

# The Home

SOME GOOD RECIPES.

**Cream of Celery.**—Take one pound of celery, cut into small pieces, top and all, and boil in salt water till tender. Boil one and a half pints milk, to which has been added one teaspoonful and a half of cornstarch or flour if preferred, to make a cream. Add one teaspoonful of butter. Drain the celery and stir into the cream and serve.

**Baked Trout.**—Cover the bottom of a small oval paper form, with a few very thin slices of fat bacon, cut down the back some nicely-washed small trout, and having removed the bones, lay the fish open flat upon the bacon; sprinkle with chopped parsley, pepper, salt, a little mace, and two cloves finely pounded. Bake 30 minutes in a quick oven.

**Veal Cutlets.**—Melt a piece of butter in the frying pan; put in the cutlets with salt, pepper and some spice; move them about in the butter for five minutes; have ready some mixed herbs and mushrooms chopped finely; sprinkle half over one side of the cutlets, and, when fried enough, turn and sprinkle them with the other half; finish frying and add the juice of a lemon; set them round the dish with the seasoning in the center.

**Roast Pigeons.**—Pick, draw and truss them, keeping on the feet. Chop the liver with some parsley, and crumbs of bread, pepper salt and a little butter; put this stuffing inside. Slit one of the legs, and slip the other through it, skewer and roast them half an hour; baste them well with butter. Serve with brown gravy in a boat and bread sauce.

**Creamed Sweet Potatoes.**—Select one dozen large, smooth sweet potatoes; bake until just done; cut a hole in each large enough to admit the handle of a teaspoon; through this aperture remove the inside, whip with fork, add a little butter, salt, and very little pepper; return to skin, put back in oven long enough to heat through. Serve.

**Mince Pies.**—Take equal weights of tender roast beef, suet, currants, raisins and apples which have been previously pared and cored, with half their weight of soft sugar, one ounce of powdered cinnamon, an equal quantity of candied orange and lemon peel, and citron, a little salt, and 12 sour almonds blanched and grated. Chop the meat and the suet separately; wash and pick the currants, stone the raisins and chop them with the peel; and having minced all the ingredients very fine, mix them together, adding a nutmeg.

**Fruit Cake.**—One pound of flour, one of sugar, three quarters of butter, two of raisins, two of currants, one of citron, a half an ounce of mace and a wine glass of brandy, one of wine, eight eggs, stir the sugar and butter to a cream, add the flour gradually, then the wine, brandy, and spice; add the fruit just before it is put in the pans. It takes over two hours if the loaves are thick.

**Orange Ice Cream.**—One quart cream, juice of five oranges, rind of one orange. Put half of cream in double boiler; add sugar and stir till dissolved; add remainder of cream, and when cool add juice and rind of oranges. Turn into freezer and freeze.

## ECONOMY IN EGGS.

At this season of the year, when eggs are scarce, it is well to remember that exactly the same result can be obtained by dividing eggs and using the yolk only in custards and desserts, and salad dressings demanding a thickening of eggs. The whites of the eggs are then left for sweet cakes, meringues and other dishes where the white of the egg is the essential part needed.

It should be remembered that the yolk of the egg gives rich, delicate consistency, to a baked or boiled custard, and one made with it alone is not so liable to curdle as one made with the white also. Pumpkin pies, like coconut and lemon pies, are just as nice without the whites of the eggs. In the case of coconut and lemon pie the whites should be used for a meringue.

In hot breakfast, cakes or muffins, eggs are an element that often toughens the bread without adding any desirable quality. Do not use more than two eggs, as a rule, to a pint of milk in wheaten cakes. One is generally enough. The quantity of eggs to be used in corn-meal cake, varies with the taste, as this meal is so granular there is no danger of making a tough

All Japan teas are colored.

# SALADA

CEYLON GREEN TEA  
is pure and uncolored.

cake from it. A sweet cake made of the whites of eggs can be as easily rendered tough and unfit for food by too liberal use of eggs as a cake can be made heavy and greasy by too liberal use of butter. Where eggs are used in a cake like sponge cake, which has no butter in it to render it tender, the juice of a lemon should be added. The yolks of eggs do not make a nice icing, imparting an eggy taste very disagreeable to most people. The whites of eggs should alone be used.

## HOUSEHOLD HINTS.

If you want your windows to be clear and bright add a little ammonia to the water and wash thoroughly. Use no soap as it leaves the glass of a milky color. You cannot obtain satisfactory results by wiping them off with a wash cloth. They must be washed with plenty of water, dried with clean cotton cloths and polished with chamois or soft paper.

An excellent material for a clothes-line is the ordinary telegraph wire which is now sold for that purpose in hardware stores. It will outlast a dozen hempen lines. When it is properly put up by a strong man, it does not sag like the other lines, it does not break, and it is not unsightly because it is so fine that it is hardly a noticeable feature of the yard.

Try thin slices of pork on the breast of fowl when it is roasting. It is not necessary to baste fowl or poultry when this is done.

Sliced beets make a lovely pink coloring matter for any article of food and a bit of saffron will produce a pretty yellow that is harmless. Spinach leaves make a good green, and the yolks of eggs a gold tint. Vegetables if put in cold water half an hour before using will be freshened up wonderfully.

Do not work at cake as soon as it is taken from the oven. If it is slightly fastened to the pan allow to stand five minutes then turn it on a sieve, allowing the air to circulate around it. If you use any of the patent pans, however, allow the cake to remain in the pans till quite cold. These pans are, of course, used ungreased.

## APPRENTICE AND MASTER.

Their Relations in France, During the Thirteenth and Fourteenth Centuries.

Apprenticeship was an important institution in France in the thirteenth and fourteenth centuries, and was regulated with the utmost care, as will be seen by the following account of "An Idler in Old France."

By the rules of the book the master was held greatly responsible for his apprentice; and under a wise and kindly roof, the lad who was learning to be a master workman and a ruler in his little world might lead a happy and profitable life.

Often he did so, and when the day came that he might claim his freedom, he chose to remain the paid servant, friend and fellow worker of the master who had sheltered him from boyhood and taught him all his craft, rather than to seek a fortune less assured elsewhere.

During the years of his apprenticeship the patron, or master, was to feed, clothe and shelter him, in the homely wording of the clockmaker's rule, to cherish him "beneath his roof, at his board, and by his hearth." Nay, it was strictly enjoined upon the master to treat his apprentice "as his own son," and in some trades he was bidden to remember that his responsibility did not end on the threshold of the workshop, that the "soul and morals" of the little stranger had claims on his solicitude.

In a day when the streets of Paris were not very nice for anybody, and were more or less dangerous after dark for anybody, the master was instructed to be careful on what errand he despatched the youngster; and the pastry-cooks, whose apprentices were often sent to cry cakes and creams upon the public ways, were continually warned to prevent the lads from falling among evil company.

It seems certain that, so far as the Middle Ages are concerned, the rules, precepts and admonitions were not only framed with great good sense and care, but were very rigidly enforced upon all masters who had youths and lads in their employ.

High and low, in the society of that

day, the rod and birch were flourished, with small discrimination and less nicety; and if the tutors of little princes had leave to whip them freely, apprentices could not expect to come off too lightly at a master's hand.

## SELF-LEVELING SHIP CHAIR.

With the idea of eliminating, to some extent, at least, disagreeable affliction of seasickness, two Englishmen have devised a self-leveling chair. The chair is suspended from two rings working in a framework at right angles to each other, and it is claimed the chair will remain level in the roughest sea. The idea is also applied to berths.

## A SMART BOY.

First Boy—Is your father as good as his word?

Second Boy—Better. He often threatens to whip me and then forgets it.

# BACK-ACHE ?

If you have Backache you have Kidney Disease. If you neglect Backache it will develop into something worse—Bright's Disease or Diabetes. There is no use rubbing and doctoring your back. Cure the kidneys. There is only one kidney medicine but it cures Backache every time—

# Dodd's Kidney Pills

## VIGOROUS MEASURES.

For a long time the favorite form of make believe of little Faith was that of getting married. For weeks she was a bride, marching down an imaginary aisle, to the strains of an imaginary wedding march, to meet an imaginary bridegroom. At last her mother becoming tired of it, she said:

Faith, don't you know that when you get married you will have to leave me?

This was a rude awakening, and the game stopped.

Not long afterward she came to ask the difference between Miss and Mrs. To make herself clear her mother said:

Well, when you grow up and become a young lady you will be Miss Butler; but if some man should ask you to marry him—

I'd call a policeman! exclaimed Faith, and her interest was at an end.

## FOR AULD LANG SYNE.

Ladies of Canada: "Should old acquaintance be forgotten?" The answer comes mechanically from every Britisher. Nor should new acquaintance be forgotten. Remember that on the bloody fields of South Africa your brave soldier boys were on the firing line, flanked by loyal British subjects from Ceylon and India. In the midst of danger, lasting friendships were formed, and you, ladies of Canada, have it in your power to cement those bonds. The Green teas of Ceylon and India appeal to you from sentiment. By using them you not only aid your brother colonists, but you get absolutely the best tea. Those of you who drink Green Japan teas have a revelation in store if you make the change. Blue Ribbon, Salada and Monsoon packets may be had from your grocer.—Colonist.

## SOMETHING FORGOTTEN, SURE.

Nell—I received a letter from Maude to-day and I'm just sure there was something she wanted to tell me and forgot.

Belle—What makes you think so?

Nell—Why, there wasn't a single postscript.

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# APPLES.

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## IN THE ACT.

My gracious, James, what are you here for? exclaimed the kindly slum-worker on a tour of the station houses.

Burglary, replied Jimmy Doras, coolly.

Oh! you don't mean it? Well, I am surprised at that!

So wuz I, or I wouldn't be here.

## ON THE FIRING LINE.

Ladies of Canada: Side by side stood Canada's noble sons with the best brawn of Ceylon and India in the recent unpleasantness. The slogan was "help one another," and no one forgot the watchword. You, ladies of Canada, have the power to wage a relentless warfare on the impure teas that come into your homes from China and Japan, and at the same time assist your brother colonists who produce the pure Ceylon and India teas. If you drink Japan tea, try Salada, Monsoon or Blue Ribbon packets of Ceylon and India Green teas.—Colonist.

## A SIMPLER PROCESS.

As I understand it, said a gentleman, oleomargarine is made of beef fat.

You are undoubtedly right, said his companion.

I should think that the manufacturers would make it of goat fat.

Why? Because the goat is a natural butter.

## FOR OVER FIFTY YEARS

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## EXPENSIVE.

I fear, said the Chinese statesman, we shall have to pay a heavy price for peace.

Looks like it, said his colleague, They're not going to put peace on the bargain counter.

## MONTREAL HOTEL DIRECTORY.

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# E. W. Groves

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## EXPANSIVE AND EXCLUSIVE.

What is this social struggle we hear so much about?

It is partly getting in yourself and partly keeping other people out.

There is more Catarrh in this section of the country than all other diseases put together, and in the last few years was supposed to be incurable. For a great many years doctors pronounced it a local disease, and prescribed local remedies, and by constantly trying to cure with local treatment, pronounced it incurable. Science has proven Catarrh to be a constitutional disease, and therefore requires constitutional treatment. Hall's Catarrh Cure, manufactured by F. J. Cheney & Co., Toledo, Ohio, is the only constitutional cure on the market. It is taken internally it cures from 10 drops to a teaspoonful. It acts directly on the blood and mucous surfaces of the system. They offer one hundred dollars for any case it fails to cure. Send for circulars and testimonials. Address: F. J. CHENEY & CO., Toledo, O Sold by Druggists, 75c. Hall's Family Pills are the best.

## COMPLEXION AND CONDUCT.

You could hardly call her the pink of propriety!

Of course not! Pink is obviously not her color!

## DECIDEDLY HANDICAPPED.

Aunt Nancy—Think of studyin' to be a doctor, eh? Don't you do it.

Young Man—Why not, aunty?

Aunt Nancy—You can't git no practice till ye git married, an' ye can't git married till ye git practice, that's why.

## HIS IMPRESSION.

The word trend conveys the idea of tendency, doesn't it?

Well, to me it conveys the idea that the man who uses it is trying to put on lugs.

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