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HOME.

OYSTERS.

Oyster Loaf.—Cut the top from loaf of bread and scoop and scrape out the inside, leaving the bottom and sides whole. Set the hollowed loaf with the top crust laid by it, in an open oven to get very dry and warm. Cut four dozen oysters in their own liquor. When they begin to curl at the edges, add the crumbs of the loaf, rubbed fine. A large tablespoonful of butter melted in one of four; add a teaspoonful of hot milk; season with salt and pepper and cook for three minutes after the milk is added. Butter the inside of dried loaf. Fill with the oyster mixture, put on the upper crust and serve.

Clear Oyster Soup.—Wash each oyster and strain liquor through fine sieve. One quart of milk, one pint of oysters, one teaspoon of butter, one teaspoon of salt, white pepper. Put oysters in when the milk comes to a boil.

Oyster Bouillon.—Mash and chop fine fifty good sized oysters, put in a double boiler, cover, and cook slowly one hour; add a pint of water, a level teaspoon of celery seed, and strain through cheesecloth; re-heat, add a tablespoonful butter, a little salt, and serve in cups.

Steamed Oysters.—Buy the oysters unopened. Wash thoroughly with brush or coarse cloth. Place them separately in a kettle of boiling water. The deep shell must be underneath in order that no liquor may be wasted. As soon as oysters open, they are done and should be served at once with pepper, salt and butter on nice brown buttered toast.

Fanned Oysters.—Plump a quart of medium sized oysters in their own liquor, adding a tablespoonful of butter, a tablespoonful of lemon juice, and salt and paprika to taste. Serve on toast.

POTATOES.

Delicious Potatoes.—Arrange alternate layers of cold boiled potatoes cut in dice, grated cheese, a minced pimiento, and white sauce. Allow two cups of potatoes, one-third cup of cheese, and one and one-fourth cups of sauce. Cover with buttered crumbs and brown.

Fried Potatoes and Celery.—To six raw potatoes sliced in the usual manner add a medium sliced onion and three stalks of celery sliced rather fine. Salt and fry in hot olive oil, or ham or bacon fat. (See the outside stalks of celery, reserving the others for the cable use.) The celery gives the fried potatoes a delicious flavor, and all those who have tasted this recipe say it is fine.

Brabant Potatoes.—Cut the potatoes in dice and fry them for a few minutes in hot lard. Long before they are done take them from the lard and turn them into a frying pan with a generous lump of fresh butter; fry them until a golden brown, after which sprinkle some chopped parsley over them; season with salt and pepper, and spray them with lemon juice.

FOREIGN DISHES.

Liver, Spanish Style.—Place in baking dish layer of sliced onions, then slices of liver rolled in flour, an liver layer of onions, a medium sized sliced tomato, two small green peppers chopped fine, salt and pepper to season, two or three small slices of bacon, or a tablespoon of lard may be substituted for bacon. Cover with boiling water, bake in moderate oven for about an hour, adding water if necessary.

Potato Cake.—Two cups of sugar, two cups of flour, one cup of butter, one large cup of English walnuts, one cup of potatoes mashed and seasoned ready to serve, one and a half cups of chocolate grated, one-half cup of milk, five eggs, using all the yolks and whites of three, keeping two whites for boiled frosting; two teaspoons baking powder, one each of cloves, cinnamon, allspice and nutmeg; one each of lemon and vanilla. Bake either in loaf or layers. Cream butter and sugar. Add milk, then yolks of eggs beaten light, then potatoes, soft spices, chocolate and baking powder in flour, and add to eggs

and butter. Then add beaten whites and lastly the nuts. Will keep fresh for a week or ten days.

Mexican Tomatoes and Rice.—Take four tablespoonfuls of rice, wash, and dry in a napkin. Place rice in the frying pan with a tablespoonful of lard, brown it over the fire a light tan color. Add to this three diced onions and allow to partially fry. In another kettle have a quart of tomatoes, salted and peppered to taste as for stewing. To this add four diced potatoes, two green peppers that have been prepared and allowed to lay in salt water a few minutes—a tablespoonful of butter and cold chicken cut in small pieces (although this latter is not necessary to the success of the dish) and when boiling add the rice and onions and pack away in your cooker for an hour.

Mexican Beef Stew.—Take 25 cent beef brisket, cover with water and boil until tender, strain, and let stand a few moments. To this add one cup stewed tomatoes, or two fresh ones, one-half teaspoonful of salt, Bermuda onion. Add last of all one tablespoonful of butter into which one-half teaspoon of chili pepper has been placed and fried.

CHEESE.

Potted Cheese.—Three pounds well flavored cheese, three quarters of a cupful of butter, soft enough to mix; three-quarters of a cupful of vinegar, three-quarters of a tablespoonful of mustard, mixed with two tablespoonfuls cold water; two and one-half teaspoonfuls salt, speck of cayenne pepper. Put cheese through meat grinder, using the finest cutter. Add vinegar, butter, mustard, salt, and cayenne pepper. Mix and rub the whole together until smooth. Taste carefully and season more highly if necessary. Pack in small jars. Pour one teaspoonful of brandy over top of each jar to prevent spoiling. Cover tightly and keep in a cool place.

Cheese Sandwich.—Grate one-half pound cream cheese with three pimientos cut fine. Add a mayonnaise dressing of two eggs, well beaten, three even tablespoonfuls of sugar, a lump of butter the size of a walnut, one-half teaspoonful of dry mustard, three tablespoonfuls of vinegar, and two of water. Boil until thick, set away to cool, when add a little milk to thin, then add this to the cheese and pimientos; spread between slices of bread.

USEFUL HINTS.

Fresh milk applied to boots and shoes has a preservative effect on the leather.

Never wash game, inside or out; merely wipe it with a cloth rung out in hot water.

To remove iron rust, dampen cloth, rub on cream of tartar, rub well, and let stand an hour, then wash.

Coffee or tea stains if rubbed with butter and then washed in hot soapsuds will come out quite white.

Lamp chimneys will not break easily if placed in water, which must be very slowly brought to the boil.

When washing flannels put two teaspoonfuls of ammonia into one gallon of water to soften the fabric.

In cleaning wall paper with bread crumbs use two-day-old bread in small pieces; clean with downward light stroke. Never go over the same surface, and never work horizontally. Cut away soiled part of bread continually.

Macaroni or rice, after being cooked, if put into a colander, and rinsed with cold water, will not stick together in a solid mass, as it is otherwise inclined to do. The rice can be put in the oven afterwards to reheat it.

To prevent the skin rising on the top of milk that has been boiled, as soon as the milk is hot, put the vessel containing it into a pan of cold water. Leave the milk until it is cold, and you will find that there is not the slightest skin formed.

Mustard is the nearest approach to a universal cure-all. Few rains will not give way before a mustard plaster, and a wide range of internal inflammation from colds and other causes may be stopped by this timely application. It is the first and best resort in threatened pneumonia, congestion of the lungs, or determined colds on the chest.

BATTLE OF THE LINERS

THREE CORNERED FIGHT FOR SUPREMACY AT SEA.

White Star Giants to be Excelled by the Hamburg and Cunard Companies.

The fight for the supremacy of the sea between Great Britain and Germany is by no means confined to the building of Dreadnoughts and super-Dreadnoughts. Both countries are striving to excel in the matter of mercantile fleets, and the fight is centered mainly upon the passenger and freight traffic of the north Atlantic.

The struggle has been going on for many years and vessel has followed upon vessel, each eclipsing its predecessors in speed or size. The Lucania and Campania, built for the Cunard Line in 1893 to steam 23 knots an hour, were really the first to set the pace for speed. The Lucania in 1894 reduced the passage from Queenstown to New York to 8 1/2 days, her best day's run being 522 knots, and this record stood for many months.

The next ocean greyhound to appear was the Kaiser Wilhelm der Grosse of the North German Lloyd, built in 1897, with a speed of 22 1/2 knots. In 1897 she did the passage from Southampton to New York in 8 days, her best day's run being 580 knots.

The Hamburg-American Line then made a bid for the record with the Deutschland, built in 1900, which easily proved herself the fastest ocean steamer afloat at that time. In 1903 she did the voyage from Cherbourg to New York in 5 1/2 days, and she has also steamed from New York to Plymouth in 5 days 7 hours 38 minutes.

THE NORTH GERMAN LLOYD replied with the Kronprinz Wilhelm, built in 1901, and the Kaiser Wilhelm II., built in 1902, of 23 and 23 1/2 knots respectively, but the Deutschland's ocean record remained unbeaten until the appearance of the Cunard company's Lusitania and Mauretania, both built in 1907, of 24 knots speed and 70,000 horse-power. The North German Lloyd launched in 1908 the Kronprinzessin Cecilie, a fast boat of 23 1/2 knots. She has covered 560 knots in a day, but has never been able to lower the Mauretania's record of less than 4 1/2 days from Queenstown to New York.

And so for the present the laurels for speed rest with the Cunard Line, and the Mauretania's record is likely to remain unchallenged for many days, for it has been found that the addition of a knot to the speed of a ship is too costly in coal consumption to be remunerative, and experience has also shown that the average traveller is not so keen on making record trips as on having a comfortable voyage. Competition, therefore, is now taking the form of increased tonnage and better accommodation for passengers. Speed is being sacrificed to luxury. The lines which are pitting their resources against each other are the White Star, the Cunard and the Hamburg-American. At present the North German Lloyd does not aim at ships of great tonnage, and indeed it is doubtful if it has any present intention of strengthening its fleet. It may be said that the two English companies are as active in competition against each other as they are against the German line.

THE LARGEST VESSEL.

When the White Star Line placed on the stocks the Olympic, recently launched and the Titanic it was believed that the limit in size had been reached. Both of them are of 45,000 tons and over 680 feet in length. But it has since been learned that the Hamburg-American Line is actually building a vessel destined, it is boasted, "easily to displace the Olympic as the largest vessel afloat."

The vessel, which is being constructed at the Vulcan yard at Stettin, has not been designed for speed—twenty-two knots being aimed at—but in other respects she will be a remarkable advance upon any vessel at present afloat. Her length will be 881 feet and her gross tonnage 50,000. Her captain's bridge when the liner is fully loaded will be seventy-seven feet above the water line and the flag at her mast-head will be 208 feet above the water. The hull of the new liner is so enormous that the Deutschland could float within it as in a basin, even her funnels being hidden. The Deutschland is 682 feet long and her gross tonnage is 15,500.

The Hamburg-American Line announces that besides this leviathan it has fourteen other steamers building with a joint cargo capacity of 110,000 tons. This German company is already the largest steamship owner in the world. The boast that its new vessel will be the biggest steamer afloat may, however, prove unfounded.

THE CUNARD LINE

has issued specifications and invited tenders for the construction of a huge steamer for the Liverpool-



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ANIMALS AS GRIMALS

DUMB BRUTES ARE BROUGHT INTO COURT.

All Due to the Superstitions of People so Prorvalent in the Past.

The Saint James Gazette in a recent issue relates that a woman living in Etampes, near Paris, was counting her money as she walked along the street and dropped a note of \$200. The bill fluttered to the ground and was picked up by a goatherd who was passing with his herd of she-goats. As the goatherd was about to hand the bill to its owner a goat grabbed it and immediately ate it.

The woman accused the goatherd of having purposely fed her money to the animal, and called an officer. The man and goat were arrested, and taken before a magistrate. To prove his honesty, the goatherd offered to sacrifice the goat. The animal was killed and the bank-note was recovered, somewhat damaged, but with the number intact, so that the woman was able to exchange it. The goatherd then demanded that the woman pay for the goat, which she refused to do. The case is still in the courts.

This is not the first time that an animal has been haled to the bar of justice in France. Herbert Spencer, in his Descriptive Sociology, quotes Du Bois as relating several instances of the prosecution of animals for crimes of one sort or another. It is stated that

A COW WAS EXECUTED

with all due ceremony after conviction for a capital offense, in 1846. Insects which ravaged a village were tried before an ecclesiastical tribunal in due form in 1897. Counsel was granted them and several months passed in the usual memoirs, pleadings and delays. They were finally condemned.

Berriat Saint Prix enumerated more than 80 cases of sentences of death or excommunication pronounced against animals, ranging from an ass to a grasshopper, between 1120 and 1741. A sow which had killed and eaten a child was tried, mutilated and executed in 1356, after having been dressed in man's clothes. The executioner received his usual pay for the execution. During the same century three swine and a pig were condemned to be burned, felled or buried, for having eaten a young shepherd. The rest of the herd were condemned as accomplices and their sentences were remitted only upon application to the Duke of Burgundy, whose pardon was granted with all the forms of chancery.

That the ancients ascribed reasoning powers to animals we know because we are told in the Bible that the serpent was condemned to "go upon his belly" because he tempted Eve.

IN THE MIDDLE AGES

this belief was very general. The ancient Irish are reported to have had such a veneration for wolves that they chose them as godfathers for their children, while in other countries wolves were regarded as lycanthropes or witches who had taken that form. In Italy cats were often suspected of being disguised witches. One story has come down to us of a hunter who cut off the paw of a wolf and retained it as a trophy, but upon opening his bag he discovered it to be the hand of his wife.

It seems almost incredible that such superstitions could have been

prevalent when the thoroughly modern Montaigne was engaged in writing, but such was the case. The Demonomanie des Sorciers of Bodin appeared in 1581, while the first great skeptical work in the French language was published by Montaigne in 1588. Of this work, which dealt with the superstition of witchcraft generally, Lecky said: "It would scarcely be possible to conceive a more striking contrast, than his treatment of its presents to the works of Bodin and of Wier." It was about this time, also, that Ayrault protested against the condemnation of animals, on the ground that where there was no understanding there could be no crime.

GENERATION OF ANIMALS

has always been common in the East. The Indians have their sacred elephants and the Hindus believe that the souls of men enter into the bodies of beasts and even of insects. A man who resided in Constantinople was bitten by a vicious dog a few years ago, and when he applied to the authorities to have the animal killed, he was informed that the law did not countenance the killing of dogs, but that the beast would be banished to a neighboring island if he would pay the expense of transporting it. Many visitors to Constantinople, including Mark Twain, have commented upon the plague of dogs in that city, and it has been within only the last few years that the progressive element in Turkey has succeeded in driving the curs from the capital.

The Egyptians had deities who took the form of men and women and the heads of animals and birds. There was Kneph, the ram-headed; Thoth, the ibis-headed; Pashi, the cat-headed; Bast, the lion-headed; and Hathor, the cow-headed. Ra, Khons and Horus were all hawk-headed.

Set had the body of an ass, the tail of a lion, and the ears and muzzle of a jackal. The soul of the god Osiris was supposed to inhabit the body of the sacred bull Apis, and after the death of the bull, the body of his successor.

The Saint James Gazette does not state whether the lady of Etampes thought the animal was trained, or whether she held it morally responsible for the theft; but it is evident that whatever her feelings may have been as to the animal, she blamed the man. And we must admit, in the language of the sporting writer, that she certainly "got his goat."

SHOWERS OF POTATOES.

Students Bombarded Members of Senate and Visitors.

Boisterous scenes marked the first meeting of the new National University of Ireland for the conferring of degrees, held at the University buildings, Dublin, a short time ago.

In addition to ringing bells and shouting and singing, the students in the gallery showered cold and boiled potatoes, squibs and bags of flour on those in the body of the hall, and on members of the senate as they passed up to the platform.

Ladies' hats were favorite targets and the reporters' table was so bombarded that the pressmen beat a retreat. The explosion of fireworks added to the deafening noise.

No word of the speech of the Vice-Chancellor, Sir Christopher Dixon, could be heard, and he sat down without having finished his address. Members of the senate, with their lady friends, left the building, showing disquieting signs of the bombardment they had undergone.