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Analyses show them to contain liberal amounts of theobrotal and salin elements, sugar and tannic acid etc., characteristic of true Wine and which modify materially the effects which would be produced by alcohol alone.

Retaining to a high degree the natural flavor of the grape, they serve the purpose of a pleasant table Wine as well as that of a most valuable medicinal Wine.

CHAS. F. HEHNER, Ph. C., Phm. B.
Dean and Professor of Pharmacy,
Ontario College of Pharmacy.

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References by permission.—Mr. Jas. Allison Treasurer Cookes Church, Toronto; Mr. John Ducaan Clerk of Sessions, Knox Church, Toronto.

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A CETOCURA TOUCHES THE SPOT IN NERVOUS DISEASES.

A CETOCURA TOUCHES THE SPOT IN NERVOUS DISEASES.

May 2nd, 1894.—MY DEAR SIRS,—I may say that I have used your Acetocura with great results in my family. It has given great relief, especially in Nervous Affections and Rheumatism, and I can confidently recommend it to any troubled with these complaints. I am yours truly, J. A. Henderson, M.A., Principal of Collegiate Institute, St. Catharines.

Coutts & Sons.

A CETOCURA TOUCHES THE SPOT IN RHEUMATISM.

A CETOCURA TOUCHES THE SPOT IN RHEUMATISM.

Mr. C. H. Reeves, 169 State St., Chicago, Sept. 20th, 1894, writes.—I wish to certify for the benefit of Rheumatic sufferers of the great relief and cure I have experienced through your wonderful remedy. Three weeks ago after exhausting every known remedy and feeling completely discouraged, I commenced using your Acetocura and now I am another man and have no pain whatever.

A CETOCURA TOUCHES THE SPOT IN PARALYSIS.

A CETOCURA TOUCHES THE SPOT IN PARALYSIS.

A CETOCURA TOUCHES THE SPOT IN PARALYSIS.

Mrs. B. M. Hall, Fernwood, Ill., U.S.A., August 15th, 1894, writes:—"I am 61 years old. For two years I had been afflicted with partial paralysis of the lower limbs rendering me unable to walk a block without complete exhaustion. After using Acetocura for five days the pain had entirely disappeared, permitting me to enjoy a good night's rest, and after ten days' treatment I was able to walk two miles without fatigue."

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SEALD TENDERS addressed to the undersigned and endorsed "Tender for Post Office, Victoria, B.C." will be received at this office until Friday, 19th Oct., 1894, for the several works required in the erection of a Post Office at Victoria, B.C.

Plans and specifications can be seen at the Department of Public Works, Ottawa, and at the office of F. C. Gamble, Esq., Resident Engineer, Victoria, B.C., and tenders will not be considered unless made on the form supplied and signed with the actual signatures of tenderers.

An accepted bank cheque, payable to the order of the Minister of Public Works, equal to 5 per cent of amount of tender, must accompany each tender. This cheque will be forfeited if the party declines the contract, or fail to complete the work contracted for, and will be returned in case of non-acceptance of tender.

The Department does not bind itself to accept the lowest or any tender.

By order, **E. F. E. ROY,**
Secretary.

Department of Public Works,
Ottawa, 6th Sept., 1894.

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HEALTH AND HOUSEHOLD HINTS.

Corn Fritters.—To a can of corn or a half dozen of ears, add two eggs, well beaten, one pint of flour, one teaspoonful of salt, one-half teaspoonful of pepper, mix well. Fry in hot lard.

Auntie's Ginger Snaps.—One cup of molasses, one-half cup of butter, one teaspoonful of soda, one tablespoonful of ginger, flour to form a stiff dough, roll as thin as possible, and bake in a quick oven.

Hominy Fritters.—Two tea-cups of cold boiled hominy; stir in one teacupful of sweet milk, and a little salt, four tablespoonfuls of sifted flour and a little butter, one egg to be added last. Fry a dark brown in hot lard.

Apple Sauce.—After paring your apples, slice them in your stew-pau with a little water, let them cook until soft, covering well to keep in the steam. Remove them from the stove, add brown sugar and cinnamon, stir them just a little.

Peach Pot Pie.—Put your crust into a pot fill with peaches and cover them with sugar house molasses, put a crust on the top, and let it boil until the peaches are done. Plums, apples and berries of all kinds may be made the same way.

Fried Apples.—Pare sound apples, slice them half an inch thick, remove the cores without breaking the slices, fry them in hot butter until tender, lay them in little piles with sugar and spice dusted over them, and serve them on slices of toast.

Plum Soy.—Allow four quarts of plum; scald and rub through a colander, add one pint of vinegar, a teaspoonful of black pepper, one of mustard, one of cloves, and one of salt, four tablespoonfuls of brown sugar; boil slowly one hour and bottle for use.

To Preserve Green Tomatoes.—Weigh out half as much sugar as tomatoes, after they are washed, peeled and halved. Let stand in sugar overnight; cook slowly, until they are as thick as you wish; season with lemon to suit taste; keep in open jars or seal tight as you like.

Pear Salad.—Make a syrup of one teacupful of granulated sugar, half that amount of water, and a heaping teaspoonful of sliced green ginger root; strain and set in a cool place. Pare, quarter and core six ripe, juicy pears, put in a salad bowl, pour the cold syrup over and set on ice.

Delicate Cake.—Butter, three-quarters cup; sugar, scant two cups, stirred to a cream; flour, three cups; baking powder, two teaspoonfuls, run through a sieve twice; sweet milk, one-half cup; whites of six eggs; flavor, lemon or vanilla. This makes a delicate cake; bake in layers.

Clam Chowder.—Twenty-five clams, half pound of salt pork chopped fine, four sliced onions. Put pork in stewpan, cook a short time, then add eight potatoes that have been cut in thin slices, onions and juice of clams. Cook two hours, add clams, and fifteen minutes before serving add two quarts of milk.

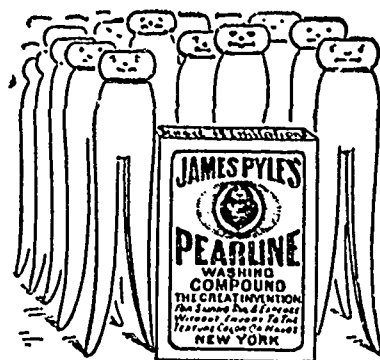
Cocoanut Custard.—One pint of milk, two eggs, half cup of sugar, half of a nutmeg, grated, one cup of grated cocoanut. Beat the eggs and sugar together until light, then add the milk, nutmeg and cocoanut. Line two pie dishes with plain paste, fill them with this mixture, and bake in a quick oven for thirty minutes.

Oatmeal Mush Rolls.—Take cold oatmeal mush, and work lightly into it enough Graham flour to mould it into rolls. Do not overwork it, as too much kneading spoils the effect. Roll out the dough with the hands on the moulding-board into a long roll, about an inch and a half in diameter; cut off pieces three inches long, and bake on the grate in a quick oven half an hour. Serve warm or cold.

Pickled Pears.—Allow seven pounds of pears after they are peeled, prepare four and a half pounds of sugar, one pint of vinegar, one teaspoonful ground cloves, three teaspoonfuls of cinnamon. Have the syrup boiling hot, leave the fruit whole, cook slowly, lift with a skimmer, when done, into a jar and pour the syrup over it. When cool, tie up closely putting in an inverted plate which is small enough to fit inside the jar.

Grape Butter.—A superior grape butter is made by taking two-thirds grapes and one-third good, sour apples. Add one pound of light sugar to every two pounds of fruit after it has been cooked and passed through the colander. Boil down like other butter, stirring constantly. Jellies and butters will keep well if only sealed with a piece of tea paper thoroughly wet on one side with the white of egg, and pressed down closely. The egg forms a cement and makes an air tight covering. Keep in a cool, dry place.

Minard's Liniment for Rheumatism.



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