



Mr. Geo. W. Turner.

including all but my thumb and forefinger. Then the sore broke out on my arm, gradually extending nearly to my shoulder. Next the scrofula came out on my neck and face on both sides, nearly destroying the sight of one eye, also on my right hand and arm. Doctors said it was the

WORST CASE OF SCROFULA

they ever saw. It was **simply awful!** Five years ago I began to take Hood's Sarsaparilla. Gradually I found that the sores were beginning to heal. I kept on till I had taken ten bottles, **ten dollars!** Just think of what a return I got for that investment! **A thousand per cent?** Yes, many thousand. For the past 4 years I have had no trouble and no sores. I am able to

WORK ALL THE TIME.

Before, I **could do no work.** I know not what to say strong enough to express my gratitude to Hood's Sarsaparilla for my perfect cure. My case is fully known to every one in this vicinity. The scars and effects still remain that I can show to any one who doubts the condition I was in but 4 years ago." GEO. W. TURNER.

Endorses Every Word.

"This certifies that I have known George W. Turner since his boyhood and considered his case almost a hopeless one. I sold him ten bottles of Hood's Sarsaparilla, and the cure was complete and permanent. I can endorse every word of his statement." H. R. CROUCH, Druggist, Galway, N. Y.

Every Testimonial

In behalf of Hood's Sarsaparilla is as reliable and worthy your confidence as if it came from your best and most trusted neighbor.

or cotton rags is put between the crust and removed as soon as the crusts are baked. Stale bread is sometimes used for a mock filling. This is sometimes called linen pie, but a better name is pastry shells. They may be of all sizes from the ordinary pie-plate 9 inches in diameter to the little tart or pattie shells.

Pastry for Under Crusts.

Under crusts should be tender and rich but do not need to be flaky or puffy. Therefore as much shortening should be used as for upper crusts, but less labor can be given to the rolling.

Use the same proportions as for the preceding recipe, but chop in all the shortening, then mix stiff with cold water and roll out once. Dredge with flour, roll up and slice off as needed. Pat each portion into shape and cool them before rolling to fit the plate.

Puff Paste.

It is a waste of time and strength to make puff paste for the under crusts of pies, but it is sometimes desirable for the rims and upper crusts, and always for patties and tarts.

The proportions are one cup or half a pound of butter, two cups or a pint of flour, half a teaspoon of salt, and about half a cup of ice water, the amount will depend upon the flour. The water and not the butter should moisten the flour, and for this reason it is important that the butter be hard and cold. Wash the butter in cold water, pat into a thin piece, wrap in a napkin and put it in the ice box. Mix salt with the flour, rub in one-fourth of the butter, and mix stiff with ice water. Toss it out on a well floured board and roll out in rectangular shape. Cut half of the remaining butter in thin shavings and lay on the middle of the paste. Fold the sides over, then the ends, and then double together. Pound it lightly until half an inch thick, and spread on the other half of the butter. Fold as before, pound and roll out as long as possible, keeping the edges even and of uniform thickness. Fold over twice like a letter, turn half way round, so the folded edges are toward you. Roll out long again, fold in three,