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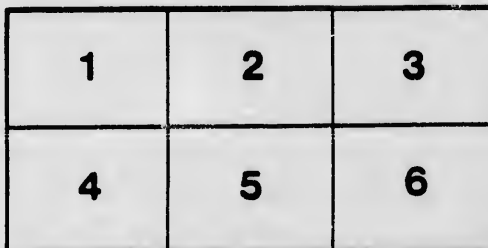
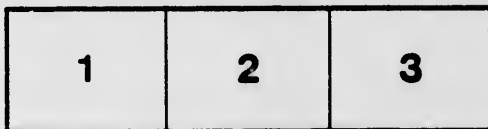
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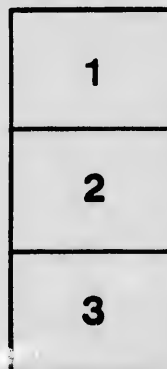
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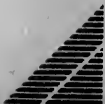
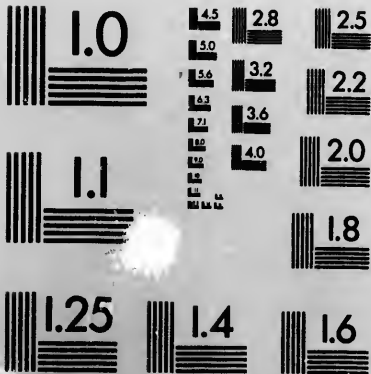
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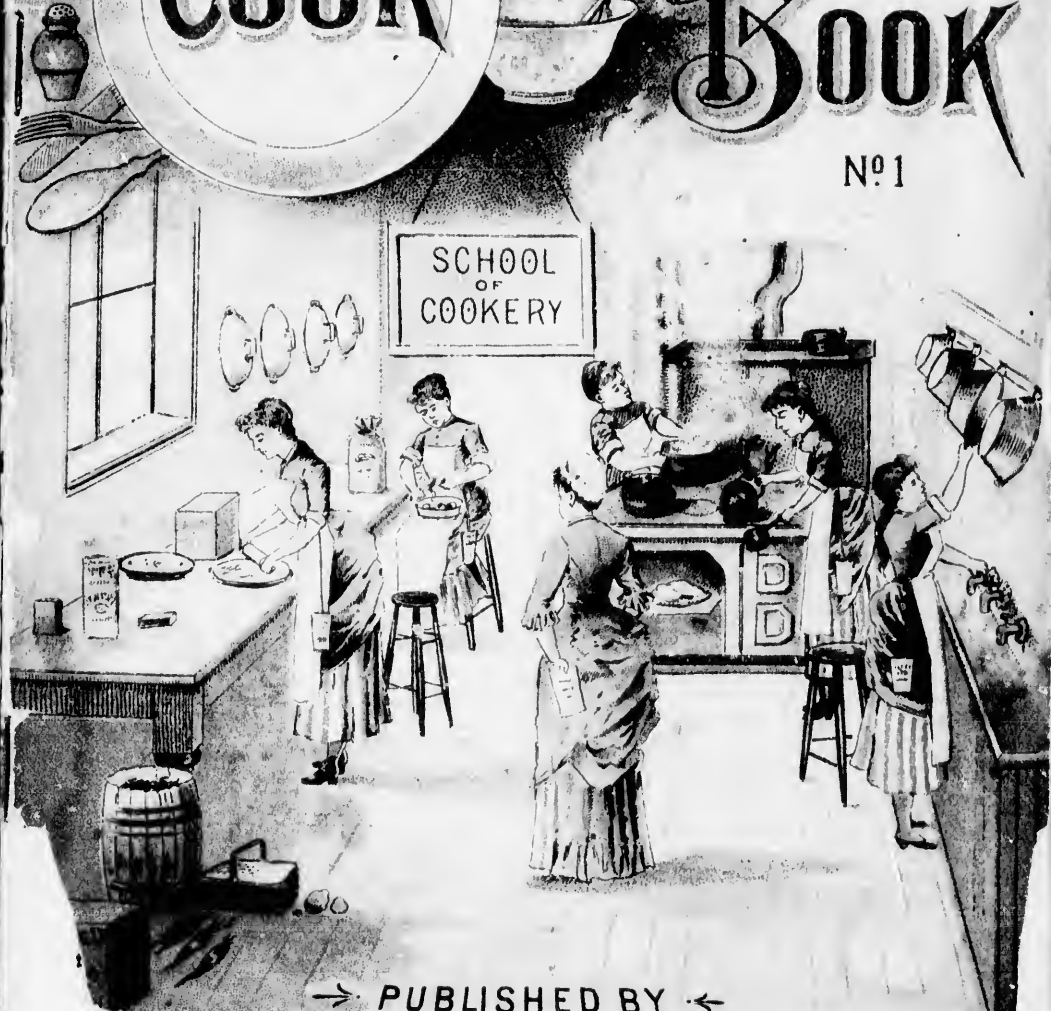
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DIAMOND

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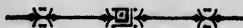
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THE DIAMOND COOK BOOK;

OR

THE YOUNG HOUSEKEEPER'S FRIEND.



The object of this little book is to be a guide to young and inexperienced housekeepers. The receipts are all for plain, everyday dishes and most of them are in quantities small enough for a family of two or three, they have been in constant use by experienced Cooks for a number of years and are known to be correct. The youngest and most inexperienced Cook can succeed in preparing palatable and delicious dishes by following these rules, she need never dread a failure for she will not meet one if she is careful and accurate.

The writer has long sympathised with the young wife who has a mother-in-law constantly held up before her as a pattern. It is not at all pleasant to spend all the morning in the kitchen over the hot fire trying to prepare a dish that will please the lord and master of the house, and then have him, after merely tasting, push the dish away and say: "I don't see Mrs. X. why you can't cook better, nothing that you make tastes as mother's cooking used to taste." Mrs. X. ought to remind her husband that he could not expect her, a woman of only twenty years, to do as well as his mother who has been cooking for thirty years or more. Remember that practice makes perfect, if the husband will wait and be patient and the wife try and try again she will soon be just as good a cook as the mother-in-law.

The writer wishes to give the inexperienced cook a few hints, they may be unnecessary with some and they may be of great assistance to others. In the first place always remember that poor economy is great folly, perfect waste, always then, have everything of the very best or go without. Do not plan your meals before you do your marketing and when you do the marketing look around a little to see what the Butcher may have. If he has a roast of beef that is just the right size and cut for you take it, if he has not take something else that is just the cut for you. In buying your groceries always deal with an honest man, one, who you feel sure, will sell you the groceries just as pure as he can buy them himself.

A copy of the Diamond Cook Book will be sent to any address by the publishers.

WELLS, RICHARDSON & CO.,

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Soup Stock.

Take three or four pounds of shank of beef, cut into small pieces, add all the bones and bits of cold meat you have in the house and cover the whole with cold water, let it stand for an hour or two and set on the stove, boil it several hours then strain and set away to cool. When it is cool the fat can be easily removed; do not have a bit of fat in it.

This is the soup stock and several different soups can be made by boiling the different vegetables, rice, macaroni or manicoa in water and adding some of the soup stock, and seasoning to taste. Whenever an onion is used it is much nicer grated than cut in pieces.

White Soup.

Strain two or three small boiled potatoes through a wire strainer, mix with them two cups of water, one and one-half cup of milk and one-half cup of soup stock, if you have it. Season to taste with pepper, salt and ground celery seed. Let it boil up once and serve.

Pea Soup.

Pick over and wash one pint of split peas, cover with water and soak during the morning, three hours before dinner put them in a kettle with a quart more water and a small piece of salt pork, boil steadily, stirring often lest it should burn. If you prefer to have the soup without pork use the liquor that fresh beef or other meat has been boiled in instead of water and use no pork. It may need more water as it boils, you can make it of whatever thickness you prefer.

Oyster Scallop.

Butter a deep baking dish, line it with bread or cracker crumbs, wet the crumbs with the oyster liquor and milk. Next put in a layer of oysters and sprinkle with salt, pepper and little bits of butter. Then another layer of moistened crumbs, and so on until the dish is full. Let the top layer be crumbs with bits of butter scattered over them. Bake about half an hour.

A Mother's Experience.

I have decided to write an accurate account of my experience with a bottle baby, thinking that it may be of some use to mothers who are obliged to bring their babies up "by hand," as our grandmothers used to say, and hoping it will show them how foolish it is to persist in following a whim contrary to the advise of older and more experienced people.

When my baby was three weeks old I found I was unable to nurse her and it was difficult for me to decide what to give her. My physician wished me to try some of these foods that we hear so much about now-a-days, I objected to them as I have always disliked the idea of feeding anything to a baby that I have not prepared myself. I now see how silly I was to have that idea. Cow's milk seemed, according to my way of thinking, the next best thing to mother's milk for I could tell whether that was clean or not. What a mistaken idea that was! I thought my milk-man was neat and tidy; but, to my sorrow, I found that he was not. I thought that milk-man number two was honest when he came so near being the cause of ending poor Baby's life, I concluded that few men are to be depended upon when if they have a reputation for honesty as milk-man number two had.

I decided to bring Baby up on cow's milk in spite of all Dr. James said against it. He said that in the country where the milk could be brought right into the house, strained and set away, it was doubtless the best thing for most children; but here in the city, when we are at the mercy of the milk men and never know what we are getting, milk is not to be desired as a food for infants, especially after it has been churned up in the cans during the three or four hours ride that it has before it is delivered to us. In spite of all he said I made up my mind that milk was the best, so I bought two milk cans, gave them to the man asking him to bring me milk from one good healthy cow. He was to leave the can of milk in the morning and take the other can with him to fill the next day, in that way we knew that the cans were perfectly clean and sweet for we cleaned them ourselves. All went well for two weeks,

Oyster Stew.

Heat one cup of milk and two cups of water until it is boiling, add butter the size of an egg, pepper and salt, now turn in one pint of fresh oyster and allow it to boil up once, it is then ready to serve.

Fried Oysters.

Select the largest oysters for frying. Take them carefully from the liquor, lay them on a cloth and press another lightly upon them to absorb the moisture, now roll them in cracker crumbs or cornmeal and fry quickly to a light brown in hot butter. Serve at once in a warm dish.

Roast Beef.

The best pieces for roasting are the sirloin and rib pieces, the latter are better for a small family. Remove all of the bones, roll the meat in a tight round and skewer firmly. If you wish the meat to be rare allow fifteen minutes to a pound, if you wish it well done about twenty-five minutes to the pound. Have the oven very hot when the meat is first put in, let it cook for fifteen or twenty minutes, then turn one cup of boiling water over it and sprinkle with pepper and salt, and allow the oven to cool a little. Baste the meat frequently with the water that is in the bottom of the pan that it may not get hard and dry. When the meat is done remove it to a hot dish and put the dripping-pan on the stove to brown the drippings. As soon as they are brown turn in two cups of boiling water and thicken with flour wet with cold water. Season the gravy to taste with pepper and salt and serve in a gravy-boat, do not turn it in the dish with the meat.

Stew of Beef.

This is an old-fashioned dish but is very nice if properly done. Select a nice juicy piece of a shank, about three or four pounds, cover it with boiling water and cook it slowly for about four or five hours, or until tender, keeping it always covered with boiling water. When it is well cooked season to suit the taste, then allow it to cook until the meat is just ready to fall off of the bone. This can be done the day before the stew is wanted, it is often better to do so, then

when one evening I wanted some cream for berries, so we drove out to Mr. Smith's farm to get it. The men were just going out to milk, as they went past me with the pails on their arms I was thunder-struck. If you will believe me, the pails had not been washed since the morning's milking and goodness only knows when they had had a good washing and scalding. What good had it done for me to be so particular about my cans when they were so careless about the pails and all other things in the care of the cows and milk, for I knew if they used such dirty milk pails, even once, they were not nice about anything. Instead of getting the cream we told Mr. Smith we cared for his milk no longer, we would make other arrangements. We drove directly to Mr. Stearns, we had often heard him spoken of as being one of the few honest men who delivered milk in the city. There the men were just going out to the yard with their pails on their arms; but how differently they looked, they were as bright as mirrors. We went out to the barns and yard, everything was as neat and clean as it was possible for such a place to be. We engaged milk of Mr. Stearns for the summer or as long as everything was satisfactory and saw the cow whose milk we were to have, a pretty Jersey, called "Juno."

Now, I thought, everything will be all right we shall have no more trouble. It was all right for one week, then our troubles returned worse than ever, Baby commenced to throw up her milk, she grew worse and worse until there came a day that we thought she would die. My husband went out to Mr. Stearns' to see if the milk was the same they had promised to send us and learned from one of the men that "Juno" had been sold a few days after we were there, and we had been having milk as it happened, one day from one cow, another day from another, until our poor Baby was nearly dead.

Then I gave up the milk entirely and decided to use barley water; but had to give it up in a few days it did not agree with Baby, it acted like a cathartic, so I knew it was not the right food for her.

Next I tried condensed milk, she did not like that at all and refused to drink it until she was driven to it with hunger. An hour

there is plenty of time for the meat to cook. Now cut the meat from the bone, remove all bad parts and put the meat in a frying-pan with some of the water in which it was cooked and a piece of butter if there was no fat in the meat, set it on the stove and allow it to brown until the meat is crisp on the outside, then turn in the rest of the water from the kettle and thicken with flour wet with cold water. This dish can be varied by cooking rice, potatoes, macaroni, parsnips, and onions in a little water and adding to the stew. Some of this meat, before it has been browned, will make a nice pie according to the following directions:

Meat Pie.

- 2 cups flour.
- 2 teaspoonfuls baking powder.
- 2 tablespoonfuls butter or lard.
- Milk or cold water.

Sift the flour and baking powder together work in the butter with a spoon, if lard is used a little salt will be needed. Use enough of the milk or water to make a dough stiff enough to roll out. Line a buttered baking dish with part of this dough rolled into a thin sheet, fill it with the meat cut into small pieces, pour over it a cup of the thickened gravy and put on the top crust. Bake half an hour in a quick oven.

Roast Pork.

Cut off the skin and part of the fat if there is a good deal. Have the oven very hot when the pork is first put in, cook it fifteen or twenty minutes, then pour over it a cup of boiling water, and sprinkle with sage, pepper and salt, baste frequently. Cook the pork a long time, the more it is cooked the better it will be and the more healthy. Do not make a gravy it is too greasy to be good.

Yorkshire Pork Pie.

Make a crust according to the rule for meat pie. Line a buttered dish with part of the crust, fill it with alternate layers of cold pork, sliced thin and seasoned with sage, pepper and salt, and some apples pared and cut in thin slices. Pour in a little warm water or beef gravy, put on the top crust and bake.

after she drank it she was crying as though she was in terrible pain, and finally relieved herself by vomiting. I persisted in giving it to her for two or three days, for I felt that it was the last resort, it was all to no purpose though, for she could not eat it and live.

Finally in a fit of desperation I went to Dr. James and asked him what to do, "I have found that the milk-men cannot be trusted; Baby cannot eat barley water or condensed milk; what shall I do?" I said.

I do believe, he was glad, I imagined there was a twinkle in his eyes and the corners of his mouth twitched as though he wanted to laugh at me and say "I told you so," he was polite enough not to say anything of that kind however; but said he could only advise me as he did before. When I told him why I objected to the manufactured foods, he did laugh, and asked if I ate anything myself, said I ought to visit some of the flour mills and some of the bakeries. He seemed to think it very inconsistent of me to eat sugar, candies, baker's cakes, anything made of flour, or anything at all, thinking that it is clean and sweet and then think all of the prepared foods for infants and invalids were unfit to use because of the carelessness of the manufacturers.

"He concluded by saying "Mrs. F. you must do as you like in this one thing, I can only tell you what I think and what I know, I think Wells, Richardson & Co's Lactated Food will agree with your baby, that she will do well if she has it. I know that it is a perfect food, that it is prepared according to this formula,"—he read it to me, I don't remember it—"that it is perfectly clean, much cleaner than the flour and other things you are using all the time. If you do not feel quite sure I am telling you the truth, I will go with you down to the factory and let you see for yourself, I know the firm well, they will be glad to show you all over the place, let you pry into all the corners and ask all questions you wish."

I went with the Doctor, and was surprised and delighted to see how nice and neat it all was, it could not have been nicer had it been in my own kitchen under my own supervision. Before I had been in the fac-

Dried Beef.

Chip the dried beef into thin slices, cut these slices into small bits and put in a frying pan with enough milk to cover the bits of meat, a small lump of butter and a little pepper. Thicken this when it is boiling hot with one teaspoonful of cornstarch wet with a little cold milk. When it boils up once more stir in an egg well beaten. As it is often difficult to get the genuine dried beef it is better to dry it yourself, then you are sure of it when you want it. This can easily be done by cutting out a part of the lean meat from the piece of corn beef that you have bought from your butcher and hanging it over the stove covered lightly with brown paper or a cloth. From one to two weeks will be sufficient to dry a small piece of meat if there is a constant fire.

Below are given the directions for curing and drying the beef, for the benefit of those who may wish to try it, you will surely feel that you have been repaid for your trouble for when dried in this way it is delicious.

To Dry Beef.

For twelve pounds of beef heat and rub in one-half cup of salt once a week for four weeks, the fourth time put a little brown sugar and saltpetre with the salt. Keep the meat in a dish covered with a cloth during the time of salting and for a few days after the fourth salting, then hang in a cold place where it will freeze until it is frozen dry.

Beef Croquettes.

Chop the bits of cold beef very fine, to one cupful of chopped meat add one-half cup of cracker crumbs, one egg, mustard, ground celery seed, pepper and salt and mix together, a little hot water or meat gravy may be needed to make the crumbs stick together. Make into little cakes and fry in a hot buttered pan.

Roast Veal

Remove the bones from the meat and fill the cavity with a dressing made of two cups of bread crumbs, one-half cup of chopped pork, seasoned with lemon juice, sage and pepper. Follow the directions for roasting beef allowing more time as veal needs to be well cooked.

tory two minutes I was quite convinced that I had always had very silly ideas about manufactured foods, and was ready to try Lactated Food. I very gladly accepted the sample package they offered me and prepared some as soon as I returned home, I found that it made a very palatable dish indeed.

Baby did not like it at first, but I persevered in giving it to her. She soon found that it was nice and is now altogether too eager for it, she wants more than she ought to have.

Now I think Baby's troubles are over, we have used the food for two mouths. Baby likes it and she is growing fast, she has not been sick one day since we commenced giving it to her and best of all she sleeps well. When once she is asleep nothing will awaken her until she has had her sleep out.

At first I had a great deal of trouble with the bottles, in spite of all my cleaning they would get sour occasionally. I have three bottles, each one is complete with its glass and rubber tubes and nipples. Twice every day, morning and evening, I give them a thorough washing in warm soap suds, using the brushes made for that purpose, and rinsing in cold water, as soon as one has been used I empty, wash and fill it with cold water, occasionally I wash them in soda water. Now that I am using Lactated Food I find that there is no danger of the bottles getting sour as the Food always seems to be sweet; but while I was using milk I was always worried lest the bottles would get sour and that would, of course, make Baby sick.

Baby seems to be well now, she is growing fast, and is the most contented child I have ever seen. I have commenced, very foolishly I suppose, to dread the summer, and the time she will be cutting her teeth, still if Dr. James tells me the truth she will get through nicely unless something unusual happens. Dr. James says all the children he has given this food to, have outlived all their troubles. He believes there is little danger of Cholera Infantum if nothing but Lactated Food is given and that children will pass the teething time nicely if they have this Food and nothing else.

After Baby had been taking the Food for a few days and we saw that she was really

Veal Scallop.

Chop the pieces of cold veal and put the chopped meat in a buttered baking dish, in alternate layers with cracker crumbs, the same as in the oyster scallop. Pour a cup of the gravy over the whole and bake half an hour.

Deviled Ham.

Chop lean, boiled ham very fine. To every pint of ham add one teaspoonful of mustard, one tablespoonful of flour, and one-half cup of boiling water. Press this mixture in a mould, when it is cold it will slice nicely. It is excellent for sandwiches.

Creamed Eggs and Bacon.

Boil three eggs hard and cut them in slices. Arrange on a platter and pour over them a cream sauce made by stirring a teaspoonful of butter rolled in one of corn-starch into a cupful of boiling milk and cooking until it thickens, seasoning to suit the taste. Arrange thin slices of bacon fried crisp around the edge of the platter.

Spiced Meat.

Take a thin slice of round steak remove the bone, all the fat, and the bits of skinny membrane on the outside. Make a dressing of one cup of bread crumbs, one-half cup of butter, mustard, pepper, salt, ground celery seed and spices to suit the taste, add enough hot water to make it soft and spread over the meat. Now roll it up firmly and tie in a thin cloth, place the roll in a kettle and cover with boiling water. Boil from three to five hours according to the size of the roll. After it has boiled two hours put in a teaspoonful of salt. When it is done remove the cloth, place the meat in a mould with a heavy weight on top. When it is cold it will slice nicely and makes a nice cold meat for lunch or supper.

Chicken Salad.

Boil the chicken till very tender, free it from bones and gristle, and chop. Chop a good sized head of celery and mix with the chicken, season to taste with pepper and salt. Make a dressing by beating the yolk of one egg until light, add one-half teaspoonful mustard, one-half teaspoonful

improving and I had ceased worrying I found that the constant worry about her had been too much for me, I was all worn out, my nervous system was completely unstrung and my old friend, Dyspepsia returned. I never felt so perfectly miserable in all my life, I felt that I was no comfort or blessing to my family and I certainly was not to myself.

I took all of the tonics that Dr. James recommended, all of the tonics and nerve foods that all of my neighbors had ever heard of, but it was all useless, not one of the tonics did me a particle of good. I was discouraged, I did not know what to do. One day I was looking over the newspapers and noticed that Wells, Richardson & Co., were advertising a new preparation of theirs called Paine's Celery Compound, they recommended it for nervous dyspepsia. "There," I said, "I will try that, the food they make is the best there is and if they can make one good thing they certainly ought to make another." I did try it and from the very first I felt that I was being benefitted by it. After taking a few bottles I feel perfectly well and strong, never was better in my life; I enjoy living once more and can care for my family as I ought. And now I would recommend all young mothers to follow the advice of their physicians, for the physicians have had more experience and are better able to judge of the nourishing qualities of the foods and milk, by so doing they will escape the trouble and anxiety through which I passed.

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Wherever located, whatever the cause, whenever felt, the condition of the nerves is the cause of pain. The nerves penetrate every portion of the body and when disordered and diseased, give rise to

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Jackache.

PAINE'S CELERY COMPOUND
STOPS PAIN

by soothing and strengthening the disordered nervous system, regulating the action of the vital functions and promoting healthy and timely processes in the stomach, liver, bowels, and kidneys.

sugar and a pinch of salt, mix together until smooth then put in two tablespoonfuls of salad oil and four tablespoonfuls of vinegar and beat until perfectly light and smooth and mix with the chicken.

Genuine Boston Baked Beans.

One cup of dry beans.

Soda size of a bean.

One tablespoonful of molasses or brown sugar.

Piece of pickled pork.

Pick over the beans at night, (the small white beans) add the soda, and cover with cold water. In the morning pour off the water cover with fresh and boil till tender. Then stir in the molasses or sugar, put in a bean pot, score the rind of the pork and bury it in them, bake two or three hours. Be sure and have plenty of water while they are baking else they will be dry.

Liver and Ham.

1 pound calf's liver.

½ pound ham.

½ cup gravy from soup stock.

1 cup fine bread crumbs.

2 eggs, well beaten.

Minced onions and parsley.

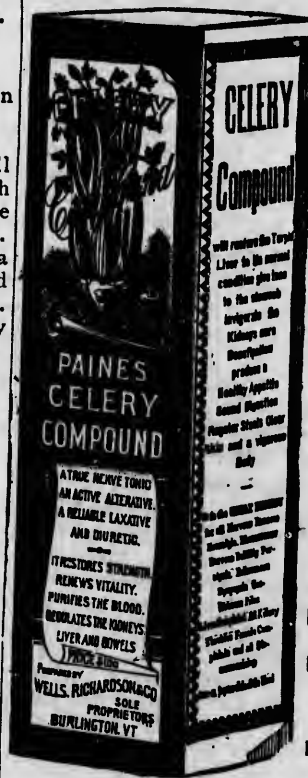
Pepper and salt.

Boil the liver and ham, in separate dishes, chop them fine, mix together and add the soup stock, the seasoning and eggs. Grease a Boston brown bread mould, put the mixture in it, cover tightly and cook two hours, then turn out and pour a cupful of drawn butter over it. It is nice cold and without the drawn butter.

Tripe.

Take honey-comb tripe, boil it till perfectly tender in salted water, put it in a bowl with vinegar enough to cover it, leave it for a day or two. Remove from the vinegar, dry with a clean cloth, dip in beaten egg and then in bread or cracker crumbs, and fry in butter. Thus prepared, tripe makes a most delicious dish. The pickling vinegar may be omitted and the tripe, when served, have a squeeze of lemon on it.

PAINE'S-CELERY COMPOUND



CURES

Neuralgia,
Nervous Prostration and
Weakness,

Dyspepsia,
Diatases,
Depression,
Debility.

Biliousness,
Blood Humors,
Headaches.

Melancholy,
Partial Paralysis,
Piles, Gout.

Rheumatism,
Kidney Diseases
Lumbago,

Asthma,
Alcoholism,
Jaundice,
Scrofula.


Female Diseases,
Fevers,
Fever and Ague.

Nausea,
Palpitation
Dizziness,
Flatulence.

Price, \$1.00 per Bottle: Six for \$5.00.

To introduce Celery Compound in places where dealers do not have it in stock, we will, on receipt of two dollars, send two bottles securely packed and express charges paid, to your nearest express office

Wells, Richardson & Co.,
BURLINGTON, Vt., and MONTREAL, P.Q.

ERY

CURES
 Neuralgia,
 Nervous Prostration and
 Weakness,
 Dyspepsia,
 Diarrhoea,
 Constipation,
 Debility.
 Headaches,
 Blood Humors,
 Rheumatism,
 Gout,
 Melancholy,
 Paralysis,
 Rheumatism,
 Nervous Diseases,
 Asthma,
 Cholera,
 Jaundice,
 Dropsy,
 Nervous Diseases,
 Fevers,
 Cholera and Ague.
 Vomiting,
 Palpitation,
 Indigestion,
 Flatulence.
 For \$5.00.
 Sold in
 a stock, two
 bottles
 paid, to your
 Co.,
 L. P. Q.

Spiced or Pickled Relish of Meat.

Chop remnants of cold beef, veal or mutton, very fine, and mix with it a quarter as much ham or bacon, also minced extremely fine. Season to taste with allspice, pepper, salt and, if desired, sweet herbs. Put the mixture in a covered dish and set this in another of boiling water and cook until the meat is heated through. Take from the fire and press in a mould tightly, place a heavy weight on it. When cold turn out and cut in thin slices. It may be kept for some days by pouring melted suet or butter on top and setting in a cold place.

Hamburg Steaks.

Two pounds of lean beef, from the round, chopped very fine. One small onion and one bunch of parsley also chopped fine. Two eggs. Wet the beef with the eggs and add the seasoning. Form into small cakes or rolls to suit the fancy, sprinkling with bread or cracker crumbs and fry in hot butter. They are very good if properly prepared.

French Mustard.

Grate an onion and cover it with vinegar. After it has stood for one hour pour off the vinegar, add to it a little cayenne pepper and salt and a spoonful of sugar and mustard enough to thicken, mix and set on the stove and stir until it boils. When cold it is ready for use.

Sausage.

- 10 pounds of pork.
- 3 ounces of salt.
- 2 ounces of pepper.
- 1 1/2 ounces of sage.

Chop the pork fine, do not have too much fat, add the salt, pepper and sage and pack lightly in long slim bags and freeze. When wanted for use tear the bag off and cut in thin slices and fry until brown on both sides.

To Corn Beef.

- 16 pounds salt.
 - 1/4 " saltpetre.
 - 1 " brown sugar.
 - 4 gallons water.
- Mix these together and pour over the beef, in a few days it will be ready for use.

WEAK NERVES

BRING ON DYSPEPSIA.

A vigorous nervous system preserves perfect co-ordination in the action of all the organs of the body, one helping the other out of trouble. But when the nervous system is wearied, overtaken or injured, this requisite co-ordination is lost and they no longer work together for a common end.

DYSPEPSIA IS THE USUAL RESULT.

Fatigue, depressing mental emotions, debility of the nerves by illness have a similar effect.

PAINÉ'S

CELERY COMPOUND

has a beneficial stimulating action on the nervous system by which the digestive process is rendered more perfect.

A more effective remedy for Dyspepsia has never been devised.

Mrs. E. GORDON, Montreal, writes: May 8rd, 1888.

I have been troubled a long time with Indigestion and have tried several remedies but without much if any effect. I tried Paine's Celery Compound and found more relief from it than anything else, and can highly recommend it to anyone suffering from Indigestion.

HARRISON BROS., Hamilton, Ont., writes; April 27th, 1888.

We are selling your Paine's Celery Compound, and all of our customers who have used it seem to be very much pleased with it, one customer says, he was entirely cured from Nervous weakness by two bottles after trying almost every other advertised medicine.

JOHN L. BRODIE, Montreal, writes: April 21st, 1888.

I have great pleasure in recommending your Paine's Celery Compound, my system was run down and I was not fit for business, I could not sleep well at night and was very nervous. I commenced taking Paine's Celery Compound, and found immediate relief. I am now able to transact my business and stand any amount of excitement without bad effect.

To Stuff and Bake Fish.

Soak stale bread in cold water until soft, drain and mash fine, stir in a spoonful of drawn butter, a little salt and pepper, (two raw eggs make the dressing cut smoother), and spices if liked. Fill the fish with this and sew it up, put a little water in a baking pan with a small lump of butter, place the fish in this and bake forty or fifty minutes. Bass, shad and fresh cod are all good baked.

Fried Egg-Plant.

Slice the egg-plant in slices from a quarter to one-half an inch thick, pare each piece carefully and lay in salted water for an hour, then drain the water all off and cover the egg-plant with boiling water and let it stand in a hot place for a few minutes. Wipe each piece dry and dip in beaten egg, then in cracker crumbs and fry in a hot buttered pan until nicely browned.

Fried Parsnips.

Boil in salted water until tender, scrape off the skin and cut in lengthwise slices. Dredge with flour and fry in hot dripping or lard, turning when one side is browned. Drain off every drop of fat; pepper and serve hot.

Parsnip Fritters.

Boil until tender, scrape off the skin, mash smooth and fine, picking out the woody bits. For three large parsnips allow two eggs, one cup rich milk, one tablespoonful butter, one teaspoonful salt, three tablespoonfuls flour. Beat the eggs light, stir in the mashed parsnips, beating hard, then the butter and salt, next the milk, lastly the flour. Fry as fritters or griddle cakes.

Mashed Parsnips.

Boil and scrape them, mash smooth with the back of a wooden spoon, or what is much better, one of these new potato mashers, picking out the fibres, mix in three or four spoonfuls of cream or rich milk, a spoonful of butter, pepper and salt to taste. Heat to boiling and serve heaped in a mound as you do potato, in a hot dish.

WELLS, RICHARDSON & CO'S LACTATED FOOD.

How to Prepare the Food for Young or Delicate Children.

Take three teaspoonfuls of Food, and mix to the consistency of cream with a little cold water. Add one half pint of warm water, and heat until it boils, stirring constantly; remove from the fire and add one fourth pint of pure milk. As the Food contains sufficient Sugar of Milk to make it of the same degree of sweetness as mother's milk, we do not recommend the use of any cane sugar. In some cases, however, if children have been used to other foods, that have been sweetened, it may be necessary to add a small amount in order to satisfy them. In case this is necessary, use as little as possible, and gradually discontinue it until left out entirely, for it is liable to produce sour stomach. In some cases of very feeble digestive powers it may be necessary to use somewhat less milk.

For Stronger and Older Children.

Make as above, but use one-half pint of milk with a half pint of cooked food.

General Directions.

The above directions will meet almost every condition, but there may be cases that will need to vary somewhat from the rules given. An observing nurse will soon be able to adapt the Food to the wants of either the infant or the invalid.

In the case of infants, the feeding for the first month should be moderate; not oftener than every two hours when awake, and not to exceed at any time about three ounces, which is an ordinary nursing bottle half full. In some cases the child cannot take as much as this. The first month of the child's existence is spent mostly in sleep, and it should never be awakened for the purpose of feeding. When food is necessary, the child will waken. As the child increases in age and strength, the quantity

Baked Macaroni.

Cook the macaroni in salted water for twenty or thirty minutes. It should be soft but not split. Drain well and put a layer in the bottom of a buttered pudding dish; upon this grate some mild rich cheese and scatter over it some bits of butter. Spread upon the cheese more macaroni; fill the dish in this order, having macaroni at the top covered with bread or cracker crumbs and bits of butter scattered over it. Add a little milk and bake, covered, for a half hour, then brown and serve in the bake dish.

Creamed Macaroni.

Cook the macaroni ten minutes in boiling, salted water. Drain this off and add a cupful of milk, stew until the macaroni is tender. In another saucepan heat a cup of milk until boiling, thicken with a teaspoonful of flour, wet with cold milk, stir in a tablespoonful of butter and lastly a beaten egg. Drain all the milk from the macaroni, turn it in a hot dish and pour the cream over it. Serve at once.

Spiced Currants.

7 pounds ripe currants.
4 pounds sugar.
1 pint vinegar.
1 pound raisins.
4 tablespoonfuls, each, of cloves and cinnamon

Pick the currants over and wash carefully, strain part of them as for jelly, seed and chop fine the raisins. Mix the currants, vinegar, raisins and sugar together, add the spices and put over a slow fire. Cook the mixture until it is thick, about three hours, then put in jars or jelly tumblers, cover and keep in a cool place. This makes an excellent relish for meats and will keep an indefinite length of time.

Raspberry Vinegar.

Take nine quarts of berries, mash them somewhat and cover them with vinegar and let them stand twenty-four hours, then squeeze out the juice and add a pint of sugar to each pint of juice. Boil fifteen minutes and then bottle tightly. A pleasant drink is made by putting two or three spoonfuls of this vinegar into a glass of ice-water.

of food can be slowly increased, and the period between the times of feeding lengthened. A three months child will thrive well on four, or at the most five meals a day, and the quantity given should be from six to eight ounces, which is about the quantity most nursing bottles hold. This rule for feeding should be followed until teething is completed.

We recommend that the food be given by a nursing bottle, and that two should be kept in readiness for use. As soon as one is used let it be thoroughly cleansed, especial care being taken with the tubing, and then fill the bottle with water in which a little soda is dissolved; and put the tubing to soak in the same.

The greatest care should be exercised that the vessels used in preparing the food should be clean, and the milk perfectly fresh and kept from sources of contaminations. Many bowel troubles have their origin in causes of this kind, that are often overlooked.

It is important to secure milk derived from a cow in a healthy state, and surrounded by wholesome conditions. The cow should also be fresh in milk. This we consider one of the most important points in procuring milk for infants, as it has been clearly proved that cows advanced in pregnancy do not yield a milk as easily digested, or as healthful, as those fresh in milk. The cows should of course have the best of feed, and pure water in abundance.

During feeding, if possible, hold the child in the arms in the natural position for nursing; but if it must be laid down, have it placed in a semi-erect position. During feeding and the time for digestion, the child should be kept quite warm, as it requires an extra amount of warmth at such times.

It sometimes happens that by reason of the change in the character of the secretions brought about by use of the Food, looseness of the bowels will be produced for a day or two. This will cease very soon, as the secretions will quickly become normal. It may be regarded as a favorable symptom. A tendency to constipation may be overcome by decreasing the proportion of milk.

Corn Fritters or Omelet.

Cut the corn from the cobs. To each half cup of corn add the yolk of one egg well beaten, pepper and salt to taste and two tablespoonfuls of milk. Beat the white of the egg to a stiff froth and stir it in just before cooking. Have the griddle very hot and profusely buttered, and pour the mixture on, when nicely browned turn one half over the other as in cooking other omelets, or fry in little cakes like griddle cakes.

Green Corn Pudding.

Grate the corn from the cobs, put one cupful in a deep buttered baking dish, cover it with milk, sprinkle in a little pepper and salt, add a tablespoonful of butter and set in the oven for half an hour. Now take it out and stir in one egg that has been well beaten and return it to the oven and leave it only until the custard has set, a few minutes will be sufficient. This is a most delicious accompaniment to a meat course. What is left from dinner can be warmed for breakfast by putting in a saucepan with a little butter and milk and stirring until it is smoking hot.

Succotash.

This is made of green corn and Lima beans or butter beans. Have a third more corn than beans, when the corn has been cut from the cobs and the beans shelled. Put into boiling water enough to cover them and stew gently until tender, perhaps half an hour. Pour off nearly all the water and add a cupful of milk; salt, pepper and butter to suit the taste and stew a few minutes longer. String beans can be used, if cut up fine, though they are not as nice.

Bread.

1 pint of hot water or milk.
1 tablespoonful of butter.
1 teaspoonful of sugar.
 $\frac{1}{4}$ teaspoonful of salt.
 $\frac{1}{2}$ cup of yeast.
Flour.

Put the butter, sugar and salt into the hot water or milk, allow it to cool until it is milk warm then turn in the yeast. If you do not care to make the yeast get a fresh

With Condensed Milk.

If good fresh cow's milk cannot be obtained condensed milk may be used as follows: Take three tablespoonful of Food, mix with a little cold water, and add one-half pint of hot water; cook thoroughly for five minutes, then add two teaspoonfuls of condensed milk and mix well before putting into the bottle.

For Invalids.

Mix three teaspoonful of Food with a little water, and then add one pint of milk, and cook five minutes. If in any case this should be found too rich, make as directed for infants. The food may be seasoned to taste by the addition of salt.

Lactated Food, With Beef Extract.

Add to Food prepared as above, two teaspoonful of beef extract. Stir well together, and add a little cloves or nutmeg. If it is desirable to give the extract of beef with the Food without milk, take from four to six teaspoonful of the Food, moisten with a little cold water, and then mix well with one pint of water. Heat to boiling for five minutes, and add the extract as above.

Essence of beef or strong beef tea can be made from fresh beef if preferred, and used in place of the extract.

Lactated Food, With Cream.

When an increase in the proportion of fat in the food is desirable, one-fourth to one-half gill of fresh cream can be added to one pint of the cooked food.

Lactated Food, Without Milk.

LACTATED FOOD, six teaspoonful; water, one pint. Moisten the Food with sufficient water to bring it to the consistency of cream, then add the remainder. Stir thoroughly, and boil for five minutes. If desired, any flavoring that is palatable to the patient can be added.

Lactated Food, With Aromatics.

It is an easy matter to give to the different combinations of LACTATED FOOD, a delicate and appetizing flavor, as any appropriate flavoring that may be desired by the patient can be added without harm.

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cake of Fleischman's Compressed Yeast, and dissolve one-half of it in one-half cup of cold water. Now stir in the flour, make the dough stiff enough to mould a little with the hands. Set the pan, with a cover over it, in a warm place and in the morning it will be full of a light spongy dough. Sift flour over the moulding board, turn the dough out and mould with the hands until the air is all worked out using as little flour as possible. Cut in two parts, mould into shape and put in buttered pans. When these loaves have risen until they are twice their original size they are ready for the oven. Bake from one-half to three-fourth of an hour in a good oven. When the loaves are done, take them out of the tins and wrap them in a thin cloth dampened with cold water placing a dry cloth over it. This steams and softens the crust.

Brown Bread.

1 cup sour milk.
 $\frac{1}{2}$ cup sweet milk.
 $\frac{1}{4}$ cup molasses.
1 $\frac{1}{2}$ cups of cornmeal.
 $\frac{3}{4}$ cup flour.
1 teaspoonful soda.
A little salt.
Steam three or four hours and bake twenty minutes.

Buns.

1 quart of bread sponge.
1 cup sugar.
 $\frac{1}{2}$ cup butter.
1 egg
1 teaspoonful cinnamon.
A pinch of soda.
1 cup of currants.
Mould and raise this dough twice, it can then be formed into small rolls and baked.

Parker House Rolls.

1 quart of cold boiled milk.
2 quarts of flour.
1 large tablespoonful of lard or butter.
1 cup of yeast.
A pinch of salt.
Rub the butter in this flour, having it in a large pan, make a hole in the middle of the flour, pour into this hole the milk, yeast and salt mixed together, let it stand until

Extracts of Letters received from Mothers.

Mrs. JAS. HARRINGTON, 176 Richardson St.; Montreal, writes: April 16th, 1888.

I received the can of Lactated Food you sent me two months ago and have given it a fair trial, and am well pleased with it. I have procured several cans of the Food since and shall continue its use as I find it is very easily digested.

Mrs. JOHN UNDERWOOD, Bridgeport, Ont., writes: April 23rd, 1888.

Please send me the picture of the fattest and sweetest of babies. I have a little girl two months old and if she needs anything besides her mother's milk as she grows older I shall give her your Lactated Food as it has done such wonders for a poor, sickly baby of one of my neighbours.

Mrs. GEO. NORTHRUP, Springfield, Kings County, N.B., writes: April 26th, 1888.

I received your sample of Lactated Food and thank you very much for it. I find it agrees perfectly with my baby and would under no consideration be without it, as it agrees so well with baby. I can recommend it highly to every one.

Mrs. A. HERSEY, Waterville, N.E., writes: April 20th, 1888.

I procured a package of your Lactated Food for trial and found it to be the best in the world. My baby weighed twelve pounds when I commenced to use the Food, she now weighs twenty-one pounds

Mrs. A. O. JONAH, Hillsboro, N.B., writes: March 23rd, 1888.

Inclosed please find \$1.00 for which please send to my address one of your cans of Lactated Food. I received your sample can and have used it much to my satisfaction. It agrees with my babe much better than any of the patent foods I ever used. If my baby continues to improve as it has done I shall use no other food.

Mrs. ENOS KAULBACH, Conquerall MMs, N.S., writes: March 24th, 1888.

Please accept my sincere thanks for the can of Lactated Food received a week ago, I cannot speak too highly of it. Every person who sees my baby now says, "There is a great improvement in the child." Before I commenced using the Food my child seemed very weak and so very, very pale. Had you seen my child you would have thought

morning, then knead it thoroughly and let it rise, knead again at four in the afternoon and roll out thin, spread with melted butter and cut with a large sized biscuit cutter. Roll each of these together like a turnover, place them in a buttered pan and put in a warm place to rise. Bake twenty minutes in a quick oven.

Graham Rolls.

1 cup sour milk.
1 egg, well beaten.
 $\frac{1}{2}$ teaspoonful soda.
A pinch of salt.
1 tablespoonful shortening.
Graham Flour.

Stir the salt and soda into the sour milk, add a little Graham flour, then the egg and enough more Graham flour to make a stiff batter, lastly add the melted shortening. Put in hot buttered roll irons and bake in a quick oven. If it is desired to have the rolls sweet add a little brown sugar or molasses.

Corn Cake.

1 cup cornmeal.
1 " flour.
1 tablespoonful sugar.
 $\frac{1}{4}$ teaspoonful salt.
2 teaspoonfuls baking powder.

Sift the baking powder with the corn-meal, put in the sugar and salt, mix with sweet milk to the consistency of thin batter, the last thing add two tablespoonfuls of melted shortening.

Fanny's Pan Cakes.

1 cup sour milk.
 $\frac{1}{2}$ teaspoonful soda.
1 egg, well beaten.
Flour to make a soft batter.
Fry on a hot buttered frying pan.

Cornmeal Pan Cakes.

The same as Fanny's pan cakes, only use one-half flour and one-half cornmeal in thickening.

German Toast.

Beat one egg very light, add one-half cup of milk and a pinch of salt. Dip thin slices of stale bread in this and fry them to a light brown in a hot buttered pan. This toast

he never could live, now he is very rosy and fleshy. I will always try and keep Lactated Food in my house; I think it cannot be surpassed by anything, and it is very pleasant to take. I recommend all mothers who have sickly children to use Wells, Richardson & Co's Lactated Food, it cannot but help to give color and health to the little ones.

Far superior to Cow's milk for infants.

Mrs. G. M. NORRIS, Sutton Flats, P. Q., writes:

I received the package of Lactated Food, and after giving it a fair trial I can say, I like it much and think it far superior to cow's milk for infants.

It is certainly by far the best Food for a young child, I have ever used.

Mrs. McNEILL, 555 Rideau St., Ottawa, Ont., writes:

I received the package of Lactated Food and gave it a fair trial, and found it to be as good as it is claimed to be. There was no difficulty in getting my child to take it. This Food seemed to agree with her perfectly while other patent foods did not, it is certainly by far the best food for a young child I have ever used.

As good as recommended.

Mrs. WILLIAM STANLEY, Clarendon, N.B., writes:

I received your sample package of Lactated Food and have used it as directed for my baby, and find it as good as recommended.

Can strongly recommend it.

Mrs. J. C. COUGHLIN, Mount Forest, Ont., writes:

I used your Lacted Food and can strongly recommend it.

Recommends every mother to give it a trial.

Mrs. HESTHER DYER, Chesterville, Ont., writes:

I received your sample tin of Lactated Food, and must say that it made my baby as healthy as ever a child can be, and would recommend every mother to give it a trial.

I find it is agreeing well with my baby.

Mrs. GEO. MOREMAN, 180 Bourgeois St., Point St. Charles, writes:

Please excuse my delay in writing and thanking you for the sample of Lactated Food, I wished to give it a fair trial first. I am now using the third \$1.00 can, and as I could not get a hospital rise at

makes a nice breakfast dish eaten with butter, it is also nice for a dessert with jelly, jam or any kind of pudding sauce.

Biscuit.

Sift two teaspoonfuls of baking powder with two cups of flour, work in this one tablespoonful of butter, make this into a soft dough by stirring in milk or water. Roll this dough out into a sheet and cut into shape with a biscuit cutter, it will make eight biscuits. Bake in a quick oven.

White Cake.

1 cup sugar.
 1/2 cup butter.
 1/2 " Sweet milk.
 Whites of five eggs.
 2 cups of flour.
 2 teaspoonfuls baking powder.
 1 teaspoonful almond extract.
 Cream the butter and sugar, add the whites beaten stiff, then the milk, lastly the flour sifted with the baking powder. Beat until very light.

Frosting for White Cake.

Beat the yolks of three eggs until light and beat in powdered sugar until it is hard enough to spread on the cake. Some experienced cooks say this frosting will harden better in a cool, dark place.

Mountain Cake.

1 cup sugar.
 1/4 cup butter.
 1/2 " milk.
 2 eggs.
 2 cups flower.
 2 teaspoonfuls baking powder.
 1 teaspoonful lemon extract.

Ginger Drop Cakes.

1 cup sugar.
 1 " butter.
 1 " molasses.
 1 egg.
 1 tablespoonful soda.
 1 teaspoonful powdered alum.
 1 " ginger.
 1 cup boiling water.
 Flour to make a soft batter.

Cream the butter, sugar and molasses, add the beaten egg, then the soda and alum dissolved in the water, lastly the flour. Drop in spoonfuls on a buttered pan and bake in a hot oven.

my druggist, I thought I would ask you if you would deliver me one as soon as possible, I think this size is more economical now that I find it is agreeing so well with my baby. I am sure if she thrives well on it during the heat of the summer, I shall be very thankful to you for your food, and shall not fail to recommend it to all delicate mothers.

Agreed with her well.

Mrs. H. B. FRANKLIN, Riceville, Ont., writes:

When I received your package of Lactated Food my baby was just recovering from a fit of sickness and no food would lie on her stomach. The Lactated Food agreed with her well and she is improving fast, I have no hesitation in recommending it to others.

Will use Lactated Food as long as I raise babies.

Mrs. G. A. GAMBLIN, McKnight's P. O. Kings Co., N.B., writes:

I received the Lactated Food safely. My baby was sick when I received it. I commenced using the Food and it worked like magic, my baby is now well and strong, I am glad that Lactated Food was ever invented. Please send me your regular size box and I will give it a fair trial and report the results with pleasure, for I intend to use Lactated Food as long as I raise babies.

I cannot do without it

Mrs. GEO. M. WAGAR, Enterprise, Ont., writes:

Please send me a can of your Lactated Food, I cannot do without it.

Cholera Infantum.

Mrs. GEO. TAYLOR, East Mines Station N.B., writes:

I received your circular, also birthday card for which please accept my thanks. I used your Lactated Food for my little boy sixteen months old, he had Cholera Infantum. Dr. Smith, the attending physician, recommended it the result was satisfactory, I believe his recovery was due in a great measure to the use of Lactated Food, as we could not get anything else that he could digest. I believe it to be an excellent preparation.

A Marked Improvement.

Mrs. A. H. GIBSON, Margretilk., Anna Co., N.S., writes:

I have to thank you for the sample package of Lactated Food kindly sent me. Baby was so terribly cross we could in no way get her quieted. She greedily took the food from the first and showed a marked improvement while it lasted. I am trying to get some around here, if I cannot obtain it you will hear from me again,

Marion's Gingerbread.

½ cup sugar.
 ½ " butter.
 1 " molasses.
 1 egg.
 1 cup sour milk.
 2½ cups flour.
 ½ teaspoonful ginger.
 1 large teaspoonful soda.

Tumbler Cake.

2 tumblers brown sugar.
 1 tumbler butter.
 1 " molasses.
 1 " sweet milk.
 5 tumblers flour.
 2 small teaspoonfuls soda.
 1 tablespoonful, each, of cloves, cinnamon
 and nutmeg. This makes a good every-day
 fruit cake by adding one pint of raisins and
 one-half pound of citron cut fine, and will
 keep a long time.

Ella's Gingersnaps.

1 cup sugar.
 ½ " butter.
 ½ cup lard.
 1 " molasses.
 ⅔ " hot coffee.
 2 even teaspoonfuls soda.
 1 " " ginger.
 1 tablespoonful vinegar.
 A little salt. Flour to make stiff, roll
 thin and bake in hot oven.

1-2-3-4 Cake.

1 cup butter.
 2 cups sugar.
 3 " flour.
 4 eggs.
 3 teaspoonfuls baking powder.

Roll Jelly Cake.

1 cup sugar.
 3 eggs.
 1 cup flour.
 1 teaspoonful baking powder.
 •Bake in a shallow pan, spread with cur-
 rant jelly and roll while warm.

I think it is the best Food ever invented.

Mrs. S. C. DOTY Yarmouth, N. S., writes:

Thanking you very much for the lovely photo-
 graph of the baby you sent me. I am still using
 Lactated Food for my baby, and have recom-
 mended it to a great many. I have never seen any
 Food to equal it, and it is far superior to cow's
 milk, I think it is the best Food ever invented.

Mrs. JOHN JAMIESON, Clover Hill, King's
 Co., N. B., writes:

I have tried the Lactated Food sent me by mail,
 and find it as good as recommended. My hus-
 band has ordered a quantity of your Food from
 St. John, N. B., to sell in his store.

Mrs. JACOB A. WESTON, Ohio, Yarmouth
 Co., N. S., writes: April 6th, 1888.

Since receiving your sample package, last
 November, we have been using Lactated Food en-
 tirely for our baby and are pleased to state that it
 has given every satisfaction. Some of our neigh-
 bours, who have babies about the same age, would
 like very much to try the Lactated Food, would
 you oblige by sending sample package to them.

I owe my Life to it.

To WELLS, RICHARDSON & CO.,
 Dear Gentlemen,—I am a little baby six months
 old, but mamma says as she thinks I owe my life
 greatly to the use of your Lactated Food, I might
 write and tell you, how highly she values it, and
 she has recommended it to ever so many people.
 I was so ill for weeks that mamma was afraid she
 would lose me. It seemed as if I could not digest
 anything, until I happily got a box of your Food,
 brought me by the Doctor. I am getting quite fat
 now. Hoping I will now be quite strong, I am
 your little friend,

VERA ECCLES, Watford, Ont.

I like it immensely.

Broadview, N. W. T., 28th Feb., 1886.

WELLS, RICHARDSON & CO.,
 Sirs,—I like your Lactated Food immensely,
 please send me soon as possible the Tin you sell
 at a dollar. The great drawback is the trouble
 and expense getting it here, and I do so wish to
 continue its use.

MRS. M. A. AUBREY.

I am very much pleased with it.

Clarksburg, Ont., 28th March 1886.

To WELLS, RICHARDSON & CO.,
 Dear Gentlemen,—I received the package of
 Lactated Food for trial, and am very much pleased
 with it. Enclosed is a \$1. bill for more. My
 baby has a very weak stomach, and for the last
 five months has vomited everything I gave him,
 till I tried the Food, when all these symptoms left,
 and I intend continuing the use of the Food all the
 time.

MRS. ERASTUS HEMPHILL.

Fanny's Sponge Cake.

- 3 eggs.
- 1 1/2 cups sugar.
- 1/2 " water.
- 2 " flour.
- 1 teaspoonful lemon extract.
- 2 teaspoonfuls baking powder.
- 1/2 " Wells, Richardson & Co's

Butter Color
Cream the sugar with the yolks of the eggs add the whites beaten stiff, then the flour sifted with the baking powder, beat very light and bake at once.

Fig Oake.

- 1 cup sugar.
- 1/2 " butter.
- 2 eggs.
- 3/4 cup sweet milk.
- 2 teaspoonfuls baking powder.
- 2 1/2 cups flour.

Cream the butter and sugar add the beaten eggs, the milk, and the flour sifted with the baking powder. Take out one third of this and stir in it eight figs chopped fine. Bake in three layers, one with the figs and two white. Put these cakes together with the boiled frosting, given elsewhere, having the layer with the figs in the middle.

Chocolate Dressing.

No. 1.

- 1/2 cup of sweet milk.
- 1/2 " sugar.
- 1/2 teaspoonful vanilla.
- 2 heaping tablespoonfuls of grated chocolate.

Yolk of one egg.
Stir the egg, sugar and chocolate together with a little of the milk, boil the rest of the milk and stir in the mixture, cook until thick, add the vanilla and spread on the cake.

Chocolate Dressing.

No. 2.

- 4 tablespoonfuls sugar.
 - 5 " grated chocolate.
 - Water enough to moisten.
- Set over the tea-kettle until dissolved, then set it on the stove until it commences to bubble.

Works like a Charm.

Mrs. WILL REYNOLDS, Petersburg, Ont.,

writes: January 6th, 1888.

I received the beautiful birthday card for baby, also sample tin of Lactated Food you so kindly sent me. Baby was very fretful and cross until I commenced giving it the Food and ever since I can notice a marked improvement day by day. My old man says he thinks it works like a charm, and gave me a dollar to get more, he says, it is worth ten times that amount to get a good nights rest the same as he has enjoyed since I got your Food. Please send by return mail. \$1.00 enclosed.

WILLIAM S. TRAVIS, 127 1/2 Sumach St.,

Toronto, Ont. writes Dec. 28th, 1887.

Our little girl born March 21st last, had to be brought up by hand, and after trying milk alone and all other patent foods and finding none to agree with her, we tried your Lactated Food. She was then nearly four months old and although tall for her age she was very thin, from the time we began to use the Lactated Food she began to pick up and both gain in flesh and improve in health. A month ago she cut two teeth without any trouble and is to-day as bright, lively and hearty, as any child can be, sleeps twelve hours at a stretch and wakes up laughing every morning. Our experience with your Food is, that it is most suitable for rearing children, and we can recommend a trial of it to anyone having a sick child.

You are at liberty to make any use of this letter you see fit.

Mrs. R. PURDY Sackville, N.B., writes:

December, 20th 1887.

I see in my Peterson's Magazine a notice of mothers having babies born in this year, that by sending date of birth you will send a cabinet photo of the sweetest, fattest baby in the country. Now of course I think my baby all that but I think we owe a great deal of it to using Lactated Food. My little Frank was born June 10th, we used cow's milk for two months and then he began to get sick with Indigestion and we thought he would not live. Our Doctor advised the use of Lactated Food and from the first he improved and was soon in perfect health. I think this by far the best Food in the market and I have used others. I would strongly advise any mother who cannot nurse her baby to use your Food as the best possible substitute.

Mrs. W. J. SMITH, Monticello, Ont., writes:

March 6th, 1888.

I received your can of Lactated Food, and I think it is just the thing for babies, specially for delicate children. I have been recommending it ever since I tried that box you sent me, I wish to thank you very much for your kindness in sending the box to me, and I wish you every success.

Silver Cake.

½ cup butter.
 1 " " sugar.
 ½ " " sweet milk.
 2 " " flour.
 Whites of 3 eggs.
 2 teaspoonfuls baking powder.
 Almond Extract.

Gold Cake.

The same as the Silver cake using the yolks of the 3 eggs. If it is desired to have the cake a richer yellow than the eggs will make ½ teaspoonful of Wells, Richardson & Co's Butter Color can be added. Flavor with Lemon.

Boiled Frosting.

1 cup of sugar moistened with 6 teaspoonfuls of water and boiled until it will hair as it drips from a spoon. Stir it slowly into the beaten white of one egg beating rapidly. Beat until cool and then spread on cake.

Butternut Cake.

1 cup sugar.
 ½ " " butter.
 ½ " " sweet milk.
 2 eggs.
 2 cups flour.
 2 teaspoonfuls baking powder.
 1 cup butternut meats chopped.
 ½ cup raisins.
 Walnut meats can be used instead of the butternut if preferred.

Fruit Cake.

2 cups sugar.
 1½ " " butter.
 1 " " molasses.
 1 " " sweet milk.
 5 eggs.
 1 teaspoonful soda
 1 tablespoonful, each, of cloves, mace, cinnamon and allspice.
 1 nutmeg.
 4 cups flour.
 1½ pounds raisins stoned and chopped fine.
 1 pound currants.
 ½ " " citron.
 Put in two baking tins lined with paper and buttered, bake in a slow oven.

Exceeding our expectations.

To WELLS, RICHARDSON & CO.,

Dear Sirs,—Having been induced to buy your Lactated Food for my baby, I beg to say that we have found it a very excellent article, exceeding our expectations, and fully coming up to all that was claimed for it. Since the baby has taken it, his bowels have acted more regularly and he appears to have benefited generally from it, thriving well and being better satisfied. We have used the other artificial foods with no benefit.

Feeling that I can recommend your Food as the best on the market, I remain yours respectfully,
 JOHN E. LOISELLE.

—o—

I cannot say enough in praise of the Food.

Iroquois, Ont., 13th April, 1886

To WELLS, RICHARDSON & CO.,

Gentlemen,—Enclosed please find the sum of one dollar (\$1.00) to pay for one large Can of Lactated Food. Kindly forward at once. I am glad to say that baby continues to gain, and I cannot say enough in praise of the Food. A Mrs. H. Wallace, of this place, is now giving it to her baby and seems to be as much pleased with it as myself.

In your letter of the 1st inst., "you would like to know what were the particulars in my baby's case." I have much pleasure in replying and would say that when baby was only six weeks old, she took whooping cough—this of course was very hard on her and reduced her considerably, and after a little while was obliged to call in the doctor. When he first saw her he said: "poor little thing, her blood is very much impoverished, and she shows signs of indigestion," and it was only a few days until her entire body from "from crown of head" to "sole of foot," was just one mass of boils. A greater little sufferer I don't believe the world ever saw—you will easily believe me when I tell you that the doctor had to lance her between sixty and seventy times. I had only used about one Can of Food, when we noticed quite a change. All the medicine we had given her was Syrup of Iron and Rhubarb. In concluding I may say, it was through the kindness of Dr. J. S. Stephenson of this place that I was induced to try Lactated Food, and I believe he recommends it now more strongly than ever, very respectfully,

MRS. C. E. KEELER.

—o—

Mrs. JOHN UNDERWOOD, Bridgeport, Ont., writes: May 21st, 1888.

I received the photograph you sent me all right, and feel very much obliged to you. I am using your Lactated Food for my baby, she is growing wonderfully and is the best baby in all ways, good-natured and cheerful. I shall continue to use it until she is old enough to do without it, and will recommend it to others

Icing.

1 cup powdered sugar.
Juice of one lemon, beat until perfectly smooth and spread on the cake, it may be necessary to add a little water in order to make it soft enough to spread smoothly.

Feather Cake.

1 cup sugar.
1 tablespoonful butter.
1 egg.
½ cup sweet milk.
2 cups flour.
2 teaspoonfuls baking powder.

Bake in three layers and put together with the following icing :—

Icing for Feather Cake.

The juice and grated rind of one lemon, yolks of two eggs and water sufficient to make one pint. Cook until it thickens.

Fanny's Marble Cake.

White part.

¼ cup butter.
¾ " sugar.
¾ " sweet milk.
1 " flour.
Whites of 2 eggs.
1 teaspoonful of baking powder.

Dark part.

¼ cup butter.
½ " sugar.
¼ " molasses.
¼ " sweet milk.
1¼ " flour.
Yolks of 2 eggs.
1 large teaspoonful baking powder.
½ teaspoonful, each, of cloves, cinnamon, nutmeg and mace.

Mix the two parts separately, beat until very light then put in a baking pan a spoonful at a time taking pains to have the light and dark alternate. This cake will keep a long time.

Doughnuts.

1 cup sugar.
1 " sour milk.
1 egg.
1 teaspoonful soda.
2 tablespoonfuls melted butter.
A little salt.

Mix into a soft dough, roll out thin, cut into cakes with a doughnut cutter and fry in hot lard.



Mrs. G. SHERWOOD, Rockland Road, writes: May 1st, 1888.

I have tried the sample of Lactated Food you sent me and find it most excellent. My baby has improved wonderfully since I began to use it, I shall tell my friends of its value and feel indebted to you for your kind favor in sending the sample.

Mrs. ELBRIDGE ALLEN, Zealand, N. B. writes: May 21st, 1888.

I have to thank you for the sample of Lactated Food kindly sent me. I have given it a thorough trial and can safely say that I believe it to be the best preparation for babies ever used. My baby has improved so nicely that I have procured another can of the Food, and intend to continue its use, and will recommend it to others.

Mrs. J. C. DORLAND Stratford, Ont., writes March 12th, 1888.

I cannot express the gratitude that I feel to you that my baby is alive to-day, (for I believe that it is through the use of your Lactated Food that she is alive.) She was very delicate, and scarcely anything would lie on her stomach; but one day having had a pamphlet called, "Dr. Sedley's Experience with starving Patients" left at the door, I read it and came to the conclusion that was the very Food baby required, so I sent immediately and got a can and from the first meal she had of it we could see a decided improvement. It stopped the vomiting at once and she soon began to thrive, and it would be hard to find a healthier looking child anywhere to-day, and I heartily recommend it to all mothers who have delicate children.

BABY'S BIRTHDAY.

A Beautiful Imported Birthday Card sent to any baby whose mother will send us the names of two or more other babies, and their parents' addresses. Also a handsome Diamond Dye Sample Card to the mother and much valuable information.

Wells, Richardson & CO., Montreal,

Fried Apple Turnovers.

Mix two teaspoonfuls of baking powder with two cups of flour, work in a piece of butter the size of an egg and one tablespoonful of sugar, add water sufficient to make a soft dough, cut the dough into six or eight parts and roll each one out thin. Into the centre of each of these put a spoonful of apple sauce, sweetened and seasoned to taste with boiled cider and spices, roll the crust over in the shape of turnovers, pinch the edges together so the juice will not run out and fry in hot lard.

Apple Snow.

Stew some sour apples until soft, sweeten to taste and strain through a wire sieve. To each pint of apple add the white of one egg, whisk very briskly until it is stiff and white, then heap it up in a preserve dish and pour around it some whipped cream, sweetened to taste, or, a nice boiled custard.

This makes a delicious dessert.

Bread Pudding.

1 cup bread crumbs.

1 pint milk.

$\frac{1}{2}$ cup sugar.

2 eggs.

Butter size of an egg.

A little salt and lemon extract.

Save out the white of one of the eggs, beat stiff, sweeten and put it on the pudding when it is baked, brown in a quick oven.

Rice Pudding.

1 pint boiled rice.

$1\frac{1}{2}$ pints milk.

2 eggs.

3 tablespoonfuls sugar.

A little salt.

1 cup of raisins.

Raspberries in Ambush.

Make a nice pastry and line a buttered pie plate with it, bake in a quick oven and while warm spread thickly with red raspberries and heap on these a meringue made of the whites of two eggs beaten stiff with two spoonfuls of sugar. Mix a few of the berries in the meringue, brown lightly and eat when it is cool.

MY POOR BACK!

That "poor back" is held responsible for more than its share of the sufferings of mankind. If your dog bites a man who kicks it, do you blame the dog? On the same principle the kidneys utter their protest against nervousness, impure blood, and resulting constipation. These force them to do extraordinary work in ridding the system of the poisons which are the result of effete matter retained in the blood. Then the sufferer says the back aches; the kidneys are diseased. "Not yet," but they will be unless the nerves are strengthened, the blood purified, and the constipation removed. These are the cause of kidney troubles, and Paine's Celery Compound removes them quickly. With its tonic, purifying and laxative effect, it also strengthens the weak kidneys, making it almost infallible in curing all diseases of the nerves and kidneys. If your hopes of cure have not been realized, try Paine's Celery Compound—it gives perfect health to all who complain of "their poor backs."

PRICE \$1.00.

SOLD BY DRUGGISTS.

WELLS, RICHARDSON & CO.,

PROPRIETORS,

BURLINGTON, V.T.

AND

MONTREAL, P.Q.

Suet Pudding.

- 1 cup finely chopped suet.
 1 " molasses.
 1 " sour milk.
 2 teaspoonfuls soda.
 1 cup chopped raisins.
 2½ cups flour.
 ¼ teaspoonful, each, cloves, cinnamon,
 nutmeg.
 Steam five or six hours.

Mrs. Hill's Christmas Pudding.

- 1 cup butter.
 1 " molasses.
 1 " milk or water.
 1 bowl chopped raisins.
 1 teaspoonful soda.
 3 cups flour.
 ¼ teaspoonful cloves, cinnamon, and nut-
 meg.

These two puddings need to be thoroughly mixed and steamed several hours, they can be prepared the day before wanted as an extra cooking does not injure them. The following is a delicious sauce for these puddings:—Cream the yolk of one egg with one-half cup sugar, stir in the white of the egg beaten to a stiff froth, then flavor with sherry wine to suit the taste.

Blue-berry Pudding.

- 1 coffee cup molasses.
 1 dessert spoonful soda.
 2 coffee cups flour.
 1 quart blue berries washed and dried.
 Steam four hours.

Cream Pudding.

Stir three tablespoonfuls of flour into one pint of milk, add a pinch of salt, and the yolks of three eggs well beaten, last stir in the whites beaten to a stiff froth. Pour the mixture into a hot, butter baking dish and bake twenty-five or thirty minutes. Eat with the following sauce:— Mix one-half cup of sugar with a tablespoonful of butter, add three or four tablespoonfuls of cream and a tablespoonful of currant jelly. Set the bowl with the mixture in a dish of hot water until it is dissolved. Serve hot or cold.

PAIN'S CELERY COMPOUND

Is a Nerve Tonic which never fails. It strengthens and quiets the nervous system, and promotes regular and quiet sleep.

PAIN'S CELERY COMPOUND

Strengthens the stomach, and is a Tonic and stimulant to the digestive organs, making it one of the best cures known for Dyspepsia, Indigestion, Etc.

PAIN'S CELERY COMPOUND

Never fails to relieve and cure Rheumatism and Neuralgia. In severe and obstinate cases of Rheumatism, add one-fourth ounce of Iodide of Potassium to each bottle, then use the medicine faithfully according to directions, and it will cure you.

NERVOUS PROSTRATION CURED

Rev. E. W. CULVER, Pastor of the M. E. Church and Superintendent of Schools, St. Johnsbury, V.T., writes:—"I wish to bear testimony to the beneficial results derived by myself and family from PAIN'S CELERY COMPOUND. Last July I found myself prostrated by nervous exhaustion. Debility of the digestive organs immediately followed, and neither my sleep nor my food seemed to refresh or strengthen me. My wife used your CELERY COMPOUND in a case of an attack of nervous prostration with the best results. My recovery from the intensity of the attack was rapid and a surprise to my friends, and to-day we regard CELERY COMPOUND one of the safest and best family medicines, and the man who compounds it is a public benefactor.

Spanish Cream.

Soak one third of a box of gelatine in one pint of milk one hour. Heat the milk until it is boiling, then stir in the yolks of two egg, beaten with one-half cup of sugar. Remove from the fire and stir in the whites of the eggs well beaten. When it is cool stir in one teaspoonful of vanilla, turn in a mould.

Tapioca Cream.

Put one pint of milk and two tablespoonfuls of tapioca in a double boiler and cook until the tapioca is soft, then stir in a little salt, one-half cup of sugar and one egg and the yolk of another, stir till it begins to thicken, then remove from the fire and stir in one teaspoonful of vanilla. Beat the white of the egg with two spoonfuls of sugar and drop in little islands on the cream.

Orange Pudding.

Parse and cut fine three oranges, strew over them two-thirds cup of sugar. Make a thick boiled custard by stirring one teaspoonful of corn starch, wet with cold milk, into one cup of boiling milk, when it has cooked a few minutes stir in the yolks of two eggs beater with two tablespoonfuls of sugar. Pour this custard over the oranges, make a meringue of the whites of the egg, spread it over the top and brown lightly in the oven.

Cottage Pudding.

½ cup sugar.
1 tablespoonful butter.
1 egg.
¼ cup sweet milk.
1 flour.

1 teaspoonful baking powder.

Put in a round buttered tin and bake in a quick oven. Serve with the egg sauce given under Christmas Pudding.

Pop-overs.

2 cups milk.
2 " flour.
2 eggs.
A little salt.

Bake half an hour, in cups, in a quick oven. These pop overs eaten with maple syrup make a nice dessert, or they are nice with butter for breakfast.

* CELERY *

AS A REMEDY FOR NERVOUS DISEASES

A celebrated specialist said in a recent lecture: "I have known many men, and women too, who, from various causes, had become so much affected with nervousness that when they stretched out their hands they shook like aspen leaves on windy days; and, by the daily moderate use of the blanched footstalks of celery leaves as a salad, they became as strong and steady in limbs as other people. I have known others so very nervous that the least annoyance put them in a state of agitation, and they were almost in constant fear and perplexity, who were also effectually cured by a daily moderate use of blanched celery as a salad at meal times. I have known others cured by using celery for palpitation of the heart. Everybody engaged in labor weakening to the nerves should use celery."

To obtain the greatest benefit from its use it should be combined with other nerve tonics which have the effect of increasing the range of maladies for which it is adapted, and with remedies which have direct action on the important organs of the body.

Just this is what is done in Paine's Celery Compound, and the result is a remedy which has achieved a grand success in a great number of diseases.

It is especially recommended for that debilitated condition in which a person seems all nerves, and when there is lack of strength and energy.

For their condition a true nerve tonic is wanted, and this quality is supplied by the Celery, Coca and Hops in Paine's Celery Compound. Weak nerves are sure to bring on disorders of the stomach, bowels or kidneys. In Paine's Celery Compound there are combined the most efficient alteratives, laxatives and diuretics, and by their aid the whole system is restored to health and strength.

Apple Jelly.

Pare and cut in thin slices three or four juicy, sour apples, place a layer of the slices in a bowl sprinkle them liberally with sugar, put in another layer of apples and sugar, and so on until the apples are all used, having sugar on the top. Place a cover over the dish and bake for two hours in a moderate oven. When this is cold it will turn out like a mould of jelly. Serve it with a nice boiled custard or whipped cream.

Chocolate Custards.

- 2 cups sweet milk.
- 2 eggs.
- 2 teaspoonfuls cornstarch.
- $\frac{1}{2}$ cup sugar.
- 2 tablespoonfuls grated chocolate.
- $\frac{1}{2}$ teaspoonful vanilla.

Mix the cornstarch with a little of the cold milk. Heat the rest until it is boiling and stir in the cornstarch, allow it to cook a few minutes then stir in the eggs, sugar and chocolate beaten together, remove from the fire and add the vanilla. Serve cold with cream.

Apple Tapioca.

Pare and core three sour apples, put in a double boiler with three tablespoonfuls tapioca, a pinch of salt, a spoonful of sugar and a little nutmeg, cover with cold water and set on the stove. As the tapioca cooks it swells a great deal and it may be necessary to add a little water from time to time, when it is done properly it will be clear and soft not gummy. Serve cold with sugar and milk.

Charlotte Russe.

Make a nice boiled custard by stirring one teaspoonful of cornstarch, wet with a little cold milk into $1\frac{1}{2}$ cupfuls of boiling milk, allow it to cook a few minutes then stir in the yolks of two eggs beaten with two tablespoonfuls of sugar. Remove from the fire and flavor to taste with vanilla. Now cut any bits of stale cake into thin slices, spread a little currant jelly or any kind of jam preferred on each piece and arrange the pieces, log-cabin fashion, in a deep pudding dish. Make a meringue of the whites of the eggs and a little sugar, spread over the top and brown lightly in the oven.

Female Troubles.

Few outside of their own sex have any idea of the sufferings which women endure, and for the most part uncomplainingly. The knowledge is kept from husband and family, and oftentimes from the physician. Many of the troubles are the direct outcome of the constant, imperative demands of household work. The "breadwinner" has his vacation and recreation and is made as comfortable as possible, but the silent partner in the firm is unheeded, and it is not till worn out and broken down in health as well as spirit, and stretched upon a bed of pain, that the idea crawls into some men's heads that the patient, uncomplaining woman by their side has actually borne the brunt of the battle. The troubles from which women suffer arise, like most other diseases, from a deranged liver and stomach, and weak kidneys, the result of weak, impure, vitiated, poisonous blood. Then follows constant and periodical sick headache, ache in the back and kidneys, pains in the sides and under the shoulder-blades, feelings of lassitude and despondency, bearing down pains across the loins. When the nervous energies are thus exhausted and these troubles with costiveness and dyspepsia warn you that your delicate organism requires invigorating and regenerating, take Paine's Celery Compound to cure and prevent the disorders to which your sex is liable.

Gelatine Snow.

1 pint water.
 $\frac{1}{3}$ box Cox's gelatine.
 2 lemons.
 1 cup sugar.
 2 eggs,—the whites only.
 Soak the gelatine in the water for one hour then put in the sugar and the lemon juice and heat until boiling. Remove from the fire and stir in the whites of the eggs that have been beaten.

Pie Crust.

$1\frac{1}{2}$ cups flour.
 1 tablespoonful lard.
 1 " butter.
 A pinch of salt in a cup of cold water.
 Work the flour and lard together as quickly as possible, using a spoon if the hands are hot, use enough of the salted water to make a stiff dough. Roll this dough out thin and spread on one-fourth of the butter, now make it into a tight roll, like a sheet of music, and again roll it out and spread on another one-fourth of the butter, repeat this until the butter is all used, it is now ready for the pie, use one-half to put on a buttered plate, cover it thickly with fruit or anything else preferred and cover with the other half of the crust, press the edges of the crust together securely to keep in all the juice, and bake in a quick oven.

Puff Paste.

1 pint flour.
 $\frac{1}{2}$ " butter.
 1 egg,—use only the yolk.
 1 gill ice water.
 Mix the flour, part of the butter, the beaten egg and ice water into a paste. Roll out very thin, put the rest of the butter in the centre of this sheet. Turn the corners of the paste up over the butter and roll it out four times, set in a cool place for an hour, roll out again, and cut into tartlet shells or top crusts for pies.

Lemon Pie.

The juice and graded rind of one lemon.
 $1\frac{1}{4}$ tablespoonful cornstarch.
 $1\frac{1}{2}$ cup boiling water.
 1 " sugar.
 Yolks of two eggs.
 This will make one small pie, use the whites of the eggs for a meringue.

COCOA, A SOUTH AMERICAN NERVINE.

This now famous medicinal plant is a small shrub about four feet high, growing in the mountains of South America. It is also cultivated in some parts of Columbia, Brazil and Argentine Republic, as the demand for the leaves for medicinal use has grown to be very great.

Cocoa was used by the Aborigines long before their conquest by the Spaniards. It was regarded as a divine gift and employed by them in religious ceremonies. They spoke of it as "that Heavenly plant which satisfies the hunger, strengthens the weak, and makes men forget their misfortunes." It has been used by the Natives immemorially as a nerve tonic by chewing the leaves with some alkaline substance. It enables them to pass whole days in travelling or working without food, not to supply the place of nutriment, for they eat freely in the evenings, but to sustain the strength and nerve for such periods as may be necessary.

Many scientific observers strongly confirm the statements in regard to the sustaining powers of Cocoa. It imparts increased vigor to the muscles as well as to the vitality, and causes an indescribable feeling of satisfaction, which is not followed by any feeling of languor or depression.

From the foregoing it is evident that in a great number of cases of nervous weakness accompanied with languor, or with an "all gone" feeling, such a medicine as Paine's Celery Compound, which combines, in a remarkable manner, the best qualities of Cocoa, reinforced with Celery and other tonic and alterative remedies, is what is needed, and will surely restore strength and vigor, and enable one to again take up the duties of life with energy and pleasure.

For the aged this medicine is especially valuable. It strengthens the whole system, and regulates the kidneys and bowels. The stomach is enabled to properly digest appropriate food, rheumatic and neuralgic pains are quickly relieved, sound sleep is produced naturally, and so the energy and spirit of middle life is renewed. If you have an aged friend who is run down; you can do nothing better than to make him a present of a bottle of Paine's Celery Compound.

Custard Pie.

- 2 cups milk.
- 2 eggs, well beaten.
- 2 tablespoonfuls sugar.

Line a deep pie plate with crust, pour in this mixture, grate a little nutmeg over the top and bake in a quick oven until the custard has set.

Currant Pie.

Beat one egg until very light, add one cup of sugar, beat again and add one cup of ripe currants well mashed.

Line a plate with crust, pour in the mixture, cover with another crust and bake. Serve cold.

Strawberry Custard Pie.

- 1½ cups sweet milk.
- 2 tablespoonfuls sugar.
- 2 eggs.

1 dozen large strawberries.

Beat the eggs and sugar until light add the milk and the strawberries cut into thin slices. Bake without a top crust. Eat cold.

Apple Custard Pie.

Beat the yolk of one egg and one-half cup of sugar until light and foamy, then beat in one cup of apple sauce that has been strained through a fine strainer, season to taste with lemon extract. Bake with an under crust in a quick oven. Make a meringue of the white of the egg, spread it over the pie as soon as it is done and brown lightly.

Mince Pies.

- 2½ quarts of meat that has been boiled and chopped fine.
- 5 quarts apples chopped.
- 1 lb. beef suet.
- 1½ lb. raisins seeded and chopped.
- 1½ " currants.

It is impossible to give an accurate rule for mince pies as most of the seasoning is done to suit the taste of the family that is going to consume them. Do not chop the suet and put it in, rather, try it out in a separate dish and just use the fat, or boil it with the meat. When the meat is done take it out of the water that it has been boiled in and when it is cold it can be chopped. When it is chopped add the apples, raisins, cur-

Don't get Discouraged

Some people seem to think that a disease which has been growing upon them for years can be cured in a day, or a month at the farthest. Applying the same reasoning, if it took them ten days to go to Europe, they would expect to return in an hour. One would be as sensible as the other.

When the laws of health have been violated for years, until at last the system can stand it no longer, and sickness results, if one bottle of Paine's Celery Compound does not remove in a month the results of overtaxing the physical system for ten or twenty years, and restore it to a normal condition, the user says: "Of course it helped me, but it didn't cure me," and begins using something else, which does no good. If Paine's Celery Compound is given a fair trial, and its use continued for a time that is proportionate with the severity and duration of the disease, it will, without hardly an exception, result in a complete cure. Even the exception, at some other time, when diet and climate aid the medicine, will almost invariably yield to the curative properties of this grand remedy.

If one or two bottles do not cure, don't get discouraged, but continue its use even if a dozen bottles are needed. You know of friends who have been under a physician's care for years, and are not yet cured, although they still have hope? Why not treat Paine's Celery Compound with half as much fairness, if your disease is a chronic and severe one. Even then your time and expense in gaining health will be far less than your friend's. The many testimonials we have received as to the almost infallibility of Paine's Celery Compound in curing all diseases of the nerves, blood, kidneys, and bowels, warrant us in telling those who use it that it will cure sooner and surer than other medicines, although in long-standing cases it may be necessary to take it for months.

rants, and moisten with the water the meat was boiled in and the suet that has been removed and warmed, add one cup of boiled cider, one-half cup of vinegar and sweeten with molasses and brown sugar, season to taste with cloves, cinnamon, mace, nutmeg, allspice, salt and pepper. Cook a few minutes and pack in a stone jar, when cold cover securely and keep in a cool place, it will keep in a cool place all winter. If brandy is desired add one or two spoonfuls to each pie.

USE

Paine's Celery Compound.

Paine's Celery Compound acts upon the Liver, relieving it of its surplus of Bile, gently acts upon the Bowels curing the constipated habit, Purifies the Blood through its action on Liver, Bowels and Kidneys. Regulates the circulation, and the purified blood is carried to Heart, Lungs and Brain with an impetus which removes all feeling of Heaviness, Weight and Dullness. Carries off all impurities of the Blood, Strengthens the Nerves. It is a general Tonic to the debilitated system. As a Spring Medicine *Paine's Celery Compound* has no equal.

RHEUMATISM.

This terrible disease is probably the cause of more acute suffering than any half-dozen others that can be named. A remedy that has power to eradicate the cause from the system is indeed a priceless blessing. Such a remedy, for nearly all forms of rheumatism, will be found in *Paine's Celery Compound*. Exposure and overwork bring on an inactive condition of the kidneys and bowels. An acrid poison is formed in the blood and deposited in the muscles and joints, and this causes the inflammation and

intense suffering. The proper way to effect a cure is to use *Paine's Celery Compound* to restore a healthy condition of the bowels, kidneys, and liver, and to eliminate this poison from the system. In hundreds of cases it has produced wonderful results, even in the oldest and most nearly incurable cases.

If you are a sufferer do not delay, but procure the true remedy, *Paine's Celery Compound*, at once, and give it a thorough trial. Ten chances to one it is just the remedy to give you immediate and permanent relief.

Progress in the Art of Dyeing

In this age of improvement, we all expect to find that old methods are being superseded by new. The people who now believe that an article or a process is best because it is the same their fathers used are few and far between. As we look back we wonder how the tiresome old ways of working with their poor results, and waste of time and labor were endured so long.

The art of dyeing seemed to be one of the last to feel the impulse of the spirit of improvement so characteristic of the nineteenth century. The use of madder, fustic, logwood and all the many kinds of woods and barks continued until a very few years since, as it had for scores of years past. But at last chemical science turned its attention to this department, and the result has been complete revolution. The discovery of new dye-stuffs in coal tar, and their application to the many processes of coloring, is all of recent years, but so extensive is it that the old dye-stuffs are completely supplanted. Madder is no longer grown, cochineal, lac dye, &c., are no longer gathered.

The credit of putting these new scientific dye-stuffs in shape for family dyeing belongs to the proprietors of the DIAMOND DYES, Wells, Richardson & Co., Montreal, Que. In these Dyes a great variety of colors are furnished, and with directions so simple and easy that any child can use them.

They are by far the best dyes for all purposes of domestic and family dyeing ever prepared. Their popularity is so great that their sale has spread all round the world. In every city, town and hamlet of America

they can be found, and they are equally as successful in Great Britain, Australia, India, China and the Islands of the Sea. If you will attentively read the directions given herewith, you will see for how many uses they are applicable and how easily they are applied.

Have you Anything to Color?

Many persons to whom this book will come will think they have no use for Dyes,—"They may be very good for other people but we never use any such thing." Now these are the very ones who would find by looking around the house that they have any number of things that have been laid aside and cast off that can be made as good as new by being re-colored, or that can at least be made over for younger members of the family. Dresses, coats, cloaks, wrappers, shawls, hoods, scarfs, ribbons, feathers, &c., can be colored over any color desired.

How to Buy Dyes.

When you make up your mind that you wish to do some coloring, the natural course if you live in a large town, is to go to your druggist or merchant and ask for the color of dye which you wish. Fortunately almost all of them now keep the DIAMOND DYES, and those only. It is necessary, however, to be cautious, for in some old foggy places they have old-fashioned dyes, both in bulk and in packages, which they try to sell, but do not be induced to take these. Insist upon having the DIAMOND DYES, and find some live dealer who keeps them. Then there are, also, unscrupulous dealers who will try to foist cheap imitation of the DIAMOND DYES on their customers, because they can buy them at low prices, and make more profit on them. Avoid these too. You will regret it if you try to use anything but the DIAMOND DYES. These only represent the latest scientific achievements in this field, and these are the only ones so prepared that any one can use them with success.

How to Select the Best Color to Use.

Ask the dealer to show you the sample book, and study that carefully. If your goods are light colored, and of silk or wool you can use any dye you please, and you can make any shade of that color, from the lightest to the darkest. If your goods are cotton or mixed goods, study the sample book that shows the colors made on cotton. If your goods are dark colored, read what is said on the back of the sample card about coloring over other colors, and you can easily tell what color you can get. Remember that you cannot, by dyeing, make a color lighter; it must be darker, and the color which is on the goods will always influence to a greater or less extent, the color which you are able to attain.

Does Dyeing Pay?

Some one has said that the most uncommon sense is common sense. It certainly seems so sometimes, when we see how often the lack of it leads to needless waste, and prevents persons from getting the full benefit of many useful articles. The object of these pages is to inform those who may desire to know, how many articles of personal and household use may be so renewed that they can be regarded as almost as good as ever for further service. They may have been discarded long before they have worn out because the colors have grown faded or dingy, or become unfashionable. The sensible woman, however, will want to know if there is not some way in which these articles can be renewed or changed in color and appearance so that they may again be made serviceable.

We are glad to inform all such inquirers that the celebrated DIAMOND DYES are just the thing for every such emergency.

Now does it pay to use these Dyes?

The question answers itself when you once know the facts, for with a ten cent package you can, in half an hour or but little more, do as much coloring as a dye-house would charge from fifty cents to two dollars for. Dresses that otherwise would be cast aside, can be restored to nearly

their original value. Ribbons, feathers, and scores of other articles can be colored and the value increased ten times the cost of the Dye; and it pays just as well to make your own ink, blueing, &c., from DIAMOND DYES

Preparing the Dyes for Use.

Having procured the color of DIAMOND DYE which you wish to use, put the powder in a large bowl, or a bright tin or granite iron dish, moisten it with cold water, and then pour on sufficient boiling water to dissolve it completely. Before using, it is always well to strain through a cloth, that no undissolved particles may get into the dye bath to spot the goods. The exceptions to the above rules are the black and some other of the dark colors, for which follow the special directions on the package, which should be carefully read before commencing. Do not think that you do not need to read them because you have used the Dyes before, for the improvements we sometimes make in the Dyes necessitate changes in the directions.

For those Dyes for which vinegar is directed to be used, be sure that it is not forgotten, as it is important in order to enable the Dyes to go on the goods readily and to set the color.

Coloring Yarns, Carpet Rags &c

There are probably more Dyes used for these purposes than for any other, and such has been the case all ways. In many sections of the country every thrifty house-wife spins yarn and makes carpets or rugs. We wish to remind all such that the most disagreeable part of the work has been completely revolutionized by the introduction of the wonderful DIAMOND DYES. By their use the coloring can be done in one-fourth the time and at less expense than with the old-fashioned dyestuffs, while the colors are more brilliant and durable. If your materials are cotton, remember to get the special cotton colors.

Coloring Garments, Dresses, &c

Since the DIAMOND DYES have been offered to the public, dyeing of large garments has become easy and practicable in every

household. Before that it was only done by the regular dye houses and the expense was such that few made a practice of having it done

Now at a trifling expense, it can be done in any house, and any one can save money every year by the extra wear they can get from garments that have been renewed in this way. Coats, cloaks, and heavy garments can be dyed without ripping. If dresses are to be made over of course it is best to rip them but if not, it is only necessary to let out the drapery in order that they can be easily handled in the dye-bath. After a lady has once felt the comfort of having faded or dingy dress or garment made as good as new by DIAMOND DYES, she will not fail to use them often for these purposes.

Buying Shop-Worn Goods.

Every merchant accumulates during the season more or less goods that become shop-worn or for some other reason have to be sold at low prices. Ladies everywhere are beginning to understand how easy it is to make these articles as good as new by re-coloring them with DIAMOND DYES. Money can be saved by buying dress-goods, shawls, hoods, stockings, that have become shop-worn &c., and re-coloring them to desirable shades with DIAMOND DYES. Merchants are often glad to sell such articles for one-fourth or one-half their value, and for a trifling expense they can be made as good as fresh goods. White cotton stockings can be bought very cheap and colored equal to the high-priced ones.

Coloring Draperies, Coverings, &c., &c.

Articles of this kind can be colored without difficulty, and we have seen many things that have become badly demoralized by age and exposure to the light, made to look as good as new by the use of DIAMOND DYES. We know it takes some confidence in oneself and faith in the Dyes before a person feels like undertaking these larger jobs, but we have never known faith in DIAMOND DYES to be misplaced.

Coloring Feathers, &c.

Feathers readily take the most beautiful colors from DIAMOND DYES. Clean the feather by soaking in strong soap-suds fifteen minutes, then draw gently between the thumb and forefinger a number of times and rinse in warm water; dye up to the shade required, rinse in cold water, and press gently with the hand between two cloths, to remove the water. Now hold before a gentle fire, shaking slightly until nearly dry, and then curl by taking three sprigs of the feather and drawing briskly between the thumb and the back of scissors, and so on until it is finished. Old feathers can be re-colored and made to look like new. To color feathers a good black is difficult, and can only be done by a special process, and we do not recommend inexperienced persons to try it.

Live birds can be colored the most brilliant shades by simply applying a solution of the Dyes with a brush or a sponge. A number of druggists have made a handsome display of colored birds or chickens as an attractive window advertisement, and it never fails to draw a crowd.

Coloring Hoods, Shawls, &c.

These articles are used by every lady and are frequently made of white or very light-colored material, and as a consequence very quickly become soiled or faded. Then they are usually discarded, or given away. Now there is nothing easier than to color these articles, and thus make them as good as new. Every lady should try DIAMOND DYES for this purpose, and she will be delighted with the results. Simply follow the directions on the package and you will come out all right.

Coloring Photographs, Engravings, Maps, &c.

The beautiful art of coloring photographs, &c., with Liquid Water Colors, is the latest and most fascinating form of art work, and is the reigning sensation in the large cities. The very best colors can be made from DIAMOND DYES at one-tenth the expense of those sold under high sound-

ing names, as "Royal Art," &c. Full directions for making the colors and complete instructions so that any person can do good work without taking lessons, sent to any address on receipt of a stamp. A finely colored cabinet photograph as sample sent for ten cents, and choice selections of first-class cabinet photographs, actresses or children, furnished at 75 cents a dozen.

THE DIAMOND PAINTS.—Gold, Silver, Copper and Bronze, can often be used to good advantage in connection with this work.

ENGRAVINGS OR PICTURES without glazed surfaces, need no preparation, but caution should be had in applying the colors, to use but little liquid.

CHILDREN'S BOOKS can be decorated in Kate Greenway style, with beautiful effect.

MAPS OR SKETCHES can be drawn in black, and the colors can be put on over the drawing, without changing the black. Do not use the colors too strong. School children will be greatly interested in coloring their drawings in this way.

Coloring Easter Eggs.

The practice of having these beautiful tokens on Easter morning has spread through all Christian lands. From DIAMOND DYES the most beautiful colors can be obtained, and at a trifling expense, as it takes but the small portion of a package of Dye to color a dozen eggs, and the balance of the package can be used for some other purpose. Boil fresh, clean, white eggs at least ten minutes. Add a little dissolved Dye, any color wanted, and a teaspoonful of strong vinegar to a pint of water, then put in the eggs and let them remain until of the desired shade. The eggs may be eaten with safety after being colored.

THE DIAMOND EASTER DYES are prepared expressly for the purpose of coloring eggs, and four colors are put in one package and sold for ten cents. No. 1 Easter Dyes contain four light colors, yellow, pink, blue green; and No. 2 Easter Dyes contain four dark colors, red, violet, orange and dark green. These special Dyes are sold by most druggists.

Ladies' Shoe Dressing.

A Liquid Dressing for ladies' shoes, superior to any sold in bottles, can be easily and cheaply made as follows:—By the aid of heat, dissolve two ounces of Borax, and four ounces of Gum Shellac in a quart of hot water. Some time is necessary for this. If the gum does not wholly dissolve—strain.

While still hot, dissolve two packages of DIAMOND SLATE DYE in the liquid, and add one-half ounce of glycerine. Apply to the shoes with swab of sponge or cloth. Made in this way, shoe dressing does not cost more than one-fourth its cost in bottles and it can be depended on as the very best. Black kid gloves when worn, can be dressed over with this blacking, and made nearly equal to new in appearance.

Coloring Hair.

Articles made of real hair fade badly after a few season's use. It is of great value to ladies two know that these can be made to exactly match any darker shade, by carefully treating them with DIAMOND BLACK DYE.

Switches, or any article made of hair, should be washed with soap and water to remove grease, then be dipped into a weak Dye, hot, made with the Black Dye. It takes but a moment to make hair two or three shades darker. When dyed, wash in weak soapsuds, rinse, dry by a gentle heat, and dress with a little oil. The Brown Dye is not suitable for hair. White hair of any kind can be colored any of the bright or dark colors.

Special Dyes for Cotton.

New discoveries recently made, have enabled us to improve the quality of our Special Cotton Colors. The five Dyes for Cotton as per list below, are as easily used, as the simplest colors known, and are much faster to light and washing than any other Dyes ever prepared. The Scarlet gives an excellent Turkey Red on Cotton.

We especially recommend these as fast colors, that will not crock and are fast to washing and light. Ask for the DIAMOND COTTON DYES and you will be sure of success.

The Diamond Dyes-33 Colors. What each Dye will do.

Light Blue,	Green,	Slate,
Eosine, (Pink)	Bismarck,	Purple,
Magenta,	Violet,	Orange,
		Drab.

One package of each of these Dyes will color from two to four pounds, according to depth of shade on Silk, Wool or Cotton.

Plum,	Navy Blue,	Olive Green,
Old Gold,	Seal Brown,	Black,
Dark Brown,		Brown.

One package of these Dyes will color one to two pounds of Silk, Wool or Cotton.

Scarlet,	Dark Blue,	Yellow,
Cardinal Red,	Crimson,	Garnet.

One package will color two pounds of Silk or Wool, but not Cotton.

Terra-Cotta,	Dark Green,	Maroon,
	Dark Wine,	

One package will color one pound of Silk or Wool, but not Cotton.

FOR COTTON.

Cardinal for Cotton,	Scarlet for Cotton,
Yellow	Green

Blue for Cotton.

One package will color one pound of Cotton or Mixed Goods, (Cotton and Silk or Cotton and Wool,) also for Linen, Jute or other vegetable fibres.

DIAMOND DYES

Brilliant! Durable! Economical!

33 COLORS, 10 CENTS EACH.

UNEQUALLED FOR COLORING DRESSES, CLOAKS, COATS, WRAPPERS AND ALL GARMENTS, SHAWLS, HOODS, SCARFS. YARN, STOCKINGS, CARPET RAGS, RIBBONS, TIES, FRINGES, FEATHERS, EVERLASTING FLOWERS, MOSSES, GRASSES, BASKET WORK, WOOD, BONE, IVORY, EASTER EGGS, SHEEP-SKIN MATS, HAIR, LEATHER, &c., &c.

Remember these are the only pure, harmless and unadulterated Dyes. Beware of other Dyes, because often Poisonous, Adulterated, Weak and Worthless.

We warrant these Dyes to Color more Goods, Package for Package, than any other Dyes ever made, and to give more Brilliant and Durable Colors.

Sold by Druggists everywhere. Send Post^{al} for Sample Card and Directions.

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Directions for Dyeing

SCARLET, CARDINAL RED, YELLOW, GARNET, LIGHT BLUE, GREEN, SLATE, DRAB, PINK, ORANGE, CRIMSON, DARK GREEN, MAROON, TERRA-COTTA, DARK WINE.

Dissolve the dye by moistening with cold water, then slowly add a pint or more of boiling water, stirring until dissolved. All goods must be washed clean with soap, rinsed well and dyed while still moist. Use sufficient hot water to cover the goods easily, add a small portion of the dissolved dye, and enough nice vinegar to give it a sour taste.

Put in the goods and with two sticks lift and stir constantly to allow the dye to penetrate to every part alike.

Keep the dye at a boiling heat, and if in a few minutes the goods are not dark enough, take out and add more. Repeat the process as often as necessary and press. Attention to the above directions will insure an even and beautiful color.

The great simplicity of the DIAMOND DYES will be seen by these directions, which are so easy to follow that even a child could have no difficulty with them.

By taking care to handle the goods while in the dye, perfect results can always be had. Do not use too much dye at the start, as even colors are surer if the dye is not too strong.

Directions for Dyeing

BROWN, OLD GOLD, MAGENTA, PURPLE, VIOLET, BISMARCK, SCARLET FOR COTTON, CARDINAL FOR COTTON, YELLOW FOR COTTON.

Dissolve the dye by moistening with cold water, then slowly add a pint or more of boiling water, stirring until dissolved. All goods must be washed clean with soap and rinsed well, and dyed while still moist. Put in sufficient hot water to cover the goods easily, add a portion of the dissolved dye, and stir with a clean stick. Handle the goods as directed above.

Directions for Dyeing

DARK BROWN, SEAL BROWN, BLACK, NAVY BLUE, PLUM, DARK BLUE, BLUE FOR COTTON, GREEN FOR COTTON.

The directions for these colors call for the use of a mordant, which is put in the envelopes with the dye. We refer to the special directions given on the packages, as being very simple and easily followed.

Precautions in Dyeing.

In coloring it is of much importance that good water should be used, as hard, impure water injures the beauty of the shades. For DIAMOND DYES always use fresh, clean, soft water. Wooden, tin, earthen or enamelled vessels should be used for bright colors. Brass or iron may be used for the dark colors.

All old articles, before coloring, should be thoroughly washed with soap and water, to remove all dirt or grease, and rinsed in hot water, and dyed while still damp.

The vessel used for coloring should be large enough to permit the goods to be worked easily and without crowding.

Always stir the bath before entering the goods, and enter them as openly as possible; with a clean stick in each hand, lift and stir constantly, to enable the dye to penetrate to every part alike.

Be sure that everything you use is clean and free from grease. After dyeing, rinse well in clean water, and dry in the shade.

When any particular shade of color is required, the dye should be tested by dyeing a small piece of the stuff.

Stains of the dyes can be removed from the hands by using powdered pumice-stone or Indian-meal and soap, or for the dark colors a little vinegar.

The shade of the goods can be nearly told by looking through them toward the light, or overhand.

Ink, 10 Cents A Quart.

WRITING INK, COPYING INK, RULING INK, STAMPING INK, STENCIL INK, MARKING INK, OF ANY COLOR AND OF THE BEST QUALITY,

Can be made by simply dissolving a package of DIAMOND DYES, of the color

wanted, in hot water. They are better than the inks sold in small bottles, and cost less than one-fourth as much. School-children, book keepers, merchants, families and all writers should use them.

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One Package makes a Quart.

FOR BLACK INK, USE THE SLATE DYE.

FOR BLUE INK, USE THE LIGHT BLUE DYE. FOR SCARLET INK, USE THE EOSINE DYE. FOR PURPLE INK, USE THE PURPLE DYE. FOR VIOLET INK, USE THE VIOLET DYE. FOR RED INK, USE THE MAGENTA DYE. FOR GREEN INK, USE THE GREEN DYE.

WRITING INK.—Moisten the Dye with a little cold water, then add a pint of boiling water, stir until dissolved, and your Ink is ready for use. For Violet and Purple use a quart of water.

COPYING INK.—Use but half the quantity of water, and two ounces of rock candy.

STAMPING INK (for Rubber Stamps).—Dissolve the powder in four ounces of glycerine.

RULING INK.—The same as Writing Ink.

MARKING INK.—Dissolve a package in from one-half pint to one quart of water, according to strength needed.

STENCIL INK.—The same as for Marking Ink. To use, put a sponge in a cup and saturate with the Ink, then use with a brush.

SHADING INK.—(for the automatic Shading Pen).—Dissolve the powder in half a pint of boiling water and add enough thick mucilage of gum-arabic to give the requisite body.

INK FOR COPYING-PADS AND TYPE-WRITERS.—By the aid of heat dissolve one or two packages of Dye in an ounce of acetic acid, the stronger the better. Violet is usually preferred. This Ink will give an extraordinary number of copies. It is excellent for type-writers that do not use a ribbon.

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Kalsomining.

Kalsomine can be beautifully tinted with the DIAMOND DYES and at a trifling expense.

One package tints ten to fifteen pounds, handsome shades for walls. The favorite colors are Yellow, Orange, Cardinal, Slate, Magenta, Crimson, Bismarck, Violet, Green, Blue for Cotton. The best Blue shades can be made by mixing the Green and Blue for Cotton.

To make good Kalsomine, dissolve one-fourth pound good glue to each ten pounds of whitening. Mix with sufficient water to give the right consistency. To tint it, dissolve a package of Dye in a quart of water, and add as much as is necessary to give the color desired.

For FRESCO PAINTS a package of Dye should be used with from one to three pounds of Kalsomine.

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Mahogany Varnish for Wicker Work, &c.

Wicker chairs in mahogany color are very popular now, and many chairs that have become yellow and dark by age can be made as good as new, and in the best of style.

This Varnish which by one application will give a handsome effect on any article of wicker or wood work, may be made as follows:—

Dissolve one package each of Magenta and of Cardinal for Cotton Dyes in one pint of good Shellac Varnish.

Apply with a soft bristle or camel's hair brush.

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Staining Wood.

Beautiful Wood Stains can be made from the DIAMOND DYES, either for any of the bright colors wanted, or by properly combining different colors to imitate any of the costly woods. The following combinations are recommended, but quantities need to be varied somewhat according to the kind of wood the Stain is to be used on.

For CHERRY STAIN, dissolve one package of Terra-Cotta Dye in a quart of water. If a dark stain is wanted, use but a pint of water.

For MAHOGANY STAIN, use two packages of Orange, two of Cardinal and one of Blue for Cotton, dissolved in two quarts of water.

For **BLACK WALNUT STAIN**, use one package of Cardinal one of Slate and one of Blue for Cotton, dissolved in three pints of water.

To Color Sheepskin Mats.

Stretch the skin side upon a flat board drawing it out tightly as possible and tack it down firmly. It can then be turned upside down, and by proper appliances lowered just far enough into the bath so the skin will not touch by an inch or two. Or two persons can stand opposite each other and each hold two corners, allowing each part to dip into the dye bath, moving gently until all parts are colored alike.

Stamping Powder.

The white powder is usually oxide of zinc but fine whiting or fine chalk will do. To this powder add enough Violet Dye powdered fine, to give it a distinct color. If to be used for wet stamping, wet up with benzine a way from the fire; if for dry stamping mix with each ounce of the colored powder one-eighth ounce of powdered rosin, and pass a hot iron over the work, fixing it by the heat.

Colored Lacquer or Transparent Paint.

Beautiful colored Lacquers or Varnishes can be made from the DIAMOND DYES by dissolving a very small amount of the color wanted in white shellac varnish. In this way a handsome colored coating, perfectly transparent, can be put on any object wanted, whether of metal, glass, wood or stone. We recommend for this work the Cotton Colors without the mordant.

Laundry Blueing.

To make a quart of the best Laundry Blueing, dissolve one Package Blue for Cotton (the Dye only) in a quart of hot water, and bottle. Use in the same way as ordinary blueing, to which it is much superior, at a fraction of the price.

Coloring Leather.

Leather can be easily colored by applying a solution of the Dyes with a brush or sponge. In a large way the skins are placed back to back and then dipped into the Dye bath.

Colored Crayons.

Colored Crayons for school use can easily be made from the cheap white Crayons. Use the *soft finish* Crayon. Place as many as are needed in the cup and pour on Dye to cover them. Let it stand about ten minutes. Then pour off the Dye to be kept for further use. Place the wet Crayons where they will be kept warm about twelve hours. Any number of colors may be made in the same way.

Cleansing and Restoring Faded Garments without Ripping.

It is often the case that articles of gentlemen's wearing apparel become faded from exposure to the weather long before they are half worn, and many people in the large cities make the cleansing and restoring of such garments a paying business. The method is easy and can be done by any one with ordinary care. The garment must be first sponged over with warm water, to which a little soap has been added, and all spots cleaned thoroughly. Make a solution of DIAMOND DYES the original color of the garment, and apply carefully with a sponge [attached to a stick], or stiff brush, using care to touch every part alike; hang up to dry and press while damp. If one treatment does not give sufficient depth of color, go over it again. The best results are obtained by the use of the darker colors—Black, Navy Blue, Seal Brown, Dark Green or Plum.

DIAMOND PAINTS.

GOLD, SILVER, COPPER, BRONZE, ARTIST'S BLACK.

FOR GILDING, SILVERING, OR BRONZING FANCY BASKETS, FRAMES, EMBLEMS MOTTOES, FURNITURE, HOUSEHOLD ORNAMENTS, STATUETTES, &c., &c.; REPAIRING GOLD FRAMES, &c., &c.

Decorative Work.

THE DIAMOND PAINTS for all decorative or fancy work are unsurpassed. They are sold at ten cents a package and are equal in quantity and quality to the fifty cent packages of other makers. They can be used for gilding, silvering, bronzing, ebonizing frames, brackets, wooden articles of all kinds, statuettes, metallic ornaments, emblems, paper mottoes, letters, &c.

There is scarcely a household ornament that is not greatly improved by a little tasteful gilding, and many fashionable decorations are more than doubled in value by it. There is no kind of ornamental work more fascinating to ladies than this and none more easily executed.

Lustral Painting.

The cheapest and best paints to use in this art, now so popular, are the DIAMOND PAINTS—Gold, Silver, Copper and Bronze. These colors are the ones mostly used, but if others are required they can be got at any art store.

Bronzing Chandeliers, Lamps,

Ebonizing Furniture, &c.

In nearly every house there are gas fixtures or lamps that have become decidedly the worse for wear. These can literally be made as good as new by a careful application of the DIAMOND BRONZE or GOLD PAINT. No one who cares for appearances will fail to make use of them, for their application is simple and easy, and the expense inconsiderable. For ebonizing furniture, or any wooden or metallic article no other preparation equals the DIAMOND ARTISTS' BLACK. One trial will convince any one of its usefulness.

Directions For using the Diamond Paints.

Prepare the liquid for mixing the Bronze Paint by adding half an ounce of Varnish to an ounce of Spirits of Turpentine. Keep in a well-corked vial.

Put a small quantity of the metallic powder into a saucer or other shallow dish, add as much of the liquid as will render it rather less fluid than common paint, give a slight stirring with the brush, and it will be fit for use. If a large quantity is mixed at once the metallic particles will subside, to avoid this it must be mixed in small quantities, say about a drachm of each, and a slight motion given to the paint each time a fresh supply is taken with the brush. Never mix more than is required for the work in hand.

Apply the paint with a camel-hair brush. FANCY BASKETS can be painted with any shade desired, or with a combination.

GRASSES, GRAMS, INSECTS, BUTTERFLIES &c., can be gilded with the Paints, and when nicely mounted are exceedingly rich and handsome.

FURNITURE, FRAMES, ORNAMENTS, and all objects wherever a little tasteful gilding will improve the appearance, DIAMOND PAINTS are very useful.

Many other uses will occur to ingenious minds, and for every appropriate use the DIAMOND PAINTS will be found to give perfect satisfaction.

OLD WICKER CHAIRS can be stained with mahogany color made from DIAMOND DYES and if some parts are gilded with the DIAMOND PAINTS it will make them very handsome.

PRICE: 10 CENTS.

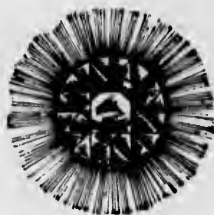
ASK FOR THE DIAMOND PAINTS and take no other. They surpass all others in Quantity and Quality. Sold by Druggists and Merchants everywhere.

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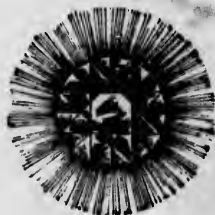
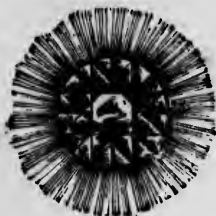
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 Pure Sterilized and
 Creamed Condensed
 Milk as above for one one-half
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FOR INVALIDS.
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 a little water, and then add one
 pint of milk and cook five
 minutes. If any of these things
 are fresh should be thoroughly
 cooked one hour before
 using.

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