

Radway's Ready Relief

For headache (whether sick or nervous), toothache, neuralgia, rheumatism, lumbago, pains and weakness in the back, spine or kidneys, pain around the liver, pleurisy, swelling of the joints and pains of all kinds, the application of Radway's Ready Relief will afford immediate ease, and its continued use for a few days effects a permanent cure.

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A half to a teaspoonful of Ready Relief in a hal tumbler of water, repeated as often as the discharges continue, and a flannel saturated with Ready Relief placed over the stomach or bowels will afford immediate relief and soon effect a cure.

Internally—A half to a teaspoonful in half a tumbler of water will in a few minutes cure Cramps, Spasms, Sour Stomach, Nausea, Vomiting, Heartburn, Nervousness, Sleeplessness, Sick Headache, Flatulency and all internal pains.

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There is not a remedial agent in the world that will cure fever and ague and all other malarious, bilious and other fevers, aided by RADWAY'S PILLS, so quickly as RADWAY'S READY RELIEF.

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ONE GIVES RELIEF. NO MATTER WHAT'S THE MATTER ONE OF THEM WILL DO YOU GOOD.

Rev. Frederick R. Marvin, long-time pastor of the First Congregational Church, of Great Barrington, Mass., and at one time a practicing physician, a graduate of the College of Physicians and Surgeons, New York, says of Pipans Tablets: "The formula has long been in favor with medical men, and the method of preparation in the present form is modern and a great convenience. I always keep a vat of the Tablets upon my dressing table, and use them with confidence whenever occasion arises. For a disturbed condition of the digestive organs I know of nothing so good, and for an 'all round' family remedy I do not believe there is anything better to be had."

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HEALTH AND HOUSEHOLD HINTS.

Always fold a dress right side out for packing, as it will not wrinkle so much.

A pinch of salt added to the white of eggs will make them beat up quicker and lighter.

Prick a nutmeg with a pin, and if it is fresh and good oil will instantly spread about the puncture.

To ascertain if an egg is fresh put it in a pail of water. If good it will sink immediately; if it floats it is doubtful.

Half a teaspoonful of sugar will nearly always revive a dying fire, and it is always a safe thing to use for this purpose.

Carpet moths do not like to make their nests where salt has been, and one may often get rid of them by scrubbing the floor with strong, hot salt and water before laying the carpet. Sprinkle the carpet lightly with salt every week before sweeping; this not only destroys moths, but brightens the colors in the carpet.

Fried Beefsteak.—Pound the steak well, roll it in flour as you would fish, and fry it in a tablespoonful of very hot lard. When it is nicely browned, add one and one-half cupsful of boiling water, and let it boil for two or three minutes. Steak is very tender when cooked in this way, and the gravy is simply delicious.

Tomato Wine.—In canning tomatoes use the extra juice, adding three pounds of sugar to each gallon of juice, and proceed as by other wine. It has no taste of the tomato.



Chops and Sauce.—Dip in egg and crumbs and fry. Pour over gravy of braided flour, hot water, capers, and soy in the proportion of one small tablespoonful to four chops.

Calf's Heart Roasted.—Put the heart in lukewarm water for an hour, then wipe it dry; stuff it with a nice and highly seasoned veal stuffing, cover it with buttered paper and let it roast in a good oven from one-half hour to one hour, depending on the size; serve it with any good gravy.

Ginger Pudding.—Ingredients: Half-pound of flour, quarter-pound of suet, half-pound of moist sugar, two large teaspoonsful of grated ginger. Shred the suet very fine, mix it with the flour, sugar and ginger; stir all well together. Butter a basin, put the mixture in dry, tie a cloth over, and boil for three and a-half hours.

Pound Cake.—One-half pound butter, one-half pound sugar, four eggs, one-half pound flour, one-half nutmeg, one ounce candied peel chopped finely, one ounce ground almonds. Beat the butter and sugar to a cream, add the nutmeg, almonds, and peel, lastly stir in the flour, bake in buttered patty-pans or darlole moulds for one-half hour.

To stop a burning chimney, close the doors and throw two or three handfuls of salt on the fire. The reason for the efficacy of this method is that salt generates muriatic acid gas, which is a prompt extinguisher of fire. If the entrance to the chimney be constantly swept around when the grate is cleaned the danger of fire is reduced to a minimum.

Golden Toast.—Cut bread into even pieces, toast and butter them, and moisten them with hot water. Boil six eggs hard. Separate the whites from the yolks; chop the whites and press the yolks through a colander or sieve. Make a white sauce, using one tablespoonful each of butter and flour cooked together, and then add a cupful of cream or milk. When it is well thickened add the chopped whites and season with pepper and salt. Spread this mixture on the slices of toast and cover the top with the mashed yolks. Sprinkle the yolks evenly over the pieces until they look very yellow. Serve very hot.

Sauce.—One large tablespoonful of butter, one cup of pulverized sugar, one teaspoonful of vanilla, one large cup of boiling water, one teaspoon heaping full of flour. Beat butter, sugar and flavoring till very light and creamy. Put water in saucepan and add the flour, mixed in a little cold water. Cook this until like thin starch; add to butter and sugar mixture, beating briskly and pouring gradually. If the beating is not stopped for a moment the whole sauce will rise and be very foamy.

Beefsteak Pie.—Cut one pound of round steak in pieces about two inches square and brown in spider, carefully saving gravy; when turned once, add one tablespoonful of butter. This must not be thoroughly cooked—just browned on outside. Parboil two potatoes, and when about half done cut in eighths. Put both meat and potatoes in pudding pan, and season with one-half teaspoonful of salt and one-quarter teaspoonful of pepper. Cover with crust made as follows. One cup sifted flour, one-quarter teaspoonful of salt and one heaping teaspoonful of baking powder. Into this rub one small tablespoonful of lard or butter. Moisten with milk until just soft enough to roll out, which usually requires about three-quarters of a teacupful of milk. Cut slits in top, and bake twenty minutes. Sometimes I add a few dumplings made of the crust to the inside of the pie.

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