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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, Pleasure 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.

I was formerly a resident of Port La Tour, and have always used MINARD'S LINIMENT in my household, and know it to be the best remedy for emergencies of ordinary character. J. SMITH 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 DISAFFECT YOU

Cancers, Tumors, Consumption

Cancer, Kidney Disease,

Blood Poisoning, Etc.

All give way before this germ Destroyer

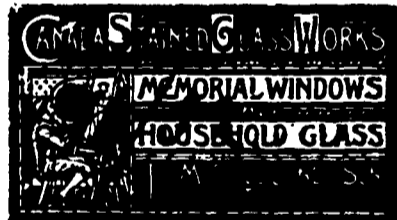
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Pamphlets with testimonials free.

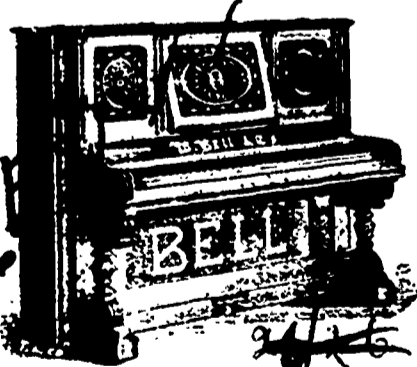
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PIANOS!



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ASTHMA BRONCHITIS HOARSENESS

FOR COUGHS AND COLDS

PNEUMONIA WHOOPING COUGH.

25 CENTS

25 CENTS

Good morning HAVE YOU USED PEARS' SOAP?

MENIER CHOCOLATE UNRIVALLED. UNEQUALLED. PUREST IN THE WORLD. CONTAINS NO CHEMICALS OR ADULTERATIONS. Paris Exposition, 1889. 3 GRAND PRIZES. 5 GOLD MEDALS. Ask your Grocer for MENIER CHOCOLATE (YELLOW WRAPPER). For Sale Everywhere. BRANCH HOUSE, UNION SQUARE, NEW YORK.

DAVID CRAWFORD, MONTREAL. AGENT.

THE GREAT ENGLISH REMEDY | THE WONDER OF THE AGE!

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

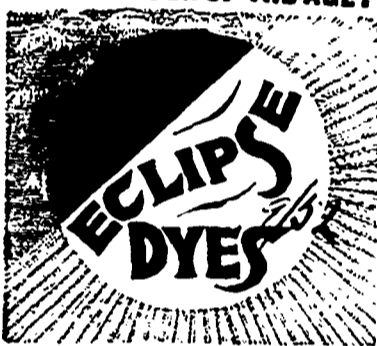
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These Pills consist of a careful and peculiar admixture of the best and mildest vegetable aperients and the pure extract of Flowers of Chamomile. They will be found a most efficacious remedy for derangement of the digestive organs, and for obstructions and torpid action of the liver and bowels, which produce indigestion and the several varieties of bilious and liver complaints. Sold by all chemists.

WHOLESALE AGENTS.

EVANS & SONS, LIMITED, MONTREAL.



A NEW IMPROVED DYE FOR HOME DYEING.

Only Water required in Using.

10c a package. For sale everywhere. If your dealer does not keep them, send direct to the manufacturers, NOTTINGHAM. ROBERTSON & CO. MONTREAL.

HIVING THE GRITS!

What will the Tories do next? They have been caught red-handed, in broad daylight, actually eating Gritz for breakfast.

The Tory press started the cry—"The Grits are on the run," but these journals did not announce that the Gritz had snug retreat in Tory stomachs. There is one thing to which both political parties, and their wives have Equal Rights, and that is

"SUNLIGHT" SOAP

for general household use.

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 consumption if they will send me their Express and Post Office Address. Respectfully, T. A. SLOCUM, M.C., 188 West Adelaide St., TORONTO, ONTARIO.

HOUSEHOLD HINTS.

STRAWBERRY SAUCE.—Beat two ounces of butter to a cream, adding gradually four ounces or a half cupful of powdered sugar; then add twelve large strawberries, mash, and beat till light. This sauce is for the dumplings, but can be used with any batter pudding.

STRAWBERRY DUMPLINGS.—Put one pint of sifted flour into a bowl, and rub into the flour two ounces of butter; add a teaspoonful of salt, a heaping teaspoonful of baking powder, and sufficient milk to moisten; mix quickly, take out on a board, and roll out into a sheet a quarter of an inch thick; cut into cakes with a biscuit cutter, put about three strawberries in each cake, fold them over neatly, and steam about twenty minutes.

STRAWBERRY BAVARIAN CREAM.—Soak half a box of gelatine as directed above. Mash a quart of strawberries, and press them through a sieve to remove the seeds; add a cupful of sugar and stir until dissolved. Melt the gelatine over boiling water, and strain it into the strawberry juice; turn it into a tin basin, set the basin into a pan of ice, and stir continually until the mixture thickens; then add one pint of whipped cream, and stir carefully until thoroughly mixed. Pour into a mould, and stand in a cold place to harden.

STRAWBERRY SPONGE.—Cover half a box of gelatine with half a cupful of cold water, and soak for thirty minutes; then pour over it half a pint of boiling water, add one cupful of sugar, and stir until dissolved; add one pint of the strawberry juice, and strain into a tin basin; put this basin into a pan of cracked ice to stand until cold and thick, stirring occasionally. Then beat to a stiff froth, add the well-beaten whites of the eggs, and beat until smooth; turn into a fancy pudding-mould to harden.

STRAWBERRY SHORTCAKE.—Stem two quarts of strawberries, sweeten to taste, and mash them slightly with a wooden spoon. Rub two ounces of butter into a quart of flour, then add two teaspoonfuls of baking powder, one teaspoonful of salt, and sufficient milk to make a soft dough; mix quickly, roll out about one inch and a half in thickness, put into a greased baking-pan, and bake in a quick oven for twenty minutes. When done take from the oven, split in halves, and spread each half lightly with butter. Place the lower half in a deep dish or platter, put half the berries on this, then cover with the other half of the shortcake; cover this with the remainder of the berries, pour over them a quart of cream, and serve at once.

STRAWBERRY CREAM.—For two quarts of strawberry cream use one quart of strawberries, half a pint of granulated sugar, one gill of cold water, one gill of boiling water, two quarts of whipped and drained cream, and half a package of gelatine. Pick over the strawberries, put them in a bowl with the sugar, and crush well. Let them stand two hours. Soak the gelatine in one gill of cold water for two hours. Next whip the cream. Rub the strawberries and sugar through a strainer into a large bowl. Pour the boiling water on the gelatine, and when this is dissolved, add it to the strained strawberry. Place the bowl in a pan of ice-water and let it stand, stirring all the time, until it begins to thicken. Immediately add the whipped cream, stirring it in gently. Pour the cream into a mould which has been dipped in cold water, and set away to harden. At serving time dip the mould in tepid water, turn the cream on a large flat dish, and heap whipped cream around it. One quart of cream will give enough whipped cream to make the dish and to serve with it.

PRESERVED RAW PINEAPPLE.—Pineapple is one of the fruits with which one must use great care, else it will grow hard in cooking. Here is a delicious and rich method of preserving it: Pare the pineapple and take out all the eyes. Now, with a very sharp knife, cut the pineapple in thin slices, cutting down the sides until the heart is reached. This is to be discarded. Weigh the sliced pineapple and put it in a large earthen dish. Add to it as many pounds of granulated sugar as there are pounds of pineapple, and stir well. Pack this mixture in pint or quart jars; put on the covers and tighten them, then put away in the preserve closet. The pineapple will keep for a year or more and be perfectly tender and fine flavoured. About the 1st of June is a good time to put up pineapple.