

"And that," remarked the doctor sagely, "will be no lie either."
So Lucius Linfield was saved, and shortly thereafter Connubial Felicity resumed business at the old stand in the Linfield home.

A Few Toasts for the Christmas Dinner

Here's to us that are here, to you that are there, and the rest of us everywhere.
The good die young—Here's hoping that you may live to a ripe old age.
May we have those in our arms that we love in our hearts.
Here's a toast to the host who carved the roast;
And a toast to the hostess—may she never "roast" us.
Here's to a kiss:
Give me a kiss, and to that kiss add a score.
Then to that twenty add a hundred more;
A thousand to that hundred, and so kiss on.
To make that thousand quite a million,
Trebble that million, and when that is done
Let's kiss afresh as though we'd just begun.
To our National Birds—the Eagle and the Turkey—(while the host is carving):
May one give us peace in all our States.
And the other a piece for all our plates.
Here's to love, the only fire against which there is no insurance.
Here's to those whom I love;
Here's to those who love me;
Here's to those who love those that I love,
Here's to those who love those who love me.
Here's to the happiest hours of my life—
Spent in the arms of another man's wife;
My Mother!

The Use of Lemons

So wide are the uses of this little fruit that a whole volume could be given to the subject. Below are found a few recipes that may be employed in every family. These are classified in a rough fashion.

For the Table

1. When serving meat, game or fish garnish with bits of lemon. These add to the appearance, and the juice when pressed over the meat gives added flavor.
2. Add a slice or two to a cup of tea, and you will be delighted with the beverage.
3. Add a teaspoonful of juice when boiling sago, or rice.
4. Use in salad dressing as a substitute for vinegar. Put equal amount of olive oil.
5. In stewing fruits add a few slices of lemon. It improves apples, blueberries, peaches, etc.
6. In preserving fruits do the same.
7. In making apple sauce add a slice or two of lemon if the apples are inclined to be insipid.
8. A home made baking powder consists of juice of two lemons and a teaspoonful of soda. Try it.
9. Lemon pie is made as follows:—5 eggs, 1½ cups of sugar, 1 cup water, 2 tablespoon corn starch, 1 tablespoonful butter, 2 lemons. Beat yolks and one white, add grated peel of one lemon, add sugar; beat well; stir in the corn starch; add lemon juice, butter and lastly the water. Cook stirring constantly. Will make two pies: Line pans with rich paste and bake. Prick the blisters and fill the paste with the prepared mixture. Cover with meringue made of four whites well beaten and four tablespoonfuls of powdered sugar. Return to oven and burn slightly.
10. To make cookies take 1 cup butter, 2 cups sugar, beat to a cream, add 3 eggs well beaten; grate the rind of one or two lemons; add 1 teaspoonful of soda and enough flour to roll out thin.
11. To make lemon jelly:—Half a box gelatine, dissolve in quart of warm water; beat to foam with ½ lb. of sugar, whites of 3 eggs and juice of four lemons. If you like add a custard made of the four yolks of the eggs.

For Health

1. Add a little to drinking water to purify.
2. In making lemonade squeeze one small lemon into a glass of water and add sugar to taste.
3. Use a little soda in the lemonade and get a fizz.
4. To make egg lemonade take white of one egg beaten stiff; one tablespoonful of sugar; one glass water; juice of one lemon.
5. For colds:—Flaxseed four tablespoonfuls, boiling water one quart, juice of three lemons, sweeten to taste. If necessary dilute with water.
6. In case of infectious diseases, gargle with equal parts lemon juice and water.
7. Add a little to water when bathing.
8. Use to clean mouth, teeth and tongue. Slightly diluted.
9. For scurvy. Use lemons freely.
10. For bee stings and wasp stings, put on a few drops of pure lemon juice.
11. For catarrhal nose wash. Snuff mixture of lemon juice and warm water, one to three.
12. For hoarseness—lemon juice in loaf sugar.
13. For headache—lemon juice in a cup of tea, or lemon juice in coffee.

For the Bath

1. For freckles—lemon juice and water, one to four. Same for blackheads and sunburn.
2. For bath—juice of five lemons in a bath of water. Will remove all grease. No soap needed.
3. For complexion—juice of lemon in quart of milk. Use night and morning.
4. For shampoo—2 ounces soap, 1 lemon, yolk of one egg, ½ pint pure water. Put soap and water in pan and boil. Beat yolk

and juice; pour soap and water on it. When nearly cold bottle for use.

Other Uses

1. Softens water—Do not use to wash colored clothes.
2. Removes ink, rust, fruit stains. For ink stains put on salt, then add lemon juice.
3. Remove stains from unvarnished wood, use same recipe.
4. Cleaning brass and silver—rub with lemon, then with alcohol and common whitening mixed.
5. To clean glass do not use soap. Try water with lemon juice added.

Silver Plate in Winter

By Helen M. Hunt.

Silver in winter requires especial attention. Gas from coal fires as well as from burners tarnishes and discolors. The sulphur from India rubber is also inimical to silver, so that the ring around the neck of a fruit jar will in a few hours turn a spoon black. The silver not in every day use should be kept in cases made of Canton flannel or of chambray skin. The latter, because more impervious to moisture, is best. The case may be long and narrow, with a strip of silk or ribbon down the centre, and loops into which spoons and knives are to be slipped. This open case can be covered with any suitable material. It is to be folded, when the articles are in it, and kept in a drawer or separate case, together with a piece of camphor gum, which helps to keep the silver from tarnishing. Large pieces of silver require separate bags made to fit, and forks need a separate receptacle. When from neglect, plate has grown much spotted, vigorous measures are required. In that case take one spoonful of ammonia to sixteen of vinegar, rub over the stains rapidly and at once plunge into hot soap-suds. Any substance which is strong enough to remove stains will eat the surface of silver and must not be permitted to remain.

Silver in constant use needs only to have a daily wash in scalding suds, then to be rinsed in water equally hot and wiped dry, so that for a long time it will be bright without extra care. Table salt applied to the discolorations produced by the sulphur in eggs will remove it at once. Whiting applied with a moistened cloth, rubbed on soap, will usually be all that is necessary. Should the plate have been neglected a long time, the cloth may first be moistened with alcohol or diluted ammonia. Engraved and repousse silver needs to be cleaned with whiting applied on a tooth brush. After it is dry, cover the hair with a sweeping cap to avoid dust, and thoroughly brush over the raised and incised surfaces with a soft brush that penetrates every part of the figures or lettering. A thorough rubbing and then brushing in this manner will restore the original brilliancy of plate as no other treatment can do.

Barney O'Callaghan's Potato Pie.

When the Keighley section of the G. N. Railway was being made, a large cabin was put up at the mouth of a tunnel that was under construction (between Collingworth and Ingrow), with accommodation for cooking meals for the men employed, one or two boys being told off each day for this purpose. On the men coming in to dinner one day, one of the boys handed out a pie in a dish, 16 inches by 12, and quite full, which belonged to a man who was generally known as "Barney." "Thou's gotten a pie there, Barney," says one. Says another, "When dost thou expect the family, Barney?" After a good deal of chaff, Barney remarked, "Well, my lads, I am hungry enough to eat it all, but if any of you can guess what's in it they can have it, and I will tell you one half of it for a start; one half of it is taters." After guessing various kinds of meat, they got on to fruit, and even fish, and finally had to give it up, when Barney exclaimed, "Well, my lads, t'other half is taters, too." And so it was; not a vestige of anything else did it contain, and Barney worked it all down with no difficulty at all, amid the general laughter and chaff which ensued.

Nellie was doing the Lincoln Park animal exhibit with her father and, seeing a leopard for the first time, she exclaimed: "My gracious! That fellow's got the biggest measles I ever saw."

"There is but one thing in this world that we can put our faith and reliance in with confidence, children," said the Sunday school teacher. "Who can tell me what it is?" "Safety pins," promptly answered a little girl who had ideas of her own.

Sammy had been invited out to dinner. His hostess gently suggested that he should use his napkin to wipe his fingers instead of the tablecloth. "I beg your pardon," said the little fellow, "but I thought it such a pity to to soil a clean napkin when there was such a dirty cloth on the table."

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The crowning property of Dr. Thomas' Electric Oil is that it can be used internally or many complaints as well as externally. For sore throat, croup, whooping cough, pains in the chest, colic and many kindred ailments it has curative qualities that are unsurpassed. A bottle of it costs little and there is no loss in always having it at hand.

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The Diamond Dye way of dressing children is a Godsend to mothers who must be economical. Thousands of women know the possibilities of transforming last year's dresses into new, fresh bright clothes for the children with Diamond Dyes.

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Made from a Remnant.

"I have just made Dorothy a new coat of a remnant of broadcloth I bought the other day for \$2.00.

"The remnant was really a bargain at the price, for it was a fine quality. Most women wouldn't have bought it because it was such a frightful shade of tan. But I have been dressing myself and my little girl in the Diamond Dye way for the last three years, and I know what can be done with a remnant like the one I bought.

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Mrs. J. S. Sinclair, New York City.

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Diamond Dyes are the Standard of the world and always give perfect results. You must be sure that you get the real Diamond Dyes and the kind of Diamond Dyes adapted to the article you intend to dye.

Beware of imitations of Diamond Dyes. Imitators who make only one kind of dye, claim that their imitations will color Wool, Silk, or Cotton ("all fabrics") EQUALLY WELL. This claim is false, because no dye that will give the finest results on Wool, Silk, or other ANIMAL fibres, can be used successfully for dyeing Cotton, Linen, or other VEGETABLE fibres. For this reason we make two kinds of Diamond Dyes, namely: Diamond Dyes for Wool, and Diamond Dyes for Cotton.

Diamond Dyes for Wool cannot be used for coloring Cotton, Linen, or other Mixed Goods, but are especially adapted for Wool, Silk, or other animal fibres, which take up the dye quickly.

Diamond Dyes for Cotton are especially adapted for Cotton, Linen or other vegetable fibres, which take up the dye slowly.

"Mixed Goods," also known as "Union Goods," are made chiefly of either Cotton, Linen, or other vegetable fibres. For this reason our Diamond Dyes for Cotton are the best dyes made for these goods.

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