About the ....House

PIGEONS.

Pigeon Pie—Draw, cleanse, and truss four pigeons neatly. Blanch and mince the livers with one ounce of beef marrow, four peeled mushrooms, one-half pound of veal, some picked sweet herbs, and one tablespoonful of fine bread crumbs. Season it all with pepper, salt, and grated nutmeg, and mix well. Put a tablespoonful of this mixture into each bird, and lay the latter into a dish previously lined with a little of the forcemeat, arranging little rolls of thinly cut bacon and slices of hard boiled egg between the layers and dotting the surface with tiny morsels of butter. Cover down the pie with nice paste, making a hole in the center, and decorating this with ornamental leaves of the pastry. Bake in a moderate oven. Before serving pour a gill of clear, rich gravy into the pie through the opening.

Scalloped Pigeons.—Remove the fillets from the breasts of four pigeons, halving each, and thus making eight pieces. Put these fillets, into a pan with two mushrooms, one ounce of butter, one bay leaf, the juice of half a lemon, and a tablespoonful of port wine, and let it simmer till cooked. Meanwhile halve four sheep's kidneys, season with pepper, and dip each into liquefied butter. When the pigeon fillets are cooked lay a half fillet into a well buttered scallop shell, previously dusted with spiced bread crumbs, lay a halved kidney on each, then cover this again with three trimmed mushrooms, also dipped in butter, and strew liberally with the spiced bread crumbs. Place the shells in a hot oven, and as soon as the mushrooms are cooked the dish is ready. Serve the shells on a napkin, garnished with sliced lemon and parsley.

Pigeons in Cucumber.—Halve a large cucumber lengthwise, peel thinly and hollow out each half. Now slice the meat from the breasts of four pigeons, season with pepper and salt, and stew them gently in rich stock with some sliced truffles. When par-cooked pack the meat in four blocks in one-half of the cucumber, laying a dressed lamb's kidney between each, and strew with sliced truffle. Cover with the other half cucumber, tying this into shape with tape in three or four places. Now place the cucumber in a shallow pan that will hold it without breaking, pour the liquor in which the pigeons were par-cooked over it, and simmer it gently till the cucumber is tender. Now lift it out, drain, pour a well beaten egg over it, dust with fine bread crumbs, and set before the fire till of a nice golden brown color basting it occasionally with butter in the process. Dish on stewed artichokes, covered with thick brown gravy, and a garnish of watercress.

Pigeons in Spanish Onions.—Pluck, cleanse, and bone some young, small and plump pigeons, remove the heads and blanch the birds. Peel and blanch as many large onions as you have birds, removing the centers and pressing the pigeons into the spaces thus left. Now pack the birds side by side in a shallow stewpan, lined with sliced bacon, the hearts of the onions, and the livers of the birds. Put in one ounce of butter, and when this begins to hiss over the fire add half a pint of veal gravy. Let this boil up, then draw it aside and keep it simmering slowly for an hour. Dish the birds and keep them hot. Meanwhile, mince the livers, add them to a little well made melted butter, stirring into this slowly a good tablespoonful of thick cream, pour this round the birds, and serve.

RICE RECIPES.

Buttered.—This is a nice made over entree. Boil rice in the usual way and after draining well press while warm into a bowl or mold. Next day turn it out carefully upon a pie plate and set in a quick oven. When it is hot all through draw to the door of the oven and butter abundantly. Shut the oven door and brown lightly. Butter again and sift a thick coating of grated cheese (Parmesan, if you have it) over all. Leave in the over for a few minutes to melt the cheese and heap irregularly with a meringue of the whites of two eggs beaten up with a pinch of celery salt. Brown lightly, slip a spatula under the mold and transfer carefully to a hot platter. It is a pretty, yet a simple, side dish, good and easily made.

Buttered, with Peppers.—Cook an even cupful of rice fast in two quarts of salted boiling water for twenty minutes, or until tender, but not broken. Drain in a colander and set in an open oven to dry off for five minutes. Have ready one large or two small green sweet peppers, seeded carefully and chopped fine. Put a heaping tablespoonful of butter in a frying pan; when it hisses add the minced peppers; toss and stir over the fire until smoking hot all through. Put the rice into a dish and pour the contents of the frying pan all over it, loosening the mass with a fork to allow the sauce to penetrate it.

Boiled.—Put a pint of rice into nearly two quarts of cold milk an hour before dinner, add two teaspoons salt, boil slowly, and stir often; cook on back part of stove or range so as to avoid burning and take it up into a mold or bowl wet in cold water a short time before serving. Or, after cooking, drain carefully, stir in two well beaten eggs, one tablespoon grated cheese, half a tablespoon butter, half a teaspoon salt; bake a few minutes in shallow pans. Some soak an hour or two before cooking.

Baked.—One small cupful of rice, one quart of milk, one teaspoonful of salt, one tablespoonful of butter, to be used in buttering the pudding dish. Wash the rice in two waters and put into the dish; add the milk and bake in a slow oven two hours. It must swell and be a firm mass. If it browns too fast cover till nearly done, and serve hot; two large spoonfuls of grated cheese are sometimes added. Serve as a vegetable.

Southern Manner.—Prepare the rice for cooking; allow one quart of water to one cupful of rice, salt a little, and when boiling put in the rice. Boil twenty minutes, drain closely, set the kettle back over the bed of coals, and steam fifteen minutes with the lid off. When done every kernel will be found perfect and tender.

USEFUL HINTS.

If the hands are rubbed on a stick of celery after peeling onions the smell will be entirely removed.

When washing articles, the flannels first, the calico and muslin garments next, lastly towels, dusters and rougher articles.

A cloth wrung out of boiling water and placed round a mould containing jelly will do much to bring it out whole and without sticking.

Those who take cold easily after washing their head should rub a little eau de cologne or other spirit into the scalp after the hair is dried.

To keep a fruit or seed cake moist, place it in an air-tight tin with a good sound apple, renewing the apple if it becomes in the least decayed.

Those whose skin is inclined to be yellow should never apply to it any lotion that contains glycerine. Elderflower water, instead, will best suit such complexions.

Hair brushes in daily use should be washed at least once a month. Put a little ammonia into the water, and dip the brush—bristles only—into this. Dry the brush in the open air.

Cover grease spots on wood or stone with flour, starch or powdered chalk, which will absorb the grease Cold water thrown on grease as soon as it is spilled will harden it; the greater part may then be scraped off.

Don't give children medicine that has been ordered for a grown-up person. This is always dangerous, as what has only a very mild effect upon the system of an adult is sufficient to upset a child for weeks afterwards.

If a can is allowed to stand with sour milk or whey it becomes so infected that the usual washing has but little effect, owing to the thin film of casein that forms on the tin and affords a constant daily supply of bacteria.

See that the sides or wall of your meat safes are occasionally scoured with soap, or soap and slaked lime. All places where provisions are kept should be so constructed that a brisk current of cold air can be made to pass through them at will.

If you have a covered pan in which to roast meat, never open it to baste the meat. Keep covered from first to last. The idea is that the pan is full of steam, which penetrates the fibre of the meat. If desired to brown the outside, leave the cover off a short time in a quick oven.

At the first sign of a corn or bunion the feet should be bathed every morning in cold or warm water to which a little alum or vinegar has been added. This is a soothing bath, also, for swollen feet, and leaves a nice sensation of freshness. Feet that are inclined to corns or bunions should be bathed at night with lavender water or very slightly diluted vinegar.

SO CARELESS OF HIM.

Joseph M. Stoddart, whose acquaintance among authors and artists extends over two hemispheres and half a century of activity, tells this story of a meeting with Edgar Saltus, novelist and wit, in London a few months ago. "I had just arrived in London from Liverpool, and was hurrying down Fleet street, when I came face to face with Saltus," said Mr. Stoddart. "He drawled an inquiry as to where I was hurrying from, and I remarked that I was just over from New York.

"'And I—I'm just going back,' rejoined Saltus. 'I forgot my umbrella.'"

Hattie—"That horrid old Mr. Ryche had the audacity to propose to me last night. Why, he's old enough to be my grandfather." Elia—"Yes, I suppose so, dear; but when is the wedding to take place?"

Mother's Ear

A WORD IN MOTHER'S EAR: WHEN NURSING AN INFANT, AND IN THE MONTHS THAT COME BEFORE THAT TIME,

SCOTT'S EMULSION

SUPPLIES THE EXTRA STRENGTH AND NOURISHMENT SO NECESSARY FOR THE HEALTH OF BOTH MOTHER AND CHILD.

Send for free sample.

SCOTT & BOWNE, Chemists, Toronto, Ontario.

50c. and $1.00; all druggists.

WORK-WORN MEN.

Can Obtain New Health and Strength Through Dr. Williams' Pink Pills.

Mr. Edgard Martel, 98 St. Peter street, Quebec, is one of the thousands of workingmen throughout Canada who cheerfully admit that they are kept in health and strength through the use of Dr. Williams' Pink Pills. To a reporter who interviewed him, Mr. Martel said:—"The present condition of my health contrasts strikingly with what it was nine months ago. Then I felt that I was almost at death's door, while now I am strong and well. This happy change is entirely due to Dr. Williams' Pink Pills. I am a workingman, and it is little wonder that after years of diligent toil my system was gradually run down. My blood got as thin as water, and I grew so poorly that the least exertion would leave me weak and trembling. I consulted a doctor, who said that I was run down through hard work, but his medicine did not help me any. A few weeks later I was forced to quit work, and shortly after that had to remain in bed most of the time. One day a fellow workman called to see me, and induced me to try Dr. Williams' Pink Pills Before the second box was finished I had a better appetite and relished my meals, and with this came new strength. In a few weeks I was able to go out again, and in about six weeks from the time I began using the pills I was able to return to work, my health completely restored amd my strength as vigorous as ever it had been. I attribute my complete recovery entirely to Dr. Williams' Pink Pills, and I think every hard working man would be better for using a box of these pills occasionally.

Mr. Martel's advice should be taken by every workingman. The only way to have health and strength is to keep the blood rich and pure, and the only way to get rich, strength producing blood is through the use of Dr. Williams' Pink Pills, because they actually make new blood. Dr. Williams' Pink Pills make tired, worn out men and women vigorous and strong. Sold by all medicine dealers, or sent by mail at 50 cents a box or six boxes for $2.50, by writing The Dr. Williams Medicine Co., Brockville, Ont.

NOT INTENDED FOR USE.

There are some things which no man can ever learn, no matter how intelligent and earnest a student he may be.

"My dear, you look perfectly discouraged," said little Mrs. Nash's most intimate friend. "What is the matter?"

"I am perfectly discouraged," said Mrs. Nash, tearfully. "You know that foot-rest with the handsome embroidered top that I gave George for Christmas? Well, I've noticed it had begun to look almost a little shabby, and I couldn't imagine why, for it stands away from the windows and I've taken great care of it. And when I came down earlier than usual from putting Janey to bed, last night, what do you suppose I saw?"

The friend shook her head hopelessly.

"I found," said Mrs. Nash, with bitterness, "that George Nash had taken that footstool out into the center of the room, near his Morris chair and had put his feet—with his boots on, too—right on it!"

Lady—"Are these your children? What darlings! And—er—what a pretty woman your wife must be!"

DANGEROUS DIARRHOEA.

Prevalent in Summer Months — What a Mother Should Do.

Children are more likely to be attacked by diarrhoea during the summer months than at any other season. It is one of the most dangerous symptoms of illness in a child of any age. But it should be remembered that diarrhoea is a symptom, not a disease. Never try to stop diarrhoea, because it is an effort of nature to cleanse the bowels and get rid of the decayed food-stuffs in them. Diarrhoea is bad—but things would be worse for the child if diarrhoea didn't come. While a mother should never try to stop diarrhoea, she should stop the cause. Diarrhoea is a symptom of indigestion having set up decay in the food that is in the bowels, and the way to cure it is to cleanse the little tender bowels with Baby's Own Tablets. It would seem strange to treat diarrhoea with a laxative, if we didn't remember the cause of it. Both diarrhoea and constipation are the results of indigestion assuming different forms, and both are cured by Baby's Own Tablets. But the Tablets are more than a mere laxative. They are absolutely a specific for all the minor ills that come to infants and young children, whether a new-born babe or a boy or girl ten or twelve years. Here's a bit of proof. Mrs. Geo. McGregor, Hamilton, Ont., says:—"When my baby was teething he had diarrhoea, was very cross and did not sleep well. I gave him Baby's Own Tablets, and there was no more trouble. I now always give him the Tablets when he has any little ailment, and he is soon better." At this season no mother should be without Baby's Own Tablets in the house. You can get them at medicine dealers or by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

Purity is Goodness, Goodness is Strength.

"SALADA"

Tea Combines them All.

Sold only in sealed lead packets. By all Grocers. Black, mixed or green. Highest Award St. Louis 1904

THIRD ANNUAL REPORT

Sovereign Bank of Canada

The third Annual Meeting of Shareholders of the Sovereign Bank of Canada was held at the Head Office, Toronto, on 13th inst, and was largely attended.

DIRECTORS' REPORT.

The Directors beg to present to the Shareholders the Third Annual Report, showing the result of the business of the Bank for the year ended 29th April, 1905.

Balance at credit of Profit and Loss Account on 30th April, 1904		$ 6,112.65
Net profits for the year ended 29th April, 1905, after deducting Charges of Management, Provincial Government and Municipal Taxes, all Advertising Expenses and accrued Interest on Deposits, and after making full provision for all Bad and Doubtful Debts		133,975.67
		$140,088.32
This has been appropriated as follows:		
Quarterly Dividends	$65,000.00	
Transferred to Reserve Fund	50,000.00	
Written off Bank Premises	10,000.00	
Reserved for Rebate of Discount on Bills not yet due	5,000.00	
		$130,000.00
Balance carried forward		$ 10,088.32

RESERVE FUND

Balance at credit of account, 30th April, 1904	$350,000.00
Transferred from Profit and Loss Account	50,000.00
Total, 29th April, 1905	$400,000.00

The crops in Ontario were below the average last year, and the past winter was one of the hardest for many years, but in spite of these circumstances every department of the Bank's business has made good progress, and the outlook at the present time is distinctly favorable. The increase of $2,624,751.50 in deposits and $106,325 in note circulation cannot fail to be gratifying to the shareholders, as it affords convincing evidence of a growth of public confidence in the Bank, of which any Canadian institution might be proud.

The assets show an increase of $3,065,831.49 over last year, and amount to $11,669,905.58. Of this there is in actual cash or at credit with our bankers $1,569,682.57 or more than the entire capital of the Bank.

The increase in the "Bank Premises" account is chiefly due to the purchase of a valuable site on the principal financial thoroughfare in Montreal and the erection of a first-class ten-storey building, the ground floor of which will be occupied by the Montreal Branch and the first floor by the General Manager and his staff.

The number of Shareholders on 29th April, 1905, was 887 as compared with 841 in 1904, representing an average holding of 14.64 shares per stockholder. This is a very wide distribution and affords satisfactory security to the public. RANDOLPH MACDONALD, President.

COMPARATIVE STATEMENT.

LIABILITIES.	30th Apl. '04.	29th Apl. '05.
Capital Stock Paid up	$1,300,000.00	$1,300,000.00
Reserve Fund and Undivided Profits	356,112.65	410,088.32
Dividends accrued, but not due, and former Dividends unclaimed	16,250.00	16,537.50
Sovereign Bank Notes in circulation	1,091,865.00	1,198,190.00
Deposits	5,691,453.33	8,316,204.83
Due to Banks in Great Britain	148,393.11	428,884.93
	$8,604,074.09	$11,669,905.58
ASSETS.		
Cash and Bank Balances	$1,120,081.30	$1,569,682.57
Cash deposited with Government for security of note circulation	37,749.18	56,868.40
Bonds and Stocks	664,458.48	832,931.00
Loans and Discounts	6,720,772.34	8,919,582.13
Bank Premises, Safes, etc.	61,012.79	290,841.48
	$8,604,074.09	$11,669,905.58

D. M. STEWART,
Montreal, 29th April, 1905. 2nd Vice-President and Gen. Manager.

PRESIDENT'S ADDRESS.

In moving the adoption of the Directors' Report, the President spoke as follows:

The Directors and myself feel that the actual earnings and position of the Bank are now sufficient to warrant an increase in the dividend. The rate for the present quarter will be 1½ per cent., or 6 per cent. per annum. We fully expect to be able to maintain this rate, and also make handsome additions to the Reserve Fund, and otherwise strengthen the Bank.

The General Manager spent three months in Great Britain and the Continent, and was very successful in furthering the interests of the Bank in England, and in the financial centres of Europe.

GENERAL MANAGER'S ADDRESS.

The General Manager stated that the surplus over all public liabilities was $1,700,000, and over 40 per cent. of the assets immediately available; the proportion of the latter being 57 per cent. of the total deposits, which was a highly satisfactory showing.

The overdue debts were good, and only temporarily past due, the Bank having written off or provided for all bad and doubtful debts out of the year's profits.

The Bank had 26,725 depositors and 6,185 discount customers, making a total of 32,910, which he considered a splendid clientelle to have acquired in three years. The deposits average but $311 per customer, and the loans show an average of $1,400 per borrower, which ought to satisfy the most exacting shareholder.

Excluding directors' applications for the new issue of stock, the Bank had received subscriptions for nearly 5,000 shares, while the total issue was only 3,250. There were only 272 shares left after allotment, and these have been oversubscribed for nearly ten times. Referring to these facts, Mr. Stewart stated that this was the greatest compliment the management of the Sovereign Bank could have received, and it should be a powerful influence in further establishing the confidence of the public in the institution.

The following directors were unanimously re-elected:—

Randolph Macdonald, A. A. Allan, D. M. Stewart, Hon. D. McMillan, Hon. Peter McLaren, Arch. Campbell, M.P., John Pugsley, W. K. McNaught.

At a subsequent meeting of the Board, Mr. Randolph Macdonald was elected President; Mr. A. A. Allan, First Vice-President, and Mr. D. M. Stewart, Second Vice-President and General Manager.

Mr. Newlywed—"By the way, dearest, did I ever tell you about that beautiful heiress who once wanted me for a husband?" Mrs. Newlywed—"No, dear; you have never told me a lie yet that I know of."

Hayslitt (despondently)—"I don't believe I have much of a wit, after all. My friends never laugh at my jokes." Grimmage (assuringly)—Oh, yes, they do. They always laugh after you have left the room."