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Good Pickles

AND —

Preserves

COMPILED BY

AN EXPERIENCED HOUSEKEEPER.

PRICE 25 CENTS

PUBLISHED BY

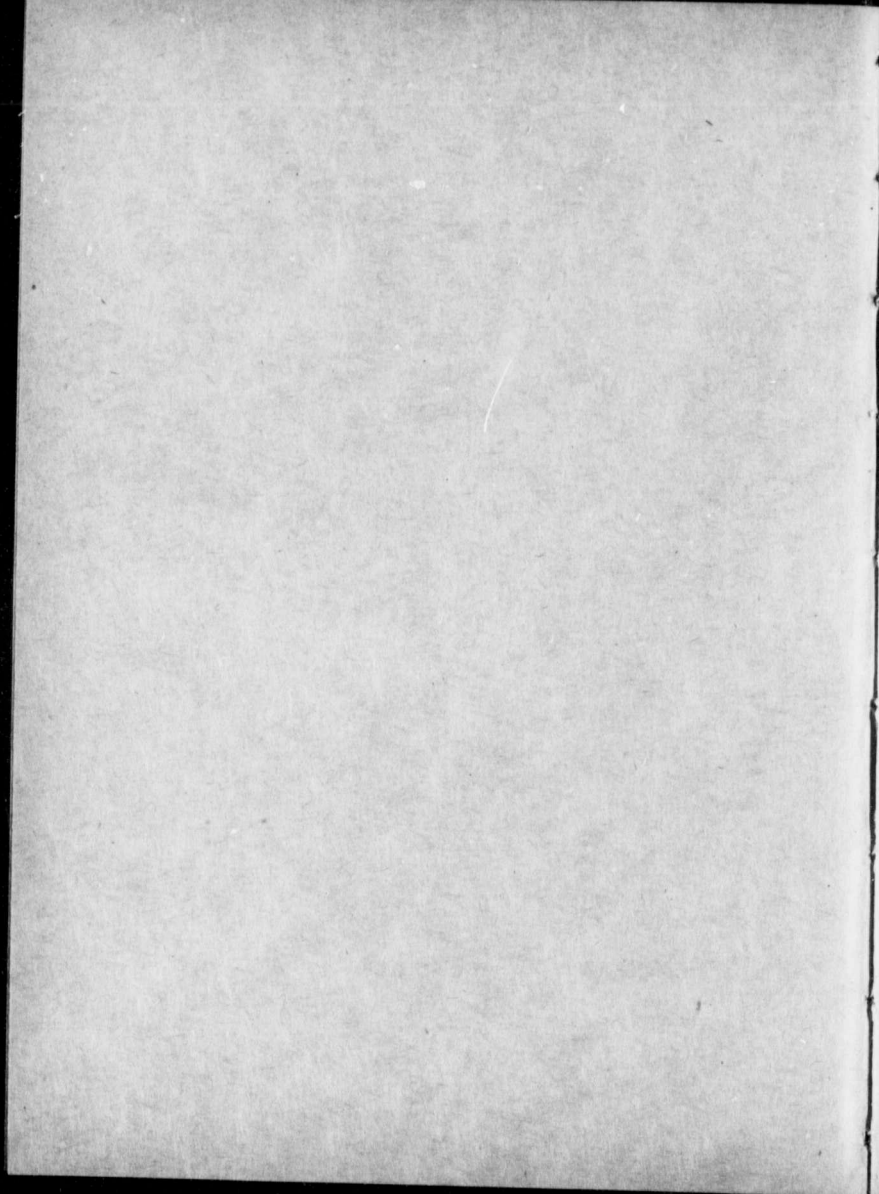
PARKE & PARKE,

Wholesale and Manufacturing Druggists,

McNAB STREET, COR. YORK, HAMILTON.



V. B. WHIPPLE, PRINTER, HAMILTON.



PICKLING AND PRESERVING.

PICKLING.

Choose only the best cider or malt vinegar and fresh pure spices. If a brass kettle is used, scour it well with salt and vinegar before using ; and do not allow the pickles to stand long in it. Put the pickles away in a stone jar, tying a clean white cloth over the mouth of the jar before adjusting the cover. Always lay a plate upon the pickles to hold them well under the vinegar. If at any time scum or froth forms on the top, draw off the vinegar and wash the pickles thoroughly in plenty of clear water, then boil the vinegar, skimming off all the froth that appears and continuing the boiling as long as the froth rises ; turn the vinegar while still hot over the pickles and set them away. The reason pickles soften is that the vinegar is either too strong or too weak ; if the latter is the case a white scum will rise to the top of jar.

CUCUMBER PICKLES.

Put cucumbers in salt and water over night ; drain next morning ; cut in small pieces some horseradish and green peppers, scald sufficient vinegar to cover pickles, to which has been added some mixed spices, pour over the pickles hot and let stand two days, then pour off vinegar and scald again, let stand two more days and scald vinegar again ; repeat the scalding process three times in all. Spread green grape leaves over top of pickles to keep them green. (Very good.)

(Write your own Recipes here.)

GREEN TOMATO PICKLES.

Take one peck of green tomatoes sliced and six large onions sliced; throw over them one teacup of salt and let stand over night; drain, boil in two quarts of water and one quart of vinegar twenty minutes, then drain again and take three quarts of vinegar, one pound of sugar, two tablespoons of curry powder and turmeric, two teaspoons each of cloves, cinnamon, allspice and mustard, simmer a few minutes, when it is ready to put away.

MUSTARD PICKLES—Mixed.

Place whatever vegetables to be pickled in a stout jar, cold, and use "Parke's Pickle Mixture" according to directions on package and pour over pickles.

Cucumbers, cauliflowers, beans and onions make a delightful mixed pickle. The cauliflower would be improved if allowed to stand over night in a colander with a little salt sprinkled over them. (Extra Good.)

CHILI SAUCE.

One peck of ripe tomatoes, six green peppers, six onions, two teaspoons of ground allspice, two of ground cloves, two of ground cinnamon, one cup of brown sugar, five cups of vinegar, salt to taste. Scald and skin the tomatoes, chop onions and peppers together fine; boil all together slowly three or four hours, then bottle.

(Write your own Recipes here.)

For a Delicious Dessert _____

USE Price's Rennet Wine.

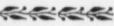


For Invalids, For Dyspeptics, For Children,

Or for making a light and easily digested food, or a delicious dessert at any time, but more especially during the hot summer season, there is nothing equal to the dishes made with Price's Rennet Wine.

Be sure and get Price's, as it is made by a special process and will never fail you.

There is no other so good nor so cheap as Price's Rennet Wine.

Recipe for Junket. 

To one pint of **luke-warm** sweet milk add sugar to taste and flavor with vanilla, lemon, nutmeg or wine ; stir in quickly one teaspoonful of **Price's Rennet Wine**. Let it stand undisturbed in a warm room for half-an-hour, until it is firm, then set in a cool place until it is used. Prepare one or two hours before using Do not stir it up, but serve in dish carefully, and with or without cream or preserves, according to taste.

The Cost is 25 Cents per bottle, or one cent a teaspoonful.



Sold by all Grocers and Druggists,

Or at _____

PARKE'S DRUG STORE, McNab St., Cor. York.

WALTON PUBLIC LIBRARY

PICKLES, CAULIFLOWER

Break off the flowers into small sprigs or bunches and boil three minutes in a strong brine, drain and lay cauliflower in a sieve ; sprinkle layer after layer with salt ; let stand over night : in the morning brush off the salt and place cauliflower in a stone jar, distributing here and there a piece of red pepper. Pour cold vinegar over the cauliflower and let stand two days, then drain off the vinegar and season. To every gallon of vinegar allow a cup full of sugar, a dozen blades of mace and a teaspoonfull each of coriander seed and whole mustard, placing the spices in bags. Boil the vinegar and spices five minutes and pour it over the cauliflower, repeat this scalding once a week for three weeks ; always leave the spices in the vinegar. Pickled cauliflower should be examined once a month and at the least sign of fermentation the vinegar should be reboiled.

STUFFED RED PEPPERS (Good.)

Select nice even large ripe red peppers,, (not over ripe), cut off the stem ends carefully and save : then dry out all the seeds and replace stem ends. Cover peppers with a strong brine and let stand three or four days, then pour off and add new brine, repeat every three or four days for one or two weeks or until the peppers have become quite mild to the taste. Then chop cabbage and a little celery together very fine, add a little salt. Stuff peppers and place each end in carefully. Cover peppers with the best cider vinegar, cold. Then set away for two weeks when the peppers will be ready for use. I find this an excellent pickle to be eaten with cold meats and looks very pretty on the table.

(Write your own Recipes here.)

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HAMILTON PUBLIC LIBRARY

The · Question · of · keeping ..the · Hair · in · Curl

*This is a
Fact.*

Is one which bothers a lot of you ladies. There is an easy fortune in it for some one who will invent some simple preparation to keep the bangs curled for a few days at a time.

As the matter now stands, whenever a cloud comes over the sun you are afraid that it will be a "bad day for bangs," and when the doorbell rings there is a dead certainty that some one is coming just when you are not at your best. Taking it all in all, the lot of the girl with bangs is not an enviable one.

*You can't
always have
a Temple of
Fame in the
Kitchen.*

Isn't it funny how things do seem to go wrong when we want them to be right, and how awfully easy they go wrong, too.

Even the cooking at times seems to get bewitched. Cute recipes that were old and reliable at the time of the first La Grippe in Hamilton produce at times spectres of dyspepsia, and light, dreamy culinary creations, like Charlotte Russe, become, when the cook's evil star is in the ascendant, as sad as an autumn day.

Now these streaks of bad luck, so jeopardizing to your reputation as a good cook, can be entirely avoided by the use of

Parke's Baking Powder.

*It's Cream of Tartar and Soda of the Purest Kind,
and the Price is 25 cents a Pound.*

*We make it
Fresh three
times a week.*

The price:

25c. lb.

15c. ½ lb.

8c. ¼ lb.

Parke & Parke, Druggists, **McNab Street,** Hamilton.
Cor. Park,

PICKLED ONIONS.

Use the small silver skinned onions; pour hot water over them and peel. Then cover with strong brine. Let stand twenty-four hours; pour off the brine and add new, allowing it to remain twenty-four hours, also change the brine again on the third morning. On the fourth morning put onions in fresh water to which has been added one pint of milk—to keep onions white—and bring to boiling heat; drain well. Put onions in jar and pour scalding vinegar over them. Spices may be added if desired by putting mixed spices in small bags and allowed to steep fifteen minutes in the vinegar. Sliced red peppers mixed through the onions when put in the jar greatly add to the appearance. If this receipt is carefully followed it will be found to be excellent.

PICKLED RED CABBAGE.

Shred the cabbage very fine; put in the jar, occasionally adding a little salt; place over the cabbage a plate with a weight upon it, let stand twenty-four hours, then drain well and cover with cold water; pour the water off and measure to find the quantity of vinegar required. Add to the vinegar one-half cupful of sugar, two oz. of mustard seed, two oz. of cloves, two bay leaves and one dozen whole peppers. Steep fifteen minutes and when cold pour over cabbage. Tie spices in muslin bags.

(Write your own Recipes here)

DO YOU EVER FEEL TIRED?



HAT'S a funny question to ask, isn't it? Most everybody feels that way some time or other. If it's only from fatigue, then you need rest. If it is from a torpid or diseased liver (nine chances to one it is), then you need **Parke's Liver Cure**. This preparation is prepared from Roots, Herbs and Barks, and, unlike pills, it contains no mercury, calomel, nor any other mineral poison.

Everybody needs a Liver Tonic. It's a sluggish or diseased liver that impairs digestion and causes constipation, when the waste that should be carried off remains in the system. The results are **Biliousness, Dyspepsia, Indigestion, Headache and Malaria.** Keep the liver active by occasional doses of **Parke's Liver Cure**, and you will get rid of those troubles and give tone to the whole system.

For a Laxative PARKE'S LIVER CURE is **better than pills.** The dose is only ten drops to half a teaspoonful.

OUR GUARANTEE.—If, after using half a bottle, you find that it doesn't suit your case, bring it back and get your money. We would rather have you bring it back than keep it if it does not give satisfaction.

50 cents and \$1.00 per bottle at Parke's Drug Store, McNab Street, cor. York.

CATSUP.

TOMATO CATSUP.

Half a bushel of ripe tomatoes, peel, stem and strain through a sieve. Add one tablespoonful of ginger, one tablespoonful of cloves, two tablespoonfuls of cinnamon, half a teaspoonful of cayenne pepper, one-half cupful of salt, one teaspoonful of mustard, one pint of vinegar and a few onions. Simmer slowly three or four hours. A little sugar may be added if preferred.

MUSHROOM CATSUP.

To one peck of full-grown flaps of mushrooms; crush with the hands and sprinkle a handful of salt over them; let stand over night, then put into stew-pan and put in a quick oven for twelve hours; strain and press out all the juice. Allow to every gallon of liquid one ounce each of cloves, black pepper and ginger, one-half pound of common salt. Get it on a slow fire to boil until half the liquid is wasted away; bottle and seal tight.

(Write your own Recipes here.)

PARKE'S PICKLE MIXTURE

Makes a Most Delicious Pickle.



HAVE the pickles prepared as usual by allowing them to stand from 12 to 24 hours in strong brine ; then pour off the liquid. Put contents of a 25 cent package into two gallons of vinegar and boil 15 minutes, then pour upon the pickles. Cover and let stand several weeks before using.

**This Mixture is Splendid for Making
Catsup.**

For pickles every one likes it. It is no trouble and you are always sure of getting it the same each time.

Sample Package 10c. Regular Size 25c., or 5 for \$1.

It will be sent by mail on receipt of price.

PURE SPICES (WHOLE OR GROUND)

We have them and quote you

Cayenne, 2 oz. 5c.

Black Pepper, 20c. lb.

Cloves, 2 oz. 5c.

Cinnamon, 2 oz. 5c.

Allspice, 2 oz. 5c.

Mace, 10c oz.

PARKE & PARKE, Druggists, Hamilton.

SWEET PICKLES.

PICKLED PEARS.

Peel the pears carefully, and to each eight pounds of fruit take four pounds of white sugar, three cupfuls of vinegar, one tablespoonful each of whole cinnamon and cloves. Put all together in a granite kettle and let stand one hour, then put over the fire and bring slowly to a boil. Cook slowly and when pears are tender remove and spread on a platter to cool while you boil down the vinegar to a syrup. Fill jars with the fruit and cover with the boiling syrup; seal while hot.

PICKLED PEACHES.—No. 1.

Rub fruit to remove fur: to every eight pounds of fruit, allow four pounds of white sugar, one quart of vinegar, two ounces each of whole cloves and stick cinnamon, half an ounce of ginger root. Boil vinegar, sugar and spices together ten minutes; add peaches and simmer a few minutes, being careful not to let them boil or become soft. Then put in a stout jar and in a week pour off the vinegar, scald and pour over the peaches again.

PICKLED PEACHES.—No. 2.

Select fine ripe fruit, peel carefully. Allow a pound of sugar to a pint of good cider vinegar; put ground cloves and cinnamon in bags and boil in the vinegar, and when boiling drop in the fruit (a few at a time), and let remain until tender, but not soft or broken. Then remove carefully and place in jars, repeat this process until all are done. Then fill up the jars with the remaining vinegar and seal while still hot.

(Write your own Recipes here.)

RUBBER GOODS.



.....

WE make this assertion, and will let you be the judges: There is no retail house in Canada that sells the same class of rubber goods at the low price that we are now selling them at.

A FINE BULB SYRINGE, 2 pipes hard rubber at 45c. This is one usually sold at 75c and \$1.00. It's a soft, smooth rubber, with **large** tubing. If you wish more attachments and heavier rubber, we can give you one at 75c, and another at \$1.00.

FOUNTAIN SYRINGES.—A good 2-quart at 75c. The best one that money can buy at \$1.00. A 3-quart at \$1.00, or a 4-quart at \$1.25.

COMBINATION SYRINGE and HOT-WATER BOTTLE.

The best quality, 2 quart, \$1.25 ; 3 quart, \$1.50. These are extra value—will not leak nor burst.

HOT-WATER BOTTLES.—1-quart, 50c; 2-quart, 75c; 3-quart, \$1.00 ; 4-quart, \$1.25. These will all be mailed for 10c. extra.

We cannot lay too much stress on the quality of these goods. They are soft and smooth like velvet, and will outwear several of the common kinds sold in general and departmental stores. We guarantee satisfaction, as we purchase direct from one of the largest rubber manufacturers on the continent, and they will renew any goods that are at all imperfect.

PICKLED CHERRIES.

Select nice large English cherries and to every two pounds of fruit allow one cupful of sugar, three cupfuls of best cider vinegar, one ounce stick cinnamon. Heat vinegar, sugar and spice together. Put the cherries with stems on in the jar and pour the vinegar while boiling over them. Repeat the boiling process every mornng for a week and they are then ready for use.

SPICED CURRANTS.

Four quarts of ripe currants, three pounds of brown sugar, one pint of vinegar, one tablespoonful each of cloves, cinnamon and allspice ; boil one hour, stirring occasionally. Gooseberries are very nice done in the same manner.

SPICED CHERRIES.

Four pounds of cherries, two pounds of sugar, one teaspoonful each of cloves and cinnamon. Steep spices in one pint of vinegar, pour over cherries hot. Repeat boiling process for three days in succession.

SWEET APPLE PICKLE.

Seven pounds of sweet apples, three and a half pounds of sugar, one quart of vinegar, two ounce of stick cinnamon. Pare, cut in half and core apples before weighing. Boil vinegar, sugar and spices together and when boiling add apples ; let remain until tender. Take them out, put into a jar, boil down syrup and pour over apples.

(Write your own Recipes here.)

Rubber Goods.==Continued.

ELASTIC STOCKINGS.—We import these from the manufacturers in England. They are always fresh and we guarantee the quality, and will not send any goods that are not fresh. The prices are: For Stockings, \$1.25 each; Anklets or Kneecaps, \$1.00 each; either drab or white as preferred. Add 5c. each for postage.

Infants' Syringe Bulb,	-	-	-	-	25c.
Nasal Syringe Bulb	-	-	-	-	25c.
Eye and Ear Syringe Bulb,	-	-	-	-	25c.

Rubber Nipples, black or maroon, 5c. each, 3 for 10c. We do not sell any more of the cheap 2 and 3 for 5c. kind.

Nurser Tubing, 5c. per foot, 15c. per yard.



Now if you want anything in the Rubber Goods line the proper place to go is to

PARKE & PARKE, DRUGGISTS,

McNab Street, Cor. York, Hamilton.



NOTE—If there is anything wrong with any of these goods, you cannot return them any too quickly, as money will be refunded or goods exchanged.

Parke's Headache Powders cure Headache in 5 minutes.

CANNING AND PRESERVING.

To ensure good results in pickling, preserving and jelly making the following instructions must be carefully observed :

Fruit should be chosen with the utmost care. It should be ripe but not over ripe, and all that bear signs of decay should be thrown away.

In canning and preserving granulated sugar should always be used, also a porcelain or granite kettle.

Peaches, pears or other large fruits should be lifted piece by piece when sufficiently cooked and easily arranged in the jars, and the boiling juice added afterwards to cover them.

Observe the utmost cleanliness in every part of the work, both of the hands, the utensils and fruit. Avoid anything which would tend to change the color or flavor of the fruit such as tin, iron or brass kettles. Clean and scald the jars with their tops, even if they were cleaned when put away ; they should be scalded just before using. Be sure that each jar is in perfect condition and that the tops and rubbers fit perfectly. This may be ascertained by filling the jars with hot water, fitting the tops and rubbers and standing upside down for a few minutes ; if they do not leak they are in perfect condition. Use new rubbers every season.

(Write your own Recipes here.)

IT'S A GREAT WASTE◆◆◆



OF PAINT to put on a poor article, no matter how cheap it may be. It will last but a short time, and will cost nearly as much as a good article.

PARKE'S
PURE
REPAIRED
PAINTS

will last years and look bright all the time. We have a splendid assortment of Colors, and will be pleased to give you a sample card of them.

Floor Paints.—They cannot be beaten for durability or drying qualities. You can paint your floor at night and have it dry to walk on in the morning.

I have heard painters admit that they could not make paint equal to it.

Carriage Paints.—Why do you allow your rigs to become so shabby-looking when, for 50 cents, you could paint a whole buggy. It doesn't need any varnish. We have also **BUGGY TOP ENAMEL DRESSING** which will not crack nor peel off.

We will give you the best mixed paints at \$1.25 per gallon; floor paints at the same price; buggy paints 75c. a quart; castor oil 8c. per lb. Also turpentine, linseed oil, bronzes, enamels, etc., at lowest prices.

Bicycle Supplies.—Enamels, all colors, 25c. per tin. Phoenix Rubber Cement (the best made), 20c. per large bottle. We have also rubber for repairs, lubricating oil and lantern oil.

PARKE & PARKE, Druggists, McNab St., Cor. York.

CANNED FRUIT.

PEACHES.

Select peaches that are ripe and not too soft. Pare, halve or leave whole, weigh and to each pound of fruit allow six oz. of sugar. Put the sugar with just enough water to dissolve it, over the fire ; skim as it boils, then put in the peaches, a few at a time and as soon as they are well scalded, take out carefully and put in the jars, filling nearly full, then fill jars with the hot syrup.

BLACKBERRIES AND RED RASPBERRIES.

To each quart of berries, allow one cup of sugar and one-half cup of water. Boil and skim the syrup, then add berries. Cook slowly ten minutes ; put in jars and seal.

CHERRIES.

Wash and remove the pits, allow a pound of sugar to one pound of fruit ; make a syrup of the sugar with the juice and a little water ; boil ten minutes, turn into bottles and seal. Some prefer one pint of sugar to one quart of pitted cherries.

(Write your own Recipes here.)

Cook's ENGLISH DISINFECTANT.....

◆◆◆KILLS ALL ODORS◆◆◆

Not by disguising, but by destroying them. A 25c. bottle will make four gallons of the strongest disinfectant.

Cheap, Harmless and Effective.

Not Poisonous nor Corrosive'

but a highly concentrated fluid for checking and preventing contagion from infectious diseases.



For Washing Dogs....

To free them from fleas
there is nothing equal to

COOK'S DISINFECTANT.

For Wounds, Ulcers, Old Sores, Sick Rooms, Closets, Schools, Urinals, Sinks, Drains, Slaughter Houses, Market Places, Kennels, Mange in Dogs and Horses, Skin Diseases, Hog Cholera, Cockroaches, Fleas on Dogs, Etc.

THIS PREPARATION IS IMPORTED FROM ENGLAND

..... AND

Parke & Parke Are Sole Agents for Canada

STRAWBERRIES.

Fill glass jars with fresh strawberries, sprinkle with sugar allowing a little over one-half of a pound of sugar to one pound of fruit. Set the jars in a boiler with a little hay or a few slats of wood laid on the bottom to prevent the jars from breaking. Fill boiler to within an inch or two of the top of jars with cold water; let them boil fifteen minutes; take out jars; fill them to the top before scalding, using one or more jars for the purpose.

PEARS.

Choose pears that are ripe but very firm. Pare and quarter, weigh, and to every pound of fruit allow one-half pound of sugar. Dissolve sugar with a little water, boil and skim, then put in pears, a few at a time, and as each piece is sufficiently cooked, place in the jars, filling nearly full; then fill jars with the boiling syrup and seal.

PINEAPPLE.

Choose large ripe pines; peel and dig out all the eyes, then cut in small pieces or shred with a silver fork. Put fruit cold into glass jars, adding as you go along one cupful of sugar to each quart jar of fruit. Fill jars three parts full with fruit and sugar and the remainder with cold water. Set the jars in a boiler with a few slats of wood or a little hay in the bottom to prevent the jars from breaking. Fill boiler to within an inch or two of the tops of the jars with cold water and boil ten or fifteen minutes, then take out of boiler and set away.

(Write your own Recipes here.)



I TAKE PARKE'S CASTOR OIL SYRUP.

It's sweet as honey and cures me of everything. I like it. You try it. Suitable to all ages.

The tender babe or delicate invalid.

FIVE IMPORTANT FACTS



ASTOR OIL is admitted to be the most useful household medicine yet discovered. It is safe and certain.

(2) Castor Oil is acknowledged to be the most disagreeable and nauseating medicine ever ordered by a doctor.

(3) If Castor Oil *had* been pleasant to take the thousand and one medicines and pills now on the market would never have existed.

(4) **Parke's Castor Oil Syrup** is Castor Oil, the purest and highest quality of Castor Oil, and nothing but Castor Oil, made by a new and improved process, which renders it free from all nauseating taste, and is pleasant to take, just like honey, so pleasant that a child will lick the spoon after it and ask for more—so pleasant that an invalid with a weak stomach will take it with a relish.

(5) Being nothing but Castor Oil, it leaves no bad effects, which fact makes it superior to all other operating medicines.

Sold only in 25c. bottles by **PARKE & PARKE**, Manufacturing Druggists, McNab Street, cor. York, Hamilton.

GRAPES.

Stem, wash and weigh the fruit. For preserves, add one pound of sugar to a pound of fruit : for canning, one-half pound of sugar to a pound of fruit. Remove the pulp ; put the skins and pulp in separate dishes ; cook the pulp and strain through a sieve, then add skins and sugar. For canning, cook fifteen minutes ; for preserving, a little longer.

PEACHES.

Follow instructions for canning pineapple, only do not allow quite as much sugar and boil not longer than eight minutes if the fruit is fine and ripe.

RED RASPBERRIES.

I find raspberries are delicious done in the same manner as pineapple.

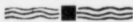
PLUMS.

Sweet plums require about half a pound of sugar, and sour plums from twelve to fourteen ounces to a pound of fruit. Wash the fruit, and if large prick each one in several places to keep the skin from bursting. If the plums are not very soft and the skins are tough, put them in a wire basket, a few at a time, and plunge it into boiling water and then into cold water. The skins may then be peeled off easily. Make a syrup according to the acidity of your plums, using as little water as possible. Boil and skim it ; drop the fruit in carefully ; cook until tender, put into jars and seal at once.

(Write your own Recipes here.)

You can always rely on what Parke says.

DR. WATSON'S WORM SYRUP



A reliable medicine for Worms in children or adults. Safe, certain and speedy. You require no opening medicine with it. If your children are peevish and fretful, and with the usual symptoms of worms, give a few doses of Dr. Watson's Worm Syrup. It will sweeten the stomach and correct the bowels, and if worms are present will remove them.

Mrs. E. Sanger, 10 Inchbury Street, Hamilton.

"We have used Dr. Watson's Worm Syrup with the best results. I believe that it is the most effective Worm Remedy sold."

Another customer sent a bottle to her daughter in Chicago for her little child. They had tried several remedies there without success. The child was so bad that the worms were coming up in its throat. After taking Dr. Watson's Worm Syrup it effectually removed immense quantities of worms, and the child entirely recovered.



PARKE & PARKE,
Wholesale and Manufacturing Chemists,
McNAB STREET, COR. YORK, HAMILTON.

Parke's Headache Powders cure headache in five minutes.

JELLY MAKING.

Before commencing operations, prepare yourself with a good jelly bag, either made from linen or cotton cheese cloth.

When large fruits are used they should be cut in pieces and placed over the fire in a porcelain or granite kettle with not enough water to cover the fruit. Cover the kettle tightly and let the fruit stew slowly until it is well broken, stirring occasionally from the bottom with a wooden spoon.

The jelly bag should be soaking meanwhile in hot water. The fruit has cooked sufficiently when it can be easily crushed between the spoon and the side of the kettle. Wring the jelly bag very dry, and holding it over an earthen bowl, turn into it the contents of the kettle. Tie the contents of the bag with a stout string and hang it up to drip. The fruit should be allowed to drip in a place free from draughts, for if it cools too quickly the full quantity of juice will not be obtained.

Be careful in handling the bag so as not to squeeze through any pulp ; simply allow it to drip.

Many people make a second grade of jelly from what can be squeezed from the bag after all the drippings are obtained ; but this is so small a quantity that it does not pay for the extra trouble.

Measure the juice, and to each pint allow a pound of the best granulated sugar. Place the juice over the fire and boil twenty minutes. Take care that it boils steadily and not too rapidly that it will have to be removed to quit the boiling.

(Write your own Recipes here.)

IS IT A TRIFLE?

That Common Trouble, Sour Stomach, Now
Known to be the Source of Serious Diseases.



OUR STOMACH is the common name for acid dyspepsia, and because it is a common everyday trouble with many people, they have come to look upon it as of little consequence as affecting the general health. Nevertheless, the most serious diseases have their beginning from this very condition. It is caused in the first place from weakness of the stomach, which, instead of promptly digesting and disposing of the food, allows it to lie in the stomach for hours fermenting, causing gas, sour rising in the mouth, heartburn, headaches, oppression, despondency, dullness, etc.

The blood is thin, impure, and circulation poor simply because it is replenished from this mass of fermenting, half digested food. This condition of the stomach cannot continue very long without deranging the nervous system, the kidneys, heart, liver or lungs. Whichever is weakest will break down first.

Pure blood, strong nerves and muscles, firm healthy flesh can only come from wholesome food, well digested. "Blood purifiers" and "nerve tonics" do not reach the cause of the mischief. The stomach is the point to be looked after. The safest and surest way to cure any form of indigestion is to take after each meal some harmless preparation which will of itself help digest the food and stimulate the liver, so that all the refuse will be carried off from the system.

This can be accomplished by using **PARKE'S LIVER CURE**. The dose is small, 10 drops to one teaspoonful. It is sold on a positive guarantee. If after using half a bottle, the results are not satisfactory, return the bottle and your money will be refunded.

PARKE & PARKE, DRUGGISTS,

McNab St., Cor. York St., Hamilton.

JELLY MAKING.—Continued.

After the juice is placed on the fire, put the sugar into a pan and heat in the oven, stirring frequently to prevent burning. The sugar should be hot, and if it browns slightly about the edges it will do no harm. After twenty minutes turn the sugar into the juice. The sugar should hiss when it falls into the liquid. Let the mass come to a boil for not longer than three minutes, when it will be ready to put away. In the meantime, while the juice is boiling, place the jelly glasses in hot water, also a piece of cheese cloth and the jelly dipper. In fact, all utensils used should be hot, so as not to lose any of the jelly.

Before putting the jelly into the glasses, it should be strained a second time, so as to remove any particles of dirt that may have gone in with the sugar. If the day is fine, set the jelly at once in the sun, and if it should not be as solid as wished, the next day sun again, and continue day after day until it acquires the desired consistency.

NOTE.—Raspberries, strawberries and cherries need the addition of currants; barberries, pears and peaches need apples, plums or quinces to make a perfect jelly.

(Write your own Recipes here.)

Mack's Tobacco Cure



MOTHERS◆◆◆◆◆

Have you a husband or sons who are ruining their health and their lives by the pernicious habit of using tobacco? You can cure them with **Mack's Tobacco Cure.**

SISTERS◆◆◆◆◆

Have you a brother or brothers who, by their example, are spreading the bad example resulting from the tobacco habit? If you wish them cured you effectually remove the desire with **Mack's Tobacco Cure.**

Mack's Tobacco Cure is guaranteed to remove the tobacco habit in every form—chewing, smoking or snuffing. Three boxes, or one dollar's worth is guaranteed to effect a complete cure or money will be refunded by the agent or by the manufacturer. It will restore and strengthen the weakest or unstrung nerves, and will be a perfect tonic for the system, improve digestion, strengthen the appetite and destroys all nicotine power in the system.

Price 50c. a Box, or 3 Boxes for \$1.00.

MACK'S CHEMICAL CO., ELKHART, IND.

HAMILTON AGENTS

Parke & Parke, Druggists,

McNab St., Cor. York St., Hamilton.

CURRENT JELLY.

Select good fruit and under rather than over ripe ; remove all dry and withered berries. If the stems seem dusty, wash well before removing it from the stems, and toss it in a cloth to dry as much as possible ; then remove the stems and put the currants on the fire to boil, using a little more than enough water to prevent them burning, and crushing some of the fruit to help make a liquid. If the jelly is to be used with meats, three-fourths of a pound of sugar to a pint of juice will be sufficient, but if wished for other purposes, one pound to each pint of juice should be used. Observe instructions on jelly-making on another page.

QUINCE JELLY.

Choose fruit as large and beautiful as you can afford. There is no economy in buying an inferior quality. Remove the blossom end and cut the fruit in pieces, using the seeds and cores. If a very light-colored jelly is desired, the seeds should not be put in ; but if they are omitted, the juice must be boiled after the dropping thirty minutes instead of twenty. Add water to the fruit until it can be easily seen all through it, but not enough to cover. Allow only three-fourths of a pound of sugar to a pint of juice. Observe instructions on jelly-making.

CRAB-APPLE JELLY.

Wash and cut out any imperfections ; set on the stove and cover with water, cook slowly until soft enough to strain. Then take off and drain through a jelly bag, allowing one pound of sugar to each pint of juice.

(Write your own Recipes here.)

HERBERT'S Infants' Diarrhoea Powders

FOR

Diarrhoea, Summer Complaint, Watery Discharge, and other Ailments due to Teething, Heat, or Improper Food, which produce Looseness or Bloody Motions.



INFANTS' DIARRHOEA POWDERS have been in use for a number of years by a noted and much-beloved physician, eminent for his successful treatment of children, due in a great measure to his use of these powders. They can be safely trusted and used for above complaints with every confidence, and are composed of mild and harmless ingredients. No family can afford to be without them in the summer season.

25 CENTS PER BOX.

Sold only by **PARKE & PARKE.**

.....

SUMMER COMPLAINT.

For adults there is nothing equal to the genuine "**Parke's Cholera Cure.**" This preparation is made from the original recipe by ourselves, and it is important that you should get the genuine. The dose for child over eight years of age is 5 to 10 drops ; for adults, from 10 to 30 drops.

It will stop Diarrhoea, Cramps, Colic, Cholera Morbus, etc.

25 CENTS PER BOTTLE.

Sold only by **PARKE & PARKE,**
McNab Street, Cor. York, Hamilton.

RASPBERRY JELLY.

Use two boxes of raspberries and one of currants, and follow the directions for currant jelly. The three boxes of fruit will make five glasses of jelly.

PEACH JELLY.

Rub the down from the peaches, cut them in quarters and save the pits. Crack one-third of the pits and boil them with the fruit. After dripping, allow the juice of one lemon to every pint of juice, and after measuring again to allow for increase of the lemon juice, weigh the sugar and allow one pound to each pint of liquid, and proceed as the general directions given. This will not make a solid jelly, but will be found very fine for cake.

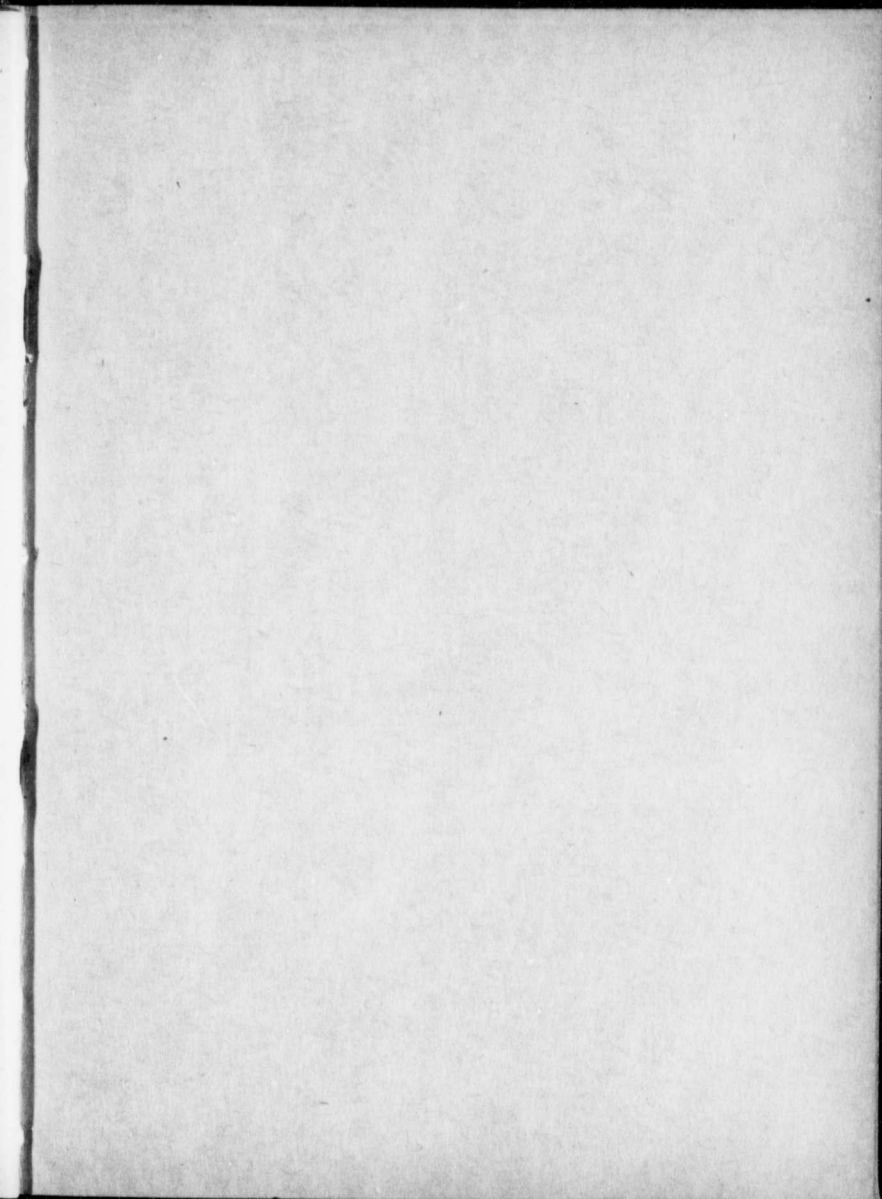
GREEN GRAPE JELLY.

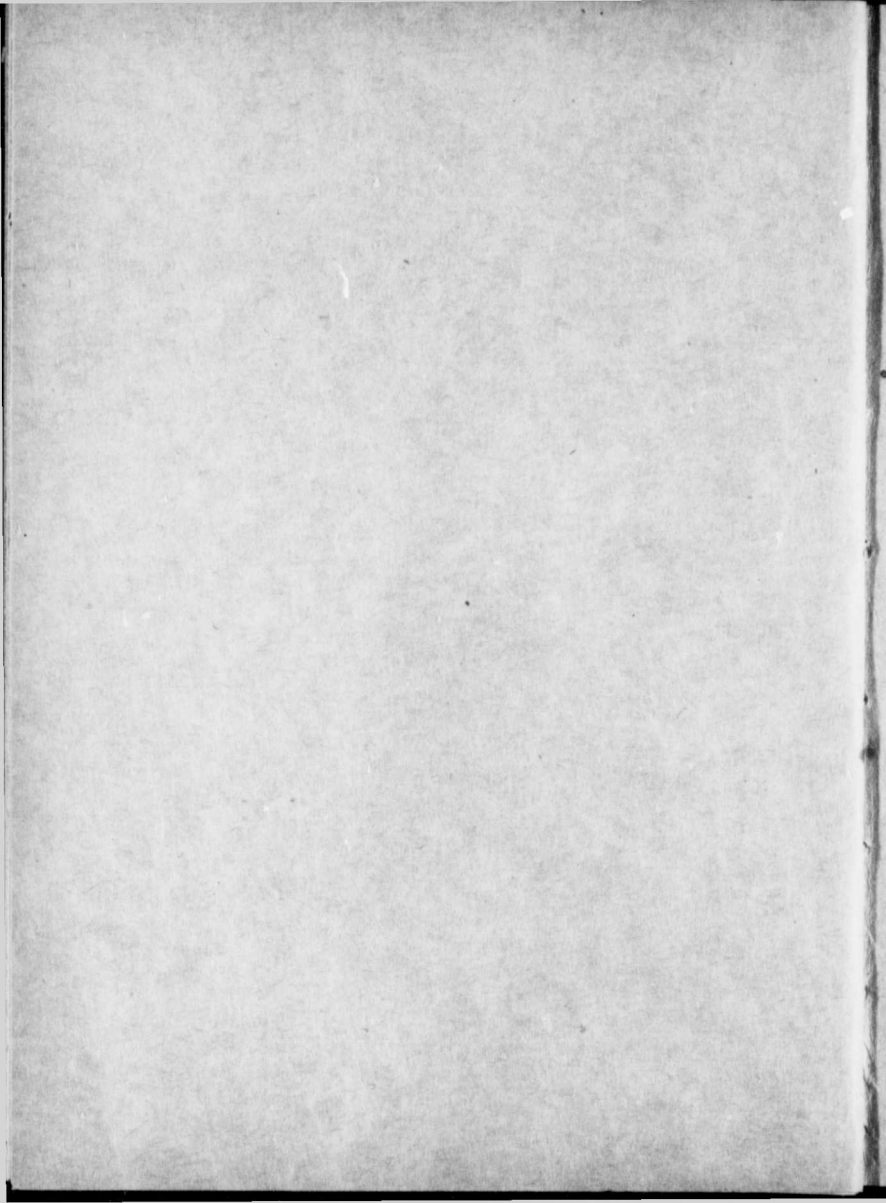
This is to be served only with meats and is of a most delicate color. Do not use the grapes too green, and if a few are slightly turned it will do no harm. Stew the grapes with the skins on, adding but little water, as the fruit is very rich in juices; allow one pound and a half of sugar to every pint of juice, and follow directions on jelly-making.

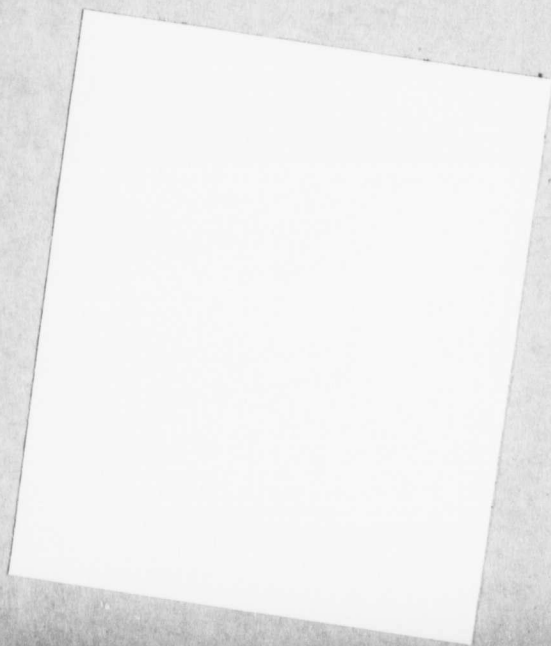
STRAWBERRY JELLY.

Nothing is more delicious for making layer cake than this. But unless the fruit be very acid, add a little lemon juice to ensure the needed jellification. Always read the instructions given previously.

(Write your own Recipes here.)







.....BEECHAM'S.....

“Do Good” Liniment.



- “Do Good”—Good for **Lame Back**, **Lumbago** and **Rheumatism**.
- “Do Good”—Good for **Aches** and **Pains**.
- “Do Good”—Good for **Sore Kidneys**, **Sore Lungs** and **Sore Throat**.
- “Do Good”—Good for **Sprains** and **Bruises**.
- “Do Good”—Good for **Coughs**, **Colds** and **Colic**.
- “Do Good”—Good for you, good for your family, good for your horse.
- “Do Good”—Always good, always doing good.

Be good and buy Beecham's “Do Good.”

A marvellous relief and cure for **Pain**, either internal or external.
Alike invaluable for human or animal ailments.

It is hard to beat in any way. There is no more useful or effective remedy manufactured. It is a preparation not hurriedly prepared, but one which has been carefully and thoroughly compounded, and has stood the test for years before being placed on the market.

It is perfectly safe. A child can take it. There is nothing dangerous in its composition.

It is **good** for the inside and **good** for the outside.



FACTS BRIEFLY STATED :

Pain teaches many lessons, one of which is use Beecham's “Do Good” Liniment.



Beecham's “Do Good” Liniment cures quick because it penetrates quick.

Inflammation is reached and cured by this liniment while other liniments are getting through the skin.

Beecham's “Do Good” Liniment is sold in large bottles for 25c. each, 5 for \$1.00.

**CANADIAN
AGENTS,**

PARKE & PARKE, DRUGGISTS,

McNab St., Cor. York, Hamilton.