steady oven for two hours. Let loaf get cold in the mold before ning out.

Jellied Beef Tongue.—Boil a tongue nd when cold place it in a trick-aped mold. Into a pint of sea-oned and heated beef stock stir a lf-box of soaked gelatin and when is is dissolved pour the stock round the tongue in the mold. When ool, set on the ice until the jelly is very firm. Turn out on a cold platter.

Strawberry Sauce.—Wash one-quarter cupful of butter in a bowl, and stir till creamy; then add, gradually, a three-quarter cupful of powdered sugar, stirring constantly. Crush one and a half cupfuls of ripe strawberries with a silver fork, and mix them with the sauce; add, lastly, if handy, half cupful whipped cream and serve with the pudding. If a pudding form is not handy take a tin kettle or a melon mold.

HINTS TO HOUSEKEEPERS.

Soak lamp wicks in vinegar, then dry them thoroughly to keep the lamp from smoking.

Discolorations on china baking dishes and custard cups can be removed with whiting.

A little borax in the last rinsing water will make handkerchiefs easier to iron and look better when done.

A useful thing to remember is that the iron will not stick to the clothes if the starch used has been mixed with soapy water.

Kitchen towels should be washed out every day after the dinner things are washed and boiled at least once a week.

If a lamp gets overturned water will be of no use in extinguishing the flames. Earth, sand or flour thrown on it will have the desired effect.

Wooden spoons should be used always when making sauces and beating cake. If metal spoons are used they become ground down at the point and also wear out the saucepan.

Never wear new stockings until you have had them washed, for the washing somewhat shrinks and toughens the fibre of the wool and they will not be so liable to go into holes as if worn directly they were bought.

Match marks on a polished or varnished surface may be removed by first rubbing them with a cut lemon and then with a cloth dipped in water.

When the stopper of a decanter sticks first wring a cloth out of very hot water and wind it round the neck of the bottle. The heat will cause it to expand when the stopper may be removed.

If gloves are not allowed to become too soiled before cleaning they can be made to look quite new again by the use of benzine. Many patent glove cleaners are on the market, but after all is said and done there is nothing so good as benzine.

Nothing acts on iron rust in cloth so quickly as lemon juice and salt. Be sure that the materials is well wet with the lemon and completely cover the spot with salt. After reasonable exposure to strong sunlight not a trace of the rust will remain.

TO MEND GRANITE.

It has long been thought that mending granite or wood fibre is an impossibility, but after a little experience one learns that such mending can be done, and at home, with almost no expense.

When a granite basin or kettle begins to leak, the hole may be enlarged a little and a copper rivet driven into it. It takes but a moment, very little strength, and the leak is effectually stopped. Different sizes of copper rivets may be bought at the hardware store, probably for five cents a package assorted. These will likely mend all the graniteware that one would use in a lifetime. The rivet has a head on one end, the small end is inserted in the hole in the article to be mended, it is pressed through, and then the vessel placed upon something firm and the end of the rivet hammered down or flattened out to hold it in place. The rivets are soft and easily manipulated. It is best to mend a hole as soon as it appears, for if left to become too large, the granite is liable to peel off for some distance around, and if it does the ware will not hold the rivet, but will chip away.

There exists a device for mending wood fibre which until now no one supposed could be mended. The article mended was a tub, and had quite a hole broken into it. The owner took some putty and carefully filled up the break, and allowed it to harden. This might last a lifetime, but to make the work more substantial, the place was painted over, and a firm cloth pressed over the paint, painted again, and lo! the tub was quite as strong as ever, if not stronger in that place.

THE ARGUMENT WAS SOUND.

A man in a smoking compartment of a train leant over to the man sitting opposite to him, and said:

"Have you a match?"

"Yes; but I haven't got a cigar," was the prompt reply.

"Then you can't want the match," sweetly returned the first man.

"You never told me Miss Fairgirl was an athlete." "Well, is she?" "Yes; she has thrown me over."

WHAT WOMEN SUFFER.

At All Ages They Need Rich, Pure Blood to Secure Health and Happiness.

A woman needs medicine more than a man. Her organism is more complex, her system more delicate. Her health is disturbed regularly in the course of nature. If anything happens to interfere with that natural course, she goes through unspeakable suffering. In fact the health of every function and the happiness of every moment of a woman's life depends upon the richness and the regularity of her blood supply. That is the simple scientific reason why Dr. Williams' Pink Pills are worth more than their weight in gold to women of all ages from fifteen to fifty. These pills actually make the rich, red blood that brings health and happiness and freedom from pain to every woman. Mrs. Neil Ferguson, Ashfield, N. S., says: "In justice to you, and in the hope that what I say may benefit other suffering women, I take pleasure in stating that I have found wonderful benefit from the use of Dr. Williams' Pink Pills. When I began using the pills I was so badly run down that I could scarcely go about; at times I suffered very much and felt that life was a burden. Thanks to Dr. Williams' Pink Pills, I can now say I am enjoying better health than I ever expected to have again, and I can most heartily recommend these pills to other suffering women."

Dr. Williams' Pink Pills cured Mrs. Ferguson because they filled her veins with the rich, pure blood so necessary to the health and happiness of every human being. It is for this reason that these pills always cure such troubles as anaemia, neuralgia, heart trouble, indigestion, rheumatism, sciatica, St. Vitus dance, paralysis, kidney and liver troubles, and the special ailments of growing girls and women of middle age. You can get these pills from any dealer in medicine, but you should be careful to see that the full name, "Dr. Williams' Pink Pills for Pale People," is on the wrapper around each box. If you wish you can get the pills by mail at 50 cents a box or six boxes for $2.50 by writingThe Dr. Williams' Medicine Co., Brockville, Ont.

A DIMINISHING COMPANY.

As the liner cleared the heads and the heavy swell of the open Atlantic became noticeable, dinner was served. The twenty-six places at the captain's table were filled, says Puck; and as the soup appeared, the captain addressed his table companions.

"I trust that all twenty-five of you will have a pleasant trip," he said, "and that this little assemblage of twenty-four will reach port much benefited by the voyage. I look upon the twenty-two smiling faces as a father upon his family, for I am responsible for the lives of this group of nineteen. I hope all fourteen of you will enjoy the trip. t believe we seven fellow passengers are admirably suited to each other, and I applaud the judgment which chose from the passenger list these three persons for my table. You and I, my dear sir, are— Here, steward, bring on my fish and clear away these dishes."

A LAWYER'S REWARD.

When Blaine was a young lawyer and cases were few, he was asked to defend a poverty-stricken tramp accused of stealing a watch. He pleaded with all the ardor at his command, drawing so pathetic a picture with such convincing energy that on closing of his argument the court was in tears and even the tramp wept. The jury deliberated but a few minutes and returned the verdict, "Not guilty." Then the tramp drew himself up, tears streamed down his face as he looked at the future "plumed knight," and said: "Sir, I never heard so grand a plea. I have not cried before since I was a child. I have no money with which to reward you, but (drawing a package from the depths of his ragged clothes) here's that watch; take it and welcome."—Boston Herald.

BABY'S DANGER.

A mother cannot watch her little ones too carefully during the hot weather. Dysentery, diarrhoea, cholera infantum, and disorders of the stomach are alarmingly frequent during the summer months, and unless the mother has at hand an efficient remedy to check and cure the trouble a little life may go almost before you realize the case is serious. At the first sign of any of these ailments the wise mother will give her little one Baby's Own Tablets, which promptly cure all hot weather ailments. Mrs. John Lancaster, North Portal, N. W. T., says: "My baby was attacked with diarrhoea and vomiting. I at once gave Baby's Own Tablets and the next day she was as well as ever. I am never without the Tablets in the house as I find they are the only medicine a little one needs." Other wise mothers will follow Mrs. Lancaster's example and keep the Tablets always at hand—their prompt use may save a little life. Sold by all medicine dealers or sent by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

and let it melt, but do not burn. Stir it all the time until melted, then add the milk, and when the sugar is dissolved set away to cool. When cold add the beaten eggs; put all into a custard pan. Set this in a pan of water in oven and bake twenty minutes, or until "set." Use whipped cream for top. This custard is good hot or cold.

Black Bean Soup.—One pint black beans, two quarts cold water, one small onion, two teaspoonfuls salt, one saltspoonful pepper, one spoonful mustard, one tablespoonful flour, two tablespoonfuls butter, one lemon, two hard-boiled eggs. Soak beans over night. Boil in two quarts cold water. Fry onion in butter, add to beans. Simmer till done very soft. Rub beans through the colander. Put to boil, add salt, pepper and mustard. Thicken with the flour, which has been cooked with the butter. Slice lemon and eggs in tureen and pour the soup over them.

Orange Cake.—Two cups of sugar (granulated), two cups of flour (sifted), two small teaspoonfuls of baking powder, one-half cup of water, yolks of five eggs, and whites of two eggs, one grated orange. Bake in three layer pans.

Shepherd's Pie.—Fry one sliced onion in a quarter of a cupful of melted butter until of a golden brown, add a quarter of a cupful of flour, cook until frothy, then stir in gradually one pint of brown stock, season with salt and pepper, and cook three minutes. Now stir in three cupfuls of cold meat cut into small pieces, mix well, then turn into a buttered baking dish, cover with seasoned hot mashed potato, brush with egg, and brown in the oven.

Boston Brown Bread.—One cup of unsifted wheat flour, one of Indian meal, unsifted, one of rye meal, unsifted, one-half cup of molasses, one-half cup of raisins, two teaspoonfuls of salt, one teaspoonful of soda. Mix with milk about as soft as gingerbread; steam three hours.

Puff Omelet—Melt a tablespoonful butter in a saucepan, stir in a scant tablespoonful of flour, add a half-cupful of hot milk and cook three minutes. Separate the yolks and whites of four eggs, beat the yolks season with a third-teaspoonful of salt and a half-saltspoonful of white pepper; add the white sauce, beating well, fold in the stiffly beaten whites and turn into a hot omelet pan containing a level tablespoonful of butter. Cover the pan and cook the omelet in a hot oven for ten minutes. Fold and remove to hot platter. Serve at once with strips of bacon crisped by cooking in the oven.

Banana Carlotte—Soak one and one-third tablespoonfuls of granulated gelatin in one-third of a cup of cold water. Heat one cup of banana pulp in a double boiler; when thoroughly hot add a scant cup of sugar. When the sugar is dissolved remove from the fire. Pour one-third of a cup of boiling water over the gelatin, then add the hot banana pulp. Add also the juice of a sour orange. Set the dish containing the mixture in a pan of ice water. Just before it begins to set fold into it the stiffly beaten whites of four eggs. Pour into a mold which has been lined with banana slices. Half the recipe might be enough.

Beef a La Mode.—With a sharp knife make through a round of beef incisions an inch apart. Into the holes thus made stick long strips of fat salt pork. Rub the meat with a dressing made of equal parts of oil and vinegar, seasoned with salt and pepper. Let the meat lie in this for eight hours. Put the meat into a covered roaster, pour a pint of beef stock around it and roast for four hours. Set away in the gravy with a weight on top. When cold slice very thin and serve.

Beef Loaf.—Mix together three pounds of chopped raw beef, one-quarter of a pound of minced salt pork, one cup of cracker dust, two teaspoonfuls, each, of salt and pepper, and moisten all with two beaten eggs and a teaspoonful of onion juice. Work in two tablespoonfuls of melted butter, and pack in a greased mold. Cover; set in a roasting pan of boiling water and cook

Hump Back

SCOTT'S EMULSION won't make a hump back straight, neither will it make a short leg long, but it feeds soft bone and heals diseased bone and is among the few genuine means of recovery in rickets and bone consumption.

Send for free sample.
SCOTT & BOWNE, Chemists,
Toronto, Ontario.
50c. and $1.00; all druggists.

The Most for Your Money and the Best for Your Health

"SALADA"

Ceylon Tea. Positively the purest and most delicious toa in the world.

Sold only in sealed lead packets. 40c, 50c, 60c. By all Grocers.
Highest Award, St. Louis, 1904.

The Standard Bank
OF CANADA.

Report of the Directors Submitted to the Shareholders at the Thirtieth Annual Meeting, Held at the Head Office of the Bank on Wednesday, 21st June, 1905.

The Directors have pleasure in presenting the statement of the affairs of the Bank for the year ending 31st May, 1905.

The profits for the year have been satisfactory, and after providing for the usual dividend of 10 per cent. ($100,000), reducing Bank premises and office safes and furniture accounts $17,394.72, the balance, $39,600.87, has been carried forward to Profit and Loss Account, which account now amounts to $62,114.83.

An Agency of the Bank has been opened at Blenheim, Ont.

The Head Office and Agencies have been carefully inspected, and the Officers of the Bank have discharged their duties with zeal and efficiency.

All of which is respectfully submitted.

W. F. COWAN,
President.

Toronto, 31st May, 1905.

PROFIT AND LOSS ACCOUNT

DR.		CR.	
Balance brought forward from 31st May, 1904	$ 22,513.96	Dividend No. 58, paid 1st Dec. 1904	$50,000.00
Profits for year ending 31st May, 1905, after deducting expenses, interest accrued on deposits, and making provision for bad and doubtful debts	156,995.59	Dividend No. 59, payable 1st June, 1905.	50,000.00
		Written off bank premises and office safes and furniture account	17,394.72
		Carried forward to credit of Profit and Loss Account	62,114.83
	$179,509.55		$179,509.55

GENERAL STATEMENT

LIABILITIES.			ASSETS.		
Notes in circulation		$ 838,586.00	Specie		$ 242,357.02
Deposits bearing interest including interest accrued to date)	$11,245,209.07		Dominion notes, legal tenders		976,418.00
Deposits not bearing interest	1,347,200.04		Notes and cheques of other banks		481,233.34
		12,592,409.11	Deposit with Dominion Government for security of note circulation		50,000.00
Due to Agents in Great Britain		703,848.34	Due from other banks— In Canada		289,512.77
Due to other Banks in Canada		1,407.18	In United States		147,080.20
Due to Agents in the United States		258,082.50	Dominion Government and other first-class bonds		2,595,189.32
Letters of Credit issued		106,353.07	Loans on call on Government, municipal and other first-class bonds		325,954.74
					$5,107,745.40
Total liabilities to the public		$14,500,686.20	Bills discounted and advances current		11,285,452.27
Capital paid up		1,000,000.00	Acceptances re Letters of Credit issued secured	$85,235.00	
Reserve Fund		1,000,000.00	Letters of Credit outstanding	21,118.07	
Rebate of interest on bills discounted		40,000.00			106,353.07
Dividend No. 59, payable 1st June, 1905		50,000.00	Notes and Bills overdue (estimated loss provided for)		44,571.52
Balance of Profit and Loss Account carried forward		62,114.83	Bank premises		100,000.00
			Other Assets not included under the foregoing		8,678.77
		$16,652,801.03			$16,652,801.03

GEO. P. REID, General Manager.

The chair was taken by the President, Mr. W. F. Cowan, and Mr. George P. Scholfield, General Manager, acted as Secretary to the meeting.

On motion of Frederick Wyld, Esq., seconded by T. R. Wood, Esq., the minutes of the previous meeting were taken as read.

The President then read the Report and Statements, and after making a few remarks thereon, moved, seconded by the Vice-President: "That the Report and Statements now read be adopted and printed for circulation among the Shareholders." Carried.

Moved by G. B. Smith, Esq., and seconded by Wm. Spry, Esq., "That the thanks of the Shareholders be given to the President, Vice-President and the other Directors for their attention to the affairs of the Bank during the year." Carried.

Moved by H. Langlois, Esq., and seconded by Wm. Glenny, Esq.: "That the thanks of the meeting be given to the General Manager, Assistant General Manager, and Inspector, and the other officers of the Bank for their services during the year." Carried.

Moved by R. C. Bickerstaff, Esq., seconded by David Smith, Esq.: "That the ballot now open for the election of Directors be kept open until 2 o'clock, unless five minutes elapse without a vote being cast, when it shall be closed; and that Messrs. J. K. Niven and H. Langlois act as scrutineers." Carried.

The scrutineers declared the following gentlemen unanimously elected Directors for the ensuing year, viz.: W. F. Cowan, Frederick Wyld, W. F. Allen, A. J. Somerville, T. R. Wood, W. R. Johnston, and Wellington Francis.

At a subsequent meeting of the Directors W. F. Cowan, Esq., was re-elected President, and Frederick Wyld, Esq., Vice-President.

GEORGE P. SCHOLFIELD,
General Manager.

Toronto, 21st June, 1905.

EARLY IN THE GAME.

The honeymoon was just two weeks old.

"John, dear," she said, "I made some angel cake this morning."

"Ah, darling mine, any old cake would be angel cake if you manufactured it!"

HAD BAD LAMPS.

"Say, look here; those horses I bought of you last week are blind—blind as a bat. Why didn't you tell me that before I bought them?"

"I did tell you that, and you said it would be all right."

"When did you tell me that?"

"The day you bought 'em. Didn't I tell you they didn't look very good?"

"Do you regard my suit with favor?" asked the young man in the ready-made garments. "Well," replied the critical young woman, as she glanced at his apparel, "it isn't a suit that I would delect myself."

UNNECESSARY.

Visiting relative—Fie, Kitty! You shouldn't lie abed as late as this. Don't you know that "He who would thrive must rise at 5"?

Miss Kitty—Oh, yes, I koow that. Papa always rises at 5, and he thrives so well that there's no need of my thriving.

MATTER OF CHOICE.

Brown—"My wife is inclined to be ill-tempered most of the time, I'm glad to say."

Green—"What! Glad to say she is ill-tempered?"

Brown—"Yes; when she is good-natured she sings."

"Yes," said the old mathematician with g gleam in his watery blue eyes, "I've always looked at it that way. Marriage is addition; when the little ones come it's multiplication; when dissension looms up to cloud the horizon of their happiness it's division; and when the final parting comes it's subtraction."