## Fellows' Compound and Cod Liver Oil.

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who is suffering from Pulmonary Consumption, General Debility, Asthma, Bronchitis, Cough, Colds, Indigestion, Rickets, Impurity of the Blood, Female Complaints, Non-Retention of Urine, Neuralgia, General Paralysis, or any disease of the Nervous System, arising from whatever cause, the Inventor deems it imperative to state,-that he has devoted his attention many years to the study of Therapeutics and the successful mode of treating diseases, and that his practical experience has been founded on the observations of the action of medicines on the various forms of disease, by the first physicians in the Old, as well as the New World, for the last' twenty years.

From his direct connection during that period with the business of a Pharmaceutical Chemist, he has observed the various conflicting modes of treatment adopted for the relief and cure of Diseases of the Chest,-has seen the many different compounds in practice, with varying success, few of which seemed designed to strike at the root of the disease; in other words, the effects have been treated, while causes were neglected.

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and fry brown in a little good butter, which will prevent it from sticking and serve with soup. and serve with soup.

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singed.

Calif's Head Saup. Tsko, Blame Mange may be made four good calves' heads and feet well by using at least one pound of isincleaned, put in saucepan with cold glass for two quarts of milk or cream, water, put it on the fife to boil, with the peel of two lemone, sugar and pepper, salt, fine herbs; let it boil till spice to suit the taste; bring the whele the meat come off the bones, put in to a boiling heat, strain it, and when chopping tray all meat, pick some off nearly cool stir it well to mix the lean part to make balls of, the rest cream that will rise; while cooling chop fine and then have the gravy pour it is moulds, and when perfectly well strained; put all together in a cold it may be turned out, and will saucepan and let it boil for a few min- then be ready for use. The moulds utes; make the lean meat into balls; should first be wet with cold water.