

Does Life Insurance Pay?



It does when secured in a thoroughly reliable and responsible Company.

THE NORTH AMERICAN LIFE ASSURANCE COMPANY,

has a record for Reliability as attested by the prompt payment of its death claims, the equitable treatment of and liberal dealings with its policy-holders, and the highly satisfactory profit results paid under its matured investment policies. Responsibility, as attested by its progressive, thorough conservative management, and its unexcelled solid financial position; its ability to earn a satisfactory rate of interest on its invested assets and provide an exceedingly large and increasing Net Surplus for the policy-holders, thus placing it in a position to meet all its present and future obligations.

The Compound Investment Policy issued by the Company is a very desirable and attractive form of investment insurance. Copies of the last Annual Report of the Company and pamphlets explanatory of its investment and other advantageous plans of Insurance will be furnished on application to any of the Company's agents, or to

WM. McCABE, MANAGING DIRECTOR.

Our Queen.

"Many daughters have done virtuously, but thou excellest them all."—Prov. xxi. 29.

Beloved Queen and Empress, we
Who kept with joy thy Jubilee,
New songs most grateful raise,
We offer up our praise to Him,
Enthroned amidst the Seraphim,
Who lengthens out thy days.

No reign of all thy noble line
Can be compared at all with thine—
Sixty illustrious years.
A glorious reign! Excelling all,
Yet hast thou bowed beneath the pall,
Baptized with many tears.

Nature's "one touch"—the mourner's tear,
As Wife and Mother, made thee dear
To those oppressed with grief,
From kindly heart thy message sent,
Of sympathy, with sorrow blent,
Has often borne relief.

Sovereign ne'er laid on Patriot's shrine
A heart and life more pure than thine,
Our most beloved Queen!
Vicissitudes and war's alarms
Ne'er found thy Womanhood at arms,
But self-possess'd, serene.

"The meek and quiet spirit" sheds
On earthly courts and crowned heads
A glory all its own,
And as in thee these graces blend,
Thy queenly virtues far transcend
The lustre of that throne.

Which kings and queens have handed down,
Associate with the royal crown
From hoary ages past,
They shine with radiance brighter far
Than "Koh-i-noor" or "Morning Star,"
And shall for ever last!

Toronto, Canada, 1897. —ROBERT AWDE.

The Largest Radiator Manufacturers Under the British Flag.

For ten long Canadian years the Toronto Radiator Manufacturing Company, of Toronto, have been the undisputed leaders in the manufacture of hot water and steam radiators. From the Atlantic to the Pacific coasts they have been placing their radiators against every other form of heater in existence, and have won praise from every user of them. The Toronto Radiator Company's Safford Radiators are made without the use of bolts, packing, or washers. They have no auxiliary elements of any kind or description upon which the connections are to depend. Much has been said and written on how to heat our homes, but here we find the pioneers of the art. The Toronto Radiator Manufacturing Company are the first company in Canada to give complete and comprehensive data upon the subject. They know every defect in the goods made throughout the world, and have in their Safford Radiators an article without these defects, and embodying every improvement known to the mechanical skill of this age. The Toronto Radiator Manufacturing Company made the entire radiators for the new Parliament buildings, Board of Trade, Toronto University, Upper Canada College, and the new City buildings. They have shipped recently thousands of feet of the Safford Radiator to foreign lands, and have, in fact, furnished heating apparatus for fully 80 per cent. of the best buildings erected in Canada since their system has been put upon the market. Among the various styles we find dining-room, stairway, circle, and curved. They can make a radiator in any shape to be conceived of; all they want is orders. Send to the Toronto Radiator Manufacturing Company, 348 to 376 Dufferin street, Toronto, Ont.

"Our spiritual blessings are far more important than anything else, and if we use them right we will surely express our gratitude for them."

Hints to House-keepers.

Dredge the top of a cake with flour before icing, and the icing will not run.

To keep onions white after boiling do not cook too long, nor in an iron pot. Cooled in agate iron or in porcelain-lined kettle, and removed as soon as boiled, they will be white and good to look at.

Snow Custard.—Take half a box of gelatine, a pint of boiling water, two cupfuls of white sugar, two lemons, and three eggs. Pour the boiling water over the gelatine and stir until it is dissolved; add the sugar and juice of lemons; when nearly cool, add the whites of the eggs beaten to a stiff froth; beat thoroughly all the ingredients for forty-five minutes, and set away to harden. For custard for the above take the yolks of three eggs, and one pint of milk; sweeten to taste, and set in a kettle of boiling water; stir constantly until done; when done flavour with vanilla.

Egg Salad.—Twelve hard-boiled eggs, one-half pint of cream, butter the size of an egg, a little parsley, chopped fine, one tablespoonful of flour. Take cream, butter, parsley, and flour, mix and cook until thick. Slice the eggs, and after each layer of eggs add one of bread crumbs, over which pour the cream to cover. When the dish is full bake till brown. Garnish with parsley and serve hot.

When meats are being roasted and there is danger of their becoming too brown, place a basin of water in the oven. The steam will prevent scorching, and the meat will cook better.

Meat Gems.—Remove all pieces of fat, bone and gristle from cold roast beef or pork that is very lean, and chop fine or put it through a meat cutter. To one large cup of chopped meat add an equal quantity of bread crumbs, half a teaspoonful of salt, a saltspoonful of pepper, and a teaspoonful of butter; moisten with half a cup of milk and beat thoroughly. Then fill gem pans nearly full with the mixture; break an egg on the top of each, and bake until the eggs are cooked.