

mittee of the Upper House to confer with a committee of this House upon the question, and to report to the next regular meeting of the Provincial Synod." While not agreeing with the wording of this resolution of the Lower House the Bishops accepted the suggestion of a committee, and nominated members of their House to act thereon. 4. Here, then is the total result of the deliberations of the Provincial Synod. The whole question has been referred to a committee. In the heated state of feeling in the lower house this was no doubt the best that could be done for the present. Even the bishops were not unwilling to contemplate a modification to judge by their final suggestion that the subject should be remitted to the various dioceses. While the lower house could neither consider the abstract arguments of the bishops, nor the merits of the alternative schemes proposed by Qu'Appelle and Calgary, in view of the general feeling of soreness, and also it may be confessed of mutual distrust. It is most desirable that this feeling of distrust should be removed for the future welfare of the province, and for the various dioceses within it. The conciliatory speeches of several of the Rupert's Land clergy, notably those of the prolocutor, of the Rev. Canon Matheson, and of the Rev. Rural Dean Matheson, did much to promote a better feeling. If the committee is able to meet and to suggest some moderate way of avoiding a repetition of past difficulties it will bring peace to the province, and will have earned the thanks of the Church.

FRANK V. BAKER.

Useful Receipts.

APPLE AND CELERY SALAD—One cup celery, one cup chopped walnuts, and the same amount of apple chopped finely. Then make a salad dressing of the yolks of four hard boiled eggs, half teaspoonful cayenne, half teaspoonful black pepper, a salt spoon of salt, one teaspoonful of mixed mustard, one teaspoonful of sugar, one cup of cream, and vinegar to taste, and mix all three together.

MAPLE CREAM—Three-quarters of a pound brown sugar, one cup cream, one tablespoonful butter. Boil till it thickens, and flavor with vanilla. After taking it off the stove beat it until stiff. Walnuts improve it, and may be added just before it is beaten.

MOTHER'S CUP CAKE—One cup butter, two cups sugar, creamed together; three cups flour, four eggs, beaten separately, one small cup sweet milk, two teaspoons baking powder, flavoring as preferred. Bake as a jelly cake.

PRUNE WHIP—Soak half a pound of prunes over night. In the morning stew until tender, with half a cup of sugar. Then rub through a sieve. Beat the whites of four eggs to a stiff froth, and add the sifted prunes, beating well together. Heap a platter and bake in a slow oven for twenty minutes, allowing the whip to brown. Serve with whipped cream.

We understand that the S. P. G. will endeavor to raise a sum of £250,000 in connection with the keeping of its bicentenary. Some 9,400 churches in England, Wales and Ireland are associated with the support of the society.