

Success is not genuine merit, but it is a good counterfeit.

One of the few Medicines which has founded its reputation on its own merits is Dr. Guy's Great English Cholera Remedy. Try it and be cured. Recommend it to your suffering friends, that they also may be cured. Price 25 cents per bottle, and sold everywhere.

Mothers! depend upon it, Dr. Widmer's Teething Syrup, for all diseases of children, is a sure and safe remedy. It corrects acidity of the stomach, regulates the bowels, and cures wind colic; and by removing the child from pain, produces a quiet and natural sleep.—Price 20 cents per bottle. Sold everywhere.

DOVE AND SLATE COLOURS.—ALL SHADES.—Are made by boiling in an iron vessel a teacupful of black tea with a teaspoonful of copperas and sufficient water. Dilute till you get the shade wanted.

TO DYE A RICH SCARLET.—For every pound of wool or yarn take 1 oz. cochineal, 1 oz. of cream of tartar, 1½ ounces solution of tin. Powder the cochineal very fine and put into enough water to cover the yarn; when it is a little warm add the cream of tartar, and simmer; then add the solution of tin, wet the goods with clean water, wring out, and put into the dye till done. Dry your goods before you wash them.

Read advertisements on second, third, and last page of cover.

A Postscript—"I love to look upon a young man; there is a hidden potency concealed within his breast which charms and pains me." The daughter of a clergyman happening to find the above sentence at the close of her father's manuscript, as he had left it in his study, sat down and added: "Them's my sentiments exactly, Pa, excepting the pains; because I take Hagyard's Royal Pain Remedy, which is a certain remedy for all kinds of pains."

FLANNEL ROLLS.—One cup sweet milk, whites of two eggs, two-thirds cup butter, flour to make a thick batter, one-half cup of yeast, two tablespoons sugar. Raise over night; add the eggs and butter in the morning.

APPLE JELLY.—They are pared and quartered, and the core completely removed, and put into a pot *without* water, closely covered, and put in an oven or over the fire. When pretty well stewed, the juice is to be squeezed out through a cloth, to which a little white of an egg is added, and then the sugar. Skim it previous to boiling; then reduce it to a proper consistency, and an excellent jelly will be the product.

ORANGE MARMALADE.—Quarter some large, ripe fruit; remove the rind, seeds, and filaments, taking care to save the juice. Put the pulp and juice into a porcelain kettle, and mix with it an equal quantity of strained honey, adding sufficient powdered sugar to make it sweet, as the honey will not sweeten it enough. Boil and skim it till very thick, smooth, and clear. When cold put it in jars.

PRESERVED PEACHES.—Take ripe free-stone peaches; pare, stone, and quarter them. To six pounds of the cut peaches allow three pounds of the best brown sugar. Strew the sugar among the peaches, and set them away in a covered vessel. Next morning put the whole into a preserving kettle, and boil it slowly about an hour and three-quarters, or two hours, skimming it well.

A man to speak his mind must have one to speak.

To grow up to the allice, we must be planted low in the dust.

That man is passing rich who can number friends enough for a jury.

Method in the very hinge of business; and there is no method without punctuality.