

"Its Delicious Drawing Qualities"
Are manifested in millions of Teapots daily
"SALADA"
THE TEA OF STERLING WORTH
BLACK, MIXED or GREEN—Sealed Packets Only
FREE Sample Mailed on Enquiry **Address: "SALADA," Toronto**

The Home

Notes of Particular Interest to Women Folks

TESTED RECIPES.

Fish Garnish.—When fish is served and one wishes that course to look nice, place lettuce leaves seasoned with salt and pepper, on individual dishes; place fish in centre of dish and garnish with a ring of fresh buttered popcorn.

Egg in Nest.—Cut a slice from stem end of each tomato and after scooping out the centre slightly bake in the usual way. Remove from the oven and before quite done mound a whipped white of egg over each one, and drop the yolk, of which the skin has not been broken, in the centre of each mound; replace in oven until all the little pieces are slightly browned; serve at once, generally with toast and parsley. In place of the tomatoes green or red peppers may be used.

Smooth Mush.—When thickened take crank egg beater and beat it well. You will have no lumps.

Ham Omelet.—Use two eggs well beaten, one-half cup of milk, one cup of ham cut in small pieces. Stir this mixture together, place in omelet pan, and cook until it becomes the thickness of poached eggs. Serve on toast.

Delicious Choca.—One pint milk, one pint water, two tablespoonfuls of grated chocolate, two tablespoonfuls cocoa, a pinch of salt; dissolve chocolate and cocoa with hot water and stir into hot milk and water; let cook slowly five or ten minutes and add one-third the quantity of hot coffee; sweeten and cover with whipped cream.

Have Toast Bread Ready.—If you have left from a meal a half or a quarter loaf of bread that is too dry to be eaten at the next meal, it is a good idea at once to cut it into thin slices for toasting. These slices can be kept for a day or two and not lose their value, but if allowed to remain in the whole piece becomes too hard to slice nicely. The thin slices, when quite dry, are also easily crumbled with a rolling pin.

Breakfast Popcorn.—Pop several poppers full of corn. Then grind the popped corn through the coffee-mill, quite fine; serve with powdered sugar and cream.

Creamed Tomatoes.—One can of tomatoes; put on stove to heat; put in pepper, salt, and sugar to suit the taste; beat one tablespoon flour and a little butter and cream; let tomatoes come to boiling point, put in cream and butter and stir. Let it cook for two minutes. Serve with any kind of meat.

Tomato Sauce.—Take two cupfuls of canned tomatoes or four ripe ones, press through a strainer to remove the seeds. Put the liquid in a saucepan and let it boil. Add a teaspoonful of butter, a pinch of pepper and salt, and a teaspoon of flour to thicken. Let this boil for ten minutes. Then remove from fire and add a tablespoon of cream.

To Soften Cake Frosting.—If the icing should harden before putting it on the cake add a teaspoonful of cream and stir quickly for a few seconds. This will soften the icing long enough to enable it to be put on the cake smoothly.

DESSERTS.

Orange Pudding.—Cut the crust from a small stale loaf of baker's bread, crumble, and pour over one quart butter and two tablespoonfuls of sugar. When cold add the grated rind of one and the juice of two large, sweet oranges and three eggs beaten light. Bake in moderate oven one hour. Serve with hard sauce: One cup white sugar, one half cup butter beaten creamy and light and flavored with orange juice. Press in one-half of orange shell set on ice.

Orange Cups.—Cut top of orange off about half inch from top, remove the orange juice with teaspoon, leaving as you wish, slice bananas into the orange juice, and sweeten; fill the orange shells with the mixture, and place on lettuce leaf on small plate. This makes a dainty, attractive dessert.

Apple Pudding.—Add to one and a half cupfuls of strained stewed apples the juice of an orange, the grated rind and juice of half a lemon, three tablespoonfuls of sherry, three-quarters of a cupful of sugar, and two tablespoonfuls of gelatin soaked in cold water and then dissolved in hot water. Stir this mixture until it thickens a little, then fold in the whites of three eggs whipped to a stiff froth or a half pint of whipped cream. Turn into a mold, and when cold serve with whipped cream.

Breakfast Oranges.—Peel an orange, separate the sections, lay flat in form of spokes on a wheel in a saucer; sprinkle powdered sugar over them, and place a red candy or drop of jelly in the middle and on each section. Stick in a toothpick or two and serve.

CAKES.

Ginger Sponge.—Use three eggs, one cup brown sugar, one cup New Orleans molasses, one cup melted cups flour, one tablespoonful of butter or lard, three and a half ger, one tablespoonful of cloves, one tablespoonful of soda. Last of all one cup boiling water. This sponge can be kept for weeks in a cool place and a portion baked fresh for any meal.

Fried Cakes.—Break two eggs in a bowl and beat thoroughly; add one and one-half cups of sugar and beat again. Now add one cup of sour milk, two teaspoons of butter, one teaspoon of soda, spices if desired; flour enough to make soft dough. Roll out and out in rings. Have lard hot in large kettle. Drop in one cake and if just right it will turn itself over. Then drop in others until kettle is nearly full. By the time the last ones are in the first ones are nearly ready to come out. Roll in powdered sugar afterward and fill the holes with the little ones that were cut from the center.

Breakfast Cakes.—Take one cup of butter, one cup of sugar, beat in two eggs, one at a time, then add one-half cup molasses, two teaspoons cinnamon, one teaspoon cloves, one cup strong cold coffee, one teaspoon soda mixed in one-half of the coffee and added after part of the flour is stirred in, one cup raisins rolled in flour, one cup hickory nuts, flour three and one-half cups.

Buttermilk Cookies.—Two cups light brown sugar, one cup butter, one cup buttermilk, two eggs, one cup chopped raisins, one-third teaspoonful soda, one teaspoonful baking powder, flour to mix, soft. The cookies should be light and soft, and will keep for weeks. The secret is in using the soft sugar.

Keep Fruit Cake Fresh.—Wrap fruit cake in towel and put into flour bin; cover with flour and it will keep moist and fresh for weeks.

SHORT CUTS IN BAKING.

A pie can be baked while the stove is being used to get the dinner. Start the fire briskly only after the pie has been made. Then, as soon as the lids are hissing hot, take off one of them, put it on the upper rack of the oven, and put the pie on it. An extra lid, or one from the back of the stove, will be necessary to fill the place of the one removed from the front. With the additional heat under it, the pie should bake quickly, with a crisp, flaky crust. When the pie is

done, set it to cool on something that will let the air circulate freely underneath it—the perforated part of a potato-ricer has been used successfully for the purpose. A pie cooled in this way does not have a soggy under crust, as pies set on a cold surface, and thus made to steam, are likely to have. Never cut a pie until you are ready to serve it. The juice runs out, and the pie is spoiled.

ECONOMIES.

Use Soap when Sewing.—Save small bits of white soap, let them dry, and you will find them a good substitute for tailor's chalk.

Preserve Steel Pens.—Steel pens are destroyed by corrosion from acid in the ink. Put in the ink some nails or old steel pens, and the acid will exhaust itself on them, and the pens in use will not corrode.

Use faded lawn waists and dresses. Boil the pieces white, press them smooth, use them to make corset covers, waists, aprons, or children's clothes, and with the expense of a few cents for lace there will be garments like new and which will wear as well.

If you are short a bread tin take an old tomato can and cut one end off evenly. This will bake a nice round loaf of bread. A cake also can be baked in it.

SALT AS A CLEANSER.

As a kitchen disinfectant salt is invaluable. A lump of it should be kept in the kitchen sink, where it will dissolve slowly and keep the drain pipe pure and wholesome. Flush it freely with a strong solution of boiling hot salt water. For removing egg stains from silver, salt applied with a soft cloth will act like magic. A pinch of salt added to ground coffee just before cooking will accentuate the natural flavor of the berry and give body to the drink. Greens used for salads should be thoroughly rinsed in salt water to dislodge possible insects. Sprinkle salt on a dingy carpet before sweeping and the transformation wrought will convince the most skeptical of the value of salt as a cleanser along this line.

LUCINDA'S EXPERIENCES.

One That Claude Says Is Ancient, But Which Is New to Her.

"My brother Claude tells me," said Lucinda, "that this story has been told to his personal knowledge 7,000 times and he thinks, he says, that if you should search the back files of the papers you would find it had been printed at least 17,000 times, but I don't care about that, I never heard it, and it happened to me, it actually happened to me, and it was as new to me as if it had never happened to anybody. And I don't want to keep you waiting too long for this story and I have a great respect for everything that Claude says, but I know another man, an uncle of mine, a very intelligent man, and he says that any really good story is worth telling over again every two years and that no good story ought to be suffered to be lost, and maybe you never heard this one, that Claude says has been told so often.

"I dropped my watch last night and it went down with a grand crash and rolled around on the floor and when I picked it up it wasn't going, and I knew of course that I had wrecked it. I thought I could hear it rattle when I shook it; and this morning I took it down to the jeweller's to have it repaired.

"And the jeweller took it and looked it over carefully, and then he tried the wind and looked at it again and then he looked up and said to me:

"What would you like to have done to it?"

"And of course I said that I had dropped it last night and it hadn't run since, and I wanted it put in order so that it would run; and then the jeweller handed it over to me and said that it appeared to be running all right and I put it up to my ear and, sure enough, so it was! It was ticking away beautifully; and then says the jeweller, smiling a little now:

"I guess you must have forgotten to wind it."

"And so I had! That was all that was the matter with it, I had forgotten to wind it!"

"Claude says he thinks that story has been told 17,000 times at least; but I never heard it before, did you?"

"There! I thought so."

Many a young man who starts out to become a self-made man makes a mistake in the selection of a pattern.

If a man is what his neighbors think he is, he ought to be ashamed of himself.



MAKING SAFE INVESTMENTS

ON RELATIVE AMOUNT OF NET QUICK ASSETS DEPENDS SAFETY OF MOST INDUSTRIAL BONDS.

In Canada where Banking System is Superior Current Assets Need Not Exceed Current Liabilities by so Great Proportion as in States—Bond Issue to be Safe Should Not Exceed Amount of Net Quick Assets Unless Real Estate is Considerable.

The articles contributed by "Investor" are for the sole purpose of guiding prospective investors, and, if possible of saving them from losing money through placing it in "wild-cat" enterprises. The impartial and reliable character of the information may be relied upon. The writer of these articles and the publisher of this paper have no interests to serve in connection with this matter other than those of the reader.

(By "Investor.")

The importance of current assets having a substantial margin in excess of current liabilities is, of course, apparent when considering the accounts of an industrial company with a view to investing in its bonds. We read last week that this excess is called "net quick assets," and saw that it had an important bearing on the value of the bonds of any company whose land holdings had a less value than the amount of bonds outstanding.

For an industrial bond to be safe net quick assets, however, should do more than merely exist. They must be examined with reference to their relation to several other items to which they should bear a definite proportion.

The following is a balance sheet of an industrial company whose bonds are considered a sound investment and is chosen as an illustration chiefly because of the simplicity of its arrangement. It has added interest by being the statement of an operating company and not merely a form got up for purpose of illustration. If the inexperienced reader will follow the explanations carefully the next balance sheet he examines in connection with a bond offering will doubtless have added interest.

ASSETS.	
Property—	
Real Estate, Buildings, Machinery, etc.	\$1,994,803
Patents, Trademarks and Goodwill	182,485
Investments	11,421
CURRENT ASSETS.	
Accounts and Bills Receivable	\$724,046
Inventory Stock-in-Trade	951,856
Inventory Supplies	81,435
Cash on Hand and in Bank	55,782
	\$1,811,119
	\$3,999,828
LIABILITIES.	
Capital stock	\$1,500,000
Bonds	1,051,200
CURRENT LIABILITIES.	
Interest accrued	\$ 31,556
Accounts and Bills Payable	109,670
Bank Advances	905,950
	1,047,136
Surplus	401,492
	\$3,999,828

In this case current assets amount to \$1,811,119 and current liabilities to \$1,047,136, leaving a balance—net quick assets—to the amount of \$763,983. Now in the United States where, owing to the defects of the banking system, it is dangerous to owe the banks much, it is a rule that to put a company in good shape its current assets should amount to at least double its current liabilities. In Canada

the banker of such a company would be deeply concerned in its welfare. He would be anxious for the company to do well and therefore there would be a very remote possibility of the company having to pay off its advances when they matured, if that were at an inconvenient time. There is, as a result, no danger of inability to renew maturing notes such as occurred in the United States in 1907, course, the greater the proportion is the and which caused most of the industrial failures of that year there. So in Canada, unless bank advances form an inconsiderable part of the total liabilities, the proportion between current assets and current liabilities need not be so great as two to one, although, of better. Where bank loans are secured by such stable commodities as grain, iron, steel, etc. and form a substantial part of the current liabilities, the proportion of current loans to current liabilities may fall to one and a half to one without misgiving. In the above instance the proportion is one and three-quarters to one.

The proportion between net quick assets and bonded debt is a most important consideration. Where a company has no real estate the bonded debt of a company should never exceed the net quick assets. Where there is real estate of value the bonded debt should not exceed two-thirds the value of the real estate plus the net quick assets, and here again the greater the excess of these two over bonded debt the better. In the case of the balance sheet given above, real estate, buildings, machinery, etc., amount to \$1,994,803, of which—owing to the nature of this particular business—the greater proportion is of value in case of forced liquidation. Ordinarily, however, probably under 25 per cent. of the real estate, buildings and machinery account represents the value of the land. Taking arbitrarily only 20 per cent. in this case, we have net quick assets of \$763,983 plus value of land \$398,960, or \$1,162,943 behind the \$1,051,200 of bonds outstanding, leaving a margin of over 10 per cent. Some companies do better than this, however. A recent issue of bonds, in addition to real estate of considerably greater value than the bond issue had net quick assets over ten per cent in excess of the amount of bonds.

POTATO FLOUR.

Tubers Can Be Stored When Plentiful to Be Used When Scarce

The great bulk of the so-called potato flour that is sold at retail in the groceries of Germany for cooking purposes is simply finely ground and sifted potato starch. There is, however, a flour obtained by grinding and the bolting dried potatoes that is a comparatively new product.

In 1901, when the potato crop of the country reached the enormous total of 53,682,010 short tons, efforts were made to discover practical and economical methods of preserving the potatoes so that the surplus could be stored and utilized in supplying future demands. Prizes were offered and a number of processes were submitted, in the more important of which the potatoes are dried by steam forming what are called kartoffelflocken, or potato flakes, which can be used for feeding stock, for distilling alcohol, for making starch and for other purposes for which potatoes are used, or they can be ground and bolted for human consumption.

THE BEST SECURITY BONDS FOR YOUR MONEY IS BONDS

There are, broadly speaking, two classes of investments: speculative investments, which may or may not pay interest and may appreciate or depreciate in value. And there are Bonds—Bonds are mortgages split up into denominations of \$100 or upwards. We continually have Bonds, the security of which is beyond question, which pay as high as 6 per cent. interest. They are the standard form of investment. They are purchased by Banks, Insurance Companies and chartered institutions, because the Government recognizes that they offer the maximum of safety with a profitable rate of interest.

Send us your name and address and we will send you literature from time to time giving particulars of new and old issues.

ROYAL SECURITIES CORPORATION LIMITED
 BANK OF MONTREAL BUILDING . . . YONGE AND QUEEN STREETS
 TORONTO
 R. M. WHITE
 Manager
 MONTREAL-QUEBEC-HALIFAX-OTTAWA LONDON (ENG.)