

MORE THAN WONDERFUL!



To Remove Deadly Poisons,
Make the Weak Strong, and Raise
the Sick, is Wonderful. But to
hear people who claimed good
health declare that

ST. LEON WATER

had Transformed them, Raised
them to Heights of Strength, Plea-
sure and Joy in Life never before
experienced, is

More than Wonderful.

And such is the experience of all
who thoroughly test St. LEON
Impossible to over-rate its value say
physicians.

June 1st Palace Hotel opens for reception of visitors at
Springs, in the Province of Quebec. A. THOMAS, Hotel
Manager. Address
THE ST. LEON MINERAL WATER CO. (Limited),
TORONTO.

C. RICHARDS & Co.

Sirs,—I was formerly a resident of Port La Tour, and
have always used MENIER'S LINIMENT in my house-
hold, and know it to be the best remedy for emergencies of
ordinary character. JOSEPH A. SNOW.
Norway, Me.



GREATEST

BLOOD
PURIFIER

ON EARTH.

EVERY DISEASE IS CAUSED BY MICROBES.

Doctors may pronounce your case incurable. Do not
despair, as the

"MICROBE KILLER"

WILL NOT DISAPPOINT YOU.

Cancers, Tumors, Consumption

Catarrh, Kidney Disease,

Blood Poisoning, Etc.,

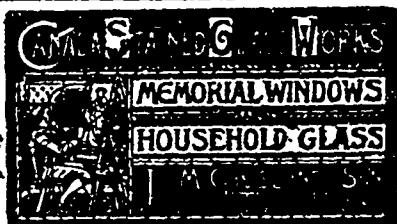
All give way before this great Germ Destroyer

Fuller investigation solicited.

Pamphlets with testimonials free.

WM. RADAM MICROBE KILLER COMPANY.

Office and Laboratory—120 KING ST. W., TORONTO, ONT.
Agents Wanted.

ESTERBROOK'S
STEEL PENS.

Leading Nos. 14, 048, 130, 135, 239

For Sale by all Stationers,

R. MILLER, SON & CO., AGTS., MONTREAL

IMPERIAL
CREAM TARTAR
BAKING
POWDER

PUREST, STRONGEST, BEST,

CONTAINS NO

Alum, Ammonia, Lime, Phosphates,
OR ANY INJURIOUS SUBSTANCE.

E. W. GILLET, TORONTO, ONT.

CHICAGO, ILL.

MANUFACTURER OF
THE CELEBRATED ROYAL YEAST CAKE

Good morning

HAVE YOU USED PEARS' SOAP?

FOR BREAKFAST, LUNCH, DINNER, AND ALL TIMES.

MENIER CHOCOLATE

THE HEALTHIEST AND THE BEST.

Paris Exposition, 1889 } 3 GRAND PRIZES 26/26
5 GOLD MEDALS

ONCE USED, NEVER WITHOUT IT.

ASK FOR YELLOW WRAPPER.

For Sale Everywhere.

BRANCH HOUSE, UNION SQUARE, NEW YORK.

DAVID CRAWFORD, MONTREAL, AGENT.

THE GREAT ENGLISH REMEDY

OF PURELY VEGETABLE INGREDIENTS
AND WITHOUT MERCURY, USED
BY THE ENGLISH PEOPLE FOR
OVER 140 YEARS, IS

Cockle's Pills

COMPOUND
ANTIBILIOUS

These Pills consist of a careful and peculiar admix-
ture of the best and mildest vegetable aperients and
the pure extract of Flowers of Chamomile. They will
be found a most efficacious remedy for derangements
of the digestive organs, and for obstructions and tor-
pid action of the liver and bowels, which produce in-
digestion and the several varieties of bilious and liver
complaints. Sold by all chemists.

WHOLESALE AGENTS:

EVANS & SONS, LIMITED,
MONTREAL.

THE WONDER OF THE AGE!



A NEW IMPROVED DYE

FOR HOME DYEING.

Only Water required in Using.

10¢ a package. For sale everywhere. If
your dealer does not keep them,
send direct to the manufacturers.

NOTTINGHAM, ROBERTSON & CO.
MONTREAL.

War without Powder.

A great ado has been made about the recent discovery
of smokeless powder, by the aid of which armies can annihilate
each other by shot and shell without the presence of smoke.
This invention will create a revolution in the tactics of war.
Military authorities are full of the idea, and no doubt it gives
them something to think about; but while men can now kill
each other with missiles propelled by a smokeless powder, the
women have had a far more important article placed within
their reach, by which they can make war and kill, without any
powder at all. They can kill dirt or grease on the clothing
(or anywhere else) by the use of

"SUNLIGHT" SOAP,

Which requires no washing powder to aid in the work. For
warfare against dirt, and for bringing comfort and cleanliness
in the house, "Sunlight" Soap is the greatest invention of
the age. Try it.

CONSUMPTION SURELY CURED

TO THE EDITOR:—Please inform your readers that I have a positive remedy for the
above named disease. By its timely use thousands of hopeless cases have been permanently cured.
I shall be glad to send two bottles of my remedy FREE to any of your readers who have con-
sumption if they will send me their Express and Post Office Address. Respectfully, T. A. SLOCUM,
M.C., 126 West Adelaide St., TORONTO, ONTARIO.

HOUSEHOLD HINTS.

SPONGE GINGERBREAD.—Three cups of
flour, one cup of molasses, one of sugar, one of
sour milk, one heaping tablespoonful of but-
ter, 10 teaspoonsful of saleratus, two tea-
spoonsful of ginger and one of cinnamon.

SPONGE CAKE.—One and one-half cupsful
of sugar, two even cupsful of flour, four eggs,
two teaspoonsful of baking powder. Mix and
add one-third of a cupful of hot water. Bake
in a quick oven. This, when baked in a thin
layer, makes a nice roll jelly cake.

CREAM CAKE.—One cup of sugar, one cup
of sour cream, one egg, one-half teaspoonful
of soda, and flour enough to make thin bat-
ter; bake in jelly tins. For frosting between
the cake: one cup of sugar, four spoonsful of
sweet cream, put in a cup and set on boiling
water till thick; spread between the cake.

SCRAMBLED EGGS.—Rub a tablespoonful of
butter with a teaspoonful of flour and stir it
into a half-pint of boiling sweet milk; into
this put eight beaten eggs, stirring it till thick;
season with pepper and salt, and pour into a
frying-pan in which has been put a small lump
of butter or lard, and cook slightly.

CORN MUFFINS.—Two eggs and two table-
spoonsful of sugar beaten together. Add one
and a half teacupsful of sweet milk (water may
be substituted), a half teaspoonful of salt, one
teacupful of Indian meal (white preferred),
two teacupsful of flour sifted with two heap-
ing teaspoonsful of best baking powder, and
last, one tablespoonful of melted butter.

COLD BOILED HAM.—Cold boiled ham is
much more appetizing if treated in this way.
Boil until within about fifteen minutes of be-
ing done, then skin it and rub all over the
fat and the cut end with brown sugar, into
which you have put a few drops of vinegar,
then stick cloves all over it and bake in the
oven for fifteen minutes. Very good for a
picnic.

RICE WITH CHEESE.—Boil half a pound
of rice, drain and shake dry; put a layer of
this in a pudding-dish, season with salt and
pepper and dot with bits of butter. Grate a
quarter of a pound of cheese, and sprinkle
each layer of the rice with the cheese. Let
the last layer be of rice. Whip one egg with
a gill of milk, and pour over all; sprinkle
with crumbs, dot with butter and brown in the
oven.

SERVING BANANAS.—A favourite way of
serving bananas in New Orleans is to cut
them lengthwise in two pieces, dust them with
powdered sugar, a little lemon juice and bits
of butter, and to bake them in the oven for
twenty-five minutes. They should be basted
with the butter once or twice while baking,
and served hot in the dish in which they are
cooked.

GARNISHING OF GREEN PEAS.—Remove
the rind and cut in small squares six ounces
of salt pork, parboil five minutes, drain and
fry slightly brown in a stew-pan with an ounce
of butter; sprinkle half an ounce of flour over
and fry three minutes longer; add three pints
of small, fresh-shelled green peas, parsley and
green onion stalks tied together in a bunch,
and a pint of water; stir, set to boil, cover and
cook slowly for half an hour; remove the
bunch of parsley and onions, skim the fat,
taste and serve.

SUN-COOKED STRAWBERRIES.—Pick over
the strawberries and weigh them; then put
them in the preserving kettle. Add to them
as many pounds of granulated sugar as there
are strawberries. Stir and place on the fire;
and continue stirring occasionally until the
mixture begins to boil. Cook for ten min-
utes, counting from the time it begins to boil.
Pour the preserve into larger platters, having
it about two inches deep, and place in the sun
for ten hours or more. The preserve is now
ready to be put into jars and placed in the
preserve closet. It will keep without sealing.
Remember that these preserves are put into
the jars cold; that no water is used in cook-
ing them, nothing but the strawberries and sug-
ar; and that they will be very rich, so that
only a small quantity need be served to a per-
son. The flavour of this fruit is perfect. Only
fine, ripe strawberries should be used. The
platters of preserve can be placed on a table
in a sunny window, or on a sunny piazza. It
is so early in the season that there is not
much trouble with flies. I do not see why the
fruit could not be put in the jars and the jars
placed in the sun for two days. I shall try it
this year with some of the preserve. It would
make the work much easier.