Idle Money

PERSONS having idle funds on hand for temporary or longer periods, or awaiting permanent investment, can obtain FOUR PER CENT. interest, compounded quarterly, by opening an account in the SAVINGS DEPARTMENT of this Company. These funds are withdrawable by cheque and bear interest from date received until date withdrawn. We solicit out of town accounts, which may be opened by mail.

Write for Booklet

The Union Trust Company, Limited

Temple Building, Toronto

CAPITAL (paid up) - $1,000,000
RESERVE - - - $850,000

Seed Corn

On the Cob or Shelled. Imp. Leaming, or White Cap Y. Dent $1.35 per bushel. Longfellow $1.50; Compton's $1.60. Freight paid in Ontario on 10 bushels or more. Bags free. Write for catalogue.

GEO. KEITH & SONS, Toronto.
Seed merchants since 1866

MAXWELL'S HIGH SPEED CHAMPION WASHER

MAXWELL'S HIGH SPEED CHAMPION

Is the Washer for a Woman

In the first place, Maxwell's "Champion" is the only washer that can be worked with a crank handle **at the side** as well as with the top lever. Just suit your own convenience.

Another Maxwell feature—Lever and Balance Wheel are so accurately adjusted and work up such speed that the washer runs along even when you have stopped working the lever. There's no doubt about Maxwell's "Champion" being the **easiest** running washer on the market.

Write for new illustrated booklet if your dealer does not handle Maxwell's "Champion" Washer.

DAVID MAXWELL & SONS.
St. Mary's Ont.
92

LONDONERS' GLOOMY FACES.

Seventeen Out of Twenty Betray Much Misery.

Arnold Bennett's remark, after returning to England after a long stay in Paris, that the expression on the faces of Londoners varies from the sad to the morose, and that their "general mein is one of haste and gloomy preoccupation" has led to an enquiry by The Daily Mirror, which finds that it is "all too true."

The Daily Mirror says it tested the statement recently, when seveal hours were spent in counting faces in the streets and in typical places where people meet. Everything was gloom; people looked glum and worried, strained, overserious, and anxious.

Across London Bridge, for example, when it was visited half an hour before noon, were tramping a long procession of deary-looking men and tired, bored women. The first twenty who passed on the pavement on the western side were carefully sorted out into three classes — "Happy," "miserable" and "indifferent." The fact that seventeen had to be put into the "miserable" class, and that it was difficult to classify the other three, was proof that Mr. Bennett's statement was justified.

Then an omnibus journeying from London Bridge Station past the Mansion House was mounted, and the persons inside were sorted out under the three heads. Of ten, five were looking tired, three seemed to be bearing upon their shoulders the burdens of the world, and the other two looked out upon the roadway as though it was not there.

The head waiter at a world-famous restaurant in the Strand tried to explain it all. "It is an age of worry," he said. "Look around this room. There are here thirty or forty persons, well-to-do, and being served with some of the finest food in Europe, yet scarcely one of them looks happy."

In Bedford Street, and thereabouts—the actors' promenade—the Macbeths of yesterday and the Romeos of to-morrow all looked like Hamlets, so melancholy was their mein. Outside one of the biggest agent's seven of them stood together, all in an "Alas, poor Yorick!" mood.

It would be a much more progressive world if we reduced the time we give to other people's business.

LOOK

A Splendid 10 cent Household Specialty is being Introduced all over Canada. It is Appreciated by the Thrifty Housewife who wants things "JUST A LITTLE BETTER." Send Post Card to-day. Simply say:—

"Send Household Specialty advertised in my Newspaper."

That's all! You will be Delighted! Pay if Satisfied, We take the risk. Send to-day! Address P.O. 1240, Montreal.

DON'T MISS THIS OFFER.

HOME

Seasonable Recipes.

Asparagus Rolls.—Cook half bundle of green asparagus tips or finely sliced sprue (asparagus) in salted water, and drain on a sieve. Put them in a stew-pan with a few mushrooms and two slices of ham or tongue, also cut into fine shreds. Blend well and mix with bechamel or veloute sauce, season with salt, pepper and a grate of nutmeg and keep hot. Cut three-fourths very small dinner rolls in half, scoop out the crumbly part of each half and dry them crisp in the oven. Fill each roll with the above mixture, coat the top with white sauce, besprinkle with bread crumbs and grated cheese. Place a small piece of butter in the centre, and put in a hot oven long enough to brown the surface. Dish up on a folded napkin, and send to table hot.

Asparagus Pudding. — Scrape, clean, wash and drain a bundle of green asparagus, tie it up and cook in salted water until tender. When cooked drain the asparagus and rub the tender parts through a fine sieve. Melt about two ounces of butter in a stewpan, stir in three ounces of flour (sifted), cook a little without browning, and add by degrees about three-fourths of a pint of hot milk, in which a bay leaf and a piece of mace have been boiled. Stir over the fire for several minutes, then let cool a little and work in one by one four yolks of eggs, season with salt and pepper and a pinch of red pepper. Whisk the whites of eggs to a stiff froth, and incorporate lightly with the mixture alternately with the asparagus puree. Three parts fill one or two well-buttered pudding molds, cover well with buttered paper, and put them in a saute-pan containing a little hot water. Steam thus in a fairly hot oven for about an hour. Unmold the pudding onto a hot dish, pour over a well prepared lemon sauce made partly from the asparagus water, and serve.

Tomatoes a la Chasseur. — Take six large, ripe but firm, even-sized tomatoes, six or eight preserved mushrooms, chopped parsley, a little cream, six small eggs, six tartlet crusts (baked) to serve tomatoes on. Wipe the tomatoes, remove the stems, make an incision on the stem side by means of a plain one and three-fourths inch paste cutter, and carefully remove the pulp without breaking the skins of the tomatoes. Chop the mushrooms and sprinkle these with chopped parsley at the bottom of each hollowed out tomato. Place them into the tartlet crusts, which should be made to well fit the tomatoes. Break a small fresh egg into each tomato; upon this put a dessertspoonful of cream and tomato pulp (the batter being rubbed through a sieve, mixed with the cream and suitably seasoned with salt and pepper). Sprinkle a few drops of dissolved butter in top of each tomato and bake in a gentle oven from five to six minutes, just long enough to poach or set the eggs. Serve hot as a supper dish or vegetable savory.

Green Peas a la Paysanne.—Shell and cook one quart of green peas in salted water and drain them. Peel and chop finely half a small onion, fry it in an ounce of butter a pale golden color; to this add two ounces of cooked lean ham, cut into dice. Dredge with a little flour (say a teaspoonful), stir over the fire for a few seconds, and add a quart of cooked green peas. Season with a pinch of sugar, grated nutmeg, salt and pepper; moisten with two tablespoonfuls of good stock, simmer gently for ten minutes, stirring occasionally. Dish up and serve hot.

Stuffed Tomatoes in Aspic—Take six even-sized, ripe and firm tomatoes, four filleted Gorgona anchovies, one hard-cooked yolk of egg, about one pint of aspic jelly, one dessertspoonful capers, mayonnaise, two cabbage lettuces. Wipe the tomatoes, carefully scoop out the centre by means of a vegetable cutter or a teaspoon. Chop the capers, yolk of egg and anchovy fillets, mix with a gill of mayonnaise and a gill of aspic, stir over the ice until nearly set, then fill the cavities of the tomatoes, cover with a spring of parsley, and put on the ice to set thoroughly. Coat each tomato several times with half-set aspic, or line some little molds with aspic and set the tomatoes in the same. Have ready the lettuces, washed and divided into small pieces, season with salt and pepper, dress with mayonnaise, and put in the centre of a dish. Arrange the prepared tomatoes round the salad, garnish with sprigs of parsley and blocks of aspic jelly. Some lobster or any other kind of cooked fish may be used for the stuffing in place of the anchovies.

Green Peas with Ham.—Boil and drain a quart of young peas; shred finely two rashers of raw ham, and fry them for a few minutes with a small piece of butter. Add two small, green onions, finely chopped, and the peas; moisten with three tablespoonfuls of bechamel sauce, two of cream and season with salt, pepper and a pinch of sugar. Let all simmer for a few minutes longer, turn out on to a hot dish, garnish with fried bread croutons, and serve hot.

Useful Hints.

Potato parings, baked in an oven, will light more quickly than wood when used to kindle a fire.

To keep the light of oil lamps clear, the burners should be boiled every month in water with a lump of soda in it.

Always cover newly baked bread with a clean cloth—preferably an old table cloth—to keep it free from germs and dust.

The white of an egg, whipped stiff, with a ripe banana makes a delicious cream to be eaten on a simple gelatine pudding.

Apples can be stewed with a little left-over canned fruit, such as blackberries, and the result will be a pleasant change.

Wear a sewing apron while ironing, and you will often find it possible to do a bit of mending while waiting for the iron to heat.

Sash curtains of Swiss muslin hemmed by hand are less likely to pucker when washed than when hung up on the machine.

It pays the housekeeper to get the best bedsprings and mattresses in the market, even if she has to economize somewhere else.

Test potatoes by cutting in two and rubbing the cut surfaces together. Then press the two parts together. If they stick the potatoes are good.

Eating too quickly is a common fault among children who are hungry, and the habit should be checked from the first, as indigestion will result from "bolting" the food, and when once the seeds of this miserable ailment are sown there is scarcely ever a complete cure. Even at the expense of a little inconvenience and trouble it is well to watch the children at meal times, and to teach them to eat slowly.

When nailing down a carpet after the floor has been washed be certain that the floor is quite dry, or the nails will rust and injure the carpet.

All the strips of fat left from a steak should be left in a dish and tried out in the oven. They will make excellent fat for frying.

Any one troubled with rats or mice can get rid of them very quickly if they will sprinkle pepper on a cloth and stuff this into the hole where they appear.

Large patterns in tablecloths are less economical than small ones, for the simple reason that the long threads break sooner than the short ones.

To preserve the appearance of wooden utensils wash them directly after they are used, because if grease and dirt are allowed to soak in it may be impossible to remove them.

In pressing silk or satin, do not use a very hot iron nor dampen them. Lay some clean, dry muslin over the seams and press with a warm iron.

To overcome the odor of mould, which sometimes rises in a library in damp weather in spite of the best of care, scatter a few drops of oil of lavender on the shelves, and the odor will disappear.

Sometimes during the spring cleaning operations a good piece of furniture is bruised. If the injury is severe a cabinetmaker should be consulted, but where the wood is only dented, and not broken, the mark can generally be removed by home treatment. First wet that part with warm water, then double a piece of brown paper several times and place it over the bruise; now press with a heavy warm iron, leaving it on the paper until the moisture has evaporated. If one application is not successful it must be repeated.

HOW HE LIVED TO BE 102.

England's Oldest Barrister Recommends Physical Exercise.

The oldest barrister in England, Mr. W. A. Gordon Hake, of Brighton, who is a cousin of the famous General Gordon, celebrated his 102nd birthday recently. For fifty years Mr. Hake has lived at No. 3, Old Steine, Brighton, one of the four houses built in the reign of George III., which, with its cobblestone front and old-fashioned windows, is an object of much interest in the town. Furnished in the early Victorian style, it never reveals after sunset a light of any sort.

Such is Mr. Hake's vitality that he has recovered from a serious attack of bronchitis. He is the second resident of Brighton within a few years to attain the great age of 102. He attributes his long life to plenty of physical exercise and abstemious habits.

Here is a little sidelight on Mr. Hake's fondness for long walks:—

"I was a great stickler for the etiquette of my profession," he says. "It was the law of existence. By the rules of our profession we were not allowed to ride in a public conveyance. Not being able to afford a postchaise unless three or four joined me, I have often walked thirty miles rather than break through the rules."

ICELAND WILL BE "DRY."

Present Stock of Liquors to Be Exhausted by 1914.

At the end of the present year, according to news received from Copenhagen, it will be impossible for either natives or tourists to obtain alcoholic liquors in Iceland.

Under the anti-spirit law permission was given to consume the present stock of liquors in Iceland, and figuring on the per capita consumption it will all be gone by the end of the year. The government adopted the drastic prohibition laws because it was felt that the excessive drinking of the Icelanders was undermining the physical fitness of the people.

During the last twenty years the trade and industry of Iceland has increased enormously. Twenty years ago there was not a dairy in the country; now thirty big dairies are sending thousands of casks of butter to Leith and Edinburgh, Scotland. Sheep raising is also becoming an important business.

Fishing, however, continues to be the staple industry of the people. Twenty years ago 15,000,000 pounds of dried cod were exported from Iceland annually; now 50,000,000 pounds are shipped each year. Twenty-one steam trawlers now sail with their hauls directly to Hull, England. The country still needs immigrants, much of it being untenanted.

INTERESTING STORY OF CANADIAN COMPANY'S DEVELOPMENT.

The Russell Motor Car Company has had long experience in the selling and manufacture of cars. Starting as agents for other makes of cars, this company proceeded to build up a plant in Canada, manufacturing cars in this country. Some of the parts were purchased abroad; others were designed and manufactured at home. The amount of home manufacturing steadily increased. In 1910 the adoption of the Knight Motor gave a further stimulus to the business and the company found it necessary to provide in a strong manner for future developments of the industry. Developments in mind were the further adoption of the sliding sleeve in opposition to the poppet valve motor; the adoption of left-hand steering and centre gear and control; the adoption of electric lighting and self-starting.

Early in 1911 a corps of engineers was set to work to develop a car that would be worthy of "Russell" reputation. In September of that year they were ready for a preliminary report, and taking advantage of the unusual opportunity, engineering co-operation and advice, a conference of engineers passed upon the preliminary plans. These were then worked out in further detail. In January, 1912, this conference met a second time, there being present representatives of three of the foremost manufacturing firms in the United States and two engineers from Europe, from factories operating under the Knight license. After the designs had passed this stage, experimental cars were built and submitted to exacting tests, upon the bench in the factory and upon the road. Following this, a small number of demonstrating cars were put through, to discover any further points of difficulty.

Then came the careful preparation of exact tools for manufacture, so that each piece would be an exact duplicate of a similar piece in and other car. These provisions, one after the other, have been carried through. To-day the Russell Company is delivering cars designed under the most advantageous conditions of engineering and manufactured with a view to the requirements not only of 1913 but 1914 as well.

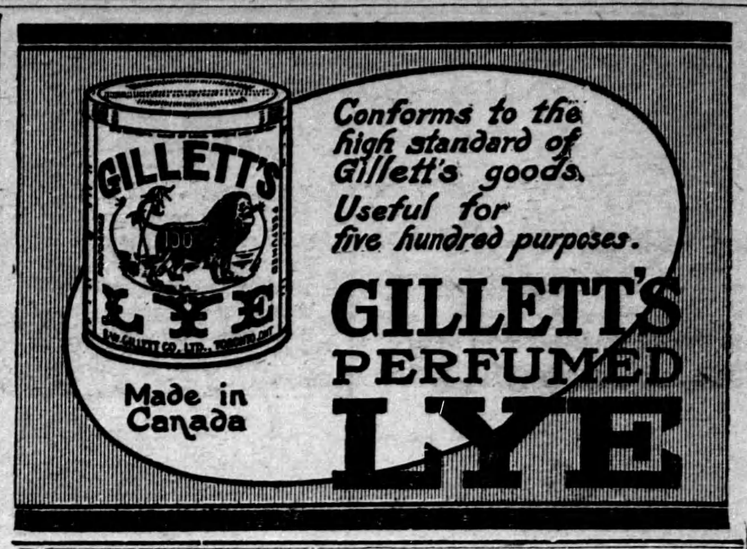
The Russell car of this year is a model on which there will be no important change for two seasons at least.

QUITE CORRECT.

Teacher—"Now, tell me what is memory?"

Pupil—"The thing what you forget with!"

Farmer—"If I were as lazy as you I'd go and hang myself in my barn." Tramp — "No, you wouldn't!" Farmer — "Why wouldn't I!" Tramp—"If you were as lazy as me you wouldn't have a barn."



INTEREST PAID IN DATES.

Land Mortgage Recorded in Time of Artaxerxes I. of Babylon.

A farm mortgage is probably the oldest of all human transactions which could be called investments—that is, the putting away of sums of money more or less permanently for the purpose of deriving from them fixed rates of interest with adequate security says the Financial World. Mortgages are known to have existed very generally among the ancients back even of Greek and Roman times. Mr. Hilprecht, the Assyriologist, found some years ago in the ruins of the Babylonian city of Nippur a brick tablet on which in cuneiform was recorded a land mortgage. The land in the soil of which this tablet was found is known to have been occupied in ancient times by a banking house which made loans of all kinds, including mortgages.

A translation follows:—

"Thirty bushels of dates are due to Bel Nadin Shun, son of Marashu, by Bel Bullitsu and Sha Nabu Shu, sons of Kirebti, and their tenants. In the month of Tisri (month of harvest) of the 34th year of King Artaxerxes I., they shall pay the dates, thirty bushels, according to the measure of Bel Nadin Shun, in the Town of Bit Balatsu. Their field, cultivated and uncultivated, their fief estate, is held as a pledge for the dates, namely, thirty bushels, by Bel Nadin Shun. Another creditor shall not have power over it."

It will be noted that this document, which is trust deed and note in one, is a first mortgage, as shown by the final sentence. Another creditor shall not have power over it. A specific place, as well as time, for payment of the debt, is provided, just as our modern mortgages or mortgage bonds state that principal and interest are "payable at the bankers" or some other house. Marashu Sons, of Nippur, lived in the reign of Artaxerxes I., in the year 464—424 B.C., and Darius II., 423—405 B.C. Many of the cuneiforms examined showed that the firm executed leases with terms and conditions as to security differing little from the modern instruments now used by mortgage bankers.

One wonders, in speculating on these revelations, whether the ancient Babylonians also had their money-trust problems, Pujo Committees, Rockefellers, Carnegies, Morgans, and other billionaires on the one hand and political critics of the Roosevelt type on the other, who went gunning for the throne of Artaxerxes or Darius, much after the same fashion of to-day. Such reflections lead one to project his astral imagination into the distant future and look to see whether, a few thousand years hence, say about the year 5013, some genius of that day may be seen going poking about the ruins of our civilization and digging up a mortgage or two, showing that a Morgan or a Rockefeller, or their successors, had just made a loan on the last piece of property in the world left unencumbered. Who knows?"

Patronizing a Princess.

How the Crown Princess of Germany once met a rebuff is told in a Berlin despatch. The princess takes great interest in all measures that alleviate the lot of working girls. As the story goes, she once applied, incognito, on behalf of a protegee to a leading firm of dressmakers for a position as model.

"I came," she said, "because I saw your advertisement, and I thought—"

The manager laid his hand upon her shoulder. "My dear girl," he said, "I am sorry, but it's no use. You are not quite good-looking enough. Still, you have a pleasant face, and I'll tell you what I'll do. Come again next month, and then I'll see if I can use you as a junior saleswoman."

His consternation, when he discovered the princess identity, was only equaled by her tact in making him forget his discomfiture.

Beasts Spread Diphtheria.

Forms of diphtheria are known to exist in many animals. Calves suffer from a form of it which infects human beings. They have a habit of licking those who pet them and spread the disease that way. Chickens, too, are often attacked by the disease, patches appearing in their mouths similar to those in the throat of a child. Children are always ready to pet sick animals of all kinds, and this is a source of great danger.

Some of us think we are entitled to a lot of credit for performing a duty, and we are!

THE
DOMINION SECURITIES CORPORATION LIMITED

ESTABLISHED 1901

HEAD OFFICE: 26 KING ST. EAST, TORONTO
MONTREAL LONDON, E.C., ENG.

Our Quarterly List just published contains complete particulars of these Investments.

CORPORATION AND INDUSTRIAL ISSUES

Amount	Security	Income Yield
	Canadian Northern Railway Company (Equipment Bonds)	At Market
$30,000	Toronto & York Radial Railway Co'y. (First Mortgage 5's Guaranteed by Toronto Railway Co.)	5 %
25,000	Electrical Development Company of Ontario, Limited (First Mortgage 5's)	5¾ %
10,000	Dominion Steel Corporation, Limited (5% Debentures)	5¾ %
25,000	P. Burns & Company, Limited (Packers, Ranchers and Provisioners, Calgary, Alta.) (First Mortgage 6's due 1st April, 1924)	5⅝ %
25,000	(First and Refunding Mortgage 6's due 1st January, 1931)	5.91 %
£2,000	Western Canada Flour Mills Company, Limited (First Mortgage 6's due 1st March, 1928)	5.60 %
$25,000	(First and Refunding Mortgage 6's due 1st September, 1931)	5.91 %
25,000	William Davies Co'y, Limited (First Mortgage 6's)	5.78 %
25,000	Sawyer-Massey Company, Limited (First Mortgage 6's)	5.90 %
25,000	Dunlop Tire & Rubber Goods Company, Limited (First Mortgage 6's)	6 %
25,000	Gordon, Ironside & Fares Company, Limited (Wholesale Packers, Ranchers and Provisioners, Winnipeg (First Mortgage 6's)	6 %
25,000	J. H. Ashdown Hardware Company, Limited (First Mortgage 5's)	6 %
25,000	The Harris Abattoir Company, Limited (First Mortgage 6's)	6 %

CANADIAN GOVERNMENT MUNICIPAL AND CORPORATION BONDS