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FAMILY

RECEIPT BOOK,

—OF—

Useful Information

DEAFNESS

Frequently follows the use of

QUININE

In the Treatment of

CHILLS

—AND—

FEVER,

and has been attributed to the use of this remedy.

Kress Fever Tonic.

No bad results of this kind or any other have ever been found to follow the use of

Kress Fever Tonic

It cures the most stubborn cases of **AGUE**, and leaves the system strong and vigorous to resist disease. Your Druggist can get it for you. It is **WARRANTED TO CURE.**

A BOX OF PILLS FREE!

WITH EACH BOTTLE
W. C. HAMILTON & CO. Cincinnati.

—FOR—

EVERY HOUSEHOLD.

DISTRIBUTED GRATIS.

—BY—

W. C. HAMILTON & CO.,⁴ CINCINNATI, O.

1893

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WHERE, WHEN, HOW
YOU TOOK THE AGUE IS

Not The Question,

WHAT YOU WANT TO KNOW IS,

WHAT WILL CURE YOU!

Kress Fever Tonic does the Business,

And is sold on the WARRANT of the PROPRIETORS that it will cure

**Fever and Ague, Chill and Fever, Dumb
Ague, and all forms of this malady.**

Go get a bottle and try it. There is no Arsenic, no Strychnine, nor any other poisonous property in the medicine. It has been tried for ten years in the worst Ague Districts, and is a success.

A Box of Liver Pills Free of Charge, with every Bottle.

Take the Tonic as directed, and if not cured, ask your druggist to give you back your money.

We authorize him to sell this GREAT CHILL CURE on these terms.

W. C. Hamilton & Co., Wholesale Druggists, Cincinnati, O.

SUMNER, ILLS., AUGUST 1st, 1873.

W. C. HAMILTON & Co.—Gentlemen:

We have sold KRESS FEVER TONIC for the last Two Years, with the greatest satisfaction—We keep almost all the best known Ague Cures, but KRESS has given such general satisfaction, that we sell twice as much of it, as of any other Chill Cure we handle.

SHEPPARD & JONES, Druggists.

The following cases amply testify to the merits of the Tonic, in this locality.

ONE BOTTLE cured Three Children in the family of George Vanderwent

ONE BOTTLE cured A. J. McCoy, his Mother, and a Young Lady visiting the family.

ONE BOTTLE cured Charles Brian, and Two others in the family.

ONE BOTTLE cured Jacob Petty, his Wife and four children.

ONE BOTTLE cured M. W. Seabright and three children.

FOUR DOSES cured Alf. Ridgely, and he had tried almost every known Ague Medicine.

Two-thirds of these were old obstinate cases, and we are personally acquainted with the parties, and vouch for the truth of the above statements.

SHEPPARD & JONES.

VALUABLE RECIPES

COMPILED FROM

The Scrap Books of Experienced

COOKS, HOUSEKEEPERS & LAUNDRESSES,

AND ADAPTED TO GENERAL

HOUSEHOLD WANTS.

CAKES.

BLACK CAKE—One pound sugar, one pound browned flour, three quarters of a pound of butter, twelve eggs, one pint molasses, one glass wine, one glass brandy, one tablespoonful cinnamon, one teaspoonful cloves, one teaspoonful mace, two nutmegs, two pounds raisins, two pounds currants, one pound citron, one pinch black pepper, one teaspoonful C. H. Collins' Paragon Baking Powder.

CHOCOLATE CAKE—Four eggs; (leaving out the whites of two for icing) one teacupful sugar, half cup butter, half cup water, two cups flour, two teaspoonfuls C. H. Collins' Paragon Baking Powder, (mixed in the dry flour.)

Icing for same.—Whites of two eggs, one cup powdered sugar, six tablespoonfuls of grated chocolate, flavoring to the taste, put on as soon as the cake comes from the oven.

CREAM CAKE—One cup of cream, one cup of sugar, two cups of flour, two eggs, one teaspoonful of saleratus: flavor with lemon.

CUP CAKE—Half cup butter, one cup sugar, five eggs, two cups flour, and three teaspoonful C. H. Collins' Paragon Baking Powder, mixed through the dry flour.

CUP CAKE—Mrs. R. T. M.—One teacupful of butter, three of white sugar, four of flour, one of milk six eggs. Beat the butter and sugar to a cream, add the milk, then the eggs and flour, alternately. Flavor with extract of lemon, beat hard, then add three teaspoonfuls of C. H. Collins' Paragon Baking Powder. Bake in a tolerably quick oven about an hour.

The above recipe baked in pie pans is excellent for a Jelly Cake.

CUP CAKE—One cup butter, two cups sugar, three cups flour, five eggs, one cup sweet milk, three teaspoonfuls C. H. Collins' Paragon Baking Powder.

C. H. COLLINS' PARAGON

Patented,

Trade



Mark

Jan. 30, 1872.

Baking Powder

MANUFACTURED BY

ALFRED S. WOOD & Co.
CINCINNATI, O.
And sold by all Grocers.

Ask for Collins' PARAGON take no substitute

READ WHAT CHEMISTS SAY:

CINCINNATI, FEBRUARY 28, 1872.

C. H. COLLINS, Esq.

Dear Sir: Being thoroughly acquainted with the composition of your "PARAGON" BAKING POWDER, and knowing it to be perfectly pure, and free from any kind of adulteration, I have no hesitation in recommending it to all parties who desire a first-class quick yeast, as one of the **very best** in the market. Your combination makes it a desirable article for long sea voyages, as it will keep for any length of time, in any climate. Truly Yours,

E. S. WAYNE, Chemist.

Valuable Recipes—Cakes.

ROLLED JELLY CAKE—One cup of sugar, one tablespoonful of butter, one and a half cups of flour, two-thirds of a cup of milk, one egg, two teaspoonfuls of C. H. Collins' Paragon Baking Powder, sifted with the flour. Bake in a large sheet, and when done, spread on the jelly and cut the sheet in strips three or four inches wide, and roll up. If, instead of jelly, a sauce is made and spread between the layers of the cake, it may be eaten as cream pie, and furnish a very nice and easily prepared desert.

For the Sauce.—Beat together one egg, one teaspoonful of corn-starch, one tablespoonful of flour, and two of sugar. Stir it into a half pint of milk, and then boil till it forms a good custard; remove from the fire, and flavor with vanilla.

ROLLED JELLY CAKE—Five eggs, two cups of sugar, two cups flour, two teaspoonfuls C. H. Collins' Paragon Baking Powder sifted with the flour, two tablespoonfuls water. Bake in four jelly-pans. Have ready for each a cloth a little larger than the cake, thickly sprinkled with powdered sugar on which turn the cake while hot. Spread with jelly, and beginning at one end, roll up, pushing it with the cloth, which may be wrapped around the roll to preserve the moisture of the cake.

JUMBLES—Put one pound of pulverized loaf sugar and a grated nutmeg into two pounds of flour, pass it through a sieve. Beat four eggs as light as possible; melt over water three quarters of a pound of butter, beat it and the eggs together, and melt them with the flour; roll the paste thin, and cut them with a jumble-cutter; scatter over the top pulverized loaf sugar, and bake on buttered papers, without browning.

POUND JUMBLES—One pound of sugar, one of butter worked until light, ten eggs beaten separately, add first the yolks and then the whites, with a little grated nutmeg, a teaspoonful of lemon, and one of vanilla, and flour to make a paste that will roll well. Bake well.

LADY CAKE—One pound of flour, one pound of sugar, half pound of butter, five eggs, one cup of milk, one teaspoonful of soda, juice and grated rind of one lemon, twelve bitter almonds blanched and pounded. Bake thin in three small sheets.

LADY CAKE—One coffee cup of sugar, one-third coffee cup of butter, one and a half coffee cups of flour, one-third coffee cup of milk, whites of four eggs, two teaspoonfuls of C. H. Collins' Paragon Baking Powder.

LOAF CAKE—Three cups sugar, one cup butter, three cups sweet milk, six cups flour, four eggs, one pound raisins, half pound citron, four teaspoonfuls C. H. Collins' Paragon Baking Powder, brandy and nutmeg.

MARBLE CAKE—*Mrs. Campbell*—For the white dough take one cup white sugar, half cup of butter, half cup of cream, two cups of flour, whites of six eggs, two teaspoonfuls of baking powder. Black dough, one and a half cups of brown sugar, one and a half of molasses, one cup of sour milk, half cup of butter, three cups flour, yolks of six eggs well beaten, one teaspoonful each of cinnamon, cloves, allspice, pepper and nutmeg; last a teaspoonful of soda. Put in the mould a spoonful first of one and then the other and bake in slow oven.

The most exasperating of all diseases, perhaps, is Ague. Kress Fever Tonic is warranted to cure it or the money is refunded. Try it. A box of pills with every bottle. Price, \$1.00.

ESTABLISHED 1854.

JOHN A. MOLLENHOFF.

F. MOLLENHOFF.

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*Orders for Direct Importations a Specialty. Original
Packages in Bond, at low prices.*

46 & 48 FOUNTAIN SQUARE,
CINCINNATI, OHIO.

Valuable Recipes—Cakes.

MARBLE CAKE—*White dough.* White sugar two cups, butter one cup, sour milk half a cup, the whites of four eggs, cream tartar two teaspoonfuls, soda one teaspoonful, flour three cups. *Dark dough,* brown sugar one cup, molasses half a cup, butter one cup, sour milk one-fourth cup, the yolks of four eggs, flour three cups, soda half teaspoonful, one-half a nutmeg, tablespoonful of cinnamon, half a teaspoonful of allspice, half a teaspoonful of cloves. Bake in two long deep tins after you mix the two parts as you please.

MOUNTAIN CAKE—*Mrs. J. H. F.*—Two cups of sugar and one cup of butter, beat into a cream; one cup of sweet milk, one teaspoonful of soda, two teaspoonfuls of cream tartar, three and a half cups of flour, the whites of eight eggs beaten. For an icing take the whites of two eggs beaten separately, three cups of sugar, flavor to suit.

MOUNTAIN CAKE—Take one pound of sugar, one-half pound of butter, one pound of flour, six eggs; beat the eggs separately. Add one cup of sweet milk, one teaspoonful of soda, two of cream tartar. Make a frosting of three eggs and lay the same as jelly cake. Flavor the cake with lemon, but the frosting with vanilla.

NEWPORT TEA CAKE—Half cup butter, half cup sugar, three eggs, beaten, one pint of flour, one and a half teaspoonfuls of C. H. Collins' Paragon Baking Powder. Make into a stiff batter.

POUND CAKE—One pound of sugar, one pound of butter, eight eggs, one pound of flour, season with cloves, nutmeg or cinnamon, add one and a half teaspoonfuls of C. H. Collins' Paragon Baking Powder.

SILVER CAKE—One-half cup of butter, one-half cup of sugar, one cup of milk, two and one-half cups of flour, whites of five eggs, one teaspoonful cream tartar, one-half teaspoonful of soda.

SILVER CAKE—One pound white sugar, half pound butter, the whites of fourteen eggs, three teaspoonfuls C. H. Collins' Paragon Baking Powder, thirteen ounces flour, beat the butter to a cream, after having washed it, bake two and one-half hours, commence with a slow fire.

SPONGE DROP CAKES—Make a sponge cake, heat a dripping-pan hot enough to cook a griddle cake, butter muffin rings and set them in a pan, and when the rings and pan are hot drop a tablespoonful of cake in each ring and set them in the oven a few moments. Have icing ready and whiten them while hot.

SPONGE CAKE—*Mrs. R. T. M.*—One pint cup of white sugar, one of sifted flour, eight eggs; beat the yolks of the eggs smooth, add the sugar and beat hard, then add the whites already beaten to a froth, then stir in lightly, and gradually add the flour and flavor with the juice or extract of lemon. Do not beat any after the flour goes in. Bake in a quick oven.

SPICE CAKES—*Mrs. J. H. F.*—Take a cup of butter, one cup of sugar, one cup of molasses, one teaspoonful of cloves, two teaspoonfuls of cinnamon, two teaspoonfuls of ginger and flour enough to make it tolerably stiff. Roll thin and cut into small cakes.

SURPRISE CAKE—One egg, one cup of sugar, one half cup of shortening, one cup of sour milk, one teaspoonful of soda. Season to taste.

The impurities of the system are eliminated by the Kidneys, Liver and Bowels. Hamilton's Buchu and Dandelion promotes the action of these organs. Take no substitute. Price, \$1.00.

E. T. Carson & Co.

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A Woman's Book about Women.

The only work of the kind ever written by a woman; is a household necessity, and its eminent practicalness is creating an immense demand. Written in a style *not to offend* the most fastidious. *Lady agents* never had such an opportunity to do good and make money. Terms and sample sheets *free*. Address Queen City Publishing Co., Cincinnati, O.

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Gives complete history of Livingstone's explorations in Africa; of the country and its inhabitants; of missionary stations etc., etc. Also full account of the Stanley expedition. Large Octavo Volume of 800 pages and 100 Illustrations.

AGENTS WANTED. Send for circulars, and see extra terms. Address NARRLETON & Co., Cincinnati, O.

A companion to the famous "Three Years in a Man-Trap," by T. S. Arthur. The latest and greatest book of this celebrated author—splendidly illustrated, elegantly bound, and is selling at sight by thousands. Will do more for the cause of temperance and morality than the law. Is highly indorsed by the most prominent people and papers of the country. Agents who have sold "Man-Trap" can not fail to sell double the number of this book. A *Live* of THE AUTHOR, with steel portrait, presented to each subscriber. Descriptive circulars and terms sent free by QUEEN CITY PUBLISHING CO., 180 West Fourth St., Cincinnati, O.

Valuable Recipes—Candies.

STRAWBERRY SHORT CAKE—Rub a large spoonful of lard and one of butter in one quart of sifted flour; put in a little salt and make a dough of cold water. Roll it out in thin cakes about the size of a breakfast plate; put in a layer of strawberries and sugar, then another cake of dough, another layer of strawberries and sugar, with a top layer of dough. Bake it slowly in an oven or stove, and eat for desert, with sugar and butter sauce.

TEA CAKE—Six cups flour, three cups sugar, half cup butter, three eggs, one cup sweet milk two teaspoonfuls C. H. Collins' Paragon Baking Powder.

WHITE OR DELICATE CAKE—Three cups of sugar, half cup of butter, one of sweet milk, five of flour, the whites of twelve eggs, one teaspoonful of cream tartar, half a teaspoonful of soda; flavor with bitter almonds; to be frosted or not.

ICING FOR CAKES—Take one pound white sugar, and pour over it enough cold water to dissolve the lumps, then take the whites of three eggs and beat them a little, but not to a stiff froth, add then to the sugar and water, put into a deep bowl, place the bowl in a vessel of boiling water, and beat up the mixture, it will first become thin and clear, and afterwards begin to thicken, when it becomes quite thick, remove it from the fire and continue the beating until cold, then spread on with knife, it is perfectly white and glistens beautifully.

CANDIES.

TAFFIE CANDY—Put into a brass skillet, or preserving-pan three ounces of very fresh butter, as soon as it is just melted add a pound of brown sugar of moderate quality; keep these stirred gently over a very clear fire for about fifteen minutes, or until a little of the mixture, dropped into a basin of cold water, breaks clear between the teeth without sticking to them; when it is boiled to this point, it must be poured out immediately, or it will burn. The grated rind of a lemon, added when the taffie is half done, improves it much; or a small teaspoonful of ground ginger.

ALMOND TAFFIE—Boil a syrup of a pound of sugar to half a pint of water to caramel height, throwing in an ounce of blanched almonds split into strips, and an ounce of butter. When the candy hardens at once in the water, turn it out on a buttered slab, and cut up into thin squares.

HOME-MADE CANDY—Four tablespoonfuls of water, one pound of coffee sugar, one teaspoonful cream tartar, boil, stirring constantly to avoid burning, when done put into an earthen dish, flavor with vanilla, work in the hands at once, pull till white.

MRS. HARRISON'S CANDY—Two pounds white sugar, eight tablespoonfuls of water, one teaspoonful of cream tartar; boil till it cracks; do not stir; pour out and flavor.

SUGAR KISSES.—Whisk whites of four eggs to a stiff froth, and stir in half a pound of sifted white sugar; flavoring to suit taste. When stiff, put on a white paper, size of each about half an egg, one inch apart; place the paper on a board half an inch thick, and put in a hot oven. When done, put bottoms of two together. These are delicious.

Ague poison can be completely expelled from the system with Kress Fever Tonic. Chills can be broken up so well by no other remedy. Price, \$1.00. A box of Pills free with every bottle.

SECRET OF BEAUTY



HOW TO BEAUTIFY THE COMPLEXION.

If there is one wish dearer than another to the heart of women, it is the desire to be beautiful. The wonderful reputation of GEO. W. LAIRD'S "BLOOM OF YOUTH" is very justly deserved. For improving and beautifying the skin, it is undoubtedly the best toilet preparation in the world; it is composed of entirely harmless materials, and while the immediate effects are to render the skin a beautiful creamy white, it will after a few applications make it soft, smooth and beautifully clear; removing all blemishes and discolorations.


This delightful toilet preparation has been severely tested by the BOARD OF HEALTH OF NEW YORK CITY. **Dr. Louis A. Sayres** after carefully examining the analysis made by the above Board, pronounced

"G. W. Laird's Bloom of Youth"

HARMLESS AND ENTIRELY FREE FROM ANYTHING INJURIOUS
TO THE HEALTH OR SKIN.

Beware of Counterfeits.

Ask your Druggist for Geo. W. Laird's "Bloom of Youth." The genuine has the United States Revenue Stamp engraved on the front label, and the name, "G. W. Laird," blown in the glass on the back of every bottle.

 Sold by all Druggists and Fancy Goods Dealers.

Valuable Recipes—Puddings and Pies.

CHOCOLATE CARAMELS—Take half a pint rich milk, and put it to boil in a porcelain kettle; scrape down a square and a half of Baker's chocolate, put it in a very clean tin-cup, and set it on the top of a stove till it becomes soft. Let the milk boil up *twice*. Then add, gradually, the chocolate, and stir both over the fire till thoroughly mixed and free from lumps. Stir in half pint of the best white sugar, powdered, and half a gill (or four large tablespoonfuls) of molasses. Let the whole boil fast and constantly (so as to bubble) for at least an hour or more, till it is nearly as stiff as good mush. When all is done add a small teaspoonful of essence of vanilla, and transfer the mixture to shallow tin pans, slightly greased with very nice sweet oil. Set it on ice, or in a very cool place, and while yet soft mark it deeply in squares with a very sharp knife. When quite hard cut the squares apart. If it does not harden well it has not been boiled long enough, or fast enough.

PUDDINGS & PIES.

APPLE FRITTERS.—This is a favorite dish with many, and often preferred to dumplings. Make a batter, not very stiff, with one quart of milk, three eggs, and flour to bring it to right consistence. Pare and core half a dozen large apples, and chop them to about the size of small peas, and mix them well in the batter. Fry them in lard, as you would doughnuts. For trimmings, powdered sugar is best, though good brown sugar will do.

BLACK PUDDING—*Mrs. J. H. F.*—One tea cup of molasses, one tea cup of milk, half tea cup of butter, two teaspoonfuls of soda, one teaspoonful of cream tartar, two teaspoonfuls of cloves, two teaspoonfuls of cinnamon, half a nutmeg and other spices to suit the taste, a pint bowl of raisins, flour to make a stiff batter; steam it two and a half hours. Serve with sauce.

BOILED INDIAN PUDDING—Two cups Indian meal, two cups flour, one egg, half cup molasses, one teaspoonful soda, two teaspoonfuls cream tartar, wet with milk till about thick as cake, steam three hours. Never lift the cover while it is cooking, or it will not be light. Sauce.

BREAD AND BUTTER PUDDING—When dry bread is left, spread it with butter, and pile up the slices in a pudding dish. Fill in with custard and a few raisins. Bake long enough to cook the custard.

BREAD AND MILK PUDDING—*Mrs. J. H. F.*—Take one pint of milk, put it on the fire to boil, not too long or it will whey,—then have three eggs well beaten with as much sugar as you think will make it sweet enough; then add a piece of butter as large as an egg, put in some raisins, and break about three cupfulls of bread in small pieces; spread a little butter over the top, together with a little cinnamon and nutmeg. Put it in a pan and bake it.

COTTAGE PUDDING—Rub into one pint of flour, two teaspoonfuls of cream-of-tartar; rub together one tablespoonful of butter; and one teacupful of sugar, and add to the flour; dissolve one teaspoonful of soda in a teacupful of sweet milk; beat one egg to a froth and add to the milk; then stir the latter briskly into the flour, etc., turn into a buttered pudding-dish and bake half an hour in a quick oven.

As a sauce for the above, beat the yolk of one egg, a teacupful of sugar, and a half a teacupful of melted butter. To this add half a teacupful of wine and the same of boiling water. While this is cooling beat to a froth the white of one egg, and then stir into the same.

The virtues of Buchu are known to everybody. Combined with Dandelion, it is a decided success in Kidney complaints. Ask for Hamilton's Buchu and Dandelion. Price, \$1.00.

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Life and Health are God's gifts, and it is a sin to imperil them by neglect. We can if we choose, promptly relieve the disorders of the stomach, bowels, liver and nerves, which lead to chronic dyspepsia, dysentery, diarrhoea, liver complaint and paralysis, by having recourse to



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Effervescent Seltzer Aperient!

It has been a proven fact for thirty years, that this agreeable and wholesome alterative will always prevent the minor ailments of the body from culminating in dangerous maladies, if administered at the proper time. Meet the first symptom with this inestimable remedy.

Self-neglect in such cases is Crime.

SOLD BY ALL DRUGGISTS.

Valuable Recipes—Puddings and Pies.

GREEN-CORN PUDDING—Allow one long ear of sweet-corn for each person. Take half a pint of milk, one egg, a desert-spoonful of white sugar, one of sweet butter, a teaspoonful of salt to every ear. Beat the eggs and sugar well together, and add the milk and salt. Cut the corn off the cobs with a sharp knife, and chop the divided grains with a chopping-knife, but not too fine; or better still, split each row of grain down the middle before cutting them off the cobs. The corn *must not* be boiled first. Stir the chopped corn into the milk, and bake in a brisk oven in custard-cups or in a tin pan until the top is nicely browned, but not hardened. Serve hot, without sauce. This is a delicious dish. Some persons prefer it cold. Common corn may be used, if young and tender, but requires as much again sugar.

A GOOD CHRISTMAS PLUM PUDDING.—With one pound of clear, dry currants and half a pound of good rasins stoned, mix one pound of bread-crumbs, half a pound of fine flour, and one pound and a half of finely sheared suet; add a quarter of a pound of sifted sugar, a grated nutmeg, a drachm of cinnamon, two cloves, and half a dozen almonds, pounded, and an ounce each of candied orange and lemon sliced thin; mix all the materials thoroughly together in a bowl, with a glass of brandy and one of sherry; then beat very well six eggs, and slowly stir in till all be well blended; cover the bowl and let the mixture stand for twelve hours; then pour it into a pudding-cloth and tie it, not very tight; put it into boiling water and keep up the boiling for six hours. Serve with sugar sifted over, and wine or punch sauce.

Brandy is usually sent in with a Christmas pudding to be poured over the whole pudding, or over each slice, then lighted and served in flames.

PLUM PUDDING SAUCE—Boil in a quarter of a pint of water for twenty minutes the thin rind of half a lemon, and a quarter of a Seville orange as thin as possible, with two ounces of sugar; strain the liquor into a quarter of a pint of rich melted butter, and stir it over the fire, adding half a glass each of brandy, rum and sherry, and a tablespoonful of curacoa may be added or not; simmer the whole, mix it well for five minutes; then serve immediately. Instead of the peel, the extract of orange and lemon may be used.

A CHARLOTTE RUSSE.—Time to set, six minutes: Some lady fingers; three quarters of a pint of good cream; rather more than half one ounce of isinglass; two desert-spoonfuls of curacoa, or good extract vanilla; one ounce of loaf sugar; a large slice of sponge cake; one egg.

Take as many lady fingers as will cover the inside of a mould; lightly moisten the edges with the beaten white of an egg, and place them upright all round the sides of the mould, slightly over each other, or sufficiently close to prevent the cream from escaping. Arrange them at the bottom of the mould in a star, or rosette, taking care that it is well covered, and then set it in the oven for five or six minutes to dry. Whisk the cream with the curacoa, or wine, the isinglass dissolved, and loaf sugar to taste. When sufficiently firm, fill the inside of the Charlotte Russe, and place over it a slice of sponge-cake, or bread cut the same shape and size. Cover it with the cream, and ornament it with sweetmeats or colored sugar. Place it in ice till set.

No disease impairs one's constitution so speedily as Ague. Kress Fever Tonic breaks up this misery-getting malady *permanently*. Cures warranted. A box of pills free with every bottle. Price, \$1.00.

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For Steamboats, Churches, Theaters, Halls, Store Fixtures, &c.

Valuable Recipes—Puddings and Pies.

STEAM PUDDING—One quart flour, one coffee cup chopped raisins or currants, one teacup chopped suet, half cup of molasses, half cup brown sugar, one teaspoonful soda, two cups sweet milk, a little salt. Mix, and steam three hours. Sauce.

CABINET PUDDING—Boil three-quarters of a pint of cream, and mix one-quarter of a pint, cold, with the well beaten yolks of six eggs and a glass of brandy. Pour the boiling cream over this, and stir as you pour it till it becomes a custard. Butter a plain mould and line it with dried cherries and slices of dried apricots or peaches, tastefully arranged in a pattern. Put into the mould lightly four ounces of sponge-biscuits and two ounces of macaroons, mixed; strew an ounce of powdered sugar amongst them; then fill up the mould with the custard perfectly cold. Tie up and steam for an hour. Let it stand a few minutes; turn out carefully and serve with wine sauce.

CRANBERRY TART—Take a pint of cranberries, and put into a stew-pan with four ounces of moist sugar, stir them over the fire, and skim for twenty minutes. Pour them out to cool; then put into tart dishes, and cover with paste, or make up in open tarts.

CREAM PIE—Whites of two eggs, one tablespoonful of flour, one tablespoon heaping of sugar, one teaspoonful of lemon; cream sufficient to fill the dish. This is only enough for one pie.

CREAM PIES—*Mrs. J. H. F.*—Take one pint of milk, and the yolks of two eggs well beaten and mix them together; add a pinch of salt and three tablespoonfuls sifted flour, then sweeten and simmer over the fire till thick, stirring well all the time. Pour this into a newly baked paste and then spread over the top the well beaten whites of two eggs, sweetened and flavored. Bake light brown. This will be enough for two pies.

LEMON PIE—One lemon, one cup of sugar, two cups of water, two tablespoonfuls of flour; three eggs. The above will make two pies.

LEMON PIE—One cup of boiling water, one cup of sugar, one tablespoonful of corn starch, one lemon; place between a rich paste.

CRACKER OR MOCK APPLE PIE—*Mrs. J. H. F.*—Take six soda crackers rolled, soak in two cups of cold water for twenty minutes, the rind and juice of two lemons, two and a half cups of white sugar, mix together and bake in paste. This will make three pies.

PEACH PIE—Take mellow, juicy peaches, cut in quarters, after peeling and taking out the stones. Line a deep plate with paste put in a layer of peaches, a thick layer of sugar, a tablespoonful of water, and a sprinkle of flour. Cover with a crust and bake slowly one hour.

TRANSPARENT JELLY PIE—One cupful of butter, one of powdered white sugar, and four eggs well beaten; bake the crust, then pour in the mixture and put it back in the oven for a few minutes until it becomes stiff.

MINCE PIES—Take four pounds of boiled meat, one-half pound suet, four ounces of cinnamon, two ounces of mace or nutmeg, one pint of molasses, one quart of brandy, sugar to make it very sweet. To the above add an equal weight (nearly twelve pounds) of tart apples chopped fine. This will keep for months. Before baking add a tablespoonful of cider or vinegar to each pie.

Ague poison can be completely expelled from the system with Kress' Fever Tonic. Chills can be broken up so well by no other remedy. A box of pills free with every bottle. Price, \$1.00.

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Wines and Brandies,
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CINCINNATI.

158 West Fourth St.

Valuable Recipes—Creams, Custards, &c.

MINCE PIES—Time, twenty-five to thirty minutes. Puff paste; mince meat. Roll out the puff paste to the thickness of a quarter of an inch; line some good-size patty-pans with it, fill them with mince, cover with the paste, and cut it close round the edge of the patty-pan. Put them in a brisk oven. Beat the white of an egg to a stiff froth; brush it over them when they are baked; sift a little powdered sugar over them; replace them in the oven for a minute or two to dry the egg. Serve them on a table napkin, very hot.

ORANGE TART.—Squeeze two oranges and boil the rind tender, add half a teacupful of sugar, the juice and pulp of the fruit and an ounce of butter beat to a paste. Line a shallow dish with a light puff crust and lay the paste of orange in it.

OPEN APPLE TART—Peel and slice some cooking apples, and stew them, putting a small cup of water and the same of moist sugar to a quart of sliced apples; add half a nutmeg and the peel of a lemon, grated; when they are tender, set them to cool. Line a shallow tin pie-dish with a rich pie paste, or light puff paste; put in the stewed apples half an inch deep; roll out some of the paste; wet it slightly over with the yolk of an egg, beaten with a little milk, and a table-spoonful of powdered sugar; cut it in very narrow strips and lay them in crossbars, or diamonds, across the tart; lay another strip around the edge; trim off the outside neatly with a sharp knife, and bake in a quick oven until the paste loosens from the dish.

APPLE MINCE MEAT—One pound of currants, one pound peeled and chopped apples, one pound of suet chopped fine, one pound of moist sugar, quarter of a pound of raisins stoned and cut in two, the juice of four oranges and two lemons, with the chopped peel of one; add of ground mace and allspice each a spoonful, and a wineglass of brandy. Mix all well together, and keep it closely covered in a cool place.

CREAMS, CUSTARDS, &c.

APPLE SNOW—Boil twelve large apples till tender but not broken, drain them on a sieve, then put the dry pulps in a bowl and beat to a froth, beat the whites of ten eggs, mix with them a cup and a half of powdered sugar, then beat apples and all together a long time and pile on a dish, you must serve this immediately.

APPLE SNOW—Put into a pan, without paring, twelve large apples with the rind of a lemon, the juice, and a pint of cold water; set them over a slow fire and boil gently till the apples are perfectly soft, but not broken; drain them over a sieve, and when cool, put the pulp clear of seeds into a bowl, and beat it to a strong froth; beat the whites of twelve eggs to a solid froth with ten ounces of sifted sugar; then beat the apples and eggs together till they resemble stiff snow; heap this on a dish as high as possible; put a small green sprig into the middle, and serve as soon as possible, that it may not fall.

CHOCOLATE CUSTARDS—*Mrs. R. T. M.*—Take two ounces chocolate, scrape it and put in nearly half a pint of boiling water and set it near the fire to dissolve—stirring it occasionally; beat the yolks of two and all of two eggs very light and stir them in a pint of cream or rich milk and then chocolate and all together and sweeten to taste. Put it into small cups and bake about ten minutes; when cold put beaten white of egg and sugar heaped on each.

Hamilton's Buchu and Dandelion restores the enfeebled powers, and puts the physical machinery in perfect running order. You might receive benefit from it. Try it. Price \$1.00.

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Stomach Pumps,
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Thermometers,
Wine and Lye Testers.
Scales,
Graduated Measures,

Valuable Recipes—Creams, Custards, &c.

JELLY CUSTARDS—*Mrs. A.E.P.*—One teacupful of currant jelly, one cup of butter, one cup of sugar, four eggs. Cream butter and sugar, add jelly, then eggs; beat hard. Bake in a crust; this will make three pies.

FRUIT CREAM—Take half an ounce of isinglass, dissolve in a little water, then put one pint of good cream, sweetened to the taste; boil it; when nearly cold, lay some apricot or raspberry jam on the bottom of a glass dish, and pour it over. This is most excellent.

VANILLA CUSTARDS.—Boil for a quarter of an hour, half a pod of vanilla, cut in pieces, in a pint of cream, with four ounces of sugar; then strain through a muslin. Beat the yolks of six eggs very well, and pour the milk over them into a bowl,—placing the bowl over a pan of boiling water, and stirring it rapidly till it thickens. Let it cool gradually, stirring it continually.

LEMON CUSTARD—Beat yolks of eight eggs for half an hour to froth; and strain them; pour over then a pint of boiling water and the outer rind of two lemons, grated. Make the juice of the two lemons into a syrup, with three ounces of sugar, and stir into the custard. Then set it over the fire, adding to it a glass of Madeira and half a glass of brandy, and stir till it thickens. Pour it out, and stir till cold, then serve in cups.

APPLE CREAM—Time, half an hour to three-quarters of an hour. One pound of apple pulp, half an ounce of powdered sugar, or to taste, Pulp boiled apples till you have a pound weight of them; add to them half a pint of cream, the lemon-peel grated, and two spoonfuls of brandy. Whisk the whole till it is a fine white cream, and leave a white froth at the top. Sweeten it to taste before whisking it. The quantity of sugar required must depend on the acidity or sweetness of the apple pulp.

CHOCOLATE CREAM—Time, twenty minutes. One bar of chocolate, one pint and a half of cream, yolks of five eggs, one tablespoonful and a half of good moist sugar.

Break a bar of chocolate into small pieces, and pour over them a pint and a half of cream, let it remain until it is dissolved, and then boil it slowly for ten minutes. Well beat the yolks of five eggs with a spoonful and a half of good moist sugar, mix it with the cream, and pour it into cups. Stand them in a stewpan of boiling water, which must only cover half-way to the edge of the cup, and let them remain simmering twenty minutes with the cover of the stewpan kept on. When done, place them in a very cold place. Milk may be used instead of cream if a less expensive cream is required.

LEMON CREAM—One pint of water, peel of three large lemons, juice of four lemons, six ounces of fine loaf sugar, whites of six eggs.

Pare into a pint of water the peel of three large lemons, let it stand four or five hours, then take them out and put to the water the juice of four lemons and six ounces of fine loaf sugar. Beat the whites of six eggs and mix it all together strain it through a lawn sieve, set it over slow fire, stir it one way until as thick as a good cream, then take it off the fire and stir it until cold and put it into a glass dish. Sugar of lemon may be used instead of the fruit.

Orange cream may be made in the same way, adding the yolks of three eggs.

The virtues of Buchu and Dandelion are combined and the efficiency of both increased in Hamilton's preparation. It is a success as a diuretic. Insist on getting Hamilton's Buchu and Dandelion.

Bromo-Chloralum

As a Household Article

IT HAS NO EQUAL, HAVING NO ODOR CAN BE USED IN THE PARLOR, BED ROOM, LIBRARY, &c., AND HAVING NO POISONOUS QUALITIES IS SAFE IN THE HANDS OF SERVANTS.

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Store Rooms,
Meat Safes,
Refrigerators.
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Panties,
Cellars,
Milk Cans,
Babies Feed-
ing Bottles,**



**Burns,
Scalds,
Chilblains,
Toothache,
Fœtid Feet,
Arm-pits,
Erysipelas,
Small-Pox,
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Bites.**

BASKET with SPONGE
Moistened with
Bromo-Chloralum.

Suspended in the Sleeping Room, the air will be found in the morning as free from odor as if the windows had been open all night.

N. B. Put a small saucer in the bottom of the basket.

BROWN BREAD.—One quart of Indian meal, one quart of rye or Graham meal, one quart of water, one cup of yeast, three-fourths of a cup of molasses, salt; let it rise all night; add in the morning half teaspoonful of saleratus, steam four hours.

STEAMED BROWN BREAD.—*Mrs. Carman*—One quart of meal, one quart Graham flour, one quart of water, one cup of yeast, three quarters of a cup full of molasses, and salt. Let it rise all night, in the morning add a half teaspoonful of soda. Steam four hours.

GRAHAM GEMS.—Try some to-morrow. Make your preparations to-night by stirring together one pint of warm water, one-fourth pint baker's, or hop yeast, a small tablespoonful sugar, the same of butter, a pinch of salt, and wheat-meal enough to make stiff as you can stir it with a spoon. It will be like a puff in the morning. Do not stir it, but take out a spoonful at a time into your gem-cups until each cup is two-thirds full. Put them in the oven as soon as the fire is made; as the oven heats they will be getting lighter, and by the time the coffee and steak are ready, they will be baked.

CORN BREAD.—*Mrs. B. P. T.*—One pint of cold boiled rice, one pint of corn meal, one pint of milk, salt, three eggs, one tablespoonful of lard, one teaspoonful of soda. Bake in a deep pan.

CORN-MEAL RUSK.—Take six cupfuls of corn-meal, four of wheat flour, two of molasses, and one teaspoonful of saleratus; mix the whole together and knead it into dough; make two cakes; bake three quarters of an hour.

CORN-MEAL BREAKFAST CAKE.—For two baking tins, take one and half pints of coarsely ground corn meal. Add water nearly boiling, but not quite enough to wet all the corn meal; add cold water, a little at a time, stirring thoroughly between whiles, until you have it so thin that it has a tendency to settle as you pour it into your pie tins. It should not be more than half an inch deep in the tins, and it should bake quickly in a hot oven.

CORN-MEAL FRITTERS.—Take two and a half cups of sour milk, one and a half cups of cream, three eggs, two teaspoonfuls of salt, a heaping teaspoonful of soda. Mix with one-third flour, and two-thirds corn-meal thick enough to just drop from a spoon. Drop by the spoonful into hot lard. Require longer time to fry than doughnuts.

CORN CAKE.—One quart of milk or water, three tablespoonfuls of flour, two tablespoonfuls of sugar or molasses, two tablespoonfuls of butter, three eggs, two teaspoonfuls Collins' Paragon Baking Powder.

MUFFINS.—One quart sweet milk, four or five eggs, piece butter size of hens egg, flour enough to make a thin batter, two teaspoonfuls C. H. Collins' Paragon Baking Powder.

POP-OVERS.—Four eggs, four cups of flour, four cups of milk, a small piece of melted butter, and a little salt. These may be baked in gem-tins or small cups, which should be previously heated. Bake in a hot oven.

PARAGON GRIDDLE CAKES.—Take one quart flour, half pint corn meal, salt to the taste, water enough to make a batter, three teaspoonfuls of C. H. Collins' Paragon Baking Powder; this makes a delicious griddle cake without the use of eggs.

Nervous force of the system is used up quicker by Ague than by any other ailment. Kress' Fever Tonic breaks it up every time. Cures warranted. A box of pills free with every bottle. Price \$1.00.

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TRANSMUTIVE FLUID,
—OR—
HAIR DYE.

Is the most reliable preparation of the kind ever offered.

CAUTION

In consequence of the superior merit and increasing popularity of Gray's "Transmutive Fluid, or Liquid Hair Dye," some unprincipled and dishonest parties have undertaken to counterfeit the genuine article, and palm off upon the public a worthless imitation. We would caution the public and all dealers, that in future the only genuine J. Gray & Co.'s "Transmutive Fluid, or Liquid Hair Dye" will have a fine lithographed wrapper, covering the four sides and top of the box. All infringements and illegal use of our trade-mark and rights will be prosecuted to the fullest extent.

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In September, 1866, over all Competitors,

This Preparation surpasses all others of its class as a **Hair Re-
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It is thorough in its action upon **Gray or Faded** Hair and its effect permanent.

It produces but **One Distinct Shade**, while others leave the hair in many varied colors.

It **Promotes Growth** when others fail to re-produce a single hair.

It does not **Crisp** or **Dry** the hair, but leaves it moist and glossy.

Ladies find it superior to any other as a Toilet **Dressing.**

The ingredients used in this Preparation are the **very best** that can be found, and are as harmless as water.

LORD, SMITH & CO., PROPRIETORS,

86 Wabash Avenue, Chicago.

Valuable Recipes—Biscuits, Bread and Cakes.

GOOD RUSKS.—This recipe is direct from a cook in one of the best hotels in the West: Two teacups of sugar, two thirds of a cup of butter, two eggs. Beat these well together; add one pint of sweet milk and one of good, lively yeast, and flour sufficient to make a soft sponge; set it where it will be warm. Next morning knead in more flour and let it raise again, then mould into biscuits, and when light bake them in a moderate oven.

TEA RUSK.—On putting your light bread to rise, save two or three pounds of the dough, take five or six eggs and half a pound of lard or butter, and one pound of brown sugar, add flour, and work the dough as stiff as that of lard, cover it up and set it in a warm place to rise. When the dough is light, work it into rusks as large as a hen's egg, and place them in your pan or oven, and set them away again to rise. Bake carefully.

SALLY LUNN—*Mrs. J. H. F.*—To a quart of flour add a little salt; about a quarter of a cake of Fleishman's yeast, a little more than a pint of milk, a piece of butter about the size of an egg melted in a little of the milk, teaspoonful of soda dissolved in four or five teaspoonfuls of boiling water, four eggs well beaten, let it rise three or four hours. Have your pans warmed and buttered. Pour in pans and let it stand fifteen minutes. Bake half an hour in quick oven.

SALLY LUNN—One quart flour, four eggs, one cup butter, one pint sweet milk, three teaspoonfuls C.H. Collins' Paragon Baking Powder.

SALT RISING BREAD—*Miss Mollie Fant*—Boil a pint of sweet milk and let it remain over night, thicken with corn meal to a soft mush throwing in a pinch of salt; allow this to remain till morning, then pour hot water enough to make the mixture milk-warm and mix in sufficient flour to thicken, set aside in hot water till it raises—knead well, allow to raise and bake well. A splendid bread if carefully prepared.

WAFFLES—One quart flour, two teaspoonfuls of C.H. Collins' Paragon Baking Powder, (mix or sift in the dry flour) two eggs, beat the white separate, salt to the taste, sweet milk enough to make a soft batter.

WHEAT MUFFINS—*Mrs. Scott*—One cup of flour, two and a half cups of sweet milk, three eggs, and salt; beat the yolks, stir into the milk, then flour, and last the beaten whites. Bake in muffin-tins in a hot oven.

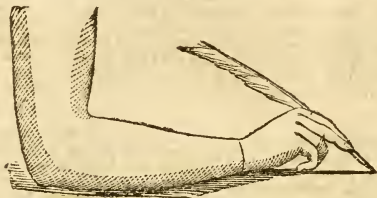
VEAL LOAF—*Mrs. J. H. F.*—Three and a half pounds fillet of veal, chop fat and lean together very fine before cooking, two eggs beaten, butter size of an egg, one tablespoonful of pepper, half a nutmeg, one slice of salt pork chopped fine with the veal. Work all together in the form of a loaf; put bits of butter over the top and grate bread crumbs over it; put it in the oven in a dripping pan filled with water and bake two hours; baste frequently; one teaspoonful each of sage, cloves and cinnamon is very nice worked in with salt, &c.

SALT RISING BREAD.—One teaspoonful fresh milk, one pinch salt, pinch soda, then take half pint luke warm water, add flour to make a stiff batter, mix all together and put into an air-tight vessel to be kept warm till morning. Then take four pints of water and add flour enough to make a stiff batter, let it raise until very light, and mould into four loaves; let it raise again before baking.

Hamilton's Buchu and Dandelion is the most valuable Kidney and Liver medicine made. It acts directly on both organs and secures health. Take no substitute for it. Price \$1.00.

Artificial Limbs.

Satisfaction given or no sale.



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CINCINNATI.

And No. 76 Fourth Street,

LOUISVILLE.

HAMBURG BEEFSTEAK.—*Miss Clara Schmitt.*—Take a large Porter-house steak, cut out all the bones and sinew, chop the meat fine, season it well with pepper, salt, cloves and onions. Form into cakes about the size and form of a biscuit, boil it in butter over a slow fire until lightly brown, then add half a cup of water and stew until done; serve at once—A splendid dish.

DISH FOR BREAKFAST—Take half dozen, or as many as necessary, good cooking apples, cut them in slices of about a quarter of an inch thick, have ready a pan of fresh, hot lard. Drop the slices in and fry brown. A little hot sugar sprinkled over improves them. Serve hot.

PICKLES, SALADS, &c.

BRINE FOR PICKLING PORK.—Persons who have tested the following, commend it as giving the best pickled pork that they have ever eaten: eight pounds of salt, two ounces of saltpetre, three ounces of soda, two pounds of brown sugar, to each one hundred pounds of pork or hams. The meat must be kept carefully under the brine. If this is done, the above will be found to be salt enough for keeping the meat well.

PICKLE FOR BEEF, PORK, TONGUES OR DRIED BEEF.—Mix in four gallons of water a pound and a half of sugar or molasses, and two ounces of saltpetre. (If it is to last a month or two put in six pounds of salt; if over summer use nine pounds of salt.) Boil all together gently, skim and let it cool. Put the meat in the vessel in which it is to stand, pour the pickle upon the meat until it is covered. Keep the meat down under the pickle with a stone. Use the above proportions for a larger quantity, if required.

CHOW-CHOW.—Take a quarter of a peck of green tomatoes, the same quantity each of pickling beans and white onions; one dozen each of cucumbers and green peppers, one head of cabbage. Season to the taste with mustard, celery seed and salt. Pour over these the best cider vinegar, sufficient to cover. Boil slowly for two hours, continually stirring, and add, while hot, two tablespoonfuls of the finest salad oil.

CORNEB BEEF—Make the brine of salt and cold water, strong enough to bear an egg, (or until an egg will float on the surface.) The best pieces for corning, are the brisket, plate piece, and round, the rump is also good; before putting the beef in brine, rub it well with salt, and let it lay for twelve hours, then take one ounce of saltpetre and one pound of brown sugar, with it rub the pieces of beef.

PICKLED TOMATOES.—Slice green tomatoes, and boil in weak brine until they are tender; dissolve one pound of brown sugar in one quart of vinegar; scald and pour on the tomatoes. Spice to suit taste.

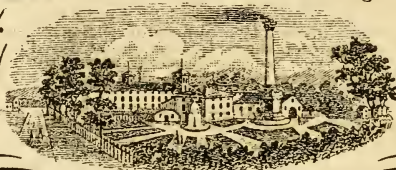
SPICED PEACHES—*Mrs. Miller*—Medium size cling stone peaches are the best; Do not pare them but scald slightly in weak boiling lye, put immediately into a tub of cold water and rub off the fur with a coarse towel or scrape with a knife without breaking the skin. To six pounds fruit allow three pounds sugar, one pint of vinegar, one quarter of an ounce of cloves, and a half ounce each of mace and cinnamon. Scald the fruit two mornings with the vinegar and sugar and the third morning boil all together one minute.

A cure and preventive of disease—such is Hamilton's Buchu and Dandelion. It opens up the outlets of the system, and relieves engorgement. Take no substitute for it. Price \$1.00.

THE
New Disinfectant

**BROMO
CHLORALUM**
NON-POISONOUS.

ODORLESS.



SAFE.

**POWERFUL DEODORIZER AND
DISINFECTANT.**

Saline Antiseptic, Alterative & Styptic.

ARRESTS AND PREVENTS PUTREFACTION AND CONTAGION.

Used as a Gargle in Diphtheria, Sore Throat, Catarrh and Foetid Breath, as a Wash and Disinfectant in Small Pox, Cancers, Ulcers, Typhoid Fever and all Contagious diseases. To remove bad Odors or Gases and Disinfect Sick Rooms, suspend cloths saturated with it diluted. To Deodorize Water Closets, Sinks, Kitchens, Cellars &c., and where any bad or noxious odors should be removed SEE GENERAL DIRECTIONS.

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A specific in all Contagious, and Pestilential Diseases, as Cholera, Typhoid Fever, Ship Fever, Small Pox, Scarlet Fever, Measles, Diseases of Animals, &c.

Valuable Recipes—Pickles, Salads, &c.

MUSK-MELON PICKLES.—Take them when just ripe; pare and slice about an inch and a half thick; put them in alum-water; let them stand one night. Take out and drain well. Allow three pounds of sugar to three pints of good vinegar; boil well and skim; pour over the melons, drain off the sirup, heat and pour back nine mornings; the last time add cinnamon and cloves to suit the taste. Boil the sirup down just enough to cover the pickles.

TO KEEP TOMATOES—Take fine ripe tomatoes, and wipe them dry, taking care not to break the skin. Put them into a stone jar with cold vinegar, adding a small thin muslin bag filled with mace, whole cloves and whole peppers. Then cork the jar tightly with a cork that has been dipped in melted rosin, and put it away in a dry place. Tomatoes pickled in this manner keep perfectly well, and retain their color. For this purpose use the small round button tomatoes.

FRENCH MUSTARD—As prepared by Commodore Collins, U.S. Navy. Boil together one quart good vinegar, one and a half tablespoonful salad oil, half teaspoonful salt, two or three cloves of garlic, for ten or fifteen minutes, strain and pour over one pound of ground mustard, while hot, and beat it until perfectly smooth and free from lumps, cover it up in glass vessel, it will keep for years and improve with age.

TO MIX MUSTARD.—Mustard should be mixed with water that has been boiled and allowed to cool; hot water destroys its essential properties, and raw cold water might cause it to ferment. Put the mustard in a cup, with a small pinch of salt, and mix with it very gradually sufficient boiled water to make it drop from the spoon without being watery. Stir and mix well, and rub the lumps well down with the back of a spoon, as mustard properly mixed should be perfectly free from these. The mustard-pot should not be more than half full, or rather less, if it will not be used for a day or two, as the mustard is so much better when fresh made.

HORSERADISH.—It may not be generally known that if leaves or litter be placed on the tops of horseradish crowns two feet or so thick, the plants grow through them in the course of the summer, making small white roots the thickness of one's finger, which are as tender as spring radishes, and much to be preferred to the tough, stringy stuff usually supplied with our roast beef.

HORSERADISH SAUCE FOR ROAST BEEF.—The horseradish must be well washed, brushed and scraped; grate two tablespoonfuls and put into the tureen with a teaspoonful of salt, a teaspoonful of mustard in powder, and two tablespoonfuls of cream; when these are well mixed, add gradually four tablespoonfuls of vinegar.

HORSERADISH VINEGAR.—Put into a jar four ounces of grated horseradish, a teaspoonful of Cayenne, two teaspoonfuls of salt, and one tablespoonful of mustard; pour over them a quart of boiling vinegar, and set the covered jar by the fire for a fortnight; then boil up the vinegar, let it cool, strain through a jelly-bag, and bottle. It is an excellent relish for salads, cold meats, etc.

TO MAKE MUSTARD.—Mustard is considered to be one of the most wholesome of condiments. It is always best to prepare it in small quantities, and send it up quite fresh. It should be smoothly blended with milk or cream, to which a small portion of salt may be added, till reduced to the proper consistence. If required piquant, vinegar or horseradish vinegar may be substituted for the milk.

The only Antidote for Chills and Fever is Kress Fever Tonic. The proprietors warrant a cure or refund the money. A box of pills free with every bottle. Price \$1.00.

Our Diamond Gin is of guaranteed purity, and is distilled directly from the Italian Juniper Berry after the methods prescribed by the most scientific and experienced European Distillers; we feel safe therefore in warranting it to contain all the Medicinal virtues that are claimed for any imported Gin, and that it is of the same specific gravity with them. Its strength and purity make it much more valuable than the spurious articles imposed upon the public as imitations of it, but which really contain less than one half the strength of the Diamond Gin.

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THE PUREST THE BEST



Ask for **DIAMOND GIN** and take no other. The best is always the cheapest. Distilled solely by the proprietors, .

MADDUX, HOBART & CO.

107, 109, 111 and 113 Pearl St., E. of Broadway,

CINCINNATI.


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 **ESTABLISHED 1845** 

QUEEN CITY VARNISH CO.

MANUFACTURE ALL KINDS OF

VARNISHES.

 QUOTATIONS FURNISHED UPON APPLICATION. ORDERS SOLICITED.

124 West Second Street,
CINCINNATI, OHIO

Valuable Recipes—Vinegar, Wine, &c.

TOMATO CATSUP—Take ripe tomatoes and scald them just sufficient to allow you to take off the skin; then let them stand for a day covered with salt; strain them thoroughly to remove the seeds; then add to every two quarts three ounces of cloves, two of black pepper, two nutmegs, and a very little Cayenne pepper, with a little salt; boil the liquor for half an hour, and then let it cool and settle; add a pint of the best cider vinegar, after which bottle it, corking and sealing it tightly. Keep it always in a cool place.

ANOTHER WAY.—Take one bushel of tomatoes and boil them until they are soft; squeeze them through a fine wire sieve, and add half a gallon of vinegar, a pint and a half of salt, two ounces of cloves, quarter of a pound of allspice, two ounces of Cayenne pepper, three teaspoonfuls of black pepper, five heads of garlic, skinned and separated. Mix together, and boil about three hours, or until reduced to about one-half; then bottle, without straining.

VINEGAR, WINE, &c.

GOOD VINEGAR—To every gallon of water, add one pound of brown sugar, one gill of yeast, mix the sugar and water together, and boil and skim well; then let it cool and add one gill of whisky and a piece of brown paper. Keep in warm place till sour.

TO MAKE VINEGAR—Boil slowly, for one hour, three pounds of very coarse brown sugar in three gallons of water, work it with a little yeast, the same as you would beer; then put it into a cask, and expose it to the sun, paste a piece of brown paper over the bung-hole, it will soon become fine vinegar, fit for pickling or any other purpose.

TO MAKE GOOD VINEGAR—One pint of strained honey, and two gallons of soft water. Let it stand in a moderately warm place. In three weeks it will be excellent vinegar.

TO KEEP CIDER SWEET—To every thirty gallons of cider add half a pound of unground mustard seed, either enclosed in a small cloth bag or loose. *Another.*—To every forty gallons of cider add one pound of sulphite of lime. Add in both cases, the articles when the cider is worked to suit the taste.

RECIPT FOR CURRANT WINE.—Currants four pounds; sugar three pounds; water one gallon. Place the currants, stems and all, in a tub and mash them well; add the water; set in a cool place, and stir occasionally; continue the stirring for three days; then drain the liquor through a sieve, squeeze the pulp in a cloth, add the sugar, (stirring until it is dissolved,) and put into a barrel or cask, which should stand in a dry cool cellar. When fermentation is over, bung up tight and leave all winter. Rack off in spring before second fermentation, and bottle after second fermentation.

BLACKBERRY WINE.—The following is said to be an excellent receipt for the manufacture of superior wine from blackberries; Measure your berries and bruise them, to every gallon add one quart of boiling water. Let the mixture stand twenty-four hours, stirring occasionally, then strain off the liquor into a cask, to every gallon add two pounds of sugar; cork tight, and let stand till following October, and you will have wine ready for use, without any further straining or boiling, that will make lips smack as they never smacked under similar influence before.

If you have pain in the region of the kidneys, get a bottle of Hamilton's Buchu and Dandelion. Give it a fair trial. It has cured hundreds, and will relieve you. Price \$1.00.

DR. JOHN BULL'S

SARSAPARILLA.

DR. JOHN BULL'S

WORM DESTROYERS.

DR. JOHN BULL'S

SMITH'S TONIC SYRUP.

In selling qualities, *Second to none.* For curing sick people, believed by thousands to be the very best articles you can get.

Suppose you try a Bottle or Box.

You will get more than your money back.

You may get well and hearty again.

MANUFACTURED AT

BULL'S LABORATORY,

LOUISVILLE, KY.

Valuable Recipes—Cements and Fruit Wax.

AN EXCELLENT APPLE JELLY.—Cut two pounds of sweet apples into quarters, without peeling, throwing them into cold water as you cut them. Then put them into a preserving-pan, with a quart of fresh cold water, and boil till they become a pulp, adding as the apples boil, one pound of loaf sugar, and a little extract of vanilla. Then run it through a jelly bag; it must stand some hours to allow it to pass through completely. It must then be simmered over the fire twenty minutes, to jelly, and poured into the mould.

RED CURRANT JELLY.—This most indispensable article of the store-room rarely fails to be successfully made by any tolerably careful cook, the process is so simple. Put the fruit, quite ripe, over the fire in an enameled pan, and stir them till the juice begins to flow freely, then strain it through a jelly-bag, and return the juice to the pan; boil it for twelve or fifteen minutes, and add fine loaf sugar, one pound to each pint of juice; stir it till dissolved and five minutes longer then pour out the jelly into small pots or glasses.

STRAWBERRY OR RASPBERRY JELLY.—Get fine-colored, fresh, ripe fruit, and put over the fire at a sufficient distance for the juice to flow slowly; but do not allow it to run longer than it is perfectly clear, probably twenty minutes; then run it through a jelly-bag without pressing. If the juice is at all turbid, strain it again through muslin into the pan, and simmer it a quarter of an hour; then add one pound of fine sugar to each pint of the juice, and boil it ten minutes longer.

STRAWBERRIES, PRESERVED WHOLE.—Take equal weights of strawberries and loaf sugar, put the sugar into a pan with merely sufficient water to dissolve it, and let it boil till the surface is covered with small bubbles; this will probably be in about twenty minutes; then put in the fruit, with one pint of red currant juice to each pound of strawberries, which improves the color; allow it to boil five minutes, then put into small jars. It is not necessary to use more sugar for the currant-juice, the strawberries being of themselves so sweet. Red currants or raspberries, with the addition of white currant-juice, black currant, apricot, or other jams, may be made in this way. The advantage over the old process is, that the quantity of jam is greater, the color finer, and the flavor of the fruit perfectly retained.

PEACH MARMALADE.—Pare, divide and stone the fruit, and boil for half an hour, stirring it continually; then add three-quarters of a pound of sugar to each pound of the fruit, and one-fourth of the kernels blanched, and boil up for a quarter of an hour; the marmalade will then be ready for the pots.

CEMENTS AND FRUIT WAX.

CEMENT FOR SEALING UP FRUIT.—Take rosin and brick dust, a sufficient quantity; after melting the one stir in the other. Be careful and not put in too much rosin, or the cement will not hold, and see that the brick dust is finely powdered.

TRANSPARENT CEMENT.—A very strong, transparent cement, applicable to wood, porcelain, glass, stone, etc., may be made by rubbing together in a mortar two parts of nitrate of lime, twenty-five parts of water, and twenty parts of powdered gum arabic. The surfaces to be united are to be painted with the cement, and bound together until completely dry.

Engorgement produces inflammation. Hamilton's Buchu and Dandelion relieves engorgement, by its action on the Kidneys and Liver. Price one dollar, and sure to help you.

A CARD.

THE CINCINNATI RELIGIOUS WEEKLIES.

The attention of advertisers is called to the Religious Weeklies published in Cincinnati, as named below. These papers are the oldest established in the West, and the leading journals in their respective denominations. In liberality of spirit, ability and character of their contributors, typographical appearance, and general journalistic completeness, they can fully claim a place among the best religious papers of the country.

Two of them are the only organs of the Church they represent in the United States; three the only ones in the West, and all are sent weekly to almost every Post-Office in the Central West.

Considering their *bona fide* circulation, these papers taken together form the cheapest, and, at the same time, the best advertising mediums in the West.

EDWIN ALDEN'S CINCINNATI RELIGIOUS PAPERS HAVING A WEEKLY CIRCULATION OF 80,000.

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Having the entire management of the advertising of all these papers, I have, for the convenience of advertisers, prepared the following:

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Thirteen times.	-	-	80	"	"	"
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Address all orders for any one, or all of the above papers, to

EDWIN ALDEN, 178 Elm St., Cincinnati.

Valuable Recipes—Cements and Fruit Wax.

SEALING WAX FOR FRUIT JARS.—Take rosin, eight ounces; shellac, two ounces; beeswax, half an ounce; melt the rosin, then add the shellac slowly, and afterward the beeswax.

A GOOD CEMENT.—The following has been tested for cementing wood, iron, leather, glass, paper, and almost all kinds of household materials: Best isinglass, half an ounce; rub it between the hands until it breaks down into a powder, put in a bottle, and put as much common acetic acid to it as will just wet the mass through; stand the bottle in some boiling water, and the paste will dissolve and be fit to use at once; it will be solid when cold, but is easily warmed up the same as before. Leave the cork out when warming, or there is danger of bursting the bottle.

A STRONG CEMENT FOR GLASS AND PORCELAIN.—Two parts of isinglass are soaked in water until well swollen; the water is then poured off and the isinglass is dissolved in alcohol by the aid of heat. One part of mastic is then dissolved in three parts of alcohol and added to the above solution; then one part of gum ammoniacum. The solution is well shaken, and evaporated to the consistency of strong glue, when it solidifies on cooling. For use, the cement and the articles themselves must be warmed.

GLUE WHICH WILL UNITE POLISHED STEEL.—The following is a Turkish recipe for a cement used to fasten diamonds and other precious stones to metallic surfaces, and which is said to be capable of strongly uniting surfaces of polished steel, even when exposed to moisture. It is as follows: Dissolve five or six bits of gum mastic, each the size of a large pea, in as much spirits of wine as will suffice to render it liquid. In another vessel dissolve in brandy as much isinglass, previously softened in water, as will make a two-ounce vial of strong glue, adding two small bits of gum ammoniac, which must be rubbed until dissolved. Then mix the whole with heat. Keep in a vial closely stopped. When it is to be used, set the vial in boiling water.

GLYCERINE CEMENT.—A cement, said to be capable of use where resistance to the action of both water and heat is required, is composed by mixing ordinary glycerine with dry litharge, so as to constitute a tough paste. For uniting the joints of steam pipes and other similar applications, this preparation is said to be very satisfactory.

GRAFTING WAX—The following recipe is from a practical nurseryman of large experience: Rosin, six pounds; beeswax, one pound, tallow one pound; melt and work until cold. This is to be used warm, when working in the house. For out-door work, use one pint of linseed oil in place of the tallow in the above formula; or take one to two pounds less rosin, one half to one pound more beeswax, and one and one half pints of linseed oil; to be melted, made into a mass, and applied by hand.

GRAFTING WAX.—Take one pound of rosin, half a pound of beeswax, and quarter of a pound tallow or lard, and melt them together.

DESTROYING CATERPILLARS.—An excellent remedy against caterpillars consists in a dilute solution (one part in five hundred) of sulphide of potassium, the infested tree being sprinkled with this substance by means of a small hand-syringe. This method has been successfully used on a large scale in Southern France.

Why shiver and shake all the marrow out of your bones? Get Kress Fever Tonic before your health is permanently ruined. A box of pills free with every bottle. Price \$1.00.

“The best laid schemes of Men and Mice gang aft agley.”



THORNTON'S VERMIN DESTROYER

Will keep in any climate and never dry out; will attract vermin of all kinds, and get up a first class funeral procession quicker than any Rat Exterminator in the market. Try it and see.

W. C. HAMILTON & CO., Proprietors.

Valuable Recipes—Laundry and Laundress.

TO PRESERVE BUTTER.—Work the water entirely out of it, pack in a jar, and sprinkle on the top equal parts of salt and sugar, to the thickness of one inch.

TO CURE BUTTER.—Half a pound of salt, quarter of a pound of saltpetre, quarter of a pound of white sugar. Put these ingredients together, and add one ounce to every pound of butter as you take it from the churn, sprinkling it and working it just as is usual when adding salt alone.

KEEPING HONEY.—To keep honey all the year round, let it run through a fine sieve to separate it from the particles of wax; then boil it gently in an earthen vessel, skim off the foam which gathers on the top, and cool it in jars. After covering these tightly, set them away in a cool cellar.

TO PRESERVE JELLIES FROM MOULD.—Cover the surface about one-fourth of an inch deep with pulverized loaf sugar. When thus protected, the jellies will keep for years in good condition, and free from mouldiness.

TO KEEP OUT MOTHS.—Red cedar chips are good to keep in drawers, wardrobes, closets, trunks, etc.; are a positive preventive of the ravages of moths.

MOSQUITOES.—To get rid of these tormentors, take a few hot coals on a shovel or a chafing-dish, and burn upon them some brown sugar in your bed-rooms and parlors, and you effectually banish or destroy every mosquito for the night.

HINTS TO HOUSEKEEPERS.—Boiling codfish in hard water makes the fish firmer.

Soap should be cut in pieces, that it may get hard.

A little wet whiting will take oil out of boards.

A little wet salt will get ink out.

A little white wax will clear starch nicely.

Milk will take ink out of prints.

TRIMMING LAMPS.—Some persons always use a pair of shears to trim their lamp wicks, A better way is to pinch or wipe off the black crust with a piece of paper or a cloth. The flame will then be perfect in shape, and burn exactly in the center of the lamp-chimney. The wick trimmed in this way will last twice as long as when trimmed with the shears.

LAUNDRY AND LAUNDRESS.

WASHING LIQUOR FOR COARSE ARTICLES OR FLOORS.—Slaked lime half a pound; soda, one pound; water, six quarts. Boil two hours, let it settle, and strain.

TO MAKE FLANNELS KEEP THEIR COLOR AND NOT SHRINK.—Put them into a pail and pour boiling water on, letting them lie till cold, the first time of washing.

TO WASH CALICOES.—Put wheat bran into a bag, boil and take half the water to wash in, half to rinse in; use no soap. This will cleanse without fading, and stiffen without starch. Iron on the wrong side, and they will look as if just out of the store.

Hamilton's Buchu and Dandelion restores the impotent forces and recuperates the system, brings back departed health and vigor. Price \$1.00. Try it for yourself.

BROOKINS' American Horse and Cattle Powders,

Are the best Powders in the market for the treatment of the various diseases to which HORSES and CATTLE are liable, such as

**Indigestion, Loss of Appetite, Distemper,
Hidebound, Surfeit, Yellow Water,
Lung Fever, Founder, Coughs,
Colds, Rheumatism, Rough-
ness of Hair, &c.**

FOR HORSES that are recovering from the EPIZOOTIC there is nothing better.

FOR CATTLE they will be found invaluable in restoring to health when debilitated, in loosening the hide, improving the appetite, cleansing the blood, and causing a rapid deposit of fat.

FOR MILCH COWS, They keep them in a sleek and healthy condition, increasing the secretion of milk, and improving its quality, and imparting a richness to cream that cannot be attained without their use.

FOR HOGS, farmers will find these Powders exceedingly valuable in preventing HOG CHOLERA, THUMPS, MANGE, and other diseases that this valuable animal is subject to.

FOR POULTRY they stand unrivalled for the cure of CHICKEN CHOLERA.

No intelligent owner of stock should be without

BROOKINS' AMERICAN HORSE AND CATTLE POWDERS.

They purify the blood, and give tone and strength to the digestive organs, thus eradicating the root of all diseases.

PREPARED BY

J. P. BROOKINS & SON,
EATON, OHIO.

Price 25c., or 5 Packages for \$1.00.

GAMES & AMUSEMENTS.

Get half a dozen sheets of card board and cut them into squares of say three fourths of an inch, write in plain capitals a letter of the alphabet on each of them until you have a convenient number say half a dozen or more of each letter; select a word without communicating it, now take from the stock all the letters in the word you select, hand them to your neighbor with the request to arrange them so as to spell the word which you have selected. All the members of a company may be engaged in this pastime at once, and a pleasant and profitable evening be spent. The exercise extends your knowledge of words and their structure and familiarizes you with them in a manner not otherwise secured—Try the game.

ANOTHER FIRESIDE AMUSEMENT consists of a similar company each member of which is supplied with a slate or paper and pencil. A word which does not contain the same letter twice is proposed by some one—for instance, *complex*. The game is to have all the company engaged and begin with the first letter of the word, then each one write all the words he can beginning with that letter and contain no letter except what is also in the word selected; then take the next letter in the same way and so on till all the letters have been gone through with; a time should be agreed on for each writing, say three minutes; at the expiration of each writing each one reports the number and what words he has written: when all the words have been thus written up, the party who has made the greatest number of words shall claim the privilege of proposing the next word and is considered victor. Proper and geographical names should always be excepted. A range of words is soon brought to command which is surprising, the technicalities that rise in discussing the acceptance of doubtful words soon begets a command of proper words that is quite desirable; it extends one's knowledge amazingly.

“CHANGE SEATS—THE KING'S COME!”—Is an old Scottish game, and one that the young will enjoy playing. This is the way to play it: Place as many chairs around the room as there are players, except one. Then to decide which shall be the one to have no seat, repeat a funny old rhyme, as for tag. All the rest being seated, the one to whose lot it has fallen to be seatless, must stand in the middle of the room, repeating again and again, “Change seats! change seats!” But the other players must not heed this command until the words are added, “The king's come!” Then they must all change seats with a rush, the speaker trying, amid the confusion, to secure a seat too, and so leave some one else without a seat, who in turn must say “Change seats! change seats!” The speaker may say for fun, “Change seats, the king's *not* come!” and then those not on the alert will rise, which will raise a laugh at their expense.

SOME NICE EXPERIMENTS.—Wet a thick piece of wrapping-paper, or half a sheet heavy foolscap paper; dry it thoroughly over the register or on top of the stove; while warm, lay it down on a varnished table or a dry woolen cloth, and rub it briskly with a piece of India rubber. It will become strongly electrified, and if tossed against the wall of the room or the looking-glass, will adhere for a long time. Tear some tissue paper into squares of one-third of an inch, and a piece of paper electrified in the way above described will attract them in a very amusing manner. Set a japanned tea-tray (the varnish must be in good order, not worn off or cracked) upon three dry goblets; lay into the tray the electrified paper, and on touching the tray you will get a smart little spark; lift the paper out of the tray, and on touching the tray again, you will get another spark, but of the opposite kind of electricity; replace the paper and you get another, and so on indefinitely. The tray and paper form, in fact, a very neat and effective electrophorus, with which one can perform many of the experiments described in text books.

CHAS. MOSER.

FRED. RENNER.

JOHN KOLBE.

Chas. Moser & Co.

MANUFACTURERS OF

DRY COLORS,

White Lead,

AND

ZINC,

PAINTERS' SUPPLIES  ARTISTS' COLORS,

IMPORTERS OF

French, English & German Goods,

ARTISTS' MATERIALS, &c.

No. 61 Main St., bet. 2d and Pearl,

CINCINNATI.

HAMILTON'S BUCHU and DANDELION,

Is designed to cure all diseases of the *Kidneys and Liver.*

BUCHU

Is well known to have a specific action on the Kidneys, securing regularity in the Urinary flow, which is as essential to good health as regular action of the bowels. It is especially used in the cure of **Gout, Rheumatism, Gravel, Brick-Dust Deposit, Diabetes, Weakness of the Urinary Apparatus** (from any cause whatever), **Secondary Syphilis, Skin Diseases**, and all derangements arising from impurities in the blood. It has the sanction of the medical profession, in the treatment of Mucous discharges arising from inflammation of the Urinary Channel, as in **Leucorrhœa, Gleet** and kindred diseases, both in male and female.

DANDELION,

Is prescribed by Physicians in almost all deranged conditions of the Liver. It acts directly on that organ, increasing the secretion and excretion of the bile, and thus prevents **Bilious Fevers, Bilious Headaches, Sallow Skin, Jaundice, and Bilious Diseases** of all kinds.

THE KIDNEYS AND LIVER,

Are the two agents nature has especially designed to carry out the wastes and impurities of the system,—they are

NATURE'S OWN BLOOD PURIFIERS,

And acting together under the influence of

BUCHU AND DANDELION,

They eliminate from the system all the provoking causes of the diseases named, and cures are effected by this medicine, because

IT EXPELS THE CAUSE OF DISEASES.

There is no other medicine that will so well protect the system from the inroads of malaria. It is got up on common sense principles, and has proved a success. Ask for it at the Drug Stores, and take no substitute. It does the business, and is the best Buchu in the market. Any Druggist can procure it for you, from

W. C. HAMILTON & CO., Wholesale Druggists, CINCINNATI.

HAMILTON'S COD LIVER OIL.

Improper processes in the preparation, and carelessness in selecting COD LIVER OIL, have thrown into the market such acrid, nauseous stuff under various proprietary names as in many instances have discouraged from its use those who most need its curative powers. The palate of the delicate consumptive already sensitive from long use of medicines recoils at once from the unwholesome odor and taste of these miserable preparations, and needs to be nursed by abstaining from rather than abused by continuing in their use.

We employ none but the most practiced experts in the selection of our Oil, and having access to the largest markets in this country, we are able to procure the sweetest, freshest and purest Oil offered.

The Physician may rely on the purity and freshness of

Hamilton's Cod Liver Oil,

And the patient rest satisfied that he is receiving a curative agent whose virtues have not become impaired by exposure to hurtful influence of any kind whatsoever.

We guarantee it equal in sweetness and purity to any Cod Liver Oil in the market.

W. C. HAMILTON & CO., CIN'TI.

**Put your Money where it will do the
most good.—Drop in and see**

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This Store is Headquarters for

PURE DRUGS, MEDICINES & DYE STUFFS,

And the best of everything kept in a **FIRST-CLASS DRUG STORE**, including **HAIR BRUSHES** and **TOILET ARTICLES** generally.

All Goods Warranted. Draw your Cash and trade there.

SPECIALTIES IN PATENT MEDICINES:

KRESS FEVER TONIC,

WARRANTED to CURE AGUE,
Or Money Refunded.

Hamilton's Buchu & Dandelion,

The best **KIDNEY & LIVER**
Medicine of the Age.