INSURANCE.

LIVERPOOL AND LONDON AND GLOBE FIRE AND LIFE INSURANCE COMPANY.

This Company is one of the best in the world. Its available funds amount to $[illegible] in addition to which is the unlimited liabilities of shareholders.

The yearly premiums for fire risks alone amount to $8,147,880.

Insurance effected on Farm and City property at the lowest possible rates.

Three year policies issued on private dwellings and farm buildings at low rates premium. Losses paid promptly.

THOMAS BRIGGS, Agent.

THE ÆTNA INSURANCE COMPANY,

HARTFORD CONN.

Cash Capital.......... $4,000,000.00
Total Assets, January 1st, 1892.... $[illegible]
Losses paid in 63 years.......... $[illegible]

The leading Fire Insurance Company on the Continent. Its Annual Premium Receipts in Canada and the United States are larger than those of any other Company, and it has an unblemished record of 63 years.

JAMES SWIFT, Agent.

GUARDIAN ASSURANCE COMPANY.

Subscribed Capital.......... $10,000,000
Total Invested Funds upwards of.......... $[illegible]
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Insurances against Loss by Fire accepted at the lowest current rates and claims settled without reference to the Board at London.

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OFFICE: OVER WADE'S DRUG STORE.

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WOOD, WOOD, WOOD.

IF YOU WANT WOOD

COME DOWN AND SEE OUR STOCK OF BEST MAPLE, cut or uncut, arriving weekly by Kingston and Pembroke Railway.

BEST DRY SLABS in THE CITY

PINE AND CEDAR BLOCKS and GILMOR'S DRY EDGINGS for kindling wood.

CHEAP FOR CASH.

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Opposite Barrack Gate, Ontario Street.

R. CRAWFORD & CO.,

FOOT OF QUEEN STREET,

HAVE THE LARGEST AND BEST STOCK OF

Hard, Soft, Slab and Kindling Wood

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Furnace, House, Steam and Blacksmith's Coal.

AT THE VERY LOWEST FIGURES.

N.B.—Orders left at the Grocery store of Jas. Crawford, Princess Street, will receive prompt attention. Telephone No. 9.

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Wharfingers, Vessel Agents and Wholesale and Retail Coal and Wood Dealers. Coals of the very best description, under cover, well screened and promptly delivered. Bunch wood and Hard and Soft Cordwood of first quality on hand. Inspection solicited and satisfaction guaranteed.

YARD—Corner Ontario and West Streets.
Office—Clarence and Ontario Streets—Foot of Clarence Street.
ORDERS left at the stores of Mr. James Redden, Princess Street, and Messrs. McKelvey & Birch, Brock Street, will be promptly filled. Telephone Communication.

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BEST IN THE MARKET.

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Best Dry Hard Wood,
Dry Block Wood,
Dry Kindling Wood and the
Best descriptions of Coal,

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P. McCORMACK

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CONFUSION

of thought, a defective memory, a disinclination to labor, and a distaste for business, are the symptomatic indications of NERVOUS DEBILITY, and these symptoms are usually accompanied by SEMINAL WEAKNESS AND LOSS OF POWER. The necessary consequences are CONSUMPTION & DEATH. "LANE'S SPECIFIC REMEDY," is an invaluable preparation for the permanent cure of all nervous diseases. Sold at $1.00 Per Package, or sent on receipt of price to any address, free of charge. THE LANE MEDICINE Co., MONTREAL, QUE. Young men should read Dr. Lane's Essay on Nervous Diseases, mailed free to any address.

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Suffering from the effects of youthful errors, early decay, wasting weakness, lost manhood, etc., I will send a valuable treatise (sealed) containing full particulars for home cure, FREE of charge. A splendid medical work; should be read by every man who is nervous and debilitated. Address,

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Cures in 1 TO 5 DAYS. Guaranteed not to cause Stricture.

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I prescribe it and feel safe in recommending it to all sufferers.

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Sold by Druggists. PRICE $1.00.

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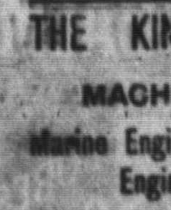

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FARM GARDEN ORCHARD.

ITEMS FOR THOSE ENGAGED IN RURAL PURSUITS.

Sheep on the Farm—Oats for Calves—To Raise Turnips Cheaply—Cleaning out Small Streams—Points on Poultry, Flowers and Fruit—Barley Crops.

All natural water courses run through the lowest land; and yet it is often true that the banks of streams are higher than much of the land lying at a little distance from them. In the case of large rivers care is taken to keep the stream from overflowing the banks but we know of small creeks running through valuable land where short-sighted farmers, instead of trying to keep the water in the stream, direct it to their neighbor's land. We do not think their intentions is to injure their neighbors. They verily think they are drying their own land. And in special instances, such is the case. We know two large farmers, A and B. The farms are adjacent, and both are on the same creek; but the creek runs for quite a distance through A's farm, and in fact through three or four other farms before it reaches B's farm. B cut a ditch several hundred rods long, in hopes of draining his land. A, instead of draining into the creek, runs his water into B's ditch, and though his house is not more than forty rods from the creek, he has constructed a sewer from his house to B's ditch, and turns all his sewage into it. A claims that the land falls as it recedes from the creek, and that he has a right to let the water run where it will. "But not into a ditch I dug for my own use," says A. And he filled up a portion of his ditch and constructed another one on higher land into which he turns A's sewage, and uses it to irrigate his meadow.

It is a fact then, that a natural creek does not run through the lowest land! Certainly not; the trouble in the case alluded to is simply that the creek is full of impediments. It is very crooked, and there are numerous logs, roots and branches in the stream, and for quite a distance on A's farm the creek in summer is almost dammed up with watercress. This is the reason why the creek looks higher than the land a few rods back. The water in the creek is dammed up and wherever it has a chance it overflows its banks, and several farmers on this same creek are unwise enough to cut ditches to carry the water from the creek on to their neighbors' land. The present year four or five industrious small farmers who raise garden crops on mucky land had all their crop destroyed by water which a neighbor above them had diverted from the creek. This is not only illegal, but it is foolish. The only remedy is to clean out the creek by removing the logs and other impediments, and cutting off the sharp angles with a little judicious digging, to deepen and widen the creek where it is specially needed. The water, if confined to the creek will, during the floods of spring, do much toward cleaning and deepening the creek. As it is now, comparatively little water runs through the creek. The water has been diverted from the creek, and floods many acres of good land, and converts it into an unhealthy and profitless swamp.

Oats for Calves.

The most troublesome period with young calves is that between the weaning from the cow and the time when milk is entirely withdrawn. It has been often asked: "Shall we let the calf suck?" We conclude, from ample experience, that the calf, if well and strong, most quickly, thoroughly, and constantly clears the udder of milk, which if partially removed, by slovenly and imperfect milking, produces caking of the udder. Young calves will early learn to eat fine hay, and next begin to eat a tablespoonful of dry oats. The milk should be given night and morning only, and at noon a few dry oats. To induce the calf to eat them, they may, at first be slightly moistened with milk. The oats should not be put in milk, for they either choke the calf, or pass to the fourth stomach unmasticated, where they will not digest. Give the oats on an empty stomach. When the calf is hungry, it readily begins to chew them. By thus sparingly feeding calves the mastication, maceration, and digestion, through all the functions of the four stomachs, are gradually and naturally established, thus keeping the calf healthy, strong and growing. The delicate calf is often made sick by exposure to rain, cold, or burning sun. Calves, like pigs, grow quickly into money. Theory, when amply verified by long and intelligent experience, always proves a valuable guide in the avocations of life; and no class of men can more readily understand this fact, for no class of thinkers and workers has so many practical arts to practice in his multiform vocations as the farmer. The agriculturist is a farming philosopher, for the theory and practice can not be judiciously divorced. A majority, directly or indirectly, of all the honest toilers of the pursuits. It is to this fact that the best agricultural journals have the largest circulation, and especially the largest perusal.

Oats contain—most perfectly balanced—the elements of the tissues of young animals. In conjunction with and after milk-feeding, oats promote the growth to a greater extent than any other food or fodder. Breeders (intelligent breeders) of young colts feed oats liberally, to the best interest of their calling. The prevention of disease in young animals is far more satisfactory than the cure of disease when once fastened upon stock. In fact, preventive medicine, for both human and animals, is by far the more commendable and honorable to both practitioners.

More Sheep.

Comparatively few farms are well stocked with sheep, and a vast number of farms do not support a single head. To be sure the price of wool has fallen in the last few years, but not altogether out of proportion with other farm products. Wool growing may not be as profitable now as it was for a few years after the war, but the mutton market is excellent. There are several reasons why farmers, and especially those up on light soils, should keep sheep. No other animal requires so little care, or returns so much for the little feed consumed. No other stock is so easy on land or so beneficial in subduing rough soils. Many a partially run-out field has been brought into good condition by pasturing with sheep for a few years. The cost of stabling sheep is slight, as they only shelter from storms, such as good sheds and straw covered pens afford. They will get along with very little hay if they have a strawstack too and are given a moderate feed of grain through the winter. The wool is a source of revenue at a time when the farmer is most in need of money for summer expenses. And wool can be held for higher prices without loss for storing. The old rule of letting out sheep to double every four years, would indicate the large profits of the business. No other stock seems to increase so fast, with so little demand upon the resources of the farm.

Pure-Bred Poultry on the Farm.

September is the month in which to arrange chicks. Pick out the best to carry over the winter, and breed from next season. Many do not realize the importance of this; [illegible] the inferior chicks never pay for the food they consume. The balance of the flock will have more advantages after the culling has been made. More revenue will be gained from the remaining lot than from the entire flock if retained. It is now "fair" time, here and there. Select the best pure-bred poultry; and exhibit them at the nearest fair to incite an interest in well-bred poultry, if not already awakened, and show neighboring farmers what you have. If they have not as good, it will interest them, and you may sell some stock, or take orders for eggs for the coming season; besides the chance for carrying premiums. Next fair season some of the neighbors will enter into competition, and then you will want to maintain your ground with your second exhibit, and have an extra lot of fine birds to show. Farmers should learn the advantages of rearing thorough-bred poultry; by studying the exhibitions at fairs he familiarizes himself with good, pure-bred poultry, and can compare it with his every time. Thus is laid the foundation and incentive within him to improve his stock. In time he will be found glorying in the possession of as fine a flock of pure-bred fowls as the surrounding country can boast. It is impossible to have too many interested in this matter, and the farmer especially should become familiar with the advantages of breeding and raising pure-bred poultry.

The Barley Crop.

Barley has been grown heretofore solely for malting for the brewers; and its feeding qualities have been wholly ignored. Yet some years ago this grain was the common food for horses, and when ground into meal was used with waste milk and boiled potatoes for feeding pigs, and made the very best pork. The prejudice against the culture of barley, common among farmers, is, no doubt, due to the necessity for the thorough cultivation, which takes the head and hands more than is agreeable to them. But the times demand a great shaking up of dry bones, and one must put his hand to the plow in earnest if he will succeed in making the farm pay just now, and barley is a good crop to grow for feeding, if not for sale. Good barley brings sixty to seventy cents per bushel in New York, which is fifty per cent more than corn. Fifty bushels per acre may be grown with the right cultivation. The tillage of the land is the main point. Weeds and clods will not do. Clean land, thoroughly mellowed, and in good heart, will produce a full crop, and this is best for the land, as well as for the crop. We need better tillage, and as there must be an incentive for every good act, so we should choose those crops which force us to till the soil perfectly.

To Raise Turnips Cheaply.

As soon as the wheat is off plow the land, harrow thoroughly. Sow broadcast one pound of seed to the acre, and go over it with a heavy roller. It is important to sow immediately after harrowing the land, and if the roller is light and can not be weighted down, go over twice. When the turnips are large enough to hoe take the cultivator, set the shovels one foot apart and go through [illegible], or better set cultivator shovels into a long stick like a corn marker, one foot apart. At the end of eight or ten days go through the turnips again crossways and they are as good as hoed. It is easy to raise from one hundred to three hundred bushels to the acre if the land is in good order. If not, put ten to fifteen bushels of hen manure on before harrowing.

Points in Fancy Culture.

Seed to produce plants for early spring blooming should be sown from the middle of August to the middle of September, and the plants wintered in a cold frame. Boards may be used instead of glass to cover with. Plants started in the greenhouse early in January are not quite so early, and if the frame plants are transplanted once as early as spring will permit they are as good in every respect. The plants which have flowered in the spring will do well again in the fall if the long branches are cut back late in June. The plants which have flowered through the summer and fall will usually winter over well if protected with a light covering of straw or leaves, but thorough surface drainage must be provided to prevent water from accumulating around the plants and forming ice about them.

Fancy Pelargoniums.

The varieties of this section are much weaker growers than the large flowered kinds, and should not be cut in so close. I have always found them do the best when the tops were removed at a point where the wood was somewhat green. If cut back to the hard, ripe wood they sometimes fail to break. After heading down treat the plants in the way advised for the large flowered sorts, being particularly careful that too much water does not reach the roots either before the new growth appears or afterward. The fancy pelargoniums are more likely to suffer from any excess in this direction than the stronger growing kinds.

Anthracnose or Cane Rust.

A serious disease this season among the small fruits has been the cane rust, which attacks the growing canes of raspberries, blackberries, and in some cases the grapevine. Professor Bailey's plan is to cut out and burn up the diseased vines as soon as fruiting is over; then in the early spring before growth begins spray with a solution of sulphate of iron (about one pound to the gallon), and follow this up with Bordeaux mixture as soon as the leaves open.

SHARP POINTS.

If an ordinary man was muscled like a flea he could throw a book-agent two miles.—Ram's Horn.

When the plate is passed there are too many people thinking that salvation is free.—Washington Post.

Unless a man is agreeable to all the women he meets they go around pitying his wife.—Atchison Globe.

It requires pious gall to slay all day with the devil and at night ask God to save you.—N. Y. World.

There are no agnostics among the college graduates. Lack of positive knowledge comes later.—Boston Transcript.

"Why are you in mourning?" "For my rich uncle, whose heir I am." "Is he dead?" "No."—N. Y. Sun.

Boy customer: "I want to look at some socks." Clerk: Fast colors?" "No, blame it! I am a messenger-boy."—Life.

City cousin: "It is perfectly simple, Silas; the cable pulls the car. Silas: "I see that, Hennery, but I'm bothered if I kin see who pulls the cable.—Harper's Bazar.

"The town is booming, writes a Georgia editor. "We have taken in seventy new subscribers and our efficient mayor has given us $10—or thirty days."—Atlanta Journal.

There are no less than twenty different men and women claiming to be the author of "McGinty," while the claim of one single individual to having written "Paradise Lost" has never been disputed.—Detroit Free Press.

CURRENT NOTES.

The girl who has often lost in admiration easily finds herself in love.—Elmira Gazette.

The partisan in politics is the man who does not think as you do.—New Orleans Picayune.

"Did she give you anything, Bill?" asked Bill's fellow tramp. "Yes. She gave me the cold shoulder with plenty of sauce."—Harper's Bazar.

Mr. Brumford Chappy—"A fellow told me today that I didn't know enough to go in when it rained." Miss Edgerly—"What a want of tact!"—Life.

Sunday-School Teacher—"'Love thy neighbor as thyself.' Who is 'thy neighbor'?" Little Girl—"Please, ma'am, the folks as borrows from us."—Puck.

He (sneeringly)—"It is because your memory is so short you have forgotten me?" She (sweetly)—"No, it is because I am told you are so very short."—Epoch.

Bjohnson—"Have you bought a ticket to the church fair?" Bjones—"Not yet; but speaking of church fairs, what an artful highway robbery that was in Arizona yesterday."—Lawrence American.

Mrs. Faddle—"Thomas, if you were to meet a Knight of the Bath in English society, how would you address him?" Mr. Faddle—"It would depend on whether it was soap or towels that I wanted."—Somerville Journal.

"Why are you crying, Frank?" "Because John got a slice of bread and butter." "John why are you crying?" "Because Frank didn't get any bread and butter." "John, give your bread and butter to Frank!"—Humoristische Blaetter.

When baby was sick, we gave her Castoria.
When she was a child, she cried for Castoria.
When she became Miss, she clung to Castoria.
When she had children, she gave them Castoria.

Beecham's pills cure bilious and nervous ills.

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SOCIETIES.

Masonic Regular Meetings.

Minden, No. 253, Monday, Nov. 3rd, at 7:30 p.m.
Cataraqui, No. 92, on Wednesday, Nov. 12th, at 7:30 p.m.

Independent Order of Foresters.

Court Frontenac, No. 59. Regular Meeting will be held at the Court Room, corner of Princess and Montreal Streets, on Thursday evening, Nov. 6th, at 7:30 o'clock. A full attendance particularly requested. J. S. R. McCANN, Sec.

Order Canadian Home Circles.

KINGSTON CIRCLE, No. 105, MEETS on MONDAY, Oct. 20th, at 7:30 p.m., in Hall over School Board Rooms, Montreal-st. J. W. MADDEN, Sec.

Ancient Order United Workmen.

LIMESTONE LODGE, No. 91, meet in their Hall, over Public School Board Room, Montreal Street. Next meeting THURSDAY, 23rd Oct., at 7:30 o'clock. W. H. GODWIN, Rec.

Canadian Order of Chosen Friends.

MEETS IN SONS OF TEMPERANCE HALL 2ND AND 4TH MONDAY of each month at 8 o'clock.

GROCERIES, PROVISIONS

MOTT'S DIAMOND CHOCOLATE, JOHN P. MOTT & CO. HALIFAX, N.S. ESTABLISHED 1844. IS THE BEST.

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THE CELEBRATED

THISTLE BRAND

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RUSSIAN CARAVAN TEA

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CHINA TEA HOUSE,

PRINCESS STREET.

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COOK'S FRIEND BAKING POWDER.

Has No Superior in Purity, Healthfulness and Economy.

It is distinguished from alum powder by the bread, etc., made with it, having *no tendency to dry up.*

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Paper Hangers and Painters.

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BAGOT STREET,

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FAST EXPRESS MAIL SERVICE.

AURANIA	Oct. 18, 8:30 a.m.
BOTHNIA	Oct. 22, noon
UMBRIA	Oct. 25, 9 p.m.
SERVIA	Nov. 1, 8 a.m.
GALLIA	Nov. 5, 11 a.m.
ETRURIA	Nov. 8, 2 p.m.
AURANIA	Nov. 15, 7 a.m.
BOTHNIA	Nov. 19, 10 a.m.

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Steerage Tickets to and from London and Queenstown and all other parts of Europe at lowest rates.

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R. M. STEAMSHIPS—REDUCED RATES.

LIVERPOOL AND QUEBEC SERVICE.

SINGLE, $45; RETURN, $95.

	From Montreal.	From Quebec.
PARISIAN	Oct. 8	Oct. 9
CIRCASSIAN	Oct. 22	Oct. 23
SARDINIAN	Oct. 29	Oct. 30
POLYNESIAN	Nov. 5	Nov. 6
PARISIAN	Nov. 12	Nov. 13

First cabin, from $45 to $80, according to accomodation; return, $95 to $150; intermediate, $30; return $60.

Steerage, both outward and prepaid, at lowest rates.

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Passengers wishing to embark at Quebec can leave Kingston by Wednesday afternoon's Express and go on board Thursday morning.

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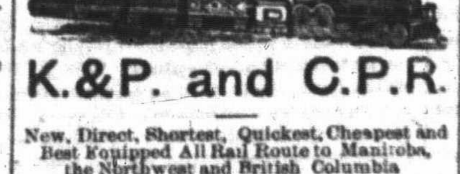

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No. 3 Express leaves Kingston at 12:40 p.m.; arrives Toronto 8:20 p.m.; Ottawa 5:45 p.m.; Montreal, 7:55 p.m.; Quebec, 6:30 a.m.; Renfrew, 5:10 p.m.

No. 1 Mixed leaves Kingston 7:00 a.m.; arrives at Sharbot Lake 9:45 a.m. and Renfrew 2:45 p.m., connecting with Soo train for Sault Ste. Marie, St. Paul, Minneapolis, and Duluth.

No. 5 Mixed leaves Kingston at 4:15 p.m.; arrives at Sharbot Lake at 7:10 p.m.; Thursdays.

No. 7 Express leaves Kingston at 11:30 p.m. connecting with C.P.R. Night Express Trains at Sharbot Lake for all points east and west.

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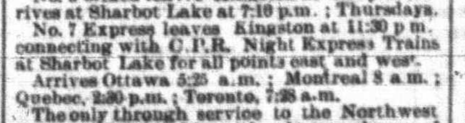

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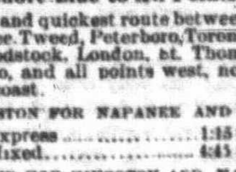

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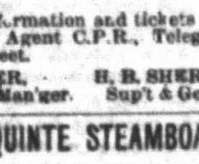

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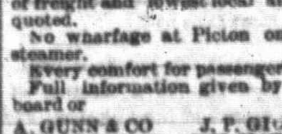

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WILL LEAVE KINGSTON during the season of navigation, going east, every SUNDAY MORNING at 6:30 for Brockville, Prescott, Cornwall, Valleyfield and Montreal. Going West, every THURSDAY at 4 a.m. for St. Catharines, Toronto, Hamilton, Niagara Falls and Buffalo.

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A NEW AGENT.

MR. ROBERT HENDRY Jr., of this city, has been added to the Agency Staff of the Ontario Mutual Life Assurance Co. for this district. I trust that the same liberal patronage you have accorded us in the past will be more than doubled in the future. All monies payable, as usual, to J. M. SHERLOCK, Jr., Agent, Princess Street. B. BURROWS, Gen. Agent.

RUBBER STAMPS, STENCILS, DATERS, Etc., manufactured by W. P. KILCAULEY.

HINTS TO HOUSEKEEPERS

VALUABLE ADVICE ON THINGS APPERTAINING TO THE HOUSEHOLD.

Pickles Sweet and Pickles Sour—Recipes of Many Kinds—How to Make Fruit Syrups, Pies, Puddings and Cakes—A Column for the Cook.

In pickling, it is always safer to use a porcelain or agate iron-ware kettle; but if a brass utensil is the only one available it should first be well scoured with salt and water, and the pickles never be allowed to remain in it very long. A good cider vinegar is a necessity and it should be both clear and strong. The fruit or vegetables too must be fresh and firm, for if at all withered, the pickles are sure to be flabby. Take plenty of time to the work, and when completed either keep the jars in a dark place, or else wrap them in blue or brown paper. If it is desired to have the pickles very green, line the kettle with grape leaves, or sprinkle with powdered alum—the proportion being a teaspoonful to a gallon of water—but many good housewives do not consider it necessary to "green" even their cucumbers, as it adds nothing to the flavor and gives them a "shoppy" look not always desirable.

For those vegetables that are to be laid in salt and water before pickling the old direction "brine strong enough to bear up an egg" is as good as any, and this calls for about one quart of salt to three gallons of water. Lay a plate on pickles to keep them well under the vinegar. If scum ever appears on top, turn off the vinegar and wash the pickles thoroughly. Then boil the vinegar and skim off all froth, continuing the boiling as long as the scum rises. Throw back over the pickles while still hot.

An easy method of putting up the tiny cucumbers known as gherkins is recommended as follows: Soak them in brine for forty-eight hours, then to each one hundred gherkins allow an ounce of mustard-seed, an ounce of cloves, a tablespoonful of salt, a cupful of sugar, and two small red peppers. Do the spices up in thin muslin bags using two bags to each hundred pickles. Place the cucumbers in a kettle on the stove and cover them with vinegar. Drop in the bags of spice, slice the peppers and heat all together slowly. When scalding hot, they are ready to pack away in a stone jar, but should be examined a week or ten days later and any soft ones extracted.

Chow-chow is always a favorite pickle, and a nice recipe is, one head of cauliflower separated into tiny sprays; one quart of sliced cucumbers; one pint of small onions, cut in half; one quart of green tomatoes sliced; four green peppers sliced; five pints of vinegar, two cups of granulated sugar, one teaspoonful each of ground cinnamon, cloves, mace and celery seeds, and four tablespoonfuls of ground mustard. Mix all the condiments together except the mustard, and tie them in two small muslin bags. Place these and the vegetables in a preserving kettle and pour over them the cold vinegar, into which has been stirred the sugar and mustard. Bring to the scalding point, boil for half an hour, and then set away in glass jars or bottles.

One of the most delicious pickles, and one that seems comparatively little known, is made of green tomatoes. To one gallon of green tomatoes, take six onions, one quart of cider vinegar, two cups of sugar, one tablespoonful each of mustard, black pepper and salt; two teaspoonfuls each of allspice and ground cloves. Slice, but do not peel the tomatoes. Peel and chop the onions very fine. Put a layer of tomatoes in the kettle and sprinkle with onion, sugar, and spice. Then more tomatoes, and more sugar, spice, etc., alternating, until all are in. Heat slowly and stew gently for three-quarters of an hour after they begin to boil. This pickle should be put up in small jars as it does not keep long after being opened. It is a most appetizing accompaniment for cold meat.

A sweet pickle equal to that made of citrons, can be concocted from the rinds of watermelons, the portion of that fruit which is often thrown away. Boil two pounds of rinds in clear water until quite tender. Drain them well. Make a sirup of two pounds of sugar, one quart of vinegar, half an ounce of mace, an ounce of cinnamon, and some roots of ginger boiled until thick. Pour over the melon-rinds while very hot. Drain off the sirup the next day, heat it again, and again pour it over boiling hot. Repeat this for three days in succession, after which it may be left on and the pickles set away. They will keep for two years.

Seasonable Recipes.

PEACH SHORTCAKE.—Sift a quart of flour with one teaspoonful of salt; wet with buttermilk into which a level teaspoonful of soda has been dissolved until a soft dough has been formed. Work as lightly as possible with the tips of the fingers and pat into a cake about ten inches in diameter. Bake on a griddle; split open while warm, butter both halves liberally and on the lower put a thick layer of peaches sliced and sugar; lay on the upper half, and eat with sweetened cream. Do not use a knife in splitting the shortcake, but pull it apart with the fingers and drop the butter on in bits rather than to spread it with a knife.

FRUIT SIRUP FOR ICE CREAMS.—The following recipe for fruit sirups is from a Southern lady and may be relied upon. Put into a procelain-lined kettle one gallon of any of the small fruits and add enough water to keep them from burning. Generally a cupful will suffice. Cook until tender, heating very slowly. Strain through a cloth, and to every quart of juice add a pint of sugar. Boil fifteen minutes, pour in glass jars and seal up. In making ice creams the addition of this sirup will give as delightful a result as if fresh fruit were used.

RASPBERRY PIE.—This odd recipe is as excellent as it is unusual. Put into a granite saucepan a pint of fine ripe raspberries; add three tablespoonfuls of sugar and two of water. Set the pan over the fire and shake constantly until the juice flows freely, but do not allow the raspberries to lose their shape. Lift out with a skimmer and boil the sirup until clear. Turn out into a mixing bowl while you beat a piece of butter the size of an egg to a cream with two tablespoonfuls of fine sugar, one of bread crumbs and the yolks of two eggs well beaten; add the whites of two eggs whipped to a froth; line deep pie plate with a rich paste, lay in the fruit, pour over them the sirup, put this mixture on top and bake in a quick oven.

HUCKLEBERRY PUDDING.—The very best batter for berry puddings is made by beating two eggs, to which add a little salt, a pint of milk and flour enough to make a thick batter. Sift two level teaspoonfuls of baking powder through one cup of the flour, stir this in and add enough to make the batter of the right consistency; dredge a pint of huckleberries or any small fruit with flour, stir in at the last and boil in a buttered mold or floured cloth for one hour. A raised batter for huckleberry pudding is preferred by some and is made like the above, omitting the baking powder and adding one gill of baker's yeast and a half teaspoonful of soda dissolved in boiling water. Set to rise in a warm place for four or five hours, stir in the dredged fruit and boil for two hours.

CHEESECAKES.—The [illegible] cheesecakes require the curd of milk for a basis. They are great favorites with the Jewish people and are liked by many Americans as well. The recipe here is from a Jewish lady famous for her cookery of many national dishes. Rub the curd from one gallon of milk in a coarse cloth until free from whey, work into it about six ounces of butter, one and a half soda crackers rolled fine and an equal quantity of bread crumbs, add half a teaspoonful of cinnamon and a little salt, the yolks of five eggs and the whites of three; six ounces of fine sugar, a tablespoonful of brandy and half a pint of cream. Mix these ingredients thoroughly and rub through a coarse seive before adding half a pound of washed and dried currants and half an ounce of citron minced very fine. Line pie dishes or patty pans with rich paste, fill with the mixture and bake in a rather brisk oven. Twenty minutes should suffice.

POTTED LIVER.—Farmers who live at a distance from a market will find this a delicious use for the liver of the veal which they may kill, as country butchers often do not appreciate the value of a veal's liver and will give as much for an animal without it either that delicacy or the sweetbreads. Boil the liver until tender, turn out in wooden chopping bowl and beat with a wooden potato masher while hot. Remove all skin and gristle and pound to a paste, seasoning with salt, cayenne, cloves and mace; add enough of the gravy to make a smooth and creamy paste, and pack in small cups or jars. Pour melted butter over the top of each until well covered and keep in a cool place. It is very nice for luncheons or supper in hot weather. Turn into a platter, slice thinly and serve with thin strips of buttered bread, white or brown or spread over hot buttered toast.

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CHLORODYNE is the best remedy known for Coughs, Consumption, Bronchitis and Asthma.

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CHLORODYNE effectually cuts short all attacks of Epilepsy, Hysteria, Palpitation and Spasms.

CHLORODYNE is the only palliative in Neuralgia, Rheumatism, Gout, Cancer, Toothache Meningitis, &c.

From Symes & Co., Pharmaceutical Chemists, Medical Hall, Simla, Jan. 5, 1880. To J. T. Davenport, Esq., 33 Great Russell Street, Bloomsbury, London. Dear Sir—We embrace this opportunity of congratulating you upon the wide-spread reputation this justly esteemed medicine, Dr. J. Collis Browne's Chlorodyne, has earned for itself, not only in Hindostan, but all over the East. As a remedy of general utility we must question whether a better is imported into the country, and we shall be glad to hear of its finding a place in every Anglo-Indian home. The other brands, we are happy to say, are now relegated to the native bazaars, and judging from their sale, we fancy that their sojourn there will be but evanescent. We could multiply instances "ad infinitum" of the extraordinary efficacy of Dr. Collis Browne's Chlorodyne in Diarrhœa and Dysentery, Spasms, Cramps, Neuralgia, the Vomiting of Pregnancy, and as a general sedative, that have occurred under our personal observation during many years. In Choleraic Diarrhœa, and even in the more terrible forms of Cholera itself, we have witnessed its surprisingly controlling power. We have never used any other form of this medicine than Collis Browne's, from a firm conviction that it is decidedly the best, and also from a sense of duty we owe to the profession and the public, as we are of the opinion that the substitution of any other than Collis Browne's is a DELIBERATE BREACH OF FAITH ON THE PART OF THE CHEMIST, TO PRESCRIBER AND PATIENT ALIKE. We are, Sir, faithfully yours, Symes & Co., Members of the Pharmacy Society of Great Britain His Excellency the Viceroy's Chemists.

CAUTION.—Vice Chancellor Sir Page Wood stated that Dr. J. COLLIS BROWNE was undoubtedly the inventor of CHLORODYNE; that the story of the defendant Freeman was deliberately untrue, which, he regretted to say, had been sworn to.—See "Times," July 13, 1864.

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