We offer the unsold balance of

$1,750,000

The Bell Telephone Company of Canada

Limited

FIVE PER CENT. BONDS

Due April 1st, 1925

PRICE: 101 AND INTEREST

We emphasize the following salient points of this issue:

1.—The bonds are a first charge upon the whole lines, works and plant of the Company, other than real estate. The real estate is unencumbered.

2.—Value of plant account (not including real estate) $20,531,327.39, or more than three times the amount of outstanding bonds.

3.—Earnings last six years averaged approximately 4½ times total interest charges.

4.—Issue of bonds is limited to 75% of the outstanding capital stock.

5.—Company owns and operates the principal Telephone system in the Provinces of Quebec and Ontario.

6.—Capital stock outstanding $15,000,000. Dividends at the rate of 8 per cent. per annum have been paid continuously since January 1, 1886.

SPECIAL CIRCULAR ON REQUEST

ROYAL SECURITIES CORPORATION LIMITED

BANK OF MONTREAL BLDG. COR. QUEEN & YONGE STS TORONTO

R·M·WHITE, MANAGER.

MONTREAL QUEBEC HALIFAX, OTTAWA

LONDON, ENGLAND

HOME

GOOD RECIPES FROM ITALY.

Vegetable Chowder. — One-half quart of stock, two slices of lean pork or a ham bone, two tomatoes, fresh or one canned, one cup rice, two tablespoons of dried beans, one tablespoon of peas, fresh or canned, two onions. Put into the stock the slices of pork, cut into small pieces, or, if desired, a ham bone may be substituted for the pork. Add the tomatoes, cut into small pieces; also, the onions, in small pieces, and the rice. Boil all together until the rice is cooked. Then add the beans and the peas and cook a little longer. The soup is ready when it is thick. If desired this chowder can be made with fish broth instead of the stock, and with the addition of shrimps which have been taken from their shells. The dish can be served hot or cold.

Macaroni with Tomato Souse. — Two quarts of water, three-quarters pound of macaroni. Boil the water until it makes big bubbles. Add salt, then break the macaroni and put it in. Cover the saucepan and boil for 15 minutes. The saucepan should not be too small, otherwise the macaroni will stick to the bottom. Prepare the sauce as follows: Take a good slice of ham fat and chop very fine with it a piece of onion, a piece of celery and some parsley. Then put this into a frying pan and cook until the grease is colored. (If desired, add a small lump of butter). When well colored add two tablespoons of tomato paste dissolved in a little hot water. Boil all together for 15 minutes. Drain the macaroni and put it into the frying pan with the sauce, mix well with fork and spoon over the fire, so that the macaroni will be thoroughly seasoned, then add three tablespoons of grated Parmesan cheese, mix again and serve. If no tomato paste is available make the tomato sauce as follows: Chop up fine one-quarter of an onion, a piece of celery the length of a finger, two or three basil leaves and a small bunch of parsley. Slice seven or eight tomatoes (fresh or canned), add salt and pepper, and put all on together to cook in four tablespoons of good olive oil. Stir occasionally, and when it becomes as thick as cream strain and add the macaroni as before directed.

Meat Sauce.—Put into a saucepan one pound of beef and one-half ounces of lard, some parsley, salt pepper, one clove and a very small slice of ham. Fry these over a hot fire for a few moments, moving them continually, and when the onion is browned add four tablespoons of red wine and four tablespoons of tomato sauce (or tomato paste). When this sauce begins to sputter add, little by little, some boiling water. Stick a fork into the meat from time to time to allow the juices to escape. Take a little of the sauce in a spoon, and when it looks a good golden color and there is a sufficient quantity to cover the meat put the covered saucepan at the back of the stove and allow it to simmer until the meat is thoroughly cooked. Then take out the meat, slice it, prepare macaroni, or any paste you desire, and serve it with the meat, and the sauce poured over all, and the addition of butter and grated cheese.

Codfish "Alla Marinaia."—Take one pound of salt codfish; boil slightly until you can remove the skin and bone; chop up fine a piece of onion and parsley, and fry them in a saucepan with three tablespoons of best olive oil, then put in the codfish with salt, pepper and a pinch of allspice. While this is cooking put into another saucepan three tablespoons of best vinegar, two tablespoons of fish broth, and one-half bay leaf; add a little flour to give body to the sauce, stir well, then remove the bay leaf and take the saucepan off the fire; arrange the platter with pieces of fried bread in a layer on the bottom, then the codfish and then the sauce poured over it.

Rice with Butter and Cheese. — Take one-half cup of rice. Boil in salted water. After 20 minutes of boiling take off the fire and drain. Then put the rice back into a saucepan with three tablespoons of grated cheese (Parmesan) and three tablespoons of butter. Mix well and serve as an entree or around a plate of meat.

USEFUL HINTS.

Sour milk makes a spongy light cake. A cake which cuts like pound cake is made with sweet milk. Soda is used alone with sour milk; with sweet milk, soda and cream of tartar. Butter should be beaten to a cream and the sugar added very gradually, then the yolks of eggs, then the flour, then the whites of eggs, and finally the flavoring.

The unpleasant strong flavor of uncooked onions is satisfactorily removed by slicing them; then put an onion chopped up with three them in a collander, pour boiling water on them, then plunge into ice water and allow them to remain half an hour. They will be sweet and crisp.

When silk is spotted with grease rub it with French chalk or magnesia, then hold the spotted portion near the fire. The chalk will absorb the grease and can be brushed off, taking the grease with it.

To get a good light from an oil lamp the wicks must be changed when they become clogged. Soaking wicks in vinegar twenty-four hours before putting them in the lamps aids in getting a clear flame.

Crushed ribbons should not be ironed; it makes them shiny. Dampen them and then fold them smoothly and tightly around a rolling pin or empty bottle. This will remove slight creases. There is nothing for very bad creases but to iron them.

Refuse, either vegetable or animal, should never be thrown on the ash heap, where it will decay and cause unwholesome smells. Give the refuse to pigs or fowls, if there are any. If there are neither pigs nor fowls, the refuse should be burned.

Windows in a sleeping-room should be so arranged that the fresh night air can come in from one side and the impure can go out through the other. To do this the upper sash should be down at the top and the lower sash up at the bottom, not less than one inch for every person sleeping in the room.

Specially Selected

SASKATCHEWAN VALLEY FARM LANDS

From the Land Grant of the Canadian Northern Railway

All clean, open land, good soil and arable by traction plow. Sale subject to inspection of property, with special rate of transportation. Price and terms reasonable.

CANADIAN CONSOLIDATED LANDS, LIMITED

Eastern Townships Bank Bldg.

MONTREAL.

A SEVERE TEST.

Alfred Tennyson DeLury, M.A., Professors of Mathematics at the University of Toronto, sometimes puts extracts of poetry to a mathematical test.

Once he lectured on "Mathematical Allusion in Literature," and quoted from Hiawatha:

"Swift of foot was Hiawatha,
He could shoot an arrow from him,
And run forward with such fleetness
That the arrow fell behind him—"

"Now," went on the lecturer, "on calculation it has been proved that in order to perform this feat,

Prof. DeLury.

Hiawatha would have to run about eighty-four miles an hour."

At another time he was lecturing to a large class of School of Practical Science men. He was annoyed by one student who kept up a constant tapping with his pencil. The professor waited till he found that the noise was intentional, and then he paused and said in his own inimitable way, "I think there is a gentleman tapping his pencil on his desk—or on his head."

BELL TELEPHONE FINANCES.

Earnings Applicable to the Bond Interest Have Shown a Steady Increase Since 1905.

In view of the fact that an additional issue of Bell Telephone bonds is about to be offered to the public, it is interesting to note that these securities are a first charge upon the whole lines, works and plant of the company other than real estate. The real estate in unencumbered. The value of the plant account (not including real estate) is $20,531,327, or more than three times the outstanding bonds. As regards the security from the income point of view the following table speaks for itself:

	Gross Revenue	Earnings Applicable to Bond Interest	Bond Interest
1906	$4,139,334	$1,135,838	$142,983
1907	4,829,657	1,223,767	179,970
1908	4,580,606	1,606,724	182,450
1909	4,949,197	1,651,339	182,450
1910	5,510,685	1,729,575	182,450
1911	6,476,848	1,657,814	231,879

On the basis of the average results for the last six years the net earnings approximate to six times the total interest charges. The present authorized issue of the bonds is $7,500,000, of which $6,649,000 are out.

The company has a capital stock outstanding of $15,000,000, which is valued by the market at 160 per cent. Dividends at the rate of eight per cent. have been paid continuously for twenty-six years. Principal and interest on the bonds are payable on April and October 1st at the Bank of Montreal.

Winding wool is difficult if there is no one to hold the skein. Put two flatirons on the table a sufficient distance apart to allow the wool to be tightly stretched. This will answer as well as any one holding the skein.

Wife (to her husband who is arranging his papers)—"What have you got here in this parcel, Thomas?" Husband—"They are the dear reminiscences of our honeymoon." Wife—"Oh, how delightful! Pray, what kind of reminiscences are they?" Husband—"They are hotel bills!"

"Look at me!" exclaimed the leading lawyer warmly. "I never took a drop of medicine in my life, and I am as strong as any two of your patients put together." "Well, that's nothing," retorted the physician. "I never went to law in my life, and I'm as rich as any two dozen of your clients put together."

TORONTO CORRESPONDENCE

INTERESTING GOSSIP FROM ONTARIO'S CAPITAL.

With the Suffragets—Toronto Politics — Problem of the Churches—50,000 People Require Their Good Offices.

Miss Wylie, the English suffragest, who confesses to having thrown bricks with the rest of them, to two terms in prison and to leadership in a hunger strike, has not been making much progress in stirring Toronto women up to militant methods. Toronto has its suffrage associations—many of them—though the membership of each is small and of problematical influence. But the suffrage leaders in Toronto absolutely decline to start out on a campaign of window smashing. There is, for example, Dr. Augusta Stone Gullen, who is president of one of the local associations. While a woman of strong mentality she is the antithesis of revolutionary in appearance, with a motherly figure built on generous proporitions and a kindfly face. Mrs. Flora McD. Denison, another leader, seems also well supplied with human kindness.

Perhaps the most striking figure of the local suffragists is Mrs. J. B. Leather, who came to Toronto from England some two years ago with her husband, who is a professor at the University. Physically she has a slight figure, a thin face and the eyes of a dreamer. She is a woman of great culture, speaks French, German, Italian and Russian and is an accomplished musician. Added to this she has intellectual force in an unusual degree. She knows the suffrage question through and through, which is more than can be said of all who talk on the subject either for or against. In addition she is much interested in all social reforms.

POLITICAL DEMONSTRATIONS.

The annual meeting of the Ontario Reform Association brought to the city some of that party's stalwarts, including the Chief himself, Hon. Mackenzie King, Hon. Geo. P. Graham and a number of others. These annual meetings are generally pretty perfunctory affairs, but this year it was more interesting than usual by reason of the fact that addresses were delivered by Sir Wilfrid Labrier, Mr. Rowell, Mr. King, who is president of the association, and others. Local politicians have been following with interest the activities of Mr. Rowell and Sir Wilfrid Laurier. Apparently the country is willing to listen to both, and some of the large crowds and the enthusiasm that have been in evidence have been the subject of much comment. But as to what it means, or whether it means anything, even the change of a single seat in either Dominion or Provincial elections, no one will at this stage predict.

WARD ASSOCIATIONS MEET.

The Toronto political pot, too, is beginning to boil. The peculiarity about the Toronto pot is, however, that it boils only on one side. The organization of the Liberal party is rarely in evidence, and when it is, ineffective is the only word that describes it. There are not many persons who could tell you what it is or what it does. On the other hand the Conservatives have an exceedingly active organization. There is a central association and a ward association for each of the wards. As the boundaries of the wards do not coincide with the boundaries of the electoral ridings one might think there would be some confusion, but the experience of the party is that the ward arrangement is quite effective.

The only real political scraps in Toronto occur when factions in the Conservative associations get fighting among themselves. And just now, with the annual meetings of the organizations approaching, there are rumors of impending trouble. One report is that Mr. A. W. Wright is leading a revolt against Hon. Thos. Crawford in the west riding. Both gentlemen are well known throughout the Province, Mr. Wright as labor leader, political organizer, orator, imperial mission lecturer and good fellow; Mr. Crawford as former Speaker of the Legislature. It is impossible to say how far the threatened civil war will develop. It will not reach the point where the holding of a seat by the Conservatives will be endangered.

A CRAWFORD STORY.

When Sir James Whitney formed his cabinet Mr. Crawford's friends hoped he would be made Minister of Agriculture. But they were disappointed. Some time later some one who said he was the editor of the Mail and Empire, called up Mr. Crawford on the telephone to tell him that he had a story to the effect that Mr. Crawford had been using strong language about Sir James. The editor said he would like to have Mr. Crawford's explanation. According to the story, Mr. Crawford hastened to the Mail and Empire office, where it was discovered that a practical joker had been at work. Apparently Mr. Crawford's standing with the Premier was not affected, for it was afterwards that he was appointed Speaker.

A few years ago Mr. Joseph Russell led a revolt against the ward association powers-that-be in the east end. For a time the revolt was successful and resulted in Mr. Russell sitting in Parliament for one term. The regulars "came back" last year under Mr. Kemp, but the fight there is still smoldering.

CHURCHES' DOWN TOWN PROBLEM.

According to Rev. S. Wesley Dean, of the Fred Victor Mission, there are 50,000 people living south of College street. A large percentage of these are foreigners and most of the others live in boarding houses. There are few people anywhere more in need of the good offices of the churches than these, and yet this is the district that the churches of Toronto are showing a strong disposition to desert. One after another they are abandoning their buildings, selling their sites and moving into new modern edifices in the more fashionable residential districts. The latest on the list is Erskine Street Presbyterian. Even Central Presbyterian church on Grosvenor street, which is two blocks north of College, has a proposal under consideration which will take its activities out into the Rosedale area.

Taking these church movings individually they are easily explained. The churches were formerly situated in the midst of their respective congregations. But the members of the congregations one by one sold their residences and moved to the newer districts. The new owners of the residences are generally boarding house keepers, and eventually the church finds it has to follow its congregation. For boarding houses are not good church supporters and even devout churchgoers often will not go two or three miles when they can find another nearer home.

But meanwhile what are the Toronto churches going to do about the city of 50,000 persons who live south of College? It is a problem that challenges solution.

RESTAURANTS IN CHURCHES.

A few of the most prominent churches in the city are making a stand against the steady movement toward the residential districts. There is St. James Cathedral with its ancient associations that manages to bring a congregation to its private pews from the ends of the city every Sunday morning. The evening service is a different story. The Metropolitan Methodist church, one of the most beautiful church edifices in America, tells a somewhat similar story. So does St. Andrews Presbyterian. And there are a number of others of various denominations, some of them touching very closely the lives of the people among whom they are situated. The organization of the Roman Catholic church leaves no doubt as to the regularity and permanence of the work in such a church as St. Michael's Cathedral.

And some of these churches are not confining their activities to the pulpit or to Sundays. St. James has its parish house, with gymnasium, restaurant, and other conveniences open every day in the week. The Metropolitan is doing a similar work. At the moment St. Andrews is spending $45,000 on an extension to be devoted to like purposes. Whether these efforts will eventually result in reaching any considerable portion of the masses of the people remains to be seen. For the present they partake more or less of the character of private clubs, using the church buildings for their club houses.

Read the Label

Costs no more than the Alum Kinds

The only Baking Powder made in Canada that has all its ingredients plainly printed on the label.

For economy we recommend the one pound cans.

Things which will save time and make work much easier in the sewing-room are a good, steady sewing table with brass-headed tacks driven in the side to indicate a yard length; a perforated wheel, pencils and chalk for marking; carbon paper for transferring; a remnant box; a large pin-cushion full of pins attached to the corner of the cutting table and another cushion holding safety pins.

Bread crumbs can be made quickly by tying stale pieces of bread in a muslin bag and rubbing gently between the hands for a few minutes. The crumbs will be fine enough to use for any purpose.

A source of disease, but one frequently overlooked, is the pet animals of the household. Even the coats of the most cleanly cats or dogs must come in contact with and carry many dangerous germs into the house.

All dried vegetables should be soaked overnight, to reabsorb the water lost through evaporation. Vegetables should always be cleaned before being cooked, and unless they are old should never be pared. During the boiling process the cover should be tilted to allow a circulation of air, which insures a better color and flavor.

Let Apples be the Christmas Gift to your friends across the sea.

Luscious, rosy, juicy, Canadian Apples! Can you imagine any gift to the dear ones in the old land that would be more acceptable.

Because of exceptional shipping facilities we can make you this magnificent offer. We will deliver FREE OF CHARGE to any address in the British Isles a case of Guaranteed Select Canadian Apples for the small sum of..... **$3.00**

We use standard cases; each Apple is separately packed, and every precaution taken to ensure safe and rapid delivery. Over 5,000 cases shipped last year.

Mail $3.00 NOW, stating where you require the case sent, and WE DO THE REST. Give full postal directions, along with your own card for enclosure in case.

MAIL ORDER DEPARTMENT

CANADIAN EXPORT COMPANY,

180 ST. JAMES STREET - - - MONTREAL