

THE J. E. ELLIS CO., LTD.

.....3 King Street East.....

The Leading Silversmiths of Canada

The choicest of gifts are found in our stock. Everything is purchased with a view to obtaining goods that are not common and whatever the articles may be they will always be found reliable.

STERLING SILVERWARE for the dining table, for the toilet table, the writing table and personal adornment
BRONZES, the choicest French art can produce.

CLOCKS. French Porcelain, Onyx, Marble and Carriage Clocks.

LAMPS, the New Rochester's newest patterns.

CHAFING DISHES and KETTLES, with the celebrated Sternau lamp which requires no wick. * These dishes have solved the problem of luxurious living at a nominal cost. All who appreciate fine culinary effects will find our Chafing Dish a necessity

TEA-KETTLE RECIPES

HOW TO MAKE CHOCOLATE.

Select three-quarters of a pound of good chocolate, break it into small pieces and dissolve by pouring upon it half a pint of boiling water. Stir well with a wooden spoon, and when the chocolate is thoroughly dissolved pour over it from the kettle one quart of boiling water. Use, if desired, a quart of milk instead of water. Let it cook well for ten minutes, sweeten to taste and then serve.

HOT MILK PUNCH.

A table-spoonful of pulverized sugar, one and a half wine-glass of spirits, fill the tumbler with hot milk, stirring slowly with spoon. Sometimes the ingredients are well shaken, and nutmeg sprinkled upon the surface. This drink is very nourishing and popular for convalescents.

GRAPE LEMONADE.

Take the juice of four large lemons, one pound of freshly crushed sweet grapes, and a cup of sugar. Pour over the mixture a pint and a half of boiling water, and let stand until cool. Strain and serve with cracked ice.

RASPBERRY LEMONADE.

To half a cupful of raspberry syrup add the juice of one lemon and two oranges. Pour on a pint of boiling water, let cool and serve.

ITALIAN LEMONADE.

Parse dozen lemons, press out juice in the peel, let it stand through night, add one pound loaf sugar, pint of sherry, 1 1/2 quart boiling water, whip these well, add pint of boiling milk and strain.



"Come let us quaff the cup."—SHAKESPEARE.

"Drink, pretty creature, drink."—WORDSWORTH.

THOSE TEA-KETTLES ARE THE REALIZATION OF A BEAUTIFUL DREAM.

OUR EBONY BRUSHES are imported direct from France and are stamped with our name as a guarantee of quality. Many houses rise and fall, but sixty years of steady business has proved our worth, whether you order by mail or by personal selection we guarantee everything we sell and if you order by mail and on arrival the goods are not fully up to your expectations we cheerfully refund your money.

TEA-KETTLE RECIPES

THE HIGH ART TEA.

They sip their tea. 'Tis black,
Real Russian Caravan, with just a
squeeze
Of lemon. All real Russian teas
Are served up thus, and do not lack
A dash of rum; while, as for cream—
"They'd laugh at you in Russia,"
says the host,
An Artist—(his atelier's a dream,
With raw silk drapery hung with
much *clat*.)
He never paints, 'tis true, but that's
a part
That only stands for what's *mechan-*
ical in Art.
Real Art is tea that comes in small
bricks from Herat,
And pretty girls—to worship as
their Tsar
The Studio-tea Artist with his
Samovar!
Roy L. McCardell, in Puck.

CLOVER TEA.

Take a handful of dried heads of sweet clover, crush them into fragments and pour on boiling water. Let stand for a few moments and the tea is ready to serve, sweetened or not, as desired. The clover heads may be secured at any drug store. This is a very soothing drink for persons suffering from digestive troubles.

VANILLA PUNCH.

Beat up one egg with two table-spoonfuls of sugar. Add four table-spoonfuls of milk and a dozen drops of vanilla extract. Fill up the cup with boiling water, stir thoroughly and serve.

BOUILLON.

One teaspoonful of beef extract dissolved in a cup of boiling water, one teaspoonful of port wine. Salt and pepper to taste.