

even the physicians look at me with astonishment, as **almost like one raised from the dead.**" MRS. MARY E. O'FALLON, Piqua, Ohio.

SUFFERED EVERY MINUTE.

Catarrh, Rheumatism, Chronic Diarrhœa, Liver Troubles.

"Since I came out of the army, where I served over four years in the old 11th Penn. Vols., I have had catarrh in my head, chronic diarrhœa, rheumatism, liver and kidney complaints. My troubles grew worse until there was **not an hour or even a minute** when I did not suffer from them. My head hurt me all the time, and it seemed as though I had pains all over me. My sight was dim and there were floating

SPECKS BEFORE MY EYES.

My nose was dry and stopped up with scabs, and in the morning when I got up I would have a snapping sensation in my forehead like springs loosening. The



Mr. J. G. Anderson,
Of Scottdale, Pa.

catarrh affected my stomach so that when I ate, the food **seemed like lead.** My sleep was broken and restless, and in the morning I felt more tired than when I went to bed. The rheumatism was in my right hip and shoulders. I spent a great deal of money trying to get myself into shape, but failed until I took Hood's Sarsaparilla and Hood's Pills which did me more good than everything else put together. They are the only medicines I use now. All my disagreeable symptoms have gone." JACOB G. ANDERSON, Pittsburg and Grant streets, Scottdale, Pa.

Thanksgiving Mince Pie Meat.

4 pounds beef chopped fine
1 peck Greening apples chopped
2 pounds currants cleaned
1 pound brown sugar
2 quarts sweet cider
 $\frac{1}{2}$ cup salt
1 tablespoonful mace
1 tablespoonful cinnamon
2 nutmegs
1 pound suet chopped fine
4 pounds raisins stoned
1 pound citron shaved thin
1 quart molasses
1 pint boiled cider
1 teaspoonful white pepper
1 teaspoonful allspice
1 teaspoonful cloves
 $\frac{1}{2}$ cup rose water

This is a convenient rule for a large quantity of mincemeat. It will keep all winter. Boil the cider, molasses, sugar, spices, raisins, currants and citron ten minutes, pour it over the meat and apple. If you prefer you may omit the apple when the mixture is made and when you make it into pies use twice as much fresh chopped apple as you have of meat mixture and mix it well with the meat. Do not add the rose water until the mixture is scalded.

Any Day Mince Pie.

1 cup cooked meat, 1 cup brown sugar,
2 cups apple, 1 teaspoonful salt,
1-2 cup Sult'na raisins, 1-2 teasp. cinnamon,
1-2 cup jelly or marma- 1-2 teasp. allspice,
lade, 1-2 nutmeg.
1 lemon.

Chop the meat, which should first be stewed until tender, chop the apple and then mix all thoroughly, and bake between two crusts.

Mock Mince Pie.

1 cup cider, 1-4 cup citron,
1 tablesp. vinegar, 1-4 teaspoon salt,
1 lemon, 1-2 teasp. cinnamon,
1-2 cup sugar, 1-4 nutmeg grated,
1-2 cup molasses, 1-4 cup butter,
1 cup raisins, 1 cup cracker crumbs,
1-2 cup currants, 1 egg.

Boil all the materials but the crackers and eggs for ten minutes, then add the crackers and when cooled add the beaten egg. Bake between two crusts.