

"Citizens of Toronto, rejoice and be glad." You have within your reach a mineral water called St. Leon, which, for gout, rheumatism and diseases of the kidneys, including diabetes and even Bright's disease of the kidneys, when freely used, is superior to all other mineral waters without any exception. It contains purgative and revivifying agents of the highest order. For persons in health it is an excellent regulator and health preservative as well as an agreeable beverage. It is the strongest antidote known to science as a blood purifier. To crown all, it carried off the gold medal and diploma, the highest honours awarded at Quebec in September, 1887, the Judges giving it a very strong recommendation. The company owning the St. Leon Springs have a fine hotel in connection with them, managed by your well known fellow-citizen, Mr. M. A. Thomas, than whom as a caterer there is none such. The hotel opens on the 15th of June with a full staff of efficient cooks and waiters and with rates to suit all. They expect to fill the hotel, which can accommodate between five and six hundred guests. The baths in connection are an institution that many of our own citizens can speak of in the most glowing terms. Mr. Thomas invites you all to come, to drink and to be merry.

THE ST. LEON MINERAL WATER CO. (Limited),

— HEAD OFFICE —

101 1/2 KING STREET WEST, TORONTO

Branch Office at Tidy's Flower Depot, 164 Yonge Street



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IMPORTANCE
TO YOU.

We request all those seeking medical relief to write us confidentially and earn for themselves of what

THE GREAT MODERN REMEDY

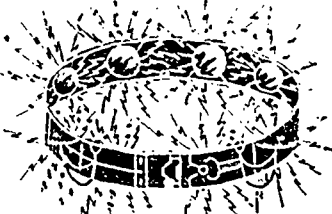
can do for them. To heal the sick we must destroy the cause; to do this the remedy must be an Anti-Septic, and destroy the living disease germs in the blood by actually coming in contact with them. Any other method of cure is a humbug. No Electricity. "Health without Medicine," which contains nothing but the advice to use hot water enemas or other remedies with no anti-septic qualities will do this. "The reader should do his own thinking and careful investigation, and not let others do it for him, else they will soon profit by his ignorance."

WM. RADAM MICROBE KILLER COMPANY, L'D

120 KING ST. W., TORONTO, ONT.

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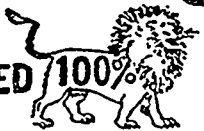
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Indigestion, Liver and Kidney Complaints, Rheumatism, Neuralgia, Lumbago, Gout, Spinal Disease, Nervous Prostration, Sleeplessness, Heart Troubles, Impotence, Seminal Weakness, and Disorders of the Nervous and Muscular Systems. Dorenwend's Appliances are the very latest in Electro-Medical Discoveries. The current is under the control of the user, and can be made weak or strong. Every part is adjustable. The Belt will cure all diseases curable by electricity. They are endorsed by recognized authorities.

Expert electrical and medical examination invited. No other belt will stand this. Send for book on Electro-medical Treatments. The Dorenwend Electric Belt and Attachment Co., 103 Yonge Street, Toronto. Mention this paper.

C. H. DORENWEND, Electrician.

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PURE
POWDERED 100%



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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 Sal Soda.

Sold by All Grocers and Druggists.
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PEARLINE

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for all purposes for which soap is used. It is the greatest known economizer of time, drudgery, and wear and tear in washing and cleaning.



MILLIONS of packages of Pearline are consumed annually, by economical, intelligent housekeepers—women who are quick to embrace modern labor-saving ideas; or, not doing the work themselves, are bright enough to supply their servants with Pearline. They get the best possible results, and have fewer backaches

and complaints. Their clothes and paint wear longer because they are not rubbed to pieces.

Beware of imitations which are being peddled from door to door. First quality goods do not require such desperate methods to sell them.

Pearline sells on its merits, and is never peddled.

Manufactured only by JAMES PYLE, New York



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Those who in warm July are born,
Then will they be exempt and free
From love's doubts and anxiety.

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POLISHES
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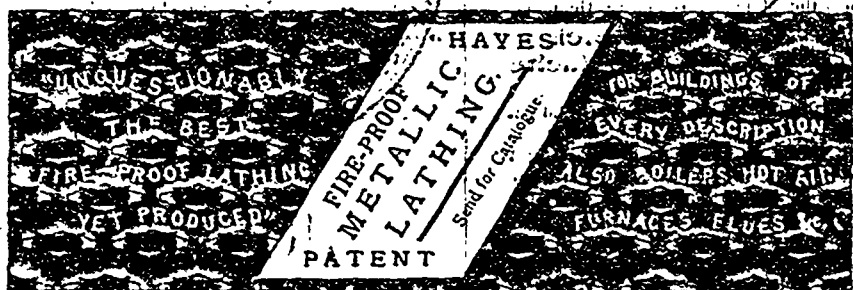
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TELEPHONE No 1437.

INCORPORATED 1885.

THE METALLIC ROOFING Co. OF CANADA, Limited,

SOLE MANUFACTURERS IN CANADA OF



Eastlake Metallic Shingles, Mansard Shingles, Sheet Steel Bricks, Terra Cotta Tiles, Broad Rib Roofing, Tower Shingles, Elevator Siding, Corrugated Iron, etc.
Office and Factory, Rear Nos. 84, 86, 88 and 90 Yonge.

HOUSEHOLD HINTS.

CHERRY AND TAPIOCA PUDDING.—Put one cupful of tapioca over night in cold water; place on the fire with one pint of boiling water; stone one and one-half pounds of nice cherries, stir them into the boiling tapioca, and sweeten to taste; pour into a dish and stand away to cool. Serve very cold with sugar and cream.

RASPBERRY AND CURRANT TART.—Put pint of raspberries, one and one-half pints of currants, three tablespoonfuls of sugar, one half pound of butter, one-half pound of flour, cold water, the yolk of one egg. Make some puff paste as follows: Rub two ounces of butter into the flour, then mix with cold water and egg; after it has stood a short time roll out the remainder of the butter in a sheet and lay it on the paste; give the paste three turns to work in the butter; strip the currants from the stalks, put in a dish with the raspberries, placing an inverted cup in the centre, add the sugar, cover with paste and bake in a good oven, and when done sift sugar over.

BEEF CURRIE.—Cut up one pound of best steak into neat-sized small pieces; cut up a good-sized onion into thin rings; fry in two ounces of butter with twelve cloves a nice delicate brown. Then add a tablespoonful of the best currie powder; fry a minute; now add your meat and fry again, for a minute or so. Then add one small teacup of water, one small teacup of tomato teacup, the seeds of twelve cardamons, three bay leaves, three cloves of garlic chopped very fine, and salt to taste. Stew very gently for about two hours by the side of the fire. Before serving take out the bay leaves and cloves. Serve with a separate dish of plain-boiled rice.

PUREE OF SPINACH.—Pick the leaves over carefully, omitting the coarse and thick-ribbed ones; wash them several times, throw them in plenty of boiling water well salted; leave them in a few moments, then drain and cool them off in cold water, from which drain them again. Now chop them very fine in a wooden bowl. Take a stew-pan, put in a piece of butter, and when hot add to your spinach. Stew very gently in its own juice, merely adding a little boiling water if necessary to prevent its scorching. When done, which will be in about one-half an hour, it ought to have sufficient consistency to serve it heaped up in a dish or to use it as a garnish around meat.

SWEET PILLAU.—Put on three quarts of water in a saucepan; add to it a teaspoonful of salt and 2d. worth of saffron, twenty-four cloves, the seeds of twelve cardamons, two sticks of cinnamon and a blade of mace. When the water comes to a boil add one pound of the best Patna rice; stir, watch very carefully and occasionally feel the rice. The moment it is soft drain through a wire sieve and set before the fire to steam. Before dish- ing it remove the mace and cinnamon, but not the other spice. Now make a thick syrup of a half pound of sugar melted in a cup of water; boil over the fire. Then add the juice of two lemons, pound up one ounce of highly aromatic musk lozenges, and stir in the syrup till melted, pour over the rice, garnish with either fried almonds or pistachio nuts and fried sultanas. This is a great favourite with Mahomedans.

Dr. Price's Cream Baking Powder

36/52