

Goodall's household almanac for 1883 : containing valuable information, reliable weather tables, and an excellent guide to domestic cookery a key to household treasures help you can always rely upon / Goodall, Backhouse & Co.

Contributors

Goodall Backhouse & Co.

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GOODALL'S



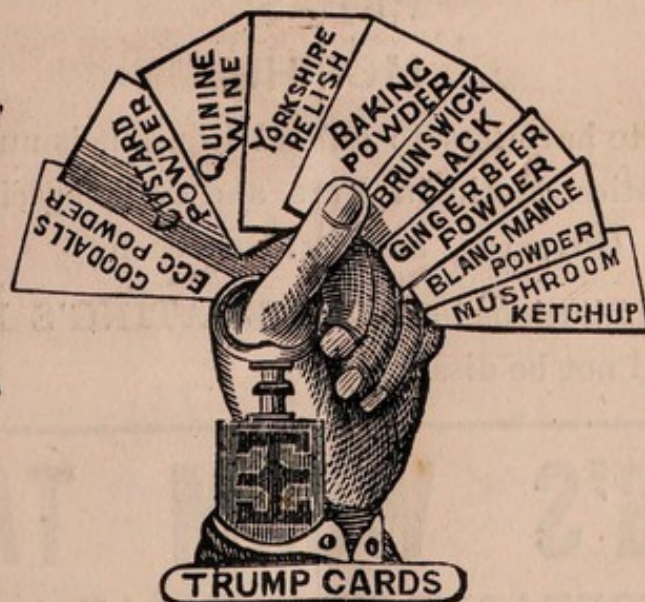
HOUSEHOLD ALMANAC

FOR

1883

CONTAINING VALUABLE INFORMATION,
RELIABLE WEATHER TABLES,
AND AN
EXCELLENT GUIDE TO DOMESTIC COOKERY.

A KEY
TO
UNLOCK
HOUSEHOLD
TREASURES



HELP
YOU
CAN ALWAYS
RELY
UPON.

GOODALL, BACKHOUSE & CO.
WHITE HORSE STREET, LEEDS.

KEATING'S COUGH LOZENGES.

In use nearly Sixty Years.

KEATING'S COUGH LOZENGES contain no Opium, Morphia, nor any violent drug. It is the most effective remedy known to the Medical Profession in the cure of COUGHS, ASTHMA, BRONCHITIS. One Lozenge alone relieves; one or two at bedtime ensures rest when troubled by the throat. They are invaluable to take to Church or Public Meetings, being so handy in the pocket.

Sold in Tins, 1s. 1½d., 2s. 9d., 4s. 6d., and 11s. each.

KEATING'S INSECT POWDER

KILLS BUGS,
BEETLES,
FLEAS,
MOTHS.

THIS Powder is quite harmless to animal life, but is unrivalled in destroying Fleas, Bugs, Beetles, Moths in Furs, and every species of insect. Sold by all Chemists, in Tins, 6d., 1s., and 2s. 6d. each.

Avoid worthless imitations! ask for "KEATING'S POWDER," and take no other, and you will not be disappointed.

KEATING'S WORM TABLETS.

A PURELY VEGETABLE SWEETMEAT, both in appearance and taste, furnishing a most agreeable method of administering the only certain remedy for INTESTINAL or THREAD WORMS. It is a perfectly safe and mild preparation, and is especially adapted for children.

Sold by all Druggists, in Tins, at 1s. 1½d. and 2s. 9d.



Observe that on each of the genuine Powders is printed "FENNINGS' CHILDREN'S POWDERS," with my Trade Mark—"A Baby in a Cradle"—in the Centre.

DO NOT LET YOUR CHILD DIE!

Fennings' Children's Powders Prevent
Convulsions,
ARE COOLING AND SOOTHING.

FENNINGS' CHILDREN'S POWDERS,

For Children Cutting their Teeth To prevent
Convulsions.

(Do not contain Calomel, Opium, Morphia, nor
anything injurious to a tender babe.)

Sold in Stamped Boxes, at 1s. 1½d. and 2s. 9d.,
(great saving) with full directions Sent post free
15 stamps.

Direct to ALFRED FENNINGS, WEST COWES, I.W.
Read FENNINGS' EVERY MOTHER'S
BOOK, which contains valuable hints on Feeding,
Teething, Weaning, Sleeping, etc. Ask your
Chemist for a FREE COPY.

COUGHS, COLDS, BRONCHITIS.

FENNINGS' LUNG HEALERS,

THE BEST REMEDY TO CURE ALL

COUGHS, COLDS, ASTHMAS, &c.

Sold in Boxes, at 1s. 1½d. and 2s. 9d. with
directions. Sent post free for 15 stamps. Direct
to ALFRED FENNINGS, West Cowes, I.W.

The largest size Boxes, 2s. 9d. (35 stamps post
free) contains three times the quantity of the
small boxes.

Read FENNINGS' EVERYBODY'S DOCTOR.
Sent post free 13 stamps. Direct A. FENNINGS,
West Cowes, I.W.

BRONCHITIS CURED.

SAFE TEETHING.

EASY TEETHING.

DO NOT UNTIMELY DIE!

SORE THROATS CURED WITH ONE DOSE.

FENNINGS' FEVER CURER!

BOWEL COMPLAINTS cured with one Dose.

TYPHUS or LOW FEVER cured with Two Doses.

DYPHTHERIA cured with Three Doses.

SCARLET FEVER cured with Four Doses.

DYSENTERY cured with Five Doses.

Sold in Bottles 1s. 1½d. each, with full directions, by all Chemists.

Read FENNINGS' EVERYBODY'S DOCTOR. Sent post free
for 13 stamps. Direct A. FENNINGS, West Cowes, I.W.

SORE THROATS

CURED

WITH ONE DOSE.

WITH ONE DOSE.

CURED

SORE THROATS

Chemist for a FREE copy
Teething, Weaning, Sleeping, etc. Ask your
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Read FENNINGS' EVERY MOTHER'S
Direct to ALFRED FENNINGS, West Cowes, I.W.

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Convulsions

For Children Cutting their Teeth. To prevent

FENNINGS' CHILDREN'S POWDERS,

ARE COOLING AND SOOTHING.

Convulsions,

Fennings' Children's Powders Prevent

DO NOT LET YOUR CHILD DIE!

COUGHS, COLDS, BRONCHITIS.

FENNINGS'

LUNG HEALERS,

THE BEST REMEDY TO CURE ALL

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small boxes.

Read FENNINGS' EVERYBODY'S DOCTOR.
Sent post free, 13 stamps. Direct A. FENNINGS,
West Cowes, I.W.

SAFE TEETHING.

BRONCHITIS CURED.

EASY TEETHING.

ALFRED FENNINGS is also printed on the Government Stamp placed round each Box, and to imitate which is a FELONY.

 REMOVE THE CAUSE & THE EFFECTS WILL CEASE. 

Kaberry's Lumbago, Gravel & Liver Pills.

The Best Pills in the World for Lumbago.
The Best Pills in the World for Gravel and Stone.
The Best Pills in the World for Rheumatism and Gout.
The Best Pills in the World for the Liver and Kidneys.

THESE Pills are invaluable. "They are the Best Medicine ever offered to the Public" as a certain and effectual cure for Lumbago, Liver and Gravel, and for all Disorders of the Kidneys they are unequalled. One box will almost invariably cure the most severe attack of Lumbago; some may require two, but most cases are cured with even half a box. These Pills, although so efficacious, are in their operation very mild, and do not in the least disorder the Stomach or Bowels, nor unfit anyone for exercise or travelling. One ls. 1½d. box as a trial will be quite sufficient to convince the most incredulous that every word said about them is true.

Sold in boxes at ls. 1½d., 2s. 9d., 4s. 6d., and 11s. each by all Chemists and Patent Medicine Vendors; or sent to any address for 15, 36, or 60 Stamps, by the Proprietors, **GOODALL, BACKHOUSE & Co., Leeds**, who have purchased the Recipe and sole right to their manufacture from the widow of the late William Kaberry, Pateley Bridge.

LONDON AGENTS:—Barclay & Sons, W. Edwards & Son, Sanger & Sons, and W. Sutton & Co.

GOODALL'S HOUSEHOLD SPECIALITIES. YORKSHIRE RELISH.

Bottles, 6d., 1s., and 2s. each.

GOODALL'S BAKING POWDER.

1d. Packets; 6d., 1s., 2s., and 5s. Tins.

GOODALL'S QUININE WINE.

Bottles, 1s., 1s. 1½d., 2s., and 2s. 3d. each.

GOODALL'S BRUNSWICK BLACK.

6d. and 1s. Bottles.

GOODALL'S BLANCMANGE POWDER.

6d. and 1s. Boxes.

GOODALL'S GINGER BEER POWDER.

3d. Packets.

GOODALL'S CUSTARD POWDER.

In Boxes, 6d. and 1s. each.

GOODALL'S EGG POWDER.

Its action in Cakes, Puddings, &c., &c., resembles that of the egg in every particular. One Penny Packet will go as far as four eggs! and one Sixpenny Tin as far as twenty-eight! Sold everywhere, in 1d. Packets; 6d. and 1s. Tins.

Sold by Grocers, Chemists, Patent Medicine Dealers, Oilmen, &c.

Proprietors, **GOODALL, BACKHOUSE & Co., LEEDS.**

STAMPS, TAXES, POSTAL REGULATIONS, &c.

Bills of Exchange, &c.

For Payment to the Bearer, to Order, or at any time otherwise than on demand.

		s.	d.
Not exceeding £5		0	1
Above £5. Not exceeding £10.		0	2
10	25	0	3
25	50	0	6
50	75	0	9
75	100	1	0
100	200	2	0
200	300	3	0

Agreements.

Agreement for the letting of a dwelling-house or tenement, for any period less than a year, at a weekly or monthly rental, and not exceeding the rent of 3s. 6d. per week.—Duty 1d.

Of the value of £5 and upwards 6d.

Agreements not stamped within fourteen days after signature, can only be stamped on payment of a penalty of £10.

Bonds and Mortgages.

		s.	d.
Not exceeding	£50	1	3
Exceeding £50 and not exceeding	100	2	6
100	150	3	9
150	200	5	0
200	250	6	3
250	300	7	6

And when the same shall exceed £300, then for every £100, and also for every fractional part of £100, 2s. 6d.

Apprentices' Indentures.

Where there is a premium or consideration, the Duty will be at the rate of 5s. for every £5, and for any fractional part of £5. Where there is no premium or consideration, the Duty is 2s. 6d.

New Stamps.—A Penny Stamp is now issued which may be used for the purpose of either a receipt for sums received in payment of £2 or upwards, or for the postage of a letter coming under the 1d. rate in weight. Persons receiving the money to pay the duty.

House Duty.—On every inhabited dwelling-house of the value of £20 per annum and upward, if occupied for trade, for every 20s. of annual value, the sum of 6d. Dwelling-houses only, 9d. for every 20s. of annual value.

Registration.—By the pre-payment of a fee of 2d., any letter newspaper, book, or other packet upon which the postage has been pre-paid may be registered to any destination. Envelopes for Registered Letters, may be had at 2d. each.

Cheques.—Payable to bearer on demand, must have a Penny Stamp affixed to them.

Money Orders.

		s.	d.
For sums under 10s.		0	2
For 10s. and under £2		0	3
£2	3	0	4
3	4	0	5
4	5	0	6
5	6	0	7
6	7	0	8
7	8	0	9
8	9	0	10
9	10	0	11
10	..	1	0

Money Orders payable in most Foreign Countries may be had. Rates may be known from any postmaster in the United Kingdom.

Postal Orders.

For following fixed sums only, may be had at all Post Offices, 1s. or 1s. 6d., 3d. each. 2s. 6d., or 5s., or 7s. 6d., 1d. each. a 10s., or 12s. 6d., or 15s., or 17s. 6d., or 20s., 2d. each.

Postage of Inland Letters.

For a letter not exceeding 1 oz 1d.
Exceeding 1 oz., but not exceeding 2 oz. 1½d.
2 oz., 4 oz. 2d.

and ½d. additional for each 2 oz. up to 12 oz.

Any letter exceeding the weight of 12 oz. will be liable to a postage of 1d. for every oz. beginning with the first oz.

A letter posted unpaid is chargeable with double postage on delivery, and a letter insufficiently prepaid is chargeable with double the deficiency.

Post Cards.

Post-cards are available for transmission in the United Kingdom only, and may be obtained at all Post-offices, at the following rates.—Stout cards one, 3d., two, 1½d.; three, 2d.; four, 2½d.; five, 3½d.; six, 4d. Thin cards one, 3d., two, 1½d.; three, 1½d.; four, 2½d.; five, 3d.; six, 3½d. Foreign post-cards 1d. and 1½d. each.

Book Post.—A book packet may contain any number of books. No book-packet should exceed two feet in length, it must be open at the ends, and contain no writing.

RATES OF BOOK-POSTAGE.

Not more than 2 oz. in weight		½d.
Above 2 oz. and not exceeding 4 oz.		1d.
4 oz.	8 oz.	2d.
8 oz.	12 oz.	3d.
12 oz.	1 lb.	4d.

And so on ½d. being charged for every 2 oz. No packet may exceed 5lb. in weight. Rates apply to British Isles, Europe, Egypt, Canada and United States.

Post Office Telegrams.

The charge for Telegrams throughout the United Kingdom is 1s. for the first 20 words, and 3d. for every additional 5 words.

Post-Office Savings Banks.

No deposit of less than a shilling is received, nor any pence, and not more than £30 in one year. No further deposit is allowed when the amount standing in depositor's name exceeds £150, exclusive of interest. Interest is allowed at the rate of 2½ per cent. (or sixpence in the pound) per annum. Separate accounts may be opened in the names of wife and children.

Aid to Thrift.

Forms are now issued at every Post-Office on which young people may stick 1d. postage stamps as they may save them: when filled with 12 stamps, it will be received as a first deposit in Post Office Savings Bank.

Licenses.

	£	s.	d.
Appraisers		2	0
Armorial Bearings, on Carriage		2	0
.. .. not on Carriage		1	0
Auctioneers		10	0
Beer, to be drunk on premises		3	10
.. .. not to be drunk on premises		1	5
Dealers in Tobacco and Snuff		0	5
Dogs		0	7
Game Certificates		3	0
Gamekeeper's Certificates		2	0
Game Dealers expiring July 1st		2	0
Gun Licenses		0	10
Male Servant		0	15
Marriages (special)		5	0
.. .. (if not special)		0	10
Pawnbrokers, London		7	10
Private Brewers, yearly rental under £10		0	6
£10 and under £15		0	9
Refreshment House, rated under £30		0	10
.. .. rated above £30		1	1
Wine, if drunk on premises		2	2
Wine, .. off ..		2	10

MOON'S CHANGES.

	d.	h.	m.		d.	h.	m.
Last Qtr.	1...	0...	50p.m.	Full Mn.	23...	7...	16a.m.
New Mn.	9...	5...	59a.m.	Last Qtr.	31...	10...	27a.m.
First Qtr.	16...	0...	48a.m.				



M. D.	W. D.	REMARKABLE DAYS.	SUN R.&S	Mn's S'ino	Weather	
			H. M.	H. M.		
1	M	New Year's Day.	r8	8	5 39	Cold
2	Tu	Edmund Burke b., 1730.	s4	1	6 22	Cold
3	W	E. Warburton d., 1852.	r8	8	7 6	Clear
4	Th	Amazon Steamer bnt. 1852	s4	3	7 52	Fine
5	F	Duke of York d., 1827.	r8	8	8 42	Bright
6	Sat	Epiphany.	s4	5	9 33	Chang.
7	S	1st Sun. after Epiphany.	r8	7	10 28	Wind
8	M	Napoleon III. d., 1873.	s4	8	11 23	Wind
9	Tu	Lord Nelson buried, 1806.	r8	6	AFT.	Keen
10	W	Penny Post establd., 1840.	s4	11	1 14	Keen
11	Th	Hilary Term begins.	r8	5	2 8	Snow
12	F	Dean Alford died, 1871.	s4	13	3 1	Snow
13	Sat	Camb. Lent Term begins.	r8	3	3 53	Frost
14	S	2nd Sun. after Epiphany.	s4	16	4 44	Frost
15	M	Oxford Lent Term begins.	r8	2	5 36	Fine
16	Tu	Battle of Corunna, 1809.	s4	20	6 30	Fine
17	W	Siamese Twins d., 1874.	r8	0	7 24	Fine
18	Th	Lord Lytton died, 1873.	s4	23	8 19	Cold
19	F	Isaac Disraeli died, 1848.	r7	58	9 15	Cold
20	Sat	John Howard died, 1790	s4	26	10 9	Chang.
21	S	Septuagesima Sunday.	r7	56	11 2	Chang.
22	M	Loss of Northfleet, 1873.	s4	29	11 53	Sleet
23	Tu	D. of Edinburgh m., 1874	r7	54	MRN.	Snow
24	W	Indian Mutiny, 1857.	s4	33	0 41	Thaw
25	Th	Princess Royal m., 1858.	r7	51	1 27	Cold
26	F	Dr. Jenner died, 1832.	s4	36	2 10	Dull
27	Sat	N. S. Wales settled, 1788.	r7	48	2 53	Cloudy
28	S	Sexagesima Sunday.	s4	40	3 35	Cloudy
29	M	George III. died, 1820.	r7	46	4 17	Wind
30	Tu	Charles I. martyred.	s4	43	5 0	Clear
31	W	Young Pretender d., 1788.	r7	43	5 45	Frost

FREEMAN'S SYRUP OF PHOSPHORUS

*Is Nature's Great Brain
and Nerve Tonic.*

Of all Medicine Dealers, in
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

How beautiful can time,
with goodness, make an old
man look.

Silence is the understanding
of fools; and one of the virtues
of the wise.

A married man has many
cares but a bachelor no
pleasures.

The man who marries for
money, has one advantage
over those who marry for
other considerations—he can
know what he gets.

GOODALL'S BAKING POWDER, ONCE TRIED, ALWAYS USED.

MOON'S CHANGES.

d. h. m.
New Mn. 7... 6... 10p.m.
First Qtr. 14... 9... 55a.m.

d. h. m.
Full Mn. 22... 0... 18a.m.



M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's Sing	Weather
			H. M.	H. M.	
1	Th	Phsnt. & Prtrdge. Shtng.	s4 47	6 32	Frost
2	F	Candlemas Day. [ends.	r7 40	7 21	Frost
3	Sat	Mendelssohn born, 1809.	s4 51	8 13	Fine
4	S	Quinquax.—Shrove Sun.	r7 36	9 7	Fine
5	M	Victoria Crossfnded, 1806.	s4 54	10 3	Fine
6	Tu	Shrove Tuesday.	r7 33	10 59	Keen
7	W	Ash Wednesday.	s4 58	AFT.	Clear
8	Th	Earl Mayo assintd, 1872.	r7 30	0 49	Sharp
9	F	Michelet died, 1874.	s5 2	1 43	Fine
10	Sat	Queen Victoria mar., 1840.	r7 26	2 37	Fine
11	S	1st Sunday in Lent.	s5 5	3 31	Keen
12	M	Custom House brnt., 1814.	r7 22	4 25	Chang.
13	Tu	Msscre. of Glencoe, 1692.	s5 9	5 20	Cloudy
14	W	St. Valentine's Day.	r7 19	6 15	Snow
15	Th	Galileo born, 1564.	s5 13	7 11	Snow
16	F	Lindley Murray d., 1826.	r7 15	8 5	Sleet
17	Sat	Evacuati. of Crimea, 1857.	s5 16	8 58	Clear
18	S	2nd Sunday in Lent.	r7 11	9 48	Fine
19	M	Sir T. F. Buxton d., 1845.	s5 20	10 37	Frost
20	Tu	Commercial Panic, 1797.	r7 7	11 22	Bright
21	W	Crndl. Newman b., 1801.	s5 24	MRN.	Fine
22	Th	Geo. Washington b., 1732.	r7 3	0 7	Fine
23	F	Keats, poet, died, 1821.	s5 27	0 49	Fine
24	Sat	Dr. Guthrie died, 1873.	r6 59	1 32	Fine
25	S	3rd Sunday in Lent.	s5 31	2 14	Clear
26	M	Victor Hugo born, 1802.	r6 55	2 56	Cold
27	Tu	Corn Laws abshd., 1849.	s5 34	3 40	Cold
28	W	Lamartine died, 1869.	r6 50	4 26	Cold

The Wonderful Blood Purifier
IS

FREEMAN'S
SYRUP OF PHOSPHORUS
Of all Medicine Dealers, in
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

Our wishes lengthen as our
sun declines.

The follies of the wise man
are known to himself but
hidden from the world.

He who follows his recre-
ation instead of his business,
will in a short time have no
business to follow.

The love that has nothing
but beauty to keep it in good
condition is short-lived, and
subject to shivering fits.

"GOODALL'S CUSTARD POWDERS" ARE WELCOME AT EVERY TABLE!

MOON'S CHANGES.

d. h. m.
 Last Qr. 2... 5... 26a.m.
 New Mn. 9... 4... 31a.m.
 First Qr. 15... 8... 31p.m.

d. h. m.
 Full Mn. 23... 6... 5p.m.
 Last Qr. 31... 8... 21p.m.

W. D.	W. D.	REMARKABLE DAYS.	SUN R. & S.	Mt's S'i	Weather
1	Th	<i>St. David.</i>	5 38	5 13	Chang.
2	F	Rev. J. Wesley d., 1791.	6 46	6 3	Wind
	Sat	Dr. F. Winslow d., 1874.	5 42	6 55	Wind
	S	4th Sunday in Lent.	6 42	7 48	Wind
	M	Wm. Howitt d., 1879.	5 45	8 42	Gusty
6	Tu	Battle of Borussá, 1811.	6 37	9 37	Clear
7	W	Ld. Collingwood d., 1810.	5 48	10 32	Fine
8	Th	William III. died, 1702.	6 33	11 27	Fine
9	F	C. Knight, pbr., d., 1873.	5 52	AFT.	Chang.
10	Sat	P. of Wales mard., 1863.	6 28	1 17	Showry
11	S	5th Sunday in Lent.	5 55	2 13	Showry
12	M	Berlioz died, 1869.	6 24	3 10	Fine
13	Tu	D. of Connaught m., 1879.	5 59	4 8	Cold
14	W	King of Italy b., 1844.	6 19	5 5	Cold
15	Th	Julius Cæsar ass., B.C., 44.	6 2	6 1	Clear
16	F	Prince Imperial b., 1856.	6 15	6 54	Wind
17	Sat	<i>St. Patrick.</i>	6 6	7 46	Wind
18	S	<i>Palm Sunday.</i>	6 10	8 34	Fine
19	M	Lucknow captured, 1858.	6 9	9 21	Fine
20	Tu	Sir I. Newton died, 1727.	6 6	10 5	Chang.
21	W	<i>Hilary Law Term ends.</i>	6 12	10 48	Overcast
22	Th	Emp. of Germany b., 1797.	6 1	11 30	Dull
23	F	<i>Good Friday.</i>	6 16	MRN.	Cloudy
24	Sat	Qn. Elizabeth died, 1603.	5 56	0 12	Wind
25	S	<i>Easter Sunday.</i>	6 19	0 55	Wind
26	M	<i>Bank Holiday.</i>	5 52	1 38	Fine
27	Tu	Tippoo Sahib deftd., 1799.	6 23	2 23	Fine
28	W	Dec. war with Russia, 1854.	5 47	3 10	Warm
29	Th	Punjaub annexed, 1849.	6 26	3 58	Fine
30	F	British Trps. in Paris, 1814.	5 43	4 48	Bright
31	Sat	Haydn born, 1732.	6 29	5 39	Bright

FREEMAN'S SYRUP OF PHOSPHORUS

Re-vitalizes the Human
Frame.

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

Observe, hear, and be silent.
Judge little, enquire much.

Be punctual. Admit no dis-
order in any engagements.

Life is too short to be spent
in nursing animosities or in
registering wrongs.

Be strict in keeping your
engagements, and do nothing
carelessly nor in a hurry.

WHEN "SPRING CLEANING," USE GOODALL'S BRUNSWICK BLACK.



1883.

APRIL—30 DAYS.

1883.

MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
New Mn.	7...	1...	36p.m.	Full Mn.	22.....11 27a.m.
First Qr.	14...	8...	50a.m.	Last Qr.	30... 7... 3a.m.

M. D.	W. D.	REMARKABLE DAYS.	SUN R&S	Mn's Sing	Weather
			H. M.	H. M.	
1	S	Easter Sunday.	15	38	6 31 Fine
2	M	Easter Law Term begins.	16	33	7 24 Warm
3	Tu	Tower opened free, 1873.	15	34	8 17 Warm
4	W	Oliver Goldsmith d., 1774.	16	36	9 10 Showry.
5	Th	Robert Raikes died, 1811.	15	29	10 4 Showry.
6	F	Napoleon abdicated, 1814.	16	39	10 59 Fine
7	Sat	Prince Leopold b., 1853.	15	25	AFT. Fine
8	S	2nd Sunday after Easter.	16	43	0 53 Change
9	M	King of Belgians b., 1835.	15	21	1 52 Dull
10	Tu	Anglo-Frch. Allnce., 1854.	16	46	2 51 Cloudy
11	W	Bishop Selwyn died, 1878.	15	16	3 50 Showry.
12	Th	Annex. of Transvaal, 1877.	16	49	4 47 Showry.
13	F	Abyssn. War ended, 1868.	15	12	5 40 Clear
14	Sat	Princess Beatrice b., 1857.	16	52	6 31 Fine
15	S	3rd Sunday after Easter.	15	7	7 18 Warm
16	M	M. Thiers born, 1797.	16	56	8 3 Warm
17	Tu	Franklin died, 1790.	15	3	8 47 Clear
18	W	Dr. Abernethy died, 1831.	16	59	9 29 Mild
19	Th	Lord Byron died, 1824.	14	59	10 11 Mild
20	F	Napoleon III. born, 1808.	17	2	10 53 Showry.
21	Sat	Duke of Sussex d., 1823.	14	55	11 36 Showry.
22	S	4th Sunday after Easter.	17	6	MRN. Showry.
23	M	St. George.	14	50	0 21 Fine
24	Tu	Daniel Defoe died, 1731.	17	9	1 7 Warm
25	W	Princess Alice born, 1843.	14	46	1 55 Warm
26	Th	W. C. Macready d., 1873.	17	12	2 45 Change
27	F	Qn. Vc. Emp. India, 1876.	14	42	3 35 Cloudy
28	Sat	Mutiny of the Bnty., 1789.	17	15	4 26 Cloudy
29	S	Rogation Sunday.	14	39	5 18 Dull
30	M	Montgomery died, 1854.	17	19	6 9 Fine



Hope for the Consumptive
by taking

FREEMAN'S

TRUP OF PHOSPHORUS

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

By taking revenge a man is
but even with his enemy; but
in passing over it he is
superior.

Leave nothing of conse-
quence to memory, which can
and ought to be committed to
writing.

Attend scrupulously to the
duties of your position in
commerce or the social circle.

TRUE ECONOMY! GOODALL'S EGG POWDER. ONE PENNY PACKET EQUALS 4 EGGS.

MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
New Mn.	6...	9...	58p.m.	Full Mn.	22... 3... 12a.m.
First Qr.	13...	10...	54p.m.	Last Qr.	29... 2... 23p.m.

W. D.	W. D.	REMARKABLE DAYS	SUN R.&S	Mn's S'ino	Weather	
			H. M.	H. M.		
1	Tu	Royal Academy opens.	r4	35	7 0	Fine
2	W	Geo. Arrowsmith d., 1873.	s7	22	7 52	Fine
3	Th	Ascension Day—Holy	r4	31	8 44	Warm
4	F	[Thursday.	s7	25	9 33	Warm
5	Sat	Empress Eugenie b., 1826	r4	27	10 34	Warm
6	S	Sunday after Ascension.	s7	28	11 32	Chang.
7	M	Lord Brougham d., 1868.	r4	24	AFT.	Fine
8	Tu	John Stuart Mill d., 1873.	s7	31	1 32	Fine
9	W	Schiller died, 1805.	r4	20	2 32	Dull
10	Th	Sir John Goss died, 1880.	s7	35	3 29	Cloudy
11	F	Easter Laws Term ends.	r4	17	4 22	Cloudy
12	Sat	Sir Chas. Barry died, 1860	s7	38	5 12	Cloudy
13	S	Whit-Sunday.	r4	14	5 59	Showry
14	M	Bank Holiday,	s7	41	6 44	Showry
15	Tu	Edmund Kean died, 1833.	r4	11	7 27	Fine
16	W	Battle of Albuera, 1811.	s7	44	8 9	Warm
17	Th	Prince Tallyrand d., 1838.	r4	8	8 51	Sultry
18	F	Wm. Wyche born, 1853.	s7	47	9 34	Sultry
19	Sat	Battle of La Hogue, 1692.	r4	5	10 18	Chang.
20	S	Trinity Sunday.	s7	49	11 4	Cool
21	M	[Columbus d., 1506.	r4	2	11 51	Fine
22	Tu	Trinity Law Term begins	s7	52	MRN.	Dry
23	W	Mark Lemon died, 1870.	r4	0	0 41	Dry
24	Th	Queen Victoria b., 1819.	s7	55	1 32	Dull
25	F	Princess Helena b., 1846.	r3	58	2 23	Showry
26	Sat	Paris burned, 1871.	s7	57	3 15	Showry
27	S	1st Sunday aft. Trinity.	r3	56	4 6	Fine
28	M	John Smeaton b., 1724.	s8	0	4 56	Fine
29	Tu	Restoration Chas. II., 1660	r3	54	5 47	Warm
30	W	Alex. Pope died, 1744.	s8	2	6 37	Warm
31	Th	Joan of Arc burnt, 1431.	r3	52	7 28	Warm

FREEMAN'S

LYRUP OF PHOSPHORUS

Restores exhausted Brain.
Workers.

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

Treat everyone with respect
and civility; everything is
gained and nothing lost by
courtesy.

An investment in knowledge
always pays the best interest.

Make constant efforts to be
master of your temper.

When you receive a kind-
ness, remember it; when you
bestow one, forget it.

IN SPRING AND SUMMER, USE "GOODALL'S BLANC MANGE POWDER,"
SUITS ALL PALATES.



1883.

JUNE—30 DAYS.

1883.

MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
New Mn.	5...	6...	13a.m.	Full Mn.	20... 4... 32p.m.
First Qr.	12...	2...	42p.m.	Last Qr.	27... 7... 38p.m.

M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's Sine	Weather
1	F	Prince Imperial kld., 1879	s8	4 8 22	Fine
2	Sat	General Garibaldi d., 1882	r3	50 9 17	Fine
3	S	2nd Sunday after Trinity.	s8	6 10 15	Hot
4	M	Battle of Magenta, 1859.	r3	49 11 14	Hot
5	Tu	Sir J. Paxton died, 1865.	s8	8 AFT.	Thun.
6	W	Fleas, Bugs, and Moths	r3	43 1 13	Thun.
7	Th	are easily destroyed by	s8	10 2 9	Calm
8	F	"Keating's Powders."	r3	47 3 2	Clear
9	Sat	Chas. Dickens d., 1870.	s8	12 3 52	Fine
10	S	3rd Sunday after Trinity.	r3	46 4 38	Fine
11	M	George I. died, 1727.	s8	14 5 22	Fine
12	Tu	Take to the seaside a Tin	r3	45 6 5	Change
13	W	of "Keating's Powder,"	s8	15 6 47	Dull
14	Th	invaluable for destroy-	r3	45 7 30	Showry.
15	F	ing Bugs and Fleas.	s8	16 8 13	Showry.
16	Sat	John Wesley born, 1703.	r3	44 8 59	Showry.
17	S	4th Sunday after Trinity.	s8	17 9 46	Fine
18	M	Battle of Waterloo, 1815.	r3	44 10 35	Fine
19	Tu	Rev. C. H. Spurgeon b., '34	s8	18 11 26	Warm
20	W	Accessn. of Qn. Vict., 1837	r3	44 MRN.	Sultry
21	Th	Salvator Rosa b., 1615.	s8	18 0 18	Sultry
22	F	W. P. Bowman b., 1862.	r3	45 1 10	Cool
23	Sat	Lord Campbell d., 1861.	s8	18 2 2	Cool
24	S	5th Sunday after Trinity.	r3	45 2 54	Fine
25	M	Buy Knowlson's Cattle Dr.	s8	19 3 44	Fine
26	Tu	George IV. died, 1830.	r3	46 4 35	Cloudy
27	W	Earl of Clarendon d., 1870	s8	19 5 25	Change
28	Th	Qn. Vict. crowned, 1838.	r3	47 6 16	Change
29	F	Lord Raglan died, 1855.	s8	18 7 9	Fine
30	Sat	Centenary of S. Schools, '80	r3	48 8 4	Fine

The Discovery of the Age is

FREEMAN'S

SYRUP OF PHOSPHORUS

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

Do all the good you can in
the world, and make as little
noise about it as possible.

Tranquil pleasure lasts the
longest, we are not fitted to
bear long the burden of great
joy.

It is difficult to grow old
gracefully.

Love and religion protect
all the virtues.

FINE STOMACHIC, "GOODALL'S QUININE WINE," WINTER OR SUMMER.



MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
New Mn.	4...	3...	4p.m.	Full Mn.	20... 3... 31a.m.
First Qr.	12...	7...	49a.m.	Last Qr.	27... 0... 13a.m.

M. D.	W. D.	REMARKABLE DAYS.	SUN R. & S.	Mn's S'.	Weather
1	S	6th Sunday after Trinity.	s8	18 9 1	Fine
2	M	[Battle of the Boyne, 1690]	r3	50 10 0	Fine
3	Tu	Do Days begin.	s8	17 10 58	Clear
4	W	Fleas, Bugs, and Moths	r3	51 AFT.	Clear
5	Th	are easily destroyed by	s8	16 0 50	Warm
6	F	"Keating's Powders."	r3	53 1 42	Warm
7	Sat	Sheridan died, 1816.	s8	15 2 30	Hot
8	S	7th Sunday after Trinity.	r3	55 3 16	Hot
9	M	Eng. acqrd. Cyprus, 1878	s8	14 4 0	Thun.
10	Tu	Louis Daguerre d., 1851.	r3	57 4 43	Broken
11	W	Rt. Hon. W. E. Forster	s8	13 5 25	Showry
12	Th	[born, 1818.]	r3	59 6 8	Fine
13	F	Thames Embkt. opd., '70	s8	11 6 53	Fine
14	Sat	Chicago Fire, 1874.	r4	1 7 39	Fine
15	S	8th Sunday after Trinity.	s8	9 8 27	Fine
16	M	Massacre of Cawnpore, '57	r4	3 9 17	Chang.
17	Tu	Isaac Watts born, 1674	s8	7 10 8	Clear
18	W	Take to the seaside a Tin	r4	6 11 1	Fine
19	Th	of "Keating's Powder,"	s8	5 11 54	Warm
20	F	invaluable for destroying	r4	8 MRN.	Warm
21	Sat	Bugs and Fleas.	s8	2 0 47	Hot
22	S	9th Sunday after Trinity.	r4	11 1 40	Hot
23	M	Beerhouses 1st opd., 1830	s8	0 2 31	Sultry
24	Tu	Window Tax repld., 1851	r4	13 3 22	Thun.
25	W	Frch. Revolution bn., 1830	s7	57 4 14	Chang.
26	Th	Jews admtd. to Parl., 1858	r4	16 5 6	Showry
27	F	Atlantic Cable laid, 1866.	s7	54 6 0	Showry
28	Sat	Hon. C. Andersen d., 1875	r4	19 6 56	Fine
29	S	10th Sunday after Trinity	s7	51 7 52	Fine
30	M	William Penn died, 1718.	r4	22 8 49	Cloudy
31	Tu	Battle of Perua, 1877.	r7	48 9 46	Cloudy

New, Rich and Pure Blood
may be secured by taking

FREEMAN'S

SYRUP OF PHOSPHORUS

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

The follies of the fool are
known to the world, but
hidden from himself.

It is hard to wive and thrive
both in a year.

In bringing up a child think
of its old age.

Nothing will supply the
want of prudence.

Nothing falls into the mouth
of a sleeping fox.

TO STEAKS, CHOPS, ETC., ALWAYS USE "YORKSHIRE RELISH,"



MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
New Mn.	3...	1...	26a.m.	Full Mn.	18... 0... 54p.m.
First Qr.	11...	1...	29a.m.	Last Qr.	25... 5... 32a.m.

M. D.	W. D.	REMARKABLE DAYS	SUN R&S	Mn's S'ing	Weather
H.	M.	H.	M.		
1	W	Lammas Day.	14	25	10 40 Cloudy
2	Th	Battle of the Nile, 1798.	17	45	11 32 Rain
3	F	Battle Saarbrucken, 1870.	14	28	AFT. Rain
4	Sat	Admiral Duncan d., 1804.	17	42	1 9 Dull
5	S	11th Sunday after Trinity	14	31	1 54 Change
6	M	Bank Holiday.	17	38	2 38 Fine
7	Tu	Duke of Edinburgh b., '44	14	34	3 21 Fine
8	W	Trinity Law Term ends.	17	35	4 4 Hot
9	Th	Capt. Marryatt d.; 1848.	14	37	4 47 Hot
10	F	Marshal Bazaine escd., '74	17	31	5 32 Sultry
11	Sat	Do + Days end.	14	40	6 19 Sultry
12	S	12th Sunday after Trinity	17	27	7 7 Sultry
13	M	Rev. G. Gilfillan d., 1878.	14	43	7 57 Thun.
14	Tu	Victoria X founded, 1856.	17	23	8 49 Cloudy
15	W	Sir Walter Scott b., 1769.	14	47	9 42 Cool
16	Th	Disas. sortie Candahar, 80	17	19	10 35 Fine
17	F	Boulton engineer d., 1809.	14	50	11 29 Fine
18	Sat	Earl Russell born, 1792.	17	15	MRN. Fine
19	S	13th Sunday after Trinity	14	53	0 22 Fine
20	M	Abergele Accident, 1868.	17	11	1 15 Fine
21	Tu	King Wm. IV. b., 1765.	14	56	2 8 Fine
22	W	Richard Oastler d., 1861.	17	7	3 1 Cloudy
23	Th	Treaty of Prague, 1866.	14	59	3 56 Overc.
24	F	Mass. St. Bartholew., 1572	17	3	4 52 Fine
25	Sat	M. Faraday died, 1867.	15	2	5 48 Fine
26	S	14th Sunday after Trinity	17	59	6 45 Hot
27	M	First Cable to Calais, 1850.	15	6	7 41 Hot
28	Tu	Abol. of Slavery, 1833.	17	54	8 35 Breeze
29	W	Eruption of Etna, 1874.	15	9	9 27 Fine
30	Th	Dr. Paley born, 1743.	17	50	10 17 Fine
31	F	John Bunyan died, 1688.	15	12	11 4 Fine

One Dose of
FREEMAN'S

SYRUP OF PHOSPHORUS

Equals Twenty Doses of
Cod Liver Oil.

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

Time's currents may wear
wrinkles in the face, but not
reach the heart.

Age is surrounded by a cold
mist in which the flame of
hope will hardly burn.

We always weaken what we
exaggerate.

Virtue alone is the unerring
sign of a noble soul.

A PENNY PACKET OF "GODDALL'S EGG POWDER" GOES AS FAR AS FOUR EGGS.

MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
New Mn.	1...	2...	14p.m.	Full Mn.	16... 9... 41p.m.
First Qr.	9...	6...	38p.m.	Last Qr.	23... 0... 51p.m.

M. D.	W. D.	REMARKABLE DAYS.	SUN R.&S	Mn's Sine	Weather
			H. M.	H. M.	
1	Sat	Partridge Shooting begins	s6 46	AFT.	Fine
2	S	15th Sunday after Trinity	r5 15	0 33	Fine
3	M	Cromwell died, 1658.	s6 41	1 17	Warm
4	Tu	French Repbl. decd, 1870	r5 18	2 0	Warm
5	W	Malta captured, 1800.	s6 37	2 43	Bright
6	Th	Mehemet Ali murd., 1878.	r5 22	3 27	Cloudy
7	F	Dr. Johnson born, 1709.	s6 32	4 13	Cloudy
8	Sat	Sebastapool evactd., 1855.	r5 25	5 0	Fine
9	S	16th Sunday after Trinity	s6 28	5 48	Fine
10	M	Try Yorkshire Relish.	r5 28	6 38	Fair
11	Tu	Hungarian Revolution, '48	s6 23	7 30	Breezy
12	W	Marshal Blucher d., 1819.	r5 31	8 22	Fine
13	Th	C. J. Fox died, 1806.	s6 18	9 14	Fine
14	F	Duke of Wellington d., '52	r5 34	10 7	Open
15	Sat	L'pool. & Man. Ry. op., '30	s6 14	11 0	Dry
16	S	17th Sunday after Trinity	r5 37	11 54	Dry
17	M	Moscow burned, 1812.	s6 9	MRN.	Warm
18	Tu	Bloody Assizes, 1685.	r5 41	0 49	Warm
19	W	First Book printed, 1471.	s6 5	1 45	Variable
20	Th	Battle of Alma, 1854.	r5 44	2 43	Cloudy
21	F	Sir Walter Scott d., 1832.	s6 0	3 41	Fine
22	Sat	G. F. Grace, crktr., d., '80	r5 47	4 39	Fine
23	S	18th Sunday after Trinity	s5 55	5 36	Overc.
24	M	Lord Denman died, 1854.	r5 50	6 31	Overc.
25	Tu	Siege of Paris, 1870.	s5 51	7 24	Dull
26	W	Lucknow relieved, 1857.	r5 53	8 14	Fine
27	Th	Algiers bombarded, 1816.	s5 46	9 2	Fine
28	F	Strasburg capitultd., 1870.	r5 57	9 47	Bright
29	Sat	Michaelmas Day.	s5 42	10 31	Bright
30	S	19th Sunday after Trinity	r6 0	11 14	Cloudy

Thousands snatched from the
grave by taking

FREEMAN'S

SYRUP OF PHOSPHORUS

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

Coldness in love is a sure
means of being beloved.

Content hangs not so high,
but that a man on the ground
may reach it.

Laziness travels so slowly
that poverty soon overtakes
him.

Poverty wants some things,
luxury many things, avarice
all things.

FOR A CHEERY FIRESIDE USE "GOODALL'S BRUNSWICK BLACK"!





MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
New Mn.	1...	5...	54a.m.	Last Qr.	22...11... 19p.m.
First Qr.	9...	10...	20a.m.	New Mn.	30...11... 57p.m.
Full Mn.	16...	6...	45a.m.		

M D.	W D	REMARKABLE DAYS.	SUN R&S.	Mn's Sing	Weather
			H. M.	H. M.	
1	M	Sir E. Landseer d., 1873.	55	37	AFT. Cloudy
2	Tu	M. Arago died, 1852.	16	3	0 40 Cloudy
3	W	Treaty of Limerick, 1691	55	32	1 24 Fine
4	Th	Barry Cornwall d., 1874.	16	7	2 9 Fine
5	F	Sir Francis Grant d., 1878	55	28	2 55 Cool
6	Sat	William Tyndall d., 1536	16	10	3 43 Cloudy
7	S	20th Sunday after Trinity	55	23	4 31 Cloudy
8	M	Eddystone Lthe fin., 1759	16	13	5 21 Rain
9	Tu	Chicago Fire, 1871.	55	19	6 11 Rain
10	W	Father Matthew b., 1790.	16	17	7 2 Change
11	Th	Afghan War ends, 1844.	55	15	7 53 Change
12	F	Elizabeth Fry died, 1845.	16	20	8 45 Fine
13	Sat	Murat shot, 1815.	55	10	9 38 Fine
14	S	21st Sunday after Trinity	16	23	10 32 Dull
15	M	Allan Ramsay born, 1686.	55	6	11 28 Overc.
16	Tu	Houses of Parlt. bnt. 1834	16	27	MRN. Cold
17	W	Duchess of Edinbgh b., '53	55	2	0 26 Cold
18	Th	Lord Palmerston d., 1865	16	30	1 25 Frost
19	F	Sir C. Wheatston d., 1875	54	57	2 26 Fine
20	Sat	Grace Darling d., 1842.	16	34	3 26 Fine
21	S	22nd Sunday after Trinity	54	53	4 24 Fair
22	M	[Battle of Trafalgar, 1805	16	37	5 19 Fair
23	Tu	Lord Derby died, 1869.	54	49	6 11 Cloudy
24	W	Geo. W. Burn b., 1853.	16	41	7 0 Change
25	Th	Battle of Balaklava, 1854.	54	45	7 46 Cold
26	F	Von Moltke born, 1800.	16	44	8 30 Cold
27	Sat	Cuba discovered, 1492.	54	41	9 13 Frost
28	S	23rd Sunday after Trinity	16	48	9 55 Frost
29	M	Bristol Riots, 1831.	54	37	10 38 Change
30	Tu	L. Gambetta born, 1838.	16	51	11 22 Rain
31	W	All Hallow e'en.	54	38	AFT. Rain

Stomach and Liver Complaints
vanish by taking

FREEMAN'S

SYRUP OF PHOSPHORUS

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

What maintains one vice
would bring up two children.

Adversity is not without
comfort and hopes.

It is good to rub and polish
one's brain again that of others.

The iron chain and the
silken cord both equally are
bonds.

USE "GOODALL'S CUSTARD POWDER" WITH AUTUMN FRUITS.

1883.

NOVEMBER—30 DAYS.

1883.

MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
First Qr.	8...	0...	4p.m.	Last Qr.	21... 1... 44p.m.
Full Mn.	14...	4...	37p.m.	New Mn.	29... 6... 54p.m.

M. D.	W. D.	REMARKABLE DAYS.	SUN R.&S	Mn's S'ine	Weather
1	Th	<i>All Saints.</i>	r6	55	0 52 Dull
2	F	<i>Michaelmas Law T. bgns.</i>	s4	30	1 40 Dull
3	Sat	Battle Hohenlinden, 1800	r6	58	2 28 Cloudy
4	S	24th Sunday after Trinity	s4	27	3 17 Cloudy
5	M	[G. Peabody d., 1869.	r7	2	4 6 Cold
6	Tu	Princess Charlotted., 1817	s4	23	4 55 Cold
7	W	Battle of Moulton, 1848.	r7	6	5 45 Raw
8	Th	John Milton died, 1674.	s4	20	6 34 Raw
9	F	Prince of Wales b., 1841.	r7	9	7 25 Hazy
10	Sat	Martin Luther b., 1483.	s4	17	8 16 Fog
11	S	25th Sunday after Trinity	r7	13	9 9 Fog
12	M	Chas. Kemble b., 1834.	s4	14	10 5 Change
13	Tu	Rossini died, 1868.	r7	16	11 4 Clear
14	W	Mozart born, 1719.	s4	11	MRN. Clear
15	Th	John Bright born, 1811.	r7	20	0 5 Fine
16	F	[Cowper, poet, b., 1731.	s4	8	1 7 Cold
17	Sat	Suez Canal opened, 1869.	r7	23	2 8 Cold
18	S	26th Sunday after Trinity	s4	5	3 7 Raw
19	M	Peace proclaimed, 1815.	r7	26	4 2 Raw
20	Tu	Lord Elgin died, 1863.	s4	3	4 54 Dull
21	W	Princess Royal b., 1840.	r7	30	5 42 Cloudy
22	Th	Lord Clive died, 1774.	s4	1	6 27 Change
23	F	First Balloon ascent, 1782	r7	33	7 11 Frost
24	Sat	Lord Melbourne d., 1848.	s3	59	7 54 Frost
25	S	27th Sunday after Trinity	r7	36	8 37 Snow
26	M	The "Great" Storm, 1703	s3	57	9 20 Snow
27	Tu	Princess of Teck b., 1833.	r7	39	10 4 Clear
28	W	King Alfonso b., 1857.	s3	55	10 50 Clear
29	Th	<i>Times</i> 1st p. by Steam, '14	r7	42	11 37 Fine
30	F	<i>St. Andrew.</i>	s3	53	AFT. Fine

Cold successfully resisted by
taking

FREEMAN'S

SYRUP OF PHOSPHORUS

Of all Medicine Dealers. In
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.

What men call accident is
God's own part.

Happy are they that hear
their detractions and put them
to mending.

Society is built upon trust,
and trust upon confidence of
one another's integrity.

That is good company
where Wisdom and Truth
and Love prevail.

"YORKSHIRE RELISH" SHOULD BE USED WITH ALL MEATS.

1883.

DECEMBER—31 DAYS.

1883.



MOON'S CHANGES.

d.	h.	m.	d.	h.	m.
First Qr.	7...	11...	46 a.m.	Last Qr.	21... 8... 8 a.m.
Full Mn.	14...	3...	28 a.m.	New Mn.	29... 1... op.m.

M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's S'ine	Weather
1	Sat	Princess of Wales b., 1844	17	45	1 14 Frost
2	S	1st Sunday in Advent.	18	52	2 4 Frost
3	M	Fire at Warwick Castle, '71	17	48	2 53 Sleet
4	Tu	Thos. Carlyle b., 1795.	18	51	3 42 Snow
5	W	Alex. Dumas d., 1870.	17	51	4 31 Cold
6	Th	Battle of Cawnpore, 1857	18	50	5 19 Cold
7	F	Marshal Ney shot, 1815.	17	53	6 8 Fine
8	Sat	Richd. Baxter d., 1791.	18	50	6 59 Fine
9	S	2nd Sunday in Advent.	17	56	7 51 Sharp
10	M	Fall of Plevna, 1877.	18	49	8 46 Sharp
11	Tu	Sir D. Brewster d., 1871.	17	58	9 44 Frost
12	W	Dr. Johnson died, 1784.	18	49	10 45 Frost
13	Th	Dean Stanley born, 1816.	18	0	11 47 Fine
14	F	Prince Albert died, 1861.	18	49	MRN. Fine
15	Sat	[Princess Alice d., 1878.	18	2	0 48 Overc.
16	S	3rd Sunday in Advent.	18	49	1 46 Change
17	M	Beethoven born, 1770.	18	3	2 41 Dull
18	Tu	Slavery abol., U.S., 1862.	18	50	3 33 Dull
19	W	Lord Beaconsfield b., 1805	18	4	4 21 Clear
20	Th	Lord Macaulay d., 1859.	18	50	5 7 Fine
21	F	Michaelmas Law 1. ends.	18	6	5 50 Fine
22	Sat	[Shortest Day.	18	51	6 34 Sharp
23	S	4th Sunday in Advent.	18	7	7 17 Frost
24	M	W. M. Thackeray d., 1863	18	53	8 0 Frost
25	Tu	Christmas Day.	18	7	8 45 Snow
26	W	Bank Holiday.	18	54	9 32 Snow
27	Th	St. John the Evangelist.	18	8	10 20 Snow
28	F	Innocent's Day.	18	55	11 9 Snow
29	Sat	W. E. Gladstone b., 1809.	18	8	AFT. Clear
30	S	1st Sunday aft Christmas	18	57	0 49 Clear
31	M	"Turn over a New Leaf."	18	8	1 39 Frost

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ECLIPSES IN 1883.

In the Year 1883 there will be two Eclipses of the Sun, and two of the Moon.

I.—A Partial Eclipse of the Moon on April 22, invisible at Greenwich.

II.—A Total Eclipse of the Sun on May 6th, invisible at Greenwich.

III.—A Partial Eclipse of the Moon on October 16th, visible at Greenwich, from 5-59 a.m. to 6-25 a.m.

IV.—An Annual Eclipse of the Sun on October 30th, invisible at Greenwich.

TABLE OF HIGH WATER.

The Moon's Age is given in this column, and in a line with it the mean time of High Water.												
Whitehaven, s Ramsgate, s Beechy Head, s Dover Roads, s Cowes (I. of W.), Portsmouth, Harwich, L Southampton, s Margate s Chatham, Rochester, s Queensbro', Gravesend, Wales, (Sea off) and Severn. s Berwick, Denbigh, London, L Sunderland, L Tynemouth Bay, L Whitby, L Bantry Bay, Robinhood Bay, L Tees—River Mouth. s Humber (entrance of), s St. Ives, s Galway, s Cork, s Bridlington. s Newcastle-on-Tyne, Waterford, Falmouth, L Barnstaple Bay. s Cardiff, s Torbay, s Swansea, Plymouth, Hull, Milford-Haven, Torbay, (Berry Head,) Weymouth, Bristol, Newport—Wales. s Boston, s Cardigan Bay, s Chepstow, s Lynn, Topsham, St. Alban's Head. Carnarvon, s Poole. L Needles, Yarmouth Roads, Shoreham, Southwold, s Spithead. s Holyhead Bay, s Liverpool, Brighton, Belfast, s Isle of Man, (south side,) s Chester Bar, Beaumaris, s Seaforth, Hastings, Rye Harbour.												
AGE.	H.	M.	H.	M.	H.	M.	H.	M.	H.	M.	H.	M.
0 15	11	38	1	30	2	18	5	30	6	8	7	23
1 16	11	26	2	18	3	6	6	18	6	56	8	21
2 17	1	14	3	6	3	54	7	6	7	44	9	9
3 18	2	2	3	54	4	42	7	54	8	32	9	57
4 19	2	50	4	42	5	30	8	42	9	20	10	45
5 20	3	38	5	30	6	18	9	30	10	8	11	33
6 21	4	26	6	18	7	6	10	18	10	56	12	21
7 22	5	14	7	6	7	54	11	6	11	44	1	9
8 23	6	2	7	54	8	42	11	54	12	32	1	57
9 24	6	50	8	42	9	30	12	42	1	20	2	45
10 25	7	38	9	30	10	18	1	30	2	8	3	33
11 26	8	26	10	18	11	6	2	18	2	56	4	21
12 27	9	14	11	6	11	54	3	6	3	44	5	9
13 28	10	2	11	54	12	42	3	54	4	32	5	57
14 29	10	50	12	42	1	30	4	42	5	20	6	48

EXPLANATION.—Find the Moon's Age, in the first column, and in a line with it, in the column over which is the name of the place required, you will find the time of High Water. The s prefixed to the name shows that at that place it is High Water SOONER, and the L that it is rather LATER, than the time given.

WHAT SHALL WE HAVE FOR DINNER?

IS an important question in every well-regulated household, and those are the best managers who can provide a cheap and tasty meal at little trouble. To aid them in so doing, we have prepared particulars of Seven Dinners suitable for a middle-class family, every recipe having been practically tested. It need scarcely be added that the HOUSEHOLD SPECIALITIES of Messrs. GOODALL, BACKHOUSE & Co. are freely recommended, for wherever they have been used, they are now considered to be indispensable. So that those who follow

our counsel will, we are sure, thank us for bringing under their notice requisites which will prove their value the more they are used. From every part of the world approving testimony to their good qualities is continually being received, and it is to those who are as yet unacquainted with them that we now specially address ourselves. Our object in giving these BILLS OF FARE is to combine comfort with economy, and to prove that good and varied fare may be provided at a small cost. Let us, then, commence with dinner for

SUNDAY.

MENU :—RABBIT SOUP, ROAST BEEF, AND BERMUDA PUDDING.

RABBIT SOUP.

MATERIALS.—Wild rabbit, or Ostend rabbit, weighing about three pounds; one pound of pickled pork; four onions; one turnip; a dessert-spoonful of corn-flour or tablespoonful of fine oatmeal; five pints of water.



WILD RABBITS.

PROCESS.—Put the pickled pork, two onions, and the turnip into two quarts of hot water, and simmer for an hour. Meanwhile, wash the rabbit thoroughly and add it, with a pint of cold water, to the contents of the stew-pan, and allow the whole to simmer for another hour. Then remove the rabbit, pork, and vegetables, and having cut off the legs, shoulders, and as much meat as you can off the back, put it all aside to make a

stew or fricassee next day. Fry the remaining two onions cut in slices till they are moderately brown, and put them with the head and bones of the rabbit into the broth; simmer for two hours, occasionally skimming the surface of the soup. Thicken with corn-flour or oatmeal, mixed to a paste in a little cold water, and add some salt if the pickled pork has not made the soup salt enough already. Strain through a hair sieve, return to the stewpan for a few minutes, and serve hot.

This soup will be greatly improved by the addition of a teaspoonful of YORKSHIRE RELISH, the capital sauce manufactured by Messrs. Goodall, Backhouse, and Co., to every half-pint.

ROAST BEEF.

MATERIALS.—A piece of beef; salt; flour; a piece of white paper spread with butter, lard, or dripping.

PROCESS.—Wipe the beef; fasten the greased paper over the fat with some small skewers; hang before a good clear fire; baste constantly with the fat that drops from the meat, or with some lard, dripping, or butter, if the meat be very lean. When almost done, remove the paper, put the meat close to the fire, and

WHAT SHALL WE HAVE FOR DINNER?

sprinkle salt over it, dredging it also with a little flour. Garnish with horse-radish.



SIRLOIN OF BEEF.

Prepare the gravy as directed above, adding to it two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds. The aroma and taste of gravy thus made will cause any kind of roast meat to be heartily relished.

BERMUDA PUDDING.

MATERIALS.—One pint of milk; the peel of half a small lemon; two ounces of loaf sugar; one tablespoonful of corn-flour; and one packet of Messrs. Goodall, Backhouse, and Co.'s CUSTARD POWDER.

PROCESS.—Peel the rind of the lemon as thinly as possible; put the peel and lump sugar into the milk in a clean saucepan, and place over a clear fire until the milk just begins to boil. Before doing this, the corn-flour and Custard Powder should be mixed smooth in a basin, with four tablespoonfuls of cold milk, taken from the pint, before the remainder is set over the fire. When the milk is beginning to boil, add the last-named ingredients, and allow the saucepan to remain over the fire for eight minutes longer, taking care that its contents are simmering nicely the whole time. Pour into a mould, and stand in a cool place until cold.

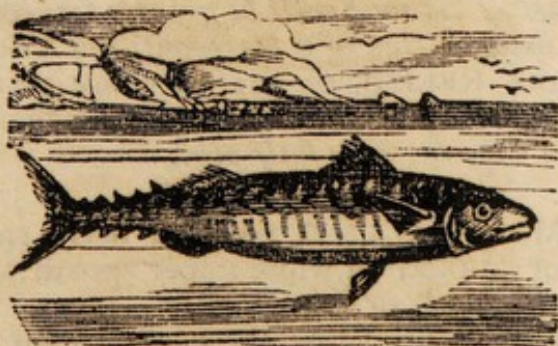
This palatable pudding is much relished by children, and is improved by the addition of a little cream or preserve when sent to table. GOODALL'S CUSTARD POWDER, for making this pudding, may be obtained of most chemists, grocers, and oilmen throughout the United Kingdom and British Colonies.

MONDAY.

MENU:—BROILED MACKEREL, COLD BEEF WITH YORKSHIRE RELISH, AND OPEN JAM TART.

BROILED MACKEREL.

MATERIALS.—As many mackerel as may be required; pepper and salt; a little butter.



THE MACKEREL.

PROCESS.—Clean, wash, and wipe each fish, and then split it down the back, causing it to spread open like a dried haddock. Sprinkle plentifully with pepper and salt, and broil on a clean gridiron

over a clear fire for about ten minutes, keeping the fish on the back the whole time, and putting a few small pieces of butter on the inside, which is uppermost, while cooking. Have a hot dish ready, and send to table as hot as possible.

Before eating the fish, sprinkle it plentifully with YORKSHIRE RELISH, which is manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and should be placed on every table at breakfast, lunch, dinner, and supper.

COLD BEEF WITH YORKSHIRE RELISH.

The remainder of the beef from Sunday's dinner will prove an acceptable dish to any family when Yorkshire Relish is freely used. It has banished pickles and other condiments from the table of those

WHAT SHALL WE HAVE FOR DINNER ?

who are now accustomed to the piquancy which it gives to all cold meats.

OPEN JAM TART.

MATERIALS.—Some good puff paste ; preserve of any kind.



OPEN TART.

PROCESS.—Line a shallow tart tin with a layer of puff paste, and on the paste spread a thick layer of jam or

marmalade. Ornament the edge of the paste with a pastry roller, and place—or omit if taste does not approve of them—some thin strips of paste, rolled to the form and thickness of stout string, diagonally both ways over the surface of the preserve. Bake in a brisk oven for fifteen minutes.

Jam tarts, whether large or small, are improved by the addition of some cold custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all respectable grocers and oilmen.

TUESDAY.

MENU :—BOILED WHITING, JUGGED HARE, BREAD-AND-BUTTER PUDDING.

BOILED WHITING.

MATERIALS.—As many whiting as may be needed ; cold water sufficient to cover fish ; about two ounces of salt.



THE WHITING.

PROCESS.—Clean the fish and lay them in a fish-kettle, or stew-pan, in the salt and water. As soon as the water boils add a little cold water, and simmer for five or ten minutes, according to the size of the fish. When done, serve on a flat dish with a strainer, and garnish with parsley.

Some people will eat fish with no other addition than that of salt, but the majority of persons pronounce it to be comparatively insipid without the addition of some condiment. YORKSHIRE RELISH should be used freely with all kinds of fish, whether boiled or broiled. Many prefer it pure and simple, others introduce it in the sauces, and either way, it helps to make an otherwise insipid

dish palatable. It may be had of all chemists, grocers, and oilmen.

JUGGED HARE.

MATERIALS.—A hare ; some good stock, about two or three pints, in proportion to the size of the hare ; a small onion stuck with cloves ; some lemon-peel ; pepper and salt ; some force-meat balls ; a glass of port wine ; some butter, lard or dripping.



ROAST HARE.

PROCESS.—The entrails, liver, &c., of a hare should be removed as soon as it is received ; after doing this, wipe the inside, pepper it well, and hang up the hare. When wanted for dressing, skin it and truss as if for roasting, and then half-roast it before a clear hot fire—from half an hour to an hour being sufficient, according to the size of the hare. Baste constantly while the hare is roasting. Then cut it up into small pieces, and put these into an earthen jar with a cover, pouring sufficient stock over them to

nearly cover them, and adding the onion, lemon peel, pepper, salt, &c. Put the jar into a slow oven, and allow the contents to simmer for two and a half or three hours, according to the size of the hare. When sufficiently done, take out the pieces of hare and pour the gravy into a clean saucepan, adding a little more stock, if necessary, and the port wine. If not sufficiently seasoned, put in a little more pepper and salt. When the gravy is just about to boil, pour it over the pieces of hare, which should be placed in a very hot dish, and send to table as quickly as possible.

The gravy will be greatly improved by the addition of two or three table-spoonfuls of YORKSHIRE RELISH, the excellent sauce manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, and sold by all grocers and oilmen. When this is used the glass of port wine may be dispensed with.

BREAD-AND-BUTTER PUDDING.

MATERIALS.—Brown or white bread not too stale; quarter of a pound of butter; half a pound of currants; two

ounces of citron; two ounces of moist sugar; one teaspoonful of allspice; one packet of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

PROCESS.—Cut the bread in thin slices and spread butter not too thickly on each slice; soak the currants well in cold water, and cut the citron into thin strips; lay the slices of bread in a well-buttered pie dish, and strew currants and slices of citron over each layer, sprinkling with allspice and sugar. Make a pint of custard with Messrs. Goodall, Backhouse & Co.'s delicious CUSTARD POWDERS, and when the pie dish is filled with slices of bread-and-butter, &c., pour the custard slowly into the dish, and bake in a quick oven for half an hour.

No sauce of any kind is really required with this pudding, but some cold custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, may be sent to table with the pudding, to make each plateful cooler.

WEDNESDAY.

MENU :—OX TAIL SOUP, ROAST GOOSE, AND RHUBARB PIE WITH CUSTARD.

OX TAIL SOUP.

MATERIALS.—An ox tail; quarter of a pound of dripping; quarter of a pound of flour; three onions; one carrot; one turnip; the tops of a stick of celery; a little thyme, either fresh or dried; pepper and salt; three quarts of water.

PROCESS.—Cut into pieces the ox tail, which has been, or should have been, jointed by the butcher; slice the onions, and cut the carrot and turnip into dice. Put the dripping into a frying-pan and place over the fire, stirring in the flour as the dripping melts. Then put in the vegetables—onions, carrot, and turnip—and when they have been in the pan about five minutes add the meat, and fry for about ten minutes, stirring occa-

sionally. Turn the contents of the frying-pan into a stew-pan, add the water, and simmer for about three hours. About an hour before the soup is ready, put in the celery cut into small shreds, and the thyme, seasoning with pepper and salt to taste.

Do not forget to add, when the soup is ready for table, some YORKSHIRE RELISH, one of the specialities of Messrs. Goodall, Backhouse & Co., in the proportion of a teaspoonful to half-a-pint of soup.

Ox tail is somewhat expensive in winter. Can you suggest any substitute for it?

Yes; the giblets of a turkey or goose, or those of a couple of ducks or chickens may be used in the same way, furnishing a nutritious and most delicious soup.

WHAT SHALL WE HAVE FOR DINNER?

ROAST GOOSE.

MATERIALS.—A plump goose, about ten pounds in weight; sage-and-onion stuffing; apple sauce.



ROAST GOOSE.

PROCESS.—Pick, draw, and truss the goose, carefully removing, by the aid of a knife, all the stub feathers or feathers just beginning to grow, and singe to remove any long hairs that may remain on the bird. Well wipe the inside and fill with stuffing. Hang the bird before a hot, clear fire, and roast for about one and a half hours. A heavier bird will, of course, require a longer time, and a green goose not so long. Send to table as hot as possible, with a tureen of strong beef gravy and another of apple sauce. Mashed turnips should be sent to table with roast goose or roast duck, as they tend to correct the grossness and strong flavour of these birds.

Another and better method of counteracting the richness and strong flavour of goose and duck is to add to the beef gravy that is eaten with them two or three table-spoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds.

RHUBARB PIE, WITH CUSTARD.

MATERIALS.—Some sticks of rhubarb, weighing, say, four pounds; some good suet crust; and lemon-peel.

PROCESS.—Strip the skin from the rhubarb, thus reducing the weight to about three and a half pounds, and cut the sticks into pieces an inch in length; if the sticks be very thick split them lengthwise into two or three pieces. Line a pie-dish with suet crust, put a small cup in the centre, lay in the rhubarb, scatter a few pieces of lemon-peel, and cover with paste. Set in a quick

oven and bake for three-quarters of an hour.

Have ready a pint or more of rich custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds. This, when poured over the pie, will prove a palatable and wholesome accompaniment. Let each who partakes of it also sweeten to taste with sugar. Either moist sugar or loaf sugar, finely powdered, may be used.

HOW TO MAKE CUSTARDS.

CUSTARDS, as we have already seen, form a suitable and palatable accompaniment to almost all kinds of pies and puddings made of fruit, whether fresh or dried. It is now necessary to look a little more closely into the method of preparing custards, and see how custards may be utilized with other dishes than fruit pies and puddings, and even form the chief ingredient in the making of many light and highly nutritious additions to the dinner and supper table.



CUSTARDS IN GLASSES

To make custards in the ordinary way several eggs are required, which renders them expensive. For this reason they are seldom produced at the tables of any but those who are well-to-do in the world. It has been said that any man who can make two blades of grass grow where only one has grown before should be looked upon as a public benefactor. Surely then anyone who affords people the means of making a delicious dish at less than half its previous cost, has an equal claim to be so regarded. This has been done by Messrs. Goodall, Backhouse & Co., of Leeds, who, by means of their CUSTARD POWDER, have enabled thrifty housekeepers to make delicious custards without eggs at a great reduction of cost. So that all may now enjoy those delicious preparations which render fruit

WHAT SHALL WE HAVE FOR DINNER?

pies and puddings more palatable by softening the natural acidity of the fruit, form an agreeable sauce to some, and enter largely, if not entirely, into the composition of others.

MATERIALS.—One pint of new milk, or cream; one packet of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds; two or three ounces of finely-powdered loaf sugar.

PROCESS.—Take from a pint of new milk or cream two tablespoonfuls, and mix well in a basin one of the packets; boil the remaining milk with two or three ounces of white sugar; while boiling pour it into the basin, stirring all the time; when cold, put it in the glasses. The custard can be used soon as cold.

DELICIOUS CUSTARD PUDDING.—One quart of new milk, mixed with three ounces of the Custard Powder; boil a

few minutes, let it stand till cold, then add one or two eggs, four tablespoonfuls of sugar; pour into a pie dish and bake for half an hour. This makes a very delicious pudding.

See that you get GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds. Ask your grocer or oilman for it, and take none that does not bear the name of this well-known firm.

Is no flavouring required with this custard?

All the flavouring that is necessary has been already added by the manufacturers. To add to the appearance, however, of the preparation, you may, if you like, grate a little nutmeg on the surface of the custard, when it is placed in the jug, bowl, or custard cup in which it is to be sent to table. It is unnecessary to boil the custard, therefore failure through want of stirring when on the fire, and taking it off as soon as it begins to boil, as in the ordinary method of making custard, is simply impossible.

THURSDAY

MENU:—FRIED SOLES, ROAST LOIN OF VEAL, AND BLANCMANGE.

FRIED SOLES.

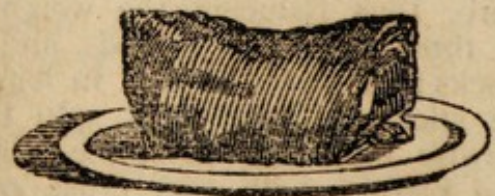
MATERIALS.—As many soles as may be required; some olive oil, butter, lard, or dripping; one egg; some fine bread crumbs.

PROCESS.—Skin the soles, if this has not been already done by the fishmonger; wash them and wipe them dry. Beat up the yolk and white of an egg, brush over the fish with it, and then sprinkle with bread crumbs. Put the oil, dripping, or whatever fatty substance you may use, into the frying-pan, and let it *boil* before the fish is put in. When one side is sufficiently cooked, which will be in from three to five minutes, turn the fish, and when done, remove from the pan and place before the fire on an old plate for a few minutes, to prevent them from being greasy. Serve on a hot dish, garnished with parsley.

The best sauce for soles and all fried fish is melted butter, to which should be added some of Messrs. Goodall, Backhouse & Co.'s appetising YORKSHIRE RELISH, in the proportion of a brimming tablespoonful to a quarter of a pint of melted butter.

ROAST LOIN OF VEAL.

MATERIALS.—Loin of veal; half pound of lard, dripping, or butter; sheet of white paper spread with butter or lard; flour.



LOIN OF VEAL.

PROCESS.—Fasten the paper over the kidney and fat that surrounds it with

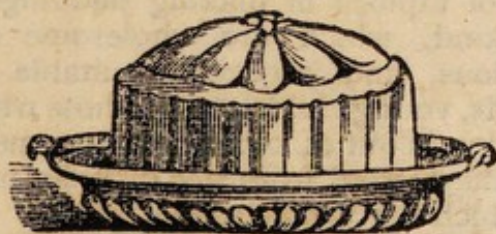
WHAT SHALL WE HAVE FOR DINNER ?

small skewers, and set the joint before a clear fire. As veal in itself is lean, very little dripping will come from it, and it must be constantly basted with the lard, dripping, or butter, which should be placed in the dripping-pan, and allowed to melt and run into the well. When almost done remove the paper, bring the joint close to the fire, dredge with flour, and let the exterior be nicely browned and crisped.

℞ Melted butter is usually eaten with roast veal, but into this, when ready for table, two or three tablespoonfuls of YORKSHIRE RELISH, from the manufactory of Messrs. Goodall, Backhouse, and Co., at Leeds, should be stirred in to impart that sharpness of flavour which is so desirable in sauce or gravy eaten with veal, and which some seek to supply by garnishing with slices of lemon.

BLANCMANGE.

MATERIALS.—One pint of new milk or cream; an ounce and a half of loaf sugar, and one packet of GOODALL'S BLANCMANGE POWDER.



BLANCMANGE.

PROCESS.—If the loaf sugar be not already in the form of powder, bring it

to this state by pounding it in a mortar; then place the sugar and BLANCMANGE POWDER in a quart basin, with three tablespoonfuls of the milk or cream, and mix thoroughly, stirring briskly until the sugar is completely dissolved. As soon as this is done, put the remainder of the milk in a clean saucepan, and place it over a clear fire. When the milk is just on the point of boiling, remove the saucepan from the fire and pour the milk on the ingredients in the basin. Stir the whole well together, and return the mixture to the saucepan. Have ready a mould or dish which has been wetted by dipping it into cold water, and when the mixture has boiled for six or eight minutes, pour it into the mould. As soon as the blancmange is cold it is ready to be sent to table; but before serving, it should be removed from the mould and placed on a pretty glass or china dish.

℞ The BLANCMANGE POWDER manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by grocers, chemists, and oilmen, in almost every town and village in the United Kingdom, is a unique preparation, by means of which rich and delicious blancmange may be made in a few minutes, and at very little cost.

Each packet is flavoured in the process of manufacture. The flavours imparted to the packets are—ALMOND, VANILLA, STRAWBERRY, RASPBERRY & LEMON.

FRIDAY.

MENU :—BEEF SOUP, ROAST FORE-QUARTER OF LAMB, TAPIOCA PUDDING.

BEEF SOUP.

MATERIALS.—Three pounds of shin of beef, or two pounds of steak cut near the shoulder; two quarts of cold water; carrots and turnips, three or four of each, according to size; the tops of a stick of celery or some celery seed; pepper and salt to taste.

PROCESS.—Cut the beef into small pieces, and if shin of beef be used, crack

the bone in pieces too. Put the whole into a stew-pan with the water, after frying the beef for a few minutes in a frying-pan to brown the exterior. Skim occasionally after the soup has begun to simmer, and about half an hour after it has been placed on the fire add the vegetables, and allow the whole to simmer for three hours after this is done. Add pepper and salt to taste, while the

WHAT SHALL WE HAVE FOR DINNER ?

soup is simmering, and when just ready, colour with a little brown sugar burnt over the fire in an iron spoon, and serve with the meat.

Those who like a piquant flavour in soup—and who does not?—may easily impart it to beef soup by adding to each half pint or soup-plateful a teaspoonful of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, and sold by all grocers and oilmen.

ROAST FORE-QUARTER OF LAMB.

MATERIALS.—A fore-quarter of lamb; som salt; dripping.



FORE-QUARTER OF LAMB.

PROCESS.—Place at a moderate distance from a clear fire, and baste well with fresh dripping. When done—and lamb should always be well done—sprinkle with salt, and move close to the fire for five minutes, to render the outside brown and crisp. Serve with mint sauce in a sauce-tureen.

When brought to table let the carver separate the shoulder from the neck and breast, rub some butter over the part thus exposed, and pour over it a

tablespoonful of Messrs. Goodall, Backhouse & Co's digestive sauce, YORKSHIRE RELISH, manufactured by them at Leeds. Restore the shoulder to its place, and after letting it remain a few moments to imbibe the flavour of the butter and YORKSHIRE RELISH, put it on a clean dish, to be eaten cold.

TAPIOCA PUDDING.

MATERIALS.—Four ounces of tapioca; two ounces of beef suet; one pint of cold water; one pint of milk: one pint of CUSTARD.

PROCESS.—Chop the beef suet as finely as possible, and put it with the tapioca into a pie dish, pouring the cold water over it. Set it in a cool oven for half an hour; then add the milk; mix thoroughly with the tapioca and return to the oven, letting the pudding bake for about an hour. Serve with the custard in a glass jug or bowl, as an accompaniment, and sweeten to taste with moist sugar or loaf sugar powdered. Sago may be used instead of tapioca in making puddings of this kind, which are wholesome and nutritious, and especially suitable for invalids, young children, and those whose digestion is out of order. By no means omit the custard from this dish, for making which see Wednesday's recipes. By this addition, tapioca pudding is made delicious and acceptable to every one at table.

SATURDAY.

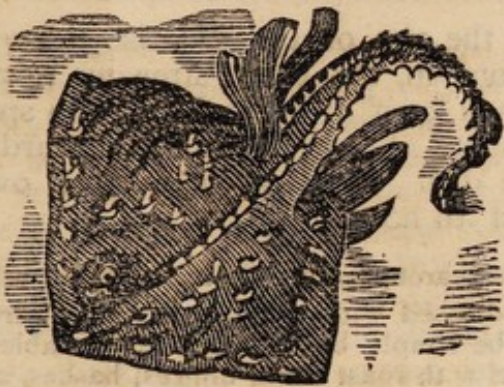
MENU :—FRICASSEED SKATE, BOILED LEG OF MUTTON, SAVOURY OMELET, AND MACARONI PUDDING.

FRICASSEED SKATE.

MATERIALS.—Three pounds of skate; one pint of water; some sweet herbs, pepper, salt, and a little grated nutmeg; half a pint of milk; half an ounce of butter; a tablespoonful of flour.

PROCESS.—Put the skate with the herbs, pepper and salt, and the water (which should be lukewarm), into a stew-

pan, and let the whole simmer for a quarter of an hour. Take out the herbs, which should be tied together in a bunch so that they may be easily removed, and put in the milk and nutmeg. After simmering for five minutes longer, add the butter, and stir in the flour gradually until the liquor is smooth and thick, when it is ready for table.



THORNBACK SKATE.

Before removing the stew-pan from the fire, add YORKSHIRE RELISH, in the proportion of a dessert-spoonful for each pound of skate, and shake the pan until it is thoroughly incorporated with the other ingredients. Messrs. Goodall, Backhouse & Co.'s unique and inexpensive sauce, YORKSHIRE RELISH, is good with any kind of fish, however it may be cooked.

BOILED LEG OF MUTTON.

MATERIALS.—A leg of mutton; boiling water enough to cover it; a table-spoonful of salt heaped up.



LEG OF MUTTON.

PROCESS.—Having nicely trimmed the leg of mutton, put it into the water, which should be already boiling on the fire. This will cause the meat to contract on the surface, and thus retain the juices within. Pull the boiler to the side of the fire, and let it cool a little; then put it over the fire far enough to keep the water simmering until the meat is done. Remove now and then any scum that may rise to the surface, and when about half done add the salt to the water.

Many persons are apt to consider boiled mutton of any kind insipid.

Their objections will be speedily removed, if two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, be added to the sauce or gravy that is served with the meat. YORKSHIRE RELISH imparts a piquancy of flavour infinitely preferable to that of capers, usually eaten with boiled mutton.

SAVOURY OMELET.

MATERIALS.—Four eggs; two table-spoonfuls of milk; salt; pepper; sweet herbs, dried and powdered in winter and fresh in summer; an eschalot, or small onion; a dessertspoonful of flour; one ounce of butter.



OMELET.

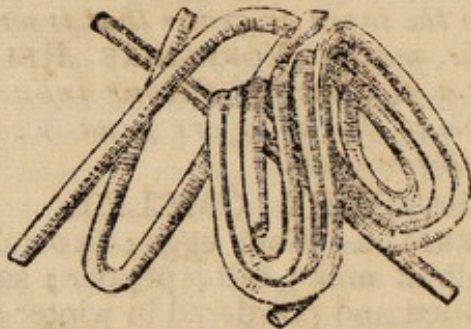
PROCESS.—Break the eggs into a basin; add the milk, flour, a little salt, and just enough sweet herbs and eschalot or onion to impart flavour to the omelet. Whatever kind of onion is used, it should be chopped as finely as possible, and so should the sweet herbs, if fresh. Beat the ingredients till they are thoroughly incorporated, and then pour the whole into a small frying-pan in which the butter has been already melted. Keep shaking the pan, holding it over a clear fire, until the omelet is set and nicely browned at the bottom. Fold over, transfer to a very hot dish, and send to table.

An omelet of this kind is improved by sprinkling it, after it is served to each person, with a few drops of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds.

MACARONI PUDDING.

MATERIALS.—Half a pound of macaroni; cold water; a little allspice; moist sugar; half a pound of sultana raisins; some good suet crust; one pint of custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds.

PROCESS.—Soak the macaroni in cold water until it is soft; line a pie-dish with good suet crust, ornamenting the edge



MACARONI.

round the rim of the pie-dish; lay in macaroni in the dish, strewing raisins over each layer, and sprinkling with spice and sugar. Pour in sufficient custard to fill the dish, and bake in a quick oven for half an hour.

Can macaroni be dressed in any other way?

It is dressed with cheese; or, for children, it may be simply boiled and sent to table to be eaten with roast meat, minces, hashes, and stews. For young children, macaroni plain boiled, and eaten with good meat gravy, stewed fruit, marmalade, jam, or treacle, is wholesome, nutritious, and satisfying.

USEFUL HINTS.

THESE seven dinners only represent one of the many combinations which may be obtained from a careful perusal of a neat Cookery Book which will be forwarded to any applicant upon his sending a penny stamp (for postage) to Messrs. Goodall, Backhouse & Co., Leeds. It is bound in cloth, gilt side, is well illustrated, and gives you more than one hundred and twenty recipes for the household, embracing cookery, confectionery, baking, summer and winter beverages, &c. Amongst the valuable specialities they offer, not the least important is their

BAKING POWDER.

To make paste for pies and puddings that shall be light and easy of digestion should be the ambition of everyone who desires to excel as a cook. The cook's task in the preparation of light and wholesome pastry has been rendered far more easy of late years by the introduction of a most useful preparation known as "baking powder." The value of baking powder to the housekeeper, however, does not consist solely in the fact that its use tends to make pastry and pudding-crust light. It possesses the further recommendation of producing paste, for puddings and pies, at the cheapest possible rate, for butter, even in the smallest quantities, can be dispensed with altogether if it be desirable

to do so on the ground of economy; while, in making puddings, eggs may be used in less quantity, or omitted altogether, if baking powder be made use of. It is necessary, however, to caution the buyer against the indiscriminate use of all baking powders. The manufacturers of the YORKSHIRE RELISH, Messrs. Goodall, Backhouse & Co., of Leeds, prepare GOODALL'S BAKING POWDER also, that can be thoroughly depended on for the purity of its ingredients, and the absence of alum and other harmful substances which are frequently introduced into powders of this kind. Another valuable article is their

EGG POWDER.

By the use of which, especially in the winter time, the necessity for eggs may be altogether dispensed with, and a good deal of expense saved. By the use of Messrs. Goodall, Backhouse & Co.'s

BRUNSWICK BLACK,

A fire-stove will preserve a fresh and bright appearance all through the summer, and nothing more need be done to it until fires are relighted, when it may be again blacklead as usual. It may further be made ornamental by setting within the bars a large pot filled with ferns, and a row of ferns in pots may be placed in front of the stove within the fender. If the pots in which the ferns

are placed be kept within other pots larger in size, less watering will be required; and to prevent any escape of water into the grate or on the fender after watering, care should be taken to set each pot in a large earthen saucer, which may be nearly hidden from sight by filling it with moss. The rich green of the ferns will find an admirable contrast in the bright black surface of the stove.

All iron articles, such as coal-scuttles, &c., when not required for use during the summer season, should be coated with GOODALL'S BRUNSWICK BLACK before being laid up in ordinary. Those which show any signs of holes in the bottom should be sent to the tinman or zinc worker, that a sheet of zinc may be laid over the inside and riveted strongly to the iron sheet of which the coal-scuttle is made. When sent home the new work should be varnished over with GOODALL'S BRUNSWICK BLACK. By such treatment all utensils of this kind will be fresh and sound when again brought into use.

In the summer time a very excellent, cheap, and refreshing beverage may be made from Messrs. Goodall, Backhouse, and Co.'s

GINGER BEER POWDER.

How to Make the Best Ginger Beer.

MATERIALS.—Three gallons of boiling water; two pounds of moist sugar; one teacupful of good *fresh* brewer's yeast; and one packet of GOODALL'S GINGER BEER POWDER.

PROCESS.—Put the contents of a packet into a three-gallon stone vessel, with two pounds of raw sugar and three gallons of boiling water. Let it stand two hours, *or until new milk warm;*



GINGER.

then add a teacupful of *fresh* brewers' yeast. Stir all well together, and set to work in a warm place for ten or twelve hours; then strain through flannel, and bottle off. Lay the bottles *on their sides*; on no account keep them upright.

Notice.—Those who have not the convenience, or who do not care for the trouble of bottling, will find this beer drink admirably well if allowed to remain in the vessel. When required for drinking, do not remove the yeast from the top, but blow it gently to one side, and take out with a cup or other vessel. By so doing it will keep good and fresh for some days.

The GINGER BEER POWDER manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, is made from the best and purest ingredients, and no disappointment can possibly result, if the foregoing instructions are carried out. As the powder possesses valuable medicinal properties, the beverage that is made from it will not only be found delicious and invigorating, but prove a wholesome and invaluable stomachic.

There is still another article which is now always kept in well-regulated households, and that is QUININE WINE, which, to be efficacious, must be reliable and pure. Great care is exercised in the preparation of

GOODALL'S QUININE WINE,

And it can be safely depended on as the best which can be obtained. Its uses are now too well known to need particularizing, but in cases of debility, want of appetite, indigestion, nervousness, neuralgia, ague, rheumatism, and gout, it has been proved to be invaluable, and the Wine made by Messrs. Goodall, Backhouse & Co. has been repeatedly proved to be superior to all others.

USEFUL HINTS ABOUT PUDDINGS, CAKES, AND PANCAKES.

CHRISTMAS PUDDING.

MATERIALS.—One pound of raisins; one pound of currants; one pound of beef suet; half a pound of moist sugar; half a pound of flour; one pound of bread crumbs; four eggs; one gill of rum, brandy, or whisky; half a pint of milk; quarter of a pound of citron; quarter of a pound of candied lemon-peel.

PROCESS.—Stone the raisins, wash the currants thoroughly, chop the beef suet as fine as possible, cut the peel into small strips, and place these ingredients, with the sugar, flour, bread-crumbs, and eggs, in a large bowl, pour the milk over them, and mix until the whole is well incorporated. Lastly, add the spirit; stir the mass again for a few minutes, tie it up in a well-floured pudding-cloth, plunge it into boiling water, and boil for four or five hours. This should be done the day before the pudding is wanted; on the following day, boil for two or three hours more. A rich plum-pudding of this kind cannot be boiled too long: the longer it is boiled the more wholesome it is.

As an accompaniment to Christmas Pudding nothing is more palatable or seasonable than a jugful of delicious custard made from GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, and sold by all grocers and oilmen throughout the United Kingdom.

PANCAKES.

MATERIALS.—One pint of milk; quarter of a pound of butter, lard, or clean sweet dripping, two tablespoonfuls of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds; half a pound of flour; a salt-spoonful of salt.

PROCESS.—Put the flour, baking powder, and salt into a large bowl, and

thoroughly incorporate them; melt the butter until it is in a semi-liquid state, and add it to the flour; then stir well, pouring in the milk until a batter is formed of the consistency of thick cream. Warm the frying-pan, by melting a little butter (or lard, &c.) in it, and wipe it out so that the pan may be perfectly clean. Put some more butter in the pan, and when it boils throw in sufficient batter to cover the pan. Fry of a light brown one side, and then turn the pancake and fry it on the other side. When done, place before the fire in a hot dish, ready for sending to table.

The usual accompaniments for pancakes are lemon-juice and sugar. Be sure that you get GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, for making these and all other kind of puddings.

SWEET CAKE.

MATERIALS.—One breakfast cup of flour; one breakfast cup soft white sugar; two oz. butter; a good teaspoonful of GOODALL'S EGG POWDER, made by Messrs. Goodall, Backhouse & Co., of Leeds.

PROCESS.—Rub the butter well in the flour, then mix altogether with a little milk, using a spoon; put into a tin and bake for half an hour or longer.

GINGER CAKE.

MATERIALS.—Five tablespoonfuls of flour; three tablespoonfuls brown sugar; teaspoonful ground ginger; two tablespoonfuls treacle; good teaspoonful of GOODALL'S EGG POWDER, made by Messrs. Goodall, Backhouse & Co., of Leeds.

PROCESS.—Mix the flour, sugar, ginger, and EGG POWDER well together in a dry state, then add the treacle with a little milk, stir well together, put in a tin and bake in a moderate oven.



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"P.S.—So great is my faith in your Pills, I have even recommended them from the Public Platform."

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Oppose his laws—for Death prepare!
Obey them—Health will triumph there.
With grateful thanks I hail thy name
ENO! and strive to give it fame.
Your SALT-OF-FRUIT can bring me ease,
And give me comfort, when I please,
By true aperient, strong or mild,
To calm a man or soothe a child;

Aid Nature without force or strain;
Strengthen heart, liver, lung, and brain:
Make the pulse neither fast nor slow,
The blood heat not too high nor low.
So bringing health at little cost,
Restoring what neglect had lost!
To ENO'S SALT I owe a debt,
The grateful mind may not forget:
With rhyme, that debt, in part, I pay,
Experience teaching what to say.



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