THE TRIBUNE

IMPORTANT NOTICE WORKING MEN, ATTE

Be very careful where you buy Insurance for yourselves or your families! There is a great deal of difference between the Policies of the Sun Life Assurance Company of Canada and those of other Companies; more than you have any idea of.

For instance: The Sun Life 20 year endowment for children costs less and gives nineteen dollars more on every \$100 of Insurance.

The Bonuses or Profits are guaranteed on small policies as well as large.

-Write a Post Card to-

ALFRED B. OHARLES, Supt. Thrift Dept.

SUN LIFE ASSURANCE COMPANY OF CANADA -

OUR FOREMOST CITIZENS

Have Declared Themselvss as Follows on the License Reduction

STRICT ENFORCEMENT THE REMEDY.

The laws regulating the sale of liquor e strict, and it is in the power of e License Commissioners to cancel the use of any who violate them, or ho neglect to comply with the pro-nions of the law in any respect. It upholding the commissioners and in-sectors in their enforcement of the , rather than by unnecessary reduc-us of the number of licenses, that cause of real temperance will be t served and most surely advanced.

CONFISCATORY AND DISHONEST It should not be forgetten that a mober of the hotelkeepers have been

compelled to expend very considerable sums of money to bring their houses up to the standard demanded by the Gov-ernment, and now to deprive them of their blows their licenses without compensation would be an act of confiscation which could not be defended as honorable.

The proposed measure is not needed; would do a public injury by further curtailing our already sufficiently re-stricted hotel accommodation, and there is no good ground for believing that it would tend in any degree to lessen the consumption of intoxicants, or in any way promote sobriety and good citizen-ship. For these reasons, in our opin-ion, it ought to be rejected by every wellwisher of our city.

A Thoughtful Precaution

President Mulqueen of the Licensed Victuallers' Association says in a circu-lar issued for the Christmas trade: "You will remember that last winter when the question of license was be-fore the Council, Controller Spence cited the large number of arrests for drunk-enness at the Christmas senson. "We hotelkeepers, and probably the controller himself, are aware that the increase of intoxication at the holiday senson is not due to drinking at the

increase of intoxication at the holiday season is not due to drinking at the bar, but to the consumption of liquor in the homes, where more is kept at this season of the year. "Under the circumstances we would urge you to be specially careful and to redouble your efforts to have this a sober Christmas as far as may be in your power. Remember that some of sober Christmas as far as may be in your power. Remember that some of the occupants of the pulpits and some of the newspapers will not hesitate to ascribe drunkenness to the hotels, no matter where the liquor may be drunk." This showed an earnest desire to stop the holiday drinking.

Chirps from the Nominations

"License reduction will be the most important subject to be discussed in the near future. All the aldermon in

the near future. All the alderneen in ward three have voted against license reduction," said Mr. O. B. Sheppard, as he took the platform. "That's where you're all wrong," said a man in the front seat. "If I am wrong I say conscientious-ly and honestly wrong. If you reduce the licenses you're going to build up one of the greatest monopolies possible. You can't legislate a man into sober-ness. You can't name another city on the earth with a population like this that is the equal of Toronto for se-briety."" THE CLUB FELL.

THE CLUB FELL. "Bats!" said the front seat man. "Do you know about the clubs?" "Yes, there are a good many clubs

manipulators the world had ever seen. As a humble representative of labor, having no connection with the machina-tions of greedy capitalists, he thought he should be elected. No property qualification for voters, a fire hall for Royce avenue and a \$700 exemption for small houses were the thickest planks in his platform.

HOUSEHOLD HINTS

Apple Fritters.—Cut firm apples cross-wise into slices one-quarter of an inch thick, and stamp them into eireles of uniform size with a biscuit cutter. oprinkle them with orange water and sugar, and let them stand ten minutes; dry them on a napkin, then dip them into a batter and drop them into hot fat. Fry to a light brown, lift them out on a skimmer, and dry on paper in an oven until all are fried. Roll them in sugar and serve on a folded napkin with a sweet sauce passed around with them. them.

Apple Layer Cake.—One cupful of sugar creamed with half a cupful of but-ter; add the beaten yolks of four eggs, one-half a cupful of milk, two eupsful of flour, with two level teaspoonsful of baking powder sifted through it, one teaspoonful of lemon or almond extract, and the beaten whites of the eggs. Bake in three layers. When cold spread with this mixture: Peel and grate four large apples; beat into them one cupful of sugar, two teaspoonsful of melted but-ter and two whipped eggs. Pour into a porcelain saucepan and stir steadily over a moderate fire until the mixture has boiled one minute. Bemove from the fire, add two teaspoonsful of lemon into tablespoonsful of minced almonds. Gool it and build the eake, sprinkling the top with powdered sugar. Cap the top generously with whipped cream, fla-vored, and serve at the table.

ch Pud

juicy, and dredge with powdered super and cinnamon. Put the pan into a hot oven and bake for eight or ten minutes, or until well done. Cut the cake into triangular pieces and serve hot.

72 Queen St. W., Toronto, Ont.

Spiced Apple Pickle.—Wash ten fim, tart apples, cut, them unpeeled into thick, narrow alices, and pack in an earthen jar in alternate layers with green papnarrow alices, and pack in an earthen par in alternate layers with green pep-pers, sprinkling each layer with salt. Use six small peppers and half a cupful of salt. Tie a teaspoonful each of whole cloves, allspice, mace and grated horse-radish in a muslin bag and drop inte a quart of vinegar. Bring the vinegar to a boil, then add two heaping tea-spoonsful of sugar and pour boiling bot ever the apples. The following morn-ing drain, reheat the liquid, and pour scalding hot over the solids. Repeat twice more. The next morning grann-lated sugar, one tablespoonful of but-ter, and one dessertspoonful of but-ter, and one dessertspoonful of grated lemon peel. Peel and divide pears in eighths; place a layer in round baking ush, covering with sugar and bits of butter. Adu the fruit, butter and asgar alternately until exhausted, having sugar on top, sprinkle the lemon peel evenly on top, cover dish with plate, and bake slowly until pears can be pierced with a splinter. Length of time varies accord-ing ta degree of hardness of fruit. About one and one-half hours, however, are required. Must be prepared the pre-vious day and eaten cold.

Stewed Pears .- Take the hard little Stewed Pears.—Take the hard little pears such as grow on every old farm, eut out the blossom end and peel, leaving on the stems. Put over the fire in sold water, heat graduany and stew gently unai tender. Take out the pears and keep them warm in a sovered dish while you add to the water in which they were cooked as much molasses—not syrup, but old-fashioned molasses—not syrup, but old-fashioned molasses—and a little ginger. Boil this half an hour, skim it, put the pears back into the liquor, stew all together twenty minutes, and pour out into a deep dish. Serve well chilled. They are especially good if entchilled. They are especially good if eat en with hot biscuit.

NOTES AND NOTELETS.

ome of the bankers are asking the tion, Will there be a commercial de-sion? They are quite wise in ask-this question, but the guesses they a as to the future show how little make as to the future show how little these gentlemen appeal to any adequate principles to obtain the correct answer. There is undoubtedly great prosperity. No one can go through our large cities without seeing the outward and visible tigns of enormous wealth. There never was a time in which machinery was so productive. Owing to the free trade that the railroad and steamboat have intro-dnced to a degree never before heard ef, the wealth of every nation is being poured into every other nation in a de-gree surpassing all other time. This is part of the evolution, when we shall have introduced the golden rule into business

be made and sent half round the world for less than a dollar.

Thus we have a tendency in the manu-facture of goods to adopt improvements which are all the time bringing prices down and down.

n rule into with the same skill that we have intro-

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In bad times the value of the land de-lines, but just so sure as good times omes the owners of the land can in-rease their demand till they get all that he business can bear. Let a depression bea come, and then those obligations are be too great, and bankruptcy

It is most interesting to note the rap-improvements that are being made to militate trade; that is, to make trade ore free. In this country two new illroads are under construction across a continent. Trolley services are being when in several directions, thus introad in several directions, thus intro-ing a new feature in rural lite. The nus of Panama is likely new to have null, at a cost of possibly \$250,000, All this movement is connection various improvements in the meth-if production tends to reduce the of manufactured goods. The hat would have cost a hundred dol-man written by some old arriba of pi when written by some old scribe, be bought to-day for a few cents. the transformation of the ore into and its transportation to its destina-the reduction has been more than a

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at nearly a dollar per bushel. Then the price began to decline, till in 1895 it stood at 50c per bushel. By this de-cline and also the reduction of prices

tion." And he saw only half a truth, or prob-ably only quarter of a truth, for he never asked the question why that farmer was compelled to place his neck in the yoke of a mortgage. Then comes a third step in the trag-edy. The owner of the factory, finding that his goods are not selling, reduces hours, or dismisses a number of his men. Thus the men find themselves in the posi-tion that they cannot make their usual purchases. Here again there is a block. Now the clothiers find that their goods are not selling, and consequently they shorten production, dismiss a number of their hands, and thus matters get worse.

Now the clothiers find that their goods are not selling, and consequently they chorten production, dismiss a number of their hands, and thus matters get worse, till sometimes the best houses have been compelled to close, and the banks have suspended, and panie has become general. a sen we hear the term, "overproduc-tion" again and again, and not a word about the bad method of taxation which forced one part of society into debt so great that it could not be paid. And we may have to go again and again through the days of want, and starvation may visit our cities, before we learn how to obey the law of the Lord, and render to every man his due.

ansportation to its destina-tion has been more than a your purchases proclaims the fact that Think of it, a clock can you are a principled unionist.

in the ward t was the rejoinder.

was the rejoinder. For fifteen years, the speaker said, an average of 3,500 people a year were arrested for intoxication, about ten a day—a very creditable record, equalled no place else, he said. Mr. Wilson laid special stress on the \$700 exemption and upheld the sover-eign voice of the people. He wanted east end issues forced in Council in the proper way. He wanted a definite plan for the improvement of the marsh, and in regard to license reduction he would be guided by the vote of the people.

"'I'm not going to make a very long speech or make any promises," an-nounced Ald. Stewart, "because prom-ises are like pie crust, easily broken." This he illustrated by the fact that Council had not passed the \$700 ex-emption "for the little homes of the people." Ald. Stewart believed in the sovereign voice of the people and had always been guided by it. He might not have done much, but he had done the best he could and a man could do no more.

no more. The alderman "apologized" for Ald. Fleming, who was ill in bed, and Mr. Stewart hoped the electors would not be unfair to him on that account. (Ap-

be unrar to nim on that account. (Ap-plause.) Ald. Chisholm then said a word for himself and declared that in every in-stance he had stood for the interests of the city without any kind of pre-judice. He advocated the continuance of and municipal control of the cattle market. The business there this year had aggregated 430,913 head of stock. The alderman mentioned the fact that the finest public school in the city was built in ward one this year. A new police station was now assured. He re-ferred to the large sale of city lands in the ward this year at good prices. He, too, put in a word for Ald. Flem-

ferred to the large sale of city lands in the ward this year at good prices. He, too, put in a word for Ald. Flem-ing in his enforced absence. "I believe that I set an example to the alder men in the Council; that I voted in every divisoin," T. L. Church announced. "That I introduced all beneficial legislation against the street railway, and that the city will be on top at the next election. "I attended to the harbor, the level crossings and the Assessment Act. "I believe the Bailway Commission is a farce." "I'I don't need any introduction to this Council," started of Mr. F. H. Woods.

Jas. F. Stewart stoutly declar the city was falling into the h the most desperate lot of hands of

the cores from six mildly tart apples. Put the apples in a pudding dish, and fill the cavities with the following mix-ture: The grated rind of one lemon, one cupful of sugar and one salts ful of salt. Put butter the size of a chestnut on the top of each apple, pour in enough water to cover the bottom of the dish, and bake carefully in a hot oven until tender. Beat the whites of three eggs until foamy, add the juice of the lemon and three tablespoonsful of powdered sugar, and beat all together until stiff enough to hold its shape. Pile it over the apples and brown slightly in the oven. Serve cold with custard

Apple Pudding No. 2—Pare, core and stew to a pulp half a dozen tart apples; press through a colander; add the grat-ed rind of half a lemon and sufficient wugar to sweeten. Pare, quarter and ore six more apples, put them in a bak-ing dish, sprinkle one-half a cupful of sugar over them and bake slowly until tender. Line a deep pie plate with good paste and bake until well colored. Pour into it the stewed apples, and lay on them the baked apples, piling them up dome shape. Cover with a meringue made of the whites of three eggs, beaten to a stiff froth, with three tablespons-ful of sugar and a few drops of lemon juice. Brown in a moderate oven and serve cold with a custard made from the yolks of the eggs, one pint of milk the yolks of the eggs, one pint of mill and two tablespoonsful of sugar.

Jellied Apples.-Wash and wipe dry enough snow apples to make, when cut up, one quart; these apples vary so in size that it is not possible to give the parts of the skins and put them on to boil with enough water to cover shem, and boil until the juice is a pretty red olor. Strain the juice, add one and one half expsful of sugar; let come to a boil and add the quartered apples; simper until the apples are clear and tenffer. Have one tenspoonful of gelatine soaking in a quarter of a cupful of water; take pice, pour it over the apples, and set away to get cold. Apples are delicious this way, especially if served with whipped cream.

Apple Pancake.—Make a plain, thin batter of eggs, flour and milk, and pour into a big, buttered frying pan, hot enough to begin the baking at once. As soon as the batter spreads out cover with a layer of stewed apples, not too

SOUVENIR PROGRAMMES.

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Mary Harrington Baltz.

The Beloved Secretary of the Woman's International Union (Label Lea-gue Who Has Just Passed Away at Her Home In Elmira. N. Y.

The sad news reaches "us that our beloved International Sceretary. Mary Harrington Baltz, has passed away. The news will cause unspeakable sorrow to all who knew her, and will be an irreparable loss to the organization in which she has been a leading factor for so long a time.

See that you get the bakers' an label on each and every losf of by you buy.