"PROOF OF THE PUDDING."

The thousands of unsolicited testimonials we have published, and have yet to publish, give the most

Overwhelming, Incontestible, Convincing

PROOF

That AYER'S Sarsaparilla, and AYER'S only, is the cheapest, the most reliable, and the best remedy to stimulate and build up the system reduced by the wear and tear, the work and worry, of Daily Life. It is the medicine for you.

As a tonic, blood-purifier, and invigorator, for quickening the appetite and improving the digestion, there is no remedy equal to Ayer's Sarsaparilla. It is the one medicine, for diseases originating in impure blood, upon which the system can always depend for satisfactory results. It has secured the confidence of all classes.

It is Indorsed by Chemists.
It is Prescribed by Physicians.
It is Patronized by Lawyers and Preachers.
It is Praised by Editors, Merchants, and Clerks.
It is Recommended by Mothers who speak from personal knowledge and experience.

It is the medicine which Daughters, Sons, Husbands, and Wives, all over the civilized world, for the past 50 years, have recognized as the Superior, the Best of blood medicines, because they have witnessed and experienced the results of its workings.

If, therefore, your system is breaking down under the work imposed upon it, if your blood is weak and worn out, if your digestion is at fault, if you are nervous, irritable, or suffer from that "all-gone," tired feeling, take

AYER'S Sarsaparilla

It Has Cured Others, and Will Cure You
AYER'S BOOK OF PIES AND PUDDINGS.

AMERICA is the home of the Pie. Nowhere else in the world are Pies to be found so appetizing and so toothsome. For the benefit of those who have not yet learned all there is to be known about Pies and how to make them, and in order, also, to teach every housekeeper how to make the best PUDDINGS, we present "AYER'S BOOK OF PIES AND PUDDINGS," written expressly for us, by the author of "Ayer's Preserve Book" and "Ayer's Home Economies." Every one of these recipes has been proved, and, we are confident, will be fully appreciated by all into whose hands this work may come.

PIES.

Plain Pastry.—Mix one pint of sifted pastry flour with half a teaspoonful of salt, and then chop into it half a cup of lard or cottoile, and half a cup of butter, until it is in fine pieces. Wet with very cold water into quite a stiff dough. Take one quarter of the dough, toss it on a well-floured board until round, then pat it down smooth and roll it in every direction to keep it round, until it is the size you wish. Lay it on the plate, being careful to have it come to the edge, and see that there are no bubbles of air underneath. Roll the upper crusts in the same way, and either press them together close to the edge, or turn the upper crust under the lower one. This is sufficient for two pies.

Rich Pastry.—Rub one heaping tablespoonful of lard into one quart of sifted pastry flour, until it is fine, like meal. Beat the white of one egg slightly, add three-quarters of a cup of ice-water and stir it into the flour, adding more water carefully if needed, until it is as soft as can be rolled. Scrape it out on a well-floured board, turn it over until well covered, and then roll it out about half an inch thick. Cover the surface with little dots of butter, using in all about one cup and a half. Dredge with flour, fold the sides to the centre, roll over to the end, turn it half way round and pat it down till flat. Then roll into a long, thin strip, and fold in three layers. Turn half round again, roll out, fold in three layers, and put it in a cold place for half an hour. Roll as required for the rims and the upper crusts of pies.

Custard Pie.—Use an earthen or granite pie-plate, about an inch and a half deep. Cover with crust rolled out half an inch larger than the plate. Turn in the edge and pinch it into a fluted rim. Allow for each pie, three eggs, three cups of milk, half a cup of sugar, and half a teaspoonful of salt. Heat the milk, beat the yolks until very light and thick, add the sugar and salt, and a little grated nutmeg if you like it. Then add the hot milk and the whites of the eggs beaten slightly. Brush the under crust with a little of the white of egg, then turn in the mixture and bake slowly until it is firm. Test it with a knife; if done, the blade will be clean instead of milky.

Cornstarch Pie.—Mix one tablespoonful of cornstarch and two tablespoonfuls of sugar, and stir them into the beaten yolk of one egg; add the beaten white and one teaspoonful of vanilla and a pinch of salt, and one pint of hot milk. Bake in an under crust, like a custard pie.

Cream Pie.—Line a plate with a crust, prick holes in several places, put on a border, bake quickly and set away to cool. Sweeten and flavor one cup of cream, chill and whip it, and pile it on the crust. For a variety, the crust may be covered with a thin layer of apple jelly before putting on the cream, or bits of jelly may be put on top.

Custard Pie.—Use an earthen or granite pie-plate, about an inch and a half deep. Cover with crust rolled out half an inch larger than the plate. Turn in the edge and pinch it into a fluted rim. Allow for each pie, three eggs, three cups of milk, half a cup of sugar, and half a teaspoonful of salt. Heat the milk, beat the yolks until very light and thick, add the sugar and salt, and a little grated nutmeg if you like it. Then add the hot milk and the whites of the eggs beaten slightly. Brush the under crust with a little of the white of egg, then turn in the mixture and bake slowly until it is firm. Test it with a knife; if done, the blade will be clean instead of milky.

AYER'S SARSAPARILLA Cures Others, Will Cure You.
AGONY
Of Mind and Body
NIGHT AND DAY.

Mrs. Aug. Pyritz, Sulphur Springs, Oreg.,
A MARTYR
To the tortures of
RHEUMATISM
Tells of her helpless condition and of
her almost miraculous recovery
by the use of
Ayer's Sarsaparilla

The following statement, though
very remarkable, is no more so than
many others in our files. Mrs. Pyritz
says:

"A martyr to rheumatism, I had but faint
hopes of ever finding relief, none of the usual
remedies proving of the slightest benefit. I
was rendered nearly helpless, and most of
the time in such agony that life seemed un-
endurable. At length, I was induced to try
Ayer's Sarsaparilla, and soon began to ex-
perience relief. Now, after a year's use of
that medicine, I rejoice to say that I am en-
tirely free from the pains of rheumatism, and
my former strength and vigor have been
fully restored. I regard my recovery as al-
most miraculous."

Excruciating Pains.—N. Mortonson,
Editor of the Superior Posten, Ishpeming,
Mich., testifies: "For eight years, I suffered
the most excruciating pains from rheuma-
tism, both in Sweden and America, and
almost despaired of ever finding a cure.
Finally, I determined to try Ayer's Sarsapa-
rilla, having heard of many cases that had
been relieved by it. Before beginning to use
this preparation, I had Mr. Tullgren, of Iron
Mountain, Mich., a graduate in pharmacy
from Sweden, analyze it. He informed me
that I could use Ayer's Sarsaparilla, not only
without fear, but, probably, with benefit. I
accordingly took five or six bottles, and was
entirely cured of rheumatism. This was in
1884, and during all these years, I have hardly
felt a pain."

Unable to Work.—George Riedrich,
Prospect Park, Cal., says: "I suffered so
dreadfully from rheumatism that I was unable
for work for a long time. At last, I was induced
to try Ayer's Sarsaparilla, and, after taking
three bottles, the pains of rheumatism
left me."

A Hopeless Case.—"About seven
years ago, I was troubled with rheumatism
and female complaint. The physicians pro-
nounced my case hopeless, and, at last, said
that I could not live three months longer.
Ayer's Sarsaparilla being brought me by my
daughter, I took it with immediate benefit.
I continued taking this medicine, until I had
used sixteen bottles, which entirely cured
me, so that I have enjoyed good health ever
since, for a woman of my age, 76 years."—L.
Phillips, Marble Rock, Flag Co., Iowa.

Foot and Ankle.—"My daughter, who
was for a long time distressed with rheuma-
tism of the foot and ankle, has been so
substantially benefited by the use of Ayer's
Sarsaparilla, that I am disposed to regard
her as cured; this, too, after the failure of
untold remedies."—A. H. Huber, Pharmacist,
Westminster, Md.

Unable to Walk.—"My son was
afflicted with rheumatism and kidney com-
plaint, and unable to walk without aid.
Reading in an advertisement what Ayer's
Sarsaparilla had done for others similarly
afflicted, I procured a bottle of this remedy
and my son began taking it. After using
three bottles, he was able to walk without
assistance, and is improving so rapidly that
I may say he has recovered his health. I
cannot too strongly recommend Ayer's Sar-
saparilla." — Mrs. Charles Trevett, Nora
Springs, Floyd Co., Iowa.

Entirely Helpless.—"For several
years, I was plagued with inflammatory
rheumatism, being so bad at times as to be
entirely helpless. For the last two years,
whenever I felt the effects of the disease, I
began to take Ayer's Sarsaparilla, and have
not been troubled with a spell for a long
time."—E. T. Hansbrough, Elk Run, Va.

AYER'S PILLS cure Bilious Complaints.
Cream Pie (with Cake Crust).—Beat two eggs well, add one cup of sugar and one tablespoonful of melted butter and beat again. Add half a cup of milk. Mix two teaspoonfuls of baking powder with one and a half cups of flour, and stir it into the egg mixture. Flavor with one teaspoonful of lemon extract. Beat it well and bake in a round, shallow pan. When cool split it with a long, sharp knife, and fill with prepared cream.

Cream for Pies.—Boil one cup of milk, wet one tablespoonful of cornstarch in a little cold milk, stir it into the boiling milk and cook over hot water ten minutes, stirring often. Beat one egg light, add two tablespoonfuls of sugar and a pinch of salt, and stir it into the thickened milk. Cook one minute, stir in one teaspoonful of butter and one teaspoonful of vanilla and set away to cool. Put it between cake crusts.

Jelly Pie.—Line a flat tin plate with a thin layer of paste, prick holes in it, and put on a border. Bake in a hot oven about ten minutes, or until a delicate brown. Spread with a half-inch layer of any kind of fruit jelly or marmalade. Cover with thick whipped cream. Sweeten, flavor, and chill the cream, and then beat stiff with an egg beater. Or cover with a meringue.

Banana-Cream Pie.—Line a plate with a crust and rim. Fill with sliced bananas. Beat the yolk of one egg with one-third of a cup of sugar, add one teaspoonful of orange extract, and one cup of cream or rich milk. Pour this over the bananas and bake. Cover with a meringue made with the whites of three eggs beaten stiff with three tablespoonfuls of powdered sugar, and flavored with orange extract.

Apple-Cream Pie.—Beat the yolks of three eggs, add one cup and a half of sugar, and one teaspoonful of lemon juice with the grated rind of half a lemon. When this is well beaten stir in half a cup (seam) of water. Mix two teaspoonfuls of baking powder with two cups of sifted pastry flour; beat this into the egg mixture, and then add the stiffly beaten whites of the eggs. Bake in two round shallow pans. When cold, split with a long knife and fill with apple cream.

Apple Cream.—Wipe and steam three large, sour apples, until soft. Rub them through a hair sieve. Beat the whites of three eggs with a fork or wire beater, then beat in half a cup of powdered sugar. Add the sifted apple and beat until it is very stiff and cream-colored. Keep it in a cool place, and when ready to serve spread a thin layer of apple jelly on the cake, then put a thick layer of the apple cream. Cover with the other cake and serve with cream.

Washington Pie.—Make the cake crust as directed for cream pies, and bake it in two shallow pans. When done, spread one with raspberry jam and cover with the other. Sift powdered sugar over the top.

Lemon Pie, No. 1.—Soak half a cup of soft bread crumbs in one cup of milk until well moistened. Beat two tablespoonfuls of butter with three tablespoonfuls of sugar, add two well-beaten eggs and the grated rind and juice of one lemon, then the soaked bread. Bake in a plate lined and bordered with rich pastry, and put a lattice work of narrow strips over the top.

Lemon Pie, No. 2.—Cream one heaping tablespoonful of butter with one cup of sugar, add three unbeaten yolks, one at a time, and beat until out of sight. Add the whites in the same way. Add grated rind and juice of one large lemon, and turn into a porcelain double boiler and cook until it thickens, stirring constantly. When cool turn it between two crusts which have been baked with a mock filling.

Lemon Pie, with Meringue.—Mix one heaping tablespoonful of flour with three-quarters of a cup of sugar, add the beaten yolks of three eggs and the whites of one, the grated rind of half and the juice of one lemon, and one cup of cold water. Bake it in one crust in a moderate oven. Beat the whites of two eggs, add half a cup of powdered sugar and beat until very stiff. Pile it roughly on the pie and color slightly.

Orange Pie.—Prepare one cup of orange juice and pulp, and the grated rind of half an orange. Cream one tablespoonful of butter, add one cup of sugar, the yolks of two eggs, well beaten, and the orange. Soak two tablespoonfuls of cracker crumbs in half a cup of milk, and add them to the orange and egg mixture. Bake in one crust and cover with a meringue of the whites of the eggs beaten with two tablespoonfuls of sugar.

Nut Pie.—One cup of walnut meats ground fine in a coffee mill. Mix with them

AYER'S CHERRY PECTORAL. Prompt to act, Sure to cure.
FOR LA GRIPPE, Bronchitis, or Pneumonia, Ayer's Cherry Pectoral

Taken in the early stages, proves itself a Certain and Sure Specific.

It is equally effective in

Croup and Whooping Cough,
And if used in season, prevents the further development of

CONSUMPTION.

Prompt to act, and sure to cure.

Where Danger Lies.—“The prevailing wave of Influenza which is sweeping over the country, brings most serious and dangerous symptoms in its wake. In ninety per cent. of the cases, Bronchitis, more or less severe, follows close upon the Influenza. It is here the danger lies; the inflamed condition of the throat and bronchial tubes induces Pneumonia. It is just at this crisis that Ayer’s Cherry Pectoral is extremely beneficial. It soothes the irritated membrane, allays pain, and affords the sufferer rest of body and mind. It is not too much to claim that in many instances, fatal complications have been prevented by this admirable preparation.”—The Christian Inquirer, New York.

Racking Cough.—“A severe attack of La Grippe left me with a distressing, consumptive cough. I tried a great variety of remedies, but it grew worse, racking my entire system. Being recommended Ayer’s Cherry Pectoral, I immediately began to use it, and, after taking three-quarters of a bottle, I was entirely cured.”—J. H. Gray, East Saginaw, Mich.

A Doctor’s Certificate.—“I wish to express my high appreciation of Ayer’s Cherry Pectoral, having had occasion to use it in many cases, two of which, W. F. Owen and Joseph Johnson, were abscess of the lungs, involving almost the entire organ. The patients were treated by several physicians, and were pronounced to be in the last stages of Consumption. Being placed in my hands the main part of the treatment was Ayer’s Cherry Pectoral. This was about eight years ago, and both men are now, to all appearance, in perfectly sound health. I have tried this remedy in a number of other cases with like favorable results.”—John A. Ritter, M. D., West Baden, Ind.

Immense Demand.—“For many years, I have sold Ayer’s preparations and been acquainted with their value. I always keep Ayer’s Cherry Pectoral in the house for the use of my family. About two weeks ago, I had a sharp attack of sore throat, or the epidemic now so prevalent, known as “La Grippe.” I immediately began to use Ayer’s Cherry Pectoral according to directions, and it promptly effected a cure. I consider this remedy one of the most reliable and economical preparations ever put on the market, its long use and immense demand proving its merits.”—E. C. Williams, P. M., Santa Cruz, Cal.

A Marvel.—“In the Fall, I took a severe cold, was confined to my room with a continuous cough, pains in my lungs, and sick through and through. I tried many home cures and some doctors’ prescriptions, but grew gradually worse. Ayer’s Cherry Pectoral being recommended, I took it, carefully following the directions. It was a marvel, if not a miracle, from the first dose, and perfect recovery was speedily the result. I believe it saved my life.”—L. R. Carpenter, Vashon, King Co., Wash.

Terrible Condition.—“I was one of the first victims of La Grippe in this country. At the time, I was living in Atlanta, Ga. I had often read of Ayer’s Cherry Pectoral, and as my throat was in a terrible condition from the effects of the disease, I procured a bottle of this remedy, and, before it was half used, my throat was as well as ever.”—F. T. Menken, Gen. Sec. Y.M. C. A., Greenville, S. C.

Owes Her Life to It.—“While in Sacramento, Cal., I was afflicted with weak lungs and a bad cough, which continued so long that it was supposed I had the Consumption. I tried various remedies, but to Ayer’s Cherry Pectoral I owe my cure. I never feel safe without this preparation at hand.”—Miss Maud McConnell, Osage City, Kans.

Ayer’s Sarsaparilla aids Digestion.
one cup of soft bread crumbs, one cup of milk, one beaten egg, one-fourth cup of sugar, the juice of half a lemon, and half a teaspoonful of salt. Bake on a shallow plate, the same as mince pie.

**Pumpkin Pie.** — The small, deep-colored, sugar pumpkins are the best. If the pies are to be made without eggs, always prepare the pumpkin by baking, as it will be drier than when stewed. If it be stewed, be very careful not to burn it.

2 cups pumpkin, 1/4 cup of sugar, 2 cups milk, 1/4 cup of molasses, 1 egg or one cracker, 1/6 teaspoon salt, 1/2 teaspoon ginger, 2 tablespoons raisins.

Boil the raisins half an hour; let the water boil away, slip out the seeds and add pulp to the pumpkin. Bake in a plate lined and bordered with rich crust.

**Squash Pie.** — Use dry, mealy squashes. Those that are watery will not be any better in pies than as a vegetable. Stew, steam, or bake the squash, sift it and allow one and a half cups for each pie. Add while hot one teaspoonful of butter, half a teaspoonful of salt, one saltspoonful of cinnamon, and half a cup of sugar. Add slowly one cup of boiling milk, stir in the beaten yolk of one egg, and lastly the white beaten until creamy, but not stiff. Bake in one deep crust. It is sometimes difficult to brown a squash pie; beating the white separately will help it to brown.

**Green Apple Pie.** — Use any tart, early apple. Pare and slice, and heap them on a plate lined with pastry and rim. Cover with a crust put on lightly. Bake carefully, and when done remove the crust and mix with the apple half a cup of sugar, one teaspoonful of butter, and a little nutmeg. Put the top crust on again, and sprinkle it with powdered sugar, and when ready to serve cover it with whipped cream.

**Sweet Apple Pie.** — Roll out a thin crust, line the plate, sprinkle with flour, then cover with another thin crust and bake a delicate brown. When ready to serve remove the upper crust, and cover the lower one with prepared sweet apples. Wipe, core, and bake the apples until tender, then cut them in small pieces, and remove any tough skin; spread them on the lower crust, cover with thick cream and replace the upper crust. This is delicious.

**Crab-Apple Pie.** — Wash the large crab apples, quarter them, and remove the stems and cores. Fill a deep dish with the apples, put on one cup of sugar for a quart of apples, cover with a crust and bake. Or bake them with an under crust, adding sugar after baking.

**Dried Apple Pie.** — Use the cleanest and best dried apples. Remove every bit of core or anything that may be objectionable. Wash them thoroughly and put them in boiling water, just enough to show among the pieces, and cook until tender. Mash well, and if lumpy sift them. Add sugar to taste, the amount will depend upon the apple. Flavor with lemon or orange juice and the grated rind, but do not boil the rind with the apples. Rose-water, cinnamon, or nutmeg may be used to vary the flavor. Spread a thin layer of the apple on a shallow pie-plate, previously lined with crust, cover with a crust, press the crusts together near the edge and bake quickly.

**Apple Pie, with Meringue.** — Select small, tart, ripe apples. Wipe, core, and cut them in halves. Line a dish with pastry, place the apples on the crust with the skin side down, and fill the cavities with sugar mixed with a little salt and lemon juice. Add about two tablespoonfuls of cold water. Bake until the apples are soft. Cover with a meringue made of the whites of three eggs, very careful not to burn it. Bake until the apples are soft. Add meringue, and if lumpy sift them. Add sugar to taste, the amount will depend upon the apple. Flavor with lemon or orange juice and the grated rind, but do not boil the rind with the apples. Rose-water, cinnamon, or nutmeg may be used to vary the flavor. Spread a thin layer of the apple on a shallow pie-plate, previously lined with crust, cover with a crust, press the crusts together near the edge and bake quickly.

**Red Apple Pie.** — Fill a deep pudding-dish or bean-pot with apples, pared, cored, and quartered. Allow one cup of sugar and half a cup of water to two quarts of apples. Cover closely, and bake in a slow oven four or five hours, or until a deep, rich, red color. Line a dish with rich pastry, put on a rim, fill with clean rags, cover with pastry and bake. Remove the top crust and rags, fill with the baked apple, replace the crust and serve hot. If the apple be cold, warm the pie just before serving.

**Apple Custard.**

Select juicy apples of a mild flavor, pare and scrape to a pulp. Use a silver knife. Cream the butter and sugar, add the spice, the beaten yolks of the eggs, the milk, and...
Astonishing Results.

A Case of Scrofula which defied Medical Treatment, and which was pronounced Hopeless, Completely Cured by the use of AYER'S Sarsaparilla

R. W. Rubart, Editor Gazette, Huntsville, O., saves the Life of his Son.

Read the Father's Statement:

"My little boy, when two years of age, became afflicted with Scrofula, which manifested itself in open sores on the neck. He grew worse in spite of the best medical treatment, and finally the doctors gave up the case as incurable. I then began using Ayer's Sarsaparilla, and a complete cure was the astonishing result. In one month the sores were healed, and in sixteen weeks the child was as well as ever, nor has the disease shown any sign of returning up to date. I sincerely believe that only for Ayer's Sarsaparilla, my child would not be living to-day."—R. W. Rubart.

Sores Healed Rapidly.—"My oldest daughter, when a child, was a great sufferer from Scrofula, having three sores on one side of her neck and one on the other. I used Ayer's Sarsaparilla to purify her blood, and so effective was the result that the sores healed rapidly, leaving only their scars behind. She is now woman grown and in good health. I have no doubt that her life was saved by the use of Ayer's Sarsaparilla. It has also proved equally beneficial with my other children, who were more or less troubled with the same disease."—Sylvester Birk, Grocer, 243 East Market st., New Albany, Ind.

Entirely Cured.—"For years, my son was troubled with a scrofulous humor, until he began taking Ayer's Sarsaparilla, when an immediate improvement was observed. After using eight bottles, he was entirely cured, and I can confidently recommend Ayer's Sarsaparilla for anyone suffering from Scrofula."—J. C. Mears, Maynard, Iowa.

Health Restored.—"For several months, I was troubled with scrofulous eruptions over the whole body. My appetite was bad, and my system so prostrated that I was unable to work. After trying a variety of remedies in vain, I resolved to take Ayer's Sarsaparilla, and with such good effect that less than one bottle restored my health and strength. The rapidity of the cure astonished me, as I expected the process to be long and tedious."—Frederico Mariz Fernandes, Villa Nova de Gaya, Portugal.

Once Puny, now Strong.—"When I was one year old, my mamma died of Scrofulous Consumption. The doctor said that I, too, would soon die, and all our neighbors thought that even if I did not die, I would never be able to walk, because I was so weak and puny. A gathering formed and broke under my arm. I hurt my finger and it gathered and threw out pieces of bone. If I hurt myself so as to break the skin, it was sure to become a running sore. I had to take lots of medicine, but nothing did me any good until I took Ayer's Sarsaparilla, and now I am a strong boy ten years old."—T. D. M., Norcatur, Kans.

Bunches Removed.—"A short time since I had a scrofulous affection, which showed itself in bunches on my neck. In consequence of this humor, my strength failed, I lost several pounds of flesh, and my appetite seemed entirely gone. In this weakened condition I was induced to try Ayer's Sarsaparilla. Before I had taken one full bottle I had occasion to thank my friends for their timely advice. I had not taken onethird of the first bottle before there was a marked change in my case for the better. Now my appetite is restored, my strength returned, and the troublesome bunches on my neck have nearly disappeared."—Mrs. A. M. Beach, Glover, Vt.

Sore Hand Two Years.—"I was troubled with a sore hand for over two years. Neither salves, ointments, nor any of the many external applications I used, helped me. Being informed, at last, that the cause of my complaint was scrofula, I took six bottles of Ayer's Sarsaparilla and was cured."—H. Hinkins, Riverton, Nebr.

AYER'S CHERRY PECTORAL cures La Grippe.
the apple. Line a plate with a crust and rim, fill with the custard, and bake until firm. Beat the whites of the eggs, add two tablespoonfuls of sugar, pile it lightly on the pie, and color it a delicate brown.

**Date Pie, with Apples.**—Wash one cup soft dates in warm water, stone them and cut in small pieces, add one cup of stewed and sweetened apple, and bake between two crusts, the same as plain apple pie.

**Number 2.**—Wash one cup of dates, soak them in warm water until soft, then press them through a fine colander, add one beaten egg, one saltspoonful each of salt and nutmeg or allspice, one cup of milk, and sugar to taste; the amount will depend upon the sweetness of the dates. Bake in a shallow plate in one crust with a rim. Add more milk if this does not fill the plate.

**Peach Pie.**—Bake two crusts with flour or clean cloth between. Pare and slice a pint of fresh peaches, and sprinkle generously with powdered sugar. When ready to serve, put them between the two baked crusts.

**Canned Peach Pie.**—Pour off the syrup from a can of peaches. Slice the fruit, and bake it between two crusts, the same as any fruit pie. Put the syrup on to boil, add sugar to taste, and thicken it with one teaspoonful of cornstarch wet in a little water. Cook ten minutes; when the pie is done raise the crust and pour the syrup over the fruit. Replace the cover and serve at once.

**Rhubarb Pie.**—Prepare the rhubarb by washing and cutting into small pieces, but do not remove the pink skin. Pour boiling water over it and let it stand for five minutes; then drain it off. This draws out some of the acid juice which may well be spared from such very sour fruit. Fill an earthen or granite dish with the rhubarb, and sprinkle over it sugar in the proportion of one cupful to one heaping pint of rhubarb. Mix one tablespoonful of flour with the sugar, and put one tablespoonful of butter in little pieces here and there on the rhubarb. Cover with a rich crust, which should be pressed close to the edge of the plate. Cut a cross in the middle and bake slowly about half an hour.

**Berry Pie.**—Cover an earthen or granite pie-plate with pastry, sprinkle about a tablespoonful of flour on the crust, and fill the plate very full with blueberries which have been carefully picked over and washed. Sprinkle half a cup of sugar over the berries, shake a little salt on, and cover with a rich top crust, which should be well pressed down about the edge and be pricked with a fork in several places. Bake slowly until the crust is brown and the juice boils up in the holes.

**Currant Pie.**—Currants, when about half ripe, are delicious for pies. Make them the same as berry pies, using about twice as much sugar.

**Gooseberry Pie.**—Pick off the stems and tops and stew the berries in a little water, barely enough to keep them from burning, then sweeten to taste with brown sugar. Fill a shallow plate, which has been covered with pie crust, with the stewed fruit, having only a thin layer, then cover with the upper crust and bake until brown.

**Strawberry Pie.**—Cover a plate with a thin, rich crust put two rims on the edge, prick holes in it and bake quickly. Put one cup of sugar with three cups of strawberries and mash them slightly. Fill the plate and cover with thick, whipped cream. Sweeten, flavor, and chill one cup of cream. Whip it with an egg-beater, and if not stiff, stir in quickly one tablespoonful of chopped gelatine dissolved in two tablespoonfuls of boiling water.

**Cranberry Pie.**—Stew the cranberries in barely water enough to cover with a little sugar. When they have boiled five minutes add more sugar, and when the berries are soft add sugar again, using in all equal measure of sugar and cranberries. Do not stir them, and after the last sugar has boiled set them aside to cool. Cover a shallow plate with crust, put on a border, fill with the stewed fruit, and lay narrow pieces of crust, which have been cut with a pastry-jagger, across the top in opposite directions. Bake slowly until the crust is brown.

**Cranberry Pie, with Raisins.**—Pick over, wash and chop the cranberries slightly, and stone the raisins. Use one cup and a half of berries and half a cup of raisins for one pie. Mix with them one cup of sugar and one tablespoonful of flour and one teaspoonful of butter. Heap the fruit in the plate and bake with two crusts in a quick oven.

**Cherry Pie, with Crackers.**—Line a plate with paste and rim. Put half a cup
Rev. N. Nichols,  
CHATHAM, MASS.  
INDORSES  
AYER'S  
CHERRYPECTORAL  
AS A  
Splendid Remedy  
for Diseases of the  
Throat and Lungs.

He further says, "It has done me great good, and I have much pleasure in testifying to its merits."—Rev. N. Nichols.

A Doctor Writes: "Having been furnished with the recipe of Ayer's Cherry Pectoral, I have much pleasure in prescribing it in cases of bronchitis, phthisis, and other diseases of the lungs."—A. H. Chandler, M. D., Edgett's Landing, N. B.

Lydia Thompson, the famous actress, certifies: "Dr. Ayer's Cherry Pectoral has been of very great service to me. It improves and strengthens the voice, and is always effective for the cure of colds and coughs."—C. J. B. Golder, Waipana, Hawke's Bay, New Zealand.

The Worst Cough Cured.—"I know, from personal experience, that Ayer's Cherry Pectoral is a good medicine. Several years ago, I cured the worst cold I ever had by the use of this preparation. I have kept it for sale since I have been in business, have used it in my family, and always found it to be a satisfactory remedy."—Joseph Milburn, Merchant, Glens ted, Morgan Co., Mo.

Cured of Hoarseness.—"Having, for some time, been troubled with bronchitis and hoarseness, I used Ayer's Cherry Pectoral, and find it gives me immediate relief. Although I have taken only three bottles, I have used enough to convince me that Ayer's Cherry Pectoral is the best of throat and lung remedies, and I can cordially recommend it to all suffering from diseases of this nature."—J. N. Lambert, Hope, Texas.

The Best.—"The best remedy for La Gripe is Ayer's Cherry Pectoral."—(Rev.) John K. Chase, South Hampton, N. H.
of sugar and one teaspoonful of butter on the crust, fill with two cups of stoned cherries mixed with two soda crackers rolled fine, add one-half cup of water and another half cup of sugar. Cover with crust, press the edges close together, cut a hole in the middle and bake quickly.

**Grape Pie.**—Select thin-skinned grapes fully ripe. Slip the pulp from the skins of one pint of grapes. Stew the pulp until the seeds will separate, then press it through a colander. Add the skins, one soda cracker rolled fine, and sugar to taste. Spread a thin layer on a plate covered with crust, put on strips of pastry crossing diagonally, and bake until the crust is done.

**Raisin Pie.**—Boil one cup of raisins in one pint of water half an hour. Let the water boil down to one cupful. Slip the seeds from the fruit, add one cup of soft bread crumbs, one tablespoon of lemon juice, quarter of a cup of sugar, and one well-beaten egg. Bake between two crusts.

**Rich Mince-Pie Meat.**

1 cup chopped meat, 1 cup of meat liquor, 1 cup of raisins, 1 tablespoonful salt, 1 cup of currants, 1 tablespoonful cinnamon, 3/4 cup of citron, 1/2 teaspoonful mace, 1 cup of brown sugar, 1/4 teaspoonful cloves, 1/4 cup of molasses, 1 lemon, 3 cups chopped apple, 1 orange, 1 cup of boiled cider.

Select a piece of beef from the neck or the round. It should be juicy, lean, with a little nice fat. Cook it in boiling water until tender enough to pierce with a fork. Let the water boil down until there is about a pint to a pound. Let the meat cool in the liquor and when cold chop it fine with the fat also. Pare, core, and chop the apples. Seed the raisins, and carefully clean the currants. Shave the citron in thin slices. Use the grated rind and the juice of the lemon and orange. Measure the clove sparingly and the salt generously. Mince pies are often spoiled by too little salt and too much clove. If boiled cider cannot be obtained, use vinegar, or more lemon and water. Mix all the materials thoroughly and cook until the apple looks clear. Put it in glass jars and seal tightly. This is rich enough for an epicure, without wine or brandy, but if you think they are essential, and can be used without harm, add half a cup of each after the mixture is cooked. When ready to make into pies, put a thin layer between two crusts and bake quickly. Put a rim round the edge, and cut several slits in the top crust. If you have double or treble the amount of meat, use the other things in the same proportions.

**PUDDINGS.**

**Chocolate Cornstarch Pudding.**

Mix half a cup of sugar, two tablespoonfuls of cornstarch, and half a cup of grated chocolate. Beat the yolks of three eggs; then beat into them the sugar mixture and add one quart of milk. Bake about half an hour. Beat the whites of the eggs, add three tablespoonfuls of powdered sugar, a pinch of salt and a teaspoonful of vanilla. When beaten stiff, put it on to the pudding and return to the oven to color slightly. Serve cold.

**Mock Cream Pudding.**—Heat one quart of milk. Wet three tablespoonfuls of cornstarch in a little cold milk and stir them into the milk when it is full of bubbles. Stir it well as it thickens and let it cook slowly, fifteen minutes. Add one teaspoonful of vanilla and three-fourths of a cup of sugar, and stir until dissolved. Beat the whites of four eggs till stiff and dry, and stir them lightly into the hot mixture. Remove at once and turn into a buttered mould, and set away to cool and harden. Make a soft custard with the yolks of the eggs, three heaping tablespoonfuls of sugar, half a teaspoonful of salt, and three cups of milk. Cook it over hot water until it thickens; strain it, add half a teaspoonful of almond and let it cool. Turn the cream into a shallow dish and pour the custard sauce around it.

**Strawberry Pudding.**—Sprinkle one cup of sugar over one quart of strawberries; mash and let them stand until the sugar is dissolved, stirring and mashing the mixture occasionally. Squeeze it through coarse cheese cloth. There should be about one cup of juice; add boiling water to make one pint of liquid and put it on to boil. Wet three tablespoonfuls of cornstarch in a little cold water and stir it into the boiling syrup. Add a saltspoonful of salt and cook ten minutes, stirring frequently. Beat the whites of three eggs stiff but not quite dry, and stir them into the thickened syrup just before removing it from the fire. Turn it into a mould which has been wet in cold water, and set it away in a very cold place. Make a custard sauce with the yolks of the eggs, to serve with it.

**AYER'S SARSAPARILLA** Purifies the Blood.
YOUR HAIR.

Is It Worth Saving?
Or have Itching and Scaly Humors caused it to fall out until you are now NEARLY BALD.

Read what others say of Ayer's Hair Vigor.

AND TRY IT YOURSELF.

Their Experience may be Yours.

Retained Color and Fullness.—A gentleman who formerly resided in Connecticut, but who now resides at Honolulu, writes: "For 20 years past, my wife and I have used Ayer's Hair Vigor, and we attribute to it the dark hair which she and I now have, while hundreds of our acquaintances, ten or a dozen years younger than we, are either gray-headed, white, or bald. When asked how our hair has retained its color and fullness, we reply, ‘By the use of Ayer's Hair Vigor—nothing else.’"

New Growth of Hair.—"In 1868, my affianced was nearly bald, and the hair kept falling out every day. I induced her to use Ayer's Hair Vigor, and very soon, it not only checked any further loss of hair, but produced an entirely new growth, which has remained luxuriant and glossy to this day. I can recommend this preparation to all in need of a genuine hair-restorer. It should be on the toilet-table of every lady who wishes to retain her hair to old age."—Antonio Alarrun, Bastrop, Tex.

Fine Head of Hair.—"When a girl at school, in Reading, Ohio, I had a severe attack of brain fever. On my recovery, I found myself perfectly bald and, for a long time, I feared I should be permanently so. Friends urged me to use Ayer's Hair Vigor, and, on doing so, my hair immediately began to grow, and I now have as heavy and fine a head of hair as one could wish for, being changed, however, from blonde to dark brown."—Mrs. J. H. Horsnyder, 152 Pacific ave., Santa Cruz, Cal.

Bad Humor Cured.—"Some three or four months ago, I had a bad humor all over my head, Showing itself in pimples and small sores, causing intolerable itching and uneasiness of the scalp, and the almost entire loss of my hair. Two bottles of Ayer's Hair Vigor completely cured me, restoring my hair as full and firm as ever."—D. S. Hughes, Braceville, Ill.

Blessing to All.—"Some five years ago, I was not a little alarmed to discover that my hair was falling out, threatening speedy baldness. Ayer's Hair Vigor being recommended, I procured a bottle and at once applied it to my hair and scalp, continuing to do so for several weeks, and was happily surprised that my hair stopped falling and new hair came out full of life and vigor. Ayer's Hair Vigor not only restores new hair, but gives new life and vigor to its growth, and is a blessing to all who use it."—D. J. Burt, Baptist Minister and Clerk of the Superior Court, Dawsonville, Ga.

Perfectly Bald.—"Nine months after having the typhoid fever, my head was perfectly bald. I was induced to try Ayer's Hair Vigor, and before I had used half a bottle the hair began to grow. Two more bottles brought out as good a head of hair as ever I had. On my recommendation, my brother William Craig made use of Ayer's Hair Vigor with the same good results."—Stephen Craig, 832 Charlotte st., Philadelphia, Pa.

Most Satisfactory.—"I have used Ayer's Hair Vigor for the past four or five years, and find it a most satisfactory dressing for the hair. It is all that I could desire, being harmless, causing the hair to retain its natural color, and requiring but a small quantity to render the hair soft, pliable, and easy to arrange."—Mrs. M. A. Bailey, Haverhill, Mass.

Ceased Falling Out.—"A little more than two years ago, my hair began turning gray and falling out. After using one bottle of Ayer's Hair Vigor my hair was restored to its original color and has ceased falling out.”—Mrs. H. W. Fenwick, Digby, N. S.

AYER'S CHERRY PECTORAL for Hoarseness.
Delmonico Pudding.—Put one quart of milk on to boil, reserving a little to wet two tablespoonfuls of cornstarch to a thin, smooth batter. When the milk is full of bubbles, stir in the starch, and let it cook at least ten minutes, stirring frequently. Beat the yolks of three eggs, add half a cup of sugar and half a teaspoonful of salt. Remove the starch from the fire, stir the eggs into it thoroughly, return it to the fire and cook it just a minute, stirring constantly. Let it cool, then stir in one teaspoonful of lemon or vanilla, pour it into a dish for serving and put a layer of jelly or jam over the top. Beat the whites of the eggs, add three tablespoonfuls of powdered sugar and one teaspoonful of lemon juice, beat until stiff and pile it lightly on the jelly. Brown it slightly in the oven.

Gelatine Pudding.—Soak one-fourth box of gelatine in one-fourth of a cup of cold water twenty minutes; add three-fourths of a cup of boiling water. Put one pint of milk on to boil. Beat the yolks of three eggs, add three tablespoonfuls of sugar and a saltspoonful of salt, and when light add the boiling milk. Cook in the double boiler until thick, like cream, stirring constantly. Strain the gelatine into it, add one teaspoonful of vanilla and the whites of the eggs beaten stiff. Stir it well and pour it into wet moulds. Serve very cold.

Snow Pudding.—Soak one-fourth of a box of gelatine in one-fourth of a cup of cold water twenty minutes; then dissolve it in one cup of boiling water, add one cup of sugar and one-fourth cup of clear lemon juice. When the sugar is dissolved strain it into a large bowl, and while it is cooling make a custard sauce, with the yolks of three eggs. Beat the whites of the eggs until slightly stiff, and when the gelatine is cold and begins to thicken beat it until very light and white. Then add the whites of the eggs and beat all together until white like snow. When stiff enough to drop, turn it into a wet mould and set it away until it is firm. Turn out and pour the custard sauce around it.

Charlotte Russe.—Soak one-fourth of a box of gelatine in one-fourth of a cup of cold water. Put one-fourth of a cup of powdered sugar, one pint of thin cream and two tablespoonfuls of black or very strong coffee into a quart bowl, and place it in a pan of broken ice or snow. Whip the cream with a small cylinder churn, and as the thick froth rises skim it off into a pudding-pan, which is also on ice. Whip until you have nearly three plints of froth. Dissolve the gelatine in one-fourth of a cup of boiling water, and strain it into the liquid cream in the bowl. Mix it thoroughly and pour it into the froth. Stir rapidly on the bottom of the pan without lifting out the spoon. When the liquid cream begins to thicken then stir in the froth, and when all is in, and the cream is nearly stiff enough to drop, pour it into a pretty dish. Serve with sponge-cake wafers.

Tapioca and Cocoanut Custard.—Soak three tablespoonfuls of pearl tapioca in one cup of water over night. In the morning put the tapioca into one quart of milk and boil until soft. Beat the yolks of four eggs and one cup of sugar together, add three tablespoonfuls of dessicated cocoanut and stir into the milk. Cook a few minutes longer and turn into a dish. Beat the whites of the eggs with three tablespoonfuls of sugar; put it on the top, and slightly brown it in the oven. Sprinkle a little cocoanut on the meringue and serve cold.

Peach Pudding.—Drain off the syrup from one can of peaches; add to it one pint of water, and sugar to taste. The amount will depend upon how much the fruit was sweetened in canning. Boil the syrup and skim until clear. Then stir into it one-third as much whole wheat or Graham flour. Wet the flour first in a little cold water. Stir it as it thickens and let it cook ten minutes. Put the peaches into a deep dish and pour the thickened syrup over them. Serve cold with cream.

Currant Pudding.—Put one-half of a cup of pearl tapioca into a small strainer and let cold water run through it to cleanse it. Cook it in one pint of boiling water, in a double boiler, until the tapioca is soft and transparent. Stir it often while it is cooking. Add one-fourth of a teaspoonful of salt. Pick over one pint of ripe currants, and sprinkle them with one cup of fine, granulated sugar. Turn the hot tapioca over them and set away in a very cold place. When served with cream, this makes a delicious and cool summer desert.

Chocolate Pudding.—Soak half a cup of Irish moss in cold water; when soft, pick it over, wash again and tie it in a bit of AYER'S CHERRY PECTORAL Prevents Pneumonia.
DO YOU SUFFER
FROM
Sick Headache?
Is your Liver Out of Order?
ARE YOU TROUBLED WITH
Dyspepsia, or Indigestion?
Do you feel unvitted for work?

TAKE
AYER'S PILLS.

They are sugar-coated.
Are purely vegetable.
Contain nothing injurious.
Dissolve quickly in the stomach.
Keep the system in perfect order.
EVERY DOSE EFFECTIVE.

"I have been using Ayer's Pills since 1852. I find no other medicine does so much good, and am never without them. They were recommended to me by Dr. Boniphon, of Platte Co., Mo., and are about the only medicine in our family. I am now 66 years of age."—Wm. Sauer, Jr., Corning, Kans.

Quick Relief.—"I was relieved of Sick Headache in a very short time after having taken Ayer's Cathartic Pills."—E. Guilloud, 21 South st., San Antonio, Texas.

"Ayer's Cathartic Pills cured me of Sick Headache and my husband of Neuralgia. We think there is no better medicine, and have induced many to use it."—Mrs. M. A. Brockwell, Harris, Tenn.

Best in the World.—"For Sick Headache, caused by a disordered condition of the stomach, Ayer's Pills are the most reliable remedy. They were first recommended to me by my mother, thirty years ago, and are the mildest and best purgative in the world."—S. C. Bradburn, Worthington, Mass.

Relieve Neuralgia.—"I consider it my duty to certify that Ayer's Pills have completely relieved my wife of Neuralgia, from which complaint she was for a long time a great sufferer."—F. Z. Diaz, San Diego, Tex.

Appetite Restored.—"I formerly suffered from Indigestion and weakness of the stomach; but since I began the use of Ayer's Pills, I have the appetite of a farmer's boy. I am 46 years of age, and recommend all who wish to be free from dyspepsia to take one of Ayer's Pills after dinner, till their digestive organs are in good order."—William Steinke, Grant, Neb.

Costiveness Cured.—"Having been severely afflicted with Costiveness, I was induced to try Ayer's Pills. Their use has effected a complete cure, and I can confidently recommend them to all similarly afflicted."—C. A. Whitman, Merchant, Nipomo, Cal.

Cure Liver Complaint.—"For several years, I was a great sufferer from Liver Complaint, which caused severe pains under the right side, from under the right shoulder-blade, sallowness of the skin, low-spiritedness, and cramp in the stomach. I am pleased to be able to state that I have been relieved of all these complaints by the use of Ayer's Pills. I find them, also, to be an elegant after-dinner pill."—Mrs. M. A. Stead, Muncy, Pa.

Better Than for Years.—"I have been the victim of Dyspepsia and Rheumatism for years, so bad that my hands are crippled, and I suffer periodically, from severe headaches. Until lately when these headaches came on, I was obliged to give up work. I have tried many medicines, but without any benefit, until about a year ago I began taking Ayer's Cathartic Pills regularly, and now my digestion is greatly improved, the headaches virtually cured, and my general health much better than for years."—Mrs. Emma McCarty, Colon, St. Joseph Co., Mich.

A Great Sufferer.—"I was a great sufferer from Dyspepsia and Constipation. I had no appetite, became greatly debilitated, and was continually afflicted with headache and dizziness. After trying various remedies, I finally began to use Ayer's Pills, and soon my appetite improved, my bowels were regulated, and I became well."—D. M. Logan, Wilmington, Del.

AYER'S SARSAPARILLA for Female Weaknesses.
laced or netting. Put it, with a quart of milk, into the double boiler, and cook until the milk thickens. Put one square of chocolate in a saucepan, with two tablespoonfuls of water and two of sugar. Stir as it boils, and when smooth add half a cup of milk. When well blended, mix it with the milk and moss. When the milk has thickened enough to keep its shape when dropped on a cool plate, add a pinch of salt and strain it into a mould or small cups. Serve cold with sugar and cream.

**Cup Custards.**—Take a quart of fresh or unskimmed milk, and heat it quite hot. Beat the yolks of four eggs, until well broken and smooth; then beat in four heaping tablespoonfuls of sugar and an even teaspoonful of salt, until thick and creamy. Beat the whites slightly, until foamy; add them to the yolks, and then mix thoroughly with the hot milk. Set the custard cups in a shallow pan, fill them with the custard, stirring well as you pour it in, that the foam may be equally distributed. Fill them as full as you can, then set the pan in the oven and fill till nearly running over. Pour hot water into the pan and bake them carefully in a hot, but not too hot oven. If they are very foamy they will scorch quickly. Take each one out as soon as it puffs up, and a knife blade, inserted clear to the bottom, comes out clean.

**Tapioca Cream.**—Put one quart of new, rich milk, and three tablespoonfuls of pearl tapioca into a double boiler, and cook over boiling water about an hour, or until the tapioca is soft. Beat the yolks of four eggs, add half a cup of sugar and quarter of a teaspoonful of salt. Add to the cooked tapioca one teaspoonful of butter and the beaten egg mixture. Cook about two minutes, or just long enough to set the eggs. Remove from the fire and add the well-beaten white of one egg, and flavor with vanilla and a few drops of almond. Pour it into a glass dish. When ready to serve, beat the remaining whites of the eggs stiff, with three tablespoonfuls of powdered sugar. Flavor with half a teaspoonful of lemon extract. Put this meringue over the cream in large spoonfuls, and decorate it with bits of bright jelly.

**Flummery.**—Cut about one pint of stale sponge or other light cake into thin slices. Put into a pudding-dish a layer of the cake, and moisten it with wine, or the juice from canned peaches or other fruit. Then add more cake and syrup, and moisten the whole with one pint of soft custard. Beat the yolks of two eggs, add two heaping tablespoonfuls of sugar and a pinch of salt, and when this is well mixed, stir in two cups of hot milk. Cook over boiling water until the mixture thickens and is smooth, stirring constantly. Let it cool a little, then add one teaspoonful of vanilla and strain it over the cake. Beat the whites of two eggs stiff, then add two tablespoonfuls of powdered sugar, and beat until very stiff. Pile this mixture lightly on the top.

**Blueberry Pudding.**—Stew one quart of blueberries in one cup of water, until soft. Add half a cup of sugar and mash them well until all broken. Then turn into coarse cheese-cloth and squeeze out all the juice. Remove the crust from stale, white bread. Vienna bread is the best. Cut the inside into small, thin pieces, and put a layer of it into a bowl or earthen mould. Moisten the bread with the hot berry-syrup, putting on as much as the bread will absorb. Add more bread and syrup until all are used. Set it away to cool. Turn out and serve with cream.

**Minute Pudding.**—Measure one quart of milk. Mix one pint of flour and half a teaspoonful of salt, and make it into a smooth batter with part of the milk, and put the remainder on to boil in a buttered saucepan. Beat two eggs very light, stir them into the paste and beat well. When the milk boils, add the other mixture and stir rapidly until it is as thick as mush. Serve immediately, with cream sweetened and flavored to taste.

**Batter Pudding (Boiled).**—Mix half a cup of flour and half a teaspoonful of salt, and make it into a smooth paste, with a little of a pint of milk. Gradually add enough more to make a smooth batter. Beat three eggs until very light, and mix the remainder of the milk with them, then mix all with the flour and beat it thoroughly. Butter a pudding-mould having a tight cover, strain the batter into the mould, cover tightly and put it into a kettle of boiling water; boil steadily an hour and a half. Batter puddings fall easily, therefore care must be taken not to move them while cooking, and to keep a steady fire and plenty of boiling water to replenish the kettle. Handle it carefully when taking it from the mould, and serve at once with snowy sauce.

**AYER’S PILLS** for the Stomach, Liver and Bowels.
IN THE SPRING
To Purify the Blood and Remove
That Tired Feeling
TAKE
AYER'S Sarsaparilla

Read the Testimony of
Nathan S. Cleaveland,
Whose Father was for Sixty Years Professor at Bowdoin College,
Brunswick, Me.

"My daughter enjoyed uninterrupted health from her birth until about a year ago, when she began to complain at times of a feeling of fatigue, headache, loss of energy, debility, dizziness, indigestion, and loss of appetite. I concluded that all her complaints originated in impurity of the blood, and a consequent decline of vitality, and at once had her commence the use of Ayer's Sarsaparilla. This restored her blood-making organs to healthy action, and in due time completely restored her former health. Ayer's Sarsaparilla is a most valuable remedy for the lassitude and debility incident to the Spring season. Its purity is peculiar to all Dr. Ayer's medicines."

—N. S. Cleaveland, Jamaica Plain, Mass.

Wonderfully Good Results.—"It gives me pleasure to say that I heartily recommend Ayer's Sarsaparilla to all my customers, from a personal knowledge of its curative qualities. My wife always uses it as a Spring medicine, with wonderfully good results, and many of my friends to whom I have sold it, speak of it in the highest terms."

—J. L. Minty, Druggist, St. Johnsbury, Vt.

That Tired Feeling.—"When suffering from loss of appetite, or that tired feeling, or when I am troubled with skin eruptions, and the blood needs purifying, I take Ayer's Sarsaparilla, and find relief in a few days. For the past five years, I have used it as a Spring and Autumn medicine, being convinced that it is the very best preventative of fevers, in this climate. I am so satisfied that Ayer's Sarsaparilla is the best that I gladly recommend it to all who are in need of an alterative and tonic."—E. Guilloud, Teacher, 21 South St., San Antonio, Texas.

Very Efficacious.—"I have used Ayer's Sarsaparilla as a remedy for the various diseases common to the Spring time, and also as a tonic for the system. I find it to be very efficacious, and think that every one who is troubled with impurities of the blood should try Ayer's Sarsaparilla."—C. E. Jaquith, Nashua, N. H.

A Splendid Substitute.—"My father was an old-time physician in Vermont, and every Spring he dosed us with roots and herbs, sulphur and molasses, to carry off the impurities of the blood which had accumulated during the winter. I well-remember how I used to hate those nasty, heroic doses. When I removed to this city, I soon found, by my feelings, that I needed a Spring medicine, and I found a splendid substitute for the old-time doses in Ayer's Sarsaparilla. I feel fresher and stronger to go through the summer after its use."—J. Castright, Machinist, Power Company, Brooklyn, N. Y.

"I always use Ayer's Sarsaparilla in the Spring and find it gives the greatest satisfaction. As a blood-purifier, I know of no equal to it, and I would recommend it to all who are troubled with blood disease of any kind."

—A. J. Beck, Cid, N. C.

Never Fails.—"I have never known Ayer's Sarsaparilla fail to give satisfaction. In hundreds of cases within my knowledge, it has proved a perfect specific for diseases arising from impurities in the blood. I regard it as an invaluable Spring medicine."—C. W. Allen, Druggist, Brunswick, Me.

Tones up the System.—"For several years past, I have regularly taken Ayer's Sarsaparilla, not to cure any specific disease, but to tone up the system preparatory to the heated term. It always relieves that feeling of languor so prevalent during the Spring months."—Henry H. Davis, Nashua, N. H.

Spring Boils.—"I suffered with boils every Spring, for years, until I began taking Ayer's Sarsaparilla. A few bottles of this medicine effected a permanent cure."—E. F. Lund, Portsmouth, Va.

AYER'S SARSAPARILLA for the Complexion.
Batter Pudding (Baked).—Put one cup of flour and one saltspoonful of salt into a large bowl. Measure one cup of milk and mix part of it with the flour until it is a smooth paste, then add enough more to make a thick batter. Break into it one whole egg, and beat it with a wire whisk or Dover egg-beater until it is very, very light. Add the remainder of the milk, beat again and turn quickly into hot, buttered gem- pans, and bake about half an hour. Have the oven hot at first, then check the fire, and be sure to bake them long enough or they will fall. Serve with fruit sauce.

Currant Dumplings. — Take a pound of raised biscuit dough, and work into it one cup of currants and one saltspoonful of spice. Make it into very small balls and steam them twenty minutes. Serve at once with any hot, liquid sauce.

Pudding a-la-Crème.—Boil one pint of milk. Mix one-fourth cup of sugar and one-half cup of flour, and wet it to a smooth paste with one-fourth cup of cold milk. Stir it into the boiling milk and cook about ten minutes, stirring constantly. Add one-fourth of a cup of butter, and when well mixed set it away to cool. Half an hour before serving, beat the yolks of four eggs until light and dry. Mix the yolks thoroughly with the thickened milk, and mix in the whites lightly. Turn into a shallow pudding-dish, well buttered, place the dish in a pan of hot water in the oven, and bake about twenty-five minutes. Serve the moment it comes from the oven. To be eaten with sauce a-la-crème.

English Plum Pudding.—Seed three-fourths of a pound of best Muscatel raisins and cut them into quarters. Pick over one pound of seedless raisins and cut them into halves. Cut into very thin strips one ounce each of candied lemon and orange peel. Pound half an ounce of bitter almonds. Remove the strings from one pound of suet and chop very fine. Mix the suet with one quart of sifted bread crumbs, add the raisins, peels, and almonds, and the grated rind of a fresh lemon. Mix one heaping teaspoonful each of grated nutmeg and cinnamon with one pound of best light brown or coffee-crushed sugar. Beat eight eggs until very light, add the sugar, and when well mixed stir this little by little into the fruit mixture, then add half a cup of nice brandy. Beat it thoroughly; pour it into a well-greased mould, and boil steadily for six hours. When done turn out to a dish, decorate the top with a sprig of holly, and stick blanched almonds into the surface. If you approve of the English fashion, you may pour two tablespoonsfuls of brandy over it, and light the brandy as it is taken to the table. Serve with a rich, gold sauce.

New England Plum Pudding.—Roll enough crackers to make one pint of crumbs. Let them soak one hour in three pints of milk. Mix one cup of sugar, one teaspoonful of salt, and half a teaspoonful of cinnamon and nutmeg. Rub one heaping tablespoonful of butter to a cream, add the sugar mixture, and when well blended, add six eggs, one at a time, and beat until out of sight. Stir this into the milk, and add two cups of nice Muscatel raisins seeded. Butter a deep pudding-dish thick with cold butter, turn in the pudding and bake in a very moderate oven three hours. Cover the pudding until nearly done. Serve with hard sauce.

Cup-Cake Pudding.—Mix two teaspoonfuls of baking powder and half a teaspoonful of salt with two cups of flour. Cream one tablespoonful of butter with half a cup of sugar; add one egg, well beaten, and one cup of milk. Stir in the flour mixture and beat well; then turn into small, buttered moulds, or cups, and steam one hour.

Cottage Pudding.—Beat one egg light; add half a cup of sugar and two-thirds of a cup of milk. Mix two teaspoonfuls of baking powder and one-fourth of a nutmeg, grated, into two cups of flour, and stir this into the egg mixture. Beat in two tablespoonfuls of melted butter. Pour into a biscuit-pan and bake about twenty minutes. Cut into squares and serve with sauce.

Cocoanut Pudding.—Take one cup of fresh cocoanut, grated, or one heaping cup of cocoanut cakes, broken into small pieces. Soak them half an hour in one pint of milk. Beat the yolks of two eggs, add two tablespoonfuls of sugar, even, if you have used the cakes, and rounding, if the fresh nut; add half a teaspoonful of salt and half a teaspoonful of lemon extract. Stir this into the milk and bake in a quick oven about twenty minutes, or until the custard is firm.

Bread-and-Butter Pudding.—Butter thin slices of bread sufficient to two-thirds fill a two-quart pudding-dish. Butter the dish

AYER'S HAIR VIGOR for Faded or Gray Hair.
A Terrible Condition.
COVERED WITH SORES FOR FOUR YEARS!
40 Days Helpless in Bed.
$1,000.00 Paid to Physicians, but their Medicines Fail to Afford Relief.
Cured by Taking Ayer's Sarsaparilla

J. J. Dubose, Sharpsburg, San Patricio Co., Texas, in a recent communication to us, makes the following statement: "Eight years ago, I was taken sick with boils on my leg, and after they seemed to heal, I was seized with severe pains in my hip. They became so distressing, that I was not moved in my bed, during forty days, more than three or four times. During this time, white swellings came out all over my body and became running sores. For four years, I was in this terrible condition. The best physicians in the State could not help me. My father paid out nearly $1000 for physicians' fees, and all to no avail. I was able to move about but very little, and that with the aid of crutches. Bones came out of both arms, and a piece nearly five inches long came out of my right thigh, making the right leg five inches shorter than the other. Removing these bones was the only help any physician ever gave me. After enduring all these sufferings, I began to use Ayer's Sarsaparilla according to directions. When first I began taking it, I was very weak and had no appetite. Less than two bottles gave me a good appetite, and I began gaining in flesh and general health. Twenty-one bottles cured me and I threw away my crutches. This was three years ago. I gained 25 pounds during the first year I used the Sarsaparilla. I am now stout and rugged, and work on the farm and on the ferry. These statements I can substantiate at any time by witnesses. I have scars to show and the bones that made them. I write in the hope that my testimony may be of use to some, and the means of their getting relief before they suffer as I have done."

Carbuncles Disappeared. — "For years, I was afflicted with carbuncles on the back of my neck. They were a source of great annoyance and trouble. A gentleman, noticing my condition, suggested that I make a trial of Ayer's Sarsaparilla. I did so faithfully, and the carbuncles disappeared." From that time I have been entirely free from them, my appetite has vastly improved, and I enjoy better bodily health than ever before, results which I believe to be due solely to the use of Ayer's Sarsaparilla." — Orlando Snell, 132 Ford st., Lowell, Mass.

You Can be Cured. — "One year ago, I suffered severely from boils and carbuncles, and for nearly two months was unable to work. A druggist, who saw me one day, said, 'You can be cured of your troubles, if you will take Ayer's Sarsaparilla.' I procured this medicine at once, and, after taking two bottles, was entirely well, and have remained so ever since." — L. J. McDonald, Soley st., Charlestown, Mass.

Proved Effective. — "A boil on my hand led me to think my blood needed purifying, and I have been taking some of Ayer's Sarsaparilla. It has proved effective not only as a boil-cure, but in giving me an appetite that requires an extra outlay in food. Shall have to advance the rates for advertising to 'even up.'" — James Baynes, Publisher The American Swineherd, Alexandria, Dakota.

Cure was Complete. — "During the winter of 1884; I was badly afflicted with carbuncles on my neck. I tried a number of doctors' prescriptions, but without relief. At last I took Ayer's Sarsaparilla, and before I had finished one bottle, the cure was complete." — Michael Lynch, Howesville, W. Va.

Good for Both. — "For several years, I was troubled with boils and carbuncles. In casting about for a remedy it occurred to me that Ayer's Sarsaparilla had been used in my father's family, with excellent success, and I thought that what was good for the father would be also good for the son. Three or four bottles entirely cured me, and I have not had a boil, pimple, or any eruptive trouble since, although two years have elapsed. I can conscientiously speak in the highest terms of Ayer's Sarsaparilla, and many years experience in the drug business enables me to speak intelligently." — C. M. Hatfield, Farmland, Ind.

AYER'S SARSAPARILLA regulates the Kidneys.
thickly with cold butter, and put in a layer of bread; sprinkle over it a little cinnamon and grated nutmeg, and add a generous layer of raisins, and so on until the bread is used. Cover with milk and let it stand over night or several hours. Then drain off the milk which the bread has not absorbed, and add to it four eggs, well beaten, three-quarters of a cup of sugar, and half a teaspoonful of salt. Pour this into the dish, press the bread down several times, then add enough more milk to fill nearly to the top of the dish. Bake in a moderate oven three hours; cover it at first, but do not stir it.

**Steamed Bread Pudding.**—One pint of bread broken into small pieces. Add one cup of milk, one-third of a cup of molasses, one egg, beaten, and one cup of raisins, stoned, and cut in halves. Mix thoroughly, then sift in half a teaspoonful each of cinnamon, grated nutmeg, salt, and soda. Turn into a buttered pudding-boiler and cook in boiling water about two hours.

**Queen’s Pudding.**—Butter a three-pint pudding-dish, and soak in it one pint of stale bread, crumbled finely in one quart of milk, until quite soft. Beat the yolks of four eggs, add one-fourth of a cup of sugar and one heaping tablespoonful of butter creamed together. Flavor with half a nutmeg, grated, or one-fourth of a teaspoonful of cinnamon and one teaspoonful of salt. Stir this into the bread and milk and bake one hour. When done, spread a layer of raspberry or grape jam over the top. Beat the whites of the eggs slightly, add four tablespoonfuls of powdered sugar and one teaspoonful of lemon, beat until stiff, and pile it on the jam. Return to the oven until slightly browned. Serve warm, but not hot, with butter and sugar worked together until creamy.

**Brown-Bread Pudding.**—Soak one cup of stale brown-bread crumbs in one pint of milk. Add one cup of chopped suet, one cup of currants, or seedless raisins, rolled in a little flour, and half a cup of sugar, mixed with four well-beaten eggs. Flavor with cinnamon or nutmeg. Boil three hours in a mould, and serve with snowy sauce.

**Fifteen-Minute Pudding.**—Split as many crackers as will serve the family. Lay candied cherries over one-half, put the halves together again, tie them closely in a cloth that has been wet and floured, and boil fifteen minutes in half milk and water, slightly salted. Serve with a rich sauce.

**Baked Apple Pudding.**—Mix half a teaspoonful of salt and two teaspoonfuls of baking powder with two cups of flour. Rub in a quarter of a cup of butter. Beat one egg light, mix it with a scant cup of milk and stir it into the flour. Spread the dough about half an inch thick, on a shallow, oblong pan. Cut several apples into quarters, pare and core them, and cut in two. Arrange in parallel rows on the surface of the dough, and press the core edge down into the dough. Sprinkle about two tablespoonfuls of sugar over the apple. Bake quickly, cut into squares, and serve with lemon sauce.

**Apple Turnover.**—Take about three pints of sour apples, pared, quartered, and cored. Put them into a deep, granite pudding-dish, which has a tight cover. Mix one quart of flour, two teaspoonfuls of baking powder, and half a teaspoonful of salt, and make it into a soft dough, with about a scant cup of milk. Roll it out large enough to fit the dish, and lay it over the apples, pressing it down close at the edges, which should be well buttered, that the steam may be kept inside. Butter the inside of the cover, set the dish on the stove, with a perforated cover or some skewers under it to keep the apples from scorching; cook half an hour. Do not raise the cover until the time has expired. Turn the pudding over on to a large, round plate, so that the apple will be on the top when serving. Cut into sections like a pie, and serve with maple syrup.

**Prune Pudding.**—Mix three and a half cups of flour, one teaspoonful of salt, half a teaspoonful each of cinnamon and nutmeg mixed, and rub into it one cup of suet, chopped fine, and one cup of prunes stoned, and cut small. Add one cup of sweet milk, then one cup of molasses, with one teaspoonful of soda sifted into it just before mixing. Turn it into a buttered mould, and steam three hours. Serve with snowy sauce.

**Fruit Dumplings.**—Mix one pint of flour, one-half of a teaspoonful of salt, and two teaspoonfuls of baking powder; rub in one heaping tablespoonful of butter and mix into a stiff dough, with three-fourths of a cup of milk. Toss the dough on to a well-floured board, knead it slightly, and roll out one-third of an inch thick. Cut into rounds with a

AYER’S SARSAPARILLA Overcomes Dyspepsia.
A Diseased Liver Compels
Mr. C. W. Wales, Columbiana, Ala.,
To Give Up Work.

Wasted and worn to emaciation, without
Strength or Ambition, he applies in
vain to Physicians for relief.
Is finally cured by
Ayer's Pills.

"For three years, I was afflicted with Liver Complaint. I employed the best physicians in the country, but could get no relief. My health was so bad that I was compelled to relinquish a pleasant and lucrative situation. I had neither strength nor ambition, and suffered continually. I became very much emaciated, and was scarcely able to do any business whatever. Five months since, I was recommended to take Ayer's Cathartic Pills. I did so; and, before I had finished the first box, my health was much improved. I continue the use of the Pills, and look forward to a permanent cure, as I have increased in strength, and am gaining daily." —C. W. Wales, Columbiana, Ala.

Immediate Benefit.—"I suffered for months, with Stomach and Liver troubles. My food did not digest, my bowels were sore and constipated, and my back and head ached incessantly. I tried various remedies, but received no benefit until I commenced using Ayer's Pills. These Pills afforded me almost immediate benefit. I became them regularly for nearly a month, and my health was completely restored." —D. W. Baine, New Berne, N. C.

Marked Improvement.—"I have used Ayer's Pills for various affections arising from a derangement of the Liver and digestive organs, and have found them to be a powerful, though mild, corrective. Their use has always been felt in my case by a marked improvement in the general tone and capacities of the system. They do not produce gripping or other unpleasant sensations." —C. Danley, Belton, Texas.

Never Fails.—"For over two years, I was afflicted with torpidity of the Liver. I had no appetite, suffered from Constipation, Indigestion, Headache, pain in the side and back, and general debility. Ayer's Pills were the first medicine to give me relief. I took three boxes of them, and was cured. This remedy never fails to stimulate the liver and quicken the appetite." —G. O. Williams, West Meriden, Conn.

In Perfect Condition.—"Ayer's Pills keep my Stomach and Liver in perfect condition. Five years ago, I was severely afflicted with Dyspepsia and Enlargement of the Liver, most of the time being unable to retain any solid food on my stomach. Three boxes of Ayer's Pills cured me." —Lucius Alexander, Marblehead, Mass.

A Sure Cure.—"Ayer's Pills are a sure cure for Liver Complaint. For months, I suffered from this disorder, and was, for a long time, under medical treatment for it, but grew worse continually. Nothing seemed to help me until I finally began to take Ayer's Pills. After using four boxes of this medicine, my health was restored." —E. L. Fulton, Hanover, N. H.

An Eminent Physician says: "Having prescribed many thousands of Ayer's Pills, in my practice, I can unhesitatingly pronounce them the best cathartic in use. Not only as a common purgative have I obtained excellent effects from them, but in those cases attended with a bilious aspect of the eyes and skin, indicating a derangement of the liver, I have found them wonderfully successful." —J. C. Mayhew, M. D., New Bedford, Mass.

Stands the Climate.—"Ayer's Pills are taken here for everything, and seem to cure everything. Our diseases here are almost all bilious diseases, and Ayer's Pills are found to be an infallible remedy for them. They are the only sugar-coated pill which has ever stood this climate. All other pills deteriorate rapidly here, but yours do not." —Carvallo, Sanchez & Co., Bogata, S. A.

Afflicted for Years.—"For four years, I was afflicted with Liver Complaint. The best physicians in the country being unable to relieve me, I was advised to try Ayer's Pills. I did so, and believe my liver is now in a perfectly healthy condition." —M. Jarrell, High Point, Guilford, N. C.

Ayer's Pills are easy to take.
large cutter. Put half of a pared peach into
the centre of each, draw the dough up over
the peach and roll carefully, in the hand until
the folds have disappeared and it is smooth,
like a ball. Butter the perforated pan in a
steamer, arrange the dumplings on it so they
will not touch, cover tightly and steam twenty
minutes. Serve with fruit sauce made with
the same kind of fruit. Bananas and apples,
cut into halves, apricots, four or five large,
stoned cherries, strawberries, or blackberries,
may be used in a similar manner.

Baked Huckleberry Dumpling.—
Mix one teaspoonful of salt, four teaspoonfuls
of baking powder, and half a cup of sugar,
with one quart of flour. Rub in one-third
of a cup of butter. Wet it with milk or water
sufficient to make a dough that will keep in
shape when dropped from a spoon. Wash and
dry one pint of berries, and roll them in
flour. Mix them lightly into the dough. Drop
the dough from the end of a large spoon on
to a well-buttered dripping-pan. Have the
dumplings some distance apart. Bake about
twenty minutes and eat with snowdrift sauce.

Gingerbread Pudding.—Mix two
cups of flour, one even teaspoonful of soda,
two teaspoonfuls of ginger, and one-half of
a teaspoonful of salt; add one-half of a cup of
chopped raisins. When well floured stir in
one-half of a cup each of molasses and sour
milk, and one heaping tablespoonful of but-
ter melted. Turn it into a buttered pudding-
mould. Have the dumplings some distance apart. Bake about
twenty minutes and eat with snowdrift sauce.

Steamed Berry Pudding.—Mix two
tea spoonfuls of baking powder and one-half
of a teaspoonful of salt with two cups of flour.
Wet it with one cup of milk. Beat the yolks
of two eggs, add one-half of a cup of sugar
creamed with one tablespoonful of softened
butter. Beat until creamy, then beat them
into the batter. Beat the whites stiff, add
them, and then stir in carefully two cups of
blueberries, picked over and floured well.
Steam in a melon-mould two hours. Serve
with snowy sauce.

Steamed Suet Pudding.—Mix two
tea spoonfuls of baking powder, half a tea-
spoonful of salt, and two teaspoonfuls of
ginger, with two cups of flour. Chop half a
cup of suet, and mix it with the flour. Add
one-fourth of a cup of molasses and cold
water enough to make a soft dough. Grease
some half-pint tin cups or small moulds, and
put in enough of the dough to half fill them.
Cover them with buttered paper, set them in
a kettle of boiling water, cover, and cook
about an hour. The water should be replen-
ished, so that half of the cup is in the water
all the time. Turn out carefully and serve
with lemon sauce.

Baked Suet Pudding.—Boil one quart
of milk; sift into it, holding the hand high,
three-quarters of a cup of yellow corn-meal
and stir until it is smooth and well scalced.
Add one cup of molasses, one teaspoonful of
salt, and two tablespoonfuls of sugar. But-
ter a deep pudding-dish, put into it one quart
of cold milk, one cup of currants, or seedless
raisins, or dried berries, and the boiling milk
mixture. Bake very slowly six hours, and
let it stand in the oven over night, if possible,
or until the fire goes out, that it may have the
slow ripening of the old brick ovens. Serve
with butter or cream.

Baked Indian-Meal Pudding.—
Boil one pint of milk. Stir in four tablespoon-
fuls of Indian meal and cook ten minutes.
Cool it and add a pint of cold milk, half a cup
of molasses, half a teaspoonful of salt and
spice, and two eggs, well beaten
with half a cup of sugar. Bake in a hot oven
two hours; when it has baked half an hour,
add one cup of cold milk. To be eaten with
cream or butter.

Boiled Corn-Meal Pudding.—Mix
half a cup of flour, one cup and a half of corn
meal, and sift into it half a teaspoonful each
of salt, ginger, and allspice, and one teaspoo-
ful of soda. Wet it with one cup of
sweet milk, one cup of sour milk, and half a
cup of molasses. Turn into a buttered pud-
ding-dish and boil three hours. Serve with
foamy sauce.

Peach Pudding.—Butter an earthen
pudding-dish and put in one pint of sliced
peaches. Make a batter with one heaping
cup of flour, one heaping teaspoonful of
baking powder, one salt spoonful of salt, two-
thirds of a cup of sugar, and wet it with one
cup of milk and one egg beaten light. Stir
in one tablespoonful of butter, melted, the
last thing, and beat well. Then pour it over
the peaches, and bake in a hot oven about
half an hour.

AYER'S CHERRY PECTORAL Cures Colds and Coughs.
WEARY WOMEN NEED

Ayer's Sarsaparilla

To Purify and Enrich the Blood,

STRENGTHEN THE NERVES,

AND

Invigorate the System

It Works Wonders!

Dyspepsia and Heart Disease.—“For many years, my wife (Mrs. Caroline Smith) was troubled with Dyspepsia and Heart Disease, and although she consulted several physicians and tried a great variety of medicines, she could procure no relief, but rather grew worse. At that time, 1868, we lived in Wyoming, Ont., and, one day, happening to read of the cures effected by the use of Ayer's Sarsaparilla, I bought a bottle for her. Before it was half used, she was so much better, that she determined to continue taking this medicine for months if need be, until she was completely cured. She is today as hale and hearty a woman as can be found at the age of over 70.”—W. L. Smith, J. P., Thetford, Ont.

Unable to Work.—“A few years ago, my wife was in poor health, and, constantly growing weaker, she became at last so low as to be unable to do any housework. During this time, she was under medical treatment, at a cost of over five hundred dollars, but without benefit. After using one bottle of Ayer's Sarsaparilla, we noticed an improvement in her health. It was very slight but it was enough to warrant the continued use of this medicine till she fully recovered. She is now a perfectly well woman, strong and active, and I feel sure that her restoration to health is due to the faithful use of Ayer's Sarsaparilla.”—T. B. Barnett, Merchant, Edwards, Mo.

Run Down.—“For many years, I have been familiar with Ayer's Sarsaparilla, having used it in the East, before coming to California; and whenever I am run down, debilitated, and do not feel equal to my work, I have always found relief and strength by taking it. I consider it the ne plus ultra of tonics and blood-purifiers.”—Mrs. J. C. Philbrooks, Proprietor Hotels Corfu, Lawrence, Virginia, and Hamilton, Los Angeles, Cal.

Nervous and Irritable.—“I am sixty years of age, and from my girlhood I have been familiar with the name of ‘Ayer.’ While a pioneer in the woods of Michigan, the yellow-covered Almanac was a part and parcel of our household effects, and was always looked for as the new year came; but, being usually in good health, I had no occasion to try any of Dr. Ayer's remedies, until five years ago, when I moved to this section of the country. I became nervous, irritable, sleepless, and lost flesh. I tried the springs, consulted physicians, and took a variety of medicines, but all without benefit. Two years ago, when I had reached a stage that alarmed my doctors as well as myself, I began a course of Ayer's Sarsaparilla. I soon became stronger, gained flesh, slept better, and my general health improved. I use no other medicine now, whenever I feel poorly, and it infuses new life and vigor into my system. It has certainly been a godsend to me, and if this testimony induce others to use Ayer's Sarsaparilla, I shall have partly repaid a debt of gratitude.”—Mrs. Seymour L. Bingham, 945 S. Eighth st., San José, Cal.

A Great Sufferer.—“For eight years, I was, most of the time, a great sufferer from Constipation, Kidney Trouble, and Indigestion, so that my constitution seemed to be completely broken down. I was induced to try Ayer's Sarsaparilla, and took nearly seven bottles, with such excellent results that my stomach, bowels, and kidneys are in perfect condition, and, in all their functions, as regular as clock-work. At the time I began taking Ayer's Sarsaparilla, my weight was only 129 pounds; I now can brag of 159 pounds, and was never in so good health. If you could see me before and after using, you would want me for a traveling advertisement. I swear by Ayer's, and believe this preparation of Sarsaparilla to be the best in the market to-day.”—S. P. Smith, 312 Poplar st., Towanda, Pa.

AYER'S SARSAPARILLA for old and young.
Pan Dowdy.—Fill a deep, two-quart pudding-dish with thin-skinned, tart apples, which have been quartered and cored. Sprinkle a teaspoonful of allspice among them, and pour over half a cup of molasses. Mix two teaspoonfuls of baking powder, half a teaspoonful of salt, and one pint of flour. Rub in a tablespoonful of butter, and wet with water or milk into a dough as soft as can be rolled. Butter the edge of the dish, cover with the dough and press it close to the edge. Bake slowly, and cover the crust with paper if it brown too fast. When done cut the crust into large pieces and mix it with the apple. Serve hot with butter, or cold with cream.

Rhubarb Pudding.—Wash, and cut into inch pieces, enough rhubarb to nearly fill a three-pint pudding-dish. Mix half a nutmeg, grated, and three cups of sugar. Butter the dish thick with cold butter; put in a layer of soft bread crumbs, then a layer of rhubarb, then a thick layer of sugar and a tablespoonful of butter, cut into little bits; then repeat the layers, having a thick layer of bread crumbs on the top. Mix a little melted butter with the top crumbs. Bake about an hour, slowly at first, and serve hot or cold.

Creamy Pudding.—Butter a two-quart pudding-dish and put into it a quart of new or unskimmed milk, two tablespoonfuls each of pearl tapioca, well-washed rice, and sugar, one-half of a teaspoonful of salt, and quarter of a nutmeg grated. Let them soak on the back of the stove an hour or more. Bake one hour in a very moderate oven and stir it up from the bottom, but not from the edges, several times during the first half hour, then add one heaping tablespoonful of butter. When done it should be soft and creamy rather than brown or dry. Serve with cream and mild flavored jelly beaten together in equal proportions.

Rice Pudding.—Pick over and wash half a cup of rice. Put it into a deep pudding-dish, with half a cup of sugar, half a teaspoonful of salt, half a cup of raisins, and one quart of milk. Stir until the sugar is dissolved, then put it into a very moderate oven and cook very slowly four hours. Do not cover or stir it, but let the film that forms on the milk serve as a cover, which may be removed before serving. If baked slowly and long enough, it will be a reddish-brown color; the raisins will be evenly distributed, and every grain of rice will show clearly in the mass. Serve hot with butter, or cold with cream.

Rhubarb and Tapioca Pudding.—Wash, and cut into small pieces, one quart of rhubarb. Cook it, with one pint of sugar, in a porcelain or granite double boiler, until tender; do not stir it. Skim it out carefully and put it into an earthen pudding-dish. To the syrup left in the double boiler add enough boiling water to make one quart, and when boiling add two-thirds of a cup of pearl tapioca. Let it boil one hour, then pour it over the rhubarb. Add one large tablespoonful of butter, and bake about half an hour. Serve with foamy sauce or with cream.

Bird's-Nest Pudding.—Pour one quart of boiling water over one-half cup of pearl tapioca. Set it over the fire and cook rapidly a few minutes, stirring occasionally, then let it cook over boiling water until the tapioca is transparent. Add half a teaspoonful of salt. Core several thin-skinned apples, cut in halves, arrange them with the hollow side up in a round, earthen dish; fill the cavities with sugar and lemon juice. Pour the tapioca over them and bake in a hot oven until the apples are done. Let it cool a little before serving. Eat with sugar and cream.

Sago Pudding.—Cook one-third of a cup of sago in one quart of milk over boiling water for one hour, or until the sago is transparent. Stir in half a teaspoonful of salt and one tablespoonful of butter. Beat one egg until light with half a cup of sugar, and stir it into the sago. Put it into a pudding-dish, and bake about twenty minutes, or until it puffs up and is brown. To be eaten hot with butter or cream.

Swedish Rolled Pudding.—Make a nice bread-dough with one cup of milk, one teaspoonful each of sugar and butter, one-half a teaspoonful of salt, and one-fourth of a yeast-cake, dissolved in one-fourth of a cup of water and flour to mix stiff. When well risen roll it out half an inch thick and spread it with stewed cranberries. Roll it up, flour the ends well, and lay it in a pudding-bag which has been wrung out of hot water and floured. The bag should be large that the pudding may have room to swell. Tie the end tight, plunge it into boiling water and
A LOWELL LADY
Who Suffered Intensely from a Burning, Itching, Humiliating ERUPTION ON HER FACE
Finds Relief and Cure by using Ayer’s Sarsaparilla

Others who have been afflicted with Skin Diseases relate their experiences, and tell of the great good this Incomparable Medicine has done.

Face Eruption.—“I was troubled with an eruption on my face, causing, at times, a burning and itching sensation, which was almost unendurable. When I wished to appear in company the eruption was a source of constant annoyance and humiliation. Nearly a year ago, I commenced using Ayer’s Sarsaparilla, and, after a short time, the eruption began to diminish. Much encouraged at this result, I continued to take the medicine, and, after using ten bottles, I find myself entirely, and, as I believe, permanently cured. My face is perfectly smooth, and my skin clear.”—Mary M. Wood, 40 Adams st., Lowell, Mass.

Entirely Disappeared.—“I was afflicted with a pimply eruption covering my face and body. After taking three bottles of Ayer’s Sarsaparilla, these pimplies entirely disappeared and my skin became almost as fair as a child’s. I can confidently recommend Ayer’s Sarsaparilla as the best blood-purifier in existence.”—M. P. Wheeler, 2201 Christy ave., St. Louis, Mo.

From Head to Foot.—“I have sold Ayer’s Standard Family Medicines for 40 years, and have heard nothing but good said of them. I know of many wonderful cures performed by Ayer’s Sarsaparilla, one in particular being that of a little daughter of a Church of England minister. The child was literally covered from head to foot with a red and exceedingly troublesome rash, from which she had suffered for two or three years, in spite of the best medical treatment available. At my recommendation, her father at last began to administer Ayer’s Sarsaparilla, two bottles of which effected a complete cure, much to her relief and her father’s delight. I am sure, were he here to-day, he would testify in the strongest terms as to the merits of this superior medicine.”—Richard Birks, Chemist and Druggist, 207 McGill st., Montreal, P. Q.

Dry and Scaly.—“I had, for years, a dry, scaly humor, from which I suffered terribly. As my brother and sister were similarly afflicted, I presume the disease is hereditary. Last winter, Dr. Tyron (of Fernandina, Fla.), said to me: ‘Take Ayer’s Sarsaparilla, and continue it for a year.’ For five months I took it daily and very soon all signs of the humor disappeared. I have not had a blemish upon my body for the last three months, and I attribute my cure wholly to Ayer’s Sarsaparilla.”—T. E. Wiley, 146 Chambers st., New York City.

A Bad Humor.—“I had a bad humor in my system, which resulted in a sore on my face. A cancer-specialist, who visited me, pronounced it a cancer, and offered to remove it for $25. I declined his services, and, instead, used three bottles of Ayer’s Sarsaparilla, which entirely cured me. I feel sure the Sarsaparilla removed the cancer, because it has not put in its appearance since.”—J. W. Adcock, Washburn, Barry Co., Mo.

Sores Dried Up.—“In the Fall of 1891, I was cured, by the use of Ayer’s Sarsaparilla, of a very troublesome humor of the blood, for which I had been vainly trying for a year or more, to obtain relief. When I began to use Ayer’s Sarsaparilla, I had sores on my body and limbs as large as 50-cent pieces; but after taking this medicine for a time, the sores dried up and scaled off, leaving no scars or marks.”—J. D. Struble, Abilene, Kans.

Pimples on Face.—“I was badly troubled with pimples on the face; also, with discoloration of the skin, which showed itself in ugly, dark patches. No external treatment did more than temporary good. Ayer’s Sarsaparilla effected a complete cure.”—Thos. W. Boddy, 29 River st., Lowell, Mass.

AYER’S SARSAPARILLA regulates the Kidneys.
cook two hours. Keep the kettle replenished often with boiling water. Serve with any sweet sauce unflavored.

**Watermelon Pudding.** — Mix two rounding teaspoonfuls of baking powder, one-half of a teaspoonful of salt, and two and a half cups of flour. Stir in one-half of a cup of raisins, cut lengthwise, to imitate melon-seeds. Beat one egg very light with one-half of a cup of sugar. Stir one cup of strained strawberry juice into the flour mixture, add the egg and sugar and one heaping tablespoonful of butter, melted. Beat it well and pour it into a well-buttered, melon-shaped mould, and steam it one hour and a half. Serve with foamy sauce unflavored.

**Caramel Custard.** — Heat one quart of milk. Melt a large, half cup of sugar in an iron pan, over a hot fire. Stir, as it colors, and when it is as brown as you wish add two tablespoonfuls of water. Stir about three-fourths of it into the hot milk. Beat the yolks of four eggs to a light cream; add half a teaspoonful of salt, one teaspoonful of vanilla, and part of the hot milk. Mix it well and stir it into the remainder of the milk. Cook it over boiling water and stir it well. When it coats the spoon and is smooth, strain it into a dish that is suitable for the table, and set away to cool. Before serving, beat the whites of the eggs stiff; add to them the remainder of the caramel and half a cup of powdered sugar, and beat until stiff enough to hold its shape. Pile it roughly on the custard.

**Sauce a-la-Crème.** — Rub one-fourth of a cup of butter in a warm bowl, until thick like cream. Gradually beat into it one-half of a cup of powdered sugar. Add one-half of a cup of cream slowly, and flavor with one teaspoonful of vanilla and a few drops of almond, or with four tablespoonfuls of peach or strawberry syrup. Serve it on any hot, delicate pudding.

**Custard Sauce.** — Scald one pint of milk. Use only the yolks of eggs, and allow three generally, four or five if wanted very rich, and one with one tablespoonful of cornstarch for a very plain sauce. Beat the yolks until creamy, add three tablespoonfuls of sugar and a saltspoonful of salt; beat until the sugar is well mixed. Add the hot milk, and turn into the double boiler and cook until it coats the spoon. Stir all the time, and raise the boiler from the water occasionally to check the cooking. The moment the foam disappears and the custard has thickened, strain it, and when cool flavor to taste with vanilla, lemon, almond, coffee, or fruit-juice.

**Fruit Sauce.** — Rub one-fourth of a cup of butter to a cream, add gradually one cup of powdered sugar, and beat until light and frothy. Then beat in gradually one cup of fruit, either mashed strawberries, raspberries, currants, sliced peaches, or orange-pulp. Set it in a cool place till hard. Serve with hot puddings, the same as hard sauce.

**Foamy Sauce.** — Beat half a cup of butter to a light cream; add one cup of granulated sugar, and stir until it is very white. Just before serving, pour on one cup of boiling water and stir it rapidly for two minutes.

**Golden Sauce.** — Rub one-half of a cup of butter to a cream, add three-fourths of a cup of light, brown sugar. Set the dish in boiling water, and stir until melted and hot. Beat the yolks of two eggs light and creamy, add them to the liquid, and stir constantly until thick. Flavor with one-half of a cup of peach syrup or sweet-pickle vinegar.

**Snowy Pudding-Sauce.** — Boil one cup of milk and thicken it with one tablespoonful of flour, worked smooth in a little cold water. Cook five minutes; add one saltspoonful of salt and set it away to cool. Cream one heaping tablespoonful of butter with one cup of powdered sugar, add one teaspoonful of vanilla, and beat it into the cool, thickened milk. Beat the white of one egg stiff, and beat it gradually into the sauce. To be eaten on hot puddings.

**Lemon Sauce.** — Mix half a cup of sugar and one tablespoonful of cornstarch in a granite saucepan. Stir in carefully one cup of boiling water and cook ten minutes, stirring often. Add more boiling water, if too thick, as the starch varies in its thickening qualities; and if too thin, let it boil longer. Stir in a little of the grated rind and the juice of one lemon, and one tablespoonful of butter. Remove to the back of the stove and stir in quickly the well-beaten yolk of one egg. Beat the white very stiff and cut it in lightly, leaving part of it in little lumps, which gives a very pretty effect. This may be made without the egg, when a plainer sauce is desired.

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AYER’S SARSAPARILLA for Old and Young.
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