HINTS FOR THE HOUSEWIFE.

Apples—The Best of Food—Cheap at Four Dollars per Barrel—How to Prepare Them, Then to eat Them —Lots of New Receipts—Will you try Them. Other nice Receipts.

Apples as Food.

There is no fruit grown in the temperate zone that is so valuable to the mass of mankind as apples, none other which is so great a benefactor to so large a proportion of the community in which they are known and appreciated. Apples are the oldest fruit known, and must have originally come from the East, for they are credited with having been used to tempt mother Eve, and with having imparted to her the knowledge of good and evil.

Be that as it may, she exhibited a woman's wisdom in choosing the best and most permanently useful of all the fruits, instead of the one that owned the brightest color (the orange), and in this respect at least has set an example to her descendants. It is a great pity that the true value is not set upon the apple by every one who plants an apple tree—that the soundest, and juciest, and most excellent qualities are not always selected, and that the reputation of the fruit, as well as its value as a food and remedial agent, suffer through ignorance, carelessness, and indifference. Apple-growers might be forgiven if they only sent two kinds of apples to market, the Spitzenburg, and Rhode Island "Greening," the genuine Greening, not the "state" Greening which is sold to ignorant dealers as the genuine article. The Spitzenburg (always meaning the true "Spitz") is the finest table apple grown, not excepting the finest of the "Strawberry" varieties, which is pretty to look at, but does not approach the first in flavor. The Greening (R. I.), the most admirable cooking apple, easily digested, and possessed of a delicious acid—not too keen but assimilative—is a fine medium for other food-elements not so easily disposed of.

The Baldwin, a coarse-grained variety, deficient in flavor, and not at all so valuable for its digestive qualities, is sometimes sold for Spitzberg, and the poor buy it because it is remarkable, keeps well, and sells at a low figure, but with care, and the improved methods of transportation there is no reason why we should not have plenty of apples, and plenty of them at a moderate price.

APPLES FOR BREAKFAST.—Early in the morning is a fine time to eat apples, especially apples cooked. A good rule is, in fact, to eat apples raw (Greenings) before breakfast (and when you cannot get oranges) and apples cooked, that is backed, stewed, compote, or as marmalade for breakfast.

APPLES BAKED.—Core but do not peel a dozen large smooth apples, fill the cavities with sugar and grated lemon peel, also a little of the lemon juice, and a clove. Put them in a buttered pan. Bake in quick oven; if they are Greenings, fifteen minutes will be sufficient. Eat them warm, with or without milk, or more sugar.

STEWED APPLES.—Peel, core, and quarter your apples, and throw them into a stew-pan in which already a syrup has been made of a cup of sugar, a half cup of water, the grated rind and juice of a lemon, and a stick of cinnamon. Cover close, and shake a little to loosen when they come to a boil. When tender or soft, turn out into a bowl, and then into a covered china dish or jar.

A COMPOTE OF APPLES.—This is more of a "company" dish than the others, and requires some care to make it look and taste as well as it can made to look and taste. It was Miss Phœbe Cary's favorite method of cooking apples, and those who were in the habit of enjoying "Sunday evening tea" at their cozy house in East 20th street, will remember how often the handsome glass dish of apple compote made its appearance; and how delightfully it was prepared.

Peel and core tart, medium sized apples, and place in half a pint of clear, cool water. Make a clear syrup of this water, a cup of granulated sugar, the juice and grated rind of a large lemon and some stick cinnamon, which last should be removed from the syrup. Put the apples in this syrup in a porcelain kettle and cover close. Let them simmer, not boil, until they are transparent, but not broken. Remove them with a skimmer to the dish in which they are to be served, boil up the syrup with the lid off, and pour over them.

APPLE CUSTARD.—A soft custard made of the yolks of five eggs to a quart of rich milk, and piled up on a dish of compote, renders it a fine dessert dish. The whites should be whipped, and placed on top, with a small island of current of raspberry jam in the centre.

FRIED APPLES.—It goes "against the grain" to furnish a receipt for *frying* anything; but there are people who still adhere to so obsolete a practice, and will even barbarously fry apples. So if it must be done, let it be done in the best manner, The kettle (not the frying-pan) should be delicately clean, and a little of the sweetest of sweet butter put in it, and heated to the boiling point. Cut tart, juicy apples into round slices (without peeling) a third of an inch thick, fry them quick in the heated butter, browning on both sides, and send to table with boiled pork chops, or an underdone porterhouse steak.

APPLE FOOL.—Peel, core and thinly slice some apples of a kind that will cook to a soft pulp; put them in a stone jar with sufficient white sugar to sweeten, and two tablespoons of water. Place the jar in a saucepan of hot water, and boil until the apples are very soft. Then turn the apples out of the jar into a bowl, and beat them to a smooth pulp. Let it stand to get quite cold, and then mix sufficient cream with it to soften and tint it. Put in custard glasses or in a glass dish, and grate a little nutmeg over it. The natural flavor of the apples is most delicate in the dish, and, therefore, any flavoring but the smallest *soupcon* of nutmeg spoils it.

APPLE SAUCE WITH DRIED APPLES.—Soak the apples (one pound) over night in just water enough to cover them, and in the morning add to this half a pint of nice sweet cider, half a pound of sugar, and a grating of nutmeg. Let them cook till tender, in fact, till pulpy, adding if you choose a few raisins. If you cannot get cider use lemon, the grated rind and juice, and half the bulk of cider in water. This sauce makes nice pies, but they should be made thick, the crust only thin as well as light and flaky.

APPLES FOR DINNER.—When cook is busy and desserts are scanty, apples will at any time be sufficient dessert for sensible people, particularly if a dainty biscuit and modicum of cheese be added to "flavor," and after-dinner coffee. A dish of pine apples never comes amiss, and is a dessert fit for a king, but for a change it may be worth while to indulge the appetite and revive old associations with a pic or pudding.

EVE PUDDING.—Put into a mixing bowl half a pound of fine bread crumbs mixed with three ounces of suet chopped and sifted, four tart apples peeled, cored, and chopped, a cup of cleaned currants, the rind and juice of lemon, a little salt, three eggs, and a little sugar put into a pint of cider, with which it is to be well mixed. Boil in a cloth or mold two hours, and serve with hot liquid sauce flavoured with nutmeg.

APPLE PUDDING.—Stew a half dozen large apples into a nice smooth sauce, and add while warm a half teaspoon of fresh butter, and sugar enough to make thoroughly sweet. Heat a little butter in a frying-pan, and then pour in a cup of bread-crumbs, which must then be stirred over the fire until they are pale brown. Then sprinkle these on the bottom and sides of a buttered mold; put three well-beaten eggs and half a teaspoon of lemon juice into the apple sauce, then pour it into a mold, strew some of the bread-crubs over the top, and bake fifteen minutes. Turn out on a hot dish, and serve with wine sauce.

APPLE AND QUINCE TART.—Lay a disc of puff paste on a round tin, and place a strip of paste all round it as for an ordinary jam tart. Spread on the inside a layer of quince marmalade a quarter of an inch thick, trim all the slices to the same shape, dispose the slices over the marmalade, overlapping each other, and in some kind of pattern; strew plenty of sugar over, and bake in a quick oven till the apples are a good color.

APPLE SNOW.—Core a dozen apples; boil them in syrup. Boil half a pound of rice in water and milk till quite soft. When done add cream and sugar to taste. Put the apples in a dish, and fill up with rice. Put on a whip of the whites of eggs and sugar, and place in the oven for a moment, but do not let it brown.

BIRD'S NEST PUDDING.—Peel and core tart apples; fill the cavities with currant or red raspberry jelly. Place them in a buttered dish, and pour over them a batter made of six tablespoonsful of prepared flour, four eggs, yolks and whites beaten separate, and a large cup of rich milk. The barter should be well beaten, and almost as thick as cup cake. Pour over and bake until brown; eat with a hot, sweet sauce flavoured with lemon or nutmeg.

APPLE CHARLOTTE.—Lay slices of bread in a buttered dish, and cover with a thick layer of thinly sliced tart apple (Greenings best), plenty of sugar, a very light sprinkling of salt, and a grating of lemon and nutmeg. Alternate the layers until the dish is full. The last layer should be buttered bread, and this should be covered until just at last, when it should be permitted to brown. When taken out of the oven it should be left to cool, and then a knife slipped round the edge, and the Charlotte turned out upon a flat dish, and sugar sifted over the top.

APPLE MARMALADE.—Pare and core two pounds of sourish apple; put in an enameled saucepan with one pint of sweet cider and one pound of crushed sugar. Cook with gentle heat for three hours, or until the fruit is quite soft; then squeeze it first through a sieve. Flavor to taste, and then put away in jars.

GYPSY PIE.—Cut shreds of any kind of cold meats, and put them in the bottom of a buttered pudding dish. Cover with finely chopped onion and a light seasoning of salt and pepper. Above this put a very thick layer of quartered apples, sugar, and lemon; then a thin layer of meat and onion. Fill up with apple, sugar, and lemon; cover with a puff paste, and bake till brown in a slow oven. Thinly sliced ham or veal is very nice for this pie, but beef may be used or lamb. It is sometimes called "medley" pie. Very little onion should be used.

ENGLISH APPLE PUDDING.—Into a pint of flour put a cup of chopped suet, a salt-spoon of salt, and a teaspoonful of Royal baking powder. Mix smooth with water, and roll out into a square sheet which fill quartered apples. Sprinkle with a dash of lemon juice and a teaspoonful of sugar; wet the edge, and close the four corners together tightly. Pin close in a clean small towel dipped in cold water, and put into a pot of boiling water (with an old plate in the bottom), which keep boiling for an hour and a half. Eat hot with sauce. This suet pastry may be divided and made into dumplings. For baked dumplings use butter and lard instead of suet, or butter alone.

APPLE MERINGUE.—Stew some fine tart apples soft (after they have been peeled and cored), and beat them up with the yolks of three or four eggs, a little salt, some nutmeg, sugar, and lemon (grated). Add a tablespoonful of cream. Fill tart dishes, and bake a light brown. Beat the whites of the eggs to a froth, with powdered sugar, and the juice of the grated lemon, and put on the top, returning them to the oven to lightly brown.

APPLES, TO KEEP.—Pick carefully, and place between dried leaves in a dried barrel. Keep in a cool place. Another method is to roll them separately in thin paper, and lay them on shelves where the air can reach them.

CRAB-APPLE SWEETMEATS.—To one pound of fruit allow one pound of sugar, and one quart of hot water to seven pounds of fruit. Put the sugar and water in a kettle, and let the sugar dissolve. Wipe the fruit clean, and prick it with a coarse needle; the stems leave on. Let the syrup boil, then add the fruit; boil until so tender that it can be pierced with a straw. Take out the fruit carefully so as not to break it, and fill your jars half full. Boil the syrup slowly for five minutes, and then pour it hot into your jars. Cover it when cold.

APPLE JELLY.—Almost any apple will make jelly, though a hard, sour, juicy apple makes the best, both for keeping and flavor. Peel and core your apples; boil them in a pint of water to every four pounds of apples till the apples are perfectly soft, stirring them occasionally to prevent burning. Strain without squeezing, through a jelly bag, measure the juice, and put a pound of loaf sugar to every pint of juice. Put juice and sugar in the preserving kettle, and boil steadily for half an hour, skimming occasionally. Cool a little, and, if it will not jelly, boil a little longer. Pour into glasses before it cools, and when perfectly cold, cover each glass with a paper wet with alcohol; tie closely and keep in a dry, cool place. The apple remaining in the bag can be stewed with one pound of sugar to two of apples. If flavoring is preferred, lemon-peel, green ginger, or cinnamon can be used.

APPLE PICKLE.— Core six good-sized cooking apples and six russet apples, slice them as for a tart, but do not peel them. The cooking apples will form the soft part of the chutee, and the slices of russet apples should look like sliced mangoes. Put them into a pint of red vinegar, add a pound of moist sugar and four ounces of sultana raisins, boil together until the apples are soft. Have two ounces of onions ready, chopped finely, four ounces of salt, two ounces each of mustard and ground ginger, mixed smoothly, with a little vinegar; stir these ingredients into the apple, sugar, and vinegar while hot; add half an ounce of cayenne pepper, or for some tastes a quarter of an ounce is sufficient; stir the chutee well, and then bottle when cold.

YORKSHIRE PUDDING.—Make a batter with five teaspoonsful of flour, one egg, and about a pint of milk. Put some of the fat out of the dripping-pan into the Yorkshire pudding tin, and when it is boiling hot pour in the batter. Bake it in the oven for half an hour, and set it for a few minutes in front of the fire under the meat. Most receipts order more egg, which is the cause of the pudding so often being tough. The tin should be large enough to allow the pudding to be from a quarter to half an inch thick.

ECONOMICAL RICE PUDDING.—Two large tablespoonsful of rice to one quart of milk, one small cup of white sugar, one cup of cut-up raisins. Let it stand in a warm place three hours, and bake one hour. The addition of one or two eggs spoils the pudding, rendering it firm and dry. Four eggs and half the rice, previously boiled, will make a delicious custard, with a few grains of rice at the bottom.

There lives an old gentleman who is famous for the soiled condition of his linen. An old friend, who had been looking fixedly at the bosom of the old gentleman's shirt, spoke out thus: "I say, major, I've known you for the last twenty years, and there is something about you that has puzzled me very much. I would like to ask you about it if you have no objection. I hope you won't get mad?" "Well, no; I reckon not." "Well, then, major, do tell me who wears your shirts before they get dirty?

What surprises an English visitor to an American city is the strange fear of walking exercise which seizes the average citizen and the way in which all sorts of locomotion except that of their own leg prevails. Canadian cities are nearly, if not quite, as bad. The other day a young lady waited at a street corner on Sherbourne street ten minutes for a street car. She mounted the car and—got out again at the next corner! She had waited ten minutes to avoid walking two. Such peculiarities may explain why the figures and gait of so many American girls are marked by those inelegancies that amount, in many cases, to actual deformities.

THE RUSSIAN PERSECUTION OF THE JEWS.

Its Influence on European Trade.

The terrible persecutions of the Jews in Russia have convinced the whole civilized world that this great empire does not belong to it. The cruelties and atrocities perpetrated upon the Jews are now avenged upon those who instigated them. The injuries inflicted by the Jew baiters either on principle or calculation (a great many of the faithful were despoiled of their property without compensation and even with usurpation), now react a thousandfold upon the instigators, and are leading them to destruction. To be sure this can be of little use to the poor persecuted Jews, as little as it is to the fish swallowed by a pelican when the latter is choked in the swallowing.

In October, 1879, the writer of these lines visited Little Russia, and remarked large tracts of rape seed unmown, with the pods open and almost empty. Upon inquiring the cause of this great waste of property he received the following information: The owner of these fields is proprietor of a large estate, and possesses a vast property, but not a rouble in cash or credit. Like nine-tenths of the Russian landlords, he drew advances before the harvests from Jewish capitalists (the Christian Russian capitalist is suspicious, and demands disproportionately higher percentage), and pledged himself to redeem these advances with profit in agricultural products after the harvest.

It is here worth mentioning that the Russian Jew makes loans with his own or borrowed money to the amount of 2,000 or 3,000 hundred-weight of grain or linseed, and, by dint of his energetic activity, fully realizes their value before they leave the agriculturists' hands. Working with limited means, he yet manages to accomplish results which are absolutely astounding. As the Russian producer always requires credit either in cash advances or checks, and never grants credit, the poor Jew must procure from German firms the money, payable on receipt of merchandise. If there be a profit on the latter the German capitalists and the Jew have about equal advantages; if there be a loss, the German capitalist generally ends by bearing it all because the Jew is seldom rich enough to share it. In any case the money remains with the Russian producer, and the Jew always pays him the highest prices. In accepting the cash advance the latter was all courtesy, but he is far otherwise when it becomes a question of repayment. Again and again the Jews must dun him, and when at last they grow impatient and represent the undue delay or the inferior quality of the products, then the court hounds are unleashed upon the money lenders, to whom at last no other resourse is open than that of tedious and expensive lawsuits. Thus the Jew has no longer advances to offer, and as he no longer has money to lend everything remains on the field. Such cases were not of infrequent occurrence in former times. Owners of from five to thirty thousand *dessiatines* of unmortgaged land were involved through their own fault in pecuniary difficulties, and had not a hundred roubles' worth of credit. The writer of these lines lived for several consecutive years in different governments, and stood in continuous business relations with Russian Jews—peasants, landlords, barons, counts and even princes. He even enjoyed the doubtful honor of being invited to the private table of so-called eminent personages, who until recently occupied the most influential positions, and do so partly yet. He thus gained an insight into all phases of Russian life, and his judgment may be considered a fair one. He came to the conclusion that the Jew in Russia is of the greatest service to all other classes of the population, and is indespensable to the Russian State. Both the Government and the people must have been struck blind when they failed to perceive this, and "Whom the gods will destroy they first smite blind."

Who buy at home and abroad tools, machinery, &c., and sell them for credit or cash to peasant and proprietor? The Jews. Who loan money in advance of the harvest to peasant and proprietor for wages and other necessary expenses? The Jews. The noble Senators, excellencies, counts, and princes, grand seigneurs, and landlords of great estates can lay their aristocratic hands on the place where a heart is supposed to be, and honestly reply, "The Jews." Who procure purchasers for the grain and breadstuffs? Who buy them themselves? Who secure capital from abroad in order to pay for the various products on the spot? Who provide transportation, bags, packing boxes to convey the merchandise to the railway station? Who transport the wares to the trade centres and seaports? Who export spirits, sugar, &c.? Answer—Only the Jews.

While the grand signeur was frittering away in Russian clubs, or even in foreign lands, the wealth of Russia in games of cards or similar useful occupations, and the agents he had left behind were enriching themselves with the spoils of his estate, the Russian Jew was toiling night and day to earn the wretched maintenance of his family, and to lay back something against the time of approaching age, and in the whole course of the year earned barely as much as the grand seigneur gambled away in a single evening. By means of his strenuous labors for his family, the Russian Jew succeeded in converting into cash the agricultural produce of the peasants and proprietors, and utilized the balance against the squandering of the grand seigneur and the cupidity of the agents. "The Jews exploit the rest of the Russian populace," was the motto for their pillage and persecution.

After such a brilliant harvest as Russia has just had, and in the prospect of another very good, perhaps still better crop, several hundred waggon loads of grain ought to arrive in the various ports, whereas scarcely a fifth of this number actually do arrive. Where is the rest? Answer: the Jews no longer exploit the Russian populace, they furnish no more money, they provide no more means of transportation, bags, purchasers, &c., and the grain partly rots on the land and is partly devoured by the mice. Such is the first reckoning for the Jewish persecution in Russia. The greater payment will follow before and after this year's harvest. Only those who possess an accurate knowledge of Russian affairs can estimate the influence which the absence of Jews from business will produce upon Russian trade. Even those Jewish traders who still carry on their business are no longer in their former position, which enabled them to procure money for Russia from foreign capitalists. For want of capital, for want of requisite intelligence and business capacity on the part of the producers, a large portion of the future crops of Russia will no longer be brought to market and will be irretrievably lost.—*From the International Trade Journal (non-Jewish) of Magdeburg.*

Arctic Exploration.

Lieutenant Beebe, who accompanied the Arctic relief expedition which failed to reach Lady Franklin's Bay Station, is still confined to his room in Washington. His illness is caused chiefly by disappointment at the ill-success of the expedition. It now appears that most of the mail bags were brought back, and not, as first supposed, cached with the supplies at Cape Sabine and Lyttleton Island. The bags contained a large number of letters for members of the party from families and friends, and files of various newspapers for a year. The reason for not leaving the mail is the improbability of its being found by the expedition members of the party to the southward this winter. It is not believed Greeley has any dogs left, and it is not expected he will attempt to find the depot left this season, and the party is amply supplied with provisions until next year closes. At the signal office no uneasiness is felt on account of the failure to reach the party. Nothing has been heard yet from the party sent to relieve the station at Point Barrow. It is expected that the vessel will reach San Francisco in a few days.

If they keep on we shall have kid gloves reaching to the shoulder.

Gambling on Board Mail Steamers.

The Rev. J. Mountain and some of his companions on a voyage to the Cape of Good Hope have made an energetic protest against a very serious evil. At sea, and especially when the ship's run is unusually long, ingenuity is severely taxed in devising new methods for beguiling the tediousness of too protracted leisure and when books and games, songs and plays, are all exhausted, the weary passengers too often fall back upon less innocent pastimes. On board many steamers a most serious amount of gambling goes on: not the reckless play of Monte Carlo and other notorious haunts of European vice, but more pernicious for the permanent effects of the pursuit than for the intrinsic value of the stakes. As a rule, the losers are those who can least afford to throw away even the comparatively small sums which they forfeit; and many have become habitual gamblers who elsewhere would never have yielded to the temptation. The experience of Mr. Mountain and his friends, according to our personal knowledge has been only too common during recent years

"For the last three or four days," he says, "the ship, so far as many of her first-class passengers are concerned, has been little better than a gambling-saloon. Stakes of a shilling have been daily made by ladies as well as gentlemen, with regard to the daily run of the vessel, and the winner has pocketed the 'sweeps.' This form of betting has been made the means of yet more bets for and against certain numbers; and this morning the tickets were sold by public auction on the quarter-deck, which raised the 'sweeps' to £7 12s 6d. Moreover, from morning till evening card-playing for money is going on in almost every part of the deck, and numerous bets are made as the game proceeds."

It is to be hoped that the protest will be effectual. For not only is the practice a positive breach of law, but when carried on under such conditions it is terribly pernicious, Young men, in some cases even girls, join in the game, and on their way out lose the money which was intended to give them a start in a new home. If they do not land penniless, the case is as bad; for then they have just escaped the stern but wholesome warning which might have served as a check and a cure; while the habits which they have acquired cling to them through life, and ruin them sooner or later. For those passengers, on the other hand, who have sufficient courage and self-respect to refuse to countenance gambling, the position is one of extreme discomfort and annoyance. Two or three gamblers will corrupt a little community, and make the voyage intolerable to their involuntary associates. It rests with the officers and managers of the great companies to act with rigor and energy in suppressing a folly that is the sure beginning of crime, and travellers finding themselves in Mr. Mountain's position will do well in repeating and enforcing his Christian protest.—*Sunday Magazine.*

A Beautiful Drive.

A valued correspondent gives us the following picture of Hamilton as seen from the "Mountain:"—No city that we know of, and we know not a few both in Britain and America, will compare with Hamilton the ambitious for the opportunity it affords the tourist of obtaining most ravishing views of the beautiful in scenery. Driving up John street until you stand on the brow above James street, you have below you a perfect panorama of the entire city. Every public building, every church, and nearly every villa may be easily pointed out, while the bay at its foot, dotted with the white sails of pleasure yachts, and glorious old Ontario in the distance with the long streak of many a steam ship, and the fields and gardens which stretch away as far as eye can reach, and the mountain curving round the bay till lost to sight far away on the other side of the lake, adds enchantment to the view, and amply repays the tourist for his climb. But we do not consider this by any means the finest view to be obtained. On the Mountain Summit we have paused again and again at different spots and said, surely this is the best view, and yet have been mistaken, for another more glorious presently came in sight. To day, however, we decided the knotty question of where the finest view is to be obtained and feel persuaded we shall never change our mind. Let the tourist drive on the Mountain road, four or five miles, east, until he stands on the brow just beyond the little village of Bartonville. The Mountain here is extremely precipitous; just beneath him stretches a valley into which he could throw a stone, so near is it. Environed on three sides with the mountain range, a thousand farms lie in panoramic vision stretched out beneath him. The Autumnal tints add liveliness to the wonderful view. Blue Ontario the beach which separates it from the land—locked Burlington Bay, the Bay itself, with Burlington on the other side, and Hamilton in the distance. Two lines of railway each having its train gliding on for mile after mile, now in sight, now hidden behind a clump of trees, and just beneath you, half way down the mountain, the most perfect oval mirror, more beautiful than any which adorns a lady's boudoir, with a setting of red and brown, and a fringe of dwarf spruce trees, and a surface of three acres of unruffled water, clear and transparent as plate glass. Still further down, the chaste Anglican village church and the gardens and homes of the thriving village and the main road that leads from the city to Niagara Falls.

We wondered as we looked that some Enterprising Company did not erect an attractive hotel just there—and predicted that ere long, such would be the case; for such a view would repay a week from study, while the Mountain breeze, fresh of the lake, and gardens, would impart colour to many a faded cheek.

ELECTRIC (NOT ECLECTRIC) OIL.—The two words have very different significations, as will be seen by reference to Webster. The Eclectric Oil has no claim to Electric properties only by the picture on the wrapper, which looks like begging the question. The popularity of Briggs' Electric Oil is such as to induce unprincipled persons to appropriate all the law will allow them to do. The proprietors of the original Electric Oil have no claim to the words "Eclectric" or "Thomas," but to the words "Briggs' Electric" they do lay claim, by right, as they have made them of value to themselves. The sales of Electric Oil are increasing daily.

Agarian outrages on German landlords by the Slavs are increasing in the Baltic Provinces.

Buckingham's Dye for the whiskers is an elegant, safe and reliable article, cheap, and convenient for use; will not rub off. Try it.

A house in the Queen Anne style is being built in Middletown, near Newport, Rhode Island, by Edwin Booth. He is now playing in the English provinces.

Never Neglect It.

If you suffer from a cough, never neglect it, it is no trifling matter, and might lead to a speedily fatal disease of the lungs. Hagyards Pectoral Balsam will allay all irritation of the mucous membrance by its soothing healing power; it cures Bronchitis, Asthma and all throat and lung complaints. 6.

A despatch to the London *News* from Constantinople reports that the Sultan is extremely vexed at the departure of Baker Pasha. It is stated that the Governors of Smyrna and Rhodes were ordered to arrest him, and the Khedive has been commanded to send him back.

Mrs. B. M. Gifford, of Port Rowan, was for many years a sufferer with Liver Complaint, and a serious complication of diseases. In a recent letter she says that she has only taken two bottles of Burdock Blood Bitters, and has nearly recovered her health, and authorizes us to use her name in advertising to suffering humanity. 3.

What this country wants is reply postal-cards, and to save trouble the reply might as well be printed on them in advance by the government. The words: "Very sorry, but can't pay your bill this week; some other week," would about hit most cases.

Advice to Consumptives.

On the appearance of the first symptoms—as general debility, loss of appetite, pallor, chilly sensations, followed by night sweats and cough, prompt measures of relief should be taken. Consumption is a scrofulous disease of the lungs; therefore use the great anti-scrofulous or blood-purifier and strength-restorer, Dr. Pierce's "Golden Medical Discovery." Superior to Cod liver oil as a nutritive, and unsurpassed as a pectoral. For weak lungs, spitting of blood, and kindred affections it has no equal. Sold by druggists. For Dr. Pierce's treatise on consumption send two stamps. WORLD'S DISPENSARY MEDICAL ASSOCIATION, Buffalo, N. Y.

Mirrors 45 by 52 feet and weighing from 1,200 to 1,600 pounds have been lately placed in the Paris Opera House.

The Weaker Sex

are immensely strengthened by the use of Dr. R. V. Pierce's "Favorite Prescription," which cures all female derangements, and gives tone to the system. Sold by druggists.

The steamer "Nurban," which sailed for the Cape of Good Hope recently took Prof. Newcomb and party sent by the United States Government to observe the transit of Venus.

Young and middle-aged men, suffering from nervous debility and kindred affections, as loss of memory and hypochondria, should inclose three stamps for Part VII. of World's Dispensary Dime Series of pamphlets. Address WORLD'S DISPENSARY MEDICAL ASSOCIATION, Buffalo, N. Y.

A Boston clergyman's wife being overcharged by a Buffalo hackman for the trip between two railway stations, had him arrested, appeared against him, saw him fined $12.50, and got back in time to take the train. If this is the genuine Boston, "cullchah," people will want more of it.

A Word of Caution.

Beware of Opiates and powerful astringent drugs in the treatment of Bowel Complaints, they may lull the pain and check Diarrhœa, etc., but are liable to produce inflammation, Dr. Fowler's Extract of Wild Strawberry is guaranteed safe and reliable, even for Infants, and is a specifice for Cholera Morbus, Dysentery, Colic, Acute or Chronic Diarrhœa and Summer Complaints generally.

Tea merchants of Kioto and Osaka have resolved to rebuild a temple burned down at the former place last year. It was erected 700 years ago by Meiker, a priest, who introduced the tea plant into Japan.

Charles Wyndham, who is justly regarded as the representative English actor in genteel comedy, will open his American season at the Union Square Theatre, New York, and will no doubt meet with a hearty reception.

C. P. Bailey of San Jose, Cal., Col. Richard Peters of Atlanta, Ga., and Col. Robert Scott of Frankfort, Ky., are regarded as the goat kings of America, Mr. Bailey alone shrving a herd of 5,000 Angoras on his ranch in Nevada. Last year he shipped eastward 10,000 pounds of mohair at 60 cents per pound, and during the past two years he has sold $30,000 worth of goats.

Great improvements have recently been made in Carboline, a deodorized extract of petroleum, the great natural hair renewer, and now it is absolutely perfect as an exquisite and delightfully perfumed hair dressing and restorer. Everybody is delighted with it. Sold by all druggists.

Prince Bismarck, who has long been one of the most decorated personages in Christendom, has just received an addition to his decorations in the order of the Chrysanthemum, conferred upon him by the Mikado. He has now forty-five decorations.

Rheumatism. This painful disease that so often cripples for life, arises from poison circulating in the blood, and often from an excess of acid. Inflammation is developed in the muscles, ligaments and joints, by colds, damp clothing, &c. Liniments are serviceable to relieve, among many, Hagyard's Yellow Oil is preferable. To eradicate the rheumatic poison from the system, nothing can surpass Burdock Blood Bitters. 5.

Adam Kirpen has a beard twelve feet long and proportionately heavy, and by means of it he has not only lived twenty-two years without work, but has accumulated considerable property in Chicago. He travels through the West selling photographs.

Best of All.

Our rigorous and changeable climate, and our mode of life induces frequent colds, that often lead to severe Coughs, Bronchitis and other lung troubles that are liable to end in Consumption. The best and most pleasant remedy known for these difficulties is Hagyard's Pectoral Balsam, to be obtained of any druggist. 2.

Mobs have attacked the Jews at Febere and Gihaza, in Hungary, and plundered many houses A large number of persons were injured before the rioting was suppressed.

Better than Gold.

A good name, good health, a good companion and a bottle of Hagyard's Yellow Oil are among the first requisites for human happiness. Yellow Oil cures Rheumatism, Sprains, Lameness, Bruises, Burns, Frost Bites, Croup, Sore Throat, and all pain and Inflammation. 4.

The Prime Minister of Italy has announced that she had always remained faithful to the European Concert, and the future relations with England would be excellent.

A Fact.

If you suffer from Chronic Disease, and have little faith in advertised remedies and have sought vainly for a cure. Consult your druggist, or address T. Milburn & Co., Toronto, for proof positive regarding the merits of Burdock Blood Bitters, the Great Regulatiug Blood purifying Tonic, that acts on the liver, kidneys, stomach, bowels and skin. 1.

A trial has been made of a Siemens and Halske's telephone, laid under ground between Cologne and Elberfeld, with very favorable results, every word being distinct.

VEGETINE.—When the blood becomes lifeless and stagnant, either from change of weather or of climate, want of exercise, irregular diet, or from any other cause, the VEGETINE will renew the blood, carry off the putrid humors, cleanse the stomach, regulate the bowels, and impart a tone of vigor to the whole body.

It is reported in Dublin that elaborate military arrangements have been made at the Vice-regal lodge. Soldiers have been ordered to leave the barracks only in couples. Directions have been given that half the available force be retained in barracks.

Robert A. Wilson, Dispensing Chemist, Brockville, says, under date of June 5th, '82, "I have not the slighest hesitation in saying that Dr. Fowler's Extract of Wild Strawberry has given my customers more satisfaction than any medicine in my store for the cure of Summer Complaints, Diarrhœa, Dysentery, Pain in the Stomach Sea Sickness, Piles, etc. You can use my name, etc."

It is stated that $5,000,000 will barely cover the damage which the Italian Government must make good in the imundated districts in the form of roads, bridges, public buildings, without touching the question of aid to the sufferers.

A Reward

of $10 is offered in good faith for a hard case of corns that has stubbornly refused to be relieved by the use of Putnam's Painless Corn Extractor, the great corn extractor. Thousands in England, Canada, and the States testify to the efficiency of this celebrated corn cure, and the proprietors are anxious to hear if there is a single case of failure. Address N. C. Polson & Co., Kingston. Use Putnam's Corn Extractor, sure, safe and painless.

All the powers have assented to the claims of Greece to send a commissioner to Egypt to assist in the deliberations of the Commission to fix indemnities for sufferers by the bombardment of Alexandria. Great Britain took the initiative in urging Greece's right to be represented.

The best preparation known in market for restoring gray hair to its original color is Hall's Vegetable Siellian Hair Renewer Try it!

Poor Mrs. Jenkins can't be merry,
For her mouth shows bad Teeth and Breath;
But let her use the great "Teaberry,"
And there'll be danger of laughing herself to death.

Farmers from the parishes in and beyond the mountains report that three inches of snow fell twenty miles north of Quebec a few days ago.

A.P. 96

Vegetine

Pleurisy, Liver Complaint.

YARMOUTH, N. S., June 14, 1880.

H. R. STEVENS, Esq.:

Dear Sir,—Last summer I was troubled with *Pleurisy and Liver Complaint*, was unable to work for seven weeks. I had the advice of two able physicians and took their medicine without getting any relief. One day your agent happened to pass my door and handed me a circular, which I read, and at once concluded to try your Vegetine. In three days I was like a different man and was able to resume my work in a short time. Have since enjoyed the best of health. I have recommended Vegetine to several of my neighbours and know it to have accomplished wonderful cures.

Yours truly, P. A. VANHORN,
Foreman of A. F. Stoneman & Co.'s wharf.

P.S.—I consider I owe a great deal to Vegetine. I sincerely believe if it had not been for it, I would have been laid up for months and perhaps years. P. A. VANHORN.

I Have Never Known Such A Useful Remedy Placed Before the Public.

MONTREAL, Jan. 29, 1880.

MR. H. R. STEVENS:

Dear Sir,—I do not like to write testimonials for advertised medicines, but the great benefits that so many of my customers have obtained from the use of Vegetine, compels me to say that with an experience of over twenty-five years, both in Great Britain and this country, I have never known such a useful remedy placed before the public.

J. D. L. AMBROSSE,
Assistant of the Apothecaries' Company, of London, Member of the Pharmaceutical Society, of Great Britain, Licentiate in Pharmacy of the College of Physicians and Surgeons.
Cor. Notre Dame and McGill streets.

PAIN AND DISEASE.—Can we expect to enjoy good health when bad and corrupt humors circulate with the blood, causing pain and disease, and these humors, being deposited through the entire body, produce pimples, eruptions, ulcers, indigestion, costiveness, headache, neuralgia, rheumatism, and numerous other complaints? Remove the cause by taking Vegetine, the most reliable remedy for cleansing and purifying the blood.

Vegetine is Sold by All Druggists.

TORONTO.—Mr. J. H. Mayne Campbell Barrister, Solicitor, Etc., 9 Victoria-st

GUNS Rifles, Ammunition, Fishing Tackle, and all kinds of Sporting Goods. W. McDOWALL, cor. King & George sts., Toronto

WATCHES. Send for free illustrated catalogue to RYRIE, the Jeweler, 113 Yonge Street, Toronto.

DAY'S BUSINESS COLLEGE—OPPOSITE Royal Opera House. Advantages: limited number, individual instruction by an experienced accountant; rapid progress, entrance at any time. Mr. DAY, 95 King-st. W. Toronto.

J. MURRAY McNEIL, LONDON, ONT., gives written guarantee that his moustache recipe will produce heavy moustache inside of 10 weeks or money refunded; price $1. Box 261, London.

OWNERS OF FARM LANDS, CITY AND Town Properties, desiring to realize, will find purchasers by sending me full descriptions, lowest prices, and terms of payment. J. W. G. WHITNEY, Estate Agent, 25 Toronto street, Toronto.

ONTARIO VETERINARY COLLEGE, TORONTO. Students can enter from October until January. PROF. SMITH, S.,V. Edin., Principal. Fees, fifty dollars.

FOR SALE—TWO IMPROVED FARMS of 610 acres, or four of 320 acres, in Manitoba. Half of each farm is broken, backset and ready for use. Apply STRANGE & MOWAT, Portage la Prairie.

CORALINE!

CORSETS unequalled for health, comfort and drability. Manufactured by the CROMPTON CORSETCO., Toronto.

E. E. KNOTT'S Speculators' Mart, Adelaide St. East, Toronto. All kinds of real estate sold or exchanged on commission. Money loaned on all kinds of real estate at lowest rates of interest. Applications for money from farmers a specialty. Rents collected and estates managed in town or country. N.B.—Best of references on application.

FARMS FOR SALE

Near the following places:

St. Thomas, Collingwood, Barrie, Fergus, Blyth, Parkhill, Rockwood Station, Dundalk Station, Shelburne Station, Southampton. Also, a large number of excellent farms in Manitoba and the North-West. Settlement not required. Saw Mill, Lath and Shingle Machines for sale at Henfryn Station, Co. Grey, Ont. Engine, 35 horse; 2 boilers, 60 horse. All in splendid order. For particulars address

G. A. SCHRAM,
4 King St. East, Toronto, Ont.

BUSINESS CHANCES.

AGRICULTURAL FOUNDRY PREMISES and Plant for sale in Western town of 5000 population doing a business of $16,000 per. an. Can be increased to any extent; price $9,500 convenient terms: owner retiring. Macintosh & Peters, Toronto.

COUNTRY GENERAL STORE, WITH Post and telegraph office for sale—in good village of 500 population: stock about $4,000 at reduced price and easy terms: owner retiring on account of age. Mackintosh & Peters, Toronto.

ONE SET WOOLLEN MILL (STEAM-power) for sale in County Middlesex, machinery complete and in first-class running order. Price $3,000, convenient terms. Mackintosh & Peters Toronto.

WHAT IS CATARRH?

Catarrh is a muco-purulent discharge caused by the presence and development of the vegetable parasite ameba in the internal lining membrane of the nose. This parasite is only developed under favorable circumstances, and these are: morbid state of the blood, as the blighted corpuscle of tubercle, the germ poison of syphilis, mercury, toxœmea, from retention of the effeted matter of the skin, suppressed perspiration, badly ventilated sleeping apartments, and other poisons that are germinated in the blood. These poisons keep the internal lining membrane of the nose in a constant state of irritation, ever ready for the deposit of the see