

ALEX. SCOTT, PUBLISHER AND PROPRIETOR OF "THE YORK HERALD."

The York Herald

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THE YORK HERALD

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And dispatched to subscribers by the earliest mails or other conveyances, when so desired.

TERMS: One Dollar per annum in advance, not paid within two months.

ADVERTISING RATES. PER LINE. One inch, one year, \$4.00

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ADVERTISEMENTS. HENRY SMELSON, Licensed Auctioneer for the Counties of York and Peel.

FRANCIS BUTON, JR., Licensed Auctioneer for the County of York.

EDWARD SANDERSON, Licensed Auctioneer for the Counties of York and Peel.

JOHN CARTER, Licensed Auctioneer for the Counties of York, Peel and Ontario.

DR. JAS. LANGSTAFF, Will generally be found at home from 8 a.m. to 4 p.m.

JOHN D. McCONNELL, M. D., Graduate of the Toronto University.

DR. HOSTETTER, Member of the Royal College of Surgeons, England.

JOHN N. REID, M. D., Corner of Yonge and Colborne streets, Thornhill.

DRUGGISTS. H. SANDERSON & SON, PROPRIETORS OF THE RICHMOND HILL DRUG STORE.

Corner of Yonge and Centre streets East, have constantly on hand a good assortment of Drugs, Patents, Perfumery, Chemicals, Oils, Toilet Soap, Medicines, Venetian Blinds, Fancy Articles, Dye Stuffs, Patent Medicines and all other articles kept by druggists generally.

DENTISTRY. A. ROBESON'S, L. D. S., New method of extracting teeth without pain.

FIRE INSURANCE.

THE ISOLATED RISK FIRE INSURANCE CO. OF CANADA.

Head Office: King Street, corner of Church, Toronto.

Capital, \$500,000. Deposited with Government, \$50,000.

President—Alex. Mackenzie, Esq., M.P. Manager—John Maughan, Jr.

ADVANTAGES OFFERED: 1st. Absolute security to policy holders.

2d. The most favorable rates of insurance.

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5th. The most liberal terms of policy.

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Valuable Information.

SALT.—To every person whose diet consists largely of bread or its equivalents, common salt is a positive necessity.

G. H. H. HAVING had over eleven years' practice, feels confident of giving entire satisfaction.

To those who have favored him with their patronage in the past, he returns his sincere thanks, and to those who may do so in the future, he would say that no endeavor on his part will be wanting to meet their approval.

References.—The following gentlemen can with confidence recommend G. H. Husband: Dr. Bull, Weston; Dr. D'Evelyn, Barwick; Dr. Carson, Brampton.

Residence—188, Thornhill.

THE KING OF OILS. A LSO, the Pain Victor Infallible of Cholera Morbus, Pain and Cramp in the Stomach and Bowels, &c.

Directions with each bottle and box. Manufactured by HMUSTARD, Proprietor, Ingersoll.

SOLD BY DRUGGISTS GENERALLY. The Dominion Worm Candy is the medicine to cure all worms. Try it.

FARMERS' BOOT AND SHOE STORE. JOHN BARRON, manufacturer and dealer in all kinds of boots and shoes, 38 West Market Square, Toronto.

Boots and shoes made to measure, of the best material and workmanship, at the lowest remunerative prices.

Toronto, Dec 3, 1867.

D. C. O'BRIEN, ACCOUNTANT, Book-keeper, Conveyancer, and Commission Agent for the sale or purchase of lands, farm stock, &c., also for the collection of rents, notes and accounts. Charges Moderate.

Office—Richmond street, Richmond Hill. 76-ly

Gleanings. A literary friend of a nobleman applied to him for materials for a biographical record, wishing, as he said, to perpetuate the memory of so great a luminary.

Carara, the composer who died recently, was far from rich.

New Mode of Washing.—The ill effects of soda on linen have given rise to a new mode of washing, which has been extensively adopted in Germany, and introduced in Belgium.

Tomato Custard.—This is said to be a beneficial diet for consumptives.

Directions for Curing Meat.—To 3 lbs. of beef or pork take 1 pint of fine salt, and one tablespoonful of pulverized saltpetre; mix the two well together.

Make a pickle strong enough to bear an egg, and for every ham or shoulder add one pint of molasses and 1 tablespoonful of saltpetre.

Sausage Meat.—To five pint bowls of meat, cut into small pieces, add 3 table-spoonfuls of salt, 3 of pepper, and three of dried sage rubbed fine.

Fruit Cake.—Is made by taking 1 1/2 lbs of flour, 1 1/2 lbs of sugar, 1/2 lb of butter, 4 lbs currants, 4 lbs raisins, 1 lb citron, 18 eggs, the rind and orange of 3 lemons, 1 table-spoonful of powdered mace, 1 1/2 wine glass of wine, and 1 of brandy.

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SAGE PUDDING.—1/2 lb finely chopped suet, 1 lb of flour, two eggs, 3 oz oatmeal, six onions boiled and chopped, three tea-spoonfuls of powdered sage, two of mustard, one of chopped parsley, salt and pepper to taste, two table-spoonfuls of beer, and sufficient milk to make the thickness of batter pudding. Bake in a well greased tin for an hour and a quarter.

SPONGE PUDDING.—Butter a mould thickly, and fill it three parts full with small sponge cakes, soaked through with wine: fill up the mould with a rich cold custard. Butter a paper and put on the mould; then tie a floured cloth over it quite close, and boil it an hour. Turn out the pudding carefully, and pour some cold custard over it. Or, bake it, and serve with wine-sauce instead of custard.

SALLY LUNN.—Take one pint of milk, quite warm, a quarter of a pint of thick yeast; put them into a pan with sufficient flour to make a thick batter, cover it over, set it in a warm place, and let it stand until it has risen as high as it will—about one and a half to two hours.

NEAPOLITAN CAKE.—1/2 lb flour, 6 oz butter, 2 oz loaf sugar, 2 oz sweet almonds, finely powdered. Rub all together, and mix it with one egg. Put it in a cool place to harden; then roll it out to a thin paste, and cut it with an oval quill mould; then bake the pieces in an oven.

TOMATO CUSTARD.—This is said to be a beneficial diet for consumptives. It is made by straining finely-stewed tomatoes through a coarse sieve, and adding two pints of milk and one pint of tomatoes to four eggs and one tea-spoonful of sugar.

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