

## GUILTY.

TWO CHARGES PROVEN.

ST. LEON  
VICTOR.

FIRST—It searches the arteries, draws from the flesh, absorbs and clears the system of poisons.

SECOND—It acts steadily on the weak parts until the whole organism is raised to perfection, and the happiest result to health and life are attained.

THE ST. LEON MINERAL WATER CO. (Limited),  
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Branch Office at Tully's Flower Depot, 114 Yonge Street.  
The Palace Hotel is now open for reception of visitors.  
For particulars address St. Leon Springs, Que., or St. Leon Mineral Water Co., Toronto.



TRULY CALLED

THE GREATEST

MEDICINE of the AGE.

Absolutely Guaranteed to Accomplish all we  
Claim, or MONEY REFUNDED.

MICROBES ARE THE TRUE CAUSE OF DISEASE

Our Remedy Destroys them without harm to the Patient.  
Please Investigate First, then pass your opinion.

WM. RADAM MICROBE-KILLER COMPANY, LTD.

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Sole Manufacturers for the Dominion.

Beware of Imitations See our Trade Mark.



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THE

BOWELS, BILE AND BLOOD

CURES

Watford, Ont.

My daughter after a severe attack of Scarlet Fever was completely broken down. I spent hundreds of dollars in doctor-bills with but little satisfaction. Before she had taken one bottle of Burdock Blood Bitters there was a remarkable change, and now she is entirely cured.

MRS. HOFERTON.

## DROPSY

TREATED FREE. Positively Cured with  
this famous many thousand cases. Cure patients pronounced  
by the best physicians. From first dose symptoms  
rapidly disappear, and in ten days at least two-thirds of all  
cases are removed. Send for FREE BOOK of testi-  
monies and treatment by mail. If  
you order  
10 CENTS IN STAMPS TO PAY POSTAGE  
DR. U. H. GREEN & SONS, ATLANTA, GA.



A representation of the engraving  
on our wrapper.—RADWAY & CO.,  
LIMITED, MONTREAL, CANADA.

Dr. RADWAY'S  
Sarsaparillian Resolvent

Builds up the broken-down constitution, purifies the  
blood, restoring health and vigor. Sold by druggists  
at a bottle.

Dr. RADWAY'S PILLS

For DYSPEPSIA and for the cure of all the dis-  
orders of the Stomach, Liver, Bowels, Constipation,  
Biliousness, Headache, etc. Price 25 cents.

DR. RADWAY &amp; Co., Montreal.



FOR  
THE COMPLEXION

IT KEEPS THE HANDS IN BEAUTIFUL CONDITION  
AND SOFT AS VELVET.

PARIS EXPOSITION, 1889.

PEARS' obtained the only Gold Medal awarded solely for Toilet Soap in  
competition with all the world. Highest possible distinction.

THE GREAT ENGLISH REMEDY

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

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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.

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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,  
GOTTINGHAM, ROBERTSON & CO.  
MONTREAL.

## SUMMER DISORDERS,

Which prove so fatal to children at this season of the year, have to be fought  
mainly by supplying highly nutritious food.

Give them



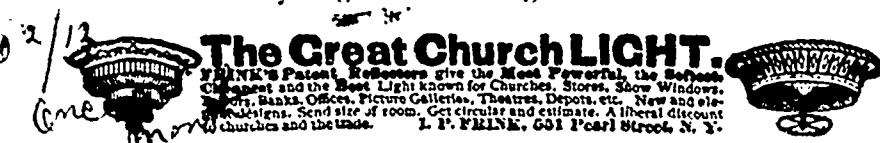
IT IS EASILY PREPARED,

PALATABLE,

HIGHLY NUTRITIOUS,

AND EASILY DIGESTED.

The best Food for young and old during the hot weather.



## HOUSEHOLD HINTS.

BRAMBLES.—One cup of sugar, one lemon, one  
egg, one cup of raisins chopped; top and bottom  
pie crust.

RASPBERRY PYRAMID.—Crush a pint of rasp-  
berries with a pint of sugar; beat the whites of  
our eggs; mix all together until it stands in a  
pyramid.

BERRY CAKE.—One cup sugar, two thirds of a cup  
butter, two eggs, one cup milk, one half teaspoon  
ful soda, one teaspoonful cream tartar, enough  
flour to hold berries, or as stiff as ordinary cake.

VELVET CREAM.—Soak one half box gelatine in  
a cup of cold water, scald one quart milk, beat the  
yolks of five eggs with ten tablespoonfuls sugar.  
Add all to milk and boil, beat whites to froth  
and stir in when cool; add two tablespoonfuls  
wine and one of vanilla. Pour into moulds and set  
away to freeze.

HOW TO SERVE PINEAPPLES.—In their native  
time pineapples are prepared for the table as fol-  
lows. After peeling them and digging out the eyes  
in the usual manner, take a strong silver fork and,  
beginning at the stem end, break off the pineapple  
in pieces from around the core. This is much  
superior to the common way of slicing the pine-  
apples across, which leaves a piece of the hard core  
on each slice.

PINEAPPLE SHERBET.—Prepare one large or two  
small pineapples by first peeling, removing all the  
eyes, and then chopping it finely. Cover it with a  
pint of fine sugar and six gills of water; heat half  
of the water first, and dissolve in it one table-spoon-  
ful of crinkly gelatine or half that quantity of the  
powdered kind. Stir this well and then freeze.

COMPOSE OF CHERRIES.—Take a quart of early  
red cherries; boil three-quarters of a pound of  
sugar until it candies, drop the cherries into the  
syrup, let stand five minutes, then return to the fire,  
let boil gently until clear, take out the cherries  
with a skimmer, lay them in a dish, add a small  
teacup of red currant juice to the syrup, boil until  
very thick, pour over the cherries when nearly  
cold.

RASPBERRY SPONGE.—Cover half a box of gela-  
tine with a half cup of cold water and soak for  
twenty minutes; then pour over a pint of boiling  
water and add half a teacup of sugar; stir until  
dissolved, and add a pint of raspberry juice; strain  
in a tin pan; set on ice until thick, when add the  
stiffly-beaten whites of four eggs; pour into a mould  
to harden. Serve with vanilla sauce.

RASPBERRY AND CURRANT JELLY.—Put a  
quart of raspberries into a pint of currant juice, let  
them boil slowly together until the raspberries are  
broken up; then strain out the fruit through a  
sieve. Return the juice to the preserving kettle,  
boil for a quarter of an hour, and to each pint  
measured before boiling allow three quarters of a  
pound of sugar. Boil gently, skimming as required  
for half an hour, or until the jelly will set. If a  
very sweet jelly is desired rather more sugar can be  
used.

A FAVOURITE VEGETABLE DISH.—One-third  
pound salt pork, one-half peck green peas, six or  
eight new potatoes, one-half dozen onions, two heads  
lettuce, a sprig of parsley; time required for cook-  
ing, three hours. Boil the pork for one hour in  
one quart of water, then add peas, and cook one  
hour more, when the onions and potatoes can be  
added. In fifteen minutes add parsley and lettuce.  
The lettuce must be washed carefully and tied to-  
gether. Just before serving drop in a piece of butter  
the size of an egg, salt and pepper to suit the taste,  
and serve separately. The lettuce makes a most de-  
licious dish of greens.

HAM OMELET. Six eggs, one tablespoonful of  
flour made smooth, in a little milk, two thirds of a  
cupful of very finely chopped fried ham, all lean.  
Beat the yolks thoroughly, add the flour and milk  
and the ham, and, lastly, the whites beaten to a  
stiff froth. Beat all together and pour into a hot  
and well-buttered spider. Shake gently while the  
omelet is cooking a rich golden brown on the  
bottom. When nearly done set the spider in a hot  
oven until the omelet has begun to brown on top.  
Double over carefully and serve immediately on a  
hot platter. If preferred without ham use salt to  
taste. A very pretty omelet is made by reserving  
three whites and placing them, beaten stiff, on one  
half the omelet when partly cooked, and then  
doubling the other half over them.

## MYSTERIOUS DISAPPEARANCE

of Mr. Dyspepsia. It is said he was driven and  
is kept away by the use of Imperial Cream Tartar  
Baking Powder. Sold by all Grocers.

THE easy quiet way in which T. A. SLOCUM'S  
OXYGENIZED EMULSION OF PURE COD  
LIVER OIL has won its way into public favour  
speaks volumes for its merits. At the office of the  
company, Toronto, Ont., can be seen scores of valu-  
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that for all pulmonary difficulties it stands un-  
rivalled.