



Facts About Sugar Which You Should Know

THE more highly refined a sugar is the better the product. A pound of highly refined sugar is equal to considerably more than the same quantity of raw sugar, because in the former, water and foreign matter have been removed.

The quality of any sugar depends upon the degree of refinement to which it is subjected.

The art of refinement has reached its highest standard in St. Lawrence Sugar. St. Lawrence represents the finest quality sugar that scientific refining, combined with the choicest raw materials can produce.

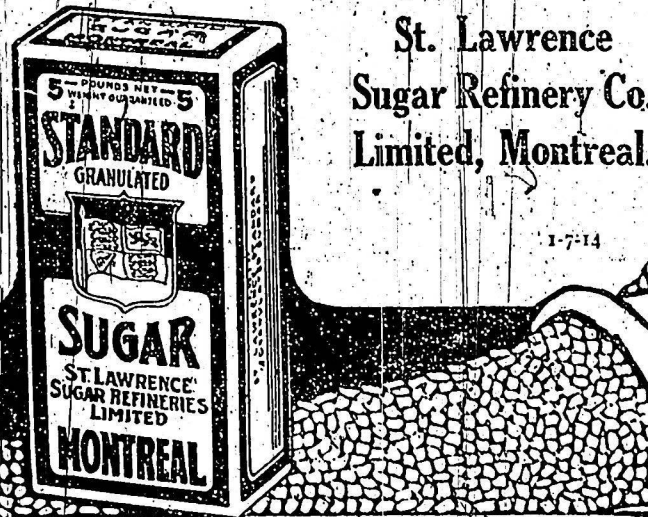
While the price of lower grade sugars appears cheaper than St. Lawrence Sugar, they are in reality more expensive because a much larger quantity of inferior sugar is required for sweetening.

The idea that any sugar is exposed to dirt, dust or other impurities and is scooped by soiled hands out of a dirty bin is repulsive to the fastidious housekeeper.

To avoid this, buy St. Lawrence Sugar in sealed cartons or sealed bags, which, from the time it is manufactured in the Refinery and until the package or bag is opened by the consumer, never comes in contact with human hands, nor is exposed to the air.

It is to your interest to insist upon having St. Lawrence Sugar either in 2 or 5 lb. sealed carton packages or in 10, 20, 25, 50 or 100 lb. sealed bags, which may be had either in fine, medium or coarse grain.

For sale at all good grocers.



St. Lawrence Sugar Refinery Co. Limited, Montreal.

A Foolish Young Man;

Or, the Belle of the Season.

CHAPTER XVII.—(Continued.)

"I say you both when you stood opposite each other after the carriage accident," she said, coolly, "it was just blind, and I am not particularly stupid. It didn't strike me at the time that there had been anything wrong between you and I have since seen you look at Sir Stephen, and you have an expressive face sometimes, my father."

"You appear to keep your eyes open," she said, "and here was a grade of a man who said, 'I am not particularly stupid.'"

"Which you mean to say?" she asked, "I am not particularly stupid, and I would grant it if they were speaking of the matter trivially."

"If I were a man, rich and powerful as you are, and I loved another a grade of a man, I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

"I am not particularly stupid," she said, "and I would grant it if they were speaking of the matter trivially."

She was too restless to read or to work, and the intense quietness of the great house which upon her with the weight of a tomb.

All day, since she had left Stafford, his words of passionate love, even as she spoke to her father, or the dog who followed her about with strange eyes, and as if they would help her.

She loved her! She had said it through the long afternoon, the drizzling evening. He loved her! It was so strange to her, for she had said it only once before in her life.

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

"I have thought of nothing else," she said, "I have thought of nothing else, I have thought of nothing else, I have thought of nothing else."

Stafford broke it at last. It is the man who cannot be caught with silence; he shares the fate of the man who thinks that he shall do as he pleases. "I will do whatever you wish, what ever you think best," he said, "but you've got more brains than I've got in my clumsy head."

HOME

With Eggplant. To Prepare Eggplant.—It goes without saying that an eggplant should be fresh and sound, without spots; you can tell whether it is fresh or not by the green sap around the stem end. If this is blackened, the vegetable is not fresh. The other end also will be wrinkled and dull, whereas a fine eggplant is smooth and plump and shining.

Wash the skin as one would a tomato, then pare and cut up, possibly sliced, but sometimes cut into dice of plum size. It turns dark quickly, so it should be cooked immediately. One can have ready a savory dish of eggplant in fifteen minutes. Perhaps the reason that the fried eggplant one gets at some eating places is bitter is because it is to be stuffed, the skin is left on. It is then either parboiled whole or cut in half and cooked. It may be steamed in deep fat, the oil drained off, and it may also be stuffed and baked.

Baked Eggplant.—Baked eggplant commonly means one elaborately seasoned, but this is not necessary. Wash and put into the oven to bake in the same way you would a potato. A small one will require about thirty minutes to bake, and is done when a fork shows it is soft all through. Take off the skin, mash and put into the frying pan with plenty of butter over a hot fire, and stir until the water has evaporated. This tastes and looks somewhat like the chop suwee with other crisp vegetables, and like all eggplants should be served hot. It is useful for seasoning, but when a bit of onion is fried with it the resemblance to chop suwee is not lessened.

A chop from India, in describing baked eggplant, says: "A person does not know the real flavor of eggplant until he has eaten it baked." He gives this method as an alternative of boiling, but prefers this, as it preserves the delicate flavor of the vegetable. He says also it may be used as the foundation of a number of dishes, such things as eggplant croutets as being mixed with bread crumbs and pepper and seasoned with salt and egg. This pulp also is used for eggplant souffle and omelet.

Grilled or Baked Eggplant.—Thin slices of this vegetable may be rubbed with butter or oil and broiled, but this makes them a little too dry on the surface. They may, however, be served with a tomato sauce.

Fried in the Pan.—The easiest and quickest way to prepare the eggplant is to fry or saute it in a pan with a little butter or oil. Cut the eggplant into one-third inch slices, season with salt and pepper which has been mixed together, and then fry in a little oil or butter until soft. It also may be rolled in flour and fried in this way, or even dipped in egg and crumbs. Seasoned with salt and pepper only, and then fried with tomatoes which are served on the slice of eggplant it is good or it is good enough quite by itself and looks much like a small vegetable omelet.

Stuffed Eggplant.—The eggplant is combined with tomato in slices and baked in creolop, with oil instead of milk, and with other additions to taste or the cooked pulp finely bread crumbs, well seasoned with a little bit of cream and finally baked through in the oven and not dried. No matter how eggplant is cooked it must not be too dry, at thought we cook it to dry it, some what.

Stuffed Eggplant.—This is a great subject by itself. The eggplant may be boiled whole or baked, one end cut off the pulp scooped out, leaving a little layer to support the thin skin, then the pulp mixed with bread crumbs, seasonings chopped meat, etc., and put back into the oven for fifteen or twenty minutes. It is then cut in half lengthwise, cooked the pulp scooped out, prepared, and put back, then baked.

Household Hints. A hinged shelf is a great comfort to the housekeeper in the kitchen. Turpentine will be found very good for cleaning an enamel porcelain tub.

The points of economy in clothing are careful buying, laundering.

If you mix blue viques and will look better by a cloth and water wring machine. White wash made and water only is an agency for keeping cellar sweat and water out of the cracks, which they the oven.

When cooking green peas, it is a good idea to keep the tender pieces have been broken up. With salmon, cut into three-inch pieces, put into the center, the salmon with mayonnaise and pile it into the oven. Chemists say it is twice as much sweeter after the heat is removed. Just as a spoon is handy in the spoon of soda jar. But and hand back, they will readily box.

Have all dishes for white enamel shapes and sizes just for holding will be no broken is followed.

When cupping a ring with a ring, it will slip off easily, smooth and perfect can also be used in houses by making dark, scattering or leading into the flies, will be extra and crawl out.

The ivory hair can be made like to have the stain, and will not be so hard to clean. To clean furniture produce a fine box out in a ball of (sawdust) of wax, mixed with a cloth wrung very dry. Use near the end by adding an equal twice the quantity of soft soap, and on enough to be a little greasy. Keep the furniture always begin at the top. Keep the furniture, and do not let the edge of the table dragging. As to as the thickness of the paper must be way to do it to rub on a little sweet oil with a clean cloth, and the cloth must be very dry, but clear them with ashes and fine sand.

When insect bite diate application in often present inflammation. It keep a bottle of because impurities aversion to the promptly leave a little of the oil where there some drops, but put on bedtime.

First Child. The Old Unplanned first and essential to success. The Young Unplanned understanding is finding some of the next.

Wife—Do you Hubby—Whod the paper I read?

Standard Clubbing Rates

Monday	10c
Tuesday	10c
Wednesday	10c
Thursday	10c
Friday	10c
Saturday	10c
Sunday	10c

For full rates and conditions, see Standard Clubbing Rates.

BUSINESS DIRECTORY

MISCELLANEOUS

J. W. PATTON, S.P.

Rocky Mt. Issuer of M.L. License, Business Directory, etc.

W. C. DAVIS

The Publisher and Editor of the Markdale Standard, a weekly newspaper, published every Friday at 7:30 p.m. in their hall, Main Street, Markdale, Ontario.

Standard Clubbing Rates

For full rates and conditions, see Standard Clubbing Rates.

Standard Clubbing Rates

For full rates and conditions, see Standard Clubbing Rates.