THE DOMINION BANK.

Proceedings of the Thirty-Sixth Annual General Meeting of the Stockholders.

THE THIRTY-SIXTH ANNUAL GENERAL MEETING OF THE DOMINION BANK was held at the Banking House of the Institution, in Toronto, on Wednesday, January 30th, 1907.

Among those present were noticed:—

Lieut.-Col. Sir Henry Pellatt, Dr. Andrew Smith, J. J. Foy, K.C., A. W. Austin, W. D. Matthews, James Carruthers, Wm. Ross, Wm. Emilius Baldwin, Monro Grier, J. J. Dixon, L. H. Baldwin, W. Glenney, W. Crocker, R. Baldwin, F. J. Harris, W. C. Harvey, W. J. Dixon, J. Kidd (Hamilton), Mulholland, P. Leadley, W. C. Crowther, Jas. Mathews, A. Proctor, W. T. Ramsay, R. M. Gray, J. T. Small, S. Phillips, H. Gordon, Cecil Lee, G. N. Reynolds, W. G. Cassels, Wm. Noxon, Ira Mackenzie, J. Gordan Jones, R. J. Christie, Hutchison Mulock, F. Standish, David Smith, A. W. Austin, H. W. Kavanagh, A. D. Benjamin, Jas. Scott, F. H. Gooch, A. R. Boswell, Stewart, A. H. Foulds, E. C. Burton, Victor Cawthra, W. Mulock, Benjamin, Campbell, jr., J. D. Trees, A. Bell, Richard Brown, Egbert, and others.

It was moved by Mr. L. Baldwin, seconded by Mr. Benjamin, that Mr. W. D. Matthews do take the chair, and that Mr. Egbert do act as Secretary. Messrs. A. R. Boswell and W. G. Cassels were appointed Scrutineers.

The Secretary read the Report of the Directors to shareholders, and submitted the Annual Statement of the affairs of the Bank, which is as follows:—

To the Shareholders:

The Directors beg to present the following Statement of the business of the Bank for the year ending 31st December, 1906, and the result of the Balance of Profit and Loss Account, 30th December:

Profit for the year ending 31st December, 1906, after charging expenses of management, etc., and making provision for doubtful debts	$249,437 67	
	539,360 36	
		$788,798 23
Dividend 3 per cent., paid 2nd April, 1906	$90,000 00	
Dividend 3 per cent., paid 3rd July, 1906	90,000 00	
Dividend 3 per cent., paid 1st October, 1906	90,000 00	
Dividend 3 per cent., payable 2nd January, 1907	90,000 00	
	360,000 00	
Transferred to Reserve Fund	300,000 00	760,000 00
Balance of Profit and Loss carried forward		$28,798 33

RESERVE FUND.

Balance at credit of account, 30th December, 1905		$3,500,000 00
Transferred from Profit and Loss Account		400,000 00
		$3,900,000 00

With great regret we have to record the sudden death in May last of Mr. Theodore G. Brough, the late General Manager, who had been in the service of the Bank continuously since 1875. He was the Chief Executive Officer for seven years, during which short time he accomplished much for the development and welfare of the Institution.

Mr. C. A. Bogert, Manager of the Montreal Branch for eight years, and who entered the Bank more than twenty-five years ago, was appointed to succeed him.

On account of the continued expansion of the business of the Bank, your Directors have decided that it is an opportune time to use the remaining one million dollars of authorized Capital Stock; and, in view of future requirements which may reasonably be expected, have passed a by-law to be submitted for your consideration at the Annual Meeting, which provides for a further increase in the Capital Stock to the extent of one million dollars. This will make the total authorized Capital five million dollars.

You will also be asked to consider a by-law increasing the number of Directors from seven to nine which it is thought to be advisable, owing to the diversity of our interests throughout Canada, and the gradual extension of our operations.

During the twelve months just closed Branches of the Bank were established at the following points, and, when expedient, desirable sites were purchased and suitable offices erected:—In the Province of Ontario, at Chatham, Dresden, Peterborough, Tilbury, Windsor, and in Toronto, at the corners of Avenue Road and Davenport Road and Queen street and Broadview Avenue; in the Province of Alberta, at Calgary and Edmonton, and at Regina.

In addition we have to inform you that in December last the private banking business of Messrs. John Curry & Company, Winnipeg, was acquired under terms advantageous to the Shareholders, which transaction included the purchase of a commodious building, well situated in that important centre.

It was found necessary to provide larger premises for our North End Branch, Winnipeg, and for this purpose a valuable property has been secured.

The Directors, following their usual custom, examined the Securities and Cash Reserves of the Bank as on December 31st last, and found them to be correct; they also verified the Head Office Balance Sheet, including all accounts kept with Foreign Agents.

Every Office of the Bank has been carefully inspected during the past twelve months, and each Branch has been visited by the General Manager since his appointment in May last.

The Report was adopted.

E. B. OSLER,
President.

By-laws were passed increasing the number of Directors from seven to nine, and providing for an increase of $1,000,000 in the Capital Stock, which will make the total authorized Capital of the Bank $5,000,000.

The thanks of the Shareholders were tendered to the President, Vice-President and Directors for their services during the year, and to the General Manager and other Officers of the Bank for the efficient performance of their respective duties.

The following gentlemen were elected Directors for the ensuing year:—Messrs. A. W. Austin, W. R. Brock, James Carruthers, R. J. Christie, T. Eaton, J. J. Foy, K.C., M.L.A., Wilmot D. Matthews, A. E. Ames and E. B. Osler, M.P.

At a subsequent meeting of the Directors, Mr. E. B. Osler, M.P., was elected President, and Mr. Wilmot D. Matthews, Vice-President, for the ensuing term.

GENERAL STATEMENT.

LIABILITIES.

Notes in Circulation		$2,691,986 00
Deposits not bearing interest	35,364,018 53	
Deposits bearing interest (including interest accrued to date)	1,512,137 94	
		36,876,156 47
Deposits by other Banks in Canada		193,340 26
Balance due to London Agents		2,729,862 98
Total Liabilities to the Public		$42,491,345 81
Capital Stock paid up		3,000,000 00
Reserve Fund	3,900,000 00	
Balance of Profits carried forward	28,798 33	
Dividend No. 97, payable 2nd January, 1907	90,000 00	
Former Dividends unclaimed	107 25	
Reserved for Exchange, etc.	61,144 74	
Reserved for rebate on Bills Discounted	122,983 15	
		4,203,033 47
		$49,694,379 28

ASSETS.

Specie	1,110,131 11	
Dominion Government Demand Notes	465,530 00	
Deposit with Dominion Government for Security for Note Circulation	150,000 00	
Notes of and Cheques on other Banks	1,113,531 39	
Balances due from other Banks in Canada	352,744 48	
Balances due from other Banks elsewhere than in Canada and the United Kingdom	1,121,390 69	
	4,313,327 67	
Provincial Government Securities	239,302 85	
Canadian Municipal Securities and British, Foreign or Colonial Public Securities other than Canadian	696,130 79	
Railway and other Bonds, Debentures and Stocks	2,149,265 67	
Loans on Call secured by Stocks and Debentures	8,703,134 50	
		$15,801,161 48
Bills Discounted and Advances Current	2,915,267 70	
Overdue Debts (estimated loss provided for)	20,516 40	
Bank Premises	959,000 00	
Other Assets not included under foregoing heads	7,433 70	
		33,893,217 80
		$49,694,379 28

Toronto, 31st December, 1906.

C. A. BOGERT,
General Manager.

SCHOOLMISTRESS A MAN.

Death Reveals Disguise Maintained for Years in St. Petersburg.

Cases of women personating men and remaining undiscovered till death are not uncommon. A case of the opposite kind, which is more rare, has caused a sensation in St. Petersburg. It was the discovery that the head mistress of a girls' school who recently died was a man.

She, or he, had led a very quiet, retired life and was much esteemed by pupils and parents alike. After her somewhat sudden death the sex was discovered in the private rooms occupied by the teacher with a variety of articles of male use, such as pipes and tobacco, there were found documents which explained the deception.

It appears that years ago the deceased was banished to Siberia for a political offence. He escaped on the way, and being able to secure a woman's passport decided to adopt the female role for good. The disguise was carried out with marvellous success for many years.

If some artists see things as they paint them they should quit drinking.

Don't grow too critical. Occasionally you get it in the neck, and be thankful that you are not

A Loveless Marriage;

OR

A MATTER OF EXCHANGE.

CHAPTER VII—(Continued).

"You mean yours. Is it possible?" said he, half jestingly. "Well, it seems as though I were going to please you at last. Here I am, isn't The Chase a safe anchorage?"

"Tolerably so. If you will remain in it. But staying here isn't all. No man would stay here without an inducement."

"You mean that I must give the old place a mistress. As to marriage—I say, Bessy, who have you brought down with you? No girls on the look-out, I trust. None in their third season? Answer me honestly. Even any girl so desperate as that, I warn you I shall turn and flee."

"I haven't brought a girl at all. Rest easy. I gave you your opportunities in that way all through the season, and now I am determined to have you to chance. Nemesis must overtake you sooner or later. Pray the gods it be sooner. No, I shouldn't dream of bringing girls about with me. I don't see the use of them," said Lady Bessy naively. "They are neither fish, flesh, nor fowl, nor good red herring now-a-days. A shame, I call it, but the wedding-ring has thrust them all out of sight. The young married woman carries the day now."

"Am I to understand that you have brought a widow or two for my subjugation?"

"Don't flatter yourself," saucily. "Widows are at a premium. No getting them for love or money. I've brought you one or two of the women you met last June in town, and of whom you were graciously pleased to express yourself as contented with. They are quite correct, if eminently agreeable, warranted to go easy, and give no trouble, and to be up to the task of amusing themselves. That's a great point gained. I never permit myself to be infatuate with women who require their hostess to amuse them. That's the real leading of an unconvertible bore!"

"Give me their names," said her brother, lying back with lazy contentment in a lounging chair and yawning happily. Nothing like a sister when all is told. Yawns, and stretches, and lazy poses never awake wrathful jealousy within her breast.

"Mrs. Dameron for one. All she wants is Bertie Hawtrey (he's coming), a conservatory, or a secluded corner. Then there is Lady Eustace Fenmore; give her a pen and ink and an empty room, and she'll be happy forever. Dear soul, she thinks she writes sonnets—thinks! Oh, why does she think so much. Still, she's useful sometimes, and her novels aren't bad. Besides, her husband, poor fellow! with a profound sigh—is such a comfort! He'll help me through."

"Now Bessy," sternly, "I sincerely hope that——"

"My darling boy! Now why should you say anything so shocking? Not at all, not at all, I assure you," throwing out her pretty hands in plaintive protest. "On the contrary, he is, as all the world knows, perfectly devoted to that little leggy creature at the Cri. You know."

"I don't," said St. John indignantly.

"No? Where were you born? Maud Darrell she calls herself. Such presumption! George Blunt tells me her real name is Maryanne Mousey!"

St. John groaned. "Not much hope to be got out of the company so far.

"Well, go on. Who else?" asked he. There was some resignation in his air.

"Only the Deverils. You know them. I gave very few invitations, because I knew you could recruit your forces from the neighborhood, and if you intend to remain here for some time, which," with a keen glance, "I hope you do, it is essential that you should stand in well with the next doors. Besides you have Bobby Blair here, haven't you? and he is an unlimited number of guests in himself. Brent is rather more affording than most country places. It positively swarms with girls, so why should I bring any? To begin with, there is Dorothy, as pretty a creature as one need look for."

"She is prettier than ever, I think."

"So? Well, there are the Mackenzie girls; they'd help to square twice as much beauty as even Dorothy can boast and there are plenty of others. If you are thinking of giving a ball, or anything of that sort, you will find——. But I really wish you would assure me, Hilary, that you are not going abroad again."

"Ever again? How could I assure you of that! Be happy on one point at least," speaking decisively. "I have no intention of leaving England at present, if at all.

"No? Really?" She sprang to her feet and clapped her hands in a pretty excitement. She looked very hard at her brother. "Who is it?" cried she; "it must be a woman, Dorothy? You might do worse than Dorothy. She is chic, all through. Not Rosa Mackenzie! Mrs. Morell? Mrs. Vereker? She is lovely, in her own melancholy way."

A pang shot through St. John's heart "Melancholy,"—did it not indeed describe her?

"I wish you would not sit with your back to the light," went on his sister, lightly. "One can't see where the ingenuous blush comes in. But, of course, such a prude as you are would not let your well-regulated mind stray after a married woman. Come, be frank with me, who is it?"

"I envy you the liveliness of your imagination," said St. John laughing. "Why should it be anyone? Why should I not stay here for the love of the thing."

"Ah! quite so! But what thing? That is the lesson I would learn."

"The love of an English country, the green fields, the singing birds, the——".

"The low of the milkmaid, and the song of the swine!" interrupted she, with apology. "Pour! What do you take me for? It is very complimentary of you, my dear, to give me the role of an ingenue, one still so young that to deceive her is simple; but, on the whole, I prefer to be treated as a rational being. If you won't tell me, why don't. I know myself sufficiently to be sure that I shall learn all without help. And now, what is to be the first move in your hospitable game?"

"I thought of a ball. The people round here have been unanimously kind, and——".

"A dinner party first, then a ball, said she. "Say Friday week. And who will you ask?"

"Why, everybody, I suppose. The Verekers, the——" he went on to enumerate a good many people, but Lady Bessy was not attending. She had heard the names of the guests first mentioned, and she stopped at that.

"Yes—yes, excellent," she said presently when he paused. "Bless me! it is five o'clock. How time does run in agreeable society. There! You should be civil to me for a week for that. Run away, Hilary, and tell them I'll be down in a moment. By-the-bye—Bobby Blair is here?"

"Yes."

"Very good."

When he was gone, she stood still for a minute or so, gazing at the door as if she still could see him.

"It is Mrs. Vereker," she said at last, in a low tone.

CHAPTER VII.

That St. John knew at this time that he was in love with Mrs. Vereker, he himself in all honesty would have been the first to strenuously deny. He admired, liked, pitied her; but that was all. There his feeling for her, as he believed, stopped. If it never occured to him that the strength of his liking and pity was very much out of proportion to the length of his knowledge of her, which extended over only a week or two, he would have argued, and very justly, that hers was an exceptional case, which no man could dwell upon untouched, and that pity from all sides, however careless, was accorded her.

What a terrible abandonment of youth, of hope, of even the faintest glimmer of joy, lay in the life to which she had been condemned—wedded to a drunkard, a man dead to all the decencies of society—without one redeeming virtue to which a gentle woman might cling, willing because of it, to condone the grosser faults. No, there was no light for her anywhere.

Her dark melancholy eyes haunted him; the sad, resigned lips, seemed to hurt him, during those moments when he permitted himself to dwell upon them, and those moments came much too often; unconsciously, yet with a settled persistency.

He was hardly aware of them: he still believed in the integrity of the friendship that made his soul sick when his mind lingered on the details of her martyrdom.

He would not admit that he loved another man's wife, yet he was daily tortured by so strong a desire to see her, that it should have warned him. He fought with this desire fiercely, as only an honorable man would, and he persistently kept away from Vereker's Court; giving himself always as a reason for his absenting himself from it, that he detested the master on the grounds of his drunkenness and wantonness. It made his blood boil, it would would make the blood of any honest man boil, he told himself, only to think of him, and so they were better apart.

He met Cecil very frequently, however, at the houses round, during this autumn, which he reluctantly felt was set apart from all other autumns he had ever known. At the Grange, perhaps, he saw most of her, though she was oftener to be found at that modest house where Dorothy Aylmer maintained an undying warfare with her aunt.

Miss Jemima, however, was too stout a warrior to be encountered frequently, and after one or two trials of her strength, St. John was forced to confess himself a vanquished foe, and with abject cowardice drew back from battle, and refused to meet that valiant spinster again on her own ground.

From everyone he heard tales of Vereker's brutality. Mrs. Mackenzie, who was an inveterate gossip, was never tired of reciting the last new thing in scandal where the Hon. Francis was concerned—the dis-honorable Francis as she called him—and Old Colonel Scott was very little behind-hand with her. He sang his dispraises from morning till night.

(To be Continued.)

WAS QUEEN OF GIPSIES.

Remarkable Funeral Given Old Lady in England.

The funeral of Mrs. Henty Smith, "Queen of the Black Patch Gipsies," took place at Handsworth cemetery, near Birmingham, England, recently.

Some remarkable scenes were witnessed. Mrs. Smith was ninety-eight years old, and no fewer than two hundred of her children, grandchildren and great grandchildren attended the ceremony, while many gipsies from all parts of the country were also present.

The procession started from the Black Patch—the gipsies' camping ground at Handsworth — and the arrangements were superintended by the gipsy queen's two sons, one of whom is eighty years old.

First of all, the gipsy women led the camp in singing a hymn, and afterwards they walked before the coffin, which was then placed in a hearse.

The route to Handsworth parish church was lined with thousands of spectators, mostly women, and at times the crowd was so great that the hearse and mourning coaches could scarcely make their way through the throng. There was also a large assemblage in the churchyard.

As the coffin was lowered into the grave the gipsy women sang a weird chorus, and some of the men were moved to tears.

During the service hundreds of women scrambled over the wall of the churchyard and ran over the graves, in their determination to witness the scene at the graveside.

The clothes of the "queen" were buried with her, and, in accordance with her directions, all her belongings, including the caravan in which she lived for many years, will be burned.

PHILOSOPHY IN RAGS.

"I know," remarked the hobo philosopher, "that the wise man says the laughter of a fool is like the cracklin' of thorns under a pot, but even that sounds good, begosh, when you're fairly starving dish with alternate layers of potatoes and fish; cover the top with breadcrumbs mixed with the cheese and the remaining tablespoonful of butter melted. Bake for twenty minutes in a moderate oven or until nice and brown.

Cabbage Soup.—For cabbage soup of a delicate flavor pull apart and wash the cabbage leaves, let them lie an hour or more in cold water; then put in a saucepan with enough boiling water to cover and one tablespoonful of salt. Cook for forty minutes, or until tender; drain off the water and chop fine. Put in a saucepan three tablespoonfuls of butter, two of flour, one stalk of celery, one bay leaf and one quart of white stock, or, in its absence, one quart of milk. Cook slowly for ten minutes, then remove the bay leaf and celery, stirring till smooth; then add the cabbage, season with salt and pepper, cook ten minutes, stirring constantly. If it is desired to have a smooth soup, put through a sieve, otherwise add one-half pint of cream and serve.

USEFUL HINTS.

Never fill a lamp quite full. A full lamp standing in a warm room will run over through the expansion of the oil.

After using cold water starch let it settle. Then pour off the water, and allow the starch to dry. When dry it can be replaced in the starch-box for future use.

Discolored cruet and decanter stains may be easily removed from the inside of decanters, etc., by putting into them fresh tea leaves, direct from the teapot, with a little soft soap and hot water. Shake well and when clean rinse thoroughly with cold water.

Lampchimneys crack readily in cold weather. The sudden expansion in heating is more than they can stand. To toughen them it is only necessary to boil them for a long time after putting them in cold, salted water in a kettle having a false bottom. Even these will not stand the sudden raising of the wick after lighting it, or the pressure of too tight clamps that hold it in place.

When the sink becomes greasy, especially one of those made of glazed ware, instead of spending hours of labor in endeavoring to clean it, put a little paraffin oil on a piece of flannel, and rub the sink with it. It will remove all grease, thus saving much time and labor. The smell of paraffin can be removed by washing with hot water and soap, and then flushing with cold water. At the same time this will also clean the pipes.

As soon as a nail driven in the wall gets loose and the plaster begins to break around it, it can be made solid and firm by the following process: Saturate a bit of wadding with thick dextrine or glue, wrap as much of it around the nail as possible, and reinsert latter in the hole, pressing it home as strongly as possible; remove the excess of glue or dextrine, wiping it cleanly off with a rag dipped in water, then leave to dry. The nail will thus be firmly fastened in its place.

To keep handkerchiefs a good color instead of damping them in the usual way before ironing, proceed as follows: Put two quarts of tepid water, with five drops of blue and a small piece of lump starch into a basin, and into this mixture dip each handkerchief separately, thoroughly wetting it, and then squeezing it as dry as possible. When all the handkerchiefs have been treated in this way, spread them out smoothly on a clean cloth or towel until they can be ironed.

THE IDEAL HOSTESS.

She makes you feel individually that you are the favored guest.

She makes you feel perfectly at home.

She sees everything and yet possesses the art of seeming to see nothing.

She never looks bored.

She knows how to get congenial people together.

She knows how to keep conversation going.

She never lets anyone be slighted or overlooked.

She knows when to ask the amateur musician to display his or her talents.

She is unselfish about her own pleasures.

She does not forget that nothing is so tiresome, so surely death to all enjoyment, as the feeling that one is being entertained.

DIPLOMATICALLY DONE.

The agent for Perkins's Perfect Polishing Powder walked briskly up the path to Miss Priscilla Prim's residence. Miss Pricilla and her sixteen-year-old niece were engaged in practising a piano duet.

"Madam," said the agent, stopping respectfully at the French window and taking off his hat, "I feel sorry to interrupt you, and should not do so but that I have in my bag an article which will so lessen the work of your house that you will have much more time to spend in the musical exercises in which I see you are now engaged."

Miss Priscilla brought the wisdom of sixty years of focus on him through her spectacles and waved dismissal.

"I shall be sorry if you don't try Perkins's Perfect Polisher," said the agent. "Of course I shall not press it upon you but as I came up the walk and saw you and your sister sitting there I thought——"

"My niece," said Miss Priscilla, conscientiously, but in a tone of unusual mildness.

"Niece!" ejaculated the agent, and raised his eyes to heaven in default of words. "Really, madam, of course I must believe what you say, but——"

"Let me see what you have, young man," interrupted Miss Prim. "I don't object to labor-saving goods on principle, for I don't believe in growing old before my time," she added, affably.

Ten minutes later the agent turned his back on three tins of the Perfect Polishing Powder, and Miss Priscilla went into the house to hunt up some long-discarded curling-tongs.

STRENUOUS TREATMENT.

"Grandpapa had the lumbago the other day."

"Indeed! What did they do for him?"

"Oh, they used the old-fashioned remedy. They soaked his feet in a tub and put ten home-made plasters and poultices on him. After the lumbago was gone they put him in bed and sent for the doctor."

"Gracious; and what did they need the doctor for?"

"Why, to cure him of the effects of the old-fashioned remedies."

REVISED.

"The hand that rocks the cradle rules the world, you know," remarked the woman who was afflicted with the quotation habit.

"But I don't know anything of that kind," rejoined the contrary man. "The real ruler is the man who cradles the rocks."

The output of Italian marble quarries is a million and a quarter tons yearly.

The Home

COOKING RECIPES.

Cake Pudding.—Brown scraps of cake or cookies in the oven, break into small pieces and cover with sweet cream. Delicious and quickly made.

Creamed Bacon.—Bake in the oven slices of bacon till they are brown and crisp; put them on a hot platter; add to the fat in the pan a tablespoonful or more of flour; stir till smooth, add gradually a teacupful and a half of milk and cook two minutes.

Apple Ginger.—Two pounds of hard apples, two pounds of crystal sugar, one-fourth pint of water, two ounces of preserved ginger. Boil sugar and water till it forms a thick syrup; then peel apples and cut into quarters, and boil with ginger in syrup till transparent.

Molasses Pie.—Line a pie tin with good pastry. Spread with brown sugar, then pour over the sugar a layer of molasses. Dot with bits of butter, spread on top another layer of crust, then more brown sugar, molasses and butter. Bake. This is always a great delight to children.

Rice and Meat Croquettes.—Into a saucepan put one cupful of milk. When it is hot add one cupful of boiled rice, one cupful of finely chopped cooked meat, one teaspoonful of salt and pepper, two tablespoonfuls of butter. When this comes to a boil add one egg well beaten. Let cool, shape into balls, dip in egg and breadcrumbs and fry.

Potato Crust.—Rub through a wire sieve half a pound of cold potatoes and mix with them half a pound of flour, two ounces of butter, a quarter of a pint or even less of water, so as to make all into a light paste. Roll out lightly on a board to a quarter of an inch thick, and cover the pie with it. This is a light pastry and suitable for sweet or savory dishes.

Cocoa Pudding.—Make a custard with three eggs, two cupfuls of milk, three rounding tablespoonfuls of sugar, three level tablespoonfuls of cocoa, one-half teaspoonful of vanilla. Butter small moulds or cups and fill two-thirds with fine breadcrumbs, then pour in enough of the custard to fill the cups. Set in a pan of hot water and bake in a moderate oven until firm.

Potato Souffle.—Mash some potatoes with butter and seasoning. Add the yolks of three raw eggs and some tomatoes which have been boiled, mashed and strained. Whip up the whites of the eggs to a snow; stir lightly into mixture. Put in a souffle pan which has been well greased. Cover with buttered paper. Steam for half an hour. Garnish with olives, slices of tomato and parsley. Serve very hot.

Nut Wafers.—To make nut wafers, cream a quarter of a cupful of butter, beat in one egg and one cupful of sugar, and keep beating till smooth. Add a scant teaspoonful of vanilla, or half a teaspoonful of almond extract, and a cupful of chopped nuts. Then stir in one cupful of well sifted flour in which has been mixed a small teaspoonful of baking powder. Drop in small spoonfuls on a buttered pan and bake in hot oven.

Carrot Soup.—Cut up some carrots very fine, put into a pot with either a small piece of raw beef or the bone remaining from a roast leg of mutton, two or three onions, one turnip, pepper and salt; boil for three hours, and then put through a colander or sieve. Make this the day before it is wanted, and re-warm. Potato soup is excellent made in the same way, only substitute potatoes for the carrots and adding one carrot.

Roast Goose.—A goose should be roasted longer and basted oftener than other poultry. Twenty-five minutes to the pound is none too long. For the stuffing mix bread crumbs and pulverized chestnuts, seasoned with salt and pepper. A green goose is one under four months old, and these are decidedly preferable to the older fowls. Gooseberry sauce is an appropriate accompaniment. Apple sauce is also orthodox.

Orange Fritters.—Divide some oranges, leaving three or four sections together, sprinkle them with powdered sugar, and leave them for about half an hour before they are required. Then dip the pieces into a thick batter, and fry them in a bath of boiling fat. Place the fritters on paper in front of a brisk fire, as they are taken from the pan, and when all are ready pile them up on a hot dish covered with a doily and scatter a little white sugar over them.

Boiled Rice Pudding.—Well wash a heaped teacupful of rice in plenty of cold water, and at once put it in a saucepan of boiling water, and boil it for ten minutes; then strain away the water, and put the rice into a basin with a heaped teaspoonful of sugar, a teacupful of currants, a little grated nutmeg or lemon peel. Mix all together with one whole egg; put it into a well-buttered basin, tie a cloth over the top, and boil the pudding for three-quarters of an hour. Serve with marmalade around it.

Braised Tongue.—Select a fresh tongue for braising. Place it in a kettle, cover with boiling water and simmer two hours. Remove tongue from water, skim it carefully and trim the roots. Place in a deep pan or earthen dish and surround with one-quarter pound of salt pork cut in dice, one-half cupful each of carrot and celery cut in dice, one-third cupful of onion cut the same, a spray of parsley, a bit of bayleaf, one-quarter teaspoonful peppercorns, two cloves; pour over two cupfuls of brown stock, cover closely and bake in oven two hours, turn once after cooking one hour. Let cool in the liquor in which it braised; serve cold.

Hashed Turnips.—Chop the drained turnips into rather large pieces. Return to the stewpan, and for one and one-half pints of turnips add one teaspoonful of salt, one-quarter teaspoonful of pepper, one tablespoonful of butter and four tablespoonfuls of water. Cook over a very hot fire until the turnips have absorbed all the seasonings. Serve at once. Or the salt, pepper, butter and one tablespoonful of flour may be added to the hashed turnips; then the stewpan may be placed over the hot fire and shaken frequently to toss up the turnips. When the turnips have been cooking five minutes in this manner add one-half pint of meat stock or of milk and cook ten minutes.

Scalloped Fish.—Two cupfuls of cooked fish, half a cupful of mashed potatoes, two cupfuls of cream or milk, one tablespoonful of Parmesan cheese, three tablespoonfuls of butter, one tablespoonful of cornstarch, yolks of two eggs, teaspoonful of salt and half as much pepper. Beat the potato until light and creamy, adding the yolk of one egg; melt two tablespoonfuls of butter, add the cornstarch, stir until smooth, add the cream, stir until sauce thickens; take from the fire, add the remaining yolk, fish and seasoning. Fill a greased baking dish with alternate layers of pota-

The Farm

SALABLE FARM BUTTER.

The manufacture of butter on the farm is butter making in the creamery on a small scale. In these days of advanced agriculture, to do anything on the farm with profit means that the best labor-saving machinery must be used: the branch of farming is this more than in butter making. As good and perhaps better butter can be made by setting milk in crocks and churning in old-fashioned stone churn, as in any other way. But the labor in making it is worth more than the butter, writes Mr. W. R. Hostetter.

We will assume that our farm butter maker is a first-class dairyman, that the milk he is to make his butter from is produced under sanitary conditions, clean and free from bad odors, that it has been run through a separator and cream immediately cooled as low as 40 degrees. The ideal farm or creamery butter maker is the one that churns every day.

The first important step is to cure or ripen the cream properly. The private dairyman should have sanitary conditions such that he will not need a commercial starter. He can make his own as follows: Take two or more gallons of morning skim milk, fresh from separator, warm to 90 or 100 degrees, place in a can with cover on and put can in box and pack with paper so as to hold the temperature as near 90 as possible for 24 hours. At the end of that time the milk should be sour and thick. Take an inch or two off the top, put the balance through a hair sieve and stir thoroughly, and your starter is ready for the cream.

Take your cream, which should be sweet, warm it to 80 or 90 degrees according on the season of the year and age of the cream. If more than a week old, 80 will probably be enough, as the older the cream the more readily will it sour, although it must be kept perfectly sweet.

When the cream is at the proper temperature, add one gallon of the starter to about ten or fifteen gallons of cream, more or less will be a difference. At the end of 24 hours the cream should be sour and thick but not curdled so much that it will not pass through a cream strainer readily. The cream should now be cooled to about 60 degrees.

The churning should take about 30 minutes. The churn should be scalded before it can be readily washed. Draw the buttermilk off and put fifty gallons of water into the churn as there will be buttermilk. Turn the churn three or four times and draw off the water. Wash a second time in the same way. Two washings should do, but if the second water should be very milky, a third washing will be beneficial. Let it churn a few minutes and salt while in the churn.

The butter should be taken from the butter worker and worked until there is no danger of streaks or white specks, but not so much that the grain of the butter will be injured.

If the dairyman delivers to private families, stone jars are as good as anything I know of. There is only one way to make a success of farm butter, and that is, to have enough cream that it will pay to take all the trouble necessary to make the very best butter possible. Everything must be done at the proper time and the smallest details watched with care.

LIVE STOCK NOTES.

Corn meal is an excellent feed for growing lambs that are to be fattened quickly. After this comes barn. Linseed meal may be fed in small quantities.

Roots are to winter in the best condition, they must have sealed down something that will take the place of immediately above the cluster and in direct contact with it, as long as the cold weather lasts.

The American Stock Keeper says that there will always be a demand for cattle all over the country. The scarcity of game compels the keepers of hotels and restaurants to look for something to take its place, and at the same time be sure of a supply at all seasons of the year.

Whenever an animal is kept in a comfortable it will have to call on its entire system to furnish the needed energy. The horses will not require near the feed if the proper care is given, and keeping them comfortable is the factor which counts most. It is not necessary to have the most expensive stables and modern barns to keep the horses comfortable, for the cheap one can be just as comfortable. Close up the cracks in your stable and you will have gone a long ways toward making it as it should be.

The horse is without doubt the noblest of our domesticated animals, and notwithstanding all the gaps which still interrupt our knowledge, no other animal presents such a complete and timely ordered ancestry; as compared with that of other quadrupeds his evolution is certainly be described as an edifice of like. Finding his origin in a little animal less than a foot in height, we can trace his descent step by step during 2,000,000 or 3,000,000 years, into the present beauty of form and superb mechanism of limb and tooth structure we can follow his range over the entire northern hemisphere of Europe, Asia and America, and into the southernmost limits of Africa and South America.

FARM NOTES.

It is a mistake to let the farming season pass without putting in crops to carry the cows through a dry July and August, so they will not lessen the flow of milk. There is nothing better than corn for this purpose.

As a purifier of the soil nothing is equal to good fresh lime. It will destroy the germs of many plant diseases which may be lurking in the soil, and also many of the grubs and insects. It will freshen old, sour lands and set free the elements of vegetable growth held insoluble in unproductive soils, so that growing vegetables can make use of and assimilate them.

To grow satisfactory crops of oats it is essential to sow seed which is free from the spores of smut. And the only way to make sure is to treat the seed this spring, before sowing, with an effective fungicide. An excellent treatment is one pound of formalin to 30 gallons of water. Place the seed in sacks and soak for two hours in this solution; then spread the seed on a clean floor or canvas to dry. When dry, be careful not to reinfect by allowing it to come in contact with dirty sacks or seeders.