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SALADA Ceylon Teas are sold in Sealed Lead Packets only. Black, Mixed, Uncolored Ceylon Green. Free samples sent. Address "SALADA," Toronto.

The Home.

IN THE APPLE SEASON.

The time for fresh apples is always hailed with pleasure by housewives for with them no end of delicious dishes may be prepared. Apple sauce, appreciated by nearly everyone, is too often poorly made. Not long ago, in a house where better judgment might have been expected, the dish came to the table thickened with cornstarch.

Many people think that sauce made of summer apples and tender skinned winter ones is improved in flavor if the apples are not peeled before cooking. In this case the pulp is pushed through a colander while it is hot. By this method, however, the sauce becomes more or less "salvy." In the long run the usual method of cooking is most satisfactory for the majority of persons. Pare, quarter and core the fruit; put it into a saucepan with just enough boiling water to cover, and simmer it gently until it is done. Sweeten to taste while hot, stirring until the sugar is distributed.

If the apple sections are wanted unbroken, make a syrup of one cupful of sugar, three-fourths of a cupful of water, and a section of lemon peel. When this boils, add pared and cored quarters of seven or eight sour apples. Cook them slowly until they are tender, but not broken. Then remove the apples carefully with a wooden spoon, boil the syrup for five minutes or so, and strain it over the apples. A tin or iron dish is never, of course, employed to cook any fruit. A teaspoonful of butter added to apple sauce often softens the flavor, and the juice of a lemon and additional sugar add to its richness. A sliced lemon (not peeled) may be put into the syrup in which apples are cooked. This gives a most decided flavor. A bit of orange peel boiled in the syrup also gives a pleasant taste. True apple lovers, however, object to anything that detracts from the pure apple savor.

The old-fashioned way of cooking the apples slowly until they turned a rich mahogany red makes a pleasant variety in the bill of fare. To accomplish this, pare, quarter and core the apples and cover them with cold water, to which a tablespoonful of molasses or of dark brown sugar and a piece of lemon peel have been added. Cover them and cook very slowly, hardly at a simmer for several hours. The sections should remain whole. Pears cooked in this way are especially delicious.

Bits of butter sprinkled over the top of the apple pie after the sugar and cinnamon have been put in and before the top crust is on is a great improvement, as is also the juice of a lemon and an additional quantity of sugar.

For the baked apple of time honored memory there is a variety of methods. The simplest of all is liked the best by many who claim that from the core and seeds a certain flavor is given to the pulp. Perfect apples are selected, sweet or tart, with no suggestion of worm depredations. After washing them they are placed in a pan, with just enough water to cover the bottom, and are baked slowly until tender.

To serve for dessert it is best to core them, the cavities being filled with sugar, with or without an additional flavoring. A tiny piece of lemon peel is sometimes put into each with the sugar. Some housekeepers use a sprinkling of cinnamon or a piece of butter the size of a cherry.

One housekeeper always uses pound

sweets for baking. She removes the core, and packs them in a large pudding dish with a cupful of hot water in the bottom. The dish is covered closely and set in a moderate oven, where the fruit is allowed to steam slowly until it is tender. Then the apples are placed in an earthen dish and the juice is poured over them with a big wooden spoon until they are cool, when they are transferred to a glass dish again covered with the juice and placed on the ice. Baked in this way, apples are said to be better flavored than when cooked in an open dish.

A sort of baked apple sauce is made by paring and coring tart apples, putting them in a deep pudding dish with just enough water to cover them, covering the dish closely and baking or steaming in a moderate oven until they are tender. Then the apples are removed without breaking and a half a cupful of sugar is added to the juice for every six apples, and the syrup is boiled for about half an hour. Ten minutes before removing from the fire, a piece of ginger or mace or a few cloves are put in. At the end of the time, remove the spice and turn the liquid over the fruit, which has been kept hot. Cover closely and stand away to cool. This dish is delicious served with cream.

A compote of apples makes an attractive dessert. Make a syrup with a cup of sugar, a cup of water, and an inch of stick cinnamon. Boil it slowly for twelve minutes. Meanwhile, pare or core ten tart apples, and cook them in a syrup until they are nearly tender. Drain them and put in the oven for a few minutes. Arrange the apples when cool on a dish and fill the spaces left by the cores with currant jelly. Cool the syrup and pour it over the apples. When very cold, arrange whipped cream around the base and garnish it with the currant jelly.

If apples are to be served uncooked, each should be washed in cold water, wiped carefully and then polished with a piece of flannel. Arrange in the fruit dish with some of the leaves placed here and there. Red apples, of course, are the most beautiful. South, in fact, out of the "apple belt," where the fruit tastes less like home, the people are most fastidious as to appearances, and green apples are passed by in the market, while red apples, the brighter the better, find ready sale. In the North, however, little attention, except for special occasions, is paid to the color, but the flavor is the standard of merit, each buyer having a personal preference. Not infrequently this taste results from pleasant acquaintance with some particular tree with which one associates tender memories.

To salads, where tartness is wanted, dried apples are sometimes a pleasant addition. Mixed with pearly and English walnuts or with boiled chestnuts, they are delicious served with mayonnaise dressing. Apples for salads should be pared just before they are needed for serving, and thrown into ice water until everything is ready, so that the color may be preserved. A little ingenuity will discover a variety of ways in which the bright colored peel of the fruit may be utilized for garnishing. Narrow, unpared, wedge shaped sections of a red apple may be arranged about the edge of the dish, with the ends pointing toward the centre, or a pretty combination may be made of green and red skins.

The most delicious jelly made of apples is of the cider kind. Tart, green apples were usually employed for the purpose. They were washed, sliced without paring, put into a preserving kettle with new sweet cider before it had shown any signs of working, and boiled until soft. Then they are drained through a sieve two cupfuls of sugar were al-

lowed to one pint of the liquid, the whole was boiled for twenty minutes and poured into glasses and sealed.

IN CASE OF ACCIDENTS.

On the initiative of a M. Bouvard there has just been installed in Paris a new apparatus for the benefit of future victims of furious driving on the part of the reckless chauffeurs. This "phare de secours," as it is called, has a key within a glazed box, something like those used in fire alarms, and when an accident occurs the sympathetic bystander has only to break the glass, possess himself of the key, and open the door of a receptacle containing a hand ambulance. There is also a telephone attached for communication with the municipal ambulances if the case is sufficiently serious. It looks as if something of the kind will soon be wanted in London.

Wingle—Why call it a toothbrush? You should say toothbrush, unless you happen to have but one tooth. Wangle—Nonsense; one does not say toothbrush. Wingle—No, because he brushes but one boot at a time. Wangle—But how about a hairbrush?

Harry—Girls take things so literally, you know. Fred—As for example? Harry—Five years ago when my sister was twenty-five, I wished her many happy returns. And if you'll believe it, her twenty-fifth birthday returns regularly every year.

BROTHER'S KEEPER.

GEORGE S. McLAUGHLIN LIVES TO REJOICE THAT HE TOOK HIS BROTHER'S ADVICE.

For Twenty-five Years Crippled with Backache—Finally Advised to Take Dodd's Kidney Pills—What He Says About His Cure.

Economy Point, N.S., Sept. 9.—Mr. G. S. McLaughlin lives in this quiet little Nova Scotia village. His brother keeps the grocery store here. But for this seemingly unimportant fact, unless death had mercifully relieved him of his sufferings, Mr. McLaughlin would in all probability have been a helpless cripple to-day. For it was through his brother keeping store that he came to try Dodd's Kidney Pills.

Economy Point is thirty-seven miles from Truro. The only connection is by wagon road, and in the spring when the roads are impassable, the hamlet is isolated completely. But nevertheless the fame of Dodd's Kidney Pills found its way to Economy Point, and Mr. McLaughlin's brother, in response to frequent requests, began to retail them at his store. There is no druggist in the place, and Mr. McLaughlin's grocery is looked to for medicines as well as groceries. Hearing the terms of unqualified praise with which his customers spoke of Dodd's Kidney Pills, the brother recommended them to Mr. McLaughlin. "They might help your back," said he.

That is the story of Mr. McLaughlin's cure—or all of it that varies to any extent from that of thousands of others. He followed his brother's advice. "I will try them, anyway," he said. That's all Dodd's Kidney Pills want—a trial. After the first trial there is no more hesitation. Mr. McLaughlin says it was wonderful the way his pain left him and his back strengthened. He was a free man ever since.

"I was troubled with lame back for twenty-five years or more. I couldn't turn myself in bed. Wonderful to say I have had no return of the trouble since using the Dodd's Kidney Pills. I have recommended Dodd's Kidney Pills to a number of persons with Kidney Trouble. All without exception have been benefited or cured. I can never be too thankful for the benefit I received from those wonderful pills."

OLD MOORE'S SHADOWS.

His Almanac Issued for 1902.—Some Predictions.

Although almost four months yet remain of the year 1901, old Moore has already prepared his wonderful predictions for 1902, and they are now being sold in England in the familiar form of the penny almanack.

The war in South Africa will apparently end next January; at any rate this seems to be the hidden meaning of the prophetic phrase, "We shall hear from South Africa tidings of really good omen." But it will be a short-lived peace. In July "we shall learn of a sudden rising in South Africa. Some of the smouldering embers of revolt will be fanned into flame, and for a time things will look serious for the British. In the end the Union Jack will float again in peace."

Reverting to January it is prophesied that "a King's messenger will be seen on his road from Windsor to London, involving a hasty meeting of the cabinet, and for a time at least all the world will be in a state of expectation and suspense."

A terrible shipwreck, violent disturbances in Dublin, a marriage of great national importance, are among the events that will happen in February.

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In March there will be a second Rougemont in the country—"a mysterious traveller from the East, with tales of the most extraordinary character. He is nothing more than a plausible fraud." A vast improvement in an instrument of war is predicted for April, and in May the disturbers of the church will again be active. In the same month will occur the death of a venerable and respected nobleman, who for more years than the usual span of life has devoted himself to his Queen, his King and his country.

There will be great times for motor-cars in July, and startling news from China in August. General lawlessness will be rampant in Paris during September, and a big fire will break out in Scotland in October.

For November two sad events are prophesied—"a beloved life will be in danger," and "a collision between two large vessels in the Channel will happen, with great loss of life."

The most serious item in December is "curious and complicated news from Copenhagen."

But surely, urged Barlow, seeing is believing? Not necessarily, responded Dobson; for instance, I can see you every day, but as to believing you—He never finished that sentence.

Minard's Liniment Cures Burns, etc.

Out of 630 Roman Catholic bishops in Europe, Italy has no less than 268. France comes next with 86, and the United Kingdom has 49.

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Norway, Ireland and Spain have more blind people in proportion to population than other European countries. Spain has 216 per 100,000, Norway 208, Ireland 111.

W. P. C. 1033

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Advice to a Young Husband—
Don't start out by giving your wife advice, but bring her home a packet of
Monsoon Ceylon Tea

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for the TEETH and BREATH

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A Dentist's Opinion: "As an antiseptic and hygienic mouthwash, and for the care and preservation of the teeth and gums, I cordially recommend Sozodont. I consider it the ideal dentifrice for children's use." [Name of writer upon application.]
HALL & RUCKEL, Montreal.