DIFFICULT SHORTS

[illegible]

FARM AND FIRESIDE.

Gardening Notes.

[illegible] A lady commu- [illegible] the following to an exchange [illegible] a very good tomatoes. Take [illegible] small tomato, cut off the top, [illegible] out a shell three-quarters [illegible] Fill the cavity with [illegible] chopped fine, a dozen seeds, [illegible] with a piece of lemon [illegible] Keep [illegible] with tepid water every day, until there is no longer any [illegible] in the tomato. Then remove the [illegible] and [illegible] bed, and then [illegible] plant. Should the [illegible] not [illegible] pinch them off [illegible] not, affording a [illegible] plant that will [illegible] A dozen [illegible] will afford an abundant supply of early tomatoes for the family.

Domestic and Useful.

Cocoanut Cream Sauce.—One cup [illegible] of cocoanut to [illegible] one half [illegible] of sugar, one [illegible] of cream, one [illegible] of butter, one [illegible] of flour, one [illegible] of boiling water. Rub the butter and flour together with [illegible] water, then add the cocoanut and sugar, and [illegible] cook ten minutes. Flavor with lemon or vanilla.

Pickled Onions.—Pick and wash the onions in clear cold water, drain and turn them on a clean, soft towel, but do not allow them to lie. Leave about an inch of the leaves should be [illegible] and watery, then dried up [illegible] cannot be [illegible] to [illegible] vinegar, add a slight flavor [illegible] if desired, let it [illegible] hour or two before serving. Those [illegible] not [illegible] sweet- [illegible] make a delightful [illegible] with cold [illegible]

Boiled Beans and Tomatoes.—Mix equal [illegible] of well cooked beans and [illegible] stewed tomatoes, add finely minced onion, to the taste, do [illegible] season to the strength of [illegible] Let all be added to bake [illegible] proportion of [illegible] and that like [illegible] happy. Bake [illegible] gently, from an hour to an hour and a half in a moderate oven. [illegible] will be [illegible] but does not make [illegible] brown.

Boiled Green Tomatoes Sauce.—Take some [illegible] boiled beans and [illegible] mash the beans the [illegible] with a spoon and rub them [illegible] a colander, then add two [illegible] of a wine glass full of [illegible] to each pint of [illegible] and one medium-sized [illegible] finely minced, boil all together for twenty minutes; thicken [illegible] with about one gill of sifted Graham flour rubbed in water, boil five minutes more and then serve. The above quantity is sufficient for a dozen persons. Parsley, thyme, or sage may be used instead of the onion.

Currant Sherbet.—A very pretty and useful dessert for the front of a summer tea may be made in the following manner: Take a yard and a quarter of white tarlatan of quite coarse quality, and sew one end of it along a strip of muslin; then begin at the opposite end, and cut the whole piece open in thin strips three inches wide, not to the end where the muslin band is which thus answers the purpose of holding them all together. Next cut one inch on either side of these strips, leaving an inch in the centre; let the muslin and be sure to leave the fluff on top of the muslin; then arrange the strips so as to fall equally over the bars, to look as much like cobwebs as possible, and the whole can be thrown in around the dessert dish just before it is sent to table. If properly arranged it is very pleasing, and easily obtained.

A Balsam for the Motherless.

Those who have the motherless young [illegible] calves, or lambs. Rub the [illegible] is found full of gin on the [illegible] much of the dam; rub a little [illegible] the same bottle along the [illegible] young animal to be adopted, [illegible] them together, and the re- [illegible] commended. The advantage [illegible] will be complete [illegible] have to do with love- [illegible] who, as is frequently [illegible] dies, leaves a pair of [illegible] while probably another owes [illegible] to, when exchange of ma- [illegible] mon is instantly brought [illegible] in the saving and [illegible] some of what otherwise [illegible] valuable compounds at best. [illegible] have tried these hints, and [illegible] one, the disparity can be [illegible] in the same manner Mr. Dudley's stockman, at Como, has [illegible] applied the charm to a [illegible] with a two month's foal [illegible] without a suspicion of foul play, mothered [illegible] foal, and went [illegible] the cow, evidently delighted to [illegible] herself with twins, notwithstanding [illegible] the discrepancy of size in the couple was rather remarkable.—Tasmanian Paper.

How to get Rid of a Cold.

For nonimportant maladies are more disagreeable than a cold in the head, and how to get rid of it is a problem not always easy of practical solution. Some people resort to "sanderlies and lyne in bed," others to large and frequent doses of quinine, and others to persistent and re-dulute dippings of their heads in cold water—the colder the better. But Dr. Ferrier, in the *Lancet*, recommends a novel cure, which he has tried with excellent effect in three cases—his own and those of two other persons. The local symptoms of cold in the head namely, watery eyes, running nose, sneezing and nasal speech, are, as Dr. Ferrier says, the chief sources of annoyance and discomfort. Local treatment, therefore, seems to him to be the most rational. In the catarrh of alcoholism and in more chronic forms of gastric catarrh, bismuth alone or in combination with morphia acts almost like a specific. Dr. Ferrier came to the conclusion then that in nasal catarrh—i.e., cold in the head the same drug by itself or with others would prove efficacious. On a certain evening recently, Dr. Ferrier says, "I began to suffer with the symptoms of cold in the head—irritation of the nostrils, sneezing, watering of the eyes, and commencing flow of the mucous secretion. Having some trisnitrate of bismuth at hand, I took repeated pinches of it in the form of snuff, inhaling it strongly so as to carry it well into the interior of the nostrils. In a short time the tickling in the nostrils and sneezing ceased, and the next morning all traces of coryza had completely disappeared." Dr. Ferrier then adds: "The formula which I find on the whole the most suitable combination of the ingredients of the snuff is as follows:—Hydrochlorate of morphia, two grains; acacia powder, two drachms; trisnitrate of bismuth six drachms. As this is neither an errhine nor a sternutatory, rather the opposite, it may be termed an anti-errhine or anti-sternutatory powder. Of this powder one-quarter to one-half may be taken as snuff in the course of the twenty-four hours. The inhalations ought to be commenced as soon as the symptoms of coryza begin to show themselves, and should be used frequently at first, so as to keep the interior of the nostrils constantly well coated. Each time the nostrils are cleared another pinch should be taken. It may be taken in the ordinary manner from between the thumb and forefinger, but a much more efficacious and less wasteful method is to use a small gutter of paper, or a 'small spoon,' placing it just within the nostril and sniffing up forcibly so as to carry it well within. Some of the snuff usually finds its way into the pharynx, and acts as a good topical application there should there be also pharyngeal catarrh. The powder causes scarcely any perceptible sensation. A slight smarting may occur if the mucous membrane is much irritated and inflamed, but it rapidly disappears. After a few sniffs of the powder a perceptible amelioration of the symptoms ensues, and in the course of a few hours, the powder being inhaled from time to time, all the symptoms may have entirely disappeared." This is worth knowing and remembering in the present season of hot and cold winds.—*Pall Mall Gazette.*

Fashion Notes.

—Linen parasols are shown.

Percale underwear is in great favor.

Tortoise-shell Jean d'Arc belts are worn.

Black velvet bracelets are fastened by gold studs.

Smoked pearl buttons, in different shades, are worn.

Turkish toweling is still used for children's sacques.

Black corsets are introduced for ladies in mourning.

Button holes on ladies' dresses are no longer bound, but worked.

The latest floral sentiment: "If you wish for heart's ease, don't look to marigold."

A widow's veil should be three yards long, with a hem half-a-yard deep.

Almost all the new dresses have the basics made with six forms.

For mourning, light gray cards, with a broad black edge, are sometimes used.

Summer balmorals are striped and plaided, and finished with box-plaited flounces.

Ladies' boots and slippers for evening are made of the same material as their dresses.

Small serviceable shawls of thread lace are counted with novelties for dressy house toilets.

Ladies will be expected to wear some outside wrap on the streets even during the summer.

White tulle, strewn with pink rose leaves, is a pretty fabric for young ladies' overdresses.

Etiquette requires a call on one's friend after being invited to a party, no matter how small the party was.

A polonaise of gray damask silk, with plain gray silk skirt and sleeves, makes a fashionable costume for any lady, especially for a bride.

Among Worth's most original combinations is cardinal red with blue. Thus a Marie Louise blue silk dress for the carriage has cardinal pleatings peeping out from the blue pleats, and facings of the brilliant colour are in blue loops and bows.

Very handsome Leghorn hats of the large shape for shade have a facing of black velvet round the face, beginning an inch from the brim, and leaving that much of the brim bare. Outside are black velvet loops, creamy lace, and ostrich tips.

Fewer round hats are imported than formerly. They are only used for second hats in New York city, but ladies going to the country supply themselves with a dressy hat to wear with summer toilettes, and also with a broad brimmed garden hat for general use.

The Prince of Wales round hats have the brim slightly turned down all around, and an open netted scarf is thrown over and around the crown. Black ostrich tips and gros grain ribbon, with ornamental brooches, trim English walking hats and Derby-shaped chips.

A white satin dress trimmed with lace, a tulle veil and a wreath of orange blossoms form now the most fashionable attire for brides. Wedding breakfasts each year lose some item of splendor, the subsequent speeches diminish in number, and in fashionable life the guests rarely sit, but stand, to partake of the feast.

Manilla is the new material for shade hats. This is a fine light braid, glossy, supple, and not easily injured by weather. It comes in broad flats, with large crown and wide brim woven all in one piece. The front is dented to form a Marie Stuart point. Under the brim is a stiff band wrapped with ribbon, and framing the face. The trimmings are ribbons of two shades, such as pink with cream, and a wreath of shaded leaves, or else two short ostrich tips.

Dairy Answers by Prof. Arnold.

[From the N. Y. Tribune.]

I am interested in a plan for skimming for a milk room, churning room, engine room, &c., suitable for a dairy of only 25 cows: the milk to be cooled by water, and warmed by steam, if such a plan would be beneficial. How does cream get? Does the milk undergo a process of fermentation, or a chemical change by which the globules of cream are liberated? It would seem, if they rise on account of their less specific gravity, that one hour would suffice instead of 48. If there is a change in the nature of the milk, what effect does heating or cooling have on this change? The practical use of this question is to know whether it is best to heat the milk once or even twice, and cool it in order to bring about the most desirable results.—[E. H., Big Flat, N. Y.

For cooling milk by water, use some kind of the many pans now in use, large enough to hold the whole of one milking, and advise with the maker of [illegible] party interested in the pan selected about the arrangement of the dairy-room, as these parties are obliged to keep themselves posted in regard to best arrangements for their pans. You can rely on getting their best judgment, for the success of their pans depends on having everything right. No chemical change in the milk is necessary to the rising of cream. It comes to the surface solely because its specific gravity is less than that of the liquid in which it is suspended. It takes a long time for the cream to rise, because there is so little difference between the specific gravities of cream and the liquid portions of the milk. The globules of fat, of which cream is composed, are of different sizes. The larger ones are relatively lighter than the small ones, and they come to the surface pretty soon. As they diminish in size their specific gravity increases, and they come up slower and slower as the size runs down, till they get to be so small that there is not difference enough between them and the milk to bring them up at all, and they remain suspended in the milk. Time enough must elapse to give opportunity for those which will not move at all to come up. The difference between the specific gravity of milk and cream is greatest while the temperature is going down. Fermentation, instead of aiding the rise of cream, retards it, and it cannot go far without stopping it entirely. When fermentation occurs before the cream has time to get up, heating the milk before cooling it may be resorted to to prolong the time of keeping sweet, and thus giving the cream more time to rise.

[illegible] I have cows that seem to want something that [illegible] haven't got. On turning them out of their stalls they devour horse manure with avidity, chew rags of leather, &c. They constantly eat and drink well but sometimes lose their appetite. A white scurf appears frequently over their bodies, resembling a loss of hair. What is the matter, and what is the remedy?—[Jos. N. Ring, Ontario Co., N.Y.

The cause lies in the quality of food from defects in the soil. Feed bone meal, wood ashes, and sulphur with their salt, and give them all they will eat of them.

I have a fine Jersey heifer that suffers so hard that my hands have to be rested once or twice at every milking. Is there a safe remedy?—[C. S., Lower Cohoes, N. Y.

Make a small cone-shaped plug of bone or metal, or even hard wood, well oiled, as large as you can well insert in the end of the of the teat. By making a head on the large end of the cone, and just above the head a little contraction, the plug when inserted in the end of the teat will remain and keep the opening stretched till it will become sufficiently enlarged to milk as easily as you desire. It may be removed at each milking, and when the milking is done it may be inserted again, to remain till the next time, and so on till the milking becomes [illegible] naturally enlarged in the right size. No harm will be done to the teat.

In yellow milk cream, or butter richer than that [illegible] colored? Does [illegible] cow give richer milk than the same cow in [illegible] Does a cow fed on rich food (as corn meal, &c.) give richer milk than when fed on poorer food (as straw, &c.)?—[D. M. H., Painesville, Ohio.

Yellow milk and cream are generally richer in fat than pale milk and cream, but this is not invariably so. Color and richness and flavor in 19 cases out of 20 go together, but occasionally a light-colored milk and butter are richer in fat than those higher colored, and occasionally high colored butter has less flavor than that which is lighter colored. Cows in high flesh give richer milk than when in low flesh, all other circumstances being the same, but it is no advantage for a cow to be very fat, either for promoting the quantity or richness of her milk. To be in low flesh is always unfavorable. Obesity may be regarded as a disease which retards all the functions of the animal. Cows fed on rich food give richer milk than when fed on poor food. Counting in both the cheesy matter and the fat, I have made a difference of 20 per cent in the richness of the milk of the same cows within a week, by giving food a little poorer than the average and then a little richer than the average, the cows in each case having enough to fill themselves to satisfaction. Dr. E. L. Sturtevant of Massachusetts has proved, by measuring the average size of the fat globules in milk, that they were larger when the cows were fed on corn meal than when fed on bran, and larger when they were fed on oil meal than when they had corn meal. The difference became apparent in a short time.

Barley as Hog Feed.

As corn is frequently scarce and dear at the time hogs need it most, permit me to say a word in favor of barley. It should be sown on rich, dry land, as early as possible—land occupied the year before in corn or potatoes is preferable. It is a most excellent crop to seed down with, as it does not shade the ground to such an extent as most other crops. Two bushels per acre is the right quantity to sow. As soon as the barley is fairly up sow two bushels of plaster per acre. When fully ripe cut with a mowing machine or scythe, and let it get perfectly dry; then rake into windrows, draw in, and thresh at once. Ground and soured it makes the cheapest and best hog feed I have ever used. It is also excellent boiled or steamed with pumpkins or roots. The straw makes good fodder and bedding. The great beauty of the crop is its cheapness and earliness, coming just at the time when required most. By giving hogs the run of the orchard and feeding barley as recommended, I find no difficulty in making early Spring pigs dress over 300 pounds by Christmas. Corn-fed pork has a strong flavor, resulting from the acrid oil contained in the grain—a flavor not admired by any except Gentiles of the old type. Hogs intended for family use should be fed on ground barley, buckwheat or oats, for at least three weeks before slaughtering, to improve the flavor of their flesh. That corn alone makes solid pork is all bosh. As we have but one life to live here, let us have the best to eat that can be had, especially when the best is the cheapest.—[D. A. Compton, Wayne Co., Penn.

"The Best Butter in Berkshire."

"Take some butter," said the farmer, "M—— makes the best butter in the county." I took some. The roll showed care, and glistened like glass, and tasted beautifully. "What do they pay for butter in your place?" asked the lady, in monotone. "I think 28 or 30 cents." "Wall," said the farmer, "I git 40 cents. I have got an agreement with two families in your place, to furnish each 20 pounds of butter a week, for five years, at 40 cents a pound." "Change in the market does not affect us any," remarked the damsel, slowly speaking. "Yer see the glaze on that butter" said the farmer proudly. "That's what sells it. You big folks like that shine. I never see any only my butter that was glazed." "How is that done?" "Well," said the lady, "I am not averse to telling, now that we've made this five years' agreement. Formerly my success was a mystery, but now I don't mind telling. I go by rule," she said, artlessly fingering a spoon. "My milk I set just two inches deep; my cream I skim the third day; I churn Friday; my cream is just so hot. In five minutes it comes. I then wash out the buttermilk. It stands in the bowl till night, I then make it into balls and stamp them. They are spread in rows on a wire-cloth shelf—and are done. I have usually twenty-five pounds at a time. I then glaze each ball, as you see this one is, to polish them. The way to do it is this: I take a pint of water and dissolve in it a teaspoonful of sugar. I have this hot. My butter is on a wire shelving. Then I turn it on each ball. When it touches the butter it just melts the outside, and when it cools it is just icy." This is the first I have heard of "glazed butter," and when I saw the glassy polish on the rolls I resolved they were worth forty cents.—[Berkshire Eagle.

WELL HIDDEN.

[From the Whitehall (N. Y.) Times.]

A lady of this place was quietly sitting at her sewing machine one day last week, when she observed a neighbour approaching the house, whom she did not care to see. She quickly dropped her work and stepped into a closet, so as not "to be at home" to her caller. The closet closed with a spring and imprisoned the lady. The caller finding the lady absent, did not stop, but when the lady tried to open the door she discovered, alas, that she was a prisoner. The lady realized that she was consuming the air very fast, yet she was powerless to release herself from her prison. She remained in the closet about four hours, and when her husband returned home at supper time he missed his wife, but thought nothing about it. Having occasion to look into the closet, he discovered his wife lying insensible on the floor. He quickly withdrew her inanimate form out, when the air revived her, and thus was prevented what a few hours longer might have proved a sad catastrophe.

ABUNDANCE.

"Jesus said unto them, fill the water pots with water."—John ii. 7.

"Draw out now and bear to the governor of the feast."—Jesus ii. 7. 8.

I learn from this miracle that Christ *does things in abundance.* I think a small supply of wine would have made up for the deficiency. I think certainly there must have had enough for half of the guests. One gallon will do; certainly five gallons will be enough; certainly ten. But Jesus goes on, and he gives them thirty gallons, and forty gallons, and fifty gallons, and seventy gallons, and one hundred gallons, and one hundred and thirty gallons of the very best wine.

It is just like Him! doing everything on the largest and most generous scale. Does Christ, our Creator, go forth to make leaves, He makes them by the forest-full; notched like the fern, or silvered like the aspen, or broad like the palm, thickens in the tropics, Oregon forests. Does He go forth to make flowers. He makes plenty of them; they flame with the hedge, they hang from the top of the grape-vine in blossoms, they roll in the blue wave of the violets, they toss their white surf in spirea—enough for every child's hand a flower, enough to make for every brow a chaplet, enough with beauty to cover up the ghastliness of all the graves. Does He go forth to create water. He pours it out, not by the cupful, but by a riverful, a lakeful, an oceanful, pouring it out until all the earth has enough to drink, and enough with which to wash.

Does Jesus, our Lord, provide redemption, it is not a little salvation for this one, a little for that, and a little for the other; but enough for all —"Whosoever will, let him come." Each man as comeful for himself. Promises for the young, promises for the old, promises for the lame, promises for the blind, for the halt, for the deaf, for the abandoned. Pardon for all, comfort for all, mercy for all, Heaven for all.—*Talmage.*

James Connolly.

THE INFLUENCE OF BOOTS.

The Influence of Boots

Upon the mind is different from that of any other garment. A man may have a stone in his boot, but he will not limp; a rent may be in the clothes, but his mind is not disconcerted towards it. But I defy a man to stand upright in a pair of

Boots with Worn Down Heels,

and I believe it just as difficult to feel morally upright in them. A SENSE OF MEANNESS POSSESSES HIM, he feels that EVERYBODY IS NOTICING THEM, he cannot look people straight in the face, or feel upon the square with them; he feels the weakness of his position, and he mistrusts the character of the superstructure they support, however imposing in other respects.

A Man Shabby in the Boots

sometimes flatters himself that he carries off attention from them by the use of a splendid necktie, but this is a delusion and a snare.

The BOOTS ARE THE KEY OF THE POSITION—the understanding of man, and I feel sure that no man ought to undertake any serious matter unless he stands up in a

GOOD, SOUND PAIR

OF

JAMES CONNOLLY'S

WELL FITTING, STYLISH & DURABLE BOOTS.

They will give him confidence in himself, and he will be sure to succeed in whatever he undertakes. Call and get a pair at the old stand, next to

Gregory's Corner, Kent St., Lindsay.

Miscellaneous.

$5 to $20 per day at home. Samples worth $5 free. STINSON & Co., Portland, Maine. 868-1y.

$12 a day at home. Agents wanted. Outfit and terms free. TRUE & Co., Augusta, Maine. 868-1y.

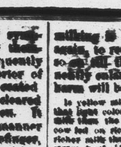
SEND 35c to G. P. ROWELL & Co., New York, for Pamphlet of 100 pages, containing list of 3,000 newspapers, and estimates showing cost of advertising. 868-1y.

THE BROCKVILLE CHEMICAL WORKS SUPERPHOSPHATE.—By their use a farm in Missisquoi, P. Q., raised 800 bushels carrots and 900 bushels of turnips to the acre; six of which averaged 22 lbs each. Send for pamphlets. April, 6, 1876.—865-6mos.

THOROUGH-BRED DURHAM BULL FOR SALE.—The Improved Short Horn Stock Register, Vol. 5, Certificate of Registered Pedigree of yearling bull (No. 4825) TELEGRAM: Roan, calved April, 1872, bred by and the property of Mr. Matthew Jones, Darlington, Co. Durham; got by sixth Grand Duke of Morton [1499] (5,918), dam, Dahlia 3rd, by Sultan, [7181], g. dam, Dahlia, by American Belted Will, [20], 2116, (2,956), g.g. dam, Clarentine, (imp.) by George (1,209), etc., etc. See herd book. Brue C. Townsend, Sec. Agricultural and Arts Association. Office of Agricultural and Arts Association, Toronto, April 5th, 1875. I have purchased the above bull, now four years old, and weighing 2000 lbs., and have used him for service on my farm, Lot 15, in Caledon, 20 years, for the season. Terms: $5 per cow. ARCHIBALD LITTLE-JOHN. Markham, March 15, 1876. 863-3

HORSE BOUTE BILLS.

HORSE BILLS.



Parties wanting Horse Bills should not fail to get them printed at THE CANADIAN POST Steam Job Printing Office. A splendid assortment of cuts. Bills printed on the shortest notice, and on reasonable terms.

Little Britain.

NEW GOODS AT

J. BROAD'S

GENERAL CLOTHING AND TAILORING STORE,

LITTLE BRITAIN,

Agent for Ontario Farmer's Mutual Ins. Co. Whitby, 25 cents per 100, and also for the Citizen's Life Ins. Co., Montreal. Also Issuer of Marriage Licenses.

UNDERTAKING.—JNO. SAILES having had about eighteen years experience in Martinos, and having first-class facilities, is prepared to attend to the

Undertaking Business

At any time. A large stock of **Coffins** and Shrouds on hand. **Metallic Coffins** of any size supplied promptly. A first-class **HEARSE** when required. Residence and shop at the Telegraph Office, LITTLE BRITAIN.

Bankrupt Sale.

BANKRUPT SALE

OF

DOMESTIC & STAPLE

DRY GOODS,

Ready-Made Clothing,

Furs, &c.

BALANCE OF STOCK TO BE SACRIFICED

At request of many customers, and to enable those who could not dispose of their produce (on account of the backward season) to take advantage of benefits of this sale, the parties interested have decided to keep store open some time, in order that all may profit by inducements offered.

It would be superfluous to enumerate departments or quote prices.

The Stock is New and well assorted. The most sceptical must admit that to wind up an estate Goods must be sacrificed. A large lot of goods held in dispute will be marked off and form part of the estate in a few days. All are invited to compare prices.

Parties indebted to this estate since commencement of sale, are respectfully requested to make immediate payment, also those indebted to estate prior to commencement of sale will save costs by liquidating these accounts without delay, as all outstanding accounts will be placed in suit in a few days.

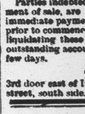
J. A. McCARVILLE,

3rd door east of Irwin's hotel, late Weese's, Kent street, south side.—869.

Leather.

LEATHER! LEATHER!

here is nothing like Leather. If you want any go to



J. LISLE'S

New Brick Tannery,

McNeil's old stand, William street, opposite Judd's woollen factory, where you can buy Good Hemlock Sole Leather, Kip, Calf and Sering Leather always on hand.

CASH FOR HIDES

The highest cash price paid for **Hides, Skins and Tallow.** If you want one of **LISLE'S NEW PATENT CURRIERS** go and examine them. They will save a great deal of hard labour. Remember, McNeil's old stand, William Street,

J. LISLE.

Lindsay, Feb. 5th, 1874.—869-1y.

Medical.

THE GREAT ENGLISH REMEDY.

PROF. GRAY'S

East Indian Roots Alterative, Nature's Own Restorative.

A compound of six East Indian roots, each one noted for its medicinal virtues, the whole forming a composition surpassing all other medicines as a curative for the following diseases: Dyspepsia, Liver Complaint, Biliousness, Sick Headache, Nervousness, Palpitation of the Heart, General Debility. Especially adapted for

Rheumatism and Scrofula

Diseases which were considered incurable before the introduction of this great

Blood Purifier.

Parties suffering from either disease, before pronouncing this remedy a humbug, should either try it or visit some patient who is taking it. Try it! 50 cents per package. For sale by G. E. ELLSWORTH, dealer in Patent Medicines, King Street, Lindsay, agent of the Indian Maid. Wholesale by T. W. GUY Kingston.—869-1y.

THE GREAT

ENGLISH REMEDY!

Before Taking. After Taking.

SPECIFIC MEDICINE.

Cures all Nervous Diseases, such as Dyspepsia, Headache, Neuralgia, Rheumatism, Sleeplessness, Nervousness, Trembling, Universal Lassitude, Pains in the Back, Dimness of Vision, Premature Old Age, Nervous Debility, Hysterics, Diseases of Women, Involuntary Discharges, Spermatorrhœa, Impotency, Seminal Weakness, Sexual Decay, Impediments to Marriage, Barrenness, Loss of Power, Impaired Memory, Confusion of Ideas, Pimples on the Face, Blotches, Evil Forebodings, Aversion to Society, Self-Distrust, Love of Solitude, Timidity, Trembling, Dizziness, Epilepsy or Fits, Sick Headache, Nervous Headache, Nervous Prostration, Universal Debility, Softening of the Brain, Decay, Premature Death, Wakefulness, Mental Anxiety, Loss of Memory, Indigestion, Want of Confidence, Lassitude, All Pains and Weaknesses, Involuntary Emissions in Sleep, Sexual Incapacity, Impotency