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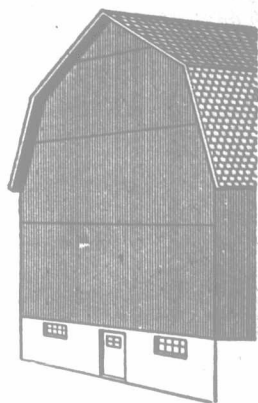
ORDER NOW 28 Gauge—\$3.60 per 100 square feet **ORDER NOW**
26 Gauge—\$3.80 per 100 square feet

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of Canada, Limited
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Cor. King and Dufferin Sts., Toronto

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Some farmers have complained in the past that they could not tell which goods were British-made and which were foreign-made. In so far as Corrugated Iron is concerned, there is absolutely no doubt—"Redcliffe" is as British-made as the old Union Jack itself. It is absolutely dependable for uniform fitting, ease of laying, water tightness and rust-resisting durability. You'll never regret buying it. We could sell you Keystone and other foreign-made sheets, but we handle only British-made goods and so should you. Prices now reduced. Send us your order to-day. Our 30 year old reputation is your guarantee.

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Use "Redcliffe" Corrugated Iron and "Eastlake" Steel Shingles and build a splendid barn.

amalgam a sheet of smooth writing-paper, and on it pile books or weights of any sort, and leave it over night. The amount of weight needed is not great, just sufficient to keep the new amalgam in close contact with the glass. The amount of mercury needed should correspond as nearly as possible to three drachms to the square foot of surface to be re-silvered. We may say, in conclusion, that while the above reads 'easy,' the job itself requires considerable practice to do it neatly and with despatch.

"Another Method.—Clean the bare portion of the glass by rubbing it gently with fine cotton, taking care to remove any trace of dust and grit. If this cleaning is not done very carefully, defects will appear around the place repaired. With the point of a pen-knife cut upon the back of another bit of looking-glass around a portion of the silvering of the required form, but a little larger. Upon it place a small drop of mercury; a drop the size of a pin's head will be sufficient for a surface equal to the size of the nail. The mercury spreads immediately, penetrating the amalgam to where it was cut off with the knife, and the required piece may now be lifted and removed to the place to be repaired. This is the most difficult part of the operation. Then press lightly the renewed portion with cotton; it hardens almost immediately, and the glass presents almost the same appearance as before.

SALT BEADS—BANANA PIE.

Miss G., Dufferin Co., Ont., asks directions for the above.

To make salt beads take two tablespoonfuls of salt and one of cornstarch, measuring very accurately. Heat the salt very hot and mix with the cornstarch enough colored liquid to dampen, but not wet it. Now mix the cornstarch rapidly with the hot salt, adding a very little more water if necessary. Remember, the mass must not be wet, just damp enough to make it about of the consistency of putty. Knead well with the hands, then break off small bits (use a tiny measure if possible) and mould into beads by rubbing on the palm of the hands. Stick pins through the beads and stick into a cushion to dry.

Banana Pie.—Beat the yolks of 2 eggs to a cream with $\frac{1}{2}$ cup sugar; add $\frac{1}{2}$ cups sweet milk. Peel and mash 2 large bananas or 3 small ones, and press through a sieve or ricer into the other ingredients. Bake with one crust, and when done cover with a meringue made of the whites of the 2 eggs beaten with 3 tablespoons sugar. To make the egg-whites fluff up more, add a tablespoonful of water to each egg-white.

Fall Cookery.

Winter Squash.—Take off the rind, remove seeds, cut in sections and soak in cold water for three hours. Next put into boiling water a little salt and cook

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Principal Secretary

unt tender. Drain and press very dry, reheat, season with butter, salt and pepper, and serve as a vegetable.

Stewed Vegetable Marrow.—Chop half an onion fine and fry slightly in a little butter. Next put in the sliced marrow, add pepper, salt, and grated nutmeg, moisten with stock and stew till done, adding some finely-minced parsley just before serving.

Boiled Salsify.—Scrape the roots and cut in pieces, throwing them into vinegar and water prepared to preserve the color. Drain, boil until tender in salted water, then drain again. Put them in a saucepan with a piece of butter, a little lemon juice, and some minced parsley. Season, and serve very hot.

Scalloped Cauliflower.—Boil a medium cauliflower for 20 minutes. Drain. Put into a saucepan a tablespoonful of butter, 1 cup milk, and an ounce of bread-crumbs; add cayenne and salt to taste, and stir until the bread has absorbed the butter and milk. Beat an egg and add it, but do not let it simmer after the egg is added. Butter a fat tin dish, take off the fine series of cauliflower and place them all round it, heaping them up nicely

in the center. Pour the sauce over, sprinkle with a few bread crumbs, and bake ten minutes.

Baked Pumpkin.—Cut the pumpkin into quarters, remove seeds, cut into slices lengthwise about half an inch thick. Place in layers in a baking dish. Put a very little water in the bottom of the dish and bake very slowly until the water has all evaporated, and the pumpkin is done. Season with butter, pepper and salt, and serve very hot.

Himalaya Chutnee.—Chop together 8 lbs. apples, 1 lb. sultana raisins, 1 lb. brown sugar, 1 ounce small red peppers, 2 ounces whole mustard, 4 ounces garlic (or onion), 4 ounces coarse salt. Add brown vinegar and stew to a soft pulp, then seal.

Pumpkin Pie.—This pie should be at least an inch thick. Two cups stewed and mashed pumpkin, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon, 2 eggs, 1 scant pint rich milk. Mix sugar, spice and salt together, stir into the pumpkin; add beat eggs and milk. Line a pie-plate with good pastry, fill with the mixture, and bake slowly for 45 minutes.

Bohemian Cream.—One pint thick cream, $\frac{1}{2}$ pint grape jelly. Stir together, put into cups and set on ice. Serve with sponge cake or lady-fingers.

Milkless, Eggless, Butterless Cake.—Put into a saucepan 1 cup brown sugar, 1 cup water, $\frac{1}{2}$ cup lard, 2 cups seeded raisins, $\frac{1}{2}$ of a grated nutmeg, 1 teaspoon cinnamon, 1 teaspoon ground cloves, and a pinch of salt. Boil together 3 minutes, and let cool. When cold, add 1 teaspoon soda dissolved in hot water, and two cups flour in which $\frac{1}{2}$ teaspoon baking powder has been sifted. Bake in a moderate oven for one hour.

Butter Caramel Frosting.—Poil 3 cups brown sugar, $\frac{1}{2}$ cup cream, and 2 tablespoons butter for five minutes. After boiling begins, add a teaspoon of vanilla and beat until the mixture begins to thicken.

Vienna Chocolate Icing.—Take $\frac{1}{2}$ lb. fresh butter, $\frac{1}{2}$ lb. powdered sugar, $\frac{1}{2}$ ounce unsweetened chocolate, $\frac{1}{2}$ gill water, $\frac{1}{2}$ wineglass cider or lemon juice. Dissolve chocolate in the water and boil well. Cream the powdered sugar and butter, add the chocolate when almost cold, then the cider.

A Good Digestive Sauce.—This sauce is recommended for people suffering from indigestion. Peel one pound each of apples and Spanish onions, and slice them thinly in alternative layers into an earthenware dish, sprinkling a tablespoonful of salt on top. Leave for a day, then transfer the slices on to a clean, dry cloth, and let them remain draining thus for another day. Put them into an enamel saucepan, cover with vinegar, and stand on the range, and when just warm add two ounces of mustard, a small teaspoonful of red pepper, and a quarter of an ounce of tumeric. Simmer until soft