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ANSTITUTE (Established nearly a quarter of a Century.) The Oldest, Most Popular, Most Comprehensive, and Best Patronized Business Training School in the Dominion. The Unrivalled System of Actual Business Teaching practised in our Bookeeping Department the result The Unrivaled System of Actual Business Leaching practises in our Bookeeping Department the result of over twenty years patient study and careful investigation, not only in the School Room, but also in the Counting House and Office, is so concise and practical, while at the same time the knowledge of accounts acquired by the student is so comprehensive and thorough that graduates of this Institution are fully quali-The spacious and elegant rooms in the Mechanics' Institute Building (one of the finest structures in the city), which we have just taken posses, ion of, afford ample accommodation for about three hundred students. Young Ladies are in all Departments, and the number entering at present, to qualify themselves for positions as Bookkeepers, Telegraph Operators, and Shorthand Writers, largely exceeds the number in attendance Anyone, who contemplates taking a Business Course, should certainly visit this popular Institution. W. N. YEREX, Principal, Box 315, LONDON, ONT. Ayer's Hair Vigor, FOR RESTORING GRAVIAR FOR RESTORING GHALLAN To its Natural Vitality and Colour, Advancing years, sickness, care, disap-pcintment, and here-diary predisposition, all turn the hair gray, and either of them incline it to shed pre-maturely. incline it to an maturely. Ayer's Hair Vigor, by long and extensive use, has proven that it stops the falling of the hair immediate-often renews the the har immediate-ly, often renews the growth, and always surely restores its col-sour, when faded o g ay. Itstimulates the nutritive organs to healthy activity, and preserves both the hair and its beauty. Thus brashy, weak or sickly hair regrows with lively expression; falling hair is checked and escalished; thin hair thickens; and faded or gray hairs resume their original color. Its operation is sure and harmless. It cures dandruff, heals all humors, and keeps the scalp cool, clean and soft—under which conditions, diseases of the scalp are impossible. impossi s a dres As a dressing for ladies' hair, the VIGOR is praised for its grateful and agreeable perfume, and valued for the soft lustre and richness of tone it imparts. DR. J. C. AYER & CO., Lowell, Mass. actical and Analytical Chemists. Sold by all Druggists and Dealers in Medicine. ANDS THE RL THE GREAT OURE FOR ad all complaints of a Rheumatic natur Abd all computine of a stream remedy for **INEUMATINE** is not a sovereign remedy for I the ills that fight is heir to," but for NEU-LCIA, SCIATICA, RHEUMATISM, and applaints of Rheumatic nature, IT IS A SURE CURE. Letter from Mr. Wm. Harvis, Bread and Cracker Maker, 14 Market Square, Hamilton. Hamilton, 12th July, 1882. J. N. SUTHFRLAND. Esq., St. Cath.rines.

Words of the Wise.

COLD BEEFS FEAK PIE. - Cover a shallow dish with paste, and then spread on it a layer of steak cut in small pieces; season it well; cover it with paste, and bake.

FOR DRESSING CRAPE. -- Skim milk and water, with a little bit of glue in it, made scalding hot, will restore old rusty black crape. If clapped and pressed dry, like, fine muslin, it will look as good as new.

muslin, it will look as good as new. FRIED SHAD.—Cut the shad across into rather large pieces, and if the fish is very thick split each piece through the middle; season with salt, pepper, dredge with flur and fry in hot lard. Turn the pieces of fish frequently that they may not burn. The roe should also be seasoned nicely, and fried. Serve sauce tartare with fried shad. Bass may be fried in the same way. FRENCH BEANS AND PRAS.—French

FRENCH BEANS AND PEAS. — French beans or haricots verts, as they are usually called, are most excellent when served alone. Then the first excellent when served alone. called, are most excellent when served alone. They should be cut up in the usual way, boiled till quite tender, drained, then put in the stewpan, be sprinkled lightly with pep-per, salt, and very little flour, then tossed over the fire for ten minutes, with not less than two ounces of butter to each pound of beans. Peas may be treated in the same way. A little sugar may be substituted for them. Both peas and beans are best when young and freshly gathered. These vege-tables are as nourishing as meat. BEEF TONGUE.—If dried, a salted tongue

BEEF TONGUE.—If dried, a salted tongue must be soaked for some hours before it is dressed. It must then be put into cold water and gently brought to the boiling point; then, after the surface of the water has been cleared from scum, the saucepan must be removed from the fire only so far as to reduce the boiling to a gentle simmer-ing. If dried, a tongue will require quite four hours' boiling; if simply salted, only three hours'. Whilst hot, the outer skin of the tongue must be peeled off, and it may be sent to the table either glazed or plain. The usual accompaniment to boiled tongue is boiled turnips.—Cassell's Cookery. LIME-WATER AND MILK.—The German. BEEF TONGUE .-- If dried, a salted tongue

boiled turnips.—*Cassell's Cookery.* LIME-WATER AND MILK.—The German-town "Telegraph" says that experience proves that lime-water and milk are not only food and medicine at an early period of life, but also at a later, when the functions of di-gestions and assimilation are feeble and easily perverted. A stomach taxed by gluttony, irritated by improper food, inflamed by alcohol, enfeebled by diseases, or otherwise unfitted for its duties—as is show by the var-ious symptoms attendant upon indigestion, dyspepsia, diarrheat, dysentery, and fever-will resume its work, and do it energetically, on an exclusive diet of bread and milk and lime-water. A bowl of cow's milk may have four tablespoonfuls of lime-water added to it with good effect. to it with good effect.

SRASONING FOOD.—Many people have an idea that a finely flavoured dish must cost a great deal; that is a mistake. If you have untainted meat or sound vegetables, or even Indian meal to begin with, you can make it delicious with proper seasoning. One reason why French cooking is much nicer than any other is that it is seasoned with every variety of herbs and spices. These cost very little. why French cooking is much nicer than any other is that it is seasoned with every variely of herbs and spices. These cost very little. If you buy a few pence worth at a time you will soon have a very good assortment. The best kinds are asge, thyme, sweet majorum, tarragon, mint, sweet basil, parsley, bay leaves, cloves, mace, celery seed, and onions. If you wish to plant the seed of any of these first seven mentioned in little boxes on your window sill, or in any sunny spot in your yard, you can generally raise all you need. Gather and dry them as follows : Parsley and tarragon should be dried in June, just before flowering ; mint in June and July; thyme, majorum, and savory in July, August, and September ; all herbs should be gathered in the sunshine and dried by artificial heal. The flavour is best preserved by keeping them in air-tight cans, or in tightly corked glass bottles. glass bottles.

IN TORONTO

LIN TORONTO Since the removal of Dr. M Souveille's Throat and Lung institute to its new quar-ters, 173 Church atreet, hundred affering from catarrh, catarrhal destruct, brenchitis, asthma and many diseases of the inroat and lungs have received treatment by his new and wonderful intermet the mirometer, aungs have received treatment by his new and wonderful instrument, the spirometer, which conveys medicines in the form of cold inhalations to the parts deceased. Poor cians and sufferers can try it free. Poor people bearing certificate will be furnished with spirometer free. Write enclosing siamp for pamphlet giving full particulars, to Dr. M. Souveille, ex-aide surgeon of the French army, 173 Church street, Toronto, er 13 Phillips' Square, Montreal.

Yours truly, W. J. HARRIS.

SOLD BY ALL DRUGGISTS.

St. Catharines, Ont.