

INWARD PILES CURED.


## ST. LEON TRIUMPEANT.

Having been troubled with costiveness and also inward

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## I CURE FITS!

 Nole䢒



## HOUSEHOLD HINTS.

Roast Turkey.-Kill the night before cooking ; prepare a dressing of bread crumbs with butter, pepper, salt and herbs; add ten dozen chopped oysters; fill the body with dressing, dredge with flour; lay in a deep pan on a wire rest or small blacks; cook with butter; roast a rich brown. Stew the giblets in a little water, which may be added to the gravy in the pan; thicken with a little cornstarch and serve in a gravy-boat. Garnish the turkey with fried oysters and serve with cranberry sauce.
Yule Cake-One pound of fresh butter, one pound of sugar, one and $a$-half pounds of flour, two pounds of currants, one wineglassful of brandy, one pound of candied orange, lemon and citron peel, two ounces of sweet almonds, ten eggs, three-quarters of an ounce of cinuamon; beat the butter to a cream, add the sugar, stir for a quarter of an hour, adding a little allspice and cinnamon; add the yolks and whites of the eggs, beat separately to a strong froth, then add the candied peel, cut in thin strips, and the currants, which must be mixed in well with the almonds; add the flour gradually and the brandy; put into a buttered tin, lined with six sheets of paper, and bake in a hot oven tor three hours.
Christmas Cake.-One and one.quarter pounds of fresh butter, ten eges, one and onequarter pounds of flour, three quarters of a pound of sugar, one-hall-ounce of mixed spice, one and one-half pounds of currants, one-quarter of a pound of blanched almonds, six ounces of candied peel, one-quarter of a pint of sweet wine, one-half of a glass of brandy, one-quarter of a pound of stoned chopped raisins, three-quarters of a teacupful of orange-flower water. Almond icing-one pound of Jordan almonds, three pounds of powdered white sugar, the juice of one lemon, the white of one egg. Sugar icing-the whites of four eggs, the juice of two lemons, three pounds of powdered sugar. Wash the butter in water, then afterward in rose-water, beat it to a cream ; beats the yolks and whites of the eggs separately for half an hour ; mix the flour, sugar, spice, currants, almonds and peel, cut in slices together; add the eggs to the butter and mix with them the wine and brandy, mix thoroughly, then gradually add the dry ingredients; mix thoroughly, add the raisins and orange-flower water ; beat well for an hour, place in a cake-tin, well-lined with six thicknesses of paper, and bake in a good oven for three hours. For the almond icingblanch the almonds, soak them in water for twelve hours, chop them small and pound hem in a mortar, mix gradually with the white of the egk, the sugar and lemon juice, and spread over the cake; let it stand three days before putting on the sugar icing; mix the whites of the eggs and the juice of the lemons together, add the sifted sugar, work together with a wooden spoon, spread over the cake, and dry in a warm place, but not in the oven.
There have appeared from time to time in ihe Canada Presbyterian during the past year accounts of remarkable cures in various parts of the Dominion. In each case the cir cumstances connected therewith had been in vestigated by well-known newspapers, and there could be no doubt as to the entire reliahility of the accounts given. Perhaps the case that attracted most attention was that of Mr. John Marshall, of Hamilton. This was not, perhaps, because his case was any more remarkable than some others, but because it was attended by some other peculiar circumtances that served to emphasize it in the minds of the public, as, for iastance, the fact that he had been pronounced absolutely incurable by half a score of clever physicians, and was aclually paid the $\$ 1, \infty$ disabinty claim allowed by the Royal Templars of Temperance. Elsewhere in the issue is given the particulars of a cure in cape Bron, which The particulars of the case are taken from the Ha par. Herarla but they are tiko foucted for Hairax Rcrala, but hey are also vouched for the Itand Reportcr, sydne CB , says that in not a single particular is the story says har in Wha single par helar is the story overdrawn. We rancy we hear some reade, say: 0 h , pshaw 1 this docsar interest me. But it does. The story as told elsewhere is morth reading, and we wou kill be berore jou are through with it you will be thoroughly interested.

## As A Preventive

For Consumption and Catarrh, which originate ia tho poiso: of Scrofula, take Ayer's sarsapurilla. The existence of this taint, in tho blood, may bo detected in children by glandular swellings, soro eyes, sore ears, and other indications, and unless capelled from the system, life-long suffermg will te the result. The best medicino fur all blood diseases is Ayer's Sarsaparillia, which is consitered by physicians to bo tho only remedy for Scrofula deserving the name of a specific. Dr. J. W. Bosworth, of Philippi, W. Va., says : "Several years ngo I prescribed Ayer's Sarsiparilla for a little girl, four years of age (member of a prominent family of this county), who was amieted with scrofula. Ifter only three or four bottles were used, the disease was entirely eradicated, and sho is now in excellent health."
"My son-now fifteen years of age-was troubled for a lonr time with catarrh, in its worst form, through the effects of whic!. hiss blowd became poisoned. About a year ago he began using Aycr's. Sarsaparilla, and is now entirely well." - D. P. Kerr, Big Spting, Ohio.
"My hushand's mother was cured of serofulous consumption ly six bottles of Ayer's Sarsuparilha."-Mrs. Julia Shepard, Kendall, Mich.
"Ayer's Sarsaparilla cured me of catarrh."-L. Ilenrickon, Ware, Mass.

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