There's a patent medicine which is not a patent medicine - - paradoxical as that may sound. It's a discovery! the golden discovery of medical science! It's the medicine for you-tired, run-down, exhausted, nerve-wasted men and women; for you sufferers from diseases of skin or scalp, liver or lungs--it's chance is with every one, it's season always, because it aims to purify the fountain of life-the bloodupon which all such diseases depend.
The medicine is Dr. Pierce's Golden Medical Discovery.

The makers of it have enough confidence in it to sell it on trial.

That is-you can get it from your druggist, and if it doesn't do what it's claimed to do, you can get your moncy back, cjery cent of $i t$.

That's what its makers call taking the risk of thcir words.

Tiny, little, sugar-coated granules, are what Dr. Pierce's Pleasant Pellets are. The best Liver Pills ever invented; active, yet mild in operation; cure sick and bilious headaches. One a duse.

## SOMETIMES NAUGHTY!

SOMETIMES NICE!


This little chap may at times be naughty, but for all that he is the joy of the home. In this latter respect he resembles "Sunlight" Soap, which brings joy and comfort to the house which uses it,-lessening the labour of wash day, saving the clothes from wear and tear, doing away with hot steam and smell, bringing the clothes snowy white, and keeping the hands soft and healthy. Be a happy user of "Sunlight" Soap.

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ful herest declare the rectaned.



feg 8t. Leon emeeral water Co. (Limited), roo 36 KING STREET WEST, TORONTO Branchofice at Tidy's Floger Depot, 164 Yoage Strect.

## HOUSEHOLD HINTS.

Egi Plant,-Boil in a grazite-wate kettle until thorougbly done. Remove the skinmash very fine in a wooden bowl, add salt and pepper to taste, and when cold, for a large size egs plant, add a large spoonful of flour and three well-beaten eggs. Fry like batter cakes in butter or nice drıppings.
Spicen Peaches.-Seven pounds of peaches, four pounds of sugar, two ounces of cinnamon, and one of cloves (whole spices), one pint of vinegar. Choose large, firm, whole peaches, rub of the down, and put them in a jar with the spices tied in little bags and scattered among the fruit. Scald the vinegar and sugar together and pour over the fruit and spice. Twenty four hours later pour off the liquor, scald and again pour it over the fruit. Twenty-four hours later pour contents of jar into preserve kettle and cook till the peaches are tender. This pickle is easily prepared and very nice with roast beef.
Cucumber Pickle-Peel and cut up the cucumbers in slices (as for the table when eaten green), put them in cold brine made by boiling one quart of coarse salt with two gallons of water, cover them tight and let them stand twenty-four hours. Drain them, place in jars and pour on enough vinegar to cover them, and let them stand two weeks. Pour off the vinegar and add fresh vinegar, first mixing with the cucumbers, in the proportion of an ounce to a quart of vinegar each of the following whole spices; allspice, cloves, cinnamon, pepper, white mustard-seed, and two onions chopped fine. Cover tightly, and in a week the pickle will be ready for use.
Oneiette at' Confitures - A sweet omelet makes an attractive dish, especially sutable for a dainty lunch or little festuve supper and has the advantage of requiring scarcely five moutes for its preparation. Beat four fresh eggs in a deep plate without separating the yolks from the whites, add two tablespoonfuls of milk and the merest pinch of salt. Have a large tablespoonful of butter, made very hot in a fryingpan over the fire; pour in the omelet and watch closely, fifting and turning the pan in such a way as to keep it from burning or sticking to the pan. As soon as it sets, place a half pint of rich ielly or preserves in the centre, fold the omelet over and oish.
Watermelon rinds make an especially nice sweet pickle. They are prepared in about the same way as green tomatoes. Peel the green skin from them and scrape off all the red pulp till the rind is firm and hard. Put in weak brine to soak for twenty.four hours. At the end of this time remove them, rinse them and weigh them. Add vinegar enough to cover them and half a pound of sugar to every pound of rinds or sliced tomatoes. Add also an ounce of whole cloves, an ounce of cinnamon and an ounce of cassia bucs toevery seven pounds of rinds or tomatoes. Cook till the rinds or tomatoes are perfectly clear and tender and a broom splint pierces them easily. In preparing all pickles, add the spices a few minutes before they are ready to be removed from the fire, except where ginger root is used, which should be boiled in the vinegar with the frult at the beginning. An ounce of sliced ginger root to every quart of vinegar used is a good add.tion to green tomato pickles.


## REMEMBER, CROUP

Generally womes like a thiof in the night. It may attark vour rhild at
 $r$ liof in this dixidse. It is also the hest medicine for colds, coughs, hairsiness, sore thoud, amd all disorders of the breathing ambaratus, is pompt in its action and plaasant to the taste. Feep it in tho house. C. J. Wrool ridige, Wortham, 'rexas, says: "One of my children liad eroup. The case was attended by our physidian, and was supposed to be well under control. (he night, I was startled hy the child's hard breathing, and ongoing to it foum it strangling. It had nearly ceased to breathe. Realizing that tho little sufferer's abarming condition had become possible in spite of the medicines it had taken, I reasomed that sueh remedies would ber of no avail. Having a part of a bot the of $A$ yer's Cherry Pectnral in the house, 1 gave the ehth three doses, at short intervals, and anxiously waited results. From the monnent the Pectoral was given, the child's breathing grew easier, and in a short time it was sleeping quietly and breathing natnrally. 'The child is alive and wedl to-dify, amd I do not hesitate to saty that. Avers :'herv l'ertoral savel its life."
"I ann never withont Ayer's Cherry Pectoral-the best remedy for croup.' - Mrs. J. M. Bohm, Red Bluff, Cal.
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