

Corticelli Spool Silk advertisement featuring images of cats and text describing the quality of the silk.

"MONEY BACK." advertisement for Ryrie Bros. in Toronto, offering a money-back guarantee on their goods.

Some Reasons Why You Should Insist on Having Eureka Harness Oil advertisement, highlighting the benefits of the oil for harnesses.

Cure Yourself! advertisement for a medicinal product, likely related to the harness oil or another health product.

District Dashes

Manager Burns, of the Flax Co. left Tuesday on a business trip to Chatham.—Tilbury News. Miss C. Bechard, of Chatham, is visiting friends and relatives here.—Wallaceburg Herald-Record.



Cured After Years of Pile Torture.

James Kenion, Memphis, Tenn., says "I suffered the tortures of itching piles for years, and not even mercurial ointment would relieve me entirely. One 50 cent box of Pyramid Pile Cure cured me entirely. All druggists sell it. Book, 'Piles, Causes and Cure,' mailed free, Pyramid Drug Co., Marshall, Mich.

RALEIGH COUNCIL.

The above council met on October 14th, 1901, with all members present. The minutes of last meeting were read and on motion confirmed. A notice was received from the clerk of Tilbury East to remove the dams in the Finn creek, across lot one on the 10th concession of Raleigh.

The Household

Grape Catsup—Wash, drain and put into a preserving kettle. Mash well, place on the fire and cook until tender, and then strain. To every ten pounds of pulp allow six pounds of sugar, one tablespoonful each of cinnamon, cloves, all-spice and pepper, and a teaspoonful of salt.

Plum Catsup—Wash the plums and stew until tender in enough water to prevent burning, then strain and weigh. To four pounds of pulp, allow one pound of sugar, four teaspoonfuls of cloves, two teaspoonfuls of pepper and salt to taste. This is an excellent relish to serve with roast meats.

Cucumber Catsup—Pare large, ripe cucumbers, remove the seeds, grate fine and measure. Place the pulp in a colander and drain well. To every quart of pulp allow a half teaspoonful of cayenne pepper, one teaspoonful of salt, two tablespoonfuls of grated horse-radish, and a pint of good cider vinegar. Mix together thoroughly, do not cook; bottle this and seal. Try this with fish and game.

Tomato Catsup—Scald, peel, slice and core a peck of ripe tomatoes. Use the bright red tomatoes. Place in a porcelain kettle, and cook until tender and then strain. To this quantity of tomatoes add three large onions chopped very fine, one tablespoonful of salt, one teaspoonful of cayenne pepper, five tablespoonfuls of ground mustard, and a tablespoon each of ground black pepper, ground cloves and celery seed in a bag. Simmer about 6 hours.

Cider Making—In making cider that is to be used for apple butter, or for boiling down only ripe, sound fruit should be used and every operation should be as cleanly as possible. In putting the cider into barrels it must be run through a filter of some kind, if nothing-but a wisp of straw is put in the funnel to keep the particles of pomace from getting into the barrel. A flannel cloth is better. There are many uses for boiled cider besides making the various sauces of it. It may be boiled until it is thick and used in the place of Molasses, or it may be reduced still more and made a delicious and wholesome jelly. If boiled three or four barrels into one, and sealed into jugs, it may be kept indefinitely and when reduced with water makes a most refreshing drink for use in the hot weather the next summer.

EGGS IN FRENCH FASHION. Oeufs a la Paysanne—Break some eggs, allowing one for each person, into a fireproof dish, season with pepper and salt, and pour over them three tablespoonfuls of cream, place in an oven until set, and serve hot. Oeufs a la Tripe—Chop some onions finely and brown them in a frying pan with a little butter. When the onions are well browned stir in some slices of hard boiled eggs, and place them over the fire for about five minutes. Add a little tarragon vinegar, season with pepper and salt, and serve very hot.

Oeufs mollets a la puree d'epinards—Make a puree of spinach, which is greatly improved by the addition of a little Bechamel sauce. Place some fresh eggs in boiling water and boil five minutes, then plunge them quickly into cold water and remove the shells. Pour the puree into a dish and arrange the eggs on the top. The eggs can be served with any other vegetable puree and are very nice with puree of mushrooms.

Oeufs a la sauce blanche—Place some eggs in boiling water and boil for a quarter of an hour. Shell, and cut them in slices. Make some white sauce, and pour over them in the slices of egg with a seasoning of pepper and salt, and scatter a little finely chopped parsley over them before serving.

Omelette au fromage—Beat up some eggs, allowing one egg to each person, and add some grated cheese in proportion of about a teaspoonful to each egg. Stir in a tablespoonful of cream and fry in the usual way.

POULTRY POINTERS. Early broods are the most profitable. Growing ducks require some green food daily. The food may be varied every few days with benefit. Rhenmatism usually proceeds from dampness or change from warm to cold temperature. There are some breeds of fowls that fatten more readily than others and must be fed cautiously or they will become entirely too fat to lay. As soon as the hatching season is over there is no use for the males, and it is best to sell them. The hens will lay as well without them. Better only have scrub stock that have an inherited appetite for hatching than to submit good blood to the inevitable consequences of neglect. Reduce the winter stock of poultry as much as possible to layers. These will pay their way and leave a profit, whatever the cost of feed may be.

Easiest Shoe advertisement featuring an image of a shoe and text describing its comfort and ease of use.

Dr. Reed Cushion Shoe advertisement for men and women, highlighting its cushioning and support.

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Castoria advertisement featuring an image of the product box and text describing its benefits for various ailments.

General Shooting and Quail Season advertisement for Geo. Stephens, Quinn & Douglas, listing various sporting goods and ammunition.

Weldon's Burned Leather advertisement for Japanese novelties, including leather goods and accessories.

Weldon's Fancy Store advertisement for women's exchange and clothing, located in East Chatham.

Chatham Gas Co. advertisement for gas ranges, highlighting their quality and safety.

Don't Wait advertisement for Radley's Ough Balm, a remedy for colds and coughs.

Stop That Man! advertisement for a shaver, highlighting its convenience and safety.

John McConnell advertisement for a variety of goods, including raisins, currants, and other food items.

Bank of Montreal advertisement, highlighting its long history and financial services.

Standard Bank of Canada advertisement, highlighting its services and branches across Canada.

E. Putnam Market House advertisement for fresh produce and other market goods.