

RADWAY'S PILLS, Always Reliable, Purely Vegetable.

Perfectly tasteless, elegantly coated, purge, regulate, purify, cleanse and strengthen. Radway's Pills for the cure of all disorders of the Stomach, Bowels, Kidneys, Bladder, Nervous Diseases, Dizziness, Vertigo, Costiveness, Piles,

Sick Headache,

Female Complaints,

Biliousness,

Indigestion,

Dyspepsia,

Constipation,

—AND—

All Disorders of the Liver.

Observe the following symptoms resulting from diseases of the digestive organs: Constipation, inward piles, fulness of blood in the head, acidity of the stomach, nausea, heartburn, disgust of food, fulness of weight of the stomach, sour eructations, sinking or fluttering of the heart, choking or suffocating sensations when in a lying posture, dimness of vision, dots or webs before the sight, fever and dull pain in the head, deficiency of perspiration, yellowness of the skin and eyes, pain in the side, chest, limbs, and sudden flushes of heat, burning in the flesh.

A few doses of RADWAY'S PILLS will free the system of all the above named disorders.

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After repeated chemical analyses of the Wines made by Robert Bradford of No. 595 Parliament St., Toronto, I do not hesitate to pronounce them to be unsurpassed by any of the native Wines that have come under my observation.

Analyses show them to contain liberal amounts of the ethereal and saline elements, sugar and tannic acid etc., characteristic of true Wine and which modify materially the effects which would be produced by alcohol alone.

Retaining to a high degree the natural flavor of the grape, they serve the purpose of a pleasant table Wine as well as that of a most valuable medicinal Wine.

CHAS. F. HEBNER, Ph. C. Phm. B. Doan and Professor of Pharmacy. Ontario College of Pharmacy.

R. BRADFORD,

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TORONTO, - ONT.

References by permission.—Mr. Jas. Alison Treasurer Cooks Church, Toronto. Mr. John Duncan Clerk of Sessions, Knox Church, Toronto.

FRRBOLD LOAN AND SAVINGS COMPANY

DIVIDEND No. 69.

Notice is hereby given that a dividend of 4 per cent. on the capital stock of the company has been declared for the current half year, payable on and after the first day of June next at the office of the company, corner of Victoria and Adelaide streets, Toronto.

The transfer books will be closed from the 17th to the 31st May, inclusive.

Notice is also given that the general annual meeting of the company will be held at 2 o'clock p.m. Tuesday, June 5th, at the office of the company, for the purpose of receiving the annual report, the election of directors, etc.

By the order of the board.

S. C. WOOD, Managing Director.

Toronto, 19th April, 1894.

When writing to advertisers please mention THE CANADA PRESBYTERIAN.

What Causes Pimples?



Clogging of the pores or mouths of the sebaceous glands with sebum or oily matter.

Nature will not allow the clogging of the pores to continue long, hence, inflammation, pain, swelling and redness.

What Cures Pimples?

The only reliable cure, when not due to a constitutional humor, is CUTICURA SOAP.

It dissolves sebaceous or oily matter, reduces inflammation, soothes and heals irritated and roughened surfaces, and restores the skin to its original purity.

Besides being the most effective skin purifying and beautifying soap, it is the purest, sweetest, and most delicate of toilet soaps.

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Chocolat-Menier?

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Can be taken just before retiring.

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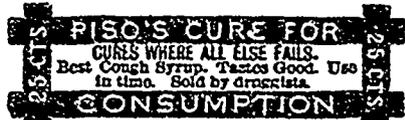
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A. E. ANES, Manager.



Minard's Liniment Cures Dandruff.

HEALTH AND HOUSEHOLD HINTS.

Steamed Batter Pudding.—Make a light dough, rather stiff, as for biscuits. Stir cranberries into the batter and steam two hours. Serve with liquid or hard sauce.

Pickle for Ham.—Six gallons of water, nine pounds of salt, two pounds of sugar, one fourth pound of pepper, one-half ounce of saltpetre. Pack hams tightly in a cask without salt, press down with a heavy stone that the boiling hot brine when it is poured over them shall not displace more than is necessary. After lying in the brine six weeks, it is ready for smoking.

Sponge Cake.—Use the weight of two eggs in fine sugar and half the quantity of flour; separate the yolks and whites, whisking the latter to a froth; beat up the yolks, add very gradually the sugar, flour, a teaspoonful of baking powder, a dessertspoonful of strained lemon juice and the whites of the eggs. Pour the mixture into a well buttered pan and put it at once into a brisk oven.

A German Dish.—A German dish is called Pfaumen Mus, and is made from various fruits than the one given. Rub plums with a cloth; stone them. Stew slowly till tender in a little water; rub them through a sieve; stew this with sugar and cinnamon to taste, and a little orange or lemon peel; throw in at the last moment either small squares of bread fried in butter, or grate the same over the "mus."

Sardines on Toast.—Select good sized firm sardines, arrange them in a double broiler and broil two minutes on each side over a brisk fire. Toast long narrow slices of bread from which the crust has been removed, and place the sardines on them, taking care that they do not creak. Pour them over a butter sauce made as follows: One-half cupful of melted butter, into which stir one table-spoonful of pepper and the juice of one lemon.

Fig Paste.—A dainty inexpensive candy is made thus: Chop into bits and boil a pound of figs; when soft strain and press through a sieve; return to the water in which they were boiled and which should be reduced to one cupful; stir in three pounds of granulated sugar, cook down slowly until a thick paste is formed. Pour in pans lined with paper; let cool; take out on the paper and cut into sections. Dust with powdered sugar.

Horse-radish is a somewhat vulgar and despised root, yet it possesses valuable qualities as a purifier of the blood as well as a stimulator of the appetite. For hygienic as well as gastronomic reasons it should be put upon the table in the spring. A beefsteak served with polonaise sauce, or what is more often known now as a Russian sauce, introduces horse-radish in the bill of fare in an appetizing manner. To make this sauce melt two even table-spoonfuls of butter with two teaspoonfuls of flour. When well mixed stir in a pint of rich white stock. Beat the mixture continually while it is cooking for 10 or 15 minutes. As this simple foundation is generally made, it is cooked but four or five minutes, but this time does not give the grains of flour time to swell, and it is better as well as more wholesome if it is cooked longer. Add the juice of half a lemon and a tablespoonful of butter, with four table-spoonfuls of grated horse-radish which has been soaked in vinegar over night, but is drained from it. Season the sauce carefully with a little salt and a mere pinch of cayenne pepper. Two table-spoonfuls of cream are sometimes added to the genuine Russian sauce, but this is not necessary, and to our American tastes it seems somewhat incongruous.

Slices of tenderloin, daintily broiled and rare, may be served with this sauce, which should be poured into a hot platter and the tenderloins laid over it. A Hamburg steak is very nice with this sauce. As every good housekeeper should know, a Hamburg steak is not a steak at all, but a mince of beef moulded in flat balls, which are either fried or broiled, but must in any case be kept rare. It is an acceptable way in which to dispose of the tough end of a porter-house steak, which should never be allowed to come on the table with the rest of the steak, but should be either minced for Hamburg balls or used in a stew. To season a pound and a half of Hamburg steak add a teaspoonful of onion juice, a liberal teaspoonful of salt and a salt-spoonful of pepper. The meat must be minced as fine as sausage meat, and there should be neither fat nor sinews with it. A chopped onion minced very fine or a good-sized shallot may take the place of the onion juice. The minced beef may now be moulded into little cakes and broiled, or, if you prefer, dipped into the yolk of egg and bread crumbs, and fried brown. This will keep it rare in the centre, as it should be. Indeed, a Hamburg steak is sometimes served at gentlemen's suppers without cooking. It must then be made of the tenderest meat and garnished with anchovies, capers and parsley, and highly seasoned. This practice of eating raw beef, however, is not commended now by physicians as it formerly was, when mothers often gave little children well-seasoned, scraped beef as a tonic.—New York Tribune.

Royal Military College of Canada.

INFORMATION FOR CANDIDATES.

THE ANNUAL EXAMINATIONS for Cadetships in the Royal Military College will take place at the Head Quarters of the several Military Districts in which candidates reside in June each year. In addition to the facilities the College affords for an education in Military Subjects, the course of instruction is such as to afford a thoroughly practical, scientific and sound training in all departments which are essential to a high and general modern education.

The Civil Engineering Course is complete and thorough in all branches. Architecture forms a separate subject.

The Course of Physics and Chemistry is such as to lead towards Electrical Engineering, Meteorological Service, and other departments of applied science.

The Obligatory Course of Surveying includes what is laid down as necessary for the profession of Dominion Land Surveyor. The voluntary Course comprises the higher subjects required for the degree of Dominion Topographical Surveyor. Hydrographic Surveying is also taught.

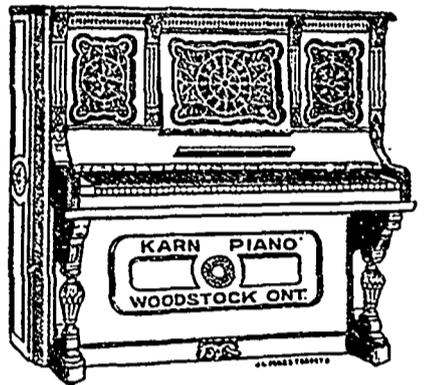
Length of Course four years. Four Commissions in the Imperial Regular Army are awarded annually.

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For further information apply to the Adjutant General of Militia, Ottawa, before 15th May.

Department of Militia and Defence, 1894.

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