## $\frac{\text { MKCDicines. }}{\text { HAPPINESS! HAPPINESSII }}$ <br>  <br> 














 6y sioool sionet cit ixwaituxiti


Stove 8 Uit-watr
PREPARE, FOR WINTER!


5


 FARMARS LOOK HERE!




 TYENTION DYSPEPTICS-Thot






 and







 and







arcoicines.
















IVER COAID.AINT, Dspepsit



 cind













I) OCHOR YOLR










## Clof Doungikernut.

## Food for the Siek:

What shan r eate ? Hibr often this quetion

 be will relieh:

It may reliere auch sufferers to point oute repared and usually tood such tas are easily | itesg. |
| :--- |
| Her |
|  |

HCre is one peculiarly New-Englandiot and buil ititi minuite in wator to freshen it Pour off all the water, an add some cream and a little pepper.
Split and tonst a Boston cracker, and put ny be used instend of oreinm.
hie same wny. For may be prepared in nd stir it in, insteid of or cream, or with the renim:
elish for a fumily for breake also, Eood fo
Another excellout dish for sick or well, and akes of pilot brend and soaky tnking a fer aily soft, after brenkiog them them till par uls, in just water enough to be all absorbed then cute elige of fat gnle pork into very
smatl pieces, fry it crisp, pour it over read, wiahent the whole in $n$ stuve or aren $r$ in à spidèr:
Anöther plan is to pour over tho brend the juico of batewed fruit or prexerves. Albare good.
a very excollent food for delicante stomncha Nay be mado by sweetening whter cold or hol
with refned sugar, and crutibjigig into it stato rend
Bread and oider used to be favorite food in nu crumb in in old times. Sweeten the oid $x$ Beef tea is very nourishing, if righitly pre-
pared! Tuke perfectly lean paris of fint beef at into cubres Half an imeh square, nual soa some hours in cold wnter, nud then -boil:al
 Muttoti or chicken tea should be made he same way aud rico may be aded to monke it food as well as driak
Sometimes a pieco of oudfish or a slice of
fat balt pork, roasted upou live coals, will empt i oouvalescent appetito when nothing

In making parrige of corn or ontmeal; careful, to cook it woll., don't llink it don inl it has boiled ap ho
Rice gruel does not nieed so mugh cooking. ted habits.
Simply boiled rice is a delifoate food for the
Arrowroot, tnpioca, farina, and corn stareb nted food A good gruel may be made of won, Sc. - Stale bruad, very dry made suto Sane breald, vory dry crumbed and ihle. Stule begad toasted vorry dry and broma, and then stecped iu water a long time makes a good drink för the sick, and furuishe able nourishment.
In all cases of siekness where the appetito in ito sout wo would give it ripe and rresh inust aimple, manacr. Kiples for the sigk
thould almays bo tonated hould almays bo toonted. So stould pota-
toce.
If the friends of the stets possess a hitto skill and neatness in the preparations of dish.

To Cresin Coniss ind Buysifis-To onouiz cepid wher to cover the Bristles, not the rop
in tho brush, add a fow drops of the spirits of birtithorn, an ounce of which may be bad for eqeral cimes shationg out the mater carefulu and the mixture will actlikg magic, leaviog it


2F5 Mathanatice in the great Hossetta stoue which interperts for us the geom enio
iieroglyph of earth and sky.
aved man :ought to blask when he is

## ${ }^{6} 0^{\mathrm{GI}}$

| If you wint bautufur Cidondmars <br> it'you want tiprodide tumph <br> if fon"wint the bats Fich |
| :---: |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |

