

House and Household.

USEFUL RECIPES.

HOT SLAW.

Chop cabbage fine and sprinkle over with flour. Put a small piece of butter in the oven to melt. Salt and pepper the cabbage, and put in the pan with the butter. Mix half a teaspoonful of cream, one egg, a tablespoonful of mustard, one of sugar, and beat thoroughly. Serve warm.

ORANGE CHEESE CAKE.

One quarter pound of almonds, some orange flower water, quarter of a pound of fine sugar pounded and sifted, half pound of butter, nine eggs, two candied oranges and one fresh orange. Blanch the almonds and beats them very fine with orange-flower water and the sugar prepared. The butter should be melted carefully so as not to oil, and it must be nearly cold before you use it. Then beat the yolks of five eggs and the whites of four; pound thoroughly in a mortar two candied oranges and a fresh one, which has been boiled for three hours; beat the whole together and bake in patty-pans lined with puff-paste.

FASHION AND FANCY.

Sleeves still continue to be the order of the day. They thrust themselves upon our notice on every conceivable occasion, and their mammoth proportions are only equalled by their beauty and originality of design.

The evening sleeve, from the modest, retiring little cap or fold of former years, has evolved into a huge affair which demands quite as much material as the rest of the entire bodice. One such is a cascade of ruffles, falling in graceful succession from the shoulder to some distance above the elbow. Each ruffle is edged with the ribbon trimming of the gown.

Another consists of one big puff also reaching well above the elbow, and over which falls a deep ruffle of lace. This lace is partially covered by a cap of velvet, cut in Vandykes, between the points of which the full-gathered lace and puff stand out, in a finely bouffant effect. This style of sleeve trimming is especially adapted to the light-weight silks so much in vogue for summer functions.

A third sleeve has for its foundation a gigantic puff, over which are bands of dark velvet ribbon, gathered into neatly knotted rosettes at the wearer's elbow and flaring upon the shoulder is a jaunty bow. The charm of this sleeve is largely in the way the puff is held in place by the velvet straps.

Nothing seems to affect the popularity of the ever lovely fancy waist. Its economy is doubtless one good reason for this, for with one smart skirt and several dainty waists a number of striking toilets may be evolved at comparatively small expense. The style is also becoming to every sort of figure, and is a happy medium between absolute evening dress and the severity of the street gown.

Chiffon continues to be the favorite material used. Its delicacy of texture and soft coloring are peculiarly adapted to the effect sought after. A fetching chiffon waist seen recently had an entire yoke of pearls incrustated in gold, with perpendicular rows of the same trimming extending to the waist line. A huge ruff of the chiffon, which was pale rose in color, and fluffy sleeves completed the design.

Another new waist was of creamy white chiffon, with shoulder straps and girdle of dark green velvet. The décolleté corsage had a blouse effect and was charmingly trimmed with tabs of fruit green moire antique, the wavy design being outlined with delicate pink spangles. This same trimming added beauty to the full chiffon sleeve.

LET US QUARREL TO-MORROW.

A WOOD SUGGESTION TO FOND HUSBANDS AND LOVING WIVES.

Little differences sometimes show themselves in the home, but there is no necessity for permitting them to culminate in anger. A short story, published a few weeks ago in the Mirror, only too plainly indicated the manner by which

a word can bring about much ill-feeling between a husband and the wife whom he promised to love and cherish always. In consequence she remained at home fretting and crying, while he went to his office in "sulks" and came very near losing the goal of his ambition.

A gentleman, the other day, in speaking of these little "matrimonial rifts," said: "My wife is one of the sweetest little women in the whole world, and I am not considered peculiarly cranky, but sometimes differences would arise, beginning with the most trivial things, which, however, being duly nursed, became of monumental proportions, and often threatened the peace of the family. Of course, I was the one commonly to blame, in fact, as I look back on it now, I am sure I was always to blame, for I should have had the wisdom to give way on the non-essentials, and by a little restraint and gentle talk win my little wife over to my way of thinking. But instead of that I feared I should sacrifice my dignity as head of the family, by yielding. Sometimes I went to business without my good bye kiss, and two people were miserable all day.

"But my little wife had an inspiration (most women have when things come to the breaking point), and the next time our argument was drifting near the danger line, she turned aside the collision by this womanly question: 'H—, let us quarrel to-morrow!' This was a proposal for an armistice. What husband could refuse? 'All right,' I said, 'we will put it off till to-morrow,' and we laughed and talked of other things. But to-morrow did not come."

"Indeed, I am sure that to-morrow never comes—it is always a day ahead, and if husbands and wives can keep their quarrels till then, there will be no more little heart broken wives at home and fewer 'blue' husbands at the stores or office. 'Let's quarrel to-morrow!'"

Second edition of . . .
True Witness
St. Patrick's Day Souvenir Number
is now ready.
Price 25 cents.

The members of the German Centre party are said to be negotiating with the Government for the confirmation by the Federal Council of the Bill repealing the anti-Jesuit Law.

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about washing powders. If you feel like it, it's because you haven't got the right kind. Get Pearline and see the difference. There are all kinds of imitations; powders that save work, but ruin clothes; powders that don't hurt, and don't help you; powders that are cheap to begin with, but dear enough in the end. Try them, if you won't take our word for it. But don't get them mixed up in your mind with Pearline.

Send it Back
Peddlers and some unscrupulous grocers will tell you "this is as good as" or "the same as Pearline." IT'S FALSE—Pearline is never peddled, and if your grocer sends you something in place of Pearline, be honest—send it back. 819 JAMES FYLE, N. Y.

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Flour.—We quote:
Patent spring \$3.75 @ \$3.90
Winter Patent 3.35 @ 3.50
Manitoba Patents 3.00 @ 3.00
Straight Roller 2.80 @ 3.15
Extra 2.80 @ 2.70
Superfine 2.35 @ 2.40
City Strong Bakers 2.65 @ 2.75
Manitoba Bakers 2.40 @ 2.75
Ontario Bakers—extra 1.40 @ 1.45
Straight Rollers extra 1.50 @ 1.55

Oatmeal.—We quote:—Rolled and granulated, \$4.10 to \$4.15; Standard, \$4.05 to \$4.10. In bags, granulated and rolled are quoted at \$2.00 to \$2.05, and standard at \$1.90 to \$2.00. Pot barley \$3.75 in bbls and \$1.75 in bags, and split peas \$3.50 to \$3.60.

Bran, etc.—Manitoba bran has sold at \$19, but one buyer claims he has bought 500 lower. Shorts are firm at \$19.00 to \$20, and Mouillie \$22 to \$23.50.

Wheat.—No 1 hard Manitoba wheat is quoted at 75c to 76c.
Corn.—The market remains steady at 55c to 57c for Ontario.

Peas.—We quote 67c to 70c per 55 lbs. in store.

Oats.—No. 2 oats is reported in car lots on track at 41c, and we quote 41c to 42c. It would cost 43c to 44c to bring them in at ruling rates in the West.

Barley.—We quote 50c to 55c for good to choice malting barley. Feed barley is quoted at 45c to 50c.

Rye.—At 55c for car lots.

Blackwheat.—The market is steady at 47c to 48c.

Malt.—We quote at 70c to 77c.

Seeds.—We quote Canadian timothy steady at \$3.25 to \$3.50 per bushel. American 10c to 20c. Red clover firm at 11c to 12c, Alsike 11c to 12c, and mammoth clover 11c to 12c.

PROVISIONS.

Pork, Lard, &c.—We quote as follows:—
Canada short cut pork, per bbl. \$15.50 @ 16.00
Canada short cut, thin, per bbl. 16.00 @ 16.50
Mess Pork, American, new, per bbl. 16.00 @ 16.50
Extra plate beef, per bbl. 10.50 @ 11.00
Hams, per lb. 8 @ 10c
Lard, pure in pairs, per lb. 8 @ 9c
Lard, com. in pairs, per lb. 6 @ 7c
Bacon, per lb. 10 @ 11c
Shoulders, per lb. 8 @ 9c

Dressed Hogs.—Prices are more or less nominal, and we quote \$8.15 to \$8.25 in car lots.

DAIRY PRODUCE.

Butter.—We quote prices as follows:—
Creamery, finest winter 21c to 21½c
Creamery, fall made 17c to 18c
Creamery, early made 13c to 15c
Eastern Township dairy 14c to 17c
Western 10c to 12c

Roll Butter.—A good demand for rolls continues, with sales at 13c to 15c. Manitoba rolls sold at 13c.

Cheese.—Sales at 10c to 10½ for fine to finest and 9c to 9½ for undergrades, about 8,000 boxes being reported so far. A lot of 500 boxes colored sold at 10½c. The public cable is up to 49s 6d white and 51s colored.

COUNTRY PRODUCE.

Eggs.—Sales reported on the same basis as quoted by us last week, namely, 15c to 16c; but the market closes easier with sales at 14c to 15c.

Honey.—Extracted old 4½ to 5½c per lb. New 7c to 8c per lb in tins as to quality. Comb honey 10c to 12c.

Baled Hay.—No. 2 shipping hay \$6 to \$6.50 in round lots, and No. 1 straight Timothy at \$7.50. At country points \$5.00 to \$5.50 f.o.b. as to location.

Maple Products.—Syrup is quoted at 75c to 90c in tins, but it was no doubt mixed. Old maple syrup 60c to 80c. Old sugar 6c to 6½c in boxes and cases.

Beans.—Good to choice hand-picked \$1.50 to \$1.75 per bushel, and poor to fair \$1.25 to \$1.40.

Tallow.—Rough 5c to 5½c.

Hops.—Prices nominal at 5c to 8c as to quality.

FRUITS, ETC.

Apples.—Ordinary \$3.00 to \$4.50 per barrel; fancy \$4.50 per barrel; dried 5½c to 6c per lb; evaporated, 6½c to 6¾c per lb; fancy, 7c to 7½c per lb.

Oranges.—Messina \$2.50 to \$3.00 per box. Valencia, 420s, \$3.75 to \$4.25 per box; Valencia, 714s \$4.50 per box; California Navela \$3.25 to \$3.75 per box; California seedlings \$2.50 to \$3.25 per box; California Banded, \$3.15 to \$3.60 per box; Jamaica, \$3.00 to \$3.00 per barrel. Lemons \$2.50 to \$3.50 per box. Fine Apples 2½c to 3c each. California Pears \$2.25 to \$2.50 per box. Cranberries \$5.25 per box. Grapes.—Almeria, \$7.00 to \$7.50 per keg. Dates 8½c to 10c per lb.

Potatoes.—Chili on track 50c per bag of 90 lbs.; Early Rose, on track, 55c per bag of 90 lbs.; Early Rose, jobbing lots, 65c per bag; Chili, jobbing lots, 60c per bag.

Onions.—Red \$1.90 to \$2.00 per barrel. Yellow \$2.25 per barrel.

FISH AND OILS.

Salt Fish.—Green cod No. 1 large is quoted at \$8.00 to \$8.50. We quote:—Dry cod \$4.50 to \$4.75, and green cod, No. 1, \$4.25 to \$4.60. Labrador herring \$4.00 to \$4.25, and shore

\$2.00 to \$2.50. Salmon \$10 to \$11 for No. 1 small, in bbls, and \$12.50 to \$13.50 for No. 1 large. British Columbia salmon \$10.
Canned Fish.—We quote:—Lobsters \$6.00 to \$6.25, and Mackerel \$3.85 to \$4.00 per case. Oils.—Steam refined seal sold at 55c net cash for round lots, and 58c to 57c for small lots. Newfoundland cod oil 55c to 57c, and 58c for Gaspe in jobbing lots. Cod liver oil 65c to \$1.00.
Fresh Fish.—Cod and haddock 2½c to 3½c. Lake fish 4c to 7c for white fish, and 6c for pickerel. Fresh salmon 14c.

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