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LETTERS OF A SON IN THE MAKING TO HIS DAD.

—By REX McEVoy

[Mr. McEvoy will write for this paper a series of letters from the west. They will appear from time to time under the above heading, and will give a picture of the great Canadian west from the standpoint of a young Ontario man going out there to make his way. These letters should be full of interest for every Ontario father.]

No. 2.
Winnipeg, Aug. 20th, 1911.

My Dear Dad:—

I am a long way from home now, but I didn't remember it when I got off the train here, and almost the first person I ran into was Bill Dodson, who used to keep store over at the corners. He's been out here three years now, and he has a fine house on one of the best streets in town and drives an automobile. He took me in up to his house to dinner and asked about all the folks round home. He may be east next winter. He has done pretty well contracting.

My last letter was from Heron Bay, after our first glimpse of Lake Superior. That same night, before it got dark, we stopped at Jackfish to take on coal. The C. P. R. has an immense coaling place here perched by the side of the line on the steep slope of a hill. While we were waiting there we could see a large steamer lying at the wharf below us. The coal was hauled up out of its hold in great buckets, which were hoisted by cables far above our heads to where dump cars were standing on a track on a lofty brestle. As soon as the cars were full they were run off down the track to a pocket or hopper, where they were automatically emptied. These pockets have shutters over a siding on which coal cars are put to be loaded. These cars are sent east to supply the engines of the C. P. R. on the long run through places where coal is not obtainable.

After leaving Jackfish we passed round a most remarkable horseshoe where the track looped right round the bay on a bank built up a long way above the water. While going round the curve I could see the engine and the first six cars of our train from my window. At first I thought the engine belonged to another train.

That night I waked about one o'clock and found that the train was standing still. I raised the blind at my window—that is one advantage of having a lower berth—and looked out of the window. Two giant buildings of a grey color towered up right outside my window, and I recognized them at once from pictures as the grain elevators of Fort William. They are tremendous buildings and they reminded me from the outlines that I could see dimly against the night sky, of the pictures of Notre Dame cathedral in Montreal. Our barn wouldn't be knee high to a grasshopper beside one of these elevators. They are enormous. They were the first thing to remind me that we were getting pretty near the West and its great wheat fields, and you may be sure I was pretty interested. I just gazed at them till we started off again, which was not long, and the last I saw of Fort William was a great black rugged hill standing out against the sky with electric lights twinkling in the town beneath it. I am told that this mountain was thought by the Indians to be a sleeping giant. Well, he will sure be a surprised giant if he ever wakes up and sees Fort William and Port Arthur at his feet, for they must be pretty busy places from what I could see from the window, and they say that their development has practically all been in the last ten years.

I woke up at Dryden, where the Ontario Government has an experimental farm, so you can judge that there must be some quantity of good agricultural land in this end of the Province. It is in a good lumbering district, too, and the large piles of lumber in a wood yard near the station are the most prominent things to be seen from the train. There is a brick yard here, too, that seems to turn out quite a lot of bricks for the country round.

I was up and ready for breakfast by eight o'clock by my watch. I thought I would have breakfast in the dining car for a change, but I found that I was an hour too early, as at Fort Wil-

liam the watches of westbound travelers must all be put back an hour. It is the nearest thing to living your life over again that can be imagined. I would rather not live it over again just before meals, and I decided not to wait, so got my own breakfast out of the grub mother put up in the telescope valise for me.

We stopped at Kenora, which used to be called Rat Portage, in the morning. It's quite a town, with substantial brick buildings. It has a large brick Railway Y. M. C. A. building, close to the station. The place is right close to Keewatin, and both are on the Lake of the Woods. There are lots of islands in the lake, and there are pretty houses on them, half hidden by the trees. A school teacher who was in our car says that twenty-one Frenchmen were massacred by the Indians on this lake by the Sioux Indians in 1736. An exploring party discovered the bones of the victims in 1907. You don't think of Indians and scalping when you look at the pretty, quiet lake to-day.

I saw the shops the Government is building for the transcontinental railway at Transcona, just six miles out of Winnipeg. They are tremendous shops—everything seems to be on a big scale out here—and quite a town has grown up round them. We got to Winnipeg not long after noon. The teacher said that the first European to put foot on the present site of Winnipeg was a Frenchman named La Verendrye, who came here 180 years ago. They say that there are 170,000 people here now, and the place looks to be going ahead at a great rate. Building is going on in every direction, and some great buildings are being added to those which already line Portage and Main streets. The Bank of Montreal certainly thinks that the West is going to have lots of money, for they are putting up a fine building that I saw, right in the heart of the town, and it is to have a vault about a hundred feet square, the floor of which will be eighty feet below the street. That will hold a considerable amount of money and valuables.

You meet all sorts of people on the streets of Winnipeg. You can tell what a mixed population there is when the word "Office" at the Emigration bureau has to be written in eight languages. I took a copy of it. Here it is:

SKRFSTOFA	KONTOR
BUREAU	KANZELEI
URIAD	KONTOOE
	TRODA

Everybody seems to get along with English, however, so I guess the foreigners must mostly be sent out to the prairies.

Good-bye for the present. Loving son,
JIM.

"POINTS" OF THE FACE

Here are a number of "points" in the face which are generally supposed to indicate character:—

Brown eyes are most kindly.

Black eyes are the most rash and impetuous.

A pouting upper lip indicates timidity.

An insignificant nose indicates an insignificant man.

Very large thick lips are a sign of sensuality.

An open mouth is a sure sign of an empty head.

Coarse hair always indicates coarse organization.

Large ears are found on the heads of coarse people.

A projecting upper lip shows malignity and avarice.

Pointed noses generally indicate meddlesome people.

A retreating chin is always bad, it shows lack of resolution.

Large eyes in a small face always betoken maliciousness.

Blue eyes belong to a people of an enthusiastic turn of mind.

Oblique eyes are unfavorable; they show cunning and deceit.

Short, thick, curly hair is an indication of great natural strength.

Freckles, like red hair, are an indication of an ardent temperament.

A long forehead indicates intelligence; a short forehead activity.

Grey eyes are generally found associated with prudence and foresight.

An irregular knotty forehead is a sure sign of a bold, original, and investigating mind.

Prominent, arched, eyebrows show great power of perception in regard to form and color. All great painters have such brows.

Large clear blue eyes generally denote persons of great capacity, but sensitive, suspicious, and often unreasonably jealous.

Horizontal eyebrows, full and regular, show great understanding, deliberation, and capacity for planning and execution.

The typical religious enthusiast has a thin, pale face, retreating forehead, small, keen eyes, pointed nose, and retreating chin.

The Home

Notes of Particular Interest to Women Folks

TASTY DISHES.

Spanish Peppers.—Prepare six green peppers by cutting off one end of each and removing all seeds and ribs, leaving them so they will stand upright. Cut enough raw corn from the ear to make three teaspoonfuls, slicing it off thinly two or three times around and scraping the remaining pulp from the cob. Chop fine one onion and three sweet red peppers and fry these ten minutes in a little butter, with two ripe tomatoes cut small. Add the corn, season with salt, fill into the peppers till they are even full, and on top of each lay an inch thick slice of ripe tomato as a cover. Salt and pepper the latter and sprinkle with well buttered cracker crumbs. Set closely together in a baking pan with a little water in the bottom and bake three-quarters of an hour, basting the outside of the peppers every ten minutes.

Marble Salad.—With a vegetable cutter cut enough balls from raw potatoes to make two cupfuls. Boil in salted water till done, but not broken. Peel and boil in salted water till slightly tender two cupfuls of white button onions. Boil half a dozen tender beets in salted water and, when cold, cut balls from them with the vegetable cutter. Chill all these separately. At serving time cover a platter with crisp lettuce. Marinate the potato balls with French dressing, roll each one in parsley and celery leaves minced fine together, and heap in the center of the platter. Arrange the little white onions next and the beets around the outside against the green bordering of lettuce. Over the onions and beets pour French dressing, a tablespoonful at a time, being careful not to disturb the green coated potato balls in the center.

Mocha Macaroon Custard.—Make a custard with the yolks of four eggs, one-half cupful of sugar, one and one-half cupfuls of rich milk, and one-half cupful of strong coffee. Add six tablespoonfuls of powdered macaroons to this and bake the custard until set. When cold cover with the whites of the eggs whipped stiff with one-quarter of a cupful of hot syrup and one-half cupful of whipped cream. Garnish with candied cherries and angelica. The custard should be creamy.

Pineapple Punch.—One pint of pineapple juice, the juice of two lemons, one scant cup of sugar, one bottle of seltzer water. Stir sugar and juices together and the charged water and serve with chipped ice. Can be used with any fruit juice and is inexpensive.

Beet Greens.—Wash thoroughly, put into a stew pan, and cover with boiling water. Add a teaspoonful of salt for every two quarts of greens. Boil rapidly for thirty minutes. Drain off the water, chop coarsely, and season with butter and salt.

Salmon Salad Molds.—One cup of cold salmon, one-half teaspoonful of lemon juice, one-half teaspoonful of parsley, two drops of tabasco sauce, one tablespoonful of gelatin. Mix the salmon, lemon, parsley, tabasco, and gelatin dissolved in a little water with enough salad dressing to moisten. Wet one-half dozen molds. Fill with salmon, level the top of each one, and place on ice. When ready to serve turn out on lettuce leaves on a small dish and serve with mayonnaise.

Curried Onions.—Fry sliced onions in butter or fat, salt and pepper, then add one teaspoonful of curry, two raw eggs, and a few drops of lemon juice. Serve hot.

CAKES.

Grand Duke Cake.—Two cups of sugar, one cup of butter, one cup of sweet milk, whites of eight eggs, beaten good, three cups flour, three teaspoons of baking powder, one teaspoon vanilla; bake in three layers. Filling—One cup of sugar, half cup of water; cook until syrup strings. Stir in the white of one egg beaten good; add half pound of chopped, blanched almonds, half pound seeded raisins, chopped, half pound of figs, chopped; ice the top with white icing; teaspoon vanilla. White build icing, 1 cup sugar, half cup water; cook until syrup strings; stir in the white of one egg, well

beaten, and a small pinch of cream tartar. It is delicious.

Never Fail White Cake.—One and one-half cupfuls of sugar, one-half cupful of butter, creamed together; one cupful of sweet milk, added alternately with two cupfuls of flour sifted twice with two teaspoonfuls of baking powder, one teaspoonful of vanilla or rose extract, lastly the stiffly beaten whites of four eggs. Bake in a moderate oven. Use any filling or frosting desired.

Nut Cookies.—One and one-half cups of brown sugar, one cup of butter, three eggs beaten separately, one teaspoon soda dissolved in a little boiling water, two and three-quarters cups flour, one pinch of salt, one teaspoon of cinnamon, one-half teaspoon of cloves, one pound nuts and one pound raisins, dropped with teaspoon in buttered tins. These will keep a long time.

Loaf Fruit Cake.—One cup brown sugar, half cup molasses, half cup (scant) butter, one tablespoon (scant) lard, one cup sour milk, one teaspoon baking soda, one cup raisins, one teaspoon cinnamon, half teaspoon cloves, two eggs, less one white, flour to make stiff batter. Bake in a slow oven. Figs, currants may be added if desired, and the cinnamon and cloves as to taste. Filling or frosting—One cup sugar (white), one cup cream or milk, one cup chopped nut meats, English walnuts. Boil until thick. One white of egg beaten stiff. Stir this in nut cream after it has been removed from blaze, but is still hot. A good substitute for this frosting is an unboiled frosting is to mix enough powdered sugar with a little milk or lemon juice to frost the cake, and then decorate the top with almonds or walnuts.

CUCUMBERS.

Salad.—Cucumbers sliced thin, cover with water, in which has been placed one teaspoonful salt and one-half soda. Stand one hour, drain, rinse, slice one onion thin, mix with cucumbers. Dressing—One cup thick, sour cream, one-fourth cup vinegar, dash of pepper; pour over salad; sprinkle with minced parsley; set on ice. Serve on lettuce heart.

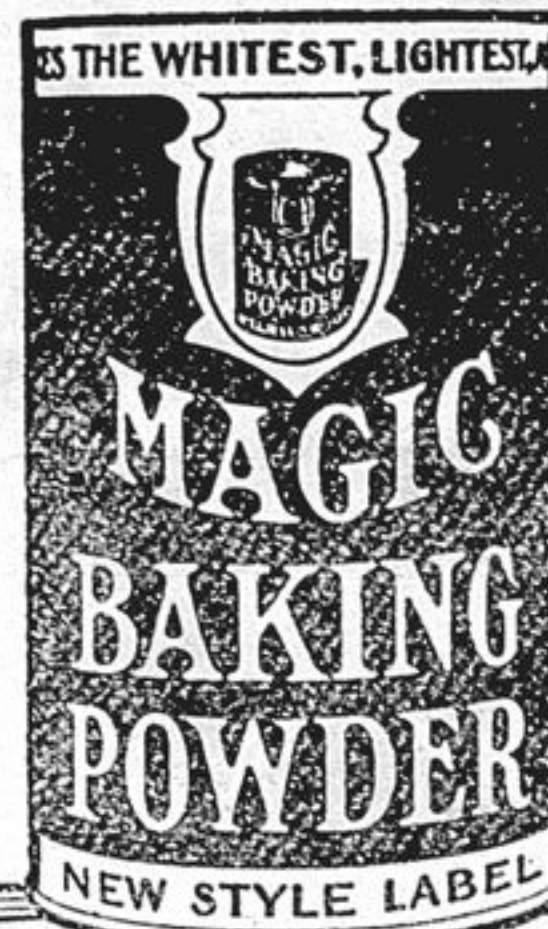
Cucumber Fricassee.—Take short, fat cucumbers, or long ones cut in half. Peel, cut lengthwise in slices one-quarter to one-third inch thick. Boil in water with one teaspoon salt until moderately tender—not enough so to break. Drain off water. Have ready yolks of two eggs slightly beaten and a dish of rolled cracker crumbs. Dip slices of cucumber into cracker crumbs, then into egg batter, then into crumbs again. Fry in butter until delicately brown. Serve hot.

Stuffed Cucumbers.—Take one dozen nice fat cucumbers about five inches in length; pare carefully and remove seeds with apple corer, leaving the outer shell of cucumbers with both ends open. Prepare a nice croquette mince meat of either real chicken or other fowl and stuff the hollowed cucumbers with it. Have three or four potatoes nicely mashed to close the ends of the cucumbers after stuffing. Roll the cucumbers in plenty of cracker dust, seasoned with salt and pepper and put them in a well heated oven on a deep pie plate and bake for twenty minutes to half an hour without turning. Serve hot on same pie plate placed in a neatly garnished soup or dinner plate.

COOKIES.

Almond Cookies.—One-half pound of butter, one-half pound of sugar, three yolks of eggs, one-half cupful of milk, three cupfuls of flour, rind of one lemon (grated), four teaspoonfuls of baking powder. Mix, roll out thin, and cut into small cookies with the following on top of each: Three whites of eggs beaten, three-fourths pound of pulverized sugar, one-half pound of chopped almonds, mix well together. Make this one hour before mixing cookie dough.

Oatmeal Cookies.—Cream one cupful of butter, one and one-half cupfuls of sugar, till light and creamy. Add three eggs beaten light, one-half teaspoonful of salt, one teaspoonful of cinnamon, one cupful of chopped nuts, one-half



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cupful of raisins blended with flour, two cupfuls of oatmeal. Put nuts, oatmeal, and raisins through meat grinder. After this mixture is thoroughly mixed add two cupfuls of flour sifted twice and one teaspoonful of soda dissolved in one tablespoonful and a half of boiling hot water. Drop on cookie pans by teaspoonful, and bake. Have oven hot to start with.

USEFUL HINTS.

To clean nickel rub it with a paste made of whiting and alcohol and polish with a piece of chamois.

Never stand a broom in a corner; tie a piece of string around the handle and hang it up.

To remove paint from glass rub a dime briskly over the stain and then wash with turpentine.

Always sift all flours before using. Sift a small quantity to keep on hand in case of emergency.

Fresh chocolate stains should be soaked in lukewarm water, after which they are easily washed out.

Stains which require hot water to take them out will come out much easier if hot milk is substituted.

Try a little lemon and salt mixed the next time a price marks sticks to the bottom of china dishes or bric-a-brac.

When sewing-machine needles become blunted rub them across a whetstone, which repoints as good as new.

In mashing potatoes it pays to heat the milk, adding the butter to the milk before turning into the mashed potatoes.

In keeping vegetables do not keep different kinds in the same basket. If you do there is danger of deterioration in flavor.

Fruit stains may be removed by holding the stained portion over a bowl and pouring boiling water through the material.

Save your pound powder tins to steam brown bread in, to mold your pressed veal or beef and cornmeal mush to fry.

Piano keys should be wiped off with a cloth dampened in alcohol. This will cleanse them without any danger of turning them yellow.

If mutton chops simmer in just a little water on the back of the stove before being broiled or fried, the flavor will be quite like lamb chops.

Scratches on polished wood, if not too deep, can be removed by rubbing gently with fine sandpaper and then with a mixture of olive oil and vinegar.

A varnished floor can be cleaned more easily if sprinkled with coarse salt, which is allowed to stand for a few minutes, then brushed off with a soft broom.

Man's weakness is woman's opportunity to get even.

A kick against fate is often but an apology for laziness.

When the kind and gentle man does deliver a jolt it counts.

Trouble's shadow is frequently blacker than the trouble itself.