

Marjorie's Corner - Lamb Souffle.

"What's the matter, Norah?" asked Margorie, running into the kitchen early one Saturday morning.

"It's a jumping toothache that I have, and the pain's that bad I don't know what to do," and the girl rocked herself to and fro, moaning.

"I'm so glad, Norah; I don't mean that you have a toothache, but because I know how to cook, and I can get breakfast for you; go right upstairs and lie down, and I'll do everything."

"Sure, you're an angel, Miss Marjorie," said Norah, as she started to obey the little girl. "The table is set, and the fire is burning nicely, and there's plenty of cold lamb, chopped with onion, for a nice hash."

"I'm not going to have hash at all," said Marjorie. "I know how to make something ever so much nicer. Let me see. First, I must make a cream sauce. Grandma said when I didn't have cream to use milk. While a cupful of it is boiling I must melt a tablespoonful of butter in a saucepan on the fire, and then stir in a teaspoonful of cornstarch mixed with a little water. Now I must add the boiling milk very slowly and stir it until it is rather thick. There the sauce is done, so I'll put a cupful of the chopped lamb into it and let it cook."

In the meantime Majorie beat up the yolks of two eggs, and when the lamb was hot, she added them to it, let it all cook for a minute and then took it off the stove and set it away to cool.

"I guess I'll make some puffs, and I'll use two eggs this time."

When the puffs were mixed the lamb had cooled, so Majorie added the beaten whites of two eggs to it and turned the whole mixture into a buttered dish and put it into the oven with the puffs to bake.

Majorie made the coffee next, and in less than half an hour from the time she had sent Norah upstairs breakfast was ready.

"Meat pie, I suppose," said papa, as Majorie placed the well-browned dish before him.

"No, papa, it's lamb souffle. If you taste it you will see that there is a great difference between it and the ordinary meat pie."

"I should say there was," said papa, and as long as I have a little girl who can make lamb souffle, I never want meat pie or hash again."

—*New York Observer.*

Fourteen Years in Terror.

But Dr. Agnew's Cure for the Heart gave Relief in 30 Minutes and three Bottles Effected a Cure which Baffled the Best of Physicians.

This is what Mrs. J. Cockburn of Warkworth, Ont., says: "For fourteen years I have been a great sufferer from heart disease; troubled very much with sharp, shooting pains constantly passing through my heart. Very often the spasms were so severe that I would become unconscious. My limbs would swell and become quite cold. For these fourteen years I doctored with best physicians without relief. Having seen Dr. Agnew's Cure for the Heart advertised, I determined to try it, and before I had taken half a bottle I found great relief. I felt the beneficial effects inside of thirty minutes. I have taken three bottles and it has done me more good than any medicine or any physician ever did. I can conscientiously recommend it to all sufferers from heart trouble."

—As the tree is fertilized by its own broken branches and fallen leaves, and grown out of its own decay, so men are bettered and improved by trial, and refined out of broken hopes and blighted expectations.



The Queen Butter Maker the Scientific Wonder.

As will be seen by the illustration above, which is the latest model, the Queen Butter Maker is unlike any device that has ever been invented for churning. At the bottom of the large tub shown is a screw propeller, modelled exactly like the large screw propeller used on the large ocean steamer. The gearing of the machine allows 1,600 revolutions of this propeller in a minute, and agitates the cream a thousand times more strongly than the ordinary old-fashioned dasher churn. This immense agitation causes the tissues to break, and the butter is almost instantly made and gathered. From a scientific point of view, the butter must come gathered in a few minutes—it does come, forming a beautiful granulated butter like wheat kernels at the surface.

Experts in butter-making in all parts of the country do not hesitate to say that they have tested the "Queen" over and over, and pronounce it a wonder, that it is thoroughly practical, does just what is claimed for it, and that the grain of the butter is finer, brought by this process, than that produced by any ordinary churn, and it is very easily cleaned.

Experienced canvassers state "they never saw anything sell like the 'Queen'; they make easily from \$45 to \$100 a week, without a bit of trouble." A widow lady, Mrs. Byers, in Mississippi, with three children to care for, who had never sold anything before, states she made \$7.50 a day in addition to taking care of her family."

Sold Thirty-six.

The best time I made in making butter was in 58 seconds, temperature was 64, cream was ripe, thick and sour. A grandson of mine, 6 years of age, made butter in one minute and a quarter from one gallon of cream, temperature and quality of cream same as above named. I have sold 36.

J. E. DREIBACH, Carthage, Mo.

One Minute.

The "Queen" is a success. Mr. Paine says he would not take twenty dollars for it if he could not get another. The butter has come three times in one minute; usually in two minutes or two and a half. Once it was five minutes, which was the longest time. We churn over eleven pounds a week; churn three times a week.

MRS. S. C. PAINE, Orwell, O.

Money Talks.

You will please find enclosed draft for \$36.00, for which send me 12 of your Queen Butter Makers. Send them as quick as possible. I have given the Queen Butter Maker a fair test, and it does all that is claimed for it.

H. D. FELLERS, Jasper, Mo.

Sold Six in Eight Hours.

I was out canvassing with the sample Queen Butter Maker you sent me and I have sold six. I was only out about eight hours one day.

A. W. COLEMAN, Wilmore, Cambria Co., Pa.

In Two Minutes, Before One Hundred People.

The Queen Butter Maker is the finest machine that I ever saw for making butter. I have made butter in two minutes before a hundred people or more, and they all say that it could not be beat. The machine talks for itself.

T. M. KING, Williamsburgh, Iowa.

Sold Seventy-five.

The Queen Butter Maker is O. K., and I have no trouble in getting butter in one and three minutes and have got butter in fifteen seconds, and the more you use it, the better you can do with it, as it is different from any other churn or machine. You can make more butter and better butter in less time; it does all they claim. I sold seven machines in a day.

R. A. E. HANEY, Port Huron, Mich.

Sold Twelve.

I travelled four days in my immediate neighbourhood last week, and have sold twelve "Queens." I have churned five times for different parties; the shortest time was three minutes, the longest time was seven minutes (milk, not cream). Did not have the temperature of the milk right.

W. D. LATTA, University Station, Orange Co., N.C.

Any of our readers who may be out of employment and who may desire a nice, clean business with plenty of money in it, should write to The Queen Butter Maker Co., 127 E. Third Street, Cincinnati, Ohio, as there will be an immense demand for the "Queen" this spring when the cows come in fresh. Everybody will want one, and money can be made.

To-day is the time to do.

That which you would wish you had said to a friend if you heard that the friend is dead, is the very thing for you to say to that friend to-day; for that friend who is alive to-day may be dead to-morrow. To-day is the only accepted time for any duty that must be done at some time.

AN OLD LANDMARK GONE

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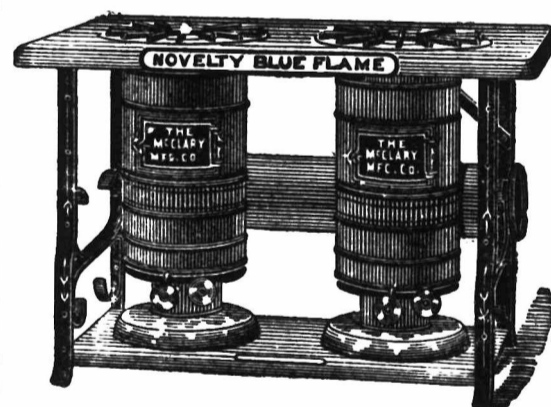
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Burns with a clear blue flame, without smoke, and a heat of the greatest intensity. Burners are brass, and so made that wicks can be replaced in a few minutes as in an ordinary lamp. Wicks are 10 inches in circumference and should last one year.

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—What is prayer for? Not to inform God, nor to move Him, unwillingly, to have mercy, as if, like some proud prince, He required a certain amount of recognition of His greatness as the price of his favour; but to fit our own hearts by conscious need, and true desire and dependence, to receive the gift which He is ever willing to give, but we are not always fit to receive.

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