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THE CODERICH

Almanac

.....AND.....

COOK BOOK

FOR 1897.

This Book is
Worth
Preserving.



It Contains
Much Valuable
Information.

Published by _____

W. C. GOODE,

CHEMIST,

Goderich, = Ontario.

(COPYRIGHTED)

| 1897 | Sunday | Monday | Tuesday | Wednesd. | Thursd. | Friday | Saturd. | 1897 | Sunday | Monday | Tuesday | Wednesd. | Thursd. | Friday | Saturd. |
|------|--------|--------|---------|----------|---------|--------|---------|-------|--------|--------|---------|----------|---------|--------|---------|
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TO THE PUBLIC.

AT THE APPROACH of another year we desire to present you with an improved edition of our Almanac and Cook Book. We have spared no trouble or expense to make it valuable and useful to you, and believe it will merit preservation for frequent reference throughout the entire year. The astronomical calculations, moon's phases, etc., have been compiled from the most reliable sources; the domestic recipes are the latest and best obtainable; while the medicines, etc., advertised within its pages will be found unsurpassed by any for the purposes intended.

We especially ask attention to our own preparations. These are not to be classed with the ordinary patent medicines, but are a higher class of preparations compounded from the very purest and best ingredients obtainable, and based upon formulæ which it has been our earnest study for years to improve. Believing that we have been successful in bringing them to a high standard of excellence, we have much pleasure in recommending them to your attention. A number of them, as Sassafras Bitters, Black Cherry, Blackberry Compound, etc., etc., already stand high in public favor.

Our Prescription Department.

Pharmacy is one of the most important of all professions, for its aim is to strengthen the foundation of life by restoring health. Feeling this responsibility heavy upon us, we aim to make our Prescription Department the best in the County. Every convenience and appliance, the greatest care and most exacting attention are called into play. Among other advantages we have a complete outfit for Tests and Analysis, so that we may in a few moments pronounce on the purity and strength of any drug used. This care is seldom taken by others, but by it we are enabled to guarantee the correctness of our work.

Analysis of Drinking Water.

It is well known that many cases of fevers, diphtheria, etc., are caused by impurities in drinking waters. We have made all the necessary arrangements for performing an approximate analysis of water at very moderate cost, thus providing an ever ready means of combatting these evils. We would be pleased to serve you. Prevention is better than cure.

Hoping to receive your patronage the coming year, and wishing you happiness and prosperity, we remain

Yours Respectfully,

W. C. GOODE.

*Sponges, Toilet Articles,
Perfumery and Toilet Soaps.*

A Word About Catarrh !

Without a doubt the people of the U.S. and Canada are afflicted with Catarrh to a very great extent. Insiduously but continuously this disgusting trouble is undermining many constitutions.

It Must Be Combatted or your life may be in danger—your enjoyment of life certainly will be.

SAMSON'S Catarrh Cure Powder

Is the result of thorough investigation of this disease, and will relieve

Catarrh or Cold in the Head Speedily and Surely.

The patient should keep a supply on hand and use occasionally after symptoms have subsided.

Put up with a blower which makes it more efficacious and easy to use.

Price 25c. or 5 for \$1.00.

Sole Agent in Goderich:

W. C. GOODE, DRUGGIST.

Any Preparation advertised in this
Book, sent Free on receipt
of Price.

128505

Have You..... Kidney Disease ?

Or any of its symptoms, such as Pains in the Back, Difficulty in Rising from a Sitting Position, Difficulty in Passing, or a High Color in the Urine, etc., etc. If so you need a course of our

Comp. Juniper Kidney Pills

THEY WILL HELP YOU.

25c. or 5 for \$1.00.

Our Black Cherry Balsam

For Coughs, 25c.

Our Cherub's Honey Cough Cure

For Children, 15c.

.....
W. C. GOODE,

CHEMIST,

GODERICH,

ONTARIO.

Soups and Stews.

Baked Soup—One pound of any kind of meat, any trimmings or odd pieces; two onions, two carrots, one ounce rice, one pint split peas, pepper and salt to taste, four quarts of water. Cut the meat and vegetables in slices; add to them the rice and peas; season with pepper and salt. Put the whole in a jar, fill up with the water, cover very closely and bake for four hours.

Stewed Brisket of Beef—Seven pounds of a brisket of beef, vinegar and salt, six carrots, six turnips, six small onions, one blade of pounded mace, two whole allspice pounded, thickening of butter and flour, two tablespoonfuls of catsup; stock, or water. About an hour before dressing it, rub the meat over with vinegar and salt; put it into a stew-pan, with sufficient stock to cover it (when this is not at hand, water may be substituted), and be particular that the stew-pan is not much larger than the meat. Skim well, and when it has simmered very gently for one hour, put in the vegetables, and continue simmering till the meat is perfectly tender. Draw out the bones, dish the meat, and garnish either with tufts of cauliflower or braised cabbage cut in quarters. Thicken as much gravy as required, with a little butter and flour; add spices and catsup in the above proportion, give one boil, pour some of it over the meat, and the remainder send to table in a tureen.

Soup without Meat—Four ounces butter two ounces sliced, two heads celery, two lettuces, a small bunch parsley, two handfuls spinach, three pieces of bread crust, two blades mace, salt and pepper to taste, the yolks of two eggs, salt and pepper to taste, the yolks of two eggs, three teaspoonfuls of vinegar, two quarts water. Melt the butter in a stew-pan, and put in the onions to stew gently for three or four minutes; then add the celery, spinach, lettuces and parsley, cut small. Stir the ingredients well for ten minutes. Now put in the water, bread, seasoning and mace. Boil gently for one and a-half hours and at the moment of serving beat in the yolks of the eggs and the vinegar, but do not let it boil or the eggs will curdle. Time, two hours.

A COUGH IS DANGEROUS!

Cure Yours with Our

Black Cherry Cough Balsam.

It Acts Speedily, Produces free Expectoration, Lessens Coughing, Soothes and Heals the Affected Membranes, Stops Night Cough.

Is Pleasant to Take....

and cures quicker than any other preparation.

Those who use it once use it again, and our sales keep growing.

25 Cents a Bottle. 5 for \$1.00.

OUR CHERUB'S HONEY COUGH CURE

A well tried and thoroughly reliable remedy for Coughs and Colds in Children.

Just the thing you want.

Price, 15 cents.

Our Acme Cough Drops

CHEAP AND GOOD.

Only 5c. Per Package.

FOR SALE AT

W. C. GOODE'S DRUG STORE,
GODERICH.

1st Month

JANUARY, 1897.

31 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. New Moon..... First Quarter..... Full Moon..... Last Quarter..... |
|--------------|-------------|---|-------------|---------------|---|-------------|---------------|--|
| | | Sun Rises | Sun Sets | Moon Rises | Sun Rises | Sun Sets | Moon Rises | |
| 1 | Friday | 7 40 | 4 27 | 6 29 | 7 34 | 4 34 | 6 21 | 75TH MERIDIAN. 3d 1h 3m m. 10d 4h 45m ev. 18d 3h 16m ev. 25d 3h 8m m. 90TH MERIDIAN. 3d 0h 3m m. 10d 3h 45m ev. 18d 2h 16m ev. 25d 2h 8m ev. 105TH MERIDIAN. 2d 11h 3m ev. 10d 2h 45m ev. 18d 1h 16m ev. 25d 1h 8m ev. |
| 2 | Saturday | 7 40 | 4 28 | 7 32 | 7 34 | 4 35 | 7 24 | |
| 3 | Sunday | 7 40 | 4 29 | sets ev. | 7 34 | 4 36 | sets ev. | |
| 4 | Monday | 7 40 | 4 30 | 6 08 | 7 34 | 4 37 | 6 13 | |
| 5 | Tuesday | 7 40 | 4 31 | 7 23 | 7 34 | 4 38 | 7 28 | |
| 6 | Wednesday | 7 40 | 4 32 | 8 37 | 7 34 | 4 39 | 8 40 | |
| 7 | Thursday | 7 40 | 4 33 | 9 49 | 7 34 | 4 40 | 9 49 | |
| 8 | Friday | 7 39 | 4 34 | 10 51 | 7 34 | 4 41 | 10 50 | |
| 9 | Saturday | 7 39 | 4 35 | 11 58 | 7 33 | 4 42 | 11 56 | |
| 10 | Sunday | 7 39 | 4 36 | morn. | 7 33 | 4 43 | morn. | |
| 11 | Monday | 7 38 | 4 37 | 1 05 | 7 33 | 4 44 | 1 02 | |
| 12 | Tuesday | 7 38 | 4 38 | 2 11 | 7 33 | 4 45 | 2 07 | |
| 13 | Wednesday | 7 38 | 4 39 | 3 16 | 7 32 | 4 46 | 3 09 | |
| 14 | Thursday | 7 37 | 4 41 | 4 17 | 7 32 | 4 47 | 4 11 | |
| 15 | Friday | 7 37 | 4 42 | 5 18 | 7 31 | 4 48 | 5 11 | |
| 16 | Saturday | 7 36 | 4 43 | 6 14 | 7 31 | 4 49 | 6 06 | |
| 17 | Sunday | 7 35 | 4 45 | 7 01 | 7 30 | 4 51 | 6 54 | |
| 18 | Monday | 7 34 | 4 46 | rises ev. | 7 29 | 4 52 | rises ev. | |
| 19 | Tuesday | 7 34 | 4 47 | 5 50 | 7 29 | 4 53 | 5 55 | |
| 20 | Wednesday | 7 33 | 4 49 | 7 07 | 7 28 | 4 54 | 7 11 | |
| 21 | Thursday | 7 32 | 4 51 | 8 28 | 7 27 | 4 55 | 8 29 | |
| 22 | Friday | 7 31 | 4 52 | 9 44 | 7 26 | 4 57 | 9 43 | |
| 23 | Saturday | 7 30 | 4 53 | 11 00 | 7 26 | 4 58 | 10 58 | |
| 24 | Sunday | 7 29 | 4 55 | morn. | 7 25 | 4 59 | morn. | |
| 25 | Monday | 7 28 | 4 56 | 0 22 | 7 24 | 5 00 | 0 13 | |
| 26 | Tuesday | 7 27 | 4 58 | 1 43 | 7 23 | 5 02 | 1 36 | |
| 27 | Wednesday | 4 26 | 4 59 | 3 02 | 7 22 | 5 04 | 2 57 | |
| 28 | Thursday | 7 25 | 5 00 | 4 15 | 7 21 | 5 05 | 4 05 | |
| 29 | Friday | 7 24 | 5 02 | 5 21 | 7 20 | 5 06 | 5 13 | |
| 30 | Saturday | 7 23 | 5 03 | 6 13 | 7 19 | 5 08 | 6 06 | |
| 31 | Sunday | 7 22 | 5 05 | 6 55 | 7 18 | 5 10 | 6 48 | |

Crisp Conversations.

Lucy—"Clara's honeymoon was completely spoiled."

Alice—"How?"

Lucy—"The papers containing the account of the wedding did not reach her."

Crustv—"Heavens! your linen is the dirtiest I ever saw. How long do you wear a shirt?"

Wigwag—"Not quite to my knees."

Mr. Floorwalker—"Why is baby suffering with colic like a conservatory?"

Mrs. Floorwalker—"Because they are just too sweet for anything."

Mr. Floorwalker—"Naw; they are both full of windy pains."

DeGarry—"Although it was a summer engagement, our love was as sublime as that of our first parents in the garden of Eden."

Merritt—"So that is why it could not survive the fall?"

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Choice Desserts.

Cream Jelly—A choice new dinner dessert to be used as a substitute for ice cream is made in this way: Whip a pint of cream to a froth and color with vegetable coloring either a very pale green or rose color. Soak a fourth of a box of gelatine in a quarter of a cup of cold water until soft, then set it in hot water until it dissolves. Stir three ounces of burnt sugar into the whipped cream, so lightly that you do not break the froth. Then strain in the gelatine and mix thoroughly but very lightly. When the mixture begins to thicken, season according to taste. Add half a cupful of blanched almonds chopped very fine. Pour into small cups or punch glasses ready for serving, and serve very cold. If a more elegant dish is desired, garnish the top of each cup with candied fruits or flowers in very small quantities.

Hygienic Cream Sauce—One-half pint of milk, one-half pint of cream, yolk of an egg, a tablespoon of buckwheat dissolved in a little milk, large pinch of salt. Bring milk and cream to a boil in thick, well-lined saucepan; add to it buckwheat dissolved in milk, stirring rapidly to prevent lumping; allow it to boil five minutes, remove from the fire, beat in the yolk of egg diluted with a tablespoon of milk. This is better and far more healthful, especially for children, than so much butter and syrup.

Apple Tapioca—One large kitchen cup coarse tapioca soaked in plenty of water overnight. In the morning drain off the water, butter a pudding dish, put a layer of sliced apples (pare them first) in dish, then a layer of tapioca, after that one of brown sugar with a little cinnamon sprinkled over it. Continue in this way until the dish is very full (it falls in baking). Put some pieces of butter over the last layer and add two or three tablespoonfuls of boiling water. If the pudding is too stiff while baking, serve hot in the same dish in which it was baked. Eat with lemon sauce.

Cottage Pudding—One coffee-cup of sugar, one tablespoonful of butter, two eggs, three cups flour, one cup of milk, two even spoons of Baking Powder.

D'Avignon's

WITCH-HAZEL CREAM

Without doubt the best thing sold for all chaps, roughness and irritation of the skin, from effect of wind or sun. Soothes, heals, softens and whitens the skin.

Sold all over the Dominion at 25c. a bottle.

We offer three excellent Toothache Cures:

Toothache Gum
Toothache Jelly } 10c. each
Toothache Drops }

Pearlodent Tooth Powder

Delightful to use! Fragrant in Odor!
Safe and effective in use!

25 CENTS PER BOTTLE.

Richardson's Dentafoam Tooth Paste

One of the finest preparations in the market.

A Toilet Luxury. Price 25c. a Jar.

WE KEEP THE

LEADING PERFUMES

IN BULK AND BOTTLE.

—ALL ABOVE FOR SALE AT—

W. C. Goode's Drug Store,
GODERICH.

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ALMANAC AND COOK BOOK.

2nd Month.

FEBRUARY, 1897.

28 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. New Moon..... First Quarter... Full Moon..... Last Quarter.... |
|--------------|-------------|---|-------------|---------------|---|-------------|---------------|---|
| | | Sun Rises | Sun Sets | Moon Rises | Sun Rises | Sun Sets | Moon Rises | |
| 1 | Monday | 7 21 | 5 07 | sets | 7 17 | 5 11 | sets. | |
| 2 | Tuesday | 7 21 | 5 08 | 6 15 | 7 16 | 5 12 | 6 19 | |
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| 15 | Monday | 7 03 | 5 27 | 6 11 | 6 59 | 5 30 | 6 05 | |
| 16 | Tuesday | 7 01 | 5 28 | rises | 6 58 | 5 31 | rises | |
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| 21 | Sunday | 6 52 | 5 35 | 11 31 | 6 50 | 5 38 | 11 26 | |
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| 23 | Tuesday | 6 49 | 5 38 | 0 51 | 6 47 | 5 41 | 0 45 | |
| 24 | Wednesday | 6 47 | 5 40 | 2 07 | 6 45 | 5 42 | 1 59 | |
| 25 | Thursday | 6 46 | 5 41 | 3 14 | 6 43 | 5 44 | 3 06 | |
| 26 | Friday | 6 44 | 5 42 | 4 09 | 6 42 | 5 45 | 4 02 | |
| 27 | Saturday | 6 42 | 5 44 | 4 52 | 6 40 | 5 46 | 4 45 | |
| 28 | Sunday | 6 40 | 5 45 | 5 26 | 6 39 | 5 47 | 5 20 | |

Judge—"Then you plead guilty to robbing the house by daylight?"

Prisoner—"No, yer honer; by skylight."

Mrs. Newlywed (cheerfully)—"Do you remember, Tom, how, before we were married, you used to tell me I was worth my weight in gold?"

Mr. Newlywed (abstractedly)—"Yes; and do you remember how terribly skinny you used to be then?"

Parson Goodman—"Ah, Brother Jones, I'm glad to see you're able to be at church again."

Brother Jones—"So am I, parson. Th' doctor says all I need now is plenty of sleep 't put me on my feet again."

Mr. Hunker—"I read the other day that a Chicago judge fined a man fifty dollars and sent him to jail for a week for attempting to kiss a woman."

Miss Kittish—"Well, if he merely attempted to kiss her he deserved his punishment."

"What's the trouble John?" "Why, sir, here's a note from Mr. Mahlstick in which he tells me that he's off on a little trip, and he wants me to send his drawing materials along." "Well, and isn't that plain enough?" "Hardly, sir. I don't think, sir, that you know Mr. Mahlstick. I don't know whether to send his paints and brushes or only a corkscrew."

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Choice Desserts.

French Strawberry Shortcake—This shortcake somewhat resembles a charlotte russe to which strawberries have been added. It consists of layers of delicate sponge cake with layers of whipped cream and strawberries. It is an ornamental and delicate dish, and one that is easily made. First prepare the sponge cake; the plain water sponge cake is generally preferred for this purpose. Beat three eggs very light and add a cupful and a-half of powdered sugar. Sift two cupfuls of pastry flour with a teaspoonful of cream of tartar and half a teaspoonful of soda three times through the sieve. Add half a cupful of cold water to the eggs and sugar after they have been beaten very thoroughly together, and add the sifted flour to this. Beat well and pour the cake into layer-pans such as are used for jelly cake. Bake these until done; but not until they are dry and hard. It is essential that the cake be moist. As soon as it has cooled, spread it with whipped cream to about half an inch in depth, and fill this cream with as many fresh ripe strawberries as it will hold. Prepare a second layer in the same way, and put one on top of the other. It is not a hot shortcake like the American dish, but is served perfectly cold.

To prepare whipped cream for shortcake, select moderately rich cream. Very rich cream will beat to butter before it will froth, and cream which is too thin will not whip to a stiff froth. There are various utensils in the market for whipping cream. The whip used by practical cooks is a simple egg beater, such as may be purchased at from five to ten cents at any house-furnishing store. The cream should be set (about two cupfuls at a time) in a large earthen bowl, which is placed in a pan of cracked ice, and should be rapidly beaten with a whip when it is cold. Begin beating slowly, and increase in the swiftness of your strokes until the whole is a stiff froth. Add two heaping tablespoonfuls to every pint of cream measured before whipping. A pint of cream increases from three to four time in bulk after it is whipped. Be careful to use fresh strawberries in this shortcake, as a moist berry would discolor the cream and soak into the cake. Layers of white sponge cake are sometimes used for shortcake, and the whole is elaborately decorated.

HORSE + HEAVES = \$0.00

Isn't that about right?
What use is a "Heavey" Horse?
Well, not much, but we have the best

...Heave Remedy...

you ever saw. If you require such a thing, it will pay you to ask about it. It has cured some bad cases and will cure many more.

DON'T FORGET THE PLACE.

OUR TONIC

Condition Powder

Improves the Digestion, Purifies the Blood, gives the animal "life" and strength. It pays to give it (one package to each.)

25c. for a Pound Package. 5 for \$1.00

Helps Fatten Stock also.

ENGLISH

Healing Oil.

Quickest Healer Known

For all kinds of Cuts and Sores on Animals or Man.

Never be without it in the Stable.

Price 25c. or 5 for \$1.00.

...Our Horse Blister

Satisfaction Guaranteed. Give it a Trial.

...CANADIAN...

Horse and Cattle Food.

Endorsed by Prof. Shaw of the Agricultural College.

10 LBS. FOR 75c.

W. C. GOODE, Chemist, GODERICH.

31

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ALMANAC AND COOK BOOK.

3rd Month.

MARCH, 1897.

31 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | |
|--------------|-------------|--|-------------|---------------|---|-------------|---------------|
| | | Sun Rises | Sun Sets | Moon Rises | Sun Rises | Sun Sets | Moon Rises |
| 1 | Monday | 6 39 | 5 47 | 5 52 | 6 37 | 5 48 | 5 48 |
| 2 | Tuesday | 6 37 | 5 48 | 6 12 | 6 35 | 5 49 | 6 09 |
| 3 | Wednesday | 6 35 | 5 50 | sets | 6 33 | 5 50 | sets |
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| 23 | Tuesday | 5 57 | 6 16 | morn. | 5 57 | 6 16 | morn. |
| 24 | Wednesday | 5 55 | 6 17 | 1 06 | 5 56 | 6 17 | 0 58 |
| 25 | Thursday | 5 54 | 6 19 | 2 05 | 5 54 | 6 18 | 1 58 |
| 26 | Friday | 5 52 | 6 20 | 2 52 | 5 52 | 6 19 | 2 45 |
| 27 | Saturday | 5 50 | 6 21 | 3 29 | 5 51 | 6 20 | 3 33 |
| 28 | Sunday | 5 48 | 6 23 | 3 56 | 5 49 | 6 22 | 3 51 |
| 29 | Monday | 5 46 | 6 24 | 4 16 | 5 47 | 6 23 | 4 13 |
| 30 | Tuesday | 5 44 | 6 25 | 4 32 | 5 45 | 6 24 | 4 30 |
| 31 | Wednesday | 5 42 | 6 27 | 4 44 | 5 44 | 6 25 | 4 44 |

MOON'S PHASES.

| | |
|---------------|-------|
| New Moon | |
| First Quarter | |
| Full Moon | |
| Last Quarter | |

75TH MERIDIAN.

| | |
|-----|------------|
| 3d | 5h 56m m. |
| 1d | 10h 28m m. |
| 18d | 3h 27m ev. |
| 23d | 6h 59m m. |

90TH MERIDIAN.

| | |
|-----|------------|
| 3d | 5h 56m m. |
| 1d | 9h 28m m. |
| 18d | 3h 27m ev. |
| 23d | 5h 59m m. |

105TH MERIDIAN.

| | |
|-----|------------|
| 3d | 4h 56m m. |
| 1d | 4h 28m m. |
| 18d | 2h 27m ev. |
| 23d | 4h 55m m. |

"Say!" called David, "how happens it we get two copies of the *Fire-side Fakir* every week?" "I subscribed for them," replied Dora in a tone of pride. "What for?" demanded David with a puzzled air. "Ain't one copy enough? Costs three dollars a year, doesn't it?" "Yes," retorted Dora with a little note of triumph; "three dollars a year, or two copies for five dollars. The advertisement said so. You don't suppose I was going to miss such a chance to save a dollar as that, do you?"

The man who rides a hobby is not like other riders—his only safety lies in bridling himself.

Rounder.—Do you believe that man is made of dust?

Old Soak—Sometimes, when I am unusually dry.

"O Harry!" exclaimed Mrs. Cumso, "do look at that bug crawling across the mirror." "It must be a lady-bug," replied Cumso, without raising his eyes from the newspaper.

If there had been patent medicines in Methuselah's time, think how he would have been in demand for testimonials!

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Cakes, Etc.

Queen Cakes—One pound flour, one-half pound butter, one-half pound pounded loaf sugar, three eggs, one teacup cream, one-half pound currants, one teaspoonful Baking Powder, essence of lemon or almonds to taste. Work the butter to a cream; dredge in the flour, add the sugar and currants, and mix well together. Whisk the eggs, mix them with the cream and flavoring and stir these in. Beat well for ten minutes; adding the baking powder; bake in small buttered pans from a quarter to half an hour.

Caramel Cake—One cup butter, two cups sugar, one cup milk, three cups flour five eggs (whites), two teaspoons Baking Powder. Place ingredients together as for layer cake, adding whites of two eggs last. **FILLING:** One and a-half cups brown sugar, one cup milk, one tablespoon butter, one-half tablespoon Vanilla. Place milk, sugar and butter on fire, set in another dish containing boiling water, cook until thick. Remove from fire and beat until stiff, then add vanilla.

Vanilla Cake—One-quarter pound butter, one-half pound light coffee sugar, three eggs, one-half teacup of new milk, one-half pound dry flour, one teaspoon Baking Powder. Beat the butter to a cream, add the sugar and beaten egg yolks (beaten some time), then add the whites, put the baking powder in the milk; add it to the above, then sift in the flour and beat well, adding a few drops of Essence of Vanilla. Bake one hour.

Ginger Layer Cake—Two eggs, white of one left out, one cup cooking syrup, one-half cup sour milk, one teaspoon soda, one teaspoon ginger, two teacups sifted flour. Three layer: White of an egg, one-half teacup coffee sugar, one teaspoon ginger, spread between the layers and on top, and cover and set in oven to set.

Cookies—One large cup sugar, one large cup butter and lard mixed, two eggs, one-half cup sour milk, one teaspoon soda, two teaspoons cream tartar. Flavor to taste.

Layer Cake—One cup of sugar, one piece of butter the size of an egg, a tablespoonful of milk, two eggs, two cups of flour, two teaspoonfuls Baking Powder; bake as for jelly cake.

SASSAFRAS...



Blood and Stomach Bitters



Contains Sassafras, Sarsaparilla, Burdock, Lupulus and other herbal remedies with Iodide of Potash, etc.



CORRECTS

Sour Stomach, Bilioussness, Constipation, Pain in the Back, Sick Headache, Loss of Appetite, Tendency to Boils, etc.

ACTING ON

Liver, Stomach and Kidneys, it is a highly valuable system renovator.

IF YOU FEEL

Weak, Languid, Discouraged, Nervous, Debilitated, If you have Constipation or any trouble with the Kidneys, give it a trial. It may save your life.

PRICE 50c. A BOTTLE. 6 FOR \$2.50.

If you need a Pill,

You want the best.

Then you want

THE CLIMAX Stomach and Liver Pill. ————— 25c.

Marvellously gentle, yet thorough.

We challenge comparison with any proprietary make—barring none.

25c. each. 5 for \$1.00.

W. C. COODE, Chemist, CODERICH.

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4th Month.

APRIL, 1897.

30 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. New Moon..... First Quarter..... Full Moon..... Last Quarter..... |
|--------------|-------------|---|--------------|---------------|---|-------------|---------------|---|
| | | Sun Rises | Sun' Sets | Moon Rises | Sun Rises | Sun Sets | Moon Rises | |
| 1 | Thursday | 5.41 | 6 27 | 5 07 | 5 42 | 6 27 | 5 08 | 75TH MERIDIAN. Id 11h 23m ev. 10d 3h 26m m. 17d 1h 25m m. 23d 4h 47m ev. 90TH MERIDIAN. Id 10h 23m ev. 10d 2h 26m m. 17d 1h 25m m. 25d 3h 47m ev. 105TH MERIDIAN Id 9h 23m ev. 10d 1h 26m m. 16d 11h 25m ev. 23d 2h 47m ev. |
| 2 | Friday | 5 39 | 6 29 | sets | 5 40 | 6 28 | sets | |
| 3 | Saturday | 5 37 | 6 30 | 8 35 | 5 38 | 6 29 | 8 31 | |
| 4 | Sunday | 5 35 | 6 31 | 9 40 | 5 37 | 6 30 | 9 34 | |
| 5 | Monday | 5 33 | 6 32 | 10 42 | 5 35 | 6 31 | 10 35 | |
| 6 | Tuesday | 5 31 | 6 34 | 11 41 | 5 33 | 6 32 | 11 34 | |
| 7 | Wednesday | 5 29 | 6 35 | morn. | 5 31 | 6 34 | morn. | |
| 8 | Thursday | 5 27 | 6 36 | 0 35 | 5 30 | 6 35 | 0 28 | |
| 9 | Friday | 5 25 | 6 38 | 1 22 | 5 28 | 6 36 | 1 15 | |
| 10 | Saturday | 5 24 | 6 39 | 2 02 | 5 26 | 6 37 | 1 56 | |
| 11 | Sunday | 5 22 | 6 40 | 2 36 | 5 24 | 6 38 | 2 31 | |
| 12 | Monday | 5 20 | 6 41 | 3 03 | 5 23 | 6 40 | 2 59 | |
| 13 | Tuesday | 5 18 | 6 43 | 3 23 | 5 21 | 6 41 | 3 21 | |
| 14 | Wednesday | 5 16 | 6 44 | 3 41 | 5 19 | 6 42 | 3 40 | |
| 15 | Thursday | 5 14 | 6 45 | 4 05 | 5 17 | 6 43 | 4 05 | |
| 16 | Friday | 5 12 | 6 46 | 4 25 | 5 16 | 6 44 | 4 28 | |
| 17 | Saturday | 5 11 | 6 48 | rises | 5 14 | 6 45 | rises | |
| 18 | Sunday | 5 09 | 6 49 | 9 29 | 5 12 | 6 46 | 9 22 | |
| 19 | Monday | 5 07 | 6 50 | 10 47 | 5 10 | 6 48 | 10 40 | |
| 20 | Tuesday | 5 05 | 6 52 | 11 56 | 5 08 | 6 49 | 11 48 | |
| 21 | Wednesday | 5 04 | 6 53 | morn. | 5 07 | 6 50 | morn. | |
| 22 | Thursday | 5 02 | 6 54 | 0 48 | 5 05 | 6 51 | 0 41 | |
| 23 | Friday | 5 00 | 6 56 | 1 30 | 5 04 | 6 53 | 1 23 | |
| 24 | Saturday | 4 59 | 6 57 | 1 59 | 5 02 | 6 54 | 1 54 | |
| 25 | Sunday | 4 57 | 6 59 | 2 21 | 5 00 | 6 55 | 2 17 | |
| 26 | Monday | 4 56 | 7 00 | 2 40 | 4 59 | 6 56 | 2 37 | |
| 27 | Tuesday | 4 54 | 7 01 | 2 52 | 4 57 | 6 58 | 2 52 | |
| 28 | Wednesday | 4 53 | 7 03 | 3 13 | 4 55 | 6 59 | 3 14 | |
| 29 | Thursday | 4 51 | 7 04 | 3 28 | 4 54 | 7 00 | 3 30 | |
| 30 | Friday | 4 50 | 7 05 | 3 46 | 4 54 | 7 02 | 3 49 | |

Spring Sunshine.

Little Miss Michel
Was riding her cycle
Along a new street, feeling gay.
On a sharp piece of wire
She punctured a tire
And she had to walk home, sad to say.

"Have you read my poem, 'The World is Round?'" he inquired of the editor.

"Yes, sir; I have! The world may be round, but your verses are very flat."

Clergyman (visiting prison)—I hope that when you are released you will live so that you can look your fellow-man straight in the eye.

The Bunco Man—My dear sir, that is the simplest part of my business.

"I've promised to go to supper with some one else, Mr. Blanque; but I'll introduce you to a very handsome and clever girl."

"But I don't want a handsome and clever girl; I want you!"

Maud—Harry makes me awfully tired!
Ethel—That's because you run after him so much.

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Cakes, Etc.

Snow Cake—Half pound touts-les-mois, arrowroot or cornflour, quarter pound white pounded sugar, quarter pound fresh or washed salt butter, one egg, one level teaspoon **BAKING POWDER** juice of one lemon. Beat the butter to a cream, then add the egg, previously well beaten, and then the other ingredients; if the mixture is not light, add another egg, and beat for one-quarter of an hour, until it turns white and light. Line a flat tin, with raised edges, with a sheet of buttered paper, pour in the cake, and put it into the oven. It must be rather slow, and the cake not allowed to brown at all. If the oven is properly heated, one to one and a quarter hours will be found long enough to bake it. Let it cool a few minutes, then with a clean sharp knife cut it into pieces, which should be gently removed to a large flat dish to cool before putting away. This will keep for several weeks.

Holiday Cake—Four teaspoons of **BAKING POWDER**, two pounds flour, six ounces butter, one-quarter pound lard, one pound currants, one-half pound stoned and cut raisins, one-quarter pound mixed candied peel, one-half pound moist sugar, three eggs, three-quarters of a pint of cold milk. Mix the baking powder with the flour, then rub in the butter and lard, have ready the currants, washed, picked and dried, the raisins stoned and cut into small pieces, not chopped, and the peel cut into neat slices. Add these with the sugar to the flour, etc., and mix all the dry ingredients well together. Whisk the eggs, stir into them the milk, and with this liquid moisten the cake, beat it up well, that all may be thoroughly mixed; line a cake tin with buttered paper, put in the cake, and bake it from two and a-quarter to two and three-quarter hours in a good oven. To ascertain when it is done, plunge a clean knife into the middle of it, and if on withdrawing it, the knife looks clean, and not sticky, the cake is done. To prevent its burning at the top, a piece of clean paper may be put over whilst the cake is soaking, or being cooked in the middle. A steamer, such as is used for steaming potatoes, makes a very good cake tin, if it be lined at the bottom and sides with buttered paper.

Climax Furniture Polish

A thing which has its use in every home.

Anyone can use it, and it makes old furniture look like new.

An old cabinet maker writes us that this is the best Polish he has found in twenty years.

25 CENTS A BOTTLE.

We also put up a **FURNITURE CREAM** in bulk for those who prefer it.

Spring Necessities

**Standard Dyes,
Diamond Dyes,
Turkish Dyes, Etc.**

**Disinfectants of all kinds,
Household Ammonia,**

WITH DIRECTIONS FOR USE.—CHEAP.

**Flower and Garden Seeds
in Packages.**

**The Henderson Plant Food
Etc., Etc.**

AT THE STORE OF 

**W. C. GOODE,
GODERICH, - ONT.**

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5th Month.

MAY, 1897.

31 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. |
|--------------|-------------|--|-------------|---------------|---|-------------|---------------|--|
| | | Sun Rises | Sun Sets | Moon Rises | Sun Rises | Sun Sets | Moon Rises | |
| 1 | Saturday | 4 48 | 7 07 | 4 07 | 4 51 | 7 03 | 4 12 | New Moon First Quarter Full Moon Last Quarter New Moon |
| 2 | Sunday | 4 47 | 7 08 | sets | 4 50 | 7 04 | sets | |
| 3 | Monday | 4 46 | 7 09 | 9 33 | 4 48 | 7 06 | 9 26 | |
| 4 | Tuesday | 4 44 | 7 11 | 10 30 | 4 47 | 7 07 | 10 22 | 75TH MERIDIAN. 1d 3h 46m ev. 9d 4h 36m ev. 16d 7h 54m m. 23d 2h 34m m. 31d 7h 25m m. |
| 5 | Wednesday | 4 42 | 7 12 | 11 19 | 4 46 | 7 08 | 11 12 | |
| 6 | Thursday | 4 41 | 7 14 | morn. | 4 45 | 7 09 | 11 55 | |
| 7 | Friday | 4 40 | 7 15 | 0 01 | 4 44 | 7 10 | morn. | 90TH MERIDIAN. 1d 2h 46m ev. 9d 3h 36m ev. 16d 7h 54m m. 23d 2h 34m m. 31d 6h 25m m. |
| 8 | Saturday | 4 38 | 7 16 | 0 36 | 4 42 | 7 11 | 0 30 | |
| 9 | Sunday | 4 37 | 7 17 | 1 04 | 4 41 | 7 12 | 0 59 | |
| 10 | Monday | 4 36 | 7 18 | 1 27 | 4 40 | 7 14 | 1 24 | 105TH MERIDIAN. 1d 1h 46m ev. 9d 2h 36m ev. 16d 6h 54m m. 23d 2h 34m m. 31d 5h 25m m. |
| 11 | Tuesday | 4 34 | 7 20 | 1 45 | 4 39 | 7 15 | 1 44 | |
| 12 | Wednesday | 4 33 | 7 21 | 2 04 | 4 38 | 7 16 | 2 04 | |
| 13 | Thursday | 4 32 | 7 22 | 2 27 | 4 37 | 7 17 | 2 29 | MOON'S PHASES. |
| 14 | Friday | 4 31 | 7 23 | 2 48 | 4 36 | 7 18 | 2 51 | |
| 15 | Saturday | 4 29 | 7 25 | 3 14 | 4 35 | 7 19 | 3 19 | |
| 16 | Sunday | 4 28 | 7 26 | rises | 4 34 | 7 20 | rises | MOON'S PHASES. |
| 17 | Monday | 4 27 | 7 27 | 9 35 | 4 33 | 7 21 | 9 28 | |
| 18 | Tuesday | 4 26 | 7 28 | 10 26 | 4 32 | 7 22 | 10 29 | |
| 19 | Wednesday | 4 25 | 7 29 | 11 25 | 4 31 | 7 23 | 11 18 | MOON'S PHASES. |
| 20 | Thursday | 4 24 | 7 30 | 11 59 | 4 30 | 7 24 | 11 55 | |
| 21 | Friday | 4 23 | 7 31 | morn. | 4 29 | 7 25 | morn. | |
| 22 | Saturday | 4 22 | 7 32 | 0 25 | 4 28 | 7 26 | 0 21 | MOON'S PHASES. |
| 23 | Sunday | 4 21 | 7 33 | 0 44 | 4 27 | 7 27 | 0 41 | |
| 24 | Monday | 4 20 | 7 34 | 1 00 | 4 27 | 7 28 | 0 59 | |
| 25 | Tuesday | 4 19 | 7 35 | 1 16 | 4 26 | 7 29 | 1 16 | MOON'S PHASES. |
| 26 | Wednesday | 4 18 | 7 36 | 1 35 | 4 25 | 7 30 | 1 36 | |
| 27 | Thursday | 4 17 | 7 37 | 1 52 | 4 25 | 7 30 | 1 54 | |
| 28 | Friday | 4 17 | 7 38 | 2 11 | 4 24 | 7 31 | 2 15 | MOON'S PHASES. |
| 29 | Saturday | 4 16 | 7 39 | 2 37 | 4 23 | 7 32 | 2 42 | |
| 30 | Sunday | 4 15 | 7 40 | 3 09 | 4 22 | 7 33 | 3 14 | |
| 31 | Monday | 4 15 | 7 41 | sets | 4 22 | 7 34 | sets | |

She—That man's in love.
 He—How do you tell?
 She—He's lost his appetite.
 He—Hump! How do you know he is not married and his wife's cooking.

Aunt Mary (of Chicago)—Ethel, you must never contradict your uncle again. Remember he knows what's what.

Little Ethel (of Boston)—Really, Auntie, I don't think he does. When I asked him this morning if it was n't oppressingly warm, he said, "that's what?"

HUMPTY DUMPTY'S SAD FATE.
 Humpty Dumpty was scorching like fire,
 He struck a glass bottle and punctured a tire.
 Now all the repair kits and all repair men
 Can't fix that tire so it won't leak again.

"I don't know anything more disagreeable than a man who will not do what he can."
 "Oh, he is not in it with the fellow who insists on doing what he can't."

"Is he illogical in his political arguments?"
 "Illogical? Why even the climate won't agree with him."

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Some Breakfast Dishes.

Breakfast Porridge—As a change from oatmeal, rolled wheat has been extensively used. To three parts freshly boiling water, or milk if preferred, stir in slowly one part rolled wheat, first salting the water to taste. Boil thirty minutes or more, and serve hot with sugar and cream or syrup. If a double boiler is used, do not stir the rolled wheat while cooking. The hot porridge can be poured into a mold, and served cold as blanch-mange with sugar and cream or fruit sauce.

Corn Dodgers—Put a pint of white Indian meal into a bowl with a teaspoonful of salt; pour over just sufficient boiling water to scald it, having every particle moistened but not soft; while hot stir in a teaspoonful of lard. Beat an egg until very light, adding half a gill of milk, stir this into the meal, beat thoroughly and drop very far apart by spoonfuls on a greased pan. Smooth out until the size of a small saucer, making them very thin, and bake a golden brown in a hot oven.

Cold Water Gems—Sift a quart of Graham flour, add a pinch of salt, and cold water to make a stiff batter; heat gem pans very hot, grease well, fill with the batter, and bake in a very quick oven.

Rice Waffles—Mix a cup of rice (boiled) with a quart of flour, two teaspoonfuls of Baking powder, three beaten eggs, a teaspoonful each of salt and sugar; add sweet milk to make a thin batter; bake quickly in well greased waffle irons.

Southern Pancakes—Beat four eggs and half a pound of flour together until smooth, melt four ounces of butter, and add with ounce of sugar a little salt and half a pint of milk; put a spoonful at a time in a greased frying pan, spread evenly over the surface, turn and serve hot.

Indian Pacakes—Sift a pint of yellow cornmeal, add a teaspoonful of salt and soda each, pour over hot water to make a thick mush; let stand until cool; add the beaten yolks of four eggs and half a cupful of flour, with buttermilk to make batter; beat the whites of the eggs, and stir in carefully; bake in large cakes on a well greased griddle.

Graham Muffins—Beat one egg, add a pint of new milk, a little salt, and Graham flour to make thick batter; bake in muffin molds in a hot oven.

OUR

Blackberry Compound.

This is an improved form of the preparation called "The Sun Cholera Cure" because the formula was first published by the "New York Sun" at time of a great cholera epidemic, during which it saved many lives. In its present form it is an unfailing remedy for

Cramps and Colic,
Diarrhoea, Cholera Morbus,
and all Summer Complaints.

Its Action is Speedy and Sure.
Keep a Bottle in the House.

25c. a Bottle. \$ for \$1.00.

OUR...

PAIN-KILLING FLUID

Excellent as Liniment for Sprains, Bruises, etc.

Used internally and externally for Coughs, Colds, Neuralgia and Rheumatism.

A help in Dyspepsia.

Useful for Toothache and all Pains, Internal or External.

A Useful Family Remedy.

FOR SALE AT

Goode's Drug Store,

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6th Month.

JUNE, 1897.

30 Days

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. |
|--------------|-------------|---|--------------|---------------|---|-------------|---------------|--------------------|
| | | Sun Rises | Sun' Sets | Moon Rises | Sun Rises | Sun Sets | Moon Rises | |
| | | h. m. | h. m. | h. m. | h. m. | h. m. | h. m. | |
| 1 | Tuesday | 4 14 | 7 41 | 9 15 | 4 21 | 7 34 | 9 08 | First Quarter..... |
| 2 | Wednesday | 4 13 | 7 42 | 10 00 | 4 20 | 7 35 | 9 54 | Full Moon..... |
| 3 | Thursday | 4 13 | 7 43 | 10 37 | 4 20 | 7 36 | 10 31 | Last Quarter..... |
| 4 | Friday | 4 12 | 7 43 | 11 07 | 4 19 | 7 37 | 11 03 | New Moon..... |
| 5 | Saturday | 4 12 | 7 44 | 11 32 | 4 19 | 7 37 | 11 28 | |
| 6 | Sunday | 4 12 | 7 45 | 11 51 | 4 18 | 7 38 | 11 49 | |
| 7 | Monday | 4 11 | 7 46 | morn. | 4 18 | 7 39 | morn. | |
| 8 | Tuesday | 4 11 | 7 47 | 0 06 | 4 17 | 7 39 | 0 06 | |
| 9 | Wednesday | 4 11 | 7 47 | 0 31 | 4 17 | 7 40 | 0 32 | |
| 10 | Thursday | 4 10 | 7 48 | 0 49 | 4 17 | 7 41 | 0 52 | |
| 11 | Friday | 4 10 | 7 48 | 1 11 | 4 16 | 7 41 | 1 15 | |
| 12 | Saturday | 4 10 | 7 49 | 1 43 | 4 16 | 7 42 | 1 48 | |
| 13 | Sunday | 4 10 | 7 49 | 2 25 | 4 16 | 7 43 | 2 31 | |
| 14 | Monday | 4 10 | 7 50 | rises | 4 16 | 7 43 | rises | |
| 15 | Tuesday | 4 10 | 7 50 | 9 13 | 4 16 | 7 44 | 9 06 | |
| 16 | Wednesday | 4 10 | 7 51 | 9 55 | 4 16 | 7 44 | 9 50 | |
| 17 | Thursday | 4 10 | 7 51 | 10 26 | 4 16 | 7 44 | 10 21 | |
| 18 | Friday | 4 10 | 7 52 | 10 48 | 4 17 | 7 45 | 10 46 | |
| 19 | Saturday | 4 10 | 7 52 | 11 05 | 4 17 | 7 45 | 11 03 | |
| 20 | Sunday | 4 10 | 7 53 | 11 21 | 4 17 | 7 45 | 11 21 | |
| 21 | Monday | 4 11 | 7 53 | 11 42 | 4 18 | 7 46 | 11 43 | |
| 22 | Tuesday | 4 11 | 7 53 | 11 57 | 4 18 | 7 46 | 11 59 | |
| 23 | Wednesday | 4 11 | 7 53 | morn. | 4 18 | 7 46 | morn. | |
| 24 | Thursday | 4 11 | 7 53 | 0 15 | 4 19 | 7 46 | 0 19 | |
| 25 | Friday | 4 12 | 7 53 | 0 40 | 4 19 | 7 46 | 0 44 | |
| 26 | Saturday | 4 12 | 7 53 | 1 09 | 4 19 | 7 46 | 1 15 | |
| 27 | Sunday | 4 12 | 7 53 | 1 46 | 4 20 | 7 46 | 1 52 | |
| 28 | Monday | 4 13 | 7 53 | 2 29 | 4 20 | 7 46 | 2 36 | |
| 29 | Tuesday | 4 13 | 7 53 | 3 22 | 4 21 | 7 45 | 3 30 | |
| 30 | Wednesday | 4 13 | 7 52 | sets | 4 21 | 7 45 | sets | |

MOON'S PHASES.

75TH MERIDIAN.

90TH MERIDIAN.

105TH MERIDIAN.

Summer Sunshine.

Customer (in music store)—Have you "A Maid Who Was Flirting With Me" here?

Music Dealer—No; we don't keep lady employes.

Customer—But—ah—they have made a song about it.

Dealer—Indeed! Rather mean, I should say; but I'd keep mum myself, if I were you.

Sobersides—I had an uncle who knew a week before the exact day and hour he was to die.

Wagstaff—Who told him? The Sheriff?

Benedict—Why don't you get married, old man? The matrimonial knot is as easily tied as that one you're putting in your cravat.

Bachelor—Yes, that's a good simile, one generally gets it in the neck with both!

Wife (examining the bill)—Do you remember, my dear, how many trout you caught last Saturday?

Husband—There were just twelve; all beauties. Why?

Wife—The fishmonger has made a mistake; he only charges for half a dozen.

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Puddings, Etc.

Steamed Bread Pudding—Scald one pint of milk, add one cup of stale bread crumbs, one tablespoon of butter and one half cup of sugar. Mix well and let it stand until cool. Beat three eggs light without separating, add to the pudding with one-half of a teaspoonful of vanilla and a pinch of cinnamon. Turn into a greased pudding mold and steam for one and one-half hours. Fruit may be added to the pudding if desired, either raisins and currants floured and added with the eggs, or canned cherries or peaches well drained from their syrup before flouring.

Plum Pudding—Soak two cups of stale bread crumbs in one quart of milk for one hour. Beat four eggs light without separating, add one-fourth of a cup of sugar, and mix with the crumbs and milk. Season with one-fourth of a teaspoonful of salt, a grating of nutmeg and one-fourth of a teaspoonful of cinnamon. Add one tablespoonful of butter melted and one cup of raisins which have previously been simmered for half an hour in hot water. This is done that they may be sufficiently plump and soft. Mix well, turn into a greased pudding dish and bake one hour in a moderate oven.

Plum Puddings without Eggs.—One-half pound flour, six ounces raisins, six ounces currants, one-quarter pound chopped suet, one-quarter pound brown sugar, one-quarter pound mashed carrots, one-quarter pound mashed potatoes, one tablespoon treacle, one ounce candied lemon peel, one ounce candied citron. Mix flour, currants, suet and sugar well together; have ready the above proportions of mashed carrot and potatoes, which stir into the other ingredients; add the treacle and lemon peel; but put no liquid into the mixture or it will be spoiled. Tie it loosely in a cloth, or if put in a basin, do not quite fill it, as the pudding should have room enough to swell, and boil it for four hours. Serve with brandy sauce. This pudding is better for being mixed over night. Time, four hours.

Ginger Cookies—One cup of molasses, one cup sugar, one egg, one tablespoon ginger, one tablespoon soda, one tablespoon vinegar, flour enough to roll moderately stiff.

Warm Weather..

Often proves weakening to **Hard Workers**. Perhaps it does to you? Well, nothing will help you better than a course of our

Iron Blood Pills.

They Enrich the Blood.

Increase the Vital Forces.

Produce a Healthy Color in Pale Faces.

And give a delightful feeling of Hope, Buoyancy and Strength. They will banish that Weak and Weary Feeling completely. Beneficial to all ages and sexes at any time required.

Don't Forget Them. 25c. 5 for \$1.00.

Lime Juice

Best of all Cooling Drinks.

IN BOTTLES FROM 25c. TO 75c.

Root Beer,

Lemonade Tablets

Each Tablet makes a glass of Lemonade.

Call on us for your—

Perfumery, Tan and Freckle Lotions, and all Toilet Requisites

Special Attention to American Toilet Articles.

W. C. GOODE,

...CHEMIST,...

GODERICH, - ONT.

7th

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7th Month.

JULY, 1897.

31 Days.

| Day Month | Day Week | For Montreal, Québec and régions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. First Quarter..... Full Moon..... Last Quarter..... New Moon..... | 75TH MERIDIAN. 7d 8h 32m m. 13d 11h 32m ev. 21d 10h 58m m. 29d 10h 57m m. | 90TH MERIDIAN. 7d 7h 32m m. 13d 10h 52m ev. 21d 9h 58m m. 29d 9h 57m m. | 105TH MERIDIAN. 7d 6h 32m m. 13d 9h 52m ev. 21d 8h 58m m. 29d 8h 57m m. |
|--------------|-------------|---|-------------|--------------|---|-------------|--------------|--|---|---|---|
| | | Sun Rises | Sun Sets | Moon Sets | Sun Rises | Sun Sets | Moon Sets | | | | |
| 1 | Thursday | 4 15 | 7 52 | 9 10 | 4 22 | 7 45 | 9 06 | | | | |
| 2 | Friday | 4 16 | 7 52 | 9 36 | 4 23 | 7 45 | 9 33 | | | | |
| 3 | Saturday | 4 16 | 7 52 | 9 57 | 4 23 | 7 45 | 9 55 | | | | |
| 4 | Sunday | 4 17 | 7 51 | 10 14 | 4 24 | 7 44 | 10 13 | | | | |
| 5 | Monday | 4 17 | 7 51 | 10 34 | 4 24 | 7 44 | 10 34 | | | | |
| 6 | Tuesday | 4 18 | 7 51 | 10 55 | 4 25 | 7 44 | 10 57 | | | | |
| 7 | Wednesday | 4 19 | 7 50 | 11 15 | 4 26 | 7 43 | 11 19 | | | | |
| 8 | Thursday | 4 20 | 7 50 | 11 44 | 4 27 | 7 43 | 11 46 | | | | |
| 9 | Friday | 4 20 | 7 49 | morn. | 4 28 | 7 42 | morn. | | | | |
| 10 | Saturday | 4 21 | 7 49 | 0 17 | 4 28 | 7 42 | 0 24 | | | | |
| 11 | Sunday | 4 22 | 7 48 | 1 04 | 4 29 | 7 41 | 1 11 | | | | |
| 12 | Monday | 4 23 | 7 48 | 2 04 | 4 30 | 7 41 | 2 12 | | | | |
| 13 | Tuesday | 4 24 | 7 47 | rises | 4 30 | 7 40 | rises | | | | |
| 14 | Wednesday | 4 25 | 7 46 | 8 23 | 4 31 | 7 40 | 8 18 | | | | |
| 15 | Thursday | 4 26 | 7 45 | 8 50 | 4 32 | 7 39 | 8 40 | | | | |
| 16 | Friday | 4 27 | 7 44 | 9 09 | 4 33 | 7 38 | 9 07 | | | | |
| 17 | Saturday | 4 28 | 7 44 | 9 24 | 4 34 | 7 37 | 9 24 | | | | |
| 18 | Sunday | 4 29 | 7 43 | 9 48 | 4 34 | 7 37 | 9 49 | | | | |
| 19 | Monday | 4 30 | 7 42 | 10 03 | 4 35 | 7 36 | 10 05 | | | | |
| 20 | Tuesday | 4 31 | 7 41 | 10 20 | 4 36 | 7 35 | 10 23 | | | | |
| 21 | Wednesday | 4 32 | 7 40 | 10 42 | 4 37 | 7 35 | 10 46 | | | | |
| 22 | Thursday | 4 33 | 7 39 | 11 08 | 4 38 | 7 34 | 11 14 | | | | |
| 23 | Friday | 4 34 | 7 38 | 11 42 | 4 39 | 7 33 | 11 49 | | | | |
| 24 | Saturday | 4 35 | 7 37 | morn. | 4 40 | 7 32 | morn. | | | | |
| 25 | Sunday | 4 36 | 7 36 | 0 24 | 4 41 | 7 31 | 0 31 | | | | |
| 26 | Monday | 4 37 | 7 35 | 1 43 | 4 42 | 7 30 | 1 20 | | | | |
| 27 | Tuesday | 4 38 | 7 34 | 2 11 | 4 43 | 7 29 | 2 17 | | | | |
| 28 | Wednesday | 4 39 | 7 33 | 3 15 | 4 44 | 7 28 | 3 21 | | | | |
| 29 | Thursday | 4 40 | 7 32 | sets | 4 45 | 7 27 | sets | | | | |
| 30 | Friday | 4 41 | 7 31 | 8 02 | 4 46 | 7 26 | 7 59 | | | | |
| 31 | Saturday | 4 42 | 7 30 | 8 21 | 4 48 | 7 25 | 8 20 | | | | |

Mrs Burdock—That man Cale is absolutely worthless. His wife told me they did not have a stick of wood on the place.

Burdock—And we have two cords. That is the difference between him and me.

Mrs. Burdock—Well you had better go out and split the difference.

Mrs. Nagleigh (angrily)—Are you a man or are you a mouse? That's what I want to know.

Mr. Nagleigh (sotto-voce)—I guess I must be a mouse. I have evidently been caught by a cat.

Old Party—Little boy, does your mother know you are here?

Little Boy—No, mum; she's dead.

Old Party—Ah! long dead?

Little Boy—Yes, mum, dis twenty years.

Clerk—Would you like to look through some of our blankets, madam?

Customer—No. I want some that you can't look through.

“Osmond, have you attended any of the fall openings?”

“Yes, last night I stepped into a coal hole.”

Sauces, Jellies, Etc.

Celery Sauce.—Four heads celery, one-half pint melted butter, one-third pint of milk, one blade pounded mace, salt and pepper (white) to taste. Wash the celery, boil it in salt and water until tender, and cut it into pieces two inches long; one-half pint melted butter, put in the celery, pounded mace, and seasoning; simmer for three minutes, when the sauce will be ready to serve. Time, twenty-five minutes to boil the celery.

Clear Apple Jelly.—Two dozen apples, one and a half pints of spring water, to every pint of juice allow one-half pound of loaf sugar, one-half ounce gelatine, the rind of one-half a lemon. Pare; core and cut the apples into quarters, and boil them, with the lemon peel, until tender; then strain off the apple, and run the juice through a jelly-bag; put the strained juice with the sugar and gelatine, which has been simmered gently in half a pint of water, into a lined sauce-pan or preserving-pan; simmer together for about a quarter of an hour, and put the jelly into moulds. When this jelly is nice and clear, and turned out well, it makes a pretty dish for the supper table, with a little custard or whipped cream around it; the addition of a little lemon juice improves the flavor, but it is apt to render the jelly muddy and thick. If required to be kept any length of time, rather a large proportion of sugar must be used.

Apple Charlotte.—Nine slices of bread and butter, about six good sized apples, one tablespoon minced lemon peel, two table-spoons juice, moist sugar to taste. Butter a pie-dish; place a layer of bread and butter, without the crust, at the bottom, then a layer of apples, pared, cored and cut into thin slices; sprinkle over these a portion of the lemon peel and juice, and sweeten with moist sugar. Place another layer of bread and butter, and then one of apples, proceeding in this manner until the dish is full; then cover it up with the peel of the apples, to preserve the top from browning or burning; bake in a brisk oven for rather more than three-quarters of an hour; take off the peel, turn the charlotte on a dish, sprinkle sifted sugar over, and serve. Time, three-quarters of an hour.

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CLIMAX... PILLS

For Stomach, Liver
and Bowels.

The Gentle, Searching Action of these Pills recommend them to all who require a safe and sure cathartic.

They Stimulate the Liver and Tone the Digestive Organs, relieving Biliousness, Sick-Headache, Constipation, etc., etc.

They are strictly vegetable and contain no injurious ingredient.

They will entirely cure habitual constipation if taken in small doses at frequent intervals. One morning and night, for a time; then gradually lessening frequency will do the work in most cases.

The Best Pill on the Market.

Sent by mail on receipt of price.

25c. a Box. 5 for \$1.00.

THE MEDICAL HERB TEA

This is a scientific mixture of herbal remedies, making an excellent stomachic and blood purifier.

One package, 25c., makes a quart of medicine. For a Spring and Fall medicine nothing is better than this, but it may be used at any time. Much superior to the herb teas commonly sold.

Price 25c. or 5 for \$1.00.

AT GOODE'S.

8th

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ALMANAC AND COOK BOOK.

8th Month.

AUGUST, 1897.

31 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. | 75TH MERIDIAN. | 90TH MERIDIAN. | 105TH MERIDIAN. |
|--------------|-------------|---|-------------|--------------|---|-------------|--------------|--------------------|-----------------|----------------|-----------------|
| | | Sun Rises | Sun Sets | Moon Sets | Sun Rises | Sun Sets | Moon Sets | | | | |
| 1 | Sunday | 4 43 | 7 28 | 8 41 | 4 49 | 7 23 | 8 41 | First Quarter..... | 5d 1h 24m ev. | 5d 0h 24m ev. | 5d 11h 24m m. |
| 2 | Monday | 4 44 | 7 27 | 9 02 | 4 50 | 7 22 | 9 03 | Full Moon..... | 12d 9h 22m m. | 12d 8h 22m m. | 12d 7h 22m m. |
| 3 | Tuesday | 4 45 | 7 26 | 9 21 | 4 51 | 7 21 | 9 24 | Last Quarter..... | 20d 3h 29m m. | 20d 2h 29m m. | 20d 1h 29m m. |
| 4 | Wednesday | 4 46 | 7 25 | 9 44 | 4 52 | 7 20 | 9 49 | New Moon..... | 27d 10h 29m ev. | 27d 9h 29m ev. | 27d 8h 29m ev. |
| 5 | Thursday | 4 47 | 7 23 | 10 22 | 4 53 | 7 18 | 10 22 | | | | |
| 6 | Friday | 4 49 | 7 22 | 11 00 | 4 54 | 7 17 | 11 06 | | | | |
| 7 | Saturday | 4 50 | 7 20 | 11 53 | 4 55 | 7 16 | morn. | | | | |
| 8 | Sunday | 4 51 | 7 19 | morn. | 4 56 | 7 14 | 0 01 | | | | |
| 9 | Monday | 4 52 | 7 18 | 0 57 | 4 57 | 7 13 | 1 05 | | | | |
| 10 | Tuesday | 4 54 | 7 16 | 2 11 | 4 59 | 7 11 | 2 18 | | | | |
| 11 | Wednesday | 4 55 | 7 14 | 3 28 | 5 00 | 7 10 | 3 33 | | | | |
| 12 | Thursday | 4 56 | 7 13 | rises | 5 01 | 7 08 | rises | | | | |
| 13 | Friday | 4 58 | 7 11 | 7 30 | 5 02 | 7 07 | 7 29 | | | | |
| 14 | Saturday | 4 59 | 7 10 | 7 50 | 5 03 | 7 05 | 7 50 | | | | |
| 15 | Sunday | 5 00 | 7 08 | 8 08 | 5 04 | 7 03 | 8 10 | | | | |
| 16 | Monday | 5 01 | 7 06 | 8 24 | 5 05 | 7 02 | 8 27 | | | | |
| 17 | Tuesday | 5 02 | 7 05 | 8 44 | 5 07 | 7 00 | 8 48 | | | | |
| 18 | Wednesday | 5 03 | 7 03 | 9 09 | 5 08 | 6 59 | 9 14 | | | | |
| 19 | Thursday | 5 05 | 7 01 | 9 41 | 5 09 | 6 57 | 9 47 | | | | |
| 20 | Friday | 5 06 | 6 59 | 10 18 | 5 10 | 6 55 | 10 25 | | | | |
| 21 | Saturday | 5 07 | 6 58 | 11 05 | 5 11 | 6 54 | 11 12 | | | | |
| 22 | Sunday | 5 08 | 6 56 | 11 58 | 5 12 | 6 52 | morn. | | | | |
| 23 | Monday | 5 10 | 6 54 | morn. | 5 14 | 6 50 | 0 06 | | | | |
| 24 | Tuesday | 5 11 | 6 52 | 0 59 | 5 15 | 6 49 | 1 06 | | | | |
| 25 | Wednesday | 5 12 | 6 50 | 2 06 | 5 16 | 6 47 | 2 11 | | | | |
| 26 | Thursday | 5 13 | 6 49 | 3 17 | 5 17 | 6 46 | 3 21 | | | | |
| 27 | Friday | 5 14 | 6 47 | 4 30 | 5 18 | 6 44 | 4 33 | | | | |
| 28 | Saturday | 5 16 | 6 45 | sets | 5 20 | 6 42 | sets | | | | |
| 29 | Sunday | 5 17 | 6 43 | 7 08 | 5 21 | 6 41 | 7 09 | | | | |
| 30 | Monday | 5 18 | 6 41 | 7 27 | 5 22 | 6 39 | 7 30 | | | | |
| 31 | Tuesday | 5 20 | 6 40 | 7 50 | 5 23 | 6 38 | 7 54 | | | | |

Autumn Leaves.

"Then Miss Newleig didn't make a success as a campaign speaker?"

"Success? I should say not. Got knocked out on her first speech."

"What was the matter?"

"Lack of common sense. Had a big crowd of women out to hear her, but in two minutes she emptied the hall."

"How'd she do it?"

"Said she was glad to see so large a gathering of the plain people."

"Ah!" said the man with bated breath, who lived with his third scolding wife. "You talk about the 'jaws of death,' they're nothing to the jaws of life."

"It will kill me!"

The funeral service had been interrupted by a violent thunderstorm, and sympathetic relatives were assisting the weeping widow back to the carriage.

"After spending \$150 on a crepe dress for Jim to have it ruined like this. I almost wish he hadn't died."

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Miscellaneous Recipes.

Boston Brown Bread.—Half pint each of wheat and rye flour, one pint corn meal, two potatoes, one teaspoonful of salt, one tablespoonful brown sugar, two teaspoons Baking Powder. Sift altogether thoroughly and add half pint of water. Take two boiled potatoes and grate them through a sieve, diluting with water, and mix with flour and other ingredients. Put in a buttered tin boiler, cover tightly and set in a covered iron kettle to boil. When done set the bread boiler in a fairly hot oven. One cup of molasses may be substituted for the brown sugar if desired.

Bread Meringue.—Beat the yolks of four eggs light, add gradually one cup of granulated sugar, beating all the while, and the grated rind of one lemon. Mix one pint of bread crumbs with one quart of milk, pour this on the eggs and sugar; mix well and bake in a moderate oven until stiff. When done make a meringue of the whites of two eggs and four tablespoonfuls of powdered sugar, heap on the pudding and brown in a quick oven. When using the cake crumbs use the yolks of two eggs and half a cup of granulated sugar.

Lemon Tartlets.—One-quarter pound of butter, one-quarter pound of powdered loaf sugar, the yolks of three eggs, well beaten, one lemon. Squeeze the juice of a lemon and grate the rind. First mix the sugar with the butter, then the yolks of the eggs, then the lemon rind and juice; mix it well together; let it stand for a day or two; it is then ready for use. Line some patty tins with pastry, and put a little in each; bake in a quick oven, keep turning them, as they so soon burn.

Lemon Mincemeat.—Two large lemons, six large apples, one-half pound suet, one pound currants, one-half pound sugar, two ounces candied lemon peel, one ounce citron, mixed spices to taste. Pare the lemons, squeeze them, and boil the peel until tender enough to mash. Add to the mashed lemon peel the apples, which should be pared, cored and minced; then the chooped currants, sugar, sliced peel and spices. Strain the lemon juice to these ingredients, stir the mixture well, and put it in a jar with a close fitting lid. Stir occasionally, and in a week or ten days the mincemeat will be ready for use.

We keep a supply of the Ontario Chemist's Manufacturing Co's Goods. Perhaps you have used some of them. They give excellent satisfaction and we recommend their use.

SOME OF THEM ARE:

The Standard Sarsaparilla.

Standard Worm Powders.

O. Q. Worm Syrup.

O. Q. Syrup of Figs.

Complexion Powder

....and others.

Will be pleased to supply you.

WE KEEP THE

TURKISH
STANDARD
and DIAMOND

Dyes

and all **Dye Stuffs.**

When you need such please give us a call.

The best way to buy **BORAX**

Is in our 10c. packages
with full directions for use.

The same may be said of **Soap Bark.**

Insect Powder in 25c. packages and in bulk

Perfumery....

and **Toilet Soaps**

We take pride in having these the very best, both Domestic and Imported. **All Prices.** You can rely on us suiting you.

AT W. C. GOODE'S DRUG STORE,

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ALMANAC AND COOK BOOK.

9th Month.

SEPTEMBER, 1897.

30 Days.

| Day Month | Day Week | For Montreal, Québec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | New Moon | Last Quarter 18d 8h 50m ev. 26d 8h 46m m. | Full Moon 10d 8h 11m ev. 18d 8h 50m ev. | First Quarter 3d 6h 13m ev. 10d 8h 11m ev. | MOON'S PHASES. |
|--------------|-------------|---|-------------|--------------|---|-------------|--------------|----------|--|--|---|----------------|
| | | Sun Rises | Sun Sets | Moon Sets | Sun Rises | Sun Sets | Moon Sets | | | | | |
| 1 | Wednesday | 5 21 | 6 38 | 8 19 | 5 24 | 6 35 | 8 25 | | | | 75TH MERIDIAN. | |
| 2 | Thursday | 5 22 | 6 36 | 8 59 | 5 25 | 6 34 | 9 05 | | | | | |
| 3 | Friday | 5 23 | 6 34 | 9 55 | 5 26 | 6 32 | 9 55 | | | | | |
| 4 | Saturday | 5 24 | 6 32 | 10 48 | 5 27 | 6 30 | 10 56 | | | | | |
| 5 | Sunday | 5 26 | 6 30 | 10 58 | 5 28 | 6 28 | morn. | | | | | |
| 6 | Monday | 5 27 | 6 28 | morn. | 5 29 | 6 26 | 0 05 | | | | | |
| 7 | Tuesday | 5 28 | 6 26 | 1 13 | 5 30 | 6 24 | 1 19 | | | | | |
| 8 | Wednesday | 5 29 | 6 24 | 2 28 | 5 31 | 6 22 | 2 34 | | | | | |
| 9 | Thursday | 5 30 | 6 22 | 3 45 | 5 32 | 6 20 | 3 48 | | | | | |
| 10 | Friday | 5 31 | 6 20 | 5 01 | 5 33 | 6 19 | 5 02 | | | | | |
| 11 | Saturday | 5 33 | 6 18 | rises | 5 34 | 6 17 | rises | | | | | |
| 12 | Sunday | 5 34 | 6 16 | 6 30 | 5 35 | 6 15 | 6 32 | | | | | |
| 13 | Monday | 5 35 | 6 15 | 6 48 | 5 36 | 6 14 | 6 52 | | | | 90TH MERIDIAN. | |
| 14 | Tuesday | 5 36 | 6 13 | 7 11 | 5 37 | 6 11 | 7 15 | | | | | |
| 15 | Wednesday | 5 38 | 6 11 | 7 49 | 5 39 | 6 09 | 7 45 | | | | | |
| 16 | Thursday | 5 39 | 6 09 | 8 15 | 5 40 | 6 08 | 8 22 | | | | | |
| 17 | Friday | 5 40 | 6 07 | 8 58 | 5 41 | 6 06 | 9 05 | | | | | |
| 18 | Saturday | 5 42 | 6 05 | 9 47 | 5 42 | 6 05 | 9 54 | | | | | |
| 19 | Sunday | 5 43 | 6 03 | 10 45 | 5 43 | 6 03 | 10 52 | | | | | |
| 20 | Monday | 5 44 | 6 01 | 11 48 | 5 44 | 6 01 | 11 54 | | | | | |
| 21 | Tuesday | 5 45 | 5 59 | morn. | 5 46 | 6 59 | morn. | | | | | |
| 22 | Wednesday | 5 47 | 5 57 | 0 56 | 5 47 | 5 57 | 1 00 | | | | | |
| 23 | Thursday | 5 48 | 5 56 | 2 08 | 5 48 | 5 56 | 2 12 | | | | | |
| 24 | Friday | 5 49 | 5 54 | 3 23 | 5 50 | 5 54 | 3 26 | | | | | |
| 25 | Saturday | 5 50 | 5 52 | 4 42 | 5 51 | 5 52 | 4 43 | | | | | |
| 26 | Sunday | 5 52 | 5 50 | 5 53 | 5 52 | 5 50 | 5 52 | | | | | |
| 27 | Monday | 5 53 | 5 48 | sets | 5 53 | 5 48 | sets | | | | | |
| 28 | Tuesday | 5 54 | 5 46 | 6 20 | 5 55 | 5 47 | 6 25 | | | | | |
| 29 | Wednesday | 5 56 | 5 44 | 6 57 | 5 56 | 5 45 | 7 04 | | | | | |
| 30 | Thursday | 5 57 | 5 42 | 7 44 | 5 57 | 5 43 | 7 52 | | | | 105TH MERIDIAN. | |

"Brown's play failed, I understand. What was the matter with it?"

"I held the mirror too close to nature, I think. He had all the characters talking about the weather during the entire first act."

Mrs. Wellmet (to youthful beggar)—"Poor boy! You say you have no father or mother?"
Youthful Beggar (sobbing)—"No'm. Me father died five years before I was born, an' me mother couldn't stan' the shock an' died jist a week after he did."

A man gathers wisdom by financial loss. Like a razor, he is sharper for being strapped.

"You men must really be careful and not run over people," said the president of the surface-car line to his motormen.

They listened in respectful attention, and he continued, "Every person you kill is one less passenger to ride."

"When do I get the next train?" asked the agitated passenger.

"The next train's just gone, sir," answered the porter.

"Did you get into the swim at the resort Whirley?"

"I should say so! It required three hours to resuscitate me."

Home-Made Candies.

Very satisfactory candies, wholesome and easy to make, are the sugar candies, flavored. For these, a package of anise, horehound, wintergreen or any preferred flavor. Take a small portion, not more than one-fourth of a package, and steep it in one-half pint of water. When steeped, pour it over one pound of light brown or granulated sugar, add one-half cupful of vinegar and set it on to boil. Do not stir, or it will grain and go back to sugar.

Try it in cold water. When the small stream from the spoon forms in an upright column or spiral, instead of settling to the bottom of the water, and crackles when struck against the side of the cup, it is done, and must be removed at once from the fire, as when it is thoroughly done it will very soon burn. Have a pan ready buttered, pour the candy into it and set a way to cool.

A richer and very nice candy is made by scattering the meats of nuts over the bottom of the buttered pan, using clear water for the candy instead of flavored, and pouring the candy over the nuts.

Quite a variety of candies can be made from this one simple and easy method, by using different flavors or pouring it over nuts, popped-corn, chopped figs, stoned dates or sliced cocoanut.

Old-fashioned molasses candy is always good. It is to be tested the same as the sugar candy, and as soon as cool enough, pulled in a warm room or it will harden too quickly. With a large pair of scissors or shears, cut bits from the strips and they will be in the shape of buttercups.

If the richer cream candies are wanted, they are more wholesome if made of granulated sugar, stirring it to make it cream, than if made of pulverized sugar.

For cream walnuts, cream dates, chocolate creams and the like, boil one pound of granulated sugar in two-thirds of a cupful of water till it hardens in water as described. Set it off the stove into cold water, and stir till it creams, then mold with the fingers for nuts, or pour into the centres of stoned dates, or chop nuts and stir into it and mold into balls.

For chocolate creams, make balls of the cream and drop into melted chocolate and set on buttered plates.

Shine up your Stove-Pipes

WITH OUR

Beatemall Stove Pipe Varnish

Least Odor, Brightest Lustre, Quickest Drying, Easiest applied of all Stove-Pipe Varnishes.

Diluted, makes an excellent walnut stain for wood. Try it.

Coat the pipes before putting away in the spring, to prevent rust.

A useful coating to exposed Iron-work, as Fences, Balcony Railings, etc. preventing rust.

25c. a bottle. 5 for \$1.00.

Now brighten up the Furniture with a coat of our

CLIMAX

Furniture Polish

MAKES IT LOOK LIKE NEW!

BRUSHES

For the Teeth, Hair and Nails, Bath Brushes, Hand Scrubs, Clothes and Hat Brushes, Whisks etc., etc.

You will find our stock of these well assorted and reasonable in price.

W. C. GOODE,
CHEMIST,
GODERICH, - ONTARIO.

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10th Month.

OCTOBER, 1897.

31 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. New Moon..... Last Quarter..... Full Moon..... First Quarter..... | 75TH MERIDIAN. 3d 0h 31m m. 10d 11h 41m m. 18d 4h 8m ev. 25d 6h 28m ev. | 90TH MERIDIAN. 2d 11h 31m ev. 10d 10h 41m m. 18d 3h 8m ev. 25d 5h 27m 1 ev. | 105TH MERIDIAN. 2d 10h 31m ev. 10d 9h 41m m. 18d 2h 8m ev. 25d 4h 28m ev. |
|--------------|---------------------|---|-------------|--------------|---|-------------|--------------|--|---|---|---|
| | | Sun Rises | Sun Sets | Moon Sets | Sun Rises | Sun Sets | Moon Sets | | | | |
| 1 | Friday ^a | h. m. 5 58 | h. m. 5 40 | m. h. 8 42 | h. m. 5 57 | h. m. 5 40 | h. m. 8 50 | | | | |
| 2 | Saturday | 6 00 | 5 39 | 9 50 | 5 59 | 5 39 | 9 58 | | | | |
| 3 | Sunday | 6 01 | 5 37 | 11 03 | 6 00 | 5 38 | 11 09 | | | | |
| 4 | Monday | 6 0 | 5 35 | morn. | 6 01 | 5 36 | morn. | | | | |
| 5 | Tuesday | 6 | 5 33 | 0 19 | 6 02 | 5 34 | 0 24 | | | | |
| 6 | Wednesday | 5 | 5 31 | 1 33 | 6 04 | 5 33 | 1 37 | | | | |
| 7 | Thursday | 6 06 | 5 29 | 2 47 | 6 05 | 5 31 | 2 50 | | | | |
| 8 | Friday | 6 07 | 5 27 | 4 00 | 6 06 | 5 29 | 4 01 | | | | |
| 9 | Saturday | 6 09 | 5 25 | 5 03 | 6 07 | 5 28 | 5 02 | | | | |
| 10 | Sunday | 6 10 | 5 23 | rises | 6 08 | 5 26 | rises | | | | |
| 11 | Monday | 6 11 | 5 22 | 5 14 | 6 09 | 5 24 | 5 19 | | | | |
| 12 | Tuesday | 6 13 | 5 20 | 5 42 | 6 10 | 5 23 | 5 47 | | | | |
| 13 | Wednesday | 6 14 | 5 18 | 6 15 | 6 12 | 5 21 | 6 21 | | | | |
| 14 | Thursday | 6 15 | 5 17 | 6 55 | 6 13 | 5 19 | 7 02 | | | | |
| 15 | Friday | 6 16 | 5 15 | 7 40 | 6 14 | 5 18 | 7 47 | | | | |
| 16 | Saturday | 6 18 | 5 13 | 8 35 | 6 15 | 5 16 | 8 42 | | | | |
| 17 | Sunday | 6 19 | 5 11 | 9 34 | 6 16 | 5 14 | 9 40 | | | | |
| 18 | Monday | 6 21 | 5 10 | 10 38 | 6 18 | 5 13 | 10 44 | | | | |
| 19 | Tuesday | 6 22 | 5 08 | 11 47 | 6 19 | 5 11 | 11 51 | | | | |
| 20 | Wednesday | 6 23 | 5 07 | morn. | 6 20 | 5 09 | morn. | | | | |
| 21 | Thursday | 6 25 | 5 05 | 0 59 | 6 22 | 5 08 | 1 02 | | | | |
| 22 | Friday | 6 26 | 5 03 | 2 15 | 6 23 | 5 06 | 2 16 | | | | |
| 23 | Saturday | 6 27 | 5 02 | 3 25 | 6 24 | 5 05 | 3 25 | | | | |
| 24 | Sunday | 6 29 | 5 00 | 4 47 | 6 25 | 5 03 | 4 45 | | | | |
| 25 | Monday | 6 30 | 4 58 | 6 13 | 6 27 | 5 01 | 6 08 | | | | |
| 26 | Tuesday | 6 31 | 4 57 | sets | 6 28 | 5 00 | sets | | | | |
| 27 | Wednesday | 6 32 | 4 55 | 5 35 | 6 29 | 4 58 | 5 42 | | | | |
| 28 | Thursday | 6 34 | 4 54 | 6 31 | 6 31 | 4 56 | 6 39 | | | | |
| 29 | Friday | 6 35 | 4 53 | 7 38 | 6 32 | 4 55 | 7 46 | | | | |
| 30 | Saturday | 6 36 | 4 50 | 8 51 | 6 33 | 4 53 | 8 58 | | | | |
| 31 | Sunday | 6 38 | 4 49 | 10 09 | 6 34 | 4 51 | 10 14 | | | | |

OCTOBER'S JOY.

The air is full of hints of grief
 Because the autumn is on tap;
 The wind moans o'er the fragile sheep,
 The leaflet whirls o'er nature's lap.
 And yet I'm wearing Rapture's crown
 Which knocks fate's nightmares all askew—
 My summer girl is back in town;
 My overcoat's as good as new.

A man was arrested recently in Springville, Utah, for stealing a copy of "Hints for the Household." It does not always pay to take good advice.

A small boy's aunt interfered with some cherished idea he had. "I don't like you, Aunt Minnie," he said; "an' if you don't let me alone I'll save up my pottet-money an' buy a tapir." "A what?" asked his aunt. "A tapir," said the small one. "An' tapirs they eat ants."

An American newspaper described a fire by saying that the red flames danced in the heavens and flung their fiery arms about like a black funeral pall, until Sam Jilks clambered hurriedly on the roof and doused them out with a pail of water.

Miscellaneous Recipes.

Oyster Fritters—Three dozen oysters, one tablespoon catsup, a little chopped lemon peel, one-half teaspoonful chopped parsley, fritter batter, fat or oil to fry. Boil the oysters for one minute in their own liquor, dip them into the batter and drain them; fry them, lay them on a dish, and garnish with fried potatoes, toasted sippets and parsley. Time, five minutes.

Egg and Oyster Omelet—Four eggs, six large oysters, one-half a large cup flour, one-half pint milk, seasoning of pepper and salt. Beat up four eggs and season to taste, chop up six large oysters; make a batter of half a large cup of flour and half a pint of milk; mix the whole together, stir well, and fry slowly. Time, about one-quarter of an hour.

Salt Fish in Cream—Salt fish, one quart water, one pint new milk or cream, one spoonful flour, butter the size of a large walnut, and pepper to taste. Tear the fish into small strips, wash clean and put into a pan with the water. Let it simmer one-half hour, pour off the water and add the milk or cream; when this comes to a boil thicken with the flour. Let it boil five minutes; add a good sized piece of butter and a little pepper. Time, forty minutes.

Lamb Steak—A delicious way to cook a slice from a leg of lamb or mutton, is to flour it on both sides and shake off what does not adhere. Lay in a shallow stew-pan with the lid, sprinkle with pepper and salt, a teaspoonful of chopped parsley, a pinch of thyme and other herbs. Cover with a small teacupful of water, set in the corner of the oven, and cook gently for upwards of an hour.

Cracker Croquettes—Give us a little dish in which to use up the broken pieces and stale crackers; put them into a bowl, cover with milk, let them soak until soft. Now this must be rather a thick paste; add the yolks of two eggs, a little salt and the grated rind of one lemon. Form into cylinder shaped croquettes; dip first in egg, then in bread crumbs, and fry as ordinary croquettes.

Potato Snow—Potatoes, salt and water. Choose white potatoes as free from spots as possible; boil them in their skins in salt and water until perfectly tender, drain and dry them thoroughly by the side of the fire, and peel them. Put a hot dish before the fire, rub the potatoes through a coarse sieve on to this dish; do not touch them afterwards, or the flakes will fall; serve as hot as possible.

The Henderson Plant Food

This is a Chemical Fertilizer, clean and without odor, which has proved itself a marvellous assistance to the development of all kinds of plants.

We could fill this book with proofs of its wonderful success and will refer any inquiries to many of the best known flower growers in Goderich and other towns.

Particularly useful for House Plants. Has been used with great success on ferns, palms, cacti, geraniums, roses, and many other varieties.

Use it if you would have
Flourishing Plants
Beautiful Flowers.

A Pound Package (25c.) Expressed at
buyer's expense on receipt of price.

Other Plant Foods may fail, but this succeeds.

Our
Black Cherry
Balsam Cures the Cough!
Pleasant to Take!

W. C. GOODE,
CHEMIST,
GODERICH, ONT.

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11th Month.

NOVEMBER, 1897.

30 Days.

| Day Month | Day Week. | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | MOON'S PHASES. | 75TH MERIDIAN. | 90TH MERIDIAN. | 105TH MERIDIAN. |
|--------------|--------------|---|-------------|--------------|---|-------------|---------------|----------------|----------------|----------------|-----------------|
| | | Sun Rises | Sun Sets | Moon Sets | Sun Rises | Sun Sets | Moon Rises | | | | |
| 1 | Monday | h. m. | h. m. | h. m. | h. m. | h. m. | h. m. | | | | |
| 2 | Tuesday | 6 39 | 4 47 | 11 25 | 6 36 | 4 50 | 12 29 | | | | |
| 3 | Wednesday | 6 41 | 4 45 | morn. | 6 37 | 4 49 | morn. | | | | |
| 4 | Thursday | 6 42 | 4 44 | 0 38 | 6 39 | 4 48 | 0 41 | | | | |
| 5 | Friday | 6 43 | 4 42 | 1 51 | 6 40 | 4 46 | 1 51 | | | | |
| 6 | Saturday | 6 45 | 4 41 | 2 56 | 6 41 | 4 45 | 2 55 | | | | |
| 7 | Sunday | 6 46 | 4 40 | 4 04 | 6 43 | 4 44 | 4 02 | | | | |
| 8 | Monday | 6 48 | 4 38 | 5 12 | 6 44 | 4 43 | 5 08 | | | | |
| 9 | Tuesday | 6 49 | 4 37 | 6 18 | 6 46 | 4 41 | 6 13 | | | | |
| 10 | Wednesday | 6 51 | 4 36 | rises | 6 47 | 4 40 | rises | | | | |
| 11 | Thursday | 6 52 | 4 35 | 4 53 | 6 48 | 4 39 | 5 00 | | | | |
| 12 | Friday | 6 53 | 4 34 | 5 37 | 6 50 | 4 38 | 5 44 | | | | |
| 13 | Saturday | 6 55 | 4 33 | 6 28 | 6 51 | 4 37 | 6 35 | | | | |
| 14 | Sunday | 6 56 | 4 32 | 7 26 | 6 52 | 4 36 | 7 32 | | | | |
| 15 | Monday | 6 57 | 4 31 | 8 27 | 6 54 | 4 35 | 8 33 | | | | |
| 16 | Tuesday | 6 59 | 4 30 | 9 33 | 6 55 | 4 34 | 9 37 | | | | |
| 17 | Wednesday | 7 00 | 4 29 | 10 42 | 6 56 | 4 33 | 10 46 | | | | |
| 18 | Thursday | 7 01 | 4 28 | 11 53 | 6 58 | 4 32 | 11 55 | | | | |
| 19 | Friday | 7 03 | 4 27 | morn. | 6 59 | 4 31 | morn. | | | | |
| 20 | Saturday | 7 04 | 4 26 | 1 08 | 7 00 | 4 30 | 1 09 | | | | |
| 21 | Sunday | 7 05 | 4 25 | 2 17 | 7 01 | 4 30 | 2 16 | | | | |
| 22 | Monday | 7 07 | 4 24 | 3 40 | 7 02 | 4 29 | 3 37 | | | | |
| 23 | Tuesday | 7 08 | 4 24 | 5 04 | 7 03 | 4 28 | 4 59 | | | | |
| 24 | Wednesday | 7 09 | 4 23 | 6 30 | 7 04 | 4 28 | 6 23 | | | | |
| 25 | Thursday | 7 11 | 4 23 | sets | 7 06 | 4 27 | sets | | | | |
| 26 | Friday | 7 12 | 4 21 | 5 16 | 7 07 | 4 27 | 5 23 | | | | |
| 27 | Saturday | 7 13 | 4 21 | 6 31 | 7 08 | 4 26 | 6 38 | | | | |
| 28 | Sunday | 7 14 | 4 20 | 7 49 | 7 09 | 4 26 | 7 55 | | | | |
| 29 | Monday | 7 16 | 4 20 | 9 08 | 7 10 | 4 25 | 9 13 | | | | |
| 30 | Tuesday | 7 17 | 4 19 | 10 26 | 7 11 | 4 25 | 10 29 | | | | |
| | | 7 18 | 4 18 | 11 41 | 7 12 | 4 24 | 11 42 | | | | |

A Special Line.

An up-to-date New York minister is reported by the *New York World* to be devoting special attention to marriage and funeral ceremonies. He advertises "that parties can bring their troubled hearts to him without fear of contradiction. Do not, I beg of you, continue longer in a lonely and unwedded state when you can come to me, and by the expenditure of a trivial amount—cash—be rendered man and wife with a suddenness that will at first surprise those that are not used to it."

This Reverend gentleman has worked up sufficient business to require two assistants and

a book-keeper, to say nothing of a lady cashier, and this notwithstanding the fact that the whole business has been brought down to a regular system. He has recently adopted the following "Rate Card" which might be of service to any of our ministerial friends, who may think it worth while pushing trade in the same line.

Plain marriage, \$5.

Marriages in slow and solemn enunciation, with ring, \$8.50.

A special discount to regular customers after the second marriage. Ask for our coupon-book, \$25, entitling the holder to six plain or four ornate marriages.

(continued)

Miscellaneous Recipes.

Cream Puffs—Boil with a large cupful of water a teacupful of butter, stirring in one teacupful of flour while boiling, set aside to cool, and when cold stir in four eggs, one at a time without beating; drop in buttered tins quickly and bake in a fairly hot oven. Cream: three tablespoons flour, one egg, two tablespoons sugar, stir in one pint of milk while boiling. Flavor to liking.

Egg-Balls for Soups and Made Dishes—Eight eggs, a little flour, seasoning to taste of salt. Boil six eggs for twenty minutes, strip off the shells, take the yolks and pound them in a mortar. Beat the yolks of the two uncooked eggs; add them, with a little flour and salt, to those pounded; mix all well together, and roll into balls. Boil them before they are put into the soup or other dish they may be intended for.

Salad Dressing—Four eggs, one teaspoon mixed mustard, one-quarter teaspoon white pepper, half that quantity of cayene, salt to taste, four tablespoons of cream, vinegar. Boil the eggs until hard, which will be in about a quarter of an hour or twenty minutes; put them into cold water, take off the shells, and pound the yolks in a mortar to a smooth paste. Then add all the other ingredients, except the vinegar, and stir them well until the whole are thoroughly incorporated one with the other. Pour in sufficient vinegar to make it of a constituency of cream, taking care to add but little at a time. The mixture will then be ready for use.

French Dish—Take about two cupfuls each of chopped veal and ham, soak two cupful of bread crumbs in one cup of boiling milk, season and mix together with two well beaten eggs; put into a well buttered mould or dish and bake for one-half hour, not allowing the crust to become hard. Turn on a platter and serve hot.

Oatmeal Cookies—One and a half cups flour, one and a half cups oatmeal, one cup sugar, one cup lard, one-half cup buttermilk, one teaspoon soda, dates, five cents worth.

Layer Sponge Cake—Two cups sugar, four or five eggs, (leaving out whites of two for frosting); beat sugar and eggs well together; one cup of boiling water, three cups flour, a level teaspoon Baking Powder.

When Merry Xmas comes

Please remember that, no gift is more acceptable than a

Beautiful Cut-glass Bottle of Fine Perfume.

We will have them in great variety. In bewildering beauty and sweetness. In all the best makes.

Also the Latest and Prettiest Styles of

Toilet Cases, Manicures, Shaving Sets, Smokers' Sets, and many other lines.

Our Prices are Low. Choose Early.

Nothing helps the Festive Season more than good cookery. This may be secured by using

Our High-grade Baking Powder 30c. pound.
and
Flavoring Essences.

These are Extra Strong and Warranted always
PURE AND FRESH.

Try our Banana and Vanilla Essences if no others. Peach, Pineapple and Lemon are also fine.

—AT—

Goode's Drug Store.

We also sell that well-known Baking Powder made by W. T. STRONG of London. 10c. and 25c. packages.

12th Month.

DECEMBER, 1897.

31 Days.

| Day Month | Day Week | For Montreal, Quebec and regions of St. Lawrence and Ottawa Rivers. | | | For Toronto and Province of Ontario, lying on and bet. the Great Lakes. | | | Moon's PHASES. |
|--------------|-------------|---|-------------|--------------|---|-------------|--------------|--|
| | | Sun Rises | Sun Sets | Moon Sets | Sun Rises | Sun Sets | Moon Sets | |
| 1 | Wednesday | 7 20 | 4 18 | morn | 7 14 | 4 24 | morn | Full Moon..... Last Quarter..... New Moon..... First Quarter..... |
| 2 | Thursday | 7 21 | 4 17 | 0 45 | 7 15 | 4 24 | 0 45 | |
| 3 | Friday | 7 22 | 4 17 | 1 55 | 7 16 | 4 24 | 1 53 | |
| 4 | Saturday | 7 23 | 4 17 | 3 03 | 7 17 | 4 23 | 3 00 | 8d 11h 54m ev. 16d 11h 21m ev. 23d 2h 55m ev. 30d 2h 26m ev. |
| 5 | Sunday | 7 24 | 4 17 | 4 11 | 7 18 | 4 23 | 4 07 | |
| 6 | Monday | 7 25 | 4 16 | 5 15 | 7 19 | 4 23 | 5 09 | |
| 7 | Tuesday | 7 26 | 4 16 | 6 17 | 7 20 | 4 23 | 6 11 | 75TH MERIDIAN. |
| 8 | Wednesday | 7 27 | 4 16 | 7 16 | 7 21 | 4 23 | 7 09 | |
| 9 | Thursday | 7 28 | 4 16 | rises | 7 22 | 4 23 | rises | |
| 10 | Friday | 7 29 | 4 16 | 5 20 | 7 23 | 4 23 | 5 26 | 90TH MERIDIAN. |
| 11 | Saturday | 7 30 | 4 16 | 6 20 | 7 24 | 4 23 | 6 27 | |
| 12 | Sunday | 7 31 | 4 16 | 7 25 | 7 24 | 4 23 | 7 30 | |
| 13 | Monday | 7 32 | 4 16 | 8 31 | 7 25 | 4 23 | 8 35 | 105TH MERIDIAN. |
| 14 | Tuesday | 7 33 | 4 17 | 9 41 | 7 26 | 4 24 | 9 44 | |
| 15 | Wednesday | 7 33 | 4 17 | 10 53 | 7 27 | 4 24 | 10 54 | |
| 16 | Thursday | 7 34 | 4 17 | morn | 7 28 | 4 24 | morn | 8d 10h 54m m. 16d 10h 21m ev. 23d 1h 55m ev. 30d 1h 26m ev. |
| 17 | Friday | 7 35 | 4 18 | 0 01 | 7 28 | 4 25 | 0 01 | |
| 18 | Saturday | 7 36 | 4 18 | 1 16 | 7 29 | 4 25 | 1 14 | |
| 19 | Sunday | 7 36 | 4 19 | 2 36 | 7 29 | 4 25 | 2 32 | 105TH MERIDIAN. |
| 20 | Monday | 7 37 | 4 19 | 3 57 | 7 30 | 4 26 | 3 52 | |
| 21 | Tuesday | 7 37 | 4 19 | 5 20 | 7 30 | 4 26 | 5 13 | |
| 22 | Wednesday | 7 38 | 4 20 | 6 37 | 7 31 | 4 27 | 6 30 | 8d 9h 34m m. 16d 9h 21m ev. 23d 0h 55m ev. 30d 0h 26m ev. |
| 23 | Thursday | 7 38 | 4 20 | 7 46 | 7 31 | 4 27 | 7 39 | |
| 24 | Friday | 7 39 | 4 21 | sets | 7 32 | 4 28 | sets | |
| 25 | Saturday | 7 39 | 4 22 | 6 40 | 7 32 | 4 28 | 6 46 | 105TH MERIDIAN. |
| 26 | Sunday | 7 40 | 4 22 | 8 02 | 7 32 | 4 29 | 8 06 | |
| 27 | Monday | 7 40 | 4 23 | 9 21 | 7 33 | 4 30 | 9 23 | |
| 28 | Tuesday | 7 40 | 4 24 | 10 36 | 7 33 | 4 30 | 10 37 | 8d 9h 34m m. 16d 9h 21m ev. 23d 0h 55m ev. 30d 0h 26m ev. |
| 29 | Wednesday | 7 41 | 4 24 | 11 41 | 7 34 | 4 31 | 11 40 | |
| 30 | Thursday | 7 41 | 4 25 | morn | 7 34 | 4 32 | morn | |
| 31 | Friday | 7 41 | 4 26 | 0 53 | 7 34 | 4 33 | 0 51 | |

Smiling at stated intervals during the service, 25 cents per smile.

Kissing the bride, from 50 cents to \$6.

Shaking hands and chatting merrily all close of performance, \$1.75.

Terms: Cash at conclusion; or, if paid when engagement is made, 10 per cent. discount.

Persons desiring to run open accounts must furnish satisfactory references. Interest charged on accounts after thirty days.

"If I rest I rust," is a German proverb. "If I trust I bust," is a tradesman's version.

December Drifts.

He—Noodles tells me that when walking with him last night you were fishing for compliments.

She—Poor Noodles; I'm too old a hand to fish in shallow waters.

Youngerman—Do you think two can live as cheaply as one?

Oldtimer—Well, before I was married I thought that possibly they could.

Youngerman—And afterwards?

Oldtimer—Oh! I didn't do any thinking afterward—I found they had to!

Miscellaneous Recipes.

Coffee Cake—One teacup brown sugar, one teacup golden syrup, one-half teacup butter, one-half teacup lard, one cup cold coffee, two eggs, one cup currants, one cup stoned raisins, one-half teaspoon nutmeg, one-half teaspoon cloves, one-half teaspoon cinnamon, two teaspoons baking powder, flour. Wash the fruit and dry it; bake one hour in a quick oven.

Grape Juice—Take twenty-five pounds of grapes, bruise into a stone jar with one pound sugar and two quarts water. Place jar in a dish of water on the back of stove till the juice is separated. Strain through a bag. Do not squeeze. To every gallon of juice put one drachm salicylic acid, and sugar to taste. Still till dissolved, then leave for twenty-four hours to settle. Bottle, cork and seal, or put into gem jars.

Ginger Cordial—One ounce Tartaric Acid; half ounce Tincture Cayenne Pepper; half ounce Essence Ginger; one ounce Burnt Sugar, (get this at drug store); three lemons, sliced very thin; three pounds Granulated Sugar. Pour over all these six quarts of boiling water. Let it stand twenty-four hours, when it is ready for use. Strain when bottling, cork well and keep in a cool place.

Marmalade—Take two dozen sweet oranges, one-half dozen bitter oranges, and one dozen lemons. Pare rind of oranges off as thin as possible, and cut this rind into very thin chips, and put into a bag. Take off all the skin, then cut up pulp, taking out seeds, and lemons without peel. To one pound of juice put one and a half pints of water. Put away in stone jar for several hours. Place bag of chips in water also. Boil chips in water for three hours. Boil pulp and lemons gently for three hours. Strain juice off pulp, then add one pound sugar to one pint. Add chips and boil until it jellies.

To Glaze Pastry—To glaze pastry, which is the usual method adopted for meat or raised pies, break an egg, separate the yolk from the white and beat the former for a short time; then when the pastry is nearly baked, take it out of the oven, brush it over with this beaten yolk of egg, and put it back in the oven to set the glaze.

Diet and Digestion.

Suet dumpling requires about five hours for proper digestion, and with some people they never digest at all.

Beef soup is much harder to digest than would be supposed. The time required is about four hours.

Barley soup is one of the lightest of diets. It is believed to be completely digested at the end of an hour and a half.

Fresh sausage, broiled, requires nearly three hours and a half for digestion. When fried, the time is indefinitely longer.

Raw cabbage will be digested at the end of two hours and a half; boiled cabbage demands at least four and a half hours.

No flesh is healthy too soon after the death of the animal. Meat should always be kept at least a day or two before using it.

The tendons and cartilages of meats are very much more difficult of digestion than the fibre, requiring from four to five hours.

Veal is one of the most indigestible of meats; when broiled it may be digested in four hours; when fried it requires nearly five.

Nearly four hours are required for the digestion of broiled chicken; a somewhat longer time is needed for the same when fried.

The stomach is capable of enormous distension. Gluttonous people often distend their stomachs two or three times the original capacity.

Eminent medical authorities say that the best drink after eating is a cup of coffee, not very strong and taken without sugar or cream.

A man at light work needs about 17 ounces of food per day; at hard work, 30 ounces; at very hard physical labor, 45 ounces are necessary.

The digestive apparatus is a chemical laboratory in which processes both analytic and synthetic are continually going forward.

In all tropical countries some form of capicum is an article of daily diet. It seems to be nature's tonic for the stomach in hot climates.

The appetite should never be artificially stimulated. Hunger and thirst are the best advisers as to when food and drink should be taken.

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Domestic Hints.

Sweet oil is the best of all things for polishing oak.

Do not fail to provide some means for ventilation during the night.

Brown bread and apples are two friends to complexion that are often unheeded.

The apple contains a larger amount of phosphorus, or brain food, than any other fruit.

Half the melancholy of nations proceeds from depression generated by unsanitary conditions.

Recent measurements show that the right arm is stronger than the left in 50.9 per cent. of men tested, and 46.9 per cent. of the women.

Pears should be stewed in an earthen dish, and basted frequently with a syrup made from a cupful of boiling water and half a cup of sugar.

Molasses rubbed on grass stains on white dresses or undergarments will take out the stains when the clothing is washed. Soaking in sweet milk will also remove grass stains.

Leather belts or boots that have been soaked in water and dried hard may be softened by rubbing plentifully with coal oil. If the leather is very dirty wash it with good hot soapsuds first.

A little piece of ammonia dropped into the water in which the windows are cleaned will make them much brighter, more particularly if when quite dry they are polished with an old newspaper.

If collars and cuffs are very slow to dry under the iron put them in the hot sun, or close to the stove; they will then be as stiff again as they would be if you ironed all the starch out of them trying to dry them.

Raisins can be easily seeded if put in hot water and allowed to stand fifteen minutes before beginning to seed.

Clear, black coffee diluted with water and containing a little ammonia will clean and restore black clothes.

A sponge large enough to expand and fill the chimney after having been squeezed in, tied to a slender stick, is the best thing with which to clean a lamp chimney.

Graham gems or rolls are among the most reliable of breakfast dishes when properly made. The secret of success in baking anything made of graham flour is to have the oven as hot as possible without burning.

A mustard plaster made according to the following directions will not blister the most sensitive skin:—Two teaspoonfuls mustard,

two teaspoonfuls flour, two teaspoonfuls ground ginger. Do not mix too dry. Place between two pieces of old muslin and apply. If it burns too much at first lay an extra piece of muslin between it and the skin; as the skin becomes accustomed to the heat take the extra piece of muslin away.

A cake of magnesia and a clothes brush are a frugal woman's best friends. After brushing a dusty gown and then with magnesia rubbing both sides of any soiled spots, it should be hung away for a day or two and then brushed again. The spots will be found to have disappeared.

Light colored evening gloves may be dry cleaned easily at home in a very short time. The gloves may be put on the hands or on wooden dummy hands, then rubbed all over with fine fuller's earth, and next with a dry flannel, and finally shaken to get rid of the powder. Mix a little French chalk with sifted bran and rub the gloves with this after the former process.

Bake cottage pudding in gem or pop-over pans, thus giving to each person an individual pudding. This way not only adds to the attractiveness of this simple but popular dish, but conserves its lightness, if, as often happens, a careful hostess attempts to cut the pudding with a steel knife when hot from the oven. The usual sauce accompanies the individual serving.

Inexpensive and most nutritious soups for growing children who only have a short time at home for the noonday lunch are made from kidney beans, black beans, white beans, peas and celery, potatoes and tomatoes in the form of cream soups. Meat soups containing vegetables may also be used once or twice a week. Serve with this soup bread or rolls made of whole wheat, preferably the latter as they have more crust than the bread.

Potatoes baked in their skins should have a piece cut off the ends before baking, in order that the steam may escape. Prepared in this way they are light and dry when eaten. When boiled they may be prepared in the same way, and the skin removed just before serving to each individual. Potatoes are unquestionably drier and finer of flavor when boiled in this way than when pared before cooking. The utmost care is necessary to prevent their being cold when eaten, as they grow cold rapidly after their skins are removed; and of all things potatoes should be hot in whatever form they are served, unless it be in a cold salad.

Hints on Dyeing.

To those who wish to have certain fabrics dyed, the following information may be found useful as regards the colors they will take:—

Black material can only be dyed black, dark green, brown, dark crimson, dark claret, dark olive.

Brown can only be dyed black, dark brown, dark green, dark claret.

Dark Green—Black, dark brown, dark green, dark claret, dark olive.

Light Green—Dark green, black, dark brown, dark crimson, dark claret, dark olive.

Dark Crimson—Black, brown, dark crimson, dark claret.

Light Crimson—Will take the same as dark crimson.

Claret—Black, brown, dark crimson, dark claret.

Fawn—Will take dark crimson, dark green, black, brown, dark claret.

Dark Blue—Black, brown, dark crimson, dark green, dark claret, dark olive and dark blue.

Pale Blue—Dark crimson, dark green, black, brown, claret, dark blue, dark olive, lavender, orange, yellow.

Olive—Will dye brown, black, dark green, dark crimson, dark claret.

Lavender—Black, brown, dark crimson, claret, lavender, olive.

Pink—Dark crimson, dark green, black, brown, pink, olive, dark blue, dark fawn.

Rose—Same as pink, but also orange, scarlet and giraffe.

Gray—Will only dye, besides brown and black, dark green, dark scarlet, dark crimson, dark fawn and dark blue.

White silk and cotton goods can be dyed almost any color. While woollen goods cannot be properly dyed in the piece, they can, however, be beautifully cleaned. As cotton, silk and wool all take dye differently, it is almost impossible to re-dye a fabric of mixed stuff any color except the dark ones named. Pale blue fabrics will re-dye better than any color.

Coloring Recipes.

Crimson—Use 1 lb. lac dye, together with 2 ozs. madder compound, to every 2 lbs. cloth or yarn. Soak the lac dye over night in a brass or copper kettle, then add the compound and stir; then the cloth, and bring your dye slowly to a scalding heat; then vary the time as you wish the color. If dark, let it remain some hours; if not, one hour; then rinse in soft water, without soap.

Madder Red—Take 1 lb. madder for every 2 lbs. yarn or cloth. Soak the madder in a brass or copper kettle one night in warm water, enough to cover the yarn you wish to color. Next morning put in 2 ozs. madder compound for every pound madder which you have soaked, then wet your yarn or cloth in clean water, and wring it out in clear water; afterwards put in the dye; now place the kettle over the fire and bring it slowly to a scalding heat, which will take about half an hour. Keep it at this heat half an hour if light red is wanted, and longer if a dark one, the color depending upon the time it remains in the dye. When the color is made rinse the cloth immediately in cold water; it will then be finished.

Scarlet (very superior)—3 ozs. cochineal, 3 ozs. cream tartar and 4 ozs. solution of tin. Powder the cochineal and rub through a bag into blood-warm water sufficient to cover the yarn. When it is a little warm put in the cream of tartar, and simmer, then add your solution of tin. Your yarn must be wet with clean water. Steep it in the dye till the yarn is properly dyed. Dry your yarn before you wash it. This will color three pounds.

Wine Color—1 lb. wool, $\frac{1}{2}$ lb. red powder, 1 oz. madder compound. Soak the powdered wool in warm water all night; mix the madder compound with about $\frac{1}{2}$ p. water (in a glass), and add it to the rest; rinse the wool in warm water and put it in the dye; boil about half an hour; take out the wool and rinse it in cold water. A color almost as fine may be had by using $\frac{1}{4}$ lb. of alum, and boiling in the same way.

Pink (on cotton)—For 5 lbs. take 2 lbs. nicewood and 4 ozs. solution of tin. Put the cotton in and let it remain till the shade suits.

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Pink—For every 3 lbs. yarn or cloth take $3\frac{1}{2}$ qts. water, or enough to cover the article you wish to color, 2 ozs. cochineal, and $\frac{1}{2}$ oz. cream tartar. Steep the cochineal in warm water two hours, or until the strength is entirely extracted, and add the cream tartar; then wet the cloth in clear water; wring it out and put it in the dye; bring it to a scalding heat, let it remain in a few moments, and it will be finished.

Yellow—1 lb. of wool or cloth, $\frac{1}{4}$ lb. fustic, $\frac{1}{4}$ lb. alum. Put all in an earthen vessel, and pour on sufficient hot water to cover the wool and keep it warm all night, give it half an hour's boil in a brass kettle, and then rinse in cold water. A much deeper and richer yellow may be had by using turmeric powder instead of fustic, and proceeding in the same manner.

Cheap Brown for Wool and Cotton—

For 10 lbs. goods, $\frac{1}{2}$ lb. japonica, 1 oz. blue vitriol, 2 ozs. bichromate of potash. Put the japonica into 4 gallons of soft water, boil until dissolved, add the blue vitriol, and stir well; put in the goods and keep at boiling point for two hours; wring out and put into the solution made with the potash, let it remain for half an hour, then wash in soap suds.

Black on Wool, Silk or Cotton—For 1 lb. of cloth it will require 1 oz. extract of logwood and $\frac{1}{2}$ oz. blue vitriol. Prepare an iron kettle with a sufficient quantity of water to admit the yarn or cloth to be worked in the dye without being crowded; bring the water to a scalding heat, then put in the yarn or cloth a few minutes; when it is thoroughly wet, take it out and drain it; in the next place add the blue vitriol and, when dissolved and the water skimmed carefully, put in the material to be colored, and let it remain half an hour at a scalding heat, airing it occasionally, then take it out and rinse it in soft water. The vitriol water may be emptied into a separate vessel, and the extract of logwood dissolved in a sufficient quantity of water, brought to a scalding heat, and skimmed; put in the cloth, keeping the dye in the same temperature, and let it remain half an hour, airing it frequently, then take it out and drain it; add the vitriol water to the dye and put it in again; let it remain fifteen minutes, airing as before. Clean it well. For cotton add a little common glue.

Purple—For 10 lbs. of goods use $\frac{3}{4}$ lb. alum, 1 teacup muriate of tin, $\frac{1}{4}$ lb. pulverized cochineal, $\frac{1}{4}$ lb. cream tartar. Boil the alum, tin and cream tartar twenty minutes, add the cochineal and boil five minutes, immerse the goods two hours, remove and enter them in a new dye, composed of $\frac{3}{4}$ lb. Brazil wood, $1\frac{1}{2}$ lbs. logwood, 1 lb. alum, 2 cupfuls muriate of tin, adding a little extract of indigo.

Lilac (for silk)—For 1 lb. silk use $1\frac{1}{2}$ lbs. archill. Mix it well with the liquor, make it boil quarter of an hour, dip the silk quickly, then let it cool, wash in soft or river water.

Orange—For 10 lbs. goods use $\frac{1}{2}$ lb. sugar of lead, boil fifteen minutes, when a little cool enter the goods, and dip for two hours, wring out, make a fresh dye with 1 lb. bichromate of potash, $\frac{1}{4}$ lb. madder; immerse until the desired shade. The shade may be varied by dipping in lime water.

Light Silver Drab—For 5 lbs. goods use $1\frac{1}{2}$ ozs. logwood, $1\frac{1}{2}$ ozs. alum. Boil well, enter the goods, and dip for one hour. Grade the color to any desired shade by using equal parts of logwood and alum.

Blue—A splendid blue may be produced in an hour by the following process:—For 1 lb. wool or cloth take $2\frac{1}{2}$ ozs. alum and $1\frac{1}{2}$ ozs. cream tartar. Boil these together in a brass or copper kettle for about an hour; now take sufficient warm water to cover the cloth or wool, and color it to the shade you wish with the liquid blue; put the whole into a copper pot and boil it a short time, taking care to keep it stirred; remove the cloth, rinse in clear cold water, and hang it up to dry.

Blue (on cotton)—For 1 lb. take 2 ozs. copperas, dissolve in sufficient boiling water, put the cotton in, and let it soak one hour. Dissolve $\frac{3}{4}$ oz. prussiate potash in same quantity of fresh boiling water, and add $\frac{1}{2}$ oz. sulphuric acid (by weight), then dip the cotton alternately from one to the other three times, or until the desired change is obtained, and rinse well with cold water.

Salmon—Take 1 lb. wool, $\frac{1}{4}$ lb. annatto, and $\frac{1}{4}$ lb. soap. Take water sufficient to cover the wool, in which dissolve the annatto and soap; rinse the wool in clean water, put it into the annatto mixture and boil about half an hour. The shade may be made lighter or deeper according to the quantity of annatto used.

Orange (on cotton)—For 1 lb. take 2 ozs. sugar of lead and 1½ ozs. bichromate of potash. Dissolve each separately in just enough boiling water to cover the cotton, and dip it alternately from one to the other three times, or until the desired shade is obtained.

Green (on cotton)—Dip the cotton colored blue into the orange dye.

Brown—For 1 lb. wool take ¼ lb. alum and 1 oz. cream tartar, and boil for half an hour. Take ½ lb. red powder, ¼ lb. fustic, and 2 ozs. logwood chips; soak these a night in sufficient warm water to cover the wool; take the wool out of the alum water; and boil with the woods for about half an hour. If a dark brown is wanted, add about a teaspoon of copperas.

Dove and Slate Colors of all shades are made by boiling in an iron vessel a teacup of black tea with a teaspoon of copperas and sufficient water. Dilute this until you get the shade wanted.

All fancy colors should be colored in brass and copper vessels, with plenty of soft water, and wet before putting them into the dye.

Bridal Superstition.

Monday, Tuesday and Wednesday are considered the best days to be married on if assurance of happiness is desired, for—

Monday for wealth,

Tuesday for health,

Wednesday the best day of all!

Thursday for crosses,

Friday for losses,

Saturday no luck at all.

All brides-elect rejoice when the marriage day dawns brightly, remembering the old adage:

Blest is the bride upon whom the sun doth shine.

And are equally certain that—

To change the name and not the letter

Is a change for the worse and not the better.

The day following the wedding belongs exclusively to the husband, and fortunate for him if it be fair.

White is the color usually chosen for bridal robes, signifying purity and innocence, but others may be chosen wisely, as the following rhyme asserts:

Married in white,

You have chosen all right.

Married in grey,

You will go far away.

Married in black,
You will wish yourself back.
Married in red,
You'd better be dead.
Married in green,
Ashamed to be seen.
Married in blue,
You'll always be true.
Married in pearl,
You'll live in a whirl.
Married in yellow,
Ashamed of the fellow.
Married in brown,
You'll live out of town.
Married in pink,
Your spirits will sink.

Then, no bride must go to the altar without "something old and something new, something borrowed and something blue." Neither must she, after her toilet is complete, look at herself in a mirror. She must see that no bridal guest wears a costume entirely black, as that would bring her sorrow. On changing her gown she must throw away every pin used in the bridal attire.

To try on a wedding ring before the ceremony is unpropitious. Should the shaking hand of the groom drop this symbol of love in the act of putting it on the bride's finger the ceremony had better be stopped right there. To lose it is prophetic of evil, and many fancy to remove it after it is placed on the finger is unlucky.

The breaking of a wedding ring is surely prophetic of the death of one of the married twain.

There is an explanation in this superstition:

As the wedding ring wears,

So wear away life's cares.

Which is of the same theory that time will cure all ills.

Weather Wisdom.

A new moon falling between 10 a. m. and 12 m. in summer time means very showery weather.

The falling of soot from a chimney is a tolerably sure indication of approaching bad weather.

A new moon in winter time coming between 2 and 4 a. m. means storms, with rain or snow.

The creaking of the timbers in a building is a tolerably sure indication of coming rainy weather.

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