

## FOR THE GOOD OF OTHERS.

## Rev. Mr. Williams Cordially Endorses Hood's Sarsaparilla.

"I see no reason why a clergyman, more than a layman, who knows whereof he speaks, should hesitate to approve an

## ARTICLE OF MERIT

and worth, from which he or his family have been signally benefited, and whose commendation may serve to extend those benefits to others by increasing



Mrs. A. A. Williams

Wife of Rev. A. A. Williams, Lynn, Mass.

their confidence. My wife has for many years been a sufferer from severe

## NERVOUS HEADACHES

for which she found little help. She has tried many things that promised well, but performed little. Last fall a friend gave her a bottle of Hood's Sarsaparilla. It seems surprising what simply one bottle could and did do for her. The attacks of headache decreased in number and were less violent in their intensity, while her general health has been improved. Her appetite has also been better. From our experience I have no hesitation in endorsing the merits of Hood's Sarsaparilla." A. A. WILLIAMS.

## A BEAUTIFUL PLAQUE

Entitled

## "The Lion at Home"

Will be sent to any address for one trade-mark cut from the wrapper of **Hood's Pills**, and a 2c. stamp. This Plaque is really a work of art, suitable to decorate any home. It is after the celebrated painting by Rosa Bonheur, the great French artist, is printed in 14 colors, and perfect in every respect. Send trade mark and stamp to C. I. HOOD & CO., Lowell, Mass.

*Oyster Pie.*

Line a plate with crust and two rims, fill with cloth, cover and bake. Parboil one pint of oysters. Drain off the liquor and add milk or cream enough to make one cup. Cook two tablespoonfuls flour in two of hot butter, add gradually the hot liquid. Season with half a teaspoon salt, one saltspoon pepper and a few grains of cayenne. Add the oysters, cook a moment longer and turn into the crust. Replace the cover, serve at once. This is the perfect oyster pie seldom seen on private tables.

*Parsnip and Pork Pie.*

Boil quarter of a pound of salt pork, and cook two or three large parsnips in the same water until tender enough to peel. Parboil four potatoes. Cut the pork in very small thin slices and line a deep dish with it. Put in a layer of sliced potato sprinkled with flour, salt and pepper, then a layer of sliced parsnip, then another layer of each. Add enough of the water in which the parsnips were boiled to fill the dish. Cover with a rich crust and bake in a hot oven about half an hour. Try Hood's Pills.

*Peach Pie.*

Bake the two crusts with a filling of cloth, when done fill with sliced peaches, sprinkled well with sugar, and add three tablespoonfuls cream. Replace the upper crust. Peach pie may also be prepared as directed for apple or canned apricot pie. Take Hood's Sarsaparilla.

*Pear Pie.*

Line a plate with crust and rim. Slice ripe, mellow Bartlett pears enough to heap the plate. Mix quarter cup of sugar, the grated rind and juice of half a lemon, and one inch of candied ginger root sliced thin. Sprinkle part of this on the crust and the remainder among the sliced pears. Fill the plate, cover with a crust and bake quickly.

No. 2. Select large, sound pears not quite ripe, and if large or thick skinned, pare them. Put them in a deep covered pudding dish with half a cup of water, two tablespoonfuls of molasses, and two of brown sugar. Bake slowly until tender and baste often with the syrup.