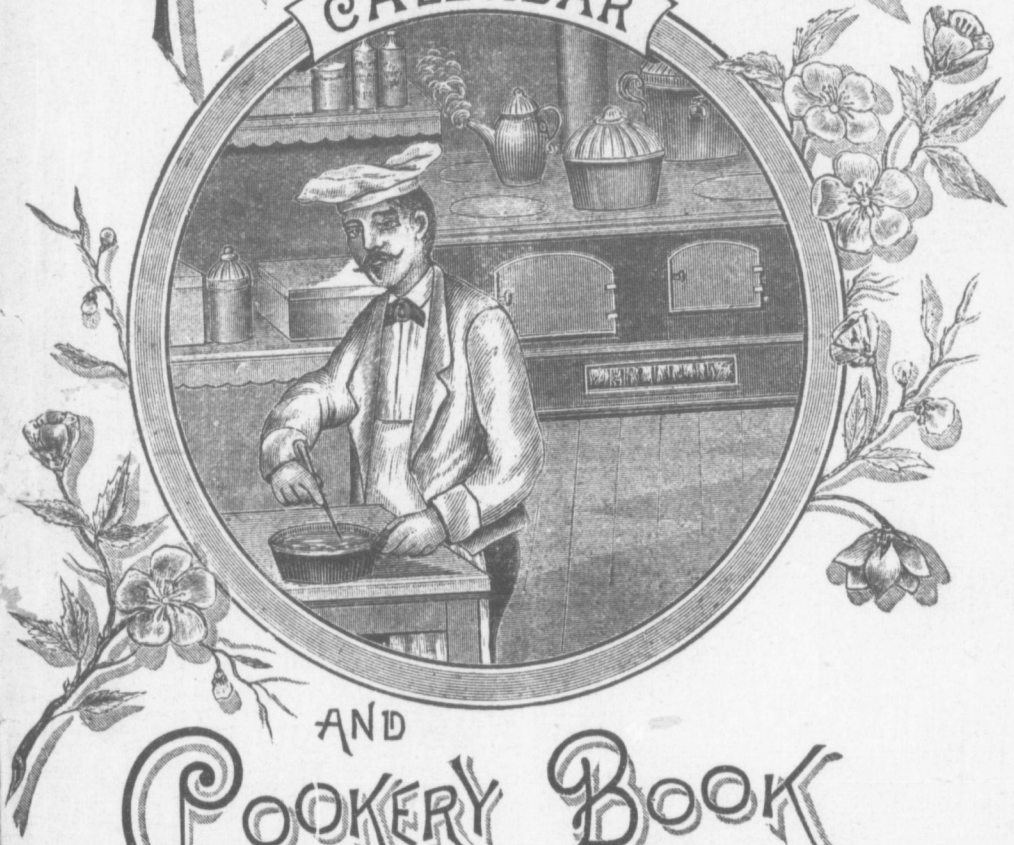


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# PAIN KILLER

CALENDAR



AND  
COOKERY BOOK  
1886.

## IS CHOLERA COMING?

Cholera, of the virulent Asiatic type, has made five visitations to this country. It is now on another world-wide march, and it may make its appearance amongst us at any time. It may not be known to all men everywhere that we have an antidote for it in Perry Davis' Pain-Killer, that famous household medicine so universally used throughout the world, for summer complaints and kindred disorders. Read the following letter written during the cholera epidemic in France last year:

"39 MUSEUM ST., LONDON (W. C.), ENG., July 2nd, 1884

MESSRS. PERRY DAVIS & SON,

"GENTLEMEN,—In view of the possible introduction of the cholera epidemic now raging in the south of France, I beg to bear testimony to the efficiency of Perry Davis' Pain-Killer, both as an antidote to and remedy for Asiatic Cholera. While engaged in prosecuting exploring excursions in the northern portion of the Sylhet district of India, in the spring of 1877, a sudden and violent outbreak of the disease took place, and, though the authorities promptly supplied me with the orthodox remedies and medical assistance, I found nothing of practical avail but the Pain-Killer. The genial warmth distributed over the whole body that immediately follows a dose (of a teaspoonful in a tumbler of hot water as hot as can be conveniently swallowed), not only counteracted the tendency to collapse in the cold stage of the malady, but helped most materially to restore confidence to the sufferers, so much so, that out of 65 patients that came under my hands on that occasion, I lost but seven, and these latter were in a dying condition when brought in. Subsequently, during the terribly violent outbreak that swept through portions of the Khasia mountains in 1879, the Pain-Killer proved my sheet-anchor. I attributed my own and servants' immunity from the disease, while in almost hourly attendance on the patients, to morning and evening doses of the remedy while so engaged.

"I may mention that I have administered it with the best effects *per rectum*, when it never failed to stop the griping and purging. Being well known in the districts mentioned, and having had great experience in the treatment of diseases incident to hot weather, I consider it a public duty to make the above known.

"As a corrective to the diarrhoea consequent on the too free indulgence in fruit at this season, Pain-Killer is the only effective remedy, and, moreover, does not induce the semicoma following the exhibition of sedative remedies of which narcotics form part and parcel.

"Yours faithfully,

"OSWIN WEYNTON,

"Late Sup't Experimental Plantation, Sundai, Jantai Hills, Assam."

This letter discloses certain points to which we wish to call particular attention.

First, the use of Pain-Killer twice a day as a preventive. The maxim, "An ounce of prevention is worth a pound of cure," applies more pertinently to cholera than to anything else we know of.

Next, we beg you to notice that Mr. Weynton states that the only cases he lost "were in a dying condition when brought in." Had these patients been treated with Pain-Killer upon the appearance of the first symptoms of the disease, their lives might have been saved.

Almost every cholera testimonial we have (and they number many hundreds) includes the statement that where Pain-Killer is used in the first stages of the disease, it seems to be an almost unfailing remedy. This certainly shows the wisdom of always having Pain-Killer at hand for immediate use upon the slightest symptoms of cholera. No other disease is so quickly fatal. Prompt action alone will save the patient. All authorities agree that when the so-called rice discharges commence no human agent can save the patient.

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PAIN KILLER CALENDAR.

BANK HOLIDAYS IN ONTARIO.

Every Sunday, Christmas Day, New Year's Day, Ash Wednesday, Good Friday, Easter Monday, The Queen's Birthday, and each day appointed by Royal Proclamation as a general Fast or Thanksgiving day.

Holidays Observed in Public Offices in the Province of Quebec.

Circumcision.....	January	1	Her Majesty's Birthday.....	May	24
Epiphany.....	"	6	Corpus Christi.....	June	24
Ash Wednesday.....	March	10	St. Peter and St. Paul.....	"	26
Annunciation V. Mary.....	"	25	Dominion Day.....	July	1
Good Friday.....	April	23	All Saints Day.....	November	1
Easter Monday.....	"	26	Conception of B. V. Mary..	December	8
Ascension Day.....	June	13	Christmas Day.....	"	25

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ECLIPSES.

In the year 1886 there will be two eclipses, both of the Sun. I. An Annular Eclipse of the Sun on March 5, visible in the United States as a partial eclipse. At San Francisco, Cal., the eclipse begins on March 5, 2h. 32m. evening, Pacific Standard Time. Ends on March 5, 4h. 45m. evening, Pacific Standard Time. Greatest magnitude a little more than 4 digits. East of the Rocky Mountains the eclipse will be visible a short time before sunset. East of Ohio it will be invisible. In Western Ontario and North West Territories the eclipse ends at sunset, and is visible just before sunset March 5th.

II. A Total Eclipse of the Sun on the morning of August 29, 1886, visible as a partial eclipse in some portions of the United States. At Cincinnati, Ohio, the eclipse begins on August 29, at 5h. 5m. morning, Central Standard Time. Ends on August 29, at 5h. 43m. morning, Central Standard Time. At New York City the eclipse begins on August 29, at 6h. 7m. morning, Eastern Standard Time. Ends on August 29, at 6h. 45m. morning, Eastern Standard Time. At Cambridge, Mass., the eclipse begins on August 29, at 6h. 17m. morning, Eastern Standard Time. Ends on August 29, at 6h. 38m. morning, Eastern Standard Time. In South Western Ontario the eclipse is visible one hour after sunrise, and in South Western Nova Scotia at 7 a.m., August 29th.

# RICKSECKER'S CHOICE PERFUMES.

Space is so limited we cannot even name over the great list of Perfumes made by this celebrated maker, and which, owing to their superior merit, are rapidly taking the place of all foreign or imported perfumes. We would particularly recommend the following articles—a trial is the best argument in their favor:—

A *chef d'œuvre* in the Art of Perfumery is undoubtedly **Ricksecker's Golden Gate Perfume**. Its elegance, choice bouquet, and wide popularity are everywhere conceded. A most charming perfume, meeting the highest praise of the refined all over the world where known. Each bottle contains a bit of gold foil. The *odeur* is distinctively rosy, yet with an exquisite aromatic and charming after-perfume, eliciting the questions continually, "What is that perfume? Where can I get it?" etc. The most refined and cultivated prefer it.

**Ricksecker's Wedding Perfume** is a most happy combination of all these favorite bridal flowers: the Rose, Orange Blossom, Myrtle, Stephanotis, etc., etc., with a bit of the famous flower that formed the bridal wreath of the ancient Romans. The whole forms a luscious, remarkably sweet and lovely liquid bouquet, disbursing a wealth of perfume quite unlike anything else. It is handsomely put up in double sized bottles and appropriately labeled.

Ladies who wish a delicate, clean, fresh, refined odor to surround them rather than a more positive Extract, will find especial pleasure and satisfaction in **Ricksecker's Cologne**.

To convince the skeptical at little cost and popularize **Ricksecker's Cologne**, it is put up in 25c. trial bottles, as well as the dollar bottles, holding five times as much.

One of the most fascinating perfumes made is **Ricksecker's White Clover**. It exhales the delightful odor enjoyed by millions from time immemorial, so natural, fresh, sweet, and homely that all involuntarily exclaim, "how like a field of White Clover."

A special feature of this delightful scent is its lasting properties—the air seems tinted with its fragrance whenever the handkerchief is exposed.

Put one of **Ricksecker's Satchets**, costing 25 cents, in your **Stationery**, and you will delight yourself and your correspondents with the lovely breath of the letter when opened.

## *Ricksecker's Face Powder,*

Conceals blemishes—is absolutely harmless, and produces the softest and most natural effect. The marvelous beautifier. 25 cents, wood box.

Made only at the Laboratory of Flowers.

## DAVIS & LAWRENCE COMPANY,

SOLE AGENTS FOR CANADA.



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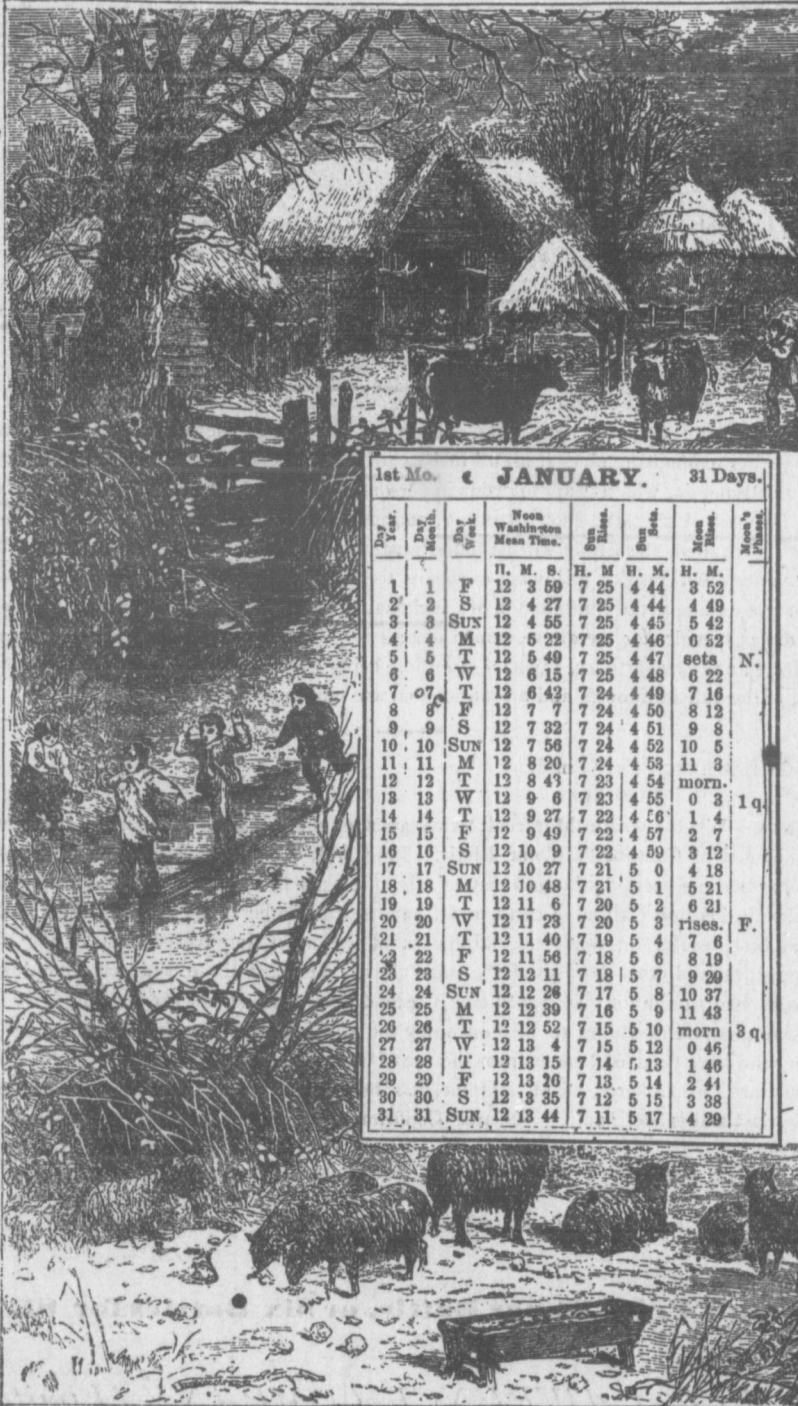
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1st Mo. **JANUARY.** 31 Days.

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2		2		S		12 4 27	7 25	4 44	4 49	
3		3		SUN		12 4 55	7 25	4 45	5 42	
4		4		M		12 5 22	7 25	4 46	6 32	
5		5		T		12 5 49	7 25	4 47	sets	N.
6		6		W		12 6 15	7 25	4 48	6 22	
7		7		T		12 6 42	7 24	4 49	7 16	
8		8		F		12 7 7	7 24	4 50	8 12	
9		9		S		12 7 32	7 24	4 51	9 8	
10		10		SUN		12 7 56	7 24	4 52	10 5	
11		11		M		12 8 20	7 24	4 53	11 3	
12		12		T		12 8 43	7 23	4 54	morn.	
13		13		W		12 9 6	7 23	4 55	0 3	1 q.
14		14		T		12 9 27	7 22	4 56	1 4	
15		15		F		12 9 49	7 22	4 57	2 7	
16		16		S		12 10 9	7 22	4 59	3 12	
17		17		SUN		12 10 27	7 21	5 0	4 18	
18		18		M		12 10 48	7 21	5 1	5 21	
19		19		T		12 11 6	7 20	5 2	6 21	
20		20		W		12 11 23	7 20	5 3	rises.	F.
21		21		T		12 11 40	7 19	5 4	7 6	
22		22		F		12 11 56	7 18	5 6	8 19	
23		23		S		12 12 11	7 18	5 7	9 20	
24		24		SUN		12 12 26	7 17	5 8	10 37	
25		25		M		12 12 39	7 16	5 9	11 43	
26		26		T		12 12 52	7 15	5 10	morn	3 q.
27		27		W		12 13 4	7 15	5 12	0 46	
28		28		T		12 13 15	7 14	5 13	1 46	
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# CAMPBELL'S TONIC ELIXIR!

*In this Elixir are combined the tonic effects of Iron, Serpentaria, Orange peel bitter, Gentian and Cinchona, (Calisaya,) with the alterative properties of Rhubarb.*

This agreeable yet potent preparation is especially adapted for the relief and cure of that class of disorders attendant upon a low or reduced state of the system, and usually accompanied by PALLOR, WEAKNESS and PALPITATION of the HEART. Prompt results will follow its use in cases of SUDDEN EXHAUSTION arising from LOSS OF BLOOD, ACUTE or CHRONIC DISEASES, and in the weakness that invariably accompanies the recovery from WASTING FEVERS. No remedy will give more speedy relief in DYSPEPSIA OR INDIGESTION, its action on the stomach being that of a gentle and harmless tonic, exciting the organs of digestion to action and thus affording immediate and permanent relief. The carminative properties of the different aromatics which the elixir contains renders it useful in FLATULENT DYSPEPSIA. It is a valuable remedy for Atonic Dyspepsia, which is apt to occur in persons of a gouty character. For IMPOVERISHED BLOOD, LOSS OF APPETITE, DESPONDENCY, and in all cases where an effective and certain stimulant is required, the Elixir will be found invaluable. In FEVERS OF A MALARIAL TYPE and the various evil results following exposure to the cold or wet weather, it will prove a valuable restorative, as the combination of Cinchona, (Calisaya) and Serpentaria are universally recognized as specifics for the above-named disorders. The Elixir is compounded from carefully selected and pure articles, especial attention being given to the collection, at the proper seasons, of the valuable tonics and aromatics that are represented.

DAVIS & LAWRENCE Co. (Limd.,)  
MONTREAL.

GENTS,—When I was in Montreal, two years ago, you got me to take upon consignment a small quantity of Campbell's Tonic Elixir. I am well pleased at having done so, as this remedy has become very popular and easy of sale. It is not necessary to seek far for the cause of its popularity, because I know of cases, and I have heard of others, where it has been employed with the best results for weakness, palpitation of the heart, impoverishment of the blood, loss of appetite, and other diseases of the same class. Amongst those who have employed it are persons who would not take a medicine a second time that had not great merit.

I have pleasure in adding to this testimony the certificates of my friends who have been cured or who have received benefit from the use of Campbell's Tonic Elixir.

Madame Frs. Lapierre, of St. Antoine, has been cured of palpitation of the heart in February last and is well now. Madame Geoffrion, of St. Denis, tried it at the same time with success.

ST. DENIS, 17th May, 1885.

C. CHEVALT.

It is put up in a new style pint bottle, and sold by all dealers in Family Medicines.

**Retail Price \$1 per Bottle, or Six Bottles for \$5.**

DAVIS & LAWRENCE COMPANY (Limited,)  
SOLE AGENTS.

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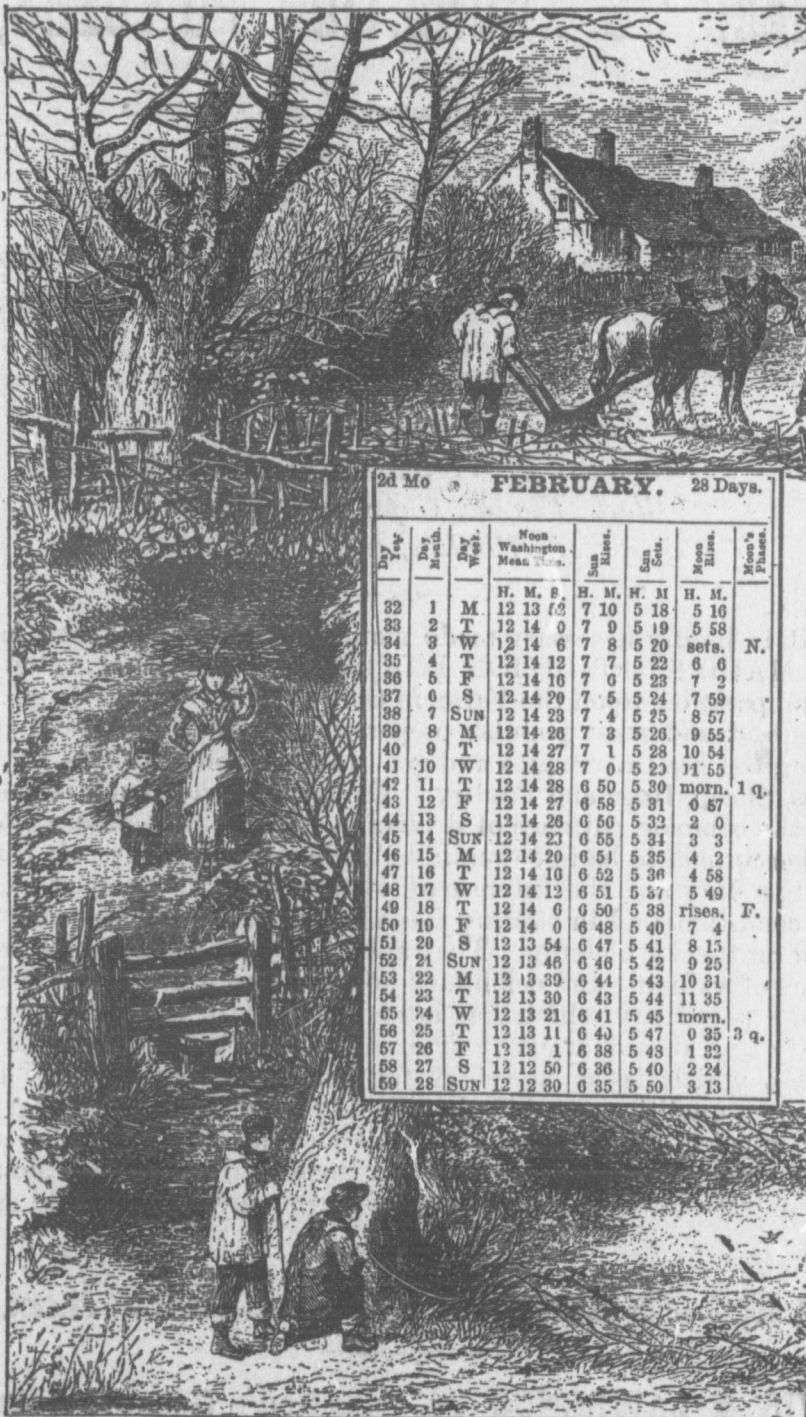
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41	10	W				12	14	28	7	0	5	29	11	55	
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45	14	SUN				12	14	23	6	55	5	34	3	3	
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47	16	T				12	14	16	6	52	5	36	4	58	
48	17	W				12	14	12	6	51	5	37	5	49	
49	18	T				12	14	6	6	50	5	38	rises.	F.	
50	19	F				12	14	0	6	48	5	40	7	4	
51	20	S				12	13	54	6	47	5	41	8	15	
52	21	SUN				12	13	46	6	46	5	42	9	25	
53	22	M				12	13	39	6	44	5	43	10	31	
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# MAUD "S." CONDITION POWDERS,

The best and most popular preparation in existence

—FOR—

*Improving and Preserving the Health, Strength and General Condition of Horses and Cattle, and Curing Worms, Coughs, Colds, Recent Founders, Hide Bound, Botts, Scurvy, Colic, Stoppage of Water and Bowels, Horse Distemper, Inflammation of Lungs or Bowels, Roughness of Hair, Horn Distemper, Black Tongue, Gapes and Cholera in Poultry, &c., &c.*

It is hardly necessary to do more than remind all who have used MAUD S. CONDITION POWDERS of the great value of this preparation, upon the Farm, in the Stable or the Hen-Coop. It is the best and most popular preparation for improving and preserving the health, strength and general condition of Horses, Cattle, Mules, Sheep, Hogs and Poultry. The term "condition" is taken from the common parlance of dealers in stock who declare a horse or other animal to be in "Condition" when it is healthy. It is not only the duty but the interest of owners to keep their stock in good condition, and in offering these Powders, we consider that we confer on them a blessing. They are no novelty; certificates from owners of valuable and celebrated horses are on a file in our office, and the popularity which has attended them in all parts of this country and abroad, attest their excellence. They keep the blood healthy, which is as necessary for brutes as for men. Their alterative qualities, combined with their tonic properties, gives vigor, appetite and strength, they relieve functional irregularities, and produce an immediate change for the better. They increase the yield of milk cows, and preserve horses even down to very old age.

For Sale by all Druggists and Store Keepers. Price, 25 Cts. per Package.

**DAVIS & LAWRENCE CO., (Limited,) General Agents,  
MONTREAL.**



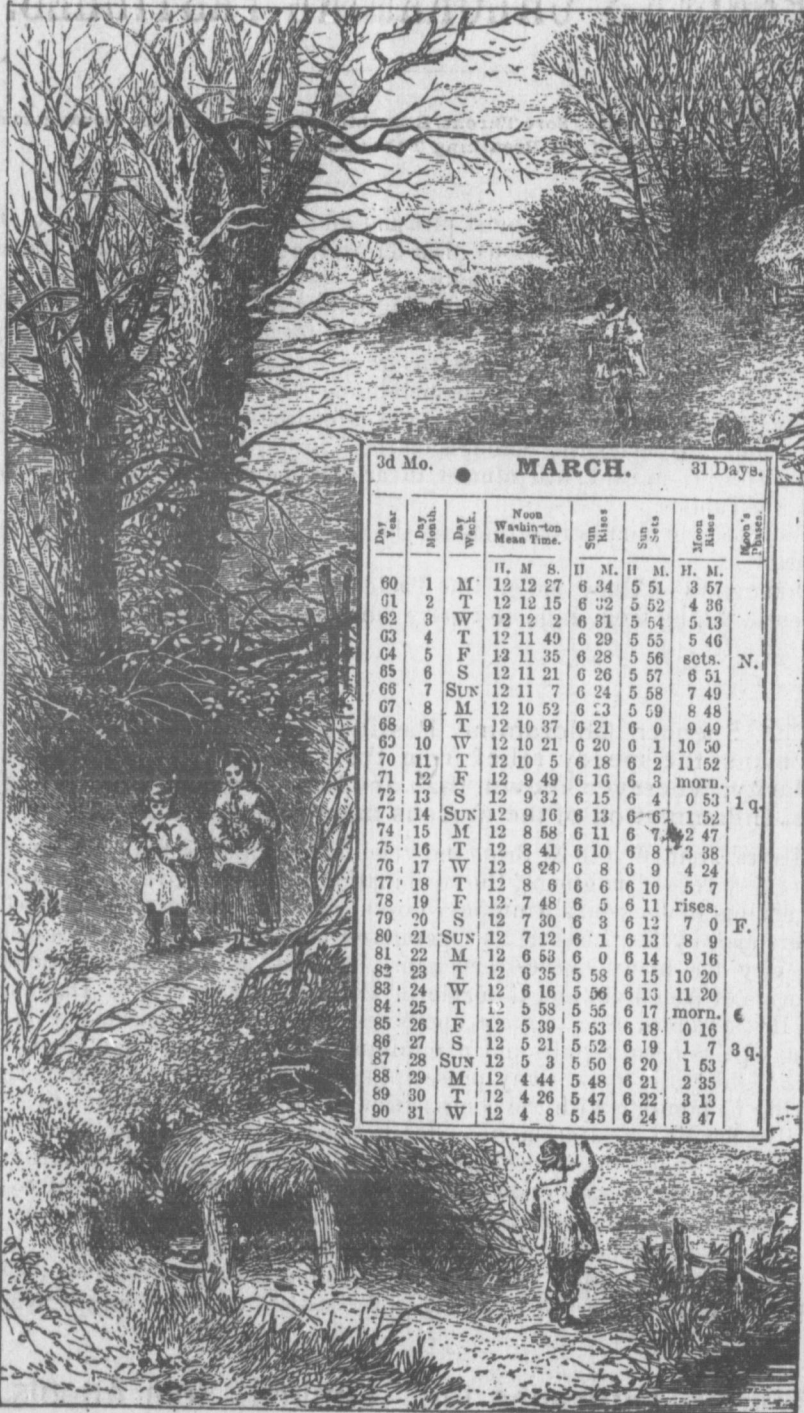
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63	4	T	12	11	49	6	29	5	55	5	46	
64	5	F	12	11	35	6	28	5	56	sects.	N.	
65	6	S	12	11	21	6	26	5	57	6	51	
66	7	SUN	12	11	7	6	24	5	58	7	49	
67	8	M	12	10	52	6	23	5	59	8	48	
68	9	T	12	10	37	6	21	6	0	9	49	
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70	11	T	12	10	5	6	18	6	2	11	52	
71	12	F	12	9	49	6	16	6	3	morn.		
72	13	S	12	9	32	6	15	6	4	0	53	
73	14	SUN	12	9	16	6	13	6	5	1	52	
74	15	M	12	8	58	6	11	6	7	2	47	
75	16	T	12	8	41	6	10	6	8	3	38	
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81	22	M	12	6	53	6	0	6	14	9	16	
82	23	T	12	6	35	5	58	6	15	10	20	
83	24	W	12	6	16	5	56	6	13	11	20	
84	25	T	12	5	58	5	55	6	17	morn.	€	
85	26	F	12	5	39	5	53	6	18	0	16	
86	27	S	12	5	21	5	52	6	19	1	7	
87	28	SUN	12	5	3	5	50	6	20	1	53	
88	29	M	12	4	44	5	48	6	21	2	35	
89	30	T	12	4	26	5	47	6	22	3	13	
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# SPENCER'S CHLORAMINE PASTILLES.

For the Cure of Hoarseness, Sore Throat, Bronchitis, Cough, and other Derangements of the Breathing Tubes and Lungs.

These are absolutely the most pleasant and efficacious Pastilles yet introduced for the relief of the various disorders of the respiratory organs, induced by the changeableness of the climate.

As the name implies, the principal ingredient of these Pastilles is Muriate of Ammonia, which is itself a valuable remedy for the cure of many bronchial affections, and is here associated with other medicines, having a powerful calmative influence over the mucous membrane of the respiratory tubes, thereby adding effectiveness to the Pastilles, and extending their range of usefulness.

Influenza, Hoarseness, Soreness of the Throat, or any irritation of the throat arising from cold, will almost invariably be relieved by the use of a few of the Tablets.

For clearing and strengthening the voice, they will be found very serviceable.

DIRECTIONS.—Allow one of the Tablets at a time to dissolve slowly in the mouth, taking from eight to twelve during twenty-four hours.

The Spencer Chloramine Pastilles are largely prescribed by Physicians, the speedy relief from their use giving them a greater popularity, wherever known, than any lozenge prepared for Coughs, Colds, Inflammation of the mucous membranes, etc., etc.

Messrs. John Wyeth & Bro., the celebrated Philadelphia Chemists, say of them:—"In our judgment, the combination is an improvement upon the ingredients in Jackson's Ammonia Lozenges. The formula was devised we understand, by Mr. Lenber, an Operative Chemist, held in high esteem in this city for many years; certainly, he has united most judiciously Chloride of Amonium and Chloride of Potassium, Extracts of Dulcamara, and Hyoscyamus, as calmative anodynes, the pectoral Balsams, Tolu and Peru, with Senega, Squills and a minimum of Ipecac. In fact, we think more highly of it than of any prescription known to us, our long experience making us familiar with the composition of all this class of remedies."

"We have no hesitation in endorsing them unreservedly, as likely to prove of more benefit, immediately, than any of the popular cough remedies, being free from all of the many objections attending the use of Syrups and Lozenges, that so often derange the digestive organs, nauseate, and destroy the appetite, the effect in these cases, being due, usually, to an excess of morphia, tartar emetic, or both, doing harm rather than good."

Price, 25 cents per Bottle, on receipt of which we will forward by mail.

Davis & Lawrence Co., (Limited) Sole Agents,

MONTREAL.

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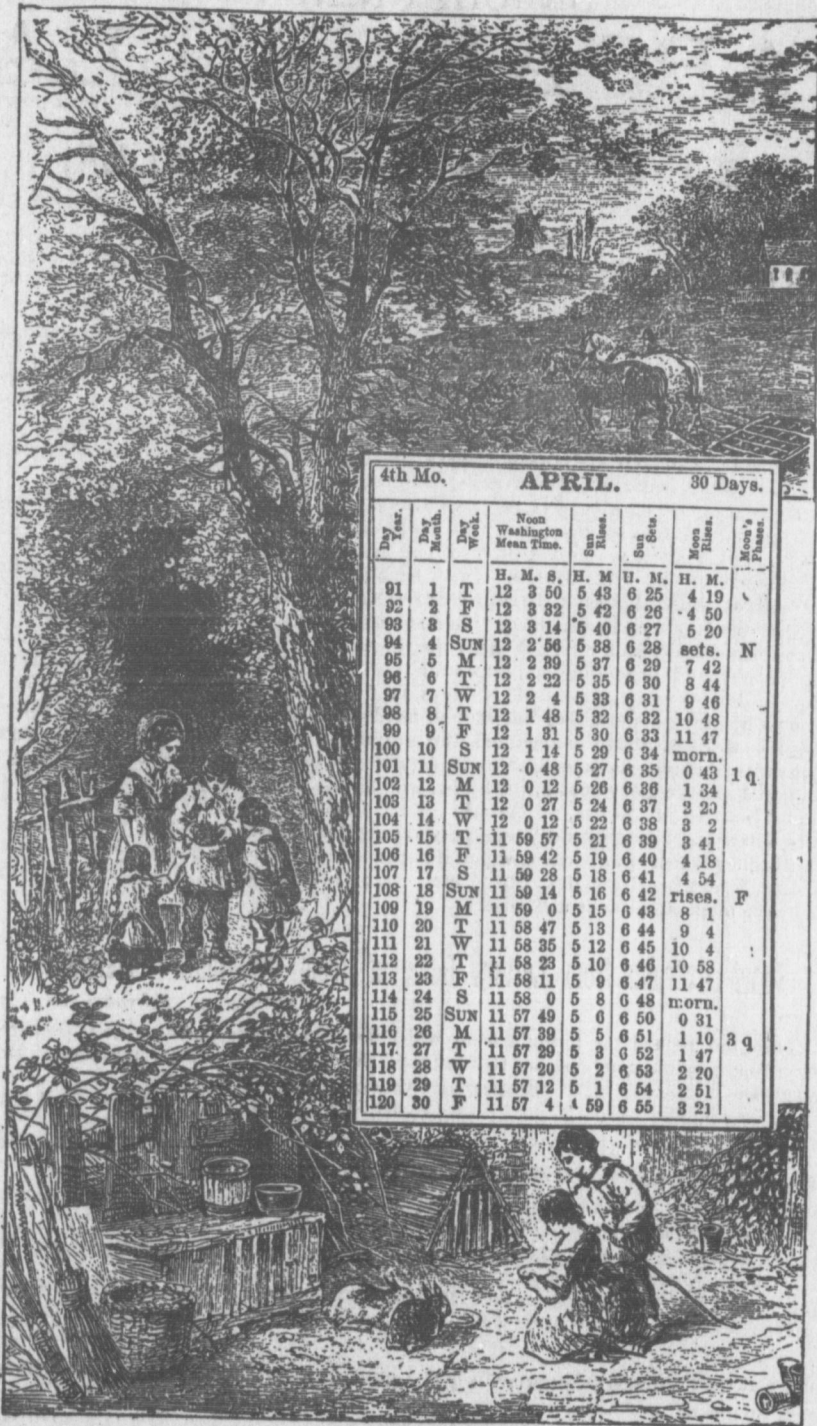
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Day	Day	Day	Mean Time.	Sun	Sun	Moon	Moon's
Year.	Month.	Week.	Washington	Rises.	Sets.	Rises.	Phase.
			H. M. S.	H. M.	H. M.	H. M.	
91	1	T	12 3 50	5 43	6 25	4 19	
92	2	F	12 3 32	5 42	6 26	4 50	
93	3	S	12 3 14	5 40	6 27	5 20	
94	4	SUN	12 2 56	5 38	6 28	sets.	N
95	5	M	12 2 39	5 37	6 29	7 42	
96	6	T	12 2 22	5 35	6 30	8 44	
97	7	W	12 2 4	5 33	6 31	9 46	
98	8	T	12 1 48	5 32	6 32	10 48	
99	9	F	12 1 31	5 30	6 33	11 47	
100	10	S	12 1 14	5 29	6 34	morn.	
101	11	SUN	12 0 48	5 27	6 35	0 43	1 q
102	12	M	12 0 12	5 26	6 36	1 34	
103	13	T	12 0 27	5 24	6 37	2 23	
104	14	W	12 0 12	5 22	6 38	3 2	
105	15	T	11 59 57	5 21	6 39	3 41	
106	16	F	11 59 42	5 19	6 40	4 18	
107	17	S	11 59 28	5 18	6 41	4 54	
108	18	SUN	11 59 14	5 16	6 42	rises.	F
109	19	M	11 59 0	5 15	6 43	8 1	
110	20	T	11 58 47	5 13	6 44	9 4	
111	21	W	11 58 35	5 12	6 45	10 4	
112	22	T	11 58 23	5 10	6 46	10 58	
113	23	F	11 58 11	5 9	6 47	11 47	
114	24	S	11 58 0	5 8	6 48	morn.	
115	25	SUN	11 57 49	5 6	6 50	0 31	
116	26	M	11 57 39	5 5	6 51	1 10	3 q
117	27	T	11 57 29	5 3	6 52	1 47	
118	28	W	11 57 20	5 2	6 53	2 20	
119	29	T	11 57 12	5 1	6 54	2 51	
120	30	F	11 57 4	4 59	6 55	3 21	

DR. CHANNING'S  
**SARSAPARILLA,**  
 A HIGHLY CONCENTRATED EXTRACT OF  
**RED JAMAICA SARSAPARILLA,**  
 AND THE  
**DOUBLE IODIDES,**  
 An Effectual Health Restorer and Blood Purifier.

THIS GREAT REMEDY is a combination of the "DOUBLE IODIDES" (the most effectual alterative known to medicine) with VEGETABLE EXTRACTS, of which the chief ingredient is RED JAMAICA SARSAPARILLA, forming a Remedy combining in itself to the fullest possible extent, Alterative, DEOBSTRUENT, TONIC, STIMULANT, RESTORATIVE, DIURETIC, ANODYNE and ANTI-SCORBUTIC PROPERTIES, and as such, applicable to the treatment of all STRUMOUS and CACHECTIC DISEASES, a class of affections of a peculiarly troublesome and obstinate character, such as SYPHILIS, SCROFULA. SALT-RHEUM, CANCER, ALL SKIN DISEASES, TUMORS, ENLARGEMENT OF THE LIVER AND SPLEEN. RHEUMATIC AFFECTIONS, DISEASES OF THE KIDNEYS, BLADDER AND URINARY ORGANS, OPPRESSIONS OF THE CHEST OR LUNGS, LEUCORRHEA, CATARRH, and all diseases resulting from a DEPRAVED AND IMPURE CONDITION OF THE BLOOD. Dr. Channing's Sarsaparilla possesses extraordinary medical virtues, especially as a BLOOD PURIFIER, and Restorative in the many and ever increasing forms of disease to which the "human flesh is heir." Physicians of eminence have, from time to time claimed for this Remedy that it exerts a beneficial influence on the lungs allaying coughs and promoting expectoration, on the Stomach and Alimentary Canal, in restoring the healthy secretions, on the Kidneys, in reviving their activity, and on the Skin, in promoting a healthy perspiration; but while it has been so highly spoken of and recommended in the various diseases above enumerated, the proprietor confines himself to laying especial stress upon its effectiveness as a BLOOD PURIFIER. Many persons perfectly free from any Constitutional or hereditary taint in the blood, will find it particularly suited to their requirements as a SPRING MEDICINE, or cleanser of the impurities of the system, brought on by sedentary habits and improper diet (especially during the Winter months); in such cases one bottle will relieve them of impurities, which if not expelled, will bring on troublesome eruptions of the SKIN, PIMPLES, BLOTCHES, BOILS, etc., etc.; in these cases it will give entire satisfaction and save much annoyance and misery.

**Short Extracts from Letters Received from prominent Physicians.**

MONTREAL, *February 1st, 1875.*

I cannot but regard the formula from which Dr. Channing's Sarsaparilla is prepared as one of the best possible combinations to constitute an effectual remedy for the cure of BLOOD IMPURITIES.

Respectfully yours,  
 W. E. BESSEY, M. D., No. 8 Beaver Hall Square.

MESSRS. DAVIS & LAWRENCE CO., MONTREAL.

QUEBEC, *July 10th, 1885.*

DEAR SIRS.—It is with great pleasure that I respond to your request that I should certify to the good results derived from Dr. Channing's Sarsaparilla.

I have used it during a very long period, with the best success in Scrofula and in different cutaneous diseases, and in every case the results have been most satisfactory.

It is a most powerful alterative, and I cannot do otherwise than recommend its use in all cases where the blood requires to be well purified.

Your obedt. Servant,  
 DR. E. MORIN.

NOTE.—Dr. Channing's Sarsaparilla is put up in large bottles, with the name blown in the glass, and *retails at \$1.00 per Bottle*, or Six Bottles for Five Dollars. Sold by Druggists generally, and most Country Stores. Be sure and ask for Dr. Channing's Sarsaparilla, and take no other. If not readily obtained in your locality, address the General Agents,

DAVIS & LAWRENCE COMPANY, (Limited), Montreal.

LA,

LA,

Purifier.

"(the most effective chief ingredient the fullest possible RETIC, ANODYNE treatment of all troublesome and SKIN AFFECTIONS, OF THE CHEST DEPRAVED AND extraordinary many and ever eminence have, on the lungs tary Canal, in the Skin, in and recommended laying especial free from any to their requirements brought on by such cases one some eruptions entire satisfac-

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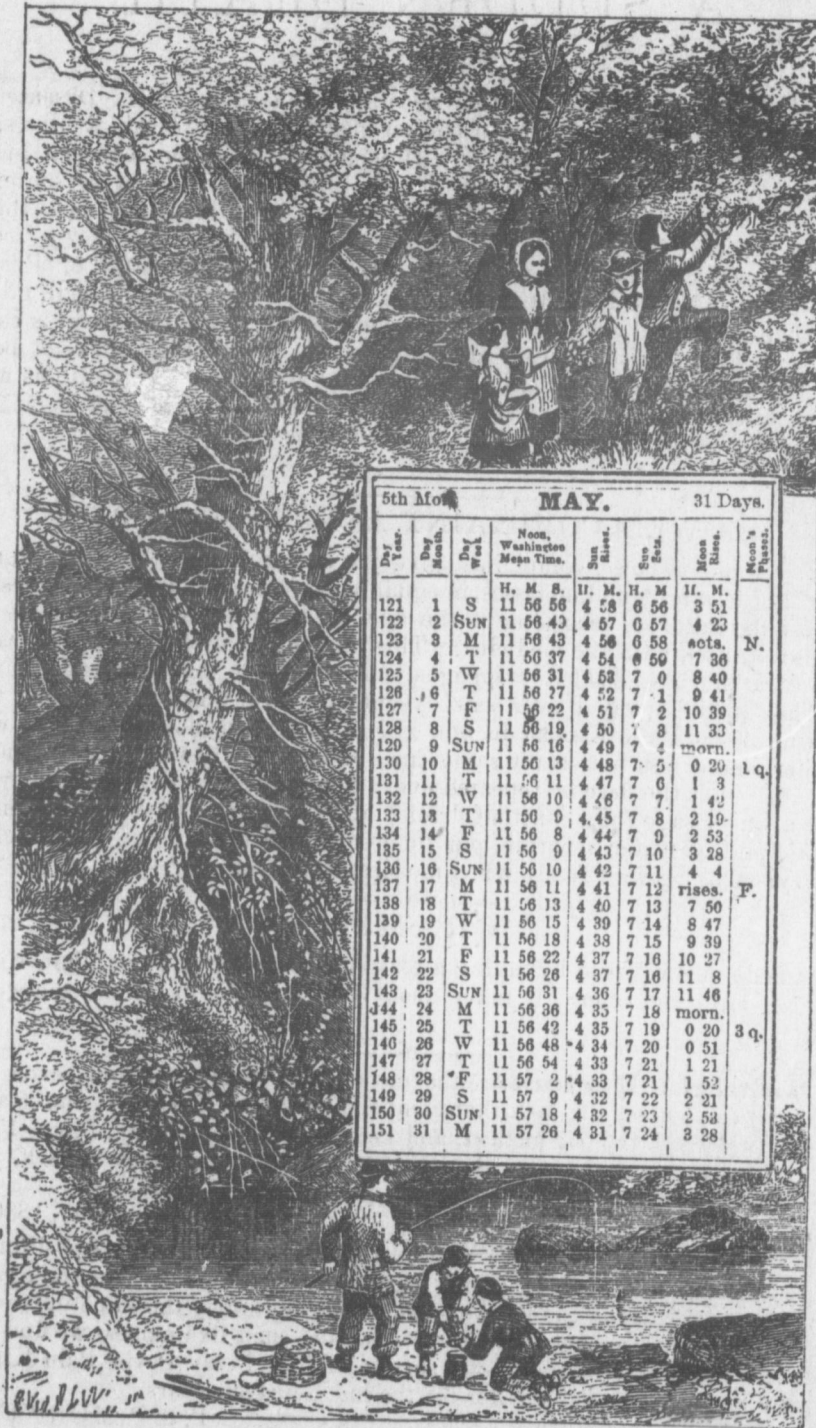
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5th Mon		MAY.						31 Days.	
Day	Month	Day	Week	Noon, Washington Mean Time.	Sun. Rises.	Sun. Sets.	Moon Rises.	Moon's Phase.	
				H. M. S.	H. M.	H. M.	H. M.		
121	1	S		11 56 56	4 58	6 56	3 51		
122	2	SUN		11 56 43	4 57	6 57	4 23		
123	3	M		11 56 43	4 56	6 58	acts.	N.	
124	4	T		11 56 37	4 54	6 59	7 36		
125	5	W		11 56 31	4 52	7 0	8 40		
126	6	T		11 56 27	4 52	7 1	9 41		
127	7	F		11 56 22	4 51	7 2	10 39		
128	8	S		11 56 19	4 50	7 3	11 33		
129	9	SUN		11 56 16	4 49	7 4	morn.		
130	10	M		11 56 13	4 48	7 5	0 20	1 q.	
131	11	T		11 56 11	4 47	7 6	1 3		
132	12	W		11 56 10	4 46	7 7	1 42		
133	13	T		11 56 9	4 45	7 8	2 19		
134	14	F		11 56 8	4 44	7 9	2 53		
135	15	S		11 56 9	4 43	7 10	3 28		
136	16	SUN		11 56 10	4 42	7 11	4 4		
137	17	M		11 56 11	4 41	7 12	rises.	F.	
138	18	T		11 56 13	4 40	7 13	7 50		
139	19	W		11 56 15	4 39	7 14	8 47		
140	20	T		11 56 18	4 38	7 15	9 39		
141	21	F		11 56 22	4 37	7 16	10 27		
142	22	S		11 56 26	4 37	7 16	11 8		
143	23	SUN		11 56 31	4 36	7 17	11 46		
144	24	M		11 56 36	4 35	7 18	morn.		
145	25	T		11 56 42	4 35	7 19	0 20	3 q.	
146	26	W		11 56 48	4 34	7 20	0 51		
147	27	T		11 56 54	4 33	7 21	1 21		
148	28	F		11 57 2	4 33	7 21	1 52		
149	29	S		11 57 9	4 32	7 22	2 21		
150	30	SUN		11 57 18	4 32	7 23	2 52		
151	31	M		11 57 26	4 31	7 24	3 28		

# A SUDDEN DEATH.

"Judge Smith died suddenly this morning from an attack of Dysentery. Only last night he seemed to be in perfect health, and his friends will be surprised to hear of his sudden death." How many times we hear just such news as the above; and the reason for so many deaths from Dysentery, Summer Complaint, Diarrhœa, Cholera Morbus, etc., is not because these diseases are necessarily fatal, but because people do not know how to treat them, or neglect treatment until it is too late. A teaspoonful of PERRY DAVIS' PAIN KILLER, in a little sweetened water (hot water preferred), taken every half hour, will cure any case of bowel trouble if the treatment is commenced in time. If the case is unusually severe, or treatment has not been promptly commenced, the PAIN KILLER should be applied externally as well as internally. It has never failed when used according to directions. A bottle in the house may save a life that would be lost while waiting for the doctor.

## BOWEL COMPLAINT AND DYSENTERY.

For common bowel complaints, give one teaspoonful of the PAIN KILLER in a gill of new milk and molasses, in equal parts, stirred well together; lessen the dose for children, according to the age. If the pain be severe, bathe the bowels and back with the medicine. This mode of treatment is good in cases of cholera morbus, sudden stoppages, etc. Repeat the dose every hour. The quickest way I ever saw dysentery cured was, by taking a teaspoonful of the PAIN KILLER in one gill of milk and molasses, stirred well together, and drank hot, at the same time bathing the bowels freely with the medicine. Let the dose be repeated every hour until the patient is relieved. Make a tea of sage for a constant drink; and for gruel, boil one pint of milk and one pint of water separate, put them together boiling hot, and thicken with rye-meal; give it freely when moderately warm.

## CRAMPS

are immediately relieved by taking a teaspoonful of Perry Davis' Pain Killer in a little milk and sugar; it takes about two minutes to relieve the worst cases.

**Midnight Doctors** are the most unwholesome visitors—even the Doctor himself curses the luck that compelled him to leave his comfortable bed. Suppose you try our method, and keep a bottle of Perry Davis' Pain Killer in the house, and let Dr. Squills stay in his bed and enjoy himself.

Stoco, Ont., February 17, 1880.

We have great pleasure to state that the Pain Killer holds its position in this place as the old reliable family medicine. Although there are a great many other remedies in the market—some bearing nearly the same name—as Pain Relief, Pain Remover, Pain Destroyer, and such like names, we find the people know the difference, and are sure to ask for Perry Davis' Pain Killer. We have been selling Pain Killer for the last fourteen years.

Yours truly,

P. & P. MURPHY.

Sold by all Medicine Dealers. Prices 25c. and 50c. per Bottle.

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 Friends will be sur-  
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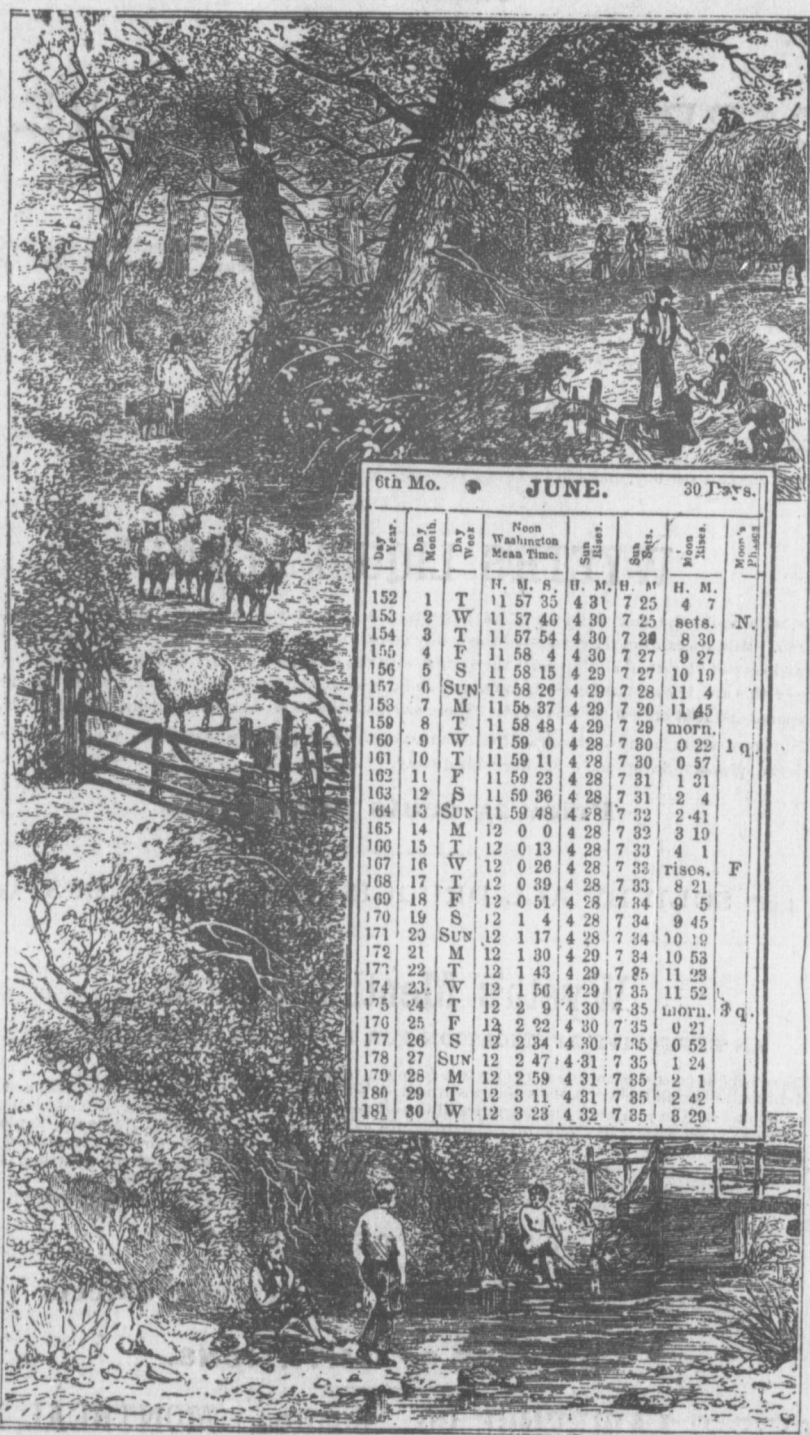
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6th Mo.		JUNE.				30 Days.		
Day	Year.	Day	Day	Mean Time.	Sun	Sun	Moon	Moons
		Month	Week	Washington	Set.	Set.	Rises.	Phase
152	1	T		11 57 35	4 31	7 25	4 7	
153	2	W		11 57 46	4 30	7 25	sets.	N.
154	3	T		11 57 54	4 30	7 26	8 30	
155	4	F		11 58 4	4 30	7 27	9 27	
156	5	S		11 58 15	4 29	7 27	10 19	
157	6	SUN		11 58 20	4 29	7 28	11 4	
158	7	M		11 58 37	4 29	7 28	11 45	
159	8	T		11 58 48	4 29	7 29	morn.	
160	9	W		11 59 0	4 28	7 30	0 22	1 q.
161	10	T		11 59 11	4 28	7 30	0 57	
162	11	F		11 59 23	4 28	7 31	1 31	
163	12	S		11 59 36	4 28	7 31	2 4	
164	13	SUN		11 59 48	4 28	7 32	2 41	
165	14	M		12 0 0	4 28	7 32	3 19	
166	15	T		12 0 13	4 28	7 33	4 1	
167	16	W		12 0 26	4 28	7 32	rises.	F
168	17	T		12 0 39	4 28	7 33	8 21	
169	18	F		12 0 51	4 28	7 34	9 5	
170	19	S		12 1 4	4 28	7 34	9 45	
171	20	SUN		12 1 17	4 28	7 34	10 19	
172	21	M		12 1 30	4 29	7 34	10 53	
173	22	T		12 1 43	4 29	7 35	11 28	
174	23	W		12 1 56	4 29	7 35	11 52	
175	24	T		12 2 9	4 30	7 35	morn.	3 q.
176	25	F		12 2 22	4 30	7 35	0 21	
177	26	S		12 2 34	4 30	7 35	0 52	
178	27	SUN		12 2 47	4 31	7 35	1 24	
179	28	M		12 2 59	4 31	7 35	2 1	
180	29	T		12 3 11	4 31	7 35	2 42	
181	30	W		12 3 23	4 32	7 35	3 29	

HENRY'S

CARBOLIC



SALVE.

The most wonderful healing emollient compound, for the immediate and perfect cure of Wounds, Sores, Cuts, Bruises, Burns, Obstinate Ulcers, Ringworm, Tetter, Eczema, and Skin Diseases generally.

As a FAMILY SALVE it has no equal, and meets the wants of every household; none indeed should be without a box ready for use at all times, and a single trial is all that is necessary to prove the astonishing curative and healing properties of this truly invaluable remedy.

### CARBOLIC SALVE.

**CAUTION.**—Beware of counterfeits or spurious imitations, and always ask for CARBOLIC SALVE, and see that the fac-simile of the written signature of the Proprietor is upon the wrapper of the boxes. Price 25 cents per box, and sold by Druggists everywhere.

## WYETH'S LIQUID RENNET

Yields, with milk, the most luscious of all desserts, the lightest and most grateful diet for Invalids and Children. Milk contains every element of the bodily constitution; when coagulated with Rennet, it is always light and easy of digestion, and supports the system with the least possible excitement. The convenience and nicety of this article over the former troublesome and uncertain way of preparing Slip, Junket and Frugolac, will recommend it at once to all who use it. There are few desserts so economical, delicious and healthful.

This preparation, made of the clear, fresh Rennet of the calf, preserved with white wine, excels in purity of material, pleasant flavor, and every desirable quality.

Price 25 cents per Bottle.

SOLD BY ALL DRUGGISTS AND GROCERS

## Wyeth's Menthol Pencils,

AN EFFECTIVE APPLICATION FOR NEURALGIA, FACEACHE, ETC.

These pencils consist of menthol crystals in a form convenient for local application. Menthol, as is well known, is the solid constituent, or so-called camphor of Oil of Peppermint, and it is to this principle that the pungency and fragrance of the oil are due. Chemically speaking, it is an alcohol. For some years past, it has come into extensive use as a remedy for Neuralgia, Headache, Earache, etc., and from the promptness of its effect, is admirably adapted for application in the form of Compressed Pencils. On rubbing the Pencil over the affected part, a sense of coolness, followed by a slight smarting, is experienced; in a few minutes afterwards, the sensation is dissipated, and usually the pain disappears. It is perfectly harmless, and can be used with safety on any part of the body. Ladies use them in place of smelling salts.

BE SURE AND GET WYETH'S.

Price, 25 cents each. Sold everywhere.

BEWARE OF IMITATIONS.

DAVIS & LAWRENCE CO., (Limited,) MONTREAL, P. Q.,

Sole Agents for the Dominion of Canada.





**LVE.**

and perfect cure  
worm, Tetter,

none indeed should be  
to prove the astonishing

**ARBOLIC SALVE**, and  
the boxes.

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**CERS**

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**REAL, P. Q.,**



7th Mo.		JULY.			31 Days.		
Day Year	Day Month	Day Week	Noon Washington Mean Time.	Sun. Rise.	Sun. Set.	Moon Sets.	Moon's Phase.
			H. M. S.	H. M.	H. M.	H. M.	
182	1	T	12 3 35	4 32	7 35	sets.	N
183	2	F	12 3 47	4 33	7 35	8 16	
184	3	S	12 3 58	4 33	7 35	8 59	
185	4	SUN	12 4 9	4 34	7 34	9 43	
186	5	M	12 4 19	4 36	7 34	10 23	
187	6	T	12 4 29	4 35	7 34	10 59	
188	7	W	12 4 39	4 36	7 33	11 34	
189	8	T	12 4 49	4 37	7 33	morn.	1 q
190	9	F	12 4 58	4 37	7 33	0 8	
191	10	S	12 5 6	4 38	7 32	0 43	
192	11	SUN	12 5 14	4 39	7 32	1 20	
193	12	M	12 5 22	4 39	7 31	2 0	
194	13	T	12 5 29	4 40	7 31	2 43	
195	14	W	12 5 36	4 41	7 30	3 20	
196	15	T	12 5 42	4 42	7 30	rises.	F
197	16	F	12 5 48	4 42	7 29	7 44	
198	17	S	12 5 53	4 43	7 29	8 21	
199	18	SUN	12 5 57	4 44	7 28	8 54	
200	19	M	12 6 2	4 45	7 27	9 25	
201	20	T	12 6 5	4 46	7 27	9 55	
202	21	W	12 6 8	4 47	7 26	10 24	
203	22	T	12 6 11	4 47	7 25	10 53	
204	23	F	12 6 13	4 48	7 24	11 24	
205	24	S	12 6 14	4 49	7 23	11 57	3 q
206	25	SUN	12 6 15	4 50	7 22	morn.	
207	26	M	12 6 15	4 51	7 21	0 35	4
208	27	T	12 6 15	4 52	7 20	1 18	
209	28	W	12 6 14	4 53	7 19	2 8	
210	29	T	12 6 12	4 53	7 18	3 6	
211	30	F	12 6 10	4 54	7 17	4 11	
212	31	S	12 6 7	4 55	7 16	sets.	N.



# INDISPENSABLE.

There are some simple remedies indispensable in every family. Among these, the experience of years assures us, should be recorded Perry Davis' PAIN-KILLER. For both internal and external application we have found it of great value; especially can we recommend it for Rheumatism, Colds or Flesh Wounds and Bruises.—  
*Christian Era.*

## RHEUMATISM,

Yes, and NEURALGIA too, are greatly relieved and often entirely cured by the use of the PAIN-KILLER.—Try it.

## RHEUMATIC COMPLAINTS.

For Rheumatic Complaints, take sixty drops or one teaspoonful of the PAIN-KILLER in molasses in the morning, and at noon; at night, take one tablespoonful of crude mustard seed in milk and molasses at going to bed, and bathe the parts affected with the medicine, warming with a flat or otherwise if the pain be severe.

Persons using this medicine must not be surprised (if their stomachs are foul), should it make them sick so as to vomit; if so, take another dose of the PAIN-KILLER in sugar and water and that will settle the sickness.

## CUTS.

The best thing we know of to heal a cut or wound is to bind up the injured part with a cloth saturated in Perry Davis' PAIN-KILLER.

## TOOTHACHE.

Do you suffer with it? Go buy a bottle of PAIN-KILLER and find relief in the twinkling of an eye—for Toothache it is a specific.

## BURNS AND SCALDS.

If you are so unfortunate as to injure yourself in this way, we can suggest a remedy that will (we speak from experience) soon relieve you of all pain and quickly heal the wound;—ask for Perry Davis' PAIN-KILLER.

**Perry Davis' Pain-Killer.**—Its effects are almost instantaneous, affording relief from the most intense pain. It soothes the irritated or inflamed part, and gives rest and quiet to the sufferer. It is eminently the people's friend, and every one should have it with them, or where they can put their hands on it in the dark if need be.

Sold by Dealers in Medicine everywhere.

Price, 25c. and 50c. per Bottle.



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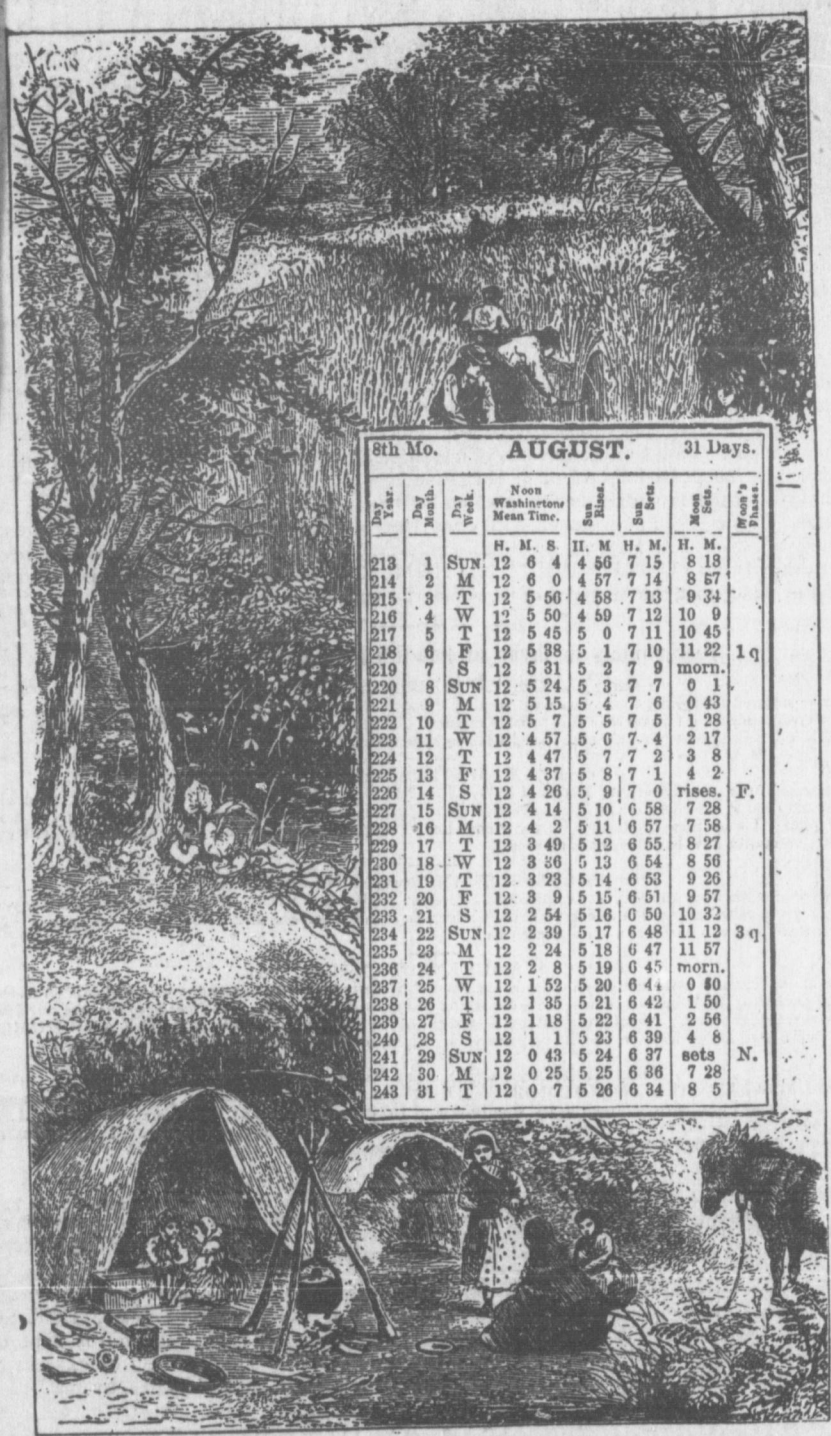
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8th Mo.		AUGUST.				31 Days.			
Day Year.	Day Month.	Day Week.	Noon Washington Mean Time.			Sun Rises.	Sun Sets.	Moon Sets.	Moon's Phase.
			H. M. S.	H. M.	H. M.	H. M.	H. M.		
213	1	SUN	12 6 4	4 56	7 15	8 18			
214	2	M	12 6 0	4 57	7 14	8 57			
215	3	T	12 5 50	4 58	7 13	9 34			
216	4	W	12 5 50	4 59	7 12	10 9			
217	5	T	12 5 45	5 0	7 11	10 45			
218	6	F	12 5 38	5 1	7 10	11 22	1 q		
219	7	S	12 5 31	5 2	7 9	morn.			
220	8	SUN	12 5 24	5 3	7 7	0 1			
221	9	M	12 5 15	5 4	7 6	0 43			
222	10	T	12 5 7	5 5	7 5	1 28			
223	11	W	12 4 57	5 6	7 4	2 17			
224	12	T	12 4 47	5 7	7 2	3 8			
225	13	F	12 4 37	5 8	7 1	4 2			
226	14	S	12 4 26	5 9	7 0	rises.	F.		
227	15	SUN	12 4 14	5 10	6 58	7 28			
228	16	M	12 4 2	5 11	6 57	7 58			
229	17	T	12 3 49	5 12	6 55	8 27			
230	18	W	12 3 36	5 13	6 54	8 56			
231	19	T	12 3 23	5 14	6 53	9 26			
232	20	F	12 3 9	5 15	6 51	9 57			
233	21	S	12 2 54	5 16	6 50	10 32			
234	22	SUN	12 2 39	5 17	6 48	11 12	3 q		
235	23	M	12 2 24	5 18	6 47	11 57			
236	24	T	12 2 8	5 19	6 45	morn.			
237	25	W	12 1 52	5 20	6 44	0 40			
238	26	T	12 1 35	5 21	6 42	1 50			
239	27	F	12 1 18	5 22	6 41	2 56			
240	28	S	12 1 1	5 23	6 39	4 8			
241	29	SUN	12 0 43	5 24	6 37	sets	N.		
242	30	M	12 0 25	5 25	6 36	7 28			
243	31	T	12 0 7	5 26	6 34	8 5			

# FOWLE'S PILE AND HUMOR CURE,

An Internal and External Remedy, is a Positive Cure for Piles, Leprosy, Scrofula, Eczema, Salt Rheum, Psoriasis, Tetter or Ringworm, Barber's Itch, Cancerous and Ulcerated Sores, Asthma, Catarrh, Rheumatism, and all Skin, Blood and Kidney Diseases.

FOWLE'S PILE AND HUMOR CURE, after a practical test of thirty years, has proved itself an effectual cure for the above-named diseases. It is entirely vegetable in its composition and can be used in perfect safety in all cases. In ordinary cases of Piles, one bottle will generally cure. In cases of Piles attended with humor, two or more bottles are often required. In cases of Leprosy, Scrofula, and other cutaneous diseases, from three to five bottles will usually effect a cure, no matter of how long standing. The medicine has already performed some wonderful cures in healing ulcerated and cancerous sores, and it has been found, since it was first placed before the public, that it is efficacious in many diseases, for the relief and cure of which it was not at first recommended. This has been certified to so often by physicians and patients, that it is now settled beyond question. Nor will this be deemed strange, when we consider how many and varied are the disorders of the human system which owe their origin to humors alone. In a number of cases of neuralgia and headache, where all other remedies have failed, it has proved almost magical in its effects, giving immediate relief. It has been used in cases of Cancer with great success, and the cures that have been effected by its use have astonished physicians of high standing all over the Continent. Our space is so limited we can give only a few extracts from the great mass of testimonials we have on file. These, however, serve to show what FOWLE'S PILE AND HUMOR CURE has done in the past, and are the best evidence that can be given of its wonderful curative powers.

## Testimonials in favor of Fowle's Pile and Humor Cure.

From FRANCIS P. FAIRBANKS, Holliston, Mass.  
"I have suffered for twenty-four years with Itching Piles; employed eleven different doctors, with no help; have suffered everything for one with this terrible disease. Used only one bottle of FOWLE'S PILE AND HUMOR CURE, and am entirely cured, and wish to return thanks to my benefactor."

From J. W. WATERS, Atlanta, Texas.  
"Please send me immediately six bottles of FOWLE'S PILE AND HUMOR CURE. I have used only half a bottle, and it has cured me of Piles of over ten years' standing; have used various remedies without doing me any good. I want these six bottles for my friends here; and, as it has cured me, I am satisfied it will cure everyone, no matter how bad their case may be."

From FRANK C. SWAN, Druggist, Haverhill, Mass.  
"I sell from a hundred and fifty to two hundred bottles of FOWLE'S PILE AND HUMOR CURE a year, and it has given good satisfaction in every case. I advertise it in our papers, and I blow for it, because I have used it myself, and was cured of a very severe case of Piles."

From C. S. MACKENZIE, Cleveland, Ohio.  
"One of our first and most influential citizens left his certificate to be shown to any one who will call on us (but not to be published), that he had been troubled with the Piles, Blind, Bleeding, and Itching of the severest kind, for over twenty-five years. About one year ago he bought of me one bottle of FOWLE'S PILE AND HUMOR CURE. He used nearly all of it, and it completely cured him, and he has had no return of them since."

From THOMAS HOOD, Lake Valley, New Mexico.  
"I used FOWLE'S PILE AND HUMOR CURE two years ago, which made a perfect and permanent cure in my case of Piles, of over fifteen years' standing, and I think no person has had them worse than I, or suffered more. I now send you a money order for \$3, for which please send me three bottles. I want this for a friend who has the Salt Rheum, for I think it is the best remedy known."

From J. C. McLAURIN, M. D., Brandon, Miss.  
"FOWLE'S PILE AND HUMOR CURE is proving to be all you claim for it,—and even more; for I am using it in the severest cases of Rheumatism and Fever and Ague, owing to the prevalence of Bilious Fever in the Mississippi Valley, and I do not want to be without it. You can safely warrant it in all the diseases you name on your circular; and if you desire them, I will send you on some certificates."

FOWLE'S PILE AND HUMOR CURE is entirely vegetable, and is used both internally and externally. The wonderful cures it has effected during the past thirty years, FOR SO SMALL AN AMOUNT OF MONEY, has caused opposition to its sale, though it is kept by dealers in medicine generally. Price, \$1.00 a bottle, or three for \$2.50. Sent by express to any part of the United States or Canada on receipt of the price. Pamphlets free, by mail.

For Sale by the DAVIS & LAWRENCE CO., (Ltd.)  
Sole Agents for the Dominion of Canada.

# FOR CURE,

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Barber's Itch,  
Rheumatism,

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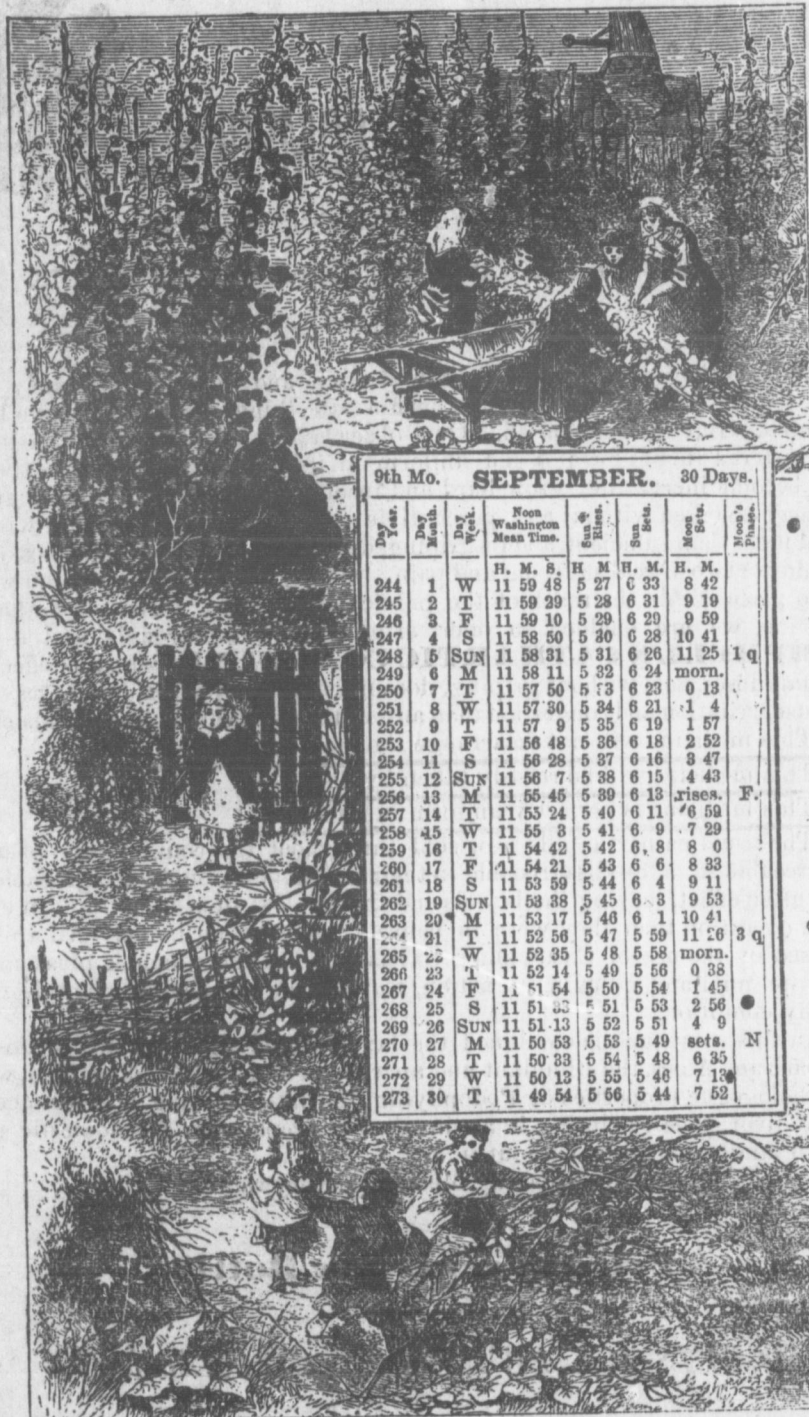
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9th Mo.		SEPTEMBER.				30 Days.		
Day	Month	Day	Week	Mean Time.	Sun & Rises.	Sun Sets.	Moon Sets.	Moon's Phase.
				H. M. S.	H. M.	H. M.	H. M.	
244	1	W		11 59 48	5 27	6 33	8 42	
245	2	T		11 59 29	5 28	6 31	9 19	
246	3	F		11 59 10	5 29	6 29	9 59	
247	4	S		11 58 50	5 30	6 28	10 41	
248	5	SUN		11 58 31	5 31	6 26	11 25	1 q
249	6	M		11 58 11	5 32	6 24	morn.	
250	7	T		11 57 50	5 33	6 23	0 13	
251	8	W		11 57 30	5 34	6 21	1 4	
252	9	T		11 57 9	5 35	6 19	1 57	
253	10	F		11 56 48	5 36	6 18	2 52	
254	11	S		11 56 28	5 37	6 16	3 47	
255	12	SUN		11 56 7	5 38	6 15	4 43	
256	13	M		11 55 46	5 39	6 13	rises.	F.
257	14	T		11 55 24	5 40	6 11	6 59	
258	15	W		11 55 3	5 41	6 9	7 29	
259	16	T		11 54 42	5 42	6 8	8 0	
260	17	F		11 54 21	5 43	6 6	8 33	
261	18	S		11 53 59	5 44	6 4	9 11	
262	19	SUN		11 53 38	5 45	6 3	9 53	
263	20	M		11 53 17	5 46	6 1	10 41	
264	21	T		11 52 56	5 47	5 59	11 26	3 q
265	22	W		11 52 35	5 48	5 58	morn.	
266	23	T		11 52 14	5 49	5 56	0 38	
267	24	F		11 51 54	5 50	5 54	1 45	
268	25	S		11 51 33	5 51	5 53	2 56	
269	26	SUN		11 51 13	5 52	5 51	4 9	
270	27	M		11 50 53	5 53	5 49	sets.	N
271	28	T		11 50 33	5 54	5 48	6 35	
272	29	W		11 50 13	5 55	5 46	7 13	
273	30	T		11 49 54	5 56	5 44	7 52	

NO MORE NAUSEOUS AND WORTHLESS PILLS!

A LONG-FELT WANT SUPPLIED.

# CAMPBELL'S CATHARTIC COMPOUND,

A NEW AND ELEGANT ELIXIR,

AGREEABLE TO THE TASTE AND CERTAIN IN ITS EFFECTS.



Who is there that has not swallowed a pill, and in doing so nearly lost their temper over the thought that such a vile thing should ever have been invented. But this is not all. Our observation has been that medicine administered in pill-form is not uniform in its action. Exposed to the air they become inert—they grow hard and insoluble, while at one time four or five may be taken without any perceptible effect, at another one pill will be found more than sufficient, and its griping, drastic powers can only be measured by a day or two of real suffering and pain. Observing this difficulty, and wishing to place within the reach of the public an effective, agreeable cathartic medicine, we are enabled to offer, after considerable trouble and delay **CAMPBELL'S CATHARTIC COMPOUND**, which is effective in small doses, acts without griping, does not occasion nausea, and is less apt to cause irritation and congestion than any of the usual cathartics administered.

This medicine will not disarrange the most delicate stomach.

This medicine will be readily taken by children.

This medicine is perfectly uniform in its action.

The usual cathartic pills now sold throughout the country are not only disagreeable to take—disagreeable in their action—but doubly disagreeable in their after effect, leaving the bowels and the whole system often times in even worse condition than they were in before taking the medicine. All this is reversed by the use of **CAMPBELL'S CATHARTIC ELIXIR**, which is pleasant to the taste, mild and quiet in its action, leaving the stomach and bowels in a healthy condition.

In this compound is combined the laxative and alterative properties of Rhubarb and Aloes, the stimulant and aperient properties of Golden Seal, with the Chologogue properties of Podophyllin, the latter having a direct action on the liver, thus rendering it an invaluable preparation for domestic use, and no family should be without it.

Sold by all dealers in Family Medicines everywhere.

**Price 25 cents per Bottle.**

**DAVIS & LAWRENCE CO. (Limited,)**

SOLE AGENTS,

**MONTREAL.**



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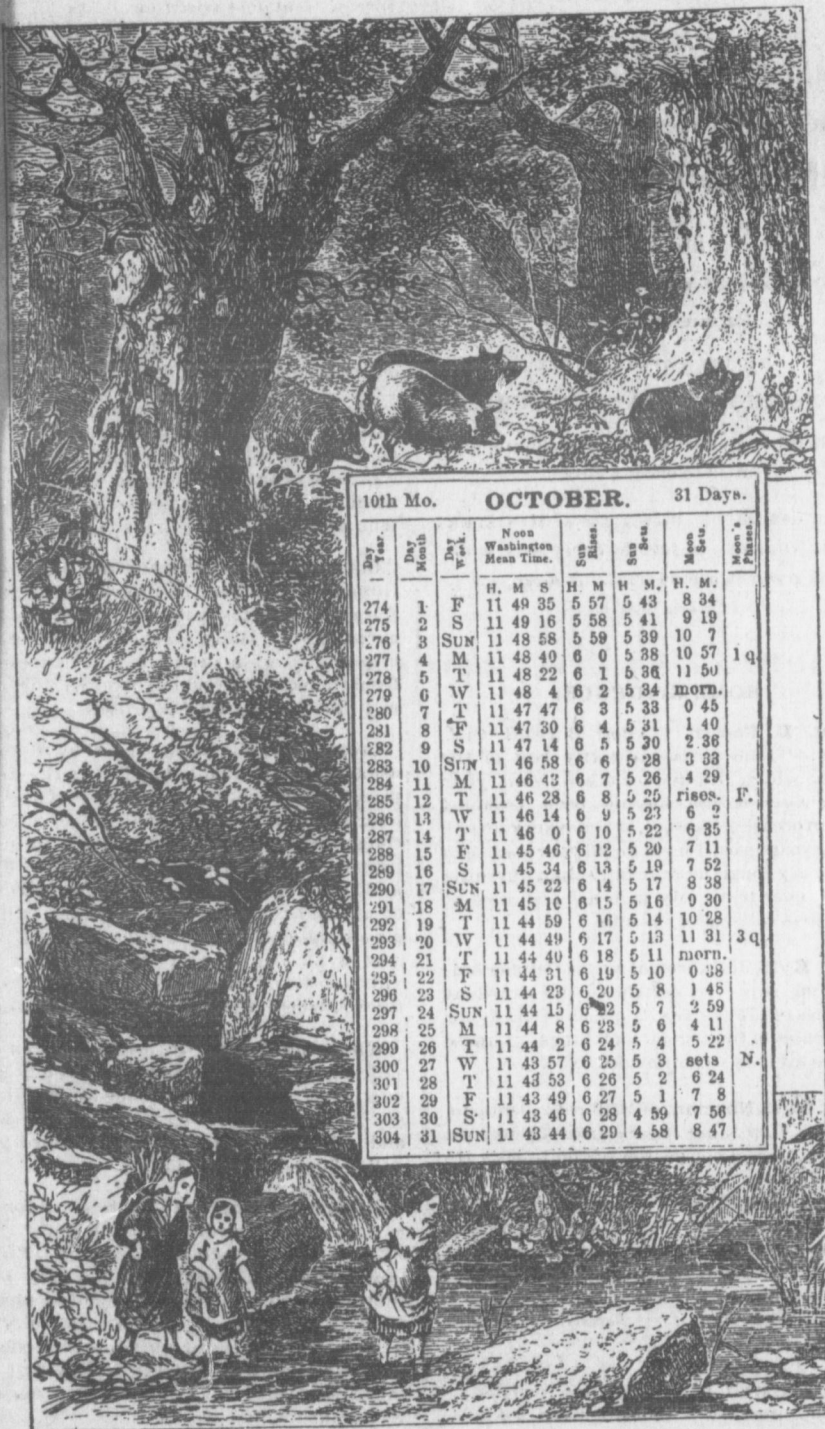
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10th Mo. **OCTOBER.** 31 Days.

Day Year.	Day Month	Day Week.	Noon Washington Mean Time.			Sun. Rises.		Sun. Sets.		Moon Sets.	Moon's Phase.
			H.	M.	S.	H.	M.	H.	M.		
274	1	F	11	49	35	5	57	5	43	8	34
275	2	S	11	49	16	5	58	5	41	9	19
276	3	SUN	11	48	58	5	59	5	39	10	7
277	4	M	11	48	40	6	0	5	38	10	57
278	5	T	11	48	22	6	1	5	36	11	50
279	6	W	11	48	4	6	2	5	34	morn.	
280	7	T	11	47	47	6	3	5	33	0	45
281	8	F	11	47	30	6	4	5	31	1	40
282	9	S	11	47	14	6	5	5	30	2	36
283	10	SUN	11	46	58	6	6	5	28	3	33
284	11	M	11	46	43	6	7	5	26	4	29
285	12	T	11	46	28	6	8	5	25	rises.	F.
286	13	W	11	46	14	6	9	5	23	6	2
287	14	T	11	46	0	6	10	5	22	6	35
288	15	F	11	45	46	6	12	5	20	7	11
289	16	S	11	45	34	6	13	5	19	7	52
290	17	SUN	11	45	22	6	14	5	17	8	38
291	18	M	11	45	10	6	15	5	16	9	30
292	19	T	11	44	59	6	16	5	14	10	23
293	20	W	11	44	49	6	17	5	13	11	31
294	21	T	11	44	40	6	18	5	11	morn.	
295	22	F	11	44	31	6	19	5	10	0	38
296	23	S	11	44	23	6	20	5	8	1	45
297	24	SUN	11	44	15	6	22	5	7	2	59
298	25	M	11	44	8	6	23	5	6	4	11
299	26	T	11	44	2	6	24	5	4	5	22
300	27	W	11	43	57	6	25	5	3	sets	N.
301	28	T	11	43	53	6	26	5	2	6	24
302	29	F	11	43	49	6	27	5	1	7	8
303	30	S	11	43	46	6	28	4	59	7	56
304	31	SUN	11	43	44	6	29	4	58	8	47

# ALLEN'S LUNG BALSAM

THE GREAT REMEDY FOR CURING  
**CONSUMPTION, COUGHS**  
**COLDS, ASTHMA, CROUP,**

All Diseases of the Throat, Lungs and  
Pulmonary Organs.

BY ITS FAITHFUL USE  
**CONSUMPTION HAS BEEN CURED**

When other Remedies and Physicians have  
failed to effect a cure.

Recommended by PHYSICIANS, MINISTERS  
AND NURSES. In fact by everybody who  
has given it a good trial. *It never fails  
to bring relief.*

## HOME EVIDENCE.

**Capt. D. Foster**, of Port Burwell, Ont.,  
writes:—"I am pleased to notify you of the  
benefit which I have received from your  
*Allen's Lung Balsam*, having been troubled  
with an occasional cough, at times very severe,  
during years past, I have found your *Balsam* to  
relieve my cough more readily than anything  
I have ever tried. My wife has also used it  
with most satisfactory results."

**C. E. Kyle**, of Uxbridge, writes October 3rd,  
1870, and says:—"I certify to the excellent  
qualities of *Allen's Lung Balsam* as a remedy for  
all diseases of the throat and lungs. I know  
it to be all it is recommended to be."

**Mrs. Capt. Norman**, of Millbridge, Ontario,  
writes:—"Allen's *Lung Balsam* cured my son of a  
severe attack of congestion of the lungs. He  
took no other medicines, the *Balsam* acted  
wonderfully, taking away the fever, at once  
operating on the bowels, and sending matter  
up from off the lungs, in appearance dreadful  
beyond expression. There are several others  
who reside in this neighborhood, and have  
been cured by *Allen's Lung Balsam*, who would  
give certificates if asked."

**S. E. Burwell**, of Fingall, Ont., writes:—  
"Last autumn I was suffering from a severe  
cold which settled on my lungs and produced  
a distressing cough, for which I gave trial to a

number of Cough Medicines, but without  
profit. I at last tried one bottle of *Allen's*  
*Lung Balsam*, which I am happy to be  
able to state gave almost immediate relief  
and performed a perfect cure in a short  
time."

**B. A. Mitchell**, Druggist at London, Ont.,  
says of it. I have used *Allen's Lung Balsam*  
myself and have seen its effects upon others  
who were suffering from coughs and colds  
and can recommend it.

**Bronchitis**.—Unless arrested, will terminate  
in consumption. An almost never failing  
cure for this complaint is found in *Allen's Lung*  
*Balsam*, which can be had of any Druggist  
at the price one dollar per bottle.

**Coughs and Colds**.—If taken in time  
easily cured,—if allowed to continue will  
result in incurable consumption. *Allen's Lung*  
*Balsam* has the confidence and support of the  
medical faculty, and it is recommended by  
all who are acquainted with its virtues.

**Consumption**.—Many say that this disease  
cannot be cured, but the proprietors of *Allen's*  
*Lung Balsam* will satisfy any that it has been  
cured in very many cases of the worst de-  
scription. They have hundreds of testimonials  
from thankful individuals who willingly ad-  
mit that it has saved their lives.

**Croup**.—This disease is caused by the forma-  
tion of a false membrane lining the wind-  
pipe, and obstructing the passage of the air,  
and is known by the shrill, croup-sounding  
cough and rattling in the throat. This mem-  
brane must be moved by expectoration. Take  
a double dose of ALLEN'S LUNG BALSAM  
every ten or fifteen minutes, which will re-  
duce it, after taking a few doses. THE BAL-  
SAM WILL AND HAS SAVED THE LIVES OF  
THOUSANDS OF CHILDREN ATTACKED WITH  
CROUP, where it has been taken in season.

**Whooping-Cough**.—If your children are  
suffering with this distressing malady and  
nearly coughing to death, send to your Drug-  
gist and buy a bottle of *Allen's Lung Balsam*,  
and relief, we can confidently assure you,  
will be immediate and sure.

**No stronger warranty** can be given for the  
merits of a cough medicine than we offer. We  
say to all who wish to use *Allen's Lung Balsam*  
that unless it gives entire satisfaction they may  
return the bottle to us after they have used it  
48 hours, and the money will be cheerfully re-  
funded. This same warranty has been offered  
from the day we offered the *Balsam* first for  
sale, and to this time the first bottle has not  
been returned, and we have received nothing  
but praise in its favor from those who have  
used it.





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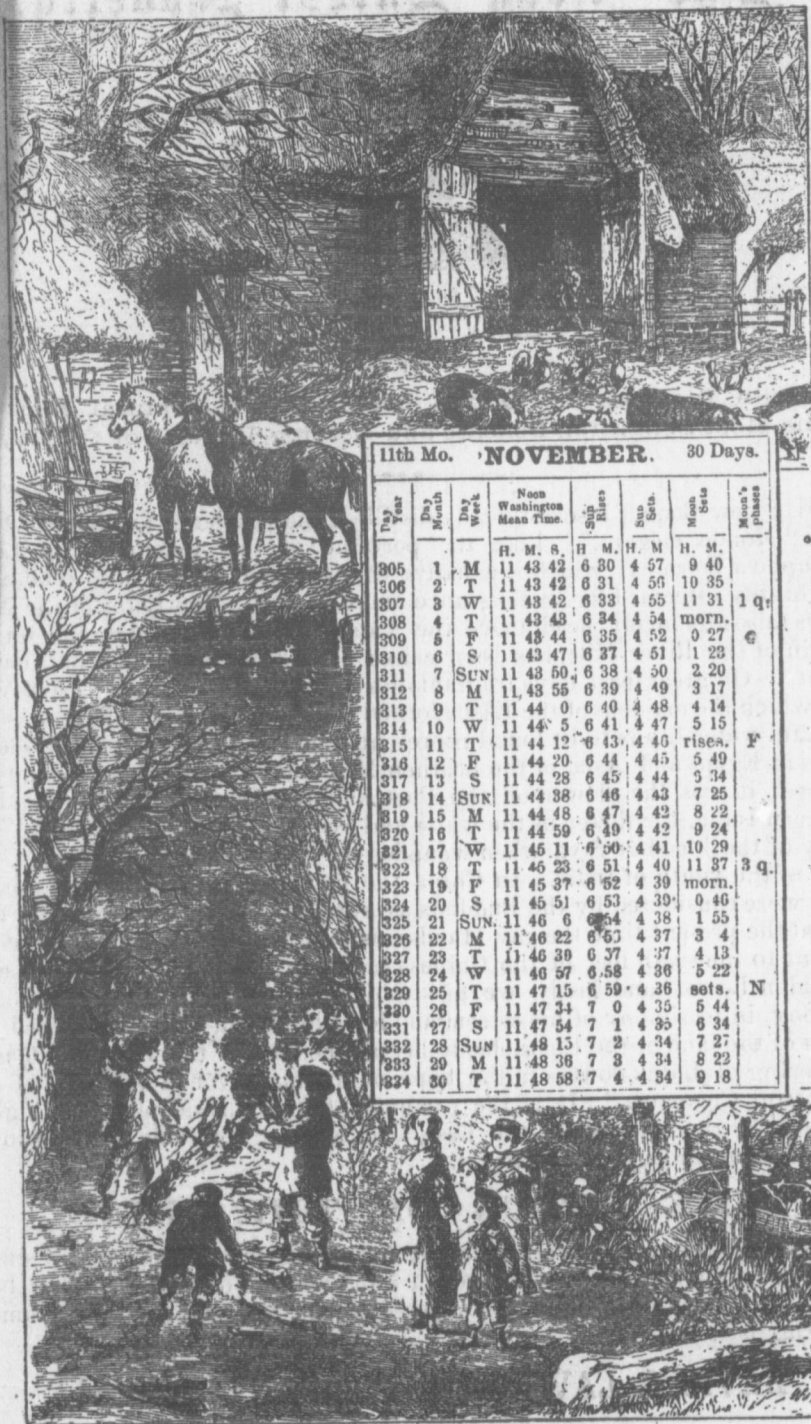
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11th Mo. **NOVEMBER.** 30 Days.

Day	Year	Day Month	Day Week	Non Washington Mean Time.		Sun Sets	Moon Sets	Moon's phases
				H. M. S.	H. M. S.			
305	1	M		11 43 42	6 30	4 57	9 40	
306	2	T		11 43 42	6 31	4 56	10 35	
307	3	W		11 43 42	6 33	4 55	11 31	1 q.
308	4	T		11 43 43	6 34	4 54	morn.	
309	5	F		11 43 44	6 35	4 52	0 27	e
310	6	S		11 43 47	6 37	4 51	1 23	
311	7	SUN		11 43 50	6 38	4 50	2 20	
312	8	M		11 43 55	6 39	4 49	3 17	
313	9	T		11 44 0	6 40	4 48	4 14	
314	10	W		11 44 5	6 41	4 47	5 15	
315	11	T		11 44 12	6 43	4 40	rises.	F
316	12	F		11 44 20	6 44	4 45	5 49	
317	13	S		11 44 28	6 45	4 44	7 34	
318	14	SUN		11 44 38	6 46	4 43	7 25	
319	15	M		11 44 48	6 47	4 42	8 22	
320	16	T		11 44 59	6 49	4 42	9 24	
321	17	W		11 45 11	6 50	4 41	10 29	
322	18	T		11 45 23	6 51	4 40	11 37	3 q.
323	19	F		11 45 37	6 52	4 39	morn.	
324	20	S		11 45 51	6 53	4 39	0 46	
325	21	SUN		11 46 6	6 54	4 38	1 55	
326	22	M		11 46 22	6 57	4 37	3 4	
327	23	T		11 46 39	6 57	4 37	4 13	
328	24	W		11 46 57	6 58	4 36	5 22	
329	25	T		11 47 15	6 59	4 36	sets.	N
330	26	F		11 47 34	7 0	4 35	5 44	
331	27	S		11 47 54	7 1	4 35	6 34	
332	28	SUN		11 48 15	7 2	4 34	7 27	
333	29	M		11 48 36	7 3	4 34	8 22	
334	30	T		11 48 58	7 4	4 34	9 18	

# The Very Latest Novelty.



## A NEW BOUQUET

— OF —

Exquisite Richness of Odour, Distilled from Natural Flowers  
The Most Delightful, Delicate and Lasting Perfume of the Day.

THIS new Bouquet is scientifically distilled, and combined for the use of the "Monde élégant." Like the perfume of the Anemone, the Lotus (*Nymphaea Cœrulea*), which is a native of Asia and Africa, has, in all ages been highly esteemed for its fragrance and delicacy. The Lotus of the Nile which raises its lovely head above the waters of lake Manzalet, and on the margin of the River Nile, has been called "the Rose embalmed of Ancient Egypt." On great feast days fragrant garlands were formed of this flower with which the maidens of the East adorned their dark tresses. This chastely beautiful water lily is to be found represented on almost all the ancient monuments of Egypt and Asia, in the heathen Mythology of the Hindoos and the Chinese; it was the flower of the Poet and the Dew of the Sun; and in Southern India, the flower of the white and red Lotus was significant of the purity of the blood of Siva when wounded by the arrows of Kamadeva, the cupid of the youth of India. In China the flowers of the white and golden Lotus were considered by the Buddhists as symbolic of female loveliness, and even at the present time the gay Mandarins pay the high and delicate compliment to the small feet of the Chinese ladies by calling them "Kin Leen, or Golden Lotus," and lastly we are told by history that the Proconsul Anthony, in testimony of his esteem and love, hastened, when he reached the shores of the land of the Pharaohs, to lay at the feet of the Egyptian Queen an offering of Lotus flowers in the hope of finding favor in the eyes of the "beautiful Cleopatra." It is the perfume of this classic plant, so highly esteemed by the Ancients of the East, that we are now able to offer in its present form throughout the world.

### THE LOTUS OF THE NILE.

It is one of the most powerful and permanent perfumes prepared; a single drop will be found sufficient to scent a handkerchief or even a room. It is put up in a new style of glass-stoppered bottle, and sold by all perfumers and druggists.

**DAVIS & LAWRENCE COMPANY (Limited),**

SOLE AGENTS,

MONTREAL, CANADA.



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12th Mo. **DECEMBER.** 31 Days.

Day	Year	Day	Month	Day	Week	Noon			Sun			Moon	Moon's	
						Washington	Mean	Time.	Rises	Sets	Sets			
						H.	M.	S.	H.	M.	H.	M.		
335	1	W				11	49	21	7	5	4	34	10	15
336	2	T				11	49	46	7	6	4	33	11	11
337	3	F				11	50	8	7	7	4	33	morn.	1 q
338	4	S				11	50	32	7	8	4	33	0	8
339	5	SUN				11	50	57	7	9	4	33	1	4
340	6	M				11	51	22	7	10	4	33	2	2
341	7	T				11	51	48	7	11	4	33	3	0
342	8	W				11	52	14	7	12	4	33	4	1
343	9	T				11	52	41	7	13	4	33	5	2
344	10	F				11	53	8	7	14	4	33	6	5
345	11	S				11	53	36	7	14	4	33	rises.	F.
346	12	SUN				11	54	4	7	15	4	33	6	12
347	13	M				11	54	32	7	16	4	33	7	14
348	14	T				11	55	1	7	17	4	34	8	20
349	15	W				11	55	30	7	17	4	34	9	28
350	16	T				11	55	59	7	18	4	34	10	37
351	17	F				11	56	29	7	19	4	34	11	47
352	18	S				11	56	58	7	19	4	35	morn.	3 q
353	19	SUN				11	57	28	7	20	4	35	0	54
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365	31	F				12	3	24	7	24	4	43	10	53



# PAPOMA,

OR, ENTIRE WHEAT FOOD.

The Most Healthful & Nutritious Diet for Infants & Invalids



PAPOMA being prepared from the entire kernels of the choicest wheat, by careful torrefaction or roasting, by a peculiar and patented method, it preserves all the nutrient properties of the grain in an easily digestible condition. Hence, it is especially adapted to the delicate stomachs of children, promoting vigorous growth, while sick and enfeebled adults, or those in the decline of old age, find it invaluable as a pleasant and strengthening food. Physicians recognizing these facts, and employing it in cases of debility or loss of tone of the digestive organs, give it a decided preference over the ordinary dietetic preparations, which consist mainly of starchy matter. Its superiority has been amply tested by experience, and will, we are confident, be acknowledged so by all who will give it a trial.

It will be found invaluable to those convalescing from fevers, dysentery, and all affections of the intestines; in pulmonary complaints, dyspepsia, and in all conditions of the system induced by disease or chronic invalidism resulting in impaired digestion. There is no food more delicious or milk-producing for mothers nursing, who have not nourishment sufficient for their infants.

RETAIL PRICE, 50 CENTS PER PACKAGE.

JOHN WYETH & BROTHER, Pharmaceutical Chemists, Philadelphia

DAVIS & LAWRENCE CO., (Limited), General Agents for Canada.

## ROYAL FLAVORING EXTRACTS

Are endorsed by the best Hotels and Grocers throughout the country:

LEMON, VANILLA, ROSE, ALMOND, CELERY, NECTARINE, ORANGE,  
PEACH, CINNAMON, GINGER, NUTMEG, CLOVES, &C.,

FOR FLAVORING

Ice Creams, Custards, Pies, Blanc Mange, Jellies, Sauces, Soup, Gravies, &c.

**TO HOUSEKEEPERS.**—The attention of the heads of families is respectfully invited to the superior quality of these Extracts. They are entirely free from the poisonous oils and acids which enter into the composition of many of the factitious fruit flavors now in the market. **Caution.**—The *National Dispensatory* says of Tonka Beans: "They are usually covered with a crystalline efflorescence of coumarin. Given to dogs in the dose of from seven to ten grains, this substance produced great and even fatal depression; and in man in the dose of from thirty to sixty grains, it occasioned nausea, giddiness, depression, vomiting and "drowsiness." Many of the spurious compounds purporting to be pure Extract of Vanilla, are prepared principally from Tonka Beans. Housekeepers who study their interests, will demand of their grocer strictly pure vanilla only, and refuse to accept of an adulterated compound, which may render the dealer a better profit.

The *Royal Extract of Vanilla* is prepared from selected Vanilla Beans, and is warranted entirely free from Tonka or other deleterious substances. The Royal Extracts are highly concentrated, have all the freshness and delicacy of the fruits from which they are prepared, and are sold at retail at the same prices as the inferior makes, viz: 25c. per bottle for all kinds. Ask for Royal Extracts. *Take no other.*

FOR SALE BY GROCERS EVERYWHERE.

DAVIS & LAWRENCE COMPANY, (Limited,) Proprietors, Montreal.

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# SELECTED COOKING RECIPES.

## SOUPS.

### Beef Stock.

To make this merely for the stock, get a knuckle of beef and separate the beef from the bones, cutting it into small pieces. Break the bones also and add to this 1 quart of water for each pound of meat. When it begins to boil, remove the scum, being careful to do this so long as it rises. Set the soup kettle where it will simmer for 5 or 6 hours, or until the substance of the meat is thoroughly extracted. Then add salt sufficient to season it, and skim out the meat. Strain the liquid, and put it away to cool and for the fat to rise. When entirely cold, remove the fat and there will remain a firm, gelatinous mass, which can be used in soups, gravies, etc.

The very best Hair Dressing in the world—BEARINE.

### Beef Soup.

Put into beef stock made as above, 3 carrots, 2 turnips, 2 onions, 1 head of celery, cut into small pieces; a little thyme, salt and pepper to taste, and simmer slowly until the vegetables are done. Serve at once.

### Chicken Soup.

Boil a pair of chickens with great care, skimming constantly, keeping them covered with water. When tender, take out the chicken and remove the bones. Put a large lump of butter into a spider, dredge the chicken-meat well with flour, and lay in the hot pan; fry a nice brown, and keep hot and dry. Stir into 1 pint of the chicken water 2 large spoonfuls of curry powder, 2 of butter, 1 of flour, 1 teaspoonful of salt and a little cayenne; then mix it with the broth in the pot. Simmer five minutes, add the browned chicken, and serve.

### Celery Soup.

Make a good broth of a shank of beef, skim off the fat, and thicken the broth with a little flour mixed with water. Cut into small pieces 1 large bunch of celery, or two small ones; boil them in the soup till tender. Add 1 cup of rich cream, with pepper and salt.

### Bean Soup.

The small white field beans are preferable. Put them to soak the evening before in cold water. In the morning set them on to boil in the soaking water, or enough of it to keep them cooking well, without burning. Boil slowly until they have all bursted, then add them to the meat designed for the soup. A shin of beef, cut into small pieces, is good for this purpose. Add 1 quart of water for each pound of meat. One must watch this last process carefully, or the beans will burn. Put some small pieces of toasted bread into a soup tureen, and pour the soup over it. Split pea soup may be made in the same way as the above.

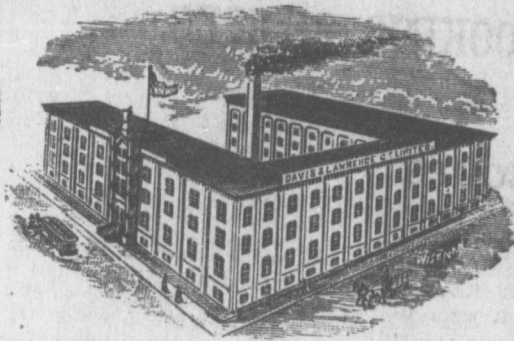
An American lady says she has found perfection at last in Standard Baking Powder.

### Beef Tea.

Cut 1 pound of perfectly lean beef into small pieces, half an inch square; put them into a wide-mouthed jar, and cork tightly. Set the jar into a kettle of cold water placed on the stove where it will heat gradually until it boils. Keep it boiling an hour. Take out the jar, and when cooled a little, strain the juice through a piece of coarse linen. Add no water or seasoning excepting a small pinch of salt.

### Tomato Soup.

To 1 pint tomatoes canned, or 4 large raw ones, cut up fine, add 1 quart boiling water, and let them boil. Then add 1 teaspoonful of soda, 1 pint of sweet milk, with salt, pepper and plenty of butter. When this boils, add 8 small crackers rolled fine.



HEAD QUARTERS

— OF —

PERRY DAVIS'

PAIN KILLER

— IN —

MONTREAL.

PAIN KILLER

IT CURES, WHEN TAKEN INTERNALLY,

Cramp, Cholera, Dysentery,  
Diarrhœa, Painter's Colic, Bowel Com-  
plaints, Pain in the Stomach, Liver Complaints, Sore  
Throat, Sudden Colds, Coughs, Dyspepsia, Indigestion, &c

WHEN USED EXTERNALLY, IT CURES

Boils, Felons, Cuts, Bruises, Burns and Scalds, Old Sores  
Sprains, Swelling of Joints, Toothache, Pain in  
the Face, Neuralgia, Rheumatism,  
Frosted Feet, &c.

**For Cholera Morbus and Cholera Infantum**, as well as all Summer Com-  
plaints of a similar nature, it acts with **WONDERFUL RAPIDITY**, and  
**NEVER FAILS** when taken at the commencement of an attack, and often cures  
after every other remedy has failed. For **Sore Throat, Sudden Colds and**  
**Diphtheria**, no remedy has ever been discovered so powerful to cure. As a  
Liniment it has no equal in curing Rheumatism, or Neuralgia, Burns and  
Bruises, and wounds of every description. It is the cheapest and best remedy  
ever offered to the public. Mothers will find it invaluable in the nursery, and  
it should always be kept near at hand in case of accident. For pain in the  
breasts, take a little PAIN KILLER in sweetened milk and water, bathing  
the breasts in it clear at the same time. If the milk passages are clogged from  
cold or other causes, bathing in the PAIN KILLER will give immediate relief.

**Beware of all Counterfeits and Imitations.**

The genuine is put up only in panel bottles, with labels finely engraved on  
steel, the name being also blown in the bottles.

**PRICE, 25 AND 50 CENTS PER BOTTLE.**

DAVIS & LAWRENCE COMPANY (LTD.)

MONTREAL,

GENERAL AGENTS FOR CANADA.

Cut 2 ox-tails  
and  $\frac{1}{2}$  pint of wa  
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
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Y(LTD.)

## SOUPS.

### Ox Tail Soup.

Cut 2 ox-tails up at the joints, wash and put them in a kettle with 1 ounce of butter and  $\frac{1}{2}$  pint of water. Stir it over the fire till the juices are drawn, adding 2 carrots, 2 turnips, 3 onions, 1 leek, 1 head of celery, 1 bunch of savory herbs, 1 bay leaf, 12 peppercorns, 4 cloves. Cut the vegetables in slices, and pour over all 3 quarts of water and one tablespoonful salt. Skim well and simmer very gently 3 or 4 hours, or until tender. Take out the tails, strain the soup, thicken with flour, and add 2 tablespoonfuls catsup and  $\frac{1}{2}$  glass of port wine. Put back the tails, simmer for 5 minutes, and serve.

 The new substitute for pills, Campbell's Cathartic Elixir; easily taken, much more effective. Price, 25 cents.

### Soup a la Reine.

Take the white meat of cold roast chicken and pound it with  $\frac{1}{2}$  teacupful of slightly cooked rice. When well pounded, dilute with one quart of stock, strain through a sieve, and add salt and pepper to taste. Heat it and serve. If stock is not at hand, put the chicken bones over to cook, with an onion, a blade of mace, a carrot, a few sweet herbs, salt and pepper, and stew 3 hours.

### Mock Turtle Soup.

Scald a calf's head with the skin on, remove the brain, tie the head up in a cloth, and let it boil for 1 hour. Then take the meat from the bones, cut it into small square pieces and throw it into cold water. When cool, put it into a stew-pan and cover with 3 quarts of stock; let it boil an hour or more, then set it aside; melt  $\frac{1}{2}$  pound of butter in another stew-pan and add  $\frac{1}{2}$  pound ham cut small, 2 tablespoonfuls minced parsley, 2 onions, a few chopped mushrooms and nearly a pint of stock; let these simmer slowly for 2 hours and then dredge in flour to dry up the butter. Add the rest of the stock and  $\frac{1}{4}$  bottle of Madeira or sherry; let it stew gently for 10 minutes; rub it through a soup sieve. Put it to the calf's head; season with cayenne, and, if requisite, a little salt; add the juice of an orange and lemon, and if liked,  $\frac{1}{2}$  teaspoonful of pounded mace. Put in forcemeat balls, simmer 5 minutes; serve hot.

### Egg Soup.


Beat a tablespoonful of flour in a teaspoonful of cold stock, and put in 4 eggs; throw them into boiling stock, stirring all the time. Add 2 small blades of mace. Boil 15 minutes. Season, and serve with French roll in the tureen, or with small bits of bread.

### Corn Soup.

To 1 can of sweet corn take 1 quart each of milk and water. Season with salt, pepper, 2 tablespoonfuls butter and 1 tablespoonful flour. Boil 10 or 15 minutes. Add 2 or 3 well-beaten eggs and  $\frac{1}{2}$  teacupful cracker crumbs.

### Asparagus Soup.

To 50 heads of asparagus take 1 quart of stock. Boil the asparagus in 1 pint water until the heads are nearly done. Drain the asparagus, cut off the green heads, and put them aside until the soup is ready. Boil the stems a little longer in the stock, add the asparagus water, and when it boils, drop in the green heads—or peas, as they are called—and simmer 2 or 3 minutes. After the soup is put into the tureen, a small quantity of sherry added to it improves it.

 Royal Flavoring Extracts, perfectly pure.

### Julienne Soup.

Shred 2 onions, and fry brown in a  $\frac{1}{2}$  spoonful of butter; add a little mace, salt and pepper; then a spoonful or so of stock; rub a tablespoonful of flour smooth with a little butter, and let fry with the onions; strain through a colander, then add more stock as desired; cut turnip, carrot and celery in fillets; add a few green peas; boil tender in a little water, and add both water and vegetables to the soup. The flour can be left out, and it will make a clear, light-colored soup. In that case the onions should be cut in fillets and boiled with the vegetables.

# FOR CONSUMPTION

AND ALL DISEASES THAT LEAD TO IT,

SUCH AS

**Coughs, Neglected Colds, Bronchitis, Pain in the Chest,**

AND

ALL DISEASES OF THE LUNGS,

## ALLEN'S LUNG BALSAM

IS THE GREAT MODERN REMEDY

**For Croup it is almost a Specific.**

*ALLEN'S LUNG BALSAM is introduced to the suffering public after its merits for the positive cure of such diseases have been fully tested. The formula from which it is prepared is referred to by the leading medical journals as being equal to any prescription that can be made up for such diseases by the medical faculty. The Balsam is, consequently, recommended by physicians who have become acquainted with its great success.*

It excites expectoration, and causes the lungs to throw off the phlegm or mucus; changes the secretions and purifies the Blood; heals the irritated parts; gives strength to the digestive organs; brings the liver to its proper action, and imparts strength to the whole system. SUCH IS THE IMMEDIATE AND SATISFACTORY EFFECT that it is warranted to break up the most distressing cough in a few hours' time, if not of too long standing. It is warranted to GIVE ENTIRE SATISFACTION, EVEN IN THE most confirmed cases of Consumption! It is warranted not to produce costiveness (which is the case of most remedies), or affect the head, as it contains no opium in any form. It is warranted to be perfectly harmless to the most delicate child, although it is an active and powerful remedy for restoring the system. There is no real necessity for so many deaths by Consumption, when ALLEN'S LUNG BALSAM will prevent it if only taken in time. Physicians having consumptive patients, and who having failed to cure them with their own medicine, we would recommend to give ALLEN'S LUNG BALSAM a trial.

To prove the efficacy of ALLEN'S LUNG BALSAM for the cure of diseases it is recommended for, we hold hundreds of certificates, and living witnesses to its virtue can be seen in almost every neighborhood in the Dominion, as well as in the United States. It is well known everywhere, and wherever known it is highly praised.

No stronger warranty can be given for the merits of a Lung Balsam than we offer. We say to all who wish to use ALLEN'S LUNG BALSAM, that, unless it gives entire satisfaction, they may return the bottle to us after they have used it 48 hours, and the money will be cheerfully refunded. This same warranty has been offered, from the day we offered the Balsam first for sale, and to this time the first bottle has not been returned, and we have received nothing but praise in its favor from those who have used it. The proprietor of this valuable Balsam takes pleasure in calling to it the attention of all medicine dealers, desiring that they procure a supply of it, and recommend it to their afflicted patrons and friends. It will stand the test for merits, as has the celebrated PERRY DAVIS PAIN KILLER, which is known throughout the world.

The Balsam is superbly wrapped, with a fine steel engraved label. PRICE: LARGE BOTTLES, ONE DOLLAR, SMALL BOTTLES, 50 Cts., and is for sale by all the leading druggists in the Dominion.

Pour 1 quart  
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
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## SOUPS.

### Oyster Soup.

Pour 1 quart of boiling water into a kettle; then 1 quart of good rich milk; stir in 1 teacupful of rolled cracker crumbs, seasoned with pepper and salt to taste. When all come to a boil, add 1 quart of good fresh oysters; stir well, so as to keep from scorching; lastly add a piece of sweet butter, about the size of an egg; let it boil up once; then remove from the fire immediately; dish up and send to table.

 Standard Baking Powder, sold by grocers.

### Noodle Soup.

Use either fresh beef or mutton. Allow a quart of water to each pound of meat, exclusive of the bones. When the scum no longer rises, add carrots, turnips and onions cut in small pieces, and boil until very tender. Remove the meat and strain the soup. Add a large quantity of the "noodles," made thus: Mix into pastry, flour, beaten eggs and a little butter. Roll this very thin, fold it up closely; cut it into strings like cutting cabbage for cold "slaw." Throw this into the soup, and boil 10 to 15 minutes.


## FISH.

Fish are considered in best condition just before the spawning season, and unfit for use when it is just over. The flesh will then assume a bluish tinge when boiled, but when in season it will boil white and curdy. It is a common error to wash fish too much, as thus its flavor is greatly impaired. It can be wiped very clean with a soft cloth, using scarcely any water. For fish to be boiled, it is well to put a little salt and vinegar into the water after it is cleaned, to give firmness to the flesh. It should be put into cold water and set on the fire, where it will cook gently, or the skin will break before the inside is done.

The carver should avoid the use of steel knives, and, if possible, serve with a silver fish slice. He should also serve each one to a piece of the choicest parts.

### Cod's Head and Shoulders.

Cleanse the fish thoroughly, and rub a little salt over the thick part and inside of the fish one or two hours before dressing it, as this very much improves the flavor. Lay it in a fish-kettle, with sufficient cold water to cover it; do not pour the water on the fish, as it is liable to break it. If the water boils away, add a little by pouring it in at the sides of the kettle. Add 5 ounces of salt to each gallon of water, and bring it gradually to a boil. Skim very carefully, and let it gently simmer till done, then take it out and drain. Place on a hot napkin, and garnish with lemon and horse-raddish. Oyster sauce and plain melted butter may be served with this.

 Wyeth's Liquid Rennet, for making Curds and Whey.

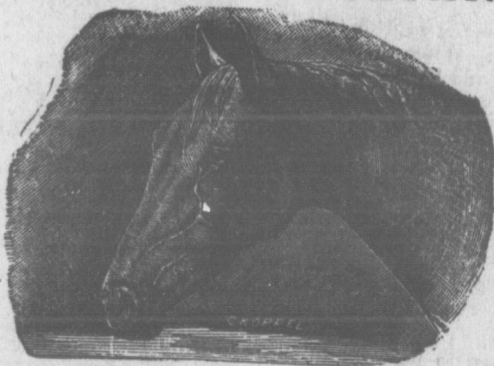
### Boiled Salmon.

Scale and clean the fish, being careful to remove all the blood; lay it in the fish-kettle, with salted water sufficient to cover it. Let it boil slowly, removing the scum as it rises. When it is done, which will be when the meat separates easily from the bone, take it from the kettle, drain it, and serve it on a napkin with slices of lemon and parsley as a garnish. Send lobster or shrimp sauce and plain melted butter to table with it. A dish of dressed cucumber usually accompanies this dish.

### Fried Smelts, or Brochet of Smelts.

Smelts should be very fresh, and not washed more than is necessary. Dry them in a cloth, and season with a little salt and pepper; then dip them in beaten egg, and roll in fine cracker crumbs. Drop them in hot lard, and fry to a delicate brown. Drain them on soft paper, being careful not to remove the light roughness of the crumbs. Arrange them on short skewers, on a hot napkin, and garnish with lemon and curled parsley.

THE  
**MAUD "S." CONDITION POWDERS**  
 FOR  
 Horses, Cattle, Sheep,  
 PIGS AND POULTRY.



**MAUD "S."**

This celebrated animal, until lately owned by Mr. Wm. H. Vanderbilt, and now by Mr. Bonner, of New York *Ledger* fame, is, without doubt, the "Queen of the Turf." She has made the fastest time on record, viz., 2.8 $\frac{1}{4}$ , and by that achievement has attracted more attention and has won more lovers than any other single maid belonging to her much petted tribe. She is an aristocrat of the first quality. She spends her winters in the centre of fashion at New York, living in marble halls and sleeping amid palatial surroundings. She spends her summers at Saratoga, and is courted not by dashing young society men only, but Eminent Divines, as well as millionaires, who count it a favor to pat her beautiful face and look at her remarkable outlines or features.

**TO OWNERS OF STOCK.**

The Maud "S" Condition Powders are as far in advance of its rivals as Mr. Vanderbilt's celebrated mare is ahead of her rivals in the estimation of the public. The reason of this is the Maud "S." Powders are no sham made up to sell only, but are prepared from the best material by a thoroughly educated and practical chemist. **One package of the Maud "S." Powder, we confidently believe, contains more real medicinal strength and virtue than twice its weight of any other Powder in the market, consequently a small dose suffices.** The Maud "S." Condition Powder is adapted for the cure of worms, loss of appetite, roughness of the hair or coat, stoppage of water and bowels, all coughs and colds, inflammation of the lungs and bowels, recent founders, swelling of the glands of the throat, horse distemper, hide bound, botts, scurvy, loss of cud, horn distemper, black tongue, &c., and will also backen the heaves, and in recent cases effect a cure. In fact, there is no case of disease among Horses and cattle where these valuable Powders are not called for, and by their timely administration will save the lives of many valuable animals.

Sold Everywhere. Price, 25c. per package, or \$2 per doz. A sample packet will be sent by mail, postage paid, on receipt of 10c. to pay postage.

*N. B.—We have a beautiful lithograph picture of Maud "S." in a trotting sulky, driven by Wm. W. Bair, as she appeared in making her unparalleled time of 2.8 $\frac{1}{4}$ , which we will send framed to any address ordering not less than three dozen Powders.*

Clean the fish a little and add it is done, have spoonfuls hot parsley. Put add to it the gravy over it.

For

This fish is excellent pan pepper.

Thoroughly the table. W seasoned with if preferred, a very little water and serve with

This excellent It is so name habits are also barnacles and

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This popular but they are a Gulf. Open delicate flavor at once.


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Pick any color Place in a deep pounded mac with butter, a

## FISH.

### Baked Salmon Trout, with Cream Gravy.

Clean the fish carefully, wipe it dry and lay in the baking-pan, salting and peppering it a little and adding very little water. Baste it frequently with butter and water. When it is done, have ready a gravy made of a cup of cream, thinned with three or four tablespoonfuls hot water. Stir into this two tablespoonfuls melted butter and a little minced parsley. Put it on to scald in a farina boiler, and stir into it a little thickening; also add to it the gravy from the baked fish. Lay the trout on a platter and pour the gravy over it. Garnish with parsley and sliced lemon.

 For Burns, Bruises, Scalds, &c., use Perry Davis' Pain Killer.

### Sun Fish.

This fish is doubtless so named from its circular form and shining surface. It is an excellent pan fish. Roll in cracker crumbs, fry a golden brown; season with salt and pepper.

### Baked Shad.

Thoroughly clean the shad, leaving the head on, as it looks much better when sent to the table. Wipe it very dry, have it opened on the belly, stuff it with bread crumbs seasoned with cream or butter, and a little milk, salt, pepper, and a sprig of thyme, or if preferred, a little chopped onion. Sew it up carefully, put it in the dripping-pan, with very little water. Baste it occasionally with salted water and butter. Bake an hour, and serve with caper sauce.

### Sheepshead.


This excellent fish is found along the whole Atlantic coast to as far north as Cape Cod. It is so named from the resemblance of its profile and teeth to those of a sheep. Its habits are also suggestive of the same animal, as it feeds with a grazing motion upon barnacles and shells. It may be fried or broiled, as best suits one's tastes.

### Forcemeat Balls, for Fish Soups.

One middling-sized lobster,  $\frac{1}{2}$  an anchovy, one head of boiled celery, the yolk of a hard-boiled egg, salt, cayenne, and mace to taste; 4 tablespoonfuls of bread crumbs, 2 ounces of butter, 2 eggs. Pick the meat from the shell of the lobster and pound it with the soft part in a mortar; add the celery, the yolk of the egg, seasoning and bread crumbs. Mix the whole thoroughly either in a mortar or by kneading. Warm the butter and beat the eggs well, and amalgamate them with the pounded lobster meat. Make the balls about an inch in diameter, and fry a nice brown. Eighteen or twenty of these suffice for one tureen of soup.

### Spanish Mackerel.

This popular fish is rarely found north of Cape Cod, as it prefers a warm climate; but they are abundant on the Gulf coast of Florida, and at various other points on the Gulf. Open them on the back, and broil over a clear fire, avoiding scorching, as the delicate flavor is easily impaired. Season with butter, pepper and salt to taste. Serve at once.

 The finest Handkerchief Perfume—"Lotus of the Nile."

### Scalloped Fish.

Pick any cold fish carefully from the bones, and moisten with milk and an egg. Place in a deep dish the fish with bread crumbs, a teaspoonful of anchovy sauce, 1 blade pounded mace, 2 tablespoonfuls butter, and salt to taste. Put the crumbs on the top, with butter, and brown in the oven. Serve very hot.

POWDERS

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it, and now by Mr. the "Turf." She has attracted more attention than any other much petted tribe. She is the centre of fashion at the moment. She spends her money not only, but Eminent in her face and look at her

Mr. Vanderbilt's is the reason of this is derived from the best of the Maudslough's real medicinal Powder in the "S." Condition Powder. The richness of the face and colds, the swelling of the face, botts, scurvy, and also backen of disease among their timely admin-

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## FARMERS, PLEASE CONSIDER THIS.

**T**HE PERRY DAVIS PAIN-KILLER acts with *wonderful rapidity* and *never fails*, when taken at the commencement of an attack, to cure **Cholera, Cholera Morbus**, as well as all summer complaints of a similar nature.

**FOR SUDDEN COLDS, SORE THROAT, &c.**

A tablespoonful of PAIN-KILLER taken at the beginning of an attack will prove an almost never-failing cure, and save much suffering.

**FOR TOOTHACHE, BURNS, SCALDS, CUTS, BRUISES, &c.,**

the PAIN-KILLER will be found a willing physician, ready and able to relieve your suffering without delay, and at a very insignificant cost.

**FOR COLIC, CRAMPS AND DYSENTERY IN HORSES,**

the PAIN-KILLER has no equal, and it has never been known to fail to effect a cure in a single instance. It is used in some of the largest livery stables and horse infirmaries in the world. To resuscitate young lambs or other stock, chilled and dying from cold, a little PAIN-KILLER mixed with milk will restore them to health very quickly.

The Pain-Killer is for sale by Druggists, Apothecaries, Grocers and Medicine Dealers throughout the world.

## FARMERS AND MECHANICS.

Provide yourselves with a bottle of *PAIN-KILLER* at this season of the year, when summer complaints are so prevalent; it is a prompt, safe and sure cure. It may save you days of sickness, and you will find it more valuable than gold. Be sure you buy the genuine *PERRY DAVIS' PAIN-KILLER*, and take no other mixture.

I have been selling Perry Davis' Pain-Killer for the past six years, and have much pleasure in stating that its sale in that time has been larger than any other patent medicine that I have on my shelves, and in those years I have never heard a customer say aught but words of the highest praise in its favor. It is an article that seems to have combined in it all that goes to make a *first-class family medicine*, and as long as I have a house and store, Perry Davis' Pain-Killer will be found in both.

COBOURG, Ont., March 3, 1880.

Yours, &c.,

J. E. KENNEDY.

## SUBSTITUTES.

The public are cautioned against a custom which is growing quite common among a certain class of dealers, and which is this:—When asked for a bottle of Pain-Killer, they suddenly discover that they are “sold out,” “but have another article just as good, if not better,” which they will supply at the same price. The object of this deception is transparent. These substitutes are made up to sell on the great reputation of the Pain-Killer, and being compounded of the vilest and cheapest drugs, are bought at about half what he pays for the genuine Pain-Killer, which enables him therefore to realize a few cents more profit per bottle upon the imitation article than he can upon the genuine.

**Beware of Counterfeits and Imitations.**

**Price, 25c. and 50c. per Bottle.**

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## BEEF.

## BEEF.

### Roast Beef.

A piece of beef weighing 8 or 10 pounds will take a little over 2 hours to roast. Some allow 15 minutes to each pound of beef. Prepare it by wiping with a dry napkin, but never washing, rub over it a little salt and pepper, and put it into a *dry* pan to roast in a hot oven. The heat will soon seal in the juices and retain them till the piece is cut at the table. Baste occasionally. If the flavor of sweet herbs and vegetables (as carrot, turnip, onion, etc.) is relished in the gravy, put a few slices of these last, with a bay leaf or two and a little thyme and parsley, into the pan, to make a bed on which to lay the beef. When it is done, add more seasoning, remove the beef, take out the vegetables if used, add hot water to the gravy, thicken it, being careful to avoid lumps. Serve either over the meat or in a gravy-boat, as one prefers.

 Standard Baking Powder, full weight, full strength, nothing injurious.

### Beefsteak.


Select choice steaks, from  $\frac{3}{4}$  of an inch to 1 inch thick; trim off all superfluous fat and bone. Broil on a wire gridiron over a clear but not too hot fire. Watch it carefully to avoid scorching. When browned nicely remove to a platter, season with pepper, salt, and a pretty liberal supply of butter. No definite rule can be given as to the *time* of cooking steak, individual tastes differ so widely in regard to it, some only liking it when well done, others so rare that the blood runs out of it.

### A La Mode Beef.

Take a piece of beef four or five inches thick, and with a small knife make little holes entirely through it at small distances apart. Then roll strips of fat salt pork in pepper and cloves and draw them into these openings; lay on a pan, cover closely, put in a steamer, and steam for three hours. When done, thicken the gravy with a little flour. This is excellent eaten as cold meat.

### Staffordshire Beefsteak.

Beat the steaks a little with a rolling-pin, flour and season, then fry with a sliced onion to a fine light brown; lay them into a stew-pan, and pour as much boiling water over them as will serve for sauce; stew them very gently half an hour, and add a spoonful of catsup before serving.

 Campbell's Cathartic Elixir, pleasant to taste, more satisfactory than Pills.

### Pressed Beef.

Select any kind of lean beef, as the shoulder clod or the upper part of round beef, next to the soup pieces. Cut it into small pieces and put over it enough cold water to come up around it. Cover the kettle closely, so as to keep in all the steam. Cook slowly until it will all fall to pieces, which takes several hours. It must be watched, to avoid boiling away or scorching. There should be less than a teacupful of liquor to four pounds of meat. Skim off all the fat from the top. While hot, stir in this liquor a good sized teaspoonful of gelatine. After removing all the bones and fat from the meat, chop it fine while hot. Then put it in the dish for pressing. Pour over the liquor, stir it up well, add salt to taste, and pepper also, if one likes it. Then turn a plate over it, put on a heavy weight, let it stand a few hours to harden.

### Roast Beef, with Yorkshire Pudding.

Put the meat in a hot oven, after dredging it with flour. Baste it frequently. Half an hour before it is done, put it over the pudding made thus: Put 6 large tablespoonfuls flour into a basin with a little salt, and stir gradually into this  $1\frac{1}{2}$  pints milk and 3 eggs. Beat the mixture for a few minutes, pour it into a shallow buttered tin, bake it for an hour, and, for another half hour, place it under the meat to catch a little of the gravy that flows from it. Cut the pudding into small square pieces, put them on a hot dish, and serve. The beef, for this purpose, should rest upon a small three-cornered stand.

# WYETH'S BEEF, IRON AND WINE.

*Extract of Beef, Citrate of Iron and Sherry Wine.*

In this preparation are combined the stimulant properties of WINE and the nutriment of BEEF, with the tonic powers of IRON, the effect of which on the blood is so justly valued. For many cases in which there is

## **Pallor, Weakness, Palpitation of the Heart,**

with much nervous disturbance, as, for example, where there has been much loss of blood, or during the recovery from wasting fevers, this article will be found especially adapted. The peculiar feature of this combination is that it

## **COMBINES NUTRIMENT WITH STIMULUS**

In the majority of cases, along with the failure of strength, and indeed as one cause of that failure, there is an inability to digest nourishing food. Hence it is very desirable to furnish nourishment in a form acceptable to the stomach, at the same time we excite this organ to do its duty. On the other hand, again, wine stimulus although needed, is ill borne if given by itself, producing headache, excitement, and other symptoms which may be avoided by the addition of nutritious substance, such as the ESSENCE OF BEEF.

Iron also can be taken in this way by the most delicate or sensitive woman or child, to whom it may be inadmissible as usually given. Prompt results will follow its use in cases of sudden exhaustion, arising either from acute or chronic diseases, and will prove a

## **Valuable Restorative for all Convalescents.**

As a Nutritive Tonic it would be indicated in the treatment of impaired nutrition, impoverishment of the blood, and in all of the various forms of general debility. Each tablespoonful contains the Essence of one ounce of Beef, with two grains of Citrate of Iron, dissolved in Sherry Wine. With a view to making the article more palatable, a portion of the beef is in the first place partially roasted, as experience has shown that it is better borne by the stomach, and can be administered for a longer period when this is done.

**Adult Dose:**—One tablespoonful between meals, and when suffering from fatigue or exhaustion.

**Dose for Children** should be reduced according to the age.

We trust physicians will be careful to direct our manufacture of BEEF, IRON and WINE, as numbers of persons make mixtures called by the same name, and claiming equal merit. We can only say the reputation of this medicine was created by OUR PREPARATION, and it is almost exclusively prescribed by our leading physicians.

Sold in pint and five-pint bottles by all Druggists (retail price. \$1.00 and \$4.00).

**JOHN WYETH & BROTHER, Chemists,**  
1412 Walnut Street, Philadelphia.

**DAVIS & LAWRENCE CO. (Limited), MONTREAL,**

General Agents for Canada.

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
### Corned Beef.

Put it into cold water to cook, and keep it well covered till very tender. Let it cool in the liquor, unless it is to be eaten hot. Take out the bones, and press in a mould or on a plate.

### Fried Beef's Liver.

Cut rather thin, and pour boiling water over it; drain perfectly. Roll the liver in fine bread crumbs, season with salt and pepper, and fry quickly in hot fat to a crisp brown.

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 Allén's Lung Balsam, for Coughs and Colds.

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### Boiled Beef's Tongue.

Boil in plenty of water till very tender. If a salt tongue is used, either soak it in water over night before cooking, or pour off the first water in boiling. While warm, remove the skin.

### Boiled Tongue, with Tomato Sauce.

Half boil a tongue, then stew it with a sauce made of a little broth, flour, parsley, 1 small onion, 1 small carrot, salt and pepper, and 1 can of tomatoes cooked and strained. Lay the tongue on a dish and strain the sauce over it.

### Mince Meat.

Boil 3 pounds until very tender, then chop fine. Mix with this, 1 pound beef suet, fine; 5 pounds apples, 2 pounds raisins, 2 pounds currants, 2 tablespoonfuls cinnamon, 1 tablespoonful each of mace and cloves, 1 nutmeg, grated;  $\frac{1}{2}$  teaspoonful allspice—all the spices ground; 1 teaspoonful salt,  $2\frac{1}{2}$  pounds sugar, a quart of sweet cider, and 1 pint of brandy. Have the cider boiling hot, and the brandy cold, when added. If this is followed exactly, and the mince meat kept in a cool place, it will keep all winter. It should stand a day or two after mixing before it is used.


### Curried Beef.

A few slices of tolerably lean cold roast or boiled beef, 3 ounces of butter, 2 onions, 1 wineglass of beer, 1 dessert spoonful of curry powder. Cut the beef into pieces about an inch square. Put the butter into a stew-pan, and fry the onions to a light brown. Add the other ingredients, and stir gently over a brisk fire about 10 minutes. Should this be thought too dry, more beer, or a little gravy or water, may be added, but a good curry should not be very thin. Place it in a deep dish, with an edging of boiled rice, the same as for other curries.

### Beef Kidney, to Dress.

Cut the kidneys into neat slices, soak them in warm water 2 hours, changing it two or three times; then dry them on a clean cloth and fry to a nice brown in butter. Season each side with pepper and salt and pour over them a highly seasoned gravy, in which has been mixed 1 tablespoonful lemon juice and  $\frac{1}{4}$  teaspoonful powdered sugar.

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 The Standard Baking Powder is guaranteed pure and free from all deleterious substances.

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### Beef Rissoles.

To each pound of cold roast beef allow  $\frac{1}{2}$  pound bread crumbs, salt and pepper to taste, a few chopped savory herbs,  $\frac{1}{4}$  a teaspoonful minced lemon-peel, 2 eggs. To the meat, minced fine, add the bread crumbs, seasoning, lemon-peel and eggs in the above proportion. Make all into a thick paste; divide into balls or cones, and fry a rich brown. Garnish with parsley, and serve either with or without a brown gravy, as preferred.

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# NO MORE PILLS.

THE leading Doctors of the present day are abandoning the use of Sugar and Gelatine Coated Pills, having found that they are unreliable, being insoluble, irritating and disastrous in their effects upon the stomach and intestines, that they are nauseating to take, and that those who use them are obliged to take them in constantly increasing doses to produce the evacuations required to carry off the waste matter of the system; and not only the doctors but the public too have discovered this, and have been for a long time enquiring why Pharmacists who are able at the present time to clothe the most obnoxious drugs in such lovely apparel that he who takes the draft imagines himself taking sweet drops distilled from delicious tropical fruits, why these Pharmacists do not invent some agreeable substitute for the Cathartic Pills of the 19th Century. Observing this great want, we have succeeded in obtaining and offering to the public

## CAMPBELL'S CATHARTIC COMPOUND, A NEW AND ELEGANT ELIXIR,

scientifically prepared, containing no nauseating or dangerous drugs to irritate and inflame the stomach and intestines, but a mild and painless Elixir, certain in its effect, that can be readily taken by the most sensitive ladies and children.

CAMPBELL'S CATHARTIC COMPOUND is especially adapted for the cure of

**Liver Complaints and Billious Disorders.**

**For Acid Stomach and Loss of Appetite.**

**For Sick Headache and Dyspepsia.**

**For Constipation or Costiveness.**

**For all Complaints arising from a Disordered State of the Stomach.**

This medicine being in liquid form, the dose can be easily regulated to meet the requirements of different persons, thus making it equally well adapted to the use of the little child as to the adult. Put up in three ounce bottles, and sold by all dealers in family medicines. RETAIL PRICE, 25 CENTS.

DAVIS & LAWRENCE CO., (Limited), Sole Agents, Montreal.

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## VEAL.

## VEAL.

### Roast Veal.

Select meat that is firm and the fat white. The loin is one of the most desirable parts for roasting. Rub it well with salt and a little pepper. Either with or without a larding needle, draw in bits of salt pork to give it richness. Make a dressing of bread crumbs, well seasoned and moistened with milk or water. Fasten this in under the loin securely, and put into a hot oven to bake. Baste it frequently, and when well done, take up; thicken the gravy, and serve. The same herbs and vegetables that are used for roasting beef may be put under the veal if preferred.

 The Royal Flavoring Extracts are made of great purity and strength. Take no other.

### Minced Veal.

Take 3 pounds of uncooked veal, chop fine; add 3 beaten eggs, butter the size of an egg, 4 rolled crackers, and enough pepper and salt to season well;  $\frac{1}{2}$  grated nutmeg; mix. Press it into a crock or earthen dish, and bake half an hour. When ready to serve, turn it out and slice down on a platter. Beef is good prepared in the same manner.

### Fricandeau of Veal.

Choose a thick piece of veal from the leg, weighing three or four pounds, and lard it thus: Cut from very firm salt pork, pieces  $\frac{1}{2}$  of an inch thick and 3 or 4 inches long. With the sharp point of a knife, make incisions in the upper part of the veal; draw into each of these a strip of the pork. Continue this process until the whole top is covered with the larding. Let every alternate strip lie in a different direction, so as to give an ornamenta finish to the top. Put into the oven and bake; when the juices are sealed in, or in half an hour, season it with salt and pepper. Do not let it scorch. When done, make a gravy as for roast veal.

### Veal Croquettes.


Take very fine minced veal, moisten with cream and a beaten egg; season with salt, sweet marjoram and a little pounded mace; form into small cones either by hand or in a wine glass; crumb the outside, and fry, or else set in the oven and bake, basting frequently.

### Veal Cutlets and Olives.

This is very pretty for a luncheon or supper dish, and also appropriate for an *entree*. Prepare the cutlets by cutting them in oval form two or three inches wide, a little longer, and half an inch thick. Dip them in egg, then in fine cracker crumbs, and repeat this until they are thoroughly encrusted; then fry them carefully in butter. Arrange them on the platter. Garnish with olives.

### Veal Collops.

Cut veal from the leg or other lean part into pieces the size of an oyster. Season with pepper, salt and a little mace; rub over each piece; dip in egg, then into cracker crumbs, and fry. They both look and taste like oysters.

 A good cook will only use the best Baking Powder.

### Boiled Calf's Head (with the Skin on).

Put the head into boiling water and let it remain 3 or 4 minutes; take it out, hold it by the ear, and (with the back of the knife) scrape off the hair. When clean, take out the eyes, cut off the ears, and remove the brains, which soak for an hour in warm water. Put the head into hot water for a few minutes, to make it look white, then lay it in a stew-pan and gradually bring it to boil. Simmer it very gently from 2 $\frac{1}{2}$  to 3 hours; when nearly done, boil the brains  $\frac{1}{2}$  hour. Skin and chop them, not too finely, adding a tablespoonful of minced, scalded parsley. Season with pepper and salt, and stir the brains, parsley, etc., into 4 tablespoonfuls of melted butter; add 1 tablespoonful of lemon juice, 2 or 3 grains of cayenne, and keep these hot by the fire. Take up the head, cut out the tongue, skin it, put it on a small dish with the brains round it; sprinkle bread crumbs over the head; brown it in the oven, and serve with a tureen of parsley and butter, and either boiled ham, bacon, or pickled pork, as an accompaniment.

# BEARINE, FOR THE HAIR.



*Prepared from the Pure Grease of the Canada Bear.*

## IT IS A HAIR BEAUTIFIER, PRESERVER & DRESSING.

This elegant preparation, named from the Canada Bear, from which its most essential element is obtained, is a scientific compound of real Bear's Grease, and other ingredients, so combined as to retain for a great length of time its original fragrance and purity. Genuine Bear's Grease has long been held in high esteem as a valuable (cheap at any price) article for dressing the Hair. It has been highly commended and used by eminent Chemists and Physicians of every country. Like all good things, it has been imitated and counterfeited, perhaps to a greater extent than any other commodity known in trade and commerce; yet, notwithstanding all this, together with its great scarcity, both of which have served to depreciate its use, the fact of the great value of Genuine Bear's Grease, as a healthful, invigorating dressing for the Hair, remains firmly fixed in the minds of the public. The idea of procuring this article fresh and pure, refining it and preparing it for general consumption, was suggested to the proprietors of BEARINE, from their superior facilities for obtaining the Pure Bear's Grease. Having an already established business for the sale of their world renowned "Pain Killer," with agents located in every trading post in the Dominion of Canada and throughout the great North-West, and with these unsurpassed advantages for obtaining the Genuine Grease, fresh and pure, they are enabled to produce and to supply a purer, better, and safer Hair Dressing than has hitherto been offered to the public.

## BEARINE, FOR THE HAIR,

*A Hair Beautifier, Preserver and Dressing.*

As a Dressing for the Hair, nothing can be more beautiful or agreeable. It is elegantly perfumed, and renders the Hair, soft, pliant and glossy. It serves to give it that peculiar richness and color, which is so essential to a complete toilet. It is the cheapest, most harmless, and best Hair Dressing in the world.

**SOLD BY ALL DRUGGISTS.**

**PRICE 50 Cts. PER BOTTLE.**

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
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## PORK.

### Boiled Calf's Feet and Parsley and Butter.

Take 2 white calves' feet; bone them as far as the first joint, and soak 2 hours in warm water. Put them in a saucepan, with 2 slices of bacon, 2 ounces butter, 2 tablespoonfuls lemon juice, salt and pepper to taste, 1 onion, a bunch of savory herbs, 4 cloves, 1 blade mace, a little minced parsley, and water enough to cover the whole. Stew slowly for about 3 hours, then take out the feet, dish them, and cover them with parsley and butter. The liquor they were boiled in should be strained and put by for use; it will be found very good as an addition to gravies.

 Buy Standard Baking Powder, made by the Davis & Lawrence Co. 8 oz. Tin, 25 cents.

## PORK.

### Boiled Ham.

Soak in water a few hours, and put on to boil in enough cold water to cover it; cook slowly till tender. Let it remain in the kettle to cool, and take off the skin and smoky parts. Dust it with cracker crumbs, having first coated it with egg. Put it into the oven and let it bake slowly for an hour.

### Broiled Ham.

The thickness of the slices must depend upon individual tastes, some liking it very thin, others the reverse. Have clear fire, not too hot. So soon as partially browned, dip it into cold water and return to the gridiron; repeat this process twice, unless the ham is very fresh. Then finish it carefully, butter and send to table hot.

### Ham Omelet.

Take 6 eggs, 4 ounces butter, a pinch of pepper, 2 tablespoonfuls ham. Mince the ham very fine, and fry it 2 minutes in a little butter; then make the batter for the omelet; stir in the ham, and proceed as in the case of a plain omelet. Do not add salt to the batter, as the ham seasons it sufficiently. Good lean bacon or tongue answers equally well for this dish.


### Ham and Eggs.

Fry the ham quickly, having previously soaked it for a little while in cold water. Place on a platter. Drop into this hot fat, eggs from a saucer, so as not to break them. Let them cook slowly, by dipping the hot fat over them. Lay each one, as done, on the slices of ham. Garnish with parsley, and serve at once.

## MUTTON.

### Spring Lamb with Mint Sauce.

Select a quarter of lamb that is fat, and has not been too recently killed. Season it well by rubbing salt on all parts thoroughly. Roast till tender, basting it with the drippings. For the mint sauce, strip the leaves from spearmint, chop them very fine, add a little salt, a large spoonful powdered sugar and a cupful of vinegar. Pour the vinegar over the mint sometime before it is served, so as to draw out the strength. Serve this with the lamb, which may be garnished with curled parsley and lemon.

 The Pain Killer is used Internally and Externally.

### Lamb Chops.

A pyramid of gold-browned mashed potatoes with a border of lamb chops, makes a pretty *entree*. Trim the chops well before cooking, leaving only a thin border of fat around the edge; fry in hot lard to a nice color. Arrange them around the potato centre.

# SPENCER'S CHLORAMINE PASTILLES

— FOR THE CURE OF —

Hoarseness, Sore Throat, Bronchitis, Cough, and other Derangements of the Breathing Tubes and Lungs.

These are absolutely the most pleasant and efficacious Pastilles yet introduced for the relief of the various disorders of the respiratory organs, induced by the changeableness of the climate.

Influenza, Hoarseness, Soreness of Throat, or any irritation of the throat, arising from cold, will almost invariably be relieved by the use of a few of the Tablets.

For clearing and strengthening the voice they will be found very serviceable.

PRICE, 25 CENTS PER BOTTLE.



## A POOR MAN'S FRIEND.

One that will save days of sickness and many a Dollar in time and Doctor's Bills, one always near at hand, ready at a moment's call. This friend is PERRY DAVIS'

### PAIN KILLER.

TAKEN INTERNALLY, it cures Dysentery, Cholera, Diarrhoea, Cramp and Pain in the Stomach, Bowel Complaints, Painter's Colic, Liver Complaint, Dyspepsia or Indigestion, Sudden Colds, Sore Throat, Coughs, &c

USED EXTERNALLY, it cures Boils, Felons, Bruises, Cuts, Burns, Scalds, Old Sores and Sprains, Swellings of the Joints, Toothache, Pain in the Face, Neuralgia and Rheumatism. Chapped Hands, Frost-bitten Feet, &c. Sold by Dealers in Family Medicines the World Around. 25 and 50 cents per Bottle.

BEWARE OF COUNTERFEITS AND IMITATIONS.

## ELECTRO-SILICON

(TRADE MARK.)

OR, MAGIC BRILLIANT,

DIRECT FROM NATURE'S LABORATORY.

## THE UNRIVALLED POLISH

— FOR —

Gold and Silver Plated Ware, Glass, Tin, Steel, or any material where a Brilliant Lustre is required.

**ELECTRO-SILICON IS NOT A CHEMICAL COMPOUND**, but a natural product or deposit of the minute shells of Infusoria, and is found in the State of Nevada. It is ascertained by analysis to be pure siliceous or silicon, containing nothing that is injurious for the purposes for which it is recommended. It gives a beautiful lustre to Gold, Silver and Plated Ware, and also brightens and cleans Tin and Britannia Ware in the most surprising manner. After using it once, no housekeeper will be without it.

If your Jeweller does not keep Electro-Silicon, enclose 15 cents in postage to the agents, and a box will be sent you, postage paid. Address

DAVIS & LAWRENCE CO., (Limited), Sole Agents, Montreal.

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
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## MUTTON.

### Boiled Leg of Lamb.

Choose a joint weighing about 5 pounds. Plunge it into a kettle of boiling water to seal in the juices; when it boils up again, draw it from the fire and let it cook slowly  $1\frac{1}{2}$  hours, or until tender. Make a white sauce, dish the lamb and pour it over it, garnishing with tufts of cauliflower or carrots. Send to the table some of the sauce in a tureen.

 Royal Flavoring Extracts are best. 25 cents per bottle; five bottles, one dollar.

### Boiled Mutton with Caper Sauce.

Boil a leg of mutton in plenty of water, 2 to 3 hours, depending upon the weight of the piece. Make a sauce of milk or water, as preferred, adding butter, pepper, salt, and two tablespoonfuls caper sauce. Some put a little vinegar in the water in which the mutton is boiled, if not very young.

### Saddle of Mutton.

To prepare this handsome *entree*, remove all the bones carefully without injury to the skin on the upper side. Fill this cavity with dressing, and roll the whole up in a buttered cloth, tying with a string. Stew  $1\frac{1}{2}$  hours in white stock, with the usual amount of stock vegetables. Then press it between two plates until cold. Before serving, make it hot (but do not boil it) in a little of the stock, place it on a dish, garnish with button mushrooms, truffles and lemons. Pour Allemande or any good cold sauce over the meat.

### Mutton Stew.

Take pieces of mutton unfit for cutlets, cover with water; add a little onion and parsley, and season well with pepper and salt. Cook slowly until the meat is very tender. Thicken the gravy with flour and the grated yolks of 2 hard-boiled eggs. Serve as soon as it boils up.

### Mutton Collops.


Cut some very thin slices from the leg or the thick end of a loin of mutton, sprinkle with pepper, salt, pounded mace, savory herbs, and a little chopped onion; fry them in butter, stir in a dessert spoonful of flour, add  $\frac{1}{2}$  pint gravy and a little lemon juice. Simmer gently about 5 minutes, and serve.

### Broiled Mutton with Tomato Sauce.

Cut slices from a leg or shoulder of mutton, broil them quickly over a clear fire, and season with pepper and salt. Make some tomato sauce by cooking and straining it through a colander, and adding butter, salt, pepper and a little cracker dust. Pour it over the mutton, and serve very hot.

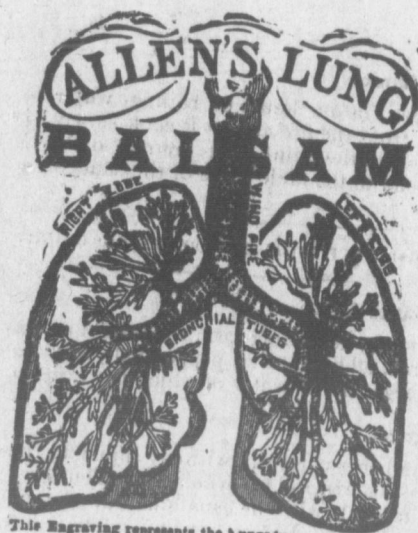
### Lamb Cutlets and Green Peas.

Trim lamb cutlets carefully, leaving the ends bare for an inch or more, making them about  $\frac{3}{4}$  of an inch in thickness. Broil over a clear fire to a nice brown. Season with butter, pepper and salt. Allow two cutlets to each person. Arrange on a platter, with a bed of green peas around them. Either asparagus or spinach may be used instead of the peas.

 The only reliable—"Standard Baking Powder."

## POULTRY.

Select young fowls—plump, white and not overfed. If their legs are smooth, and the cartilage soft at the end of the breast-bone, they are young. For boiling, white-legged ones are preferred, as the meat is whiter; but for roasting, the darker-legged varieties are thought to be more juicy.



This Engraving represents the Lungs in a healthy state.

### THE WAY IT WILL AFFECT YOU.

It excites expectoration and causes the lungs to throw off the phlegm or mucous; changes the secretions and purifies the blood; heals the irritated parts; gives strength to the digestive organs; brings the liver to its proper action, and imparts strength to the whole system. SUCH IS THE IMMEDIATE AND SATISFACTORY EFFECT that it is warranted to break up the most distressing cough in a few hours time, if not of too long standing. It is warranted TO GIVE ENTIRE SATISFACTION, EVEN IN THE most confirmed cases of Consumption! It is warranted not to produce costiveness (which is the case with most remedies), or affect the head, as it contains no opium in any form. It is warranted to be perfectly harmless to the most delicate child, although it is an active and powerful remedy for restoring the system. There is no real necessity for so many deaths by Consumption when ALLEN'S LUNG BALSAM will prevent it if only taken in time. Physicians having

consumptive patients, and who, having failed to cure them with their own medicine, we would recommend to give ALLEN'S LUNG BALSAM a trial.

To prove the efficacy of ALLEN'S LUNG BALSAM for the cure of diseases it is recommended for, we hold hundreds of certificates, and living witnesses to its virtues can be seen in almost every neighborhood in the Dominion as well as in the United States. It is well known everywhere, and wherever known it is highly praised.

If you are suffering with a cough or a severe cold, do not trifle with yourself by trusting to Lozenges and cheap and worthless cough mixtures, but buy at once a bottle of ALLEN'S LUNG BALSAM.

No stronger warranty can be given for the merits of a Lung Balsam than we offer. We say to all who wish to use ALLEN'S LUNG BALSAM, that, unless it gives entire satisfaction, they may return the bottle to us after they have used it 48 hours, and the money will be cheerfully refunded. This same warranty has been offered from the day we offered the Balsam first for sale, and to this time the first bottle has not been returned, and we have received nothing but praise in its favor from those who have used it. The proprietor of this valuable Balsam takes pleasure in calling to it the attention of all medicine dealers, desiring that they procure a supply of it, and recommend it to their afflicted patrons and friends. It will stand the test for merits, as has the celebrated PERRY DAVIS' PAIN-KILLER, which is known throughout the world.

The Balsam is superbly wrapped, with a fine steel engraved label. PRICE: LARGE BOTTLES, ONE DOLLAR, SMALL BOTTLES, FIFTY CENTS, and is for sale by all the leading Druggists in the Dominion.

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## POULTRY

### Croquettes of Fowl.

Mince together the dark and white meat from a cold fowl. Put it into a saucepan with some of the liquor in which the chicken was boiled. Add a tablespoonful of cream, and a little salt and pepper, thicken it with flour. Let it come to a boil, and pour it into a dish. When cool, make it into rolls or small conical shapes. Roll each in fine cracker or bread crumbs, then in well-beaten eggs and again in crumbs. Have ready a kettle of hot lard, drop them in, and cook to a light brown. Arrange them on a napkin in a dish. Garnish with curled parsley.

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 Have you a cough or cold of long standing, use Allen's Lung Balsam.

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### Broiled Chicken.

For broiling, young chicken should be chosen, and carefully dressed. Cut them open on the back, laying them out as flat as possible. Cut off the first joint of the wings and neck, and cook them with the giblets. Have a clear, but not too hot fire, over which to broil them. Watch carefully, so as to have every part nicely browned, but not scorched. Take up on a hot platter, season with pepper and salt, and a liberal supply of butter. Chop the giblets, with the little meat from the neck and wing-tips; thicken and serve, either by pouring over the chicken, or in a gravy tureen.

### Roasted Chicken.

Select a good-sized, plump, but not too fat, chicken; pluck it carefully, and wash in cold water. Make a dressing of bread crumbs, with a little butter, salt, pepper, thyme, and 1 or 2 eggs. Soften it with milk or water. Fill the fowl with the dressing, sew up, skewer well, and put in the pan to bake. Baste frequently with butter and water, and turn it occasionally. If it browns too fast, cover the exposed parts with buttered paper. When done, remove from the oven, and keep hot till the gravy is made ready. The giblets should be cooked and chopped while the chicken is roasting, and put into the gravy after the thickening has been added. Serve at once.


### Curried Chicken.

Slice 2 large onions; peel, core, and chop an apple, and cut the fowl into joints; fry these brown in 2 ounces of butter, then add a dessert spoonful of curry powder,  $\frac{1}{2}$  pint of gravy, a teaspoonful of flour, and stir for about 20 minutes. Put in 1 tablespoonful lemon juice, and serve with boiled rice, either placed in a ridge around the dish, or separately.

### Pressed Chicken.

Cook three or four chickens in a little water, until very tender, so that the flesh will readily separate from the bones. Season the whole. Then take out the meat and pick it up fine, removing the skin, and mixing the white and dark meats together. Add to the liquor in which they were boiled a tablespoonful of cooking gelatine for each three or four pounds of chicken. Place the chicken in a mould, or earthen dish, and pour the liquor over it while hot. Stir it up well, then turn a plate over it, put on a heavy weight, and set it away to cool.

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 For delicacy and richness of flavor, use Royal Extracts.

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### Chicken Pie.

Prepare the chicken as for stewing, and cook until it begins to get tender. Cover the bottom of a basin with peeled potatoes partly cooked, putting them in with the chicken; make the crust of 1 pint of buttermilk, 1 even teaspoonful soda, butter about the size of a hen's egg, a pinch of salt and flour enough to roll well. Merely line the sides of the pan with crust. Thicken the gravy, and pour it over the chicken, season with butter, pepper and salt. Cover the top with crust about one-half inch thick. Bake 30 minutes in a moderately hot oven.

FAMILY

TABLETS.

## RHUBARB AND SODA TABLETS.

E. I. Rhei 1 part, Soda Bi-carb 2 parts, Jam. Ginger, 1 part.

**For Disordered Stomach, Liver and Bowels.**

The formula from which these Pills are made will be at once recognized as almost identical with the old and reliable GREGORY'S MIXTURE, that invaluable family remedy.

Put up in this convenient form, the medicine can be easily taken by the most sensitive lady or child.

These Tablets are especially adapted for Constipation, Acidity of the Stomach, Dyspepsia and kindred diseases, affections of the Liver, and in cases where a cathartic is desired, also for Infants teething, and as a corrective for the Stomach they are unequalled.

Manufactured by the

**DAVIS & LAWRENCE CO., (Limited,) MONTREAL, P. Q.**

## PEPTONIC PILLS.

**Pepsin, Pancreatin with Lacto-Phosphate of Lime and Lactic Acid.**

(COPYRIGHT SECURED.)

This pill will give immediate relief in many forms of Dyspepsia and Indigestion, and will prove of permanent benefit in all cases of enfeebled digestion produced from want of proper secretion of the Gastric Juice. By supplementing the action of the stomach, and rendering the food capable of assimilation, they enable the organ to recover its healthy tone, and thus permanent relief is afforded. One great advantage of the mode of preparation of these pills is the absence of sugar, which is present in all the ordinary Pepsin and Pancreatin compounds—in this form the dose is much smaller, more pleasant to take, and is less apt to offend the already weak and irritable stomach. The results of their use have been so abundantly satisfactory, that we are confident that further trial will secure for them the cordial approval of the Medical Profession and the favor of the general public.

Each pil. contains one grain of pure PEPSIN, and one of pure PANCREATIN, which is equivalent to 10 grains of the ordinary or Saccharated, usually prescribed and dispensed. Physicians will appreciate the great advantage of this mode of administration. The increased benefit to the Dyspeptic being due to a full and effective dose of each, freed from the unnecessary bulk, and really hurtful addition of sugar. A single pill will give immediate relief.

**DIRECTIONS.**—Take one pill immediately after eating or when suffering from Indigestion, Lump in the Throat or Flatulence. For children, reduce the pill to powder and give a fourth or half, according to age.

**JOHN WYETH & BROTHER, CHEMISTS,  
PHILADELPHIA.**

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## POULTRY.

### Potted Chicken. (A Luncheon or Breakfast Dish.)

Strip the meat from the bones of a cold roast fowl; to every pound of meat allow  $\frac{1}{2}$  pound of butter, salt and cayenne to taste; 1 teaspoonful pounded mace,  $\frac{1}{2}$  small nutmeg. Cut the meat into small pieces, pound it well with the butter, sprinkle in the spices gradually, and keep pounding until reduced to a perfectly smooth paste. Put it into small jars, and cover with clarified butter, about  $\frac{1}{4}$  of an inch in thickness. Two or three slices of ham, minced and pounded with the above, will be an improvement. Keep in a dry place.

 If you are pale and bloodless, use Campbell's Tonic Elixir.

### Roast Goose.

Select a goose with a clean white skin, plump breast and yellow feet; if these latter are red, the bird is old. Hanging a few days improves the flavor. Pluck, singe, draw and carefully wash and wipe the goose; cut off the neck close to the back, leaving the skin long enough to turn over; cut off the feet, and beat the breast bone flat. Put a skewer through the under part of each wing, draw up the legs closely, put a skewer into the middle of each and pass it through the body. Make a stuffing of bread crumbs, onions, sage, butter, salt and pepper to taste; put it into the body of the goose and secure it firmly. Roast in a hot oven from  $1\frac{1}{2}$  to 2 hours, according to size, keeping it well basted. Remove the skewers, serve with a tureen of good gravy and one of apple sauce.

### Roast Ducks.


Ducks may be trussed with the feet on, which should be scalded, the skin peeled off and then turned up close to the legs. Draw the legs as closely as possible to the body, to plump up the breast, passing the skewer quite through the body. If cooking a pair, make a stuffing of sage and onion sufficient for one duck, and leave the other unseasoned, as the flavor is not liked by every one. Put them in a hot oven to roast, and baste very often. Send them to the table with a good brown gravy poured round but *not over* them, and a little of the same in a tureen. When in season, green peas should accompany this dish.

### Turkeys.

Young cock turkeys may be known by their short spurs and black legs; if the spurs are long and the legs rough, they are old; if the eyes are dull and the feet dry, the bird has been long killed. They should never be dressed the same day they are killed; if they will admit of it they should hang from three to seven days before picking, as this will greatly improve their flavor and quality.

### Roast Turkey.

Have the turkey well picked, washed and thoroughly dried. Prepare a stuffing of bread crumbs, butter, summer savory, or sweet thyme, pepper and salt to taste, and some prefer a little onion chopped very fine. Fill the breast and body with the stuffing, sew up the openings, truss it, and put it in the pan to roast. It requires frequent basting. When done, make a brown gravy and add the chopped giblets, which should be boiled tender in advance. Fried sausages make a pretty garnish for roast turkey, and some like the flavor of a little chopped sausage in the dressing.

 The lady that uses Standard Baking Powder makes no failures.

### Boiled Turkey.

Prepare the fowl the same as for roasting, and make a stuffing of bread crumbs mixed with cream or butter, oysters and the yolks of eggs. Fill the bird, sew it in, truss it, and place it in sufficient boiling water to cover it well. Let it cook slowly for two hours, more or less, depending upon its size. Skim it well while boiling. Serve it with celery sauce or with drawn butter and oysters.

# DIPHTHERIA.

The very name strikes a chill to a mother's heart as she realizes what a dangerous malady it is. With a bottle of Pain-Killer in the house she feels that she has a powerful cure, and half the terror is destroyed.

**A Cure for Diphtheria!**—Mrs. Ellen B. Mason, wife of Rev. Francis Mason, Tounghoo, Birmah, writes:—My son was taken violently sick with diphtheria, cold chills, burning fever, and sore throat. I counted one morning ten little vesicles in his throat, very white, and his tongue, towards the root, just like a watermelon, full of seeds; the remainder coated as thick as a knife-blade. I tried the PAIN-KILLER as a gargle and found it invariably cut off the vesicles, and he raised them up, often covered with blood. He was taken on Sunday; on Wednesday his throat was clear, and his tongue rapidly clearing off. I also used it as a liniment, with castor oil and hartshorn, for his neck. It seemed to me a wonderful cure, and I can but wish it could be known to the many poor mothers in our land who are losing so many children by this dreadful disease.

PAIN-KILLER has been tested in every variety of climate, and by almost every nation known to us. It is the almost constant companion and inestimable friend of the *missionary*, and no *traveler* should be without it.

The PAIN-KILLER is not confined in its range of use to any climate or country, but is universal in its adaptation to the wants of man; being as effectual in curing disease in India, China or South America, as in the United States and Europe. As in curing Cholera, it shows itself master of all the minor forms of that disease,—such as Cholera Morbus, Dysentery, Summer Complaint, Diarrhoea, etc.—so in controlling Yellow Fever, Diphtheria, and other malignant diseases, which it has repeatedly cured, it asserts its power over all the milder and more common forms of these complaints.

We have long used it in our families, and recommended it to our friends, and it has never deceived us, nor failed to meet our most sanguine expectations. Hence, in commending it again to the public favor, we do so without fear, confident that the result of a fair trial will fully sustain all we have said in its favor.

**SOLD BY MEDICINE DEALERS, EVERYWHERE,**

Prices, 25 and 50 cts. per Bottle.

Take 2 ounces of  
tablespoonful each  
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lemon peel and her  
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## POULTRY.

### Force-meat for Veal, Turkeys, Fowls, etc.

Take 2 ounces of ham or lean bacon,  $\frac{1}{2}$  pound suet, and the rind of  $\frac{1}{2}$  a lemon, 1 tablespoonful each of minced parsley and sweet herbs; salt, cayenne and pounded mace to taste; 6 ounces of bread crumbs, 2 eggs. Shred the ham or bacon, chop the suet, lemon peel and herbs, taking great care that all be finely minced; add a seasoning to taste of salt, cayenne and mace, and blend all thoroughly together with the bread crumbs before wetting. Beat the eggs, and work them up with the other ingredients, and the force-meat will be ready for use. Either fry the balls in hot lard, or put them on a tin and bake  $\frac{1}{2}$  an hour in a moderate oven.

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 A Family Medicine—Perry Davis' Pain Killer.

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## GAME.

Game, as woodcock, partridge, snipe, etc., should not be plucked until a day or two after they are killed; and, if the weather will allow, they are better flavored for hanging 3 or 4 days in a cool place before cooking. The tastes of the guests vary as to the time of keeping; and what would be delicious to some, would be wholly unpalatable to others.

### Roast Snipe.

Pluck and wipe the birds on the outside. They are said to be best without drawing; but one's taste must govern in the matter. Skin the head and neck, truss them with the head under the wing. Twist the legs at the first joint, press the feet upon the thighs, and pass a skewer through these and the body. Roast in a quick oven. Serve on toast, and pour around them a little good brown gravy. They should be sent to the table very hot.

For small birds, dress them nicely, split them down the back, cleaning out well, and drying on a napkin. Lay them out flat on a hot gridiron over a clear fire. Turn frequently, and when done, sprinkle salt and pepper over them. Lay each bird on a slice of buttered toast. Spread butter over the birds, and set in the oven for a few minutes; serve while very hot.


### Roast Partridge.

Let the birds hang as long as possible, then pluck and draw them; wipe but do not wash them, inside and out, and truss them without the head, the same as for roast fowl. Put them into a hot oven, keep them well basted while cooking; and serve them on buttered toast, soaked in the dripping-pan, with a little butter poured over them, or with bread sauce and gravy.

### Woodcock.

Woodcocks should not be drawn, as their trails are considered a great delicacy. Pluck and wipe them well, truss them with the legs close to the body, skin the neck and head, and bring the beak round under the wing. Place a piece of toast in the dripping-pan under each bird to catch the trails. Baste frequently. Roast 20 to 25 minutes. When done, serve the pieces of toast with the birds upon them. Pour a little gravy over them, and send some to the table in a tureen.

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 Most delicious desserts made with Wyeth's Liquid Rennet.

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### To Broil Quail or Woodcock.

After dressing, split down the back, sprinkle with salt and pepper, and lay them on a gridiron, the inside down; broil slowly at first; serve with cream gravy.

### Roasted Quail.


These are cooked like woodcock, without drawing them, and are served on toast in the same manner.

## GAME.

### Ragout of Wild Duck.

Ducks that have been dressed and left from the preceding day will answer for this purpose. Cut them into joints; reserve the legs, wings and breasts until wanted; put the trimmings into a stew-pan, with 2 onions and 1 pint of beef stock; let them simmer  $\frac{1}{2}$  an hour, and strain the gravy. Put an ounce of butter into a stew-pan; when melted, dredge in a little flour and pour in the gravy made from the bones, give it a boil, and strain again; add 1 glass Port wine, juice of  $\frac{1}{2}$  a lemon, and a pinch of cayenne; lay in the pieces of duck, and let the whole gradually warm through, but do not allow it to boil, as this will harden it. The gravy should not be too thick; a little orange juice improves it.

Wild ducks are prepared for roasting the same as tame ones. To take away the fishy taste which wild fowl sometimes have, baste them for a few minutes with hot water, to which an onion and a little salt have been added. Then take away the pan, and baste with butter only.

 Nutritious, easily digested food for Infants and Invalids—Wyeth's Papoma.

### Fried Rabbit.

Cut the rabbit into joints, and roll in flour; have ready hot drippings or butter, and fry it a nice brown. Dredge a little flour into the pan, carefully add a little water to the gravy, and pour it around the pieces after they are laid on the platter.

### Boiled Rabbit.

After it is skinned, let it lie fifteen minutes in water, to draw out the blood. Then put it into enough hot water to cover it, boil gently from  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hour, according to its size and age. Dish it, and serve either with onion, mushroom or parsley and butter sauce.


## OYSTERS.

### Stewed Oysters.

Drain the liquor from the oysters, scald and strain it, to remove any pieces of shell and scum that may rise. To this liquor add to each quart of oysters, a pint each of milk and water, the amount of milk being a matter of taste. When scalded, season with salt, pepper, and a little nutmeg if the flavor is relished,  $\frac{1}{2}$  teacupful rolled cracker, and butter the size of an egg. Put in the oysters, and, when they begin to curl, which will be in 3 or 4 minutes, remove from the fire, and serve at once. If cooked too long, they become dark and tasteless.

### Scalloped Oysters.

Butter a pudding dish, roll crackers very fine; put a layer of crackers, then a layer of oysters, season with salt and pepper, put small bits of butter over the oyster, fill the dish nearly full, having crackers on top; pour in sweet milk enough to soak the crackers; bake nearly an hour. If too dry when baking, add a little more milk and butter.

 The superiority of Royal Flavoring Extracts is purity and strength.

### Oysters on the Shell.

Wash the shells, and put them on hot coals or upon the top of a hot stove, or bake them in a hot oven; open the shells with an oyster knife, taking care to lose none of the liquor, and serve quickly on hot plates, with toast. Oysters may be steamed in the shells, and are excellent, eaten in the same manner.

### Fried Oysters.

Drain the oysters, and dry them by pressing between a soft cloth or napkin. Season with pepper and salt. Dip in well-beaten egg, then in very fine cracker crumbs. If the oyster is not fully encrusted, repeat this process. Fry in plenty of hot lard, like dough-nuts. Take up on unglazed paper to absorb the fat. Serve on a napkin, and garnish with parsley or cold slaw.

Select the large oyster cracker or bread cracker should be made ready for pouring on the sauce.

Take the oysters when they are done they will open the lower shell, with

 Use Camellia Disorders.

Chop a pint of oyster flour enough to make a drop them in from


Line a pudding dish size as the pudding to bake, and while the oysters, with a little the crusts should be the top of the pie

For one chicken pepper and salt to milk. Cook in

To 100 oysters and a little macaroni the spices, and a quite cold. Let

They may be served have them as fr

The material seasoning and fat, after removing onions are cool clams, potatoes, herbs if liked. the kettle to a scalded pour in

 For

Take 1 bushel put them in burning. Peel through a sieve ground allspice pepper, 2 pounds kettle and b

## OYSTERS.


### Broiled Oysters.

Select the large ones, used for frying, and first dip them in beaten egg, then in either cracker or bread crumbs, and cook upon a fine wire gridiron, over a quick fire. Toast should be made ready in advance, and a rich cream sauce poured over the whole. After pouring on the sauce, finely cut celery strewn over the top adds to their delicacy.

### Roasted Oysters.

Take the oysters in the shell, wash the shells clean, and lay them on hot coals; when they are done they will begin to open. Remove the upper shell, and serve the oysters in the lower shell, with a little melted butter poured over each.

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 Use Campbell's Cathartic Compound for Liver Complaints and Bilious Disorders.

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### Oyster Fritters.

Chop a pint of oysters; make a batter of a pint of milk, a little salt and pepper, and flour enough to make a thin batter. Stir in the oysters. Fry in hot lard or butter. Drop them in from the spoon, and fry a delicate brown.

### Oyster Pie.

Line a pudding-dish with puff paste, if not too rich. Cover with a plate the same size as the pudding dish, and on this place the upper crust. Put them into the oven to bake, and while they are there, make ready the filling, which is prepared as for stewed oysters, with a little more bread or cracker crumbs stirred in it. In 15 or 20 minutes the crusts should be done. Fill the oysters in the crust. Slip the baked upper crust on the top of the pie, and return it to the oven for 5 minutes. Serve at once.

### Oyster Dressing.

For one chicken use 2 dozen or more oysters, chop very fine, season with  $\frac{1}{2}$  cup butter, pepper and salt to taste; mix with 2 cups of bread or cracker crumbs, and 1 quart of milk. Cook in a saucepan. If not moist enough, add some of the oyster liquor.

### Pickled Oysters.

To 100 oysters take 1 pint vinegar, and  $\frac{1}{2}$  an ounce each of whole pepper and cloves, and a little mace. Scald the oysters in the liquor, drain them; boil the vinegar with the spices, and a part of the oyster liquor. Pour it over the oysters before they are quite cold. Let them stand a day or two before using.


### Clams.

They may be roasted, stewed and fried the same as oysters. Care should be taken to have them as fresh as possible.

### Clam Chowder.

The materials needed are clams, salt pork, onions, potatoes, sea-biscuit, plenty of seasoning and milk. First fry in the chowder kettle salt pork till nicely browned. In fat, after removing the pork, fry the onions. Have the clams ready, and when the onions are cooked, add water, and in alternate layers the sea biscuits, clam liquor and clams, potatoes, fried pork chopped fine, and the seasoning of pepper and salt, and sweet herbs if liked. Boil all together till the potatoes are nearly done, when remove from the kettle to a tureen, add a quart of milk and a little thickening to the gravy; when scalded pour it over the contents of the tureen. Serve at once.

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 For general debility try Campbell's Tonic Elixir.

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## CATSUPS.


### Tomato Catsup.

Take 1 bushel fully ripe tomatoes; cut out any imperfect parts, and the green portions; put them in a porcelain kettle, adding just as little water as will keep them from burning. Peel and slice a half-dozen onions of medium size; boil until very soft. Strain through a sieve, return to the kettle, add 2 quarts good cider vinegar, 2 ounces each of ground allspice, black pepper and flour mustard, 1 ounce ground cloves,  $\frac{1}{2}$  ounce cayenne pepper, 2 pounds sugar. Mix all together well with  $1\frac{1}{2}$  teacupfuls salt; return to the kettle and boil 2 hours; stir frequently to prevent scorching. Bottle and seal.

## CATSUPS.

### Cold Catsup.

Skin  $\frac{1}{2}$  a peck of tomatoes without scalding, chop fine, and drain in a colander. Cut 2 roots of horse-radish in small slips, and chop 2 stalks of celery and 3 red peppers. Mix all together with a quart of vinegar, a cup of nasturtiums,  $\frac{1}{2}$  a cup each of salt and sugar, a tablespoonful each of ground cinnamon and cloves, 1 teaspoonful each of mace and black pepper, and a cup of mixed black and white mustard.

 An unequalled blood purifier—Dr. Channing's Sarsaparilla.

### Walnut or Butternut Catsup.

Gather the nuts while still soft, so that they can be pierced with a pin. Pound them to a pulp, and let them lie a fortnight in salt water; then drain them, and pour a pint of boiling vinegar over the nuts, and strain it out. To each quart of this liquor add 3 tablespoonfuls of pepper, 1 of ginger, 2 of cloves and 1 of nutmeg. Boil an hour after mixing the spices well.

## SALADS.

### Salad Dressing.

Materials: 1 cup of milk, 1 of vinegar, 3 eggs, 1 tablespoonful each of sugar and olive oil or butter,  $\frac{1}{2}$  tablespoonful of salt and a scant tablespoonful of mustard. Stir the oil, sugar, salt and mustard in a bowl together until perfectly smooth; then add the well-beaten eggs, stir all thoroughly, and add the vinegar, and lastly the milk. Put in a farina kettle, and let it boil together until it thickens like custard.

### Lobster Salad.


Boil the lobster  $\frac{1}{2}$  an hour; remove the shell, being careful to take out the vein in the back. Chop the meat, or pick it fine. Arrange the lobster in a plate. Make a good salad of celery, lettuce or endive, chopped red beets and hard-boiled eggs. For dressing take 3 or 4 tablespoonfuls of oil, 2 of vinegar, 1 teaspoonful of made mustard, and the yolks of two hard-boiled eggs. Sometimes a very small quantity of anchovy sauce is added. Mix these ingredients well with the meat from the body of the lobster. Arrange around the lobster, garnish with sliced beets, cucumbers, the yolks and whites of eggs, using taste in blending the colors.

### Celery Salad.

One head of cabbage, 3 bunches of celery, chopped very fine. Take 1 teacupful of vinegar, lump of butter size of an egg, yolks of 2 eggs, 1 teaspoonful of mustard, 1 of salt, pinch of cayenne pepper, 2 teaspoonfuls of sugar. Mix these well; put the mixture on the stove, and heat until it thickens, stirring all the time; when cold, add two tablespoonfuls of rich, sweet cream. If not moist enough, add cold vinegar.

### Potato Salad.

Boil the potatoes tender, and when cold cut them into cubes, or slices. Lay loosely on the plate from which they are to be served. Chop a little onion very fine, and strew over the potato. Pour over it a nice salad dressing.


 Ladies go into ecstasies over the new perfume, "Lotus of the Nile."

### Chicken Salad.

Chop the white parts of 3 chickens, or pick them to pieces, as preferred; add twice the bulk of celery either chopped or cut small. Make a dressing of the yolks of 3 uncooked eggs, 1 tablespoonful mustard, 3 tablespoonfuls sugar, 1 teaspoonful of salt, a pinch of cayenne pepper,  $\frac{1}{2}$  cupful vinegar,  $\frac{1}{2}$  pint of olive oil and  $\frac{1}{2}$  a lemon. Beat the yolks well and add mustard, sugar, etc., until smooth; then, by degrees, add the oil, vinegar and lemon juice. The dressing should be quite thick after the last oil is added. Put it on ice until wanted.

### Oyst

Open 3 dozen oysters in a pan, put in the oyster liquor once, strain the liquor and mix it all together. When the oysters are bearded to be ready, pour the sauce over them. The sauce will immediately harden.

 A trusty fr


Mix thoroughly with parsley, salt and pepper. Put under or over the fish. The sauce, 2 ounces white wine, hot sauce is made.

Boil 6 heads of cauliflower long. Put 1 pint of cream, add the celery and the yolks of 2 eggs, of cream, boil it up with a little stock, and flavoring.

Put 2 ounces of butter, shaking around till it is melted, and stir till it boils, or lemon juice to

Take 2 quarts of water, and let it boil. Strain the latter into a basin of brown sugar, and when it ferments, put it in a colander, making it as thick as possible. This has the advantage of less quantity of

Peel 6 good sized potatoes, wash them in water, and boil in a large quantity of water to the flour to make it as thick as possible. Let the mixture stand over corn meal, mix


 Allen

Add 1 quart of water to it with a spoonful of flour to make it as thick as possible. Bake in a hot oven.

## SALADS.

### Oyster Sauce (to serve with Fish, Boiled Poultry, etc).

Open 3 dozen oysters carefully and save their liquor. Strain it into a clean sauce-pan, put in the oysters, and let them just come to the boiling point. Take them out at once, strain the liquor again, and put enough butter with it mixed with milk to make 1 pint altogether. When this is ready and very smooth, put in the oysters, which should be bearded to be really nice. Keep it hot till wanted, but *do not let it boil*, or the oysters will immediately harden. Some may like a seasoning of cayenne pepper or anchovy sauce.

 A trusty friend—Perry Davis' Pain Killer.

### Butter-Maitre d'Hotel—Cold Sauce.

Mix thoroughly with a wooden spoon  $\frac{1}{2}$  pound of butter, 2 dessert-spoonfuls of minced parsley, salt and pepper to taste, and the juice of one large lemon. This may be put under or over the fish it is to be served with. With 4 tablespoonfuls white or Bechamel sauce, 2 ounces white stock and 2 ounces of the above, simmered 1 minute together, a hot sauce is made.

### Celery Sauce for Boiled Turkey, Poultry, etc.

Boil 6 heads of celery in salt and water until tender, and cut it into pieces 2 inches long. Put 1 pint of white stock into a stew-pan, 2 blades of mace and 1 small bunch of savory herbs, and let it simmer  $\frac{1}{2}$  an hour to extract their flavor. Then strain the liquor, add the celery and a thickening of butter and arrowroot; just before serving add  $\frac{1}{2}$  pint of cream, boil it up, and squeeze in a little lemon juice. If necessary, add a seasoning of salt and white pepper. This may be made brown by using gravy instead of white stock, and flavoring it with mushroom catsup or Worcestershire sauce.

### Cream Sauce for Fish or White Dishes.

Put 2 ounces of butter into a saucepan, dredge into it 1 teaspoonful of flour, and keep shaking around till the butter is melted; add  $\frac{1}{2}$  pint of cream, salt and cayenne to taste, and stir till it boils. Let it just simmer for 5 minutes, when add either pounded mace or lemon juice to taste, to give it a flavor.


## YEAST AND BREAD.

### Potato Yeast.

Take 2 quarts of water to 1 ounce of hops. Boil them 15 minutes; add 1 quart of cold water, and let it boil for a few minutes; strain, and add  $\frac{1}{2}$  pound of flour, putting the latter into a basin, and pouring the water on slowly to prevent it getting lumpy;  $\frac{1}{2}$  pound of brown sugar, a handful of fine salt. Let it stand 3 days, stirring it occasionally. When it ferments well, add 6 potatoes, which have been boiled mashed and run through a colander, making them as smooth as possible. This yeast will keep a long while, and has the advantage of not requiring any yeast to start it with. It rises so quickly that a large quantity of it must be put in than ordinary yeast.

### Dried Yeast.

Peel 6 good sized potatoes, and boil until tender. Have ready in a stone crock 3 pints of flour; while the potatoes are hot, work them through a colander into the dry flour. Boil a large handful of hops 15 minutes in 3 pints of water; strain out the hops, add the water to the flour and potatoes, mix well, and when almost cold, add enough cold water to make it as thin as bread sponge. Have half a pint of dry yeast soaked soft, and stir it in. Let the yeast rise, stirring it down several times, then add to it 3 quarts of sifted corn meal, mix thoroughly, roll, cut into cakes, and dry quickly.

 Allen's Lung Balsam is guaranteed to cure.


### Bread.

Add 1 quart of water to  $\frac{1}{2}$  teacupful potato yeast, and as much flour as can be mixed in it with a spoon. Let it stand over night. In the morning add 1 pint milk, with enough flour to make a soft dough. Let it remain until it is quite light, then knead thoroughly again, and make into loaves. Let it rise again; bake in a steady but not too hot oven.

## YEAST AND BREAD.

### Brown Bread.

Three cups of corn meal, 2 cups of rye flour, 3 cups of sour milk, 1 cup of N. O. molasses, 1 cup of raisins, 2 even teaspoonfuls salt, 3 even teaspoonfuls soda. Sift the meal and flour together; mix the molasses, sour milk, salt and soda—the soda dissolved in a little warm water—and, while the mixture is effervescing, pour it into the flour, beating with a wooden spoon until smooth. Grease a pudding boiler, and pour in the batter, a little at a time—adding the raisins in layers—until the mould is filled to within about two inches of the top. Cover closely, place in a kettle of boiling water, and cook 4 or 5 hours.

 Headache vanishes before Wyeth's Menthol Pencils.

### Breakfast Corn Bread.

Two eggs,  $\frac{1}{2}$  cupful each of sweet milk and sour,  $\frac{1}{2}$  teaspoonful each of salt and saleratus; corn-meal enough to make a thin batter. Beat the eggs very light, add the salt and sweet milk; stir saleratus into the sour milk, and add it to the rest; put in the corn-meal a little at a time. The batter should be quite as thin as for batter cakes. Beat it hard for a few minutes, then pour into a well-buttered tin, and bake in a quick oven. When done, remove from the pan, cut in squares, and serve.

### Milk Sponge Bread.

Put into a pitcher or jar a pint of boiling water, a teaspoonful of sugar,  $\frac{1}{2}$  teaspoonful each of soda and salt. When cool enough to bear your hand in it, add flour to make a thick batter. Beat it well, and put the vessel in water as hot as can be used without scalding the mixture. Keep up a uniform temperature till the "rising" or "emptyings" are light. If set in the morning early, they will doubtless be ready before noon to make a sponge. Add a quart of warm milk, and the flour as for other bread. When this sponge is very light, make into loaves, and let them rise again, but care should be taken not to let them rise too long, or the bread will be dry and tasteless.

### Eye Bread.


Put 2 quarts of rye flour into a stone jar; stir into it 1 cup of yeast, 2 teaspoonfuls of salt, and enough water to moisten well. Let it rise over night in a warm place. In the morning stir it down well; do not add more flour, but put into well-buttered pans; as soon as light, bake in a slow oven.

### Graham Bread.

To 1 pint of the bread sponge take 1 pint of milk (water will do), add a little salt, soda and sugar. Stir in sufficient graham flour to make a batter just stiff enough to drop from the spoon. Fill a pint can a little over half full, let it rise until three-fourths full, then place in a kettle of boiling water, and let it steam about an hour, according to size of can, etc.

### Excellent Corn Bread.


To 3 cups corn-meal—the yellow is preferable—take  $3\frac{1}{2}$  cups wheat flour, 1 cup molasses, 1 quart thick milk, 1 teaspoonful soda, and 2 teaspoonfuls of salt. Mix quickly, pour into a basin, and steam 2 hours; then bake  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hour.

 Perfection at last—"The Standard Baking Powder."

### Rusk.

Take 4 cups bread dough, 1 cup sugar,  $\frac{1}{2}$  cup butter, 3 eggs. Work these well into the dough, adding flour as needed; let it rise; mould into biscuits, and let them rise again. Currants and spices may be added if desired. Brush the top with a little sweetened milk, and bake to a delicate brown.

Two quarts of flour, 1 cup pressed yeast. Make using only half of the yeast in tepid milk. Let it rise again. Then use a biscuit cutter, and bake in a quick oven.

 "Bearings"

One pint of milk, 1 cup butter, and 1 cup flour. Knead it again (to make it light), put them in a pan, and bake quick.

Rub into 2 quarts of flour, 1 cup butter, and 1 cup yeast. It should be worked up with just enough water to make a dough. After the dough is right, if you break it with a sharp knife, there should be no indentation. Now break off the pieces, and press it with your fingers. Bake brown in the oven.

One quart of flour, 1 cup lard, 1 cup cold water, and 1 cup yeast. Flour the board, and fold one half of the dough without touching it. Bake 15 minutes.

Take 2 cups of yeast, beaten separately, and the white of 2 eggs. Mix with the batter, set the

Take 1 pint of hop yeast, and 1 cup before baking. Use water as

 M

Take 3 cups of sugar, and 1 cup enough milk




## BREAKFAST ROLLS, ETC.

### BREAKFAST ROLLS, ETC.

#### Tea Rolls.

Two quarts of flour, 1 quart of sweet milk,  $\frac{1}{4}$  of a cup of butter, and a cake of compressed yeast. Make a soft batter at night, if the rolls are desired hot for breakfast, using only half of the flour. The butter can either be rubbed into the flour, or dissolved in tepid milk. Early in the morning add the other half of the flour, and let the sponge rise again. Then make into long, narrow rolls for baking, or roll and cut with a large biscuit cutter, and tuck up like French breakfast rolls. Let them rise for a few minutes, and bake in a quick oven.

 "Bearine" gives Lustre and Strength to the Hair.

#### French Rolls.

One pint of milk, 1 small cup of home-made yeast (you can try the baker's,) flour enough to make a stiff batter, raise over night; in the morning add 1 egg, 1 tablespoonful of butter, and flour enough to make it stiff to roll. Mix it well, and let it rise; then knead it again (to make it fine and white), roll out, cut with a round tin, and fold over; put them in a pan and cover very close. Set them in a warm place until they are very light, bake quickly, and you will have delicious rolls.

#### Maryland Biscuit.

Rub into 2 quarts of flour 1 small teacupful lard and the usual quantity of salt. Mix it up with just enough water to make a stiff dough, beat from half an hour to an hour. It should be worked until the blisters are constantly snapping and the dough is waxy. After the dough is once mixed, there should be no more flour worked in. When it is all right, if you break off a piece quickly it snaps off short, and, in cutting a piece off with a sharp knife, the holes or pores where you have cut it are small, and of an even size. Now break off the dough in small pieces, and work each piece into a nice biscuit shape, and press it with the lower part of the thumb, where it joins the hand, to make the indentation; prick, and bake quickly in a hot oven. The biscuit should be light brown in the centre of the top and on the bottom, but not all over, and not hard

#### Vienna Rolls,


One quart flour,  $\frac{1}{2}$  teaspoonful salt, 2 teaspoonfuls Standard baking powder, 1 tablespoonful lard, 1 pint milk. Sift together flour, salt and baking powder; rub in the lard cold; add the milk, and mix into a smooth dough in the bowl, easy to be handled. Flour the board, then roll to the thickness of  $\frac{1}{2}$  an inch, cut it with a large round cutter, fold one half over on the other by doubling it, lay them on a greased baking sheet without touching, wash them over with a little milk, to glaze them, and bake in a hot oven 15 minutes.

#### Rye Breakfast Cakes.

Take 2 cupfuls of rye-meal, 1 cupful of flour, 2 well-beaten eggs, whites and yolks beaten separately, 1 pint of sweet milk,  $\frac{1}{2}$  tablespoonful of salt. Stir together, adding the whiter of the eggs last. Butter heavy ironstone china teacups, fill each half full of batter, set them in a pan, bake for 30 minutes,

#### Buckwheat Cakes.

Take 1 pint each of milk and water,  $\frac{1}{2}$  cake of compressed yeast, or 1 cup of potato or hop yeast, and sufficient buckwheat flour to make a smooth batter. Let it rise and just before baking, add a couple of tablespoonfuls of molasses or sugar, to brown them; use water alone instead of half milk.

 Most refreshing toilet preparation—Riise's W. I. Bay Spirit.

#### Graham Biscuits.

Take 3 cups graham flour, 1 cup wheat flour; rub into it 2 tablespoonfuls butter,  $\frac{1}{2}$  cup sugar, a beaten egg. Add 2 teaspoonfuls Standard baking powder, a little salt, and enough milk to make a soft dough. Roll thin, cut out, and bake quickly.

## BREAKFAST ROLLS, ETC.

### Raised Muffins.

Make a batter at night with 1 quart sweet milk,  $\frac{1}{2}$  teacupful of yeast, 2 tablespoonfuls of sugar, and 2 of butter or lard, 1 teaspoonful of salt, with enough flour to make it moderately thick, but so that it will pour well. Let it stand in a warm, not hot, place over night. In the morning, stir in 2 well-beaten eggs, and bake in muffin-rings, in a quick oven.

 Try Wyeth's Corn and Wart Pencils.

### Muffins without Yeast.

Take 1 pint of sweet milk, 2 eggs, 1 large tablespoonful of butter, 3 teaspoonfuls of Standard baking powder, well mixed and sifted with the flour, 1 teaspoonful of salt, and flour to make the batter stiff enough to drop from the spoon into the muffin-rings.

### Graham Muffins.

One egg, 1 tablespoonful of sugar, 1 quart of graham flour, 2 teaspoonfuls of Standard baking powder,  $\frac{1}{2}$  teaspoonful salt, 2 tablespoonfuls of butter, and milk enough to make a soft batter.

### Waffles.

A quart of sweet milk, 2 tablespoonfuls of butter, 3 beaten eggs, 3 teaspoonfuls of Standard baking powder, a teaspoonful of salt, and as much sugar as is liked by the eaters. With the iron heated up while beating the eggs and mixing, one can have the waffles on the table in five or six minutes from beginning to prepare them. Only skill enough is needed to cook them quickly, yet just enough, without scorching.

### Raised Waffles.

One quart of milk slightly warmed, 5 cups of flour, 3 eggs well beaten,  $\frac{1}{2}$  of a cup of home-made yeast, or half a penny's worth of baker's, and  $\frac{1}{2}$  a teaspoonful of salt. Set as sponge over night. In the morning add 2 tablespoonfuls of melted butter. Have the waffle-irons very hot and well greased.

### Strawberry Shortcake.

In a 1 cupful of sour cream stir  $\frac{1}{2}$  teaspoonful of soda, add 1 tablespoonful melted butter, and flour enough to make a stiff dough. Roll it out to fit in a large pie-pan, and bake in a quick oven. Split open, butter well, and spread a pint of sugared berries between the layers, and as many more over the top.

Make the dough as for soda biscuits; bake in deep jelly-pans or pie-tins; split the cakes, and spread with the sugared berries. Raspberries, peaches, etc., are nice to use in the same way.

### Cream Fritters.


One pint sweet cream, 1 pint milk,  $1\frac{1}{2}$  pints flour, into which mix 3 teaspoonfuls Standard baking powder, 1 teaspoonful salt, 4 eggs, the yolks and whites beaten separately. Fry in hot fat, like doughnuts, except that these are dropped in from the spoon.

### Hominy Fritters.

Two cups of cold boiled hominy, 2 eggs, 1 cup milk, 1 cup flour, a pinch of salt,  $\frac{1}{2}$  teaspoonful Standard baking powder. Drop from a spoon into hot lard, and fry brown.

### Sally Lunn.

Three pints sifted flour, 1 pint milk, 3 eggs,  $\frac{1}{2}$  cup butter, 1 cup sugar, 1 gill yeast, or 2 teaspoonfuls Standard baking powder, 1 teaspoonful salt. If yeast is used, it will require 3 or 4 hours to rise. Bake in a loaf.

 For a thoroughly good Extract of Lemon, try the "Royal."


## PUDDINGS.

To insure success, all the ingredients should be good—the milk and eggs fresh and the fruits of excellent quality.

### Cold Apple Pudding.

Peel and core 10 or 12 good baking apples, slice them, and put  $\frac{1}{2}$  pound of sugar, an ounce of butter, a sprinkling of nutmeg and grated lemon peel, into a saucepan with them, and cook until soft; set it by to cool. Line a mould with good pudding paste, fill in the apples, cover with paste, tie in a cloth, and boil  $1\frac{1}{2}$  hours. Turn it out, and ornament with a flower on top.

Peel  $\frac{1}{2}$  a dozen so halves and place sprinkle sugar over the apples are well adding a little salt. from the stove, stir apples, and pour th and let it remain th

 Campbell's nausea.


Pare and core 8 water; cover closel jelly, and season w milk, into which st corn starch, 3 tabl add the whites of 3 minutes. Eat with

To 3 pintes of c where it will be wa to 2 hours. Have the tapioca with a cooked, and the t serving, and shou

For a quart of p 1 teaspoonful Stan teaspoonful of sa flour; stir into it fine. Beat the eg all the time, until hour. Serve war

Take 6 eggs, 4 well, and mix sm stiff froth. Bake

To 1 cupful of nutmeg, and  $1\frac{1}{2}$

 Guara

Mix together eggs, well beate together, then t a mould, cover


Two cups sw and suet, one t

## PUDDINGS.

### Apple Sago Pudding.

Peel  $\frac{1}{2}$  a dozen sour apples, and, if perfect, simply remove the cores; if not, cut in halves and place together again. Put the apples in a buttered pudding dish, and sprinkle sugar over them. Cover the dish with a plate, set in the oven, and bake until the apples are well done. While they are baking, boil 1 cup of sago in 2 cups of water, adding a little salt. When the sago turns to a transparent jelly, it is done. Remove from the stove, stir in 2 to 4 tablespoonfuls of sugar, according to the sourness of the apples, and pour the sago into the pudding dish over the apples. Return to the oven, and let it remain there until it is browned on top.

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 Campbell's Cathartic Compound, effective in small doses, does not occasion nausea.

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### Apple Pudding.

Pare and core 8 or 9 juicy apples. Put them into a pudding dish, half filled with water; cover closely, and bake until tender. Drain off the water, fill each apple with jelly, and season with any spice preferred. Let them stand until cool. Scald 1 pint of milk, into which stir  $\frac{1}{2}$  pound of macaroons, pounded fine, a little salt, a tablespoonful corn starch, 3 tablespoonfuls of sugar. Boil all together 1 or 2 minutes, and when cool add the whites of 3 eggs, beaten to a stiff froth. Pour over the apples, and bake 20 or 30 minutes. Eat with cream.

### Tapioca and Fruit Pudding.

To 3 pintes of cold water add 1 teacupful of tapioca; put on the back of the stove, where it will be warm, but not get hot, and let it remain until soft. It will take from  $1\frac{1}{2}$  to 2 hours. Have ready, peeled and sliced, 12 good-sized sour apples, and add them to the tapioca with a heaping teacupful of sugar. Bake until the apples are thoroughly cooked, and the tapioca becomes like jelly. It is nicer when allowed to cool before serving, and should be eaten with cream and sugar.

### Peach Batter Pudding.

For a quart of peeled and stoned peaches, cut in halves, take 1 tablespoonful of butter, 1 teaspoonful Standard baking powder, 1 quart sweet milk, 3 eggs, 2 cups of flour, and  $\frac{1}{2}$  teaspoonful of salt. Lay the peaches in a well-buttered earthen baking dish. Sift the flour; stir into it (dry) the salt and baking powder, then rub in the butter until perfectly fine. Beat the eggs, and add them and the milk together, pouring in slowly, and stirring all the time, until the batter is smooth, then pour it over the peaches. Bake about  $\frac{1}{2}$  an hour. Serve warm with butter and sugar, or with sweetened cream.


### Sunderland Pudding.

Take 6 eggs, 4 tablespoonfuls flour, 1 pint sweet milk, and a little salt. Beat the yolks well, and mix smoothly with the flour; then add the milk and the whites beaten to a stiff froth. Bake in a quick oven.

### Rice Pudding.

To 1 cupful of boiled rice add 4 eggs, 1 cupful each of sugar and raisins, a little nutmeg, and  $1\frac{1}{2}$  pints of milk. Bake until the milk is like custard, and brown on top.

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 Guaranteed to give satisfaction—"Standard Baking Powder."

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### Amber Pudding.

Mix together  $\frac{1}{2}$  pound sugar and the same each of butter and bread crumbs. Add 3 eggs, well beaten, and 3 tablespoonfuls orange marmalade. Mix the butter and sugar together, then the eggs and bread crumbs, and lastly the marmalade. Put the whole in a mould, cover closely, and steam 2 hours.


### Steamed Suet Pudding.

Two cups sweet milk, 1 cup molasses, 3 cups flour, one cup each of raisins, currants and suet, one teaspoonful soda. Put in a 2 quart basin, and steam 2 hours.

## PUDDINGS.

### Baked Indian Pudding.

Scald 1 quart of milk. Stir in a little cold milk 1 teacupful Indian meal (the yellow is preferable), and add to the boiling milk, stirring until it thickens, but no longer, or it will not bake well. When nearly cold, add 2 well-beaten eggs, a pinch of salt, a pint of cold milk; sweeten with half sugar and half molasses, and flavor with nutmeg. Bake about 1 hour, or until water bubbles from the top. It is best served hot.

 Dr. Channing's Sarsaparilla keeps the blood and skin in good condition.

### Frosted Lemon Pudding.

Take a pint of bread or cake crumbs, 1 quart of milk, the juice and grated peel of a lemon, the yolks of 3 eggs, and sweeten to taste. When baked, cover over with jelly, make a frosting of the whites of the eggs and sugar, pour over the top, and set in the oven a few minutes to brown.

### Chocolate Pudding.

Pour 1 pint of boiling milk over 4 ounces of grated chocolate; dissolve 3 tablespoonfuls of corn starch in 1 pint of milk, add 3 beaten eggs, 3 tablespoonfuls of sugar, 1 teacupful of Royal vanilla extract. Mix, and pour into the milk and chocolate. Let it boil 1 minute, stirring briskly; pour out into cups or moulds, and set away in a cold place until wanted.

### John Bull's Own Plum Pudding.

One-half pound bread crumbs,  $\frac{1}{2}$  pound flour, 1 pound each of currants, seedless raisins, moist sugar, mixed candied peel, 1 teaspoonful salt, 1 of mixed spices, 8 eggs,  $\frac{1}{4}$  pint brandy. Mix all thoroughly, after chopping the suet, and seeding, stemming and washing the fruit. Add the eggs, and lastly the brandy, after beating for 25 minutes; butter a mould and fill it; scald a clean cloth and flour it; put the pudding in, tie it down, and boil 13 hours.

### A Simple Bread Pudding.

Pour 1 quart boiling milk into a dish filled with bread crumbs. Stir in 2 beaten eggs and dust the top over with cinnamon. Bake 20 minutes. Serve with sugar and cream.

### Aunt Helen's Country Pudding.


Place a layer of stale bread rolled fine, in the bottom of a pudding dish, then a layer of any kind of fruit; sprinkle on a little sugar, then another layer of bread crumbs and of fruit; and so on until the dish is full, the top layer being crumbs. Make a custard as for pies, add a pint of milk, and mix. Pour it over the top of the pudding, and bake until the fruit is cooked.

### Apple Dumplings.

Pare and core medium-sized juicy, tart apples. make a dough as for soda biscuit, and fold around each apple. Place in a steamer over a kettle of boiling water. Steam till the apples are soft. Eat with sweetened cream, or butter and sugar creamed and flavored with nutmeg. They may be baked instead of steamed.

### Rice Pudding without Eggs.

Two quarts of milk,  $\frac{1}{2}$  teacupful of rice, a little less than a teacupful of sugar, the same quantity of raisins, a teaspoonful of cinnamon or alspice; wash the rice and put it with the rest of the ingredients into the milk. Bake rather slowly from 2 to 3 hours; stir two or three times the first hour of baking. If properly done, this pudding is delicious.


 Most delicious desserts made with Wyeth's Liquid Rennet.

## SAUCES.

### Pudding Sauce.

Rub 1 cup of sugar and  $\frac{1}{2}$  cup butter to a cream; add the beaten white of an egg,  $\frac{1}{2}$  teaspoonful Royal extract of lemon or rose, and 1 cup boiling water, in which has been stirred 1 teaspoonful corn starch.

The yolks of 4 eggs, a pinch of salt,  $\frac{1}{2}$  pint of milk, and stir over the fire. Separate the yolks from the whites, and stir briskly to the sauce, but do not let it boil. Bread puddings.

 Nutritious


The rind and juice of a lemon, glassful each of sherry and sugar above, except that the juice goes into the sauce.

Put half a box of raisins entirely melted in sugar; when scalded, stir to a stiff froth. Season with nutmeg.

For 2 moulds of 1  $\frac{1}{2}$  cups boiling milk, 1  $\frac{1}{2}$  cups boiling water, pulp, and the juice of a lemon. Then add the whites of 2 eggs, which will only just pour.

To every pint of cream add 1 of sweet wine, the rind, and pound of sugar, and 1 of cream into a large bowl. Beat as fast as the froth will rise. Place. The cream will be whipped in a cool place.

Four eggs; beat the whites with powdered sugar, and the whites over a moderate oven.

 The s


Take 18 ladies' fingers, the white of an egg, and a rosette, Stir the white of an egg may be used to dry the egg. powdered sugar, vanilla. Fill the shape of the mould, and turn it on a dish.

## SAUCES.

### Wine Sauce.

The yolks of 4 eggs, 1 teaspoonful flour, 2 tablespoonfuls each of butter and sugar, a pinch of salt,  $\frac{1}{2}$  pint of sherry or Madeira. Put the butter and flour into a saucepan, and stir over the fire until it thickens, then mix the other ingredients, adding the wine last. Separate the yolks from the whites of the 4 eggs, beat up the former, and stir them briskly to the sauce. Let it remain over the fire until it is on the point of simmering, but do not let it boil, or it will curdle. This makes a delicious sauce for plum, suet and bread puddings.

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 Nutritious, easily digested food for Infants and Invalids—Wyeth's Papoma.

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### Lemon Sauce.

The rind and juice of 1 lemon, 1 tablespoonful of each of flour and butter, 1 large wine glassful each of sherry and water, sugar to taste, the yolks of 4 eggs. Prepare like the above, except that the rind of the lemon is rubbed on the sugar, and the juice is strained into the sauce.

## DISHES FOR DESSERT.

### Spanish Cream.

Put half a box of gelatine in a quart of sweet milk, and let it scald until the gelatine is entirely melted; then add the yolks of 4 eggs, previously well beaten with a cup of sugar; when scalding, but not boiling, stir in the whites of the eggs after beating to a stiff froth. Season as desired. Strain into moulds.

### Orange Charlotte.

For 2 moulds of medium size soak  $\frac{1}{2}$  box gelatine in  $\frac{1}{2}$  cup of water for 2 hours. Add  $1\frac{1}{2}$  cups boiling water, and strain. Then add 2 cups sugar, 1 cup of orange juice and pulp, and the juice of 1 lemon. Stir until the mixture begins to cool, or about 5 minutes; then add the whites of 6 eggs, beaten to a stiff froth. Beat the whole until so stiff that it will only just pour into moulds lined with sections of orange. Set away to cool.


### Whipped Cream.

To every pint of cream allow 3 ounces of pounded sugar, 1 glass of sherry or any kind of sweet wine, the rind of  $\frac{1}{2}$  a lemon, the white of 1 egg. Rub the sugar on the lemon rind, and pound it till quite fine; beat up the white of the egg to a stiff froth; put the cream into a large bowl with the sugar, wine and beaten egg, and whip it to a froth. As fast as the froth rises, take it off with a skimmer and put it on a sieve to drain, in a cool place. The cream will be firmer if made the day before it is wanted. It should be whipped in a cool place, and in summer over ice, if it is obtainable.

### Omelette Souffle.

Four eggs; beat the whites and yolks separately. To the yolks add 3 tablespoonfuls powdered sugar and 1 teaspoonful Royal extract of vanilla. Stir the eggs and sugar into the whites very gently. Drop by the spoonful into buttered pans, and bake in a moderate oven. They should be eaten as soon as done, or they will fall.

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 The superiority of "Royal Flavoring Extracts" is purity and strength.

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### Charlotte Russe.

Take 18 ladies' fingers, as they are sometimes called; brush the edges of them with the white of an egg, and line the bottom of a plain round mould, placing them like a star or rosette. Stand them upright around the edge, placing them so closely that the white of an egg may connect them firmly, and place this case in the oven for about 5 minutes to dry the egg. Whisk  $\frac{3}{4}$  of a pint of cream to a stiff froth, add to it 1 tablespoonful powdered sugar,  $\frac{1}{2}$  an ounce melted isinglass or gelatine,  $\frac{1}{2}$  teaspoonful Royal extract of vanilla. Fill the mould with it, and cover the top with a slice of sponge cake cut in the shape of the mould. Place it on ice, and let it remain until ready for the table; then turn it on a dish, remove the mould, and serve.

## PIES, TARTS, ETC.

### PIES, TARTS, ETC.

In making pastry, always sift the flour. Rub the butter or lard into it before adding the water, which should be as cold as possible. If lard is used, add salt; stir quickly. Many prefer cutting it with a knife instead of rubbing it with the hands.

 Use Campbell's Cathartic Compound for Liver Complaints and Bilious Disorders.

#### A Plain Pie Crust.

For two pies, 1 cup of lard, or lard and butter together,  $\frac{3}{4}$  cup water, 3 cups flour, 1 teaspoonful salt.

#### Apple Pie.

Fill the pie crust with some juicy apples, pared and sliced thin. To each pie take 1 small cup sugar; butter, the size of a walnut, 1 teaspoonful flour,  $\frac{1}{2}$  of a grated nutmeg; rub well together, strew the seasoning over the apples, and add 2 or 3 tablespoonfuls of water, according to the juiciness of the apples. Pinch the edges of the upper crust close, and bake at once.

#### Lemon Pie.

Six eggs (less 2 whites), 2 cups of white sugar, a little salt, 1 cup of sweet milk, 2 tablespoonfuls of corn starch dissolved in the milk, 2 large lemons, juice and rind; bake slowly until set. Meringue for the top; whites of 2 eggs beaten with 6 tablespoonfuls of powdered sugar; bake to a light brown.

#### Squash Pie.

To 1 quart of boiled milk, take 1 pint of strained squash, 2 cups sugar, 4 eggs, 1 teaspoonful salt, a few drops Royal lemon extract or vanilla,  $\frac{1}{2}$  teaspoonful each of ginger, cinnamon and nutmeg. Bake with one crust in rather deep plates.

#### Pumpkin Pie.

Stew the pumpkin with just enough water to prevent burning. When soft, rub through a colander, and to each large teacupful add 1 pint of milk or cream, 2 eggs, 1 cup of sugar and flavoring to taste.

#### Apple Custard Pie.


Stew sour apples, rub them through a colander, add 3 well-beaten eggs, 1 cup each of butter and flour. Flavor with nutmeg. The above amount of seasoning will make 3 pies, and for each, 1 cup of sauce is needed.

#### Potato Pie.

For 2 pies, boil 1 quart of sweet milk, and then stir into it 1 cup of grated potato. When cool, add 3 well-beaten eggs; sugar and nutmeg to taste. Bake with one crust. Eat the day it is baked.

#### Cocoanut Pie.


One cupful grated cocoanut, 1 cup sugar, 1 quart milk, 1 tablespoonful butter, 3 eggs. Flavor with nutmeg. Bake in a deep pie-plate.

 Ladies go into ecstasies over the new perfume, "Lotus of the Nile."

#### Mince Pie.

To 3 lbs. finely chopped beef add 6 lbs. apples, 1 lb. suet, 2 lbs. raisins, 2 lbs. currants, 1 lb. citron, 2 oz. candied lemon, 1 oz. mace, 1 oz. cinnamon, 1 oz. nutmeg, 1 lb. sugar, 1 pint molasses or syrup, and 1 quart cider. Seed the raisins, and chop half of them; chop the apples, thoroughly wash the currants, and slice the citron very thin. Mix well, put over the fire, cook slowly till the apples are done. If not sweet as liked, add more sugar; if too stiff, increase the amount of cider.

To every pound of flour  
Mix the flour to a  
covering the paste  
will be ready for use

 An unequal

Take  $\frac{3}{4}$  of a cupful  
the white of an egg

Cook soft 10 or 12  
grated juice and rind  
well. Line tart plates

Take  $\frac{1}{2}$  pint of milk  
and butter. Beat  
cups half full for

In these, as in the  
Powder or Flavoring  
sift the baking powder  
the well-beaten yolks  
the whites beaten  
possible.


One cup sugar,  
soda, Standard  
One cup sugar,  
spoonful Standard  
a soft dough. Mix

One cup grate  
teaspoonful Stan  
enough to roll out

Two cups molasses  
spoonfuls hot water  
can be rolled, and

Two cups molasses  
2 tablespoonfuls  
nutmeg, and 1 tea  
and bake in a m

One cup sugar,  
Royal extract va

 For g


One cup but  
ginger, 2 teasp  
in moderate oven

## PIES, TARTS. ETC.

### Medium Puff Paste.

To every pound of flour take 8 ounces butter, 4 ounces lard, and not quite  $\frac{1}{2}$  pint water. Mix the flour to a smooth paste with the water, then roll it out 3 times; the first time, covering the paste with butter; the second with lard; and the third, with butter; and it will be ready for use.

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 An unequalled Blood Purifier—Dr. Channing's Sarsaparilla.

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### Helen's Tart Shells.

Take  $\frac{3}{4}$  of a cupful of lard, 1 tablespoonful white sugar, 5 tablespoonfuls cold water, and the white of an egg well-beaten. Mould like pie crust, cut with tart-shell cutter, and bake.

### Apple Tarts.

Cook soft 10 or 12 tart apples, rub them through a colander, add 3 well-beaten eggs, grated juice and rind of 1 or two lemons, butter the size an egg,  $\frac{1}{2}$  cups sugar. Mix well. Line tart pans with puff paste, and fill with the sauce. Bake quickly.

### German Puffs.

Take  $\frac{1}{2}$  pint of new milk, 2 ounces of flour, 2 eggs, 2 ounces melted butter, a little salt and butter. Beat the eggs well, then mix all the ingredients together, and put into little cups half full for baking. Bake 15 minutes in a hot oven.

## CAKES.

In these, as in bread and pastry, good flour is requisite as well as good butter or Baking Powder or Flavoring extracts. Indeed, all the materials should be first-class. Always sift the baking powder with the flour, and rub the butter and sugar to a cream, adding the well-beaten yolks of the eggs to them, then the milk and flour by degrees, and lastly the whites beaten to a stiff froth. After these are added it should be beaten as little as possible.

### Cookies.

One cup sugar,  $\frac{3}{4}$  cup butter, 4 cups flour,  $\frac{1}{2}$  cup sour milk, and a teaspoonful each of soda, Standard baking powder and caraway seed.

One cup sugar,  $\frac{1}{2}$  cup butter, 2 eggs, 3 tablespoonfuls sweet milk and 1 heaping teaspoonful Standard baking powder. Flavor with nutmeg. Use flour sufficient to make a soft dough. Mix expeditiously, roll thin, and bake in a quick oven.

### Cocoanut Cookies.

One cup grated cocoanut,  $\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup butter,  $\frac{1}{2}$  cup milk, 2 eggs, 1 large teaspoonful Standard baking powder,  $\frac{1}{2}$  teaspoonful Royal extract of vanilla, and flour enough to roll out.

### Ginger Snaps.


Two cups molasses, 1 cup lard or butter, 2 teaspoonfuls soda dissolved in 2 tablespoonfuls hot water, and 1 teaspoonful each of ginger and cinnamon. Mix as soft as can be rolled, and bake in a hot oven.

Two cups molasses, 2 cups brown sugar, 1 cup butter and lard together, 4 cups flour, 2 tablespoonfuls ginger, 1 tablespoonful each of cloves, cinnamon and allspice,  $\frac{1}{2}$  a nutmeg, and 1 teaspoonful soda dissolved in hot water. Do not crowd them in the pans, and bake in a moderate oven.

### Vanilla Cookies.

One cup sugar,  $\frac{3}{4}$  cup butter, 2 eggs, 3 teaspoonfuls Standard baking powder and 1 of Royal extract vanilla, and 1 tablespoonful milk; add flour enough to roll out.

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 For general debility try Campbell's Tonic Elixir.

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### Soft Molasses Cake.

One cup butter, 1 pint molasses, 1 pint flour,  $\frac{1}{2}$  pint milk, 2 eggs, 1 tablespoonful ginger, 2 teaspoonfuls soda; flour enough to make not quite as stiff as cup cake. Bake in moderate oven.

## CAKES.

### Sponge Cake.

Pour 1 cup of boiling water over 2 cups sugar; separate the yolks and whites of 4 eggs and beat both well, the whites to a stiff froth; add the yolks to the sugar and hot water, beating quickly, then 2 cups flour, in which  $1\frac{1}{2}$  teaspoonfuls Standard baking powder have been sifted; add a small pinch salt and 1 teaspoonful Royal lemon extract. Lastly, add the whites of the eggs, mixing as lightly as possible; bake in a quick oven.

 A trusty friend—Perry Davis' Pain Killer.

### Angels' Food.

This is a very delicate cake, every condition of which must be strictly observed, or it will prove a failure. Take  $1\frac{1}{2}$  tumblers pulverized sugar, or the very finest granulated, 1 tumbler flour, whites of 10 eggs, 1 teaspoonful cream tartar, and 1 teaspoonful Royal extract of lemon or vanilla. Beat the whites to a stiff froth; then sift sugar, flour and cream of tartar together, four times, so as to make it extremely light. Stir in quickly the whites, and with as little beating as possible. Put into an unbuttered tin—one with a pipe in the centre is preferable—and bake 40 minutes in a slow oven. Turn upside down to cool, but put something under the edges to prevent it lying on a flat surface, or it will be apt to become heavy.

### Delicate Cake.

One cup butter, 2 cups sugar,  $\frac{1}{2}$  cup sweet milk, 4 cups flour or enough to make a moderately stiff batter, 2 teaspoonfuls Standard baking powder, and whites of 7 eggs beaten to a froth. Flavor with Royal extract of lemon, rose or almond. Bake in shallow pans.

### Gold Cake.

One and one-half cups of sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 2 teaspoonfuls Standard baking powder, 3 cups flour, yolks of 6 eggs. Flavor with nutmeg.

### Silver Cake.

One and one-half cups sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 2 teaspoonfuls Standard baking powder, 3 cups flour, whites of 6 eggs beaten to a froth. Flavor with bitter almond.

### Macaroons.

One-half pound sugar,  $\frac{1}{2}$  pound shelled almonds, and the whites of 2 eggs. Put the almonds into hot water until the skins slip off easily; then dry, and beat or pound them fine in a mortar, adding a little rose water to moisten them; then add the sugar. Beat the whites to a very stiff froth, and add them to the above. With a little flour on the hands, mould them into little cakes. Bake in a moderately hot oven.

### Soft Gingerbread.


One cup molasses,  $\frac{1}{2}$  cup butter, 1 cup boiling water poured on the butter and molasses, 2 cups flour, 1 teaspoonful soda,  $\frac{1}{2}$  teaspoonful ginger, a small pinch of cloves and 1 egg.

### Corn Starch Cake.

One cup butter, 2 cups sugar, 2 cups flour, 1 cup corn starch, 1 cup milk, whites of 7 eggs, 2 teaspoonfuls Standard baking powder. Flavor with rose or almond.

### Cup Cake.


Three eggs,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup melted butter, 1 cup water, 3 cups flour, 3 teaspoonfuls Standard baking powder. Bake in layers if desired.

 Allen's Lung Balsam is guaranteed to cure.

### Chocolate Cake.

Two cups sugar, 1 cup butter, 1 cup sweet milk, 5 eggs, 3 cups flour, 2 teaspoonfuls Standard baking powder. Rub butter and sugar to a cream, and beat the whites and yolks separately. Divide the dough, and put the whites in one part and the yolks in the other. Flavor the white with Royal extract of rose or lemon, and the yellow with nutmeg. Bake in jelly pans, two of each kind. Filling: 3 tablespoonfuls grated chocolate,  $\frac{1}{2}$  teacup sugar, as much boiling water, 1 teaspoonful corn starch, butter size of a hickory nut. Cook until it thickens; when cold, flavor with Royal extract of vanilla. Put alternate layers of yellow and white.

Two pounds sugar  
of raisins and currants  
and 1 of cinnamon

 Headache

One pound each of  
pound citron, 10 eggs,  
cloves, 1 teaspoonful  
brown sugar.

One and one-half  
fuls Standard baking  
extract of lemon.  
cup butter,  $\frac{1}{2}$  cup m  
baking powder, 1 te  
and half a nutmeg.  
baked in alternate  
is in.

Two cups sugar,  
baking powder, 2  
loaf.

Four ounces of  
the whites to a fro  
Butter a shallow p  
confectioner's syr

One cup sugar,  
teaspoonful each


Two cups sugar  
orange, 2 cups fl  
cakes, and put be  
rind and juice of

Two cups suga  
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them to roll out

One and a half  
spoonfuls Stand  
cream tartar. R

Two cups suga  
2 teaspoonfuls S  
6 eggs, beaten to

One cup butte  
solved in a table  
on the moulding

 Perfect

One pound of  
pound of curran  
Work the butte  
dissolved soda,  
from  $\frac{1}{4}$  to  $\frac{1}{2}$  hou



## CAKES.

### Rich Fruit Cake.

Two pounds sugar, 2½ pounds flour, 1½ pounds butter, ¼ pound citron, 2 pounds each of raisins and currants, 1 oz. mace, 6 eggs, ½ cup milk, 1 nutmeg, 1 teaspoonful cloves, and 1 of cinnamon, 2 teaspoonfuls Standard baking powder.

☞ Headache vanishes before Wyeth's Menthol Pencils.

### Black Cake.

One pound each of flour, sugar and butter, 3 pounds each of currants and raisins, ½ pound citron, 10 eggs, 2 teaspoonfuls each of nutmeg and cinnamon, 1 teaspoonful cloves, 1 teaspoonful Standard baking powder. Brown the flour, and also use part brown sugar.

### Marble Cake.

One and one-half cups sugar, ½ cup each of milk and butter, 2½ cups flour, 2 teaspoonfuls Standard baking powder, whites of 4 eggs beaten to a stiff froth. Flavor with Royal extract of lemon. This is for the white part. The dark part: 1½ cups brown sugar, ½ cup butter, ½ cup milk, yolks of 4 eggs well beaten, 2½ cups flour, 2 teaspoonfuls Standard baking powder, 1 teaspoonful each of cinnamon and allspice, ¼ teaspoonful black pepper, and half a nutmeg. Bake one hour if in one loaf. The white and dark parts may be baked in alternate layers, or by putting in a tablespoonful of each color, in turn, till all is in.

### Hickory-Nut Cake.

Two cups sugar, 1 cup butter, 1 cup water, 4 eggs, 3 cups flour, 3 teaspoonfuls Standard baking powder, 2 cups hickory-nut meats, chopped fine. Flavor to taste. Bake in a loaf.

### Lady Fingers.

Four ounces of sugar, yolks of 4 eggs well beaten, 3 ounces flour, a little salt. Beat the whites to a froth, and stir them in with the mixture, a little at a time, till all is in. Butter a shallow pan, and squirt them through a little piece of paper rolled up, or a confectioner's syringe. Dust with sugar, and bake rather slowly.

### Spice Cake.

One cup sugar, 1 cup molasses, ¾ cup butter, 1 cup sour milk, 3 cups flour, 3 eggs, 1 teaspoonful each of soda, nutmeg and cloves, ½ teaspoonful cinnamon.

### Orange Cake.

Two cups sugar, ½ cup water, yolks of 5 eggs, whites of 3, grated rind and juice of 2 oranges, 2 cups flour, 3 teaspoonfuls Standard baking powder, a little salt. Bake in 4 cakes, and put between them and over the top frosting made of 2 cups sugar, 2 eggs, the rind and juice of of 1 orange,

### Crullers.

Two cups sugar, 2 cups new milk, butter the size of an egg, 3 teaspoonfuls Standard baking powder, 3 eggs. Flavor with nutmeg and cinnamon. Mix enough flour with them to roll out without sticking.

### Cream Doughnuts.

One and a half cups sugar, 2 cups cream, 2 eggs, flour enough to roll out; 2 teaspoonfuls Standard baking powder if the milk is sweet, or, if sour, 1 each of soda and cream tartar. Roll quite thin; cut out in rings.

### White Cake.

Two cups sugar, ¾ cup butter, 1 cup sweet milk, 1½ cups each of corn starch and flour 2 teaspoonfuls Standard baking powder. Flavor with Royal extract lemon. Whites of 6 eggs, beaten to a froth, and added last. Bake in moderate oven.

### Jumbles.

One cup butter, 1½ cups sugar, 2 eggs, 1 teaspoonful Standard baking powder, dissolved in a tablespoonful of milk. Use flour enough to roll out thin. Sprinkle sugar on the moulding-board, and a little over the top in rolling out. Bake quickly.

☞ Perfection at last—"The Standard Baking Powder."

### Queen Cake.

One pound of flour, ½ pound butter, ½ pound of sugar, 3 eggs, 1 teacupful of cream, ½ pound of currants, 1 teaspoonful of soda, Royal extract of lemon or almond to taste. Work the butter and sugar to a cream, add the well-beaten eggs, and the cream with the dissolved soda, and lastly the flour. Beat all well together, and bake in small pans from ¼ to ½ hour.

# Sound White Teeth.

ROSY GUMS, SWEET BREATH.

## RICKSECKER'S DENTAROMA.

The evident need of a comprehensive Tooth Preparation—one that would thoroughly clean the Teeth, stimulate and fortify the Gums, preserve the enamel, neutralize all unpleasant mouth odors, and yet be exempt from Acid and everything injurious, led to investigation and experiment, and finally to the most successful production of

## RICKSECKER'S DENTAROMA.

Many Tooth Preparations are made and used with utter disregard for the needs of the Teeth, Gums and Mouth, relying upon the credulity of the public or extravagant advertising for success.

## RICKSECKER'S DENTAROMA

is totally different from these—some of which contain Acid, some an excess of Alkali, or dangerous ingredients which have played sad havoc with many a handsome set of teeth. The therapeutic properties of

## RICKSECKER'S DENTAROMA

have been thoroughly investigated, and stand approved in the highest Medical Authority in America, the "U. S. Dispensary."

## RICKSECKER'S DENTAROMA

not only cleans and polishes the Teeth thoroughly, strengthens the Gums, but replaces all unpleasant odors and taste with a delicious aroma, refreshing and stimulating the membranes of the mouth.

## RICKSECKER'S DENTAROMA

is a liquid Nectar, sold in handsome large bottles with sprinkler cork, and may be had at all discriminating Apothecaries. Avoid disappointment. Accept no substitute. Made only at the Laboratory of Flowers.

EUROPEAN DEPOT:—192 Aldersgate Street, London.

CANADIAN LABORATORY:—St. Antoine Street, Montreal.

**THEO. RICKSECKER,**  
146 and 148 WILLIAM STREET.  
NEW YORK.

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A mother having to the stature of m sufferings which thr at midnight that : ma's name is call come and cure.

Many mothers America have known the virtu Perry Davis' Pain er, and have fou actual experience universal its use how many ill adapted for. It those we address, those who have learned how usef in caring complai as Colic, Crampy hoes, Canadian C Chills, Sudden for it when they but shou'd have tion in the worl

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# A GREAT FAMILY MEDICINE.

A mother having the care and responsibility of bringing up her little flock from babyhood to the stature of man, must almost every day do something to alleviate the multitude of sufferings which through the fall of Adam, her dear ones have inherited. It is at midday and at midnight that mamma's name is called to come and cure.

Many mothers in America have long known the virtues of Perry Davis' Pain-Killer, and have found by actual experience how universal its uses are, how many ills it is adapted for. It is not those we address, but to those who have not yet learned how useful it is in curing complaints such as Colic, Cramps, Diarrhoea, Canadian Cholera, Chills, Sudden Colds, for it when they learn its virtues. It should not be confined to the use of the family alone, but should have a place in every factory, machine shop, and mill, on every farm and plantation in the world.



Sore Throat, or if used externally, Bruises, Burns, Sprains, Cuts, Frost Bites, Toothache, Pain in the Face, Back or Loin, Rheumatism, Neuralgia, and a host of other kindred disorders which a mother has to prescribe for daily, and no one else can do as well. The Pain-Killer is harmless and can be given to the infant in its cradle without injury as well as to a man. It acts quickly, affording relief in a few moments, and children will cry

Perry Davis' Pain-Killer has stood the test of nearly half a century, and is growing more popular than ever.

ALL DEALERS IN MEDICINE SELL IT.

Prices, 25c. and 50c. per Bottle.

A FEW MEDICINES THAT ARE  
**WORTH MORE THAN GOLD.**  
 THEY ARE  
**FRIENDS IN THE HOUR OF NEED.**

THE FIRST OF THESE IS  
**PERRY DAVIS' PAIN KILLER.**

THAT OLD RELIABLE KILLER OF PAIN, WHETHER INTERNAL OR EXTERNAL.

It should have a place in every Factory, Machine Shop and Mill, on every Farm and Plantation and in every Household, ready for immediate use, not only for accidents, cuts, bruises, etc., but for bowel complaints, such as diarrhoea, dysentery, cholera infantum, sudden colds, chills, neuralgia, etc., etc.

THE SECOND IS  
**ALLEN'S LUNG BALSAM.**

That old reliable Balsam for deep-seated coughs and colds, bronchitis, asthma and consumption. It is unequalled by any other.

THE THIRD IS  
**Campbell's Cathartic Compound!**  
 A SUBSTITUTE FOR CATHARTIC PILLS.

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CAMPBELL'S CATHARTIC COMPOUND is adapted for the cure of Liver Complaints and Billious Disorders, Acid Stomach, Dyspepsia, Loss of Appetite, Sick Headache, Constipation or Costiveness, and all complaints arising from a disordered state of the stomach or bowels.

**CHILDREN LIKE IT! MOTHERS LIKE IT!**

Because It is agreeable to the taste, does not occasion nausea, acts without griping, is certain in its effects, and is effective in small doses.

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