WAS A'PATIENT

In St. Joseph's Hospital,

Hamilton, Ont.

The Doctors Said a Surgical Opera-

tion Was Necessary to Effect

AND DOCTORS.

She Uses Paine's Celery Com-

pound and is Cured.

Another wonderful, almost miraculous, cure to report. As usual, the afflicted one is saved by the use of Paine's Celery Compound.

Mrs. Annie Saunders, the cured lady, lives in Bracondale, a pleasant suburb of Toronto. Her

sufferings from a trouble common to many women were terrible, and the wonder is that she now lives. To her, medical and hospital treatment

proved of no avail. At a critical juncture, the

doctors deemed an operation imperatively neces-

Mrs. Sunders would not sanction the pro-posed operation ; she decided to try a medicine that had cured thousands ; she had faith in its

wondrous powers to make her a new woman. Paine's Celery Compound was her chosen agent; she used it, and thanks Providence for

the happy change effected. She writes as follows

of neuralgia in the left ovary. At times the attacks were so acute that I thought I would lose

my reason. "Several doctors treated me, and I was a patient in St. Joseph's Hospital, Hamilton. I obtained no relief from medical treatment. The doctors said unless I had the ovary taken away I

"Instead of submitting to the operation, I used Paine's Celery Compound, and I am thankful your valuable medicine cured me. I feel like a new woman, and I would like all sufferers to

know just what this great medicine has done for

A. BARRETT, Photographer.

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could not be cured.

me.'

a Cure.



Medicines for Three Months' Treatment Free. To introduce this treatment and prove beyond doubt that it is a positive cure for Deafness, Catarrh, Throat and Lung Diseases, I will send sufficient medicines for three months' treatment free. THE LADY LEFT HOSPITAL

Address, J. H. MOORE, M.D., Cincinnati, O.



"ST. AUGUSTINE

Sacramental Wine.

The REV. DR. COCHRANE writes :--BRANTFORD, May 23rd, 1895.

Messrs. J. S. Hamilton & Co. GENTLEMEN, - The St. Augustine Wine used in my own church on sucramental occasions, as well as in many other churches. I have always heard spoken of in the highest terms and is admirally suited for the purpose. Its deserved-ly high reputation for purity can be relied upon. The unfer-mented grape juice also commends itself to those who prefer that the wine should not be fermented and should have a large and increasing sale in our Presbyterian and other Churches. WM. COCHRANE.

> St. Augustine in cases, 1 dozen quarts, \$4.50, Unformented Grape Juice, 1 doz. qts., \$9.90 F. O. B. at Brantford.

J. S. HAMILTON & CO., BRANTFORD SOLE AGENTS FOR CANADA.





MENEELY BELL COMPANY, CLINTON H. MENEELY, - General Manager, TROY. N. Y., AND NEW YORK CITY. MANUFACTURE SUPERIOR CHURCH BELLS



HEALTH ANDHOUSEHOLD HINTS.

Plain Cake.—One cup butter, two cups sugar, one cup milk, four cups flour, four teaspoons baking powder, eight eggs.

Doughnuts.-Four cups flour, two cups sugar, two eggs, one tablespoon butter, two teaspoons cream tartar, one teaspoon soda, nutmeg

Feather Cake.-White sugar one cup, butter one-half cup, flour two cups, eggs three, one teaspoonful of baking powder, milk one-half cup, flavoring.

Sponge Cake .-- Two eggs, one teacup sugar, one cup sweet milk, two and one-half cups flour, one desert spoon butter, two teaspoons cream tartar, one teaspoon soda.

Cake.—One large tablespoon butter, one and one-half cups sugar, two eggs, three cups flour after sifting, one cup water, onehalf teaspoon soda, one teaspoon cream tartar ; flavor with lemon.

Chocolate Cake .--- One-half cup butter, one cup sugar, one and one-half cups flour. one-half cup milk, yolks four eggs, one-half cake grated chocolate, two teaspoons cream tartar, one teaspoon soda.

Corn Starch Cake.-One scant cup butter, one large cup sugar, three eggs, one pint flour, two-thirds cup milk, one cup corn starch, two teaspoons cream tartar, one teaspoon soda; flavor and salt to taste; frost.

Ice Cream Cake .- One cup sugar, onehalf cup butter, beat to cream; whites of four eggs, two cups flour, one-balf cup water, two teaspoons cream tartar, one teaspoon soda; bake in layers; sandwich with grated cocoanut and ice.

Cake.—One and one-half pounds sugar, one pound butter, three pounds flour, one pint molasses, three teaspoons baking soda dissolved in a cup of milk, six eggs, one pound blanched almonds cut small, eight pounds mixed fruit.

Pound Cake.—One pound butter, one pound sugar, one pound flour, eight eggs, one and one-half pounds currants, one and one-half pounds raisins, one-half pound citron, one cup preserved strawberries, two teaspoons baking powder, mixed spice, ground cloves.

Peach Butter.-Four pounds fruit one pound sugar, one lemon ; pare, stone and weigh the fruit, allowing sugar as above, Place the fruit in a preserving kettle and heat very slowly, allowing no water. When quite soft pass the peaches through a fine sieve, return the pulp to the fire, add the sugar and boil half an hour. Just before removing from the fire add the lemon juice. Put up same as jelly. Butters made of fruit are nice served with roast meats.

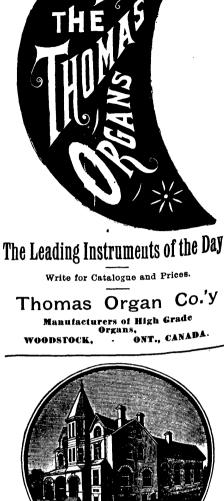
Spiced Plums—Make a syrup, allowing one pound of sugar to each pound of fruit and a scanty pint of vinegar to every three pounds of sugar. To each peck of plums allow one tablespoonful each of ground cinnamon, cloves, mace and allspice. Prick each] plum, add the spices to the syrup and pour the latter boiling hot over the fruit. Let the whole stand three days, then skim out the plums ; boil down the syrup until quite thick and pour it hot over the plums. Set away in a stone jar.

TOMATO GOODIES.

Tomato Figs .---- The small tomatoes should be used, and most people prefer the yellow ones. Take off the skins, lay them on plates and sprinkle sugar over them, dry in a warm oven; when thoroughly dry pack in stone jars with a layer of sugar between the tomatoes; when ready to use stew same as dried fruit.

With Mayonnaise.—The tomatoes should pointed knife make a cavity in the top, fill with mayonnaise dressing; set in ice box until ready to serve, then place three lettuce leaves on an individual salad dish and place one tomato in center of each dish. The lettuce should be kept in the ice box until ready to serve.

Tomato Sweetmeats.-Scald and peel small yellow tomatoes, weigh and pour over them same number of pounds of sugar, let them stand until next morning, then pour off the juice and cook in porcelain kettle until it is a thick syrup; add the tomatoes and cook until they are clear. If you have five pounds of fruit, slice three or four lemons, take out the seeds and add to the syrup before putting in the tomatoes ; if a larger quantity of tomatoes, use more lemons.





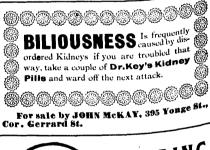


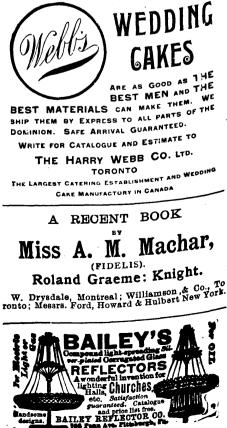
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618