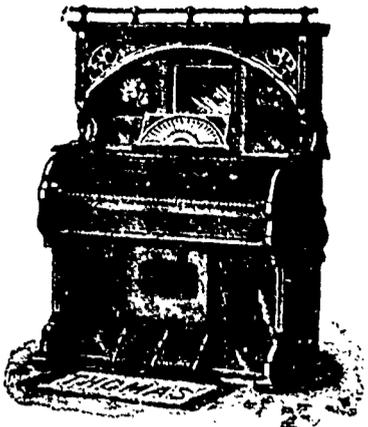


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ON THE DARK ROAD!

A St. John, N.B., Lady Who was Nearing the Grave.

SHE DECLARES THAT PAINE'S CELERY COMPOUND SAVED HER:

The case of Mrs. William Irvine, of St. John, N. B., was a sad one, and caused her family and friends great anxiety for a time. Overwork, watching, loss of sleep and intense agony from kidney trouble made life almost unbearable. Effort after effort with medicines and doctors' prescriptions proved futile. The grave and its terrors were becoming more realistic, and death's hand seemed to be firmly fastened on the victim of disease.

There flashed a bright inspiration,—Paine's Celery Compound!—a thought of a medicine that had wrought wonders for others. The marvellous life-giving medicine was used, and the results are briefly set forth in Mrs. Irvine's letter as follows:—

"I think it a great pleasure as well as a duty to put on record what Paine's Celery Compound has done for me. I have been troubled for the last ten years with kidney complaint, and have tried a great many preparations and doctor's prescriptions, but with little or no benefit.

"For the last six months I have had a great strain upon my system from night-watching and overwork. I was breaking down; my friends said, 'I was going fast to death.' I resolved to try your Paine's Celery Compound, and used four bottles. My kidney trouble disappeared; nervousness and sleeplessness are troubles of the past, and my general health is greatly improved. In a word, I am cured; and I wish you to publish this so that the world can read it."

HEALTH AND HOUSEHOLD HINTS.

Omelet (splendid).—Six eggs, whites and yolks beaten separately, half pint milk, six teaspoons corn starch, one teaspoon baking powder, and a little salt; add the whites, beaten to a stiff froth, last; cook in a little butter.

Vanilla Sauce.—The whites of two eggs and the yolk of one, half a cupful of powdered sugar, one teaspoonful of vanilla, three tablespoonfuls of milk. Beat the whites of the eggs to a stiff froth, next beat in the sugar, and then the yolk of the egg and the seasoning. Serve immediately. This sauce is for light puddings.

Oyster Pates.—Line small pate pans with puff paste; roll cover somewhat thicker than lining; put in each of the pans a piece of bread to support the cover while baking. Make a white sauce of one tablespoon of butter, two tablespoons flour and one pint of cream. Cut the oysters into small bits and cook them in the sauce over boiling water. Carefully remove the upper crusts; take out the pieces of bread; fill with the hot oysters and serve at once.

Oyster Salad.—Take half a gallon of fresh oysters, the yolks of six hard-boiled eggs, one raw egg well beaten, two tablespoonfuls of melted butter, a tablespoonful of mustard, with pepper and salt, a teacup of vinegar and flour and four bunches of celery. Drain the liquid from the oysters and put some hot vinegar over them; set on the fire five minutes; let cool; mash the yolks of the eggs and mix all the seasonings together and pour over the oysters and celery.

To Fry Oysters.—Use the largest and best oysters: lay them in a row upon a clean cloth and press another upon them, to absorb the moisture, have ready several beaten eggs, and in another dish some finely crushed crackers; in the frying pan heat enough butter to entirely cover the oysters; dip the oysters first into the eggs, then into the crackers, rolling it or them over that they may become well encrusted; drop into the granite frying pan and fry quickly to a light brown. Serve dry and let the dish be warm.

Ice Cream Cake.—Take the whites of eight eggs, beat to a stiff froth, two cups sugar, one cup butter, one cup sweet milk, two cups flour, one cup corn starch, two teaspoonfuls baking powder. Cream the butter and sugar, sift flour, corn-starch and baking powder, add the beaten whites of the eggs last. Bake in jelly tins. For the icing, boil four cups of sugar until it will candy and pour over the beaten whites four eggs, and add one teaspoonful pulverized citric acid. Stir until cold, and spread between layers.

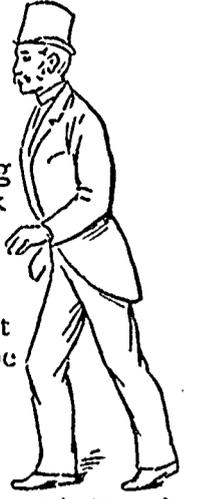
To Get up a Soup in Haste.—Chop some cold cooked meat fine, and put a pint into a stew pan with some gravy, season with pepper and salt, and a little butter if the gravy is not rich, add a little flour moistened with cold water, and three pints boiling water, boil moderately half an hour. Strain over some rice or nicely toasted bread, and serve. Uncooked meat may be used by using one quart of cold water to a pound of chopped meat, and let it stand half an hour before boiling. Celery root may be grated in as seasoning, or a bunch of parsley thrown in.

Cocoanut Cake.—One cup sugar, one cup flour, half teaspoon cream tartar, one-fourth teaspoon soda, one teaspoon boiling water, three eggs; beat the yolks of the eggs, stir in the sugar, then the whites of the eggs beaten to a stiff froth, then the flour, with the cream of tartar mixed through it; then the soda dissolved in the boiling water; bake in three or four cakes in a pretty quick oven; make an icing of the whites of two eggs and six heaping teaspoons of powdered sugar, spread the icing on one cake, then a layer of cocoanut, then icing, then another cake, etc. If you use prepared cocoanut you must moisten with milk before using.

Baked Salmon.—Clean the fish, rinse it, and wipe it dry; rub it well outside and in with a mixture of pepper and salt, and fill it with a stuffing made of slices of bread, buttered freely and moistened with hot milk or water (add sage or thyme to the seasoning if liked); tie a thread around the fish, so as to keep the stuffing in (take off the thread before serving); lay muffin-rings or a trivet in a dripping-pan, lay bits of butter over the fish, dredge flour over and put it on the rings; put a pint of hot water in the pan to baste with; bake one hour if a large fish, in a quick oven; baste frequently. When the fish is taken up, having cut a lemon in very thin slices, put them in the pan, and let them fry a little; then dredge in a teaspoonful of wheat flour, add a small bit of butter; stir it about, and let it brown without burning for a little while; then add half a teacup or more of boiling water, stir it smooth, take the slices of lemon into the gravy-boat and

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Gentle reader, he is hurrying home. And it's house-cleaning time, too—think of that! Fifteen years ago, he wouldn't have done it. Just at this time, he'd be "taking to the woods." But now, things are different. His house is cleaned with Pearl-ine. That makes house-cleaning easy. Easy for those who do it—easy for those who have it done. No hard work, no wear and tear, no turmoil and confusion, no time wasted, no tired women no homeless men. Everything's done smoothly, quickly, quietly, and easily. Try it and see.



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strain the the gravy over. Serve with boiled potatoes. The lemon may be omitted if preferred, although generally it will be liked.