

Five cups of this most delicious beverage for one cent
LIPTON'S TEA
GOES FARTHEST FOR THE MONEY

MR. CARLOTTI'S FACE

Yes, I agreed, the big waiter complacently, as he pocketed a tip. I do pretty well here; very comfortable, as you might say.

I've had several promotions since I first came, and sometimes when I give the wife her housekeeping money, she says it's more a share of my pocket than a tip. I've even been promoted to a very high position, after that first promotion for supper.

No, I wasn't always in London. First I'd been up here for so many years. At one time I lived in a seaside place, and I don't know how long I've got on as I have, if it hadn't been for Mr. Carloti's face.

It was a funny little story, sir, if you've got five minutes to spare. One day, all my other tables are empty. Now it's a very slack time of day with us, just this hour or so.

Mr. Carloti kept the restaurant I worked at down by the sea there. It was a fairly big place on the front, opposite the clock tower, but clean and nice. Full of day-trippers, more often than not. Folks who wanted a good square meal for about a shilling, a penny, and a slice of bread. I was a very good cook, but other and more profitable business had left for me under other tables.

It was work, work, work, from dawn till night. Old Carloti was a very fat man, and his stomach was his life. He'd have a piece of the least thing, wave his hand about and shout yards of stuff at you in a language that no one but an underling could understand.

He'd have a little black body on him. If you went face to face with him, and if you didn't know how to read your own face, his face got on my nerves. From the very start, the sort of face you'd only see on a man who was afraid of you.

"One day I was paid compliments on my waiting table. A gentleman came in a carriage, and he could see that I was a very good cook, and he said, 'I hope you'll believe me, sir, when I say I scored another '1,000' with the pointer, and out poured more pennies—mine and twelve to keep it company; thirteen altogether. I began to wonder if I was dreaming.

"Easy way of earning a living!" I laughed to myself. "Once more, Carloti, old boy."

"But that time, though I hit hard, it fell out. The blessed machine was empty, I could see. I'd cleaned it bare, like old Mother Hubbard's cupboard, sir."

"Oh, I went, though, and sure enough, when I strolled back, 'all an hour afterwards, a party of cyclists were wasting their money. Good gracious, sir, their feeble little tips wouldn't have hurt a fly, but I had a shot myself, and out came 'temperance.'"

"All I had to do, apparently, was to sit quiet and wait for customers, as it were. There seemed to be a small fortune in the business. But I guessed the pier people 'ud turn suspicious if I hung about doing nothing, so I bought a cheap fish-line, and joined the folks dangle 'em from the platform underneath."

"From there I could hear quite plain when a bang sounded from the machine."

"'Hello, I'd say to myself, 'and other penny for the old firm.'"

"And when the excursion steamer had landed its passengers, and I reckoned it was worth my while, I tied up my fish-line, and took a stroll; doubled my fist, scored the '1,000,' and picked up one and threepence off the pier floor. One and threepence."

"That night I got a supper and a bed—somehow. Next morning I was back again. I'm not exaggerating in the very slightest, sir, when I say I made over ten shillings in three days—punched it out of the poor machine."

"I was seen at last, and it got to be a standing joke with the visitors, but either they couldn't get the knack, or they hadn't the strength. All they did was to raise my table."

"I went to tell you, sir, that on the second day old Carloti must have heard something about me, because he came on the pier. I never worked him till I'd done collecting some hoppers off the ground."

"I never got my fare to London, I said, laughing at him. 'See? I make out that ball's worth.' I said, 'and I never score less than the '1,000.'"

"You swindle," he choked out. "I write to the automatic company. I tell them 'You get locked up.' I began to wonder if I'd let myself in for trouble. But on the fourth day a chap came down to see me—the one of their inspectors."

"The company admits it's their own fault," he said. "You're entitled to the money you've won; they can't deny that. Now I'm going to put the spring right."

He did, too—not 'alf, sir. Made

work so stiff that I had one try, but even I myself could hardly score '500.' That precious company meant to get their money back—no mistake about that.

Same morning I went into Carloti's restaurant as a customer. Ordered a bottle of lemonade, and I took it extra slow, so's to have the pleasure of seeing him gnash his teeth and roll his eyes.

When I'd done, and told the new girl who served me what poor stuff I was, I went up to the counter.

"Thank you," I said. "Thank you, Carloti, old boy! I've made quite a lot of money, all owing to your ugly face! Much obliged to you!"

He spluttered, and shook his fist at me.

"Now I'm off to London to get that job!" I said. "Dare say I shall ride second-class! None of your 'thirds' for me!"

He as near as possible exploded, sir.

And I walked along to the station, and came up to town; found his address, and Mr. Hambleton, being short-handed, very kindly gave me a trial.

Now I see I'm wanted (concluded the big waiter, rather hurriedly) at that table over by the window, so I'll be moving. Yessir, thank you, sir—and the same to you, sir! 'Good-bye, sir!—London Anvers."

LOETS TO LET.

Instances of the Stupidity of Natives of Africa.

The natives of Central Africa are described by the late Sir Henry M. Stanley in his "Autobiography" as being incredibly stupid. He tells, for example, of one native who, with another man, was sent in a canoe across a river to fetch a company of men to camp. After waiting an hour, Stanley went to the river, where he found the two paddling each in an opposite direction, and blaming the other for his stupidity. They were in a passion of excitement, and quite unable to bear the advice of the men, across the river, who were bawling directions to them how to manage their canoe.

Another stupid fellow was generally saved from punishment because his mistakes were so absurd.

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HOME

DAINTY DISHES.

Chocolate Whipped Cream.—One-half square of chocolate, one-half cup of heavy cream, three table-spoons sugar, one-half teaspoon vanilla, one-eighth cup boiling water. Melt chocolate over boiling water, add sugar and hot water. Cook till smooth, add vanilla. Whip cream; when partly thickened gradually whip in chocolate mixture and continue till stiff to bottom of bowl.

Chocolate Cream Cake.—One egg white, two table-spoons butter, four table-spoons milk, one-half cup sugar, three-quarters cup flour, one egg yolk, one and one-quarter table-spoons baking powder, one-half teaspoon vanilla. Cream butter, add sugar gradually and egg yolk, well beaten. Mix and sift together flour and baking powder and add alternately to first mixture with milk. Add egg whites beaten stiff and bake in layer-cake pan in a moderate oven. Put together with jam and pile chocolate whipped cream on top.

French Fried Potatoes.—Wash and pare small potatoes, cut in

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ONTARIO'S PRIZE FAT BABY.
This youngster is only two months past two years old. He weighs 127 pounds. His name is John Bres, and he lives 18 miles from Ottawa.

One day we were floating down the Congo. Near camping-time, as he happened to be bowman, I bade him stand by, and when I called out, seize the grass on the bank to stop the boat. In a little while, 'all to a fit place, and I cried, 'Hold hard, Kihango!'

"Please God, master," he replied, and forthwith sprang on shore and seized the grass with both hands, while we, of course, were rapidly swept on down-stream.

The boat's crew roared at the ridiculous sight. Nevertheless, his stupidity cost the tired man a hard pull up-river, for not every place was available for a camp.

eighteen lengthwise and soak one hour in cold water. Take from water, dry between towels and fry in deep fat hot enough to brown a bit of bread in three minutes. Drain on plenty of crumpled brown paper, dust with salt and serve at once.

Macedoine of Chops.—Four English chops (if desired), one cup stock one-quarter cup peas, one-quarter cup carrot balls, one table-spoon butter, one-half cup potato balls, two table-spoons flour, three button onions, salt and pepper to taste. Sauté chops slightly in butter, remove to low casserole, and add flour to fat in frying pan. Gradually stir in stock, and add the onion, carrot and potato balls, which should be previously cooked in salted water. Stir in peas, add mushrooms and seasonings and pour over chops. Set in hot oven seven minutes. Serve from casserole.

EXTERMINATION OF RATS AND MICE.

If it were generally known that there is no trouble in getting a house, barn or any building free of rats and mice by the use of Gillet's Lye, it is doubtful if the article could be made as fast as it would be used for this purpose alone. The process connected with using it is very simple, the plan being to sprinkle a little of the article in and around the holes made by these pests in floors, partitions, etc. In addition to this it is well to use a thin piece of board about a foot square, or even smaller, and make a complete circle of the lye on the board about a quarter of an inch deep, and inside of the circle place some meat or cheese. In endeavoring to get at the bait the feet of the rats and mice will be burned, and the whole colony, whether large or small, will immediately disappear from the premises.

The plan is worth trying, but the good kind—Gillet's Lye—should be procured. Be sure the lye is cheap imitations and substitutes.

LETUCE SALAD.—Wash and drain lettuce leaves, dry to remove the water. Rub salad bowl with a clove of garlic. Sprinkle with oil, a few drops at a time, tossing gently after each addition. When each leaf glistens with oil, shake over a few drops of vinegar, then dust with salt and pepper and a sprig or two of chopped chives, parsley and fresh tarragon, if convenient.

SPANISH CREAM.—Two sticks gelatin or one teaspoon granulated gelatin, one egg yolk, one table-spoon cold water, two table-spoons sugar, three table-spoons boiling water, few grains salt, two-thirds cup milk, one egg white, one-fourth teaspoon

Monthly Review of Bond Market

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TORONTO MONTREAL
OTTAWA LONDON, ENG.

lavoring. Soften gelatin in cold water, add boiling water and dissolved Heat milk in a double boiler. Beat egg yolks, add sugar and salt, and add gradually the hot milk. Return to double boiler and cook until it coats the spoon, stirring constantly. Add gelatin and lavender and fold in egg whites. Pour into cold wet molds to harden. Serve with soft custard or whipped cream.

Asparagus Eggs, to Serve Six.—Two cups rich milk or light cream, few grains pepper, two table-spoons pastry flour, one cup asparagus cut in inch lengths, two table-spoons butter, one-half teaspoon salt, six fresh eggs, two table-spoons grated Parmesan cheese. Make a sauce of the first five ingredients. Add asparagus and when hot slip in the eggs very gently and poach till set over hot water. Sprinkle with salt, pepper, grated cheese and serve on buttered toast.

Pineapple Charlotte Russe, for Six.—One cup of heavy cream, three table-spoons powdered sugar, one egg white, one-half teaspoon vanilla or orange extract, one and one-half dozen ladyfingers, one and one-half cups rich cooked pineapple. Beat cream till stiff, beat egg till dry, gradually whipping in the sugar. Add extract, then combine with cream; folding mixtures together. Line glass cups with ladyfingers, place four table-spoons of the cream in the bottom of each, and fill with the charlotte mixture. Garnish with candied violets or rose leaves and serve very cold.

PREPARING VEGETABLES.

Cucumbers a la Poilette.—Take three large cucumbers, pare off the rind and cut them into slices of an equal thickness. Pick out the seeds, and boil the cucumbers tender in boiling water with a teaspoonful of salt, and a tablespoonful of vinegar. When done, take them carefully out with a slice, and when drained, put them into a steupan with a half of a pint of broth, a piece of butter rolled in flour, and two table-spoonsful of cream. Skin off any fat which may rise, and boil it gently for a quarter of an hour, taking care that the slices of cucumber are not broken. When ready to serve, stir in the yolks of two eggs, beaten with a spoonful of vinegar.

Making Kidney Soup.—Bring two quarts of stock to the boil, add two stalks of celery, two onions, one carrot and one turnip cut into small pieces, add one blade of sage and cook very slowly for two and a half hours, when it must be strained. Wash and dry a fresh ox kidney. Remove all the fat from the middle and cut up the kidney into half-inch pieces. Put one heaping table-spoonful of butter into a saucupan, when brown fry the kidney in it. Stir in one table-spoonful of flour and mix well, add one table-spoonful of mustard, half a table-spoonful of pepper and one table-spoonful of sugar. Now add three cupfuls of water, stir over the fire till they boil. Cook very slowly for two hours, stirring frequently. Return the strained stock to the pot and add the kidney to it. Moisten two table-spoonsful of cornstarch with three table-spoonsful of cold water, pour it into the soup, stirring till boils. When the soup is ready, if not brown enough add a few drops of kitchen bouquet.

Fried Eggplant.—Peel a good-sized eggplant, cut it into slices of a quarter of an inch. Dust with salt and pepper; dip in beaten egg; roll in bread crumbs and saute in very hot fat. When they are brown on one side, turn and brown on the other. Dry on brown paper. Eggplant may be fried in deep fat, providing the slices are cut thin, then into halves, and well covered with egg and bread crumbs.

Omelet with Rice.—Wash and cut one quart of glass into thin slices, peel five tomatoes and cut into halves, or use one can of tomatoes. Put the tomatoes with theokra into a saucupan, add two cupfuls of boiling water, one level table-spoonful



of salt, seasoning of pepper and sliced onion, cover the saucupan and simmer very gently for an hour. Wash and boil the cauliflower, then drain and dry it well. When ready to serve, arrange rice in pyramid on a hot platter, pour round the okra.

USEFUL HINTS.

Rice to be a useful article of food should be stewed with milk, butter or stock, which will supply the want of natural fat.

To stretch black lawn, boil two quarts of wheat bran in six quarts of water for thirty-five minutes. Let it cool and then strain. No soap necessary where this is used, as both cleanses and stiffens.

A good way to wash bottles and vinegar cruet is to put crushed egg shells and warm soapy water in them and shake well. This will clean the glass well and will not scratch it.

To protect your rolling pin, board in absolute cleanliness.

make coverings for them with bleached muslin. Having washed strings and loops collected, sew to hold them when the bars are hung up.

The hands can be cleaned better with warm water than with cold, but they should always be cooled afterwards with cold water. This keeps them in better condition.

Sweet oil applied to a hot burn is excellent for soothing the pain. First, rub the spot with oil, using as little as possible. Wash first with a soft cloth, then with a chamomile tea.

As soon as the cooking is cleared away pour a few drops of lavender into a bowl of water, via a syringe, to remove the odor of the cooking. The apartment be pure and fresh.

Shredded boiled potatoes, creamed as one cruet, and a dash of beef, is a tasty dish, especially if served with hard-boiled eggs.

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