THE ST. THOMAS TIMES, TUESDAY SEPTEMBER 29, 1874.

J. P. MARTYN, WATCHES AND JEWELRY. TO THE ELECTORS OF ELGIN Dings. RECEIPTS. CHINA HOUSE. **GENERAL INSURANCE AGENT** BROILED TOMATOES. -Cut med CHERRY BALSAM Extraordinary Bargains. New Grocery and Liquor Store in St. Thomas, NOTES and MORTGAGES CASHED Robert Nelson's Jewelry Store Will be found to excell every Remedy before used, for MONEY LOANED ON EASY TERMS. A large Stock of a Wodding and ELGIN, RUSSEL, WALTHAM, COUGHS COLDS, ASTHMA, NO. 2 MASONIO BLUCK. Most liberal and prompt Insurance Companies CROUP, While our neighours in London will be disturbed by · WHOOPING COUGH Parties wishing to purchase o" sell Farmer own Property will leave particulars at the mee, fight Block, St. Thomas. Ones days, Tuesdays, Wednesdays Fridays, HOARSENESS, BRO CHITIS, J. S. UPPER. WATCHES C Have Just received PLEURIST, And a other Disease of the Chest and Lungs. In most cases it will care an ordinary Cough in 24 hours. Prepared by Rich & Mitchell, Apotnecaries Hat Wishes to call attention of the public to fact that he has started business in the ab in heavy S OPERA, GUARD May 5, 1874-11 COLD AND SILVER 2 VEST CHAINS. ANOTHER ELECTION GROCERIES AND LIQUORS, CASES, Gold Jewelry, s any house in the County. Special induc Lambeth, Jan. 28th, 1874. Deard Sir :--For the sake of suffering umanity, I send you these few lines. I was flicted with a vory severe cough and pain in any chest. I went to a dracket in the city of onion and he gave me a a scare, but it did GEM RINGS, TEAS, SUGARS, TOBACCOES, BRACELETS The public of St. Thomas and vicinity may look on with complacency and take time to read the following merican and English.) Coffees. Green, asted and fresh ground Spices of every des ription, In fact every thing usually kett in a rst-class Greeery Store. Hotels can be sup lied with the best brands of Liquors, at law Immense Stock of LOCKETS, 1. I went to a drate it in the city of und he gave mean a varie, but it did me may. I had a Doctor's advice and dicine. I found no relief until 1 used erry Balsam. It relieved in a very is and I am happy to istate my cough and I am enjoying good health. I rongly recommend it to all that are as I was. I remain yours truly o mas Feb ut STA WHITBY, JET, SILVER VER PLATED WARE. AND RUBBER HARDWARE DO NOT FAIL TO CALL. September 8, 1874.-3m Standard Wedding E JEWELRY. T. R. Parker & Co., N EW FLOUR AND FEED STORE, St. Tho mas Feb To Nervous Smilerors. TED Talbot Street, St. Thomas, opposite Moore': Tannery. PAINTS. OILS, Rich and Elegant DE. J. BELL SIMPSON'S Specific and Tonic PU Great English Remiedy for all nervous debild TEA SETTS Table Cutlery of the best qualities. J. H. THOMPSON. VARNISHES, &C. aving opened, out business with a full stock of The most difficult Watch REPAIRS executed in a prompt and work reantike manner. has bought out the J. Bell Simpson was a pupil and fri Dr. Willis Mosely, of London, En AT WHEAT FLOUR, BUCKWHEAT FLOUR Gibson & McCullough's, CORN MEAL, GRAHAM FLOUR. rect of the avoide free dam, and a form, r, etc., if applied to be addressing Deg poon & Co., Drawer 91 P. O., Hamilton os of Pills will also be sent by mail to a lanada, securely wrapped from observat spit of \$1,00. Special treatment if -s sold retail by all retail Drangists, and be all wholesage Drangists and Patern ROBERT NELSON, CHOP STUFF, BRAN & SHORTS. Vatchmaker and Jeweler, one door J. W. Morgan's Boot and Shoe Store. September 22, 1871.-1m At their usual low prices. FALLSTOCK OF CLOTHIN he above will be kept constantly on hand and VICTORIA BLOCK. DELIVERED IN ANY PART OF NEW THE TOWN. ST. THOMAS. TRY RIGH & MITCHELL'S BLACKSMITH SHOP, June 30, 1874.-tf A share of public patronage is solicited AND GENTS' FURNISHINGS OF FLORA ST., ST. THOMAS, EAST END J. H. THOMPSON. Strawberry D. MCMILLAN August 35, 1874.3m MERICAN HOUSE, Ridgetown. This house has every accommodation for the traveling public. The bar is always supplied with the choicest brands of liquors and civars Large stabling. Livery in connection. A: McL&OD, Proprietor. Se tember 15 1874.1m ctical Biacksmith and Plough Maker ing leased the new shop from Mr. A. MS vre, and furnished it with a first-class stock iools and iron is prepared to do every des-tion of work in his line. Special attention Lu the shoeing of horses with contracted , interfering, overranching, &c. Also, ugh making and repairing. All kinds of al Moldboards and Wrought shears made defer for any kind of Ploughs. Shop next : Thomas. Jun 7, 43/-3m Cordial. Sure remedy for PICKLED PEACHES .- Pick out the lar-GEORGE BURNS DIARRHŒA & DYSENT**HY**. NEW YORK nas. July 7. 4874-3 Singer SEWING MACHINES E. EVENDEN, Try RICH& MITCHELL'S are warranted to CABINET MAKER OUT-WEAR TWO VEGETABLE TONIC MIXTURE, of any other make, UNDERTAKER, &O. a sure oute for all kinds si UNERALS Completely Furnished In addition to the stock now on hand I will be able to show FEVER AND AGUE. Sold in 1873, 232,444 Machines, being 1.3 254 more than any other Company sole None genuine without the Coffins of every description, Shrouds c always ready. Glass Hearse furnish l at all times. in a few days the June 30, 1874 -TRADE MARK Residence over Store, one block we Haggart's Foundry, Talbot Street, a homas. June 5 on arm of Machine, J. F. Athertou, Agent for St. Thomas, and County Elgin ShowroomatWalker's Jewerry Store, Talböt st. St. Thomas. The Singer Manufacturing Co., London. Sept. 11, 1874.-1m BOOTS, SHOES, Largest Stuck, RUBBERS, Cheap for Cash STRONG & SONS ST. THOMAS, Latest Styles, C. W. MORCAN'S OLD STAND,

BROTLED TOMATOES. - Cut medium-sized tomatoes in halves, and put them upon a grid-iron, cut surface down, --When the surface appears to be some-what cooked, turn them and finish the cooking with the skin towards the fire. --The cooking should be gradual, so as not to break the skin. Place upon a dish, and put a little salt and a lump of butter upon each half, and serve quite hot.

To PRESSEVE GREEN TONATOES. To PRESERVE GREEN TOMATOES.— Take green tomatoes of any size; puil off the stems; boil them in plenty of water till tender, but do not let them break. Strain the water from them.— Make a siruo; allowing one pound of su-gar to a pint of fruit boiled; add bruis-ed ginger, lemen peel (pared very thin,) and lemon juice according to taste. Boil the tomatoes till they are clear. Just before taking off the fire add a small quantity of brandy, about two table-spoontuls to six pounds of fruit. PRACH MARMALARZ.—We took the

PEACH MARMATADZ.—We took the small and imperfect clings, as they would not admit of being removed from the stone in pieces of Daiform size and shape, pared them, and after cutting from the stone, placed in a porcelain kettle with one pint of water to two quarts of fruit; boiled until soft; took off, and put thro a sieve with a wooden potato smasher. Then returned to the kettle, adding one pint of sugar to every quart of prepared fruit; brought to a boil and scaled while hot. It can be scaled without the addi-tion of the sugar, and when eaten let it be sweetened with white sugar to the taste, and it greatly resembles fresh peaches.

peaches. SPICED TOMATOES.—To four pounds of large red tomatoes take two pounds of gold brown sugar, a pint of cider vinegar, half an ounce of cloves, and half an once of stick cinnamon. Stew alt-gother, in a preserving keetle, over a slow fire, until the tomatoes are nearly cooked. Then takesout and put them ou dishes to cool, letting the syrup go on simmering slowly. When the tomatoes are cold retwr them to the syrup, and finish cool, letting the syrup go on similaring alowly. When the tomatoes are cold return them to the syrup, and finish cooking. Let them become cold before putting them into the jars. The syrup must be bolled down until thick as uo-lasses, and poured cold over the toma toes. The down with bladder or waxed paper.

gest and fairest of the clingstone peaches rub all the dewn off with a coarse towel; fill your steamer and place over a kettle of boiling water for about fifteen minutes of boing water for about fifteen minutes -some peaches require more time some less. Steam them until they can be easily punctured with a fork, not till they begin to crack open; take them off, and as you place them in an earthen jar; stick 3 or 4 cloves in each one. When the jar is full, pour over them bolling vines spiced with pounded cinnamon tied in a spiced with pounded cinnamon tied in a mushin bag; they need a light weight to prevent them from rising to the surface. In a work they are ready for use. These are to eat with meat for breakfast and dinner. To have them a little nice, add one pint of sugar to every quart of vinegar while boiling, and more spice if desired, and pour over thesame as before

How TO COOK A TOMATO.-Let those whe think it a very difficult matter to cook tomates, take courage henceforth. This most beautiful and delicious fruit is easier to cook for those whose palates is easier to cold for those whose filates are healthy and unvitated than any other fruit in the world, save an apple that is baked in the oven. For accom-panying a chop or cutlets, or roast mut-ton, tomatoes prepared as now proposed, are as acceptable as appetite itself. Re-move from the fruit the stack and calyx and wipe them carefully with a dry cloth. Put them in an iron pot which has a close fitting fid, without any butter on water or any kind of flavoring. The pot should stand on a hot plate or trived, or somewhere near the fire, for about an or somewhere near the fire, for about an hour, when the tomatoes will be perfect-ly cooked in their own juice, and may be alin a hot dish with the gravy the

Thomas, August 25, 1874.-3n L. PRINGLE,

and the Best Value

Cabinelmaker & Undertakers

and Jealers in

