



Copyright, 1890.

Which will you have, sickness, suffering and despair, or health, strength, and spirit? You can take your choice. All chronic diseases and derangements peculiar to women are permanently cured by Dr. Pierce's Favorite Prescription. It restores the female functions to healthy action. It removes the obstructions and suppressions which cause trouble and misery. For periodical pains, internal inflammation, ulceration and kindred ailments, it is a positive remedy. The system is invigorated, the blood enriched, digestion improved, melancholy and nervousness dispelled. It's a legitimate medicine, the only one that's guaranteed to give satisfaction in the cure of all "female complaints."

SOMETIMES NAUGHTY! SOMETIMES NICE!



This little chap may at times be naughty, but for all that he is the joy of the home. In this latter respect he resembles Sunlight Soap, which brings joy and comfort to the house which uses it,—lessening the labour of wash day, saving the clothes from wear and tear, doing away with hot steam and smell, bringing the clothes snowy white, and keeping the hands soft and healthy. Be a happy user of "Sunlight" Soap.

INWARD PILES CURED.



ST. LEON TRIUMPHANT.

Having been troubled with costiveness and also inward piles, was recommended to take

St. LEON MINERAL WATER. I did so, and received the best satisfaction, being entirely cured.

W. F. JOHNSTON,
Forest and Farm,
TORONTO.

THE St. LEON MINERAL WATER Co. (Limited),
103½ KING STREET WEST, TORONTO

Branch Office at Tidy's Flower Depot, 164 Yonge Street

Minard's Liniment cures Colds, etc.

HOUSEHOLD HINTS.

GREEN CORN PUDDING.—Split the grains of three large ears of corn, pushing the pulp out with a knife. Mix with three pints of milk, two beaten eggs and a seasoning of salt, pepper, and, if it is wanted for a desert, half a teacupful of sugar.

ANOTHER CORN PUDDING.—Six large ears of corn grated, six eggs beaten, three half-pints of milk and a seasoning of salt, pepper and nutmeg, to be baked for half an hour in a moderate oven.

TAPIOCA CREAM.—Two scant tablespoonfuls of tapioca (soaked over night), one pint of milk; add to the above, when hot, the yolks of two eggs and one-half cupful of sugar; when it is thick beat in the two whites (well beaten) and flavour to suit.

DELICATE CUSTARD.—Pour one point of boiling milk over the yolks of three eggs, beaten with three tablespoonfuls of sugar, flavour with vanilla or nutmeg, stir in the stiff whites and bake in a moderate oven. Set the dish in a pan of water while baking.

GREEN CORN FRITTERS.—One pint of grated corn, one gill of milk, the yolks of two eggs dropped in without beating, salt, pepper and about half a cup of flour or enough to make a moderately stiff batter. Lastly, stir in the whites whipped to a stiff froth. Bake as fritters in plenty of boiling fat, or as griddle cakes with just enough fat to keep them from burning.

FRIED POTATOES (raw).—Pare and cut in to desired shape (small wedges are nice), soak in cold water to draw out the starch; drain and dry; then plunge into deep, smoking fat. As soon as brown, drain and dredge with salt. The fat should be deep enough to cover the potatoes, and hot enough to brown a bread crumb immediately. It may then be strained to use another time.

FORCEMEAT BALLS WITH TOMATOES.—Put one and a-half pounds of finely-chopped raw beef—the round is good—into a mixing bowl with two onions boiled and mashed, a few stale bread crumbs and a seasoning of dried herbs, parsley, salt and pepper. Bind together with two beaten eggs, and mould into small, round balls. Make a pint of good tomato sauce by cooking until tender, tomatoes, two minced onions and a green, sweet pepper. Lay in the meat balls and simmer slowly for half an hour, thicken slightly with flour and dish around a mound of steamed rice.

PEPPER POT.—To four quarts of water put one pound of corned pork, two pounds of neck or scrag of mutton, and a small knuckle of veal. Let this simmer slowly for three hours, skimming all the while, and then take out the mutton (as that will serve for a dish for table, with drawn butter and celery, and this broth put four sliced white turnips, if in season, six or eight tomatoes, if out, a table spoonful of tomato ketchup, an onion sliced thinly, a little pepper, and a half teaspoonful of salt. Have ready boiled a quarter of a pound of nice white tripe, cut this into strips one inch in length; add six potatoes thinly sliced, and about a dozen whole cloves and a pint bowl full of nice little dumplings the size of a walnut; let this simmer slowly for an hour. Serve hot, but take out the pork and veal bone before serving.

Dr. Price's Cream Baking Powder.

Used in Millions of Homes—
40 Years the Standard.

AS A PREVENTIVE

For Consumption and Catarrh, which originate in the poison of Scrofula, take Ayer's Sarsaparilla. The existence of this taint, in the blood, may be detected in children by glandular swellings, sore eyes, sore ears, and other indications, and unless expelled from the system, life-long suffering will be the result. The best medicine for all blood diseases is Ayer's Sarsaparilla, which is considered by physicians to be the only remedy for Scrofula deserving the name of a specific. Dr. J. W. Bosworth, of Philippi, W. Va., says: "Several years ago I prescribed Ayer's Sarsaparilla for a little girl, four years of age (member of a prominent family of this county), who was afflicted with scrofula. After only three or four bottles were used, the disease was entirely eradicated, and she is now in excellent health."

"My son—now fifteen years of age—was troubled for a long time with catarrh, in its worst form, through the effects of which his blood became poisoned. About a year ago he began using Ayer's Sarsaparilla, and is now entirely well."—D. P. Kerr, Big Spring, Ohio.

"My husband's mother was cured of scrofulous consumption by six bottles of Ayer's Sarsaparilla."—Mrs. Julia Shepard, Kendall, Mich.

"Ayer's Sarsaparilla cured me of catarrh."—L. Henrickon, Ware, Mass.

Ayer's Sarsaparilla

Prepared by Dr. J. C. Ayer & Co., Lowell, Mass.

Cures Others, Will Cure You

HAVE YOU \$10 TO INVEST?

We will forward on receipt of above amount to any address a GENTS'

Genuine Waltham or Elgin Watch

Having Safety Pinion and Stem Set Attachment, Cased in newest style,

Coin Silver Dust Proof Case

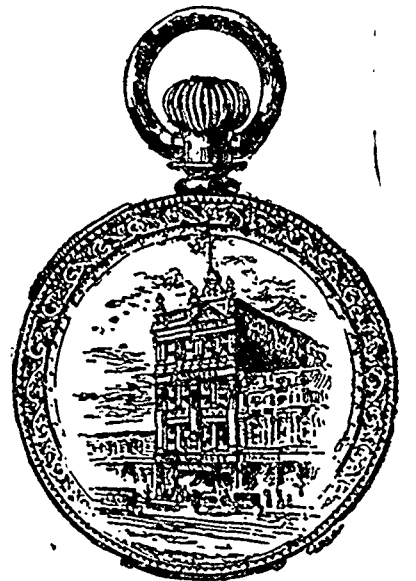
Fully Guaranteed by us in every respect. A Solid White Metal Chain goes with each Watch

Order Early and secure a reliable Time-piece before they are all sold.

JOHN WANLESS & Co.,

ESTABLISHED 1840.

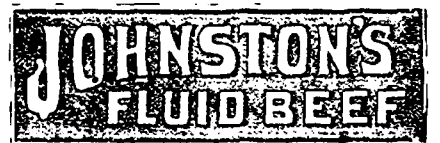
173 YONGE STREET, TORONTO.



When a Strength-Giving Food

IS NEEDED.

ALWAYS USE



OUR Salesrooms are now replete with Elegant Goods suitable for Wedding and Anniversary Gifts.

AMONG our late importations will be found all the Latest Designs in English Fruit and Jelly Spoons, Dessert and Fish Sets with Pearl, Ivory and Silver Handles, Engraved Blis, Carving and Game Sets, etc.

OUR offering in Silverware is rich and varied, from chests lined with Spoons, Forks and Tableware to the smallest items.

Send for Illustrated Catalogue, free

KENT BROS., Indian Clock Palace Jewellery Store
168 YONGE ST., TORONTO.

HOLLOWAY'S OINTMENT

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 THROATS, 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 1 and 4 by letter.