

# R. R. R.

## RADWAY'S READY RELIEF.

**CURES AND PREVENTS**  
Coughs, Colds, Sore Throat, Influenza, Bronchitis, Pneumonia, Swelling of the Joints, Lumbago, Inflammations, RHEUMATISM, NEURALGIA, Frost-bites, Chilblains, Headache, Toothache, Asthma, DIFFICULT BREATHING.

**CURES THE WORST PAINS** in from one to twenty minutes. NOT ONE HOUR after reading this advertisement need any one SUFFER WITH PAIN.

Radway's Ready Relief is a Sure Cure for Every Pain, Sprains, Bruises, Pains in the Back, Chest or Limbs.

It was the First and is the Only **PAIN REMEDY**

That instantly stops the most excruciating pains, allays inflammation and cures Congestions, whether of the Lungs, Stomach, Bowels, or other glands or organs, by one application.

**ALL INTERNAL PAINS**, Cramps in the Bowels or Stomach, Spasms, Sour Stomach, Nausea, Vomiting, Heartburn, Diarrhoea, Colic, Flatulency, Fainting Spells, are relieved instantly and quickly cured by taking internally as directed.

There is not a remedial agent in the world that will cure Fever and Ague and all other malarious, bilious and other fevers, aided by RADWAY'S PILLS, so quickly as RADWAY'S RELIEF.

25 cents per bottle Sold by all Druggists  
**RADWAY & CO.,**  
419 St. James Street, Montreal.

# RADWAY'S PILLS,

Always Reliable.  
Purely Vegetable.

Possess properties the most extraordinary in restoring health. They stimulate to healthy action the various organs, the natural conditions of which are so necessary for health, grapple with and neutralize the impurities, driving them completely out of the system.

**RADWAY'S PILLS**  
Have long been acknowledged as the Best Cure for

SICK HEADACHE, FEMALE COMPLAINTS, INDIGESTION, BILIOUSNESS, CONSTIPATION, DYSPEPSIA, AND ALL DISORDERS OF THE LIVER.

Price 25c. per Bottle. Sold by Druggists.

**AGENTS WANTED** for our marvellous picture. The Illustrated Lord's Prayer and Ten Commandments, which is a creation of genius, a masterpiece of art and an attractive household picture, beautifully executed in eight handsome colors; printed on heavy plate paper 18x22 inches. Sample copies sent by mail on receipt of 25 cts. Special terms.

C. R. PARISH & CO.,  
59 Queen Street East,  
TORONTO ONT

Every household should be supplied with a bottle of

## STAMINAL

It makes delicious Beef Tea in one minute by merely adding hot water.

It contains the virtues of Beef and Wheat and the tonic qualities of Hypophosphites.

Sold by all Grocers and Druggists. Prepared by The Johnston Fluid Beef Co., Montreal.

# GILLETT'S PURE POWDERED LYE

**PUREST, STRONGEST, BEST.**  
Ready for use in any quantity. For making Soap, Softening Water, Disinfecting, and a hundred other uses. A can equals 20 pounds of Soda.

Sold by All Grocers and Druggists.  
25 GILLETTS TORONTO

When writing to Advertisers please mention THE CANADA PRESBYTERIAN.

Minard's Liniment for Rheumatism.

## Beauty and Purity

Go hand in hand. They are the foundation of health and happiness. Health, because of pure blood; Happiness, because of clear skin. Thousands of useful lives have been embittered by distressing humors.



**CURICULA RESOLVENT** is the greatest of skin purifiers as well as blood purifiers. Because of its peculiar action on the pores it is successful in preventing and curing all forms of Skin, Scalp, and Blood humors. When the best physicians fail. Entirely vegetable, safe, and palatable. It especially appeals to mothers and children, because it acts so gently yet effectively upon the skin and blood, as well as the Liver, kidneys, and bowels. Its use during the winter and spring insures a clear skin and pure blood, as well as sound bodily health.

Sold every where. Price: RESOLVENT, \$1.50; OINTMENT, 50c., SOAP, 35c. POTTER DRUG AND CHEM. CO., Sole Props., Boston.

"How to Cure Skin and Blood Humors," free.

The Crown Perfumery Co's INVIGORATING LAVENDER SALTS

**INVIGORATING REFRESHING**

**CROWN PERFUMERY CO.**  
177 NEW BOND ST. LONDON.  
SOLD EVERYWHERE

"Our readers who are in the habit of purchasing that delicious perfume, Crab Apple Blossoms, of the Crown Perfumery Company, should procure also a bottle of their Invigorating Lavender Salts. No more rapid or pleasant cure for a headache is possible."—Le Folle, Paris.

Sold by Lyman, Knox & Co., Toronto, and all leading druggists.

J. S. Edgar, of Windsor, Ont.,  
A Prominent Shoe Merchant

Was radically cured of a long standing case of Stomach and Bowel Trouble through a persistent use of

### RADAM'S MICROBE KILLER

This remedy has no equal for such troubles, and many other like sufferers owe it to themselves to give it a trial.

Cures guaranteed or money refunded.

**HEAD OFFICE, 120 King St., W. Toronto.**  
Where all information can be had free

FOR COMMUNION PURPOSES.

## BRITISH DOMINION WINE.

Manufactured from the Best Canada Grapes without the use of either artificial coloring or distilled spirits in any form.

After repeated chemical analyses of the Wine 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. HEBERT, Ph. G. Pharm. B.**  
Dean and Professor of Pharmacy,  
Ontario College of Pharmacy.

### R. BRADFORD,

595 PARLIAMENT ST.,  
TORONTO, ONT.

References by permission.—Mr. Jas. Allison, Treasurer Cookes Church, Toronto; Mr. John Duncan, Clerk of Sossions, Knox Church, Toronto.

Minard's Liniment is the Best.

## HEALTH AND HOUSEHOLD HINTS.

Lemons and oranges should be cleansed thoroughly with a vegetable brush and cold water before using the peel.

Air-slacked lime is an excellent article to use in place of bath brick for scouring polished steel articles, knives and forks and tinware.

Combs and brushes should be washed once each week in water containing a little aqua ammonia. The brushes should be laid bristles down to dry.

Lemons may be kept fresh a long time by placing in an open jar, covering with very cold water, standing in a cold place and renewing the water every day.

The simplest way to fumigate a room is to heat an iron shovel very hot, and then pour vinegar upon it drop by drop. The steam rising from it is disinfectant.

To Brighten a North Room—Do not furnish a north room with blue, or any cold color. Yellow or bright brown hangings will produce the effect of sunshine.

A goblet of hot water taken just after rising, before breakfast, has cured thousands of indigestion, and no simple remedy is more widely recommended to dyspeptics.

Stale bread, cut in slices, then laid together again, folded in a dampened napkin, slipped into a paper bag and laid in a hot oven for 15 minutes will come out like fresh bread.

For a cough, boil one ounce of flaxseed in a pint of water, strain and add a little honey; one ounce of rock candy and the juice of three lemons. Mix and boil well. Drink as hot as possible.

Soft paper is excellent for scouring tin and silverware and glass. If windows, after being washed and dried, are rubbed well with clean, soft, dry paper they will take on a beautiful polish.

Caramels.—One cup of molasses, two cups of sugar, one cup of milk, one quarter of a pound of chocolate, three tablespoons of flour, one quarter of a cup of butter; flavor with vanilla.

Pressed Chicken.—Take a good-sized chicken; boil in very little water. When done take meat from bones, remove skin, chop and season it. Press into a large bowl, add the liquor and put on a weight. When cold cut in slices.

Breaded Codfish.—One pound fish, freed from skin and bones. Season with salt and pepper. Dip in beaten egg and roll in dried bread crumbs. Cook for three minutes and a half in cottolene so perfectly hot that blue smoke rises from its center.

Cream Cakes.—Flour half a pound, butter six ounces, a pinch of salt cream. Put the flour on a paste-board add the salt and rub the butter well into the flour; moisten with quarter pint of cream, roll it out, cut into rounds, bake in a quick oven and serve hot for tea.

Apple Pie.—Pare and grate twelve apples, then add one pound of sugar, half a pound of butter, the juice and grated rind of one lemon and a little nutmeg. Then add the yolks of six eggs, well beaten, and lastly the whites of the eggs, beaten to a froth. Bake in paste, with cross bars on top. This is excellent.

Irish Scones.—Put one pint of white cornmeal into a bowl; put in the centre a spoonful of shortening; pour over sufficient boiling water—about one cupful—to scald the meal. Stand aside for an hour. Beat one egg, stir into the mixture, then add sufficient boiling water, about another cupful, to make a soft batter. With an egg-beater beat constantly for five minutes. Drop tablespoonfuls on a greased griddle; bake slowly; turn.

Hard Sauce.—One-quarter cup of butter, one cup of powdered sugar, one teaspoonful of vanilla or a tablespoonful of brandy, whites of two eggs. Beat the butter to a cream, add gradually the sugar, and beat until very light; add the whites, one at a time, and beat all until very light and frothy, then add gradually the flavoring, and beat again. Heap it on a small dish, sprinkle lightly with grated nutmeg, and stand away on the ice to harden.

Pork and Beans.—Take a quart of small white American beans. Do not let your grocer palm off German beans on you—they are only fit for horses to eat. Wash the beans thoroughly and put them in a kettle. Cover with cold water; let them boil, and then drain through a colander. Now place them in what the Boston people call a bake kettle. Let it be something that will stand the heat of the oven and of the top of the range; a regular bean dish is best. After putting the beans in this dish, take a small onion, chop it fine with a little parsley and put this in the bean kettle, then put in a quarter of a teaspoonful of dry mustard, plenty of black pepper, and if your pork is not very salt add a teaspoonful of salt and two tablespoonfuls of New Orleans molasses. Score one pound of pork in little dice across the crackle, put

## A Common Error.

Chocolate & Cocoa are by many supposed to be one and the same, only that one is a powder, (hence more easily cooked,) and the other is not.

This is wrong--  
**TAKE the Yolk from the Egg,**  
**TAKE the Oil from the Olive,**  
What is left?  
**A Residue. So with COCOA.**

In comparison,  
**COCOA is Skimmed Milk,**  
**CHOCOLATE, Pure Cream.**

ASK YOUR GROCER FOR **CHOCOLAT MENIER**

If he hasn't it on sale, send his name and your address to Menier, Canadian Branch, 12 & 14 St. John Street, Montreal.

ANNUAL SALES EXCEED 85 MILLION POUNDS.

Music Books Free! Address Echo Music Co. LaFayette, Ind., or 334 Manhattan Building, Chicago.

## DEAFNESS

and Head Noises overcome by WILSON'S COMMON SENSE EAR DRUMS.

The greatest invention of the age. Simple, comfortable, safe and invisible. No wire or string attachment. Write for circulars (SENT FREE) to C. B. MILLER, Room 39 Freehold Loan Building, Toronto.

The Drum in Position.

When writing to advertisers please mention THE CANADA PRESBYTERIAN.

on top of the beans, pour from the tea kettle enough boiling water in the bean kettle to cover the beans, and stand on top of the stove; cover it with a plate and let the beans cook two hours. Keep plenty of hot water in the tea kettle so that in case they get dry you can pour it into the bean kettle. After two hours' cooking on the top of the stove put the beans in the oven and let them bake five hours. Keep them moist. You will have, when they are done, a dish that you can't eat enough of.

In a German medical journal, Dr. P. Furbinger treats of the peanut as an article of food rich in albumen, of which it contains 47 per cent., together with 19 per cent. of fat and non-nitrogenous extractive matters. He recommends the use of roasted peanuts in the form of soup or mush. On account of their cheapness peanuts are recommended as a popular article of food, especially in poorhouses and the like; moreover, they are recommended as an article of food for the corpulent, diabetics and for the subjects of kidney disease, in the last mentioned of whom foods rich in animal albumen are to be avoided. —New York Tribune.

**BRONCHITIS CURED.**  
DEAR SIR,—Having suffered for months from bronchitis. I concluded to try Dr. Wood's Norway Pine Syrup and by the time I had taken one bottle I was entirely free from the trouble and feel that I am cured.  
C. C. WRIGHT, Toronto Junction, Ont

Dr. Max Ohnefalsch-Richter, the well known archaeologist, is about to return to the Island of Cyprus, in order to continue his work, to which on the German Emperor has granted him the sum of 25,000 marks from the funds at his special disposal. The aquarium of the Berlin Museum owes to him a number of valuable acquisitions. He was originally a farmer, but later went to Cyprus as a journalist during the English occupation, and there became interested in archaeology and the excavations.

A rather curious review has been made by Professor Oettinger in his "Moral Statistics," as to the geographical distribution of crime. He says, for instance, that comparatively few murders occur in Turkey, a country deranged and unsettled in its affairs, wherein a large proportion of the people are lacking civilization and culture. But the Islam faith is productive of a certain religious sentiment in these uneducated masses which prevents murder, the greatest crime against human and divine laws. Compared with Turkey, Greece, once the seat of civilization, but now demoralized and degraded by Turkish influences, without the prohibitive power of the Mohammedan religion, rolls up in a population of less than 2,000,000 people, 816 murders and 479 felonious assaults, an average of one killed or maimed for every 2,800 souls. —Pittsburg Chronicle-Telegraph.