolved pour 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 hot butter over the chopped 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 drop 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 got 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 bailed mutton, and look pretty on 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 hash, and to every half pint add a half teaspoonful of onion juice, a tablespoonful of butter, a half teaspoonful of salt and a dath of the days of the salt and a dash of red pepper, four tablespoonfuls of milk, and two beaten eggs. Heat this mixture over the fire, but do not cook it, and have read about a pint of boiled rice (one cupful before cooking) 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 plates and serve with a brown sauce.

For fore gras sandwiches rub the fore gras through the sieve, and spread it on some slices of bread very lightly, spread with but-ter, press the slices together, trim them and cut them into any neat shape you prefer.

For the anchovy sandwiches spread the

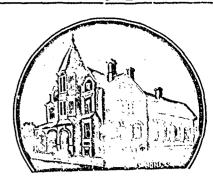
slices of bread with good, thick mayonnaise instead of butter, and on this arrange the anchovies, which should have been washed,

anchovies, which should have been washed, boned and filleted. Do not put these too closely tegether, or the sandwiches will be too 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 participles of participants are as you cheere finishing. ridge, pleasant, etc., as you choose, finishing as before. Sometimes thin circles of nicely-fried bread is used, but they are made just

like the ordinary sandwiches.

For the mayonnaise spread the bread with rich mayonnaise stiffened with aspic jelly I seurs, Russians especially.



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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 evenly-cut slices of brown bread and butter, and either cover each slice with another or roll the slices eigar fashion. A little lemon juice squeezed over the caviar is an addition, while some people with a taste for "deviled" food add a quantity of cayenne, but this is considered little short of sacrilege by consis-