

## NORTHROP & LYMAN'S GLYCERINE CREAM.

*For Chapped Hands, Cracked Lips, Sunburn,  
Tan, Softening the Skin, and Beau-  
tifying the Complexion.*

This article is one of the most delightful and indispensable things in the Dominion for a lady's toilet. After being out in the wind, or used on the face and hands, it will remove all roughness and irritation, soothing the sunburnt parts, and removing redness from the skin.

By using occasionally on the face it will soften the skin and give it a smooth surface, thereby arresting wrinkles.

Keep your temper unruffled, your thoughts on things pure and noble, and use Northrop & Lyman's Glycerine Cream, and you will reach a good old age before Nature has made its attacks upon your face.

For pimples, eruptions and sores that disfigure the face, it will be found very valuable, and for all sores that require a cooling and healing ointment, it is peculiarly adapted. It will both soothe and heal, and as it is nicely perfumed, it is not objectionable like many other articles. As it possesses real merit, it may be relied upon to attain the object we claim for it, viz.: to soothe, heal, beautify, and cause admiration in the person using it.

Price 25 cents per pot. Sold by all druggists and medicine dealers.

Prepared by NORTHROP & LYMAN,  
Toronto.

### ULCERATED SORES FOR NINE YEARS.

Mr. SAMUEL BRYAN, Thedford, writes: "For nine years I suffered with ulcerated sores on my leg; I expended over \$100 to physicians, and tried every preparation I heard of or saw recommended for such diseases, but could get no relief. I at last was recommended to give Dr. S. N. Thomas' *Electric* a trial, which has resulted, after using eight bottles (using it internally and externally), in a complete cure. I be-

lieve it is the best medicine in the world, and I write this to let others know what it has done for me.

Messrs. HARRISON BROS., Hamilton, Ont., writes: "Send as soon as possible another gross lot of Dr. Thomas' *Electric* Oil; our sale for it is rapidly increasing, and we have no medicine that has such ready sale, or gives such universal satisfaction."

### DOMESTIC RECIPES.

**GRAPE JAM.**—Boil the grapes in just water enough to make them tender, strain them through a colander, then to 1 lb. pulp put 1 lb. sugar; boil this half an hour. The common wild grape makes a nice jam.

**SPRUCE BEER.**—1 tablespoonful of essence of spruce, 2 of ground ginger, 2 of allspice, a large handful of hops; add these to 12 gallons of water, and boil one hour; then strain, and add 1 gallon molasses. When temperate—so warm as to ferment—add 1 pint yeast, and put the whole in a keg; good to use in 24 hours.

**SCOLLOPED OYSTERS.**—Toast several slices of bread quite brown, and butter them on both sides; take a baking dish and put the toast around the sides instead of a crust. Pour your oysters into the dish and season to your taste with butter, pepper and salt; add mace or cloves. Crumb bread on the top of the oysters, and bake it with a quick heat about fifteen minutes.

**SAGE AND ONION STUFFING.**—Chop very fine 3 onions, a tablespoonful of sage leaves rubbed very fine; put them into a saucepan with 4 large spoonfuls of water; simmer for 10 minutes, covered tightly, 1/2 a teaspoonful of salt, and the fume of black pepper; 3 tablespoonfuls bread crumbs mixed well in; then pour over it 3 tablespoonfuls of broth or gravy. Stir the whole well together, and use for pork stuffing.

**CROSS BUNS.**—Put 2 1/2 lbs. of sifted flour into a wooden bowl before the fire to warm; then stir in 1/2 lb. of sifted sugar and a little salt, 1/2 a teaspoonful each of coriander seed and pounded cinnamon, a little grated nutmeg; cut into 1/2 pint of new milk 1/2 lb. of butter; then mix with the other ingredients three teaspoonfuls of yeast; stir this all well together; set it to rise; when risen form it into buns; handle it as little as possible; on each bun cut a cross with the back of a knife; bake on tins.

**FRENCH ROLLS.**—Rub an ounce of butter into 1 lb. of flour; add 1 egg, a little yeast; let it rise; bake in rolls.

**SOFT RUSK.**—3 1/2 lbs. flour, 1 lb. sugar, 1 lb. butter, 4 eggs, and 1/2 teaspoonful of yeast to 1/2 pint milk.



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