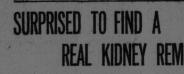
MC 2035

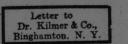
POOR DOCUMENT

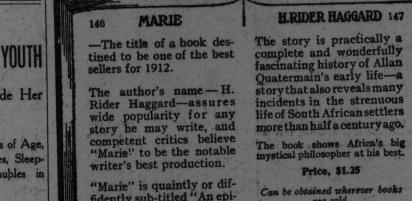


What wonder then, that the young people in three yous saved a cat, and that the old folks had to step forward a

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Daily Hints

poon soda.

"Marie" is quaintly or dif-fidently sub-titled "An epi-sode in the life of the late Allan Quatermain" — but that hardly does justice to the book. Can be obtained wherever books are sold. CASSELL & CO. Limited Publishers of Books with Merit London, Eng., Toronto. New York Melbourne. 21

SHIPPIN

In Use For Over 30 Years.

H. Rider Haggard's New Book

For the Cook ALMANAC, FOR ST. JOHN, FEB. 7. A.M. P.M. High Tide..... 2.40 Low Tide 9.24 Sun Rises..... 7.43 Sun Sets 5.34 The time used is Atlantic standard. DEVIL'S FOOD CAKE.

First part-One cup sugar, half cup but-ter, two cups flour, two eggs, one cup of nut meats, half cup sour milk, one tea-PORT OF SS. JOHN.

Price, \$1.25

Arrived Yesterday.

Second part—One cup brown sugar, half cup sour milk, half cup grated chocolate (melted by setting dish in warm water), two teaspoons vanilla. Mix second into the first and bake in layers, with white frosting between. Stmr Manchester Shipper, 2542, Perry, Manchester via Halifax, Wm Thomson &

(melted by setting dish in warm water), two teaspoons vanilla. Mix second into the first and bake in layers, with white frosting between.
INDIAN TAPIOCA PUDDING.
Into a pint of scalded milk stir onehalf of a cup of pearl tapicca that has been scaked three hours in water, and two tablespoons of Indian meal. Stir until tapicca becomes transparent, then stir in one half cup of molasses, one tablespoon of butter, one-fourth teaspoon of salt. Pour into a buttered baking dish and over it, pour three-fourths of a cup of milk—without stirring. Put into oven and bake an hour. Serve warm or cold with cream.
Manchester Via Halmax, with Thömson without stirring. Put into oven and bake an hour. Serve warm or cold with cream.

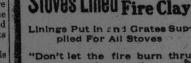
MORAVIAN APPLE PIE. Sailed Yesterda

MORAVIAN APPLE PIE. Pare and core six even-sized apples carc-fully, so as not to break them; place them on the stove in a covered sauce pan, with one teaspoon lemon juice, a very little of the peel, one cup sugar and enough wa-ter to cover the apples. Stew until tend-er and remove carefully that they may keep their shape. Line a pie plate with a thin pie paste, till the bottom with peach or apple marmalade, put in the apples and fill the cavities with marmalade. Put thin strips of paste across the top of the pie and bake in a quick oven. Serve with cream. MORAVIAN APPLE PIE. Sailed Yesterda Stmr Bornu, 2704, Dutton, Nausau, Ha-vana and Mexican ports via Halifax. Stmr Rappahannock, 2400, Hanks, Lon-don via Halifax. Schr J S Lamprey, 250, Cole, New Bed ford (Mass.) BRITISH PORTS. Brow Head, Feb 5-Signalled by with-less, stmr Montrose, Kendall, St Johr Southampton.

Barbados, Jan 25—Ard, schr Adriatic, S John

BEWARE MARINE NOTES.





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