

then was once more as well as ever. It is now a year since we began giving it to her. Her eyes

ARE PERMANENTLY CURED.

She can see perfectly, has had no signs of any further trouble and is in every respect **perfectly healthy**. We have great faith in Hood's Sarsaparilla. This remarkable cure is known all over this part of the city and can be vouched for by any of the neighbors." W. H. BUTTERFIELD, 1496 Hastings street, Detroit, Mich.

True in Every Respect.

"Mr. Butterfield is an old customer of mine and I know that the above statement is true in every respect. I have often heard him speak in enthusiastic praise of Hood's Sarsaparilla and what it did for his little girl. I sold him the medicine. Hood's Sarsaparilla has a good reputation in this vicinity and enjoys a good sale." W. F. HOOD & Co., Pharmacists, 1484 Woodward ave., Detroit, Mich.

NEVER FELT HUNGRY.

Hood's Sarsaparilla Restored Appetite and Strength.

"Four years ago I was feeling so badly and with such a poor appetite that I began to be very anxious. I would sit down to the table and the food before me would create such a loathing that I would get up and go away as faint as before I sat down. I rarely knew what it was to feel hungry. Of course

I GREW VERY THIN.

I read what Hood's Sarsaparilla had done, and my mother bought half a dozen bottles, and we both began taking it, and cannot find words to tell how much good it done us both. My appetite returned and I could soon do full justice to my meals and enjoy them with relish. I have improved so much since taking Hood's Sarsaparilla that I **do not seem like the same person.**" MISS SADIE CRIDER, Cor. New and Union Streets, Bethlehem, Pa.

HOOD'S PILLS are a mild, gentle, painless, safe and efficient cathartic. 25c.

Bird Pie.

Clean and parboil the birds, and if large, cut in halves. Season the liquor and thicken it slightly with flour wet in cold water. Arrange the birds round the edge of a deep round dish, with the feet all turned toward the centre and the breasts up. Cover with the liquor, and dot with a teaspoonful of butter for each bird. Lay an inch wide strip of paste around the edge of the dish, wet this and cover with a crust rolled a little larger than the dish. Cut a cross in the centre of the crust and let the edges of cover and rim just come together. Throw the fullness of the crust back into the centre, and press the two crusts together slightly a little way from the edge, and press down between the birds. Bake in a hot oven about half an hour or until the crust is nicely browned.

Very small birds may be stuffed with oysters. Onions and parsley will give variety to the seasoning, and parboiled potatoes, or slices of hard boiled eggs will help out when there is but little meat. Pigeons may be stuffed as for roasting, and the flavor varied by browning the birds in butter before baking.

Cream Pie.

1 pint milk,	2 eggs,
1 cup sugar,	1 tablespoonful butter,
1-3 cup flour,	1 teasp. lemon or vanilla.

Boil the milk, mix sugar and flour and add them to the boiling milk, stirring constantly as it thickens. Add the butter and cook ten minutes after it thickens, that the flour may be well cooked. Add the flavoring when cool.

Line four shallow baking tins with thin paste, prick several holes in the crust and bake quickly. When done, put the cream on two of the crusts and cover with the remaining crusts; or have four layers of crusts and three layers of cream. Serve very cold.

Currant Pie.

Stew and mash one pint green currants until all are burst, using as little water as will keep them from burning. Add sugar to make it very sweet, and one soda cracker rolled fine. Bake between two crusts. Ripe currants may be used without stewing.