

ORGANIZE.

When labor grovelled in the dust
Beneath the Juggernaut of gold,
When, Greed, Monopoly and Trust
Held slaves in bondage as of old,
I heard a voice that woke the dead,
A clarion note that rent the skies;
One single word was all it said,
That magic word was Organize!

They organized in fits and starts,
Unmindful of this one great law—
That Unity is what imparts
Strength to the chain that hath no flaw.
But to prepare a chain that can
Hold fast the ships when storm arise,
We must get every workman
In this broad land to organize!

From land to land, from sea to sea,
The gospel of our freedom spread,
Until resolving to be free
The weary workman raised his head,
And with the dignity of right
He looked the tyrant in the eyes
And said, "Your only law is might,
And ours the right to organize!"

Yes, organize, ye millions, who
Produce the wealth of this great land,
That keep in luxury the few
Proud idlers that usurp command.
Peace, plenty and prosperity
Will spring unbidden from the ties
Of brotherhood and unity;
Then organize, oh organize!

PHUNNY ECHOES.

You never really know a man's disposition until you have eaten a delayed breakfast with him.

Yes, my son, there is such a thing as a genuine surprise, no doubt; but it is not a surprise party.

Miss Henderson laughs just like a man. Too bad. I hate a woman who is guilty of manslaughter.

Jack—A friend in need is a friend indeed. Tom—Um—ye-es—if he doesn't need too much.

Tenant—But does the chimney always smoke like that? Landlord—Oh, no! Only when there's a fire in the grate.

That's as true as I live, said the stock broker to a customer. Yes, but how true do you live? the customer suspiciously inquired.

She—I say, pet, what calamity would give you the most pain? He—As I idolize my wife, I should most of all regret her being left a widow.

Daughter—Why is it, ma, that a honeymoon is supposed to last only three months? Mother—At the end of three months the quarterly bills come in.

Teacher—And why do you suppose Joseph had a coat of many colors? Willie—I guess he'd been eatin' his Thanksgiving dinner 'thout a napkin.

Customer—I want to get a three dollar shirt for \$1.50. Proprietor—Yes sir, (Aside to clerk) James, show this man some of our \$1.50 shirts for \$3.

I have a beautiful wife. You have indeed. What, have you seen her? No; but I never saw an ugly man married yet who didn't get the pick of the flock.

She—Isn't Dr. Anderson very absent minded? He—Yes. That's why he never married. He went to kiss his sweetheart's hand once and vaccinated her instead.

Gus (reflectively)—So poor Will is gone! Well, the good die young! Harry—Cheer up, old fellow. Never mind about that. You're destined to live a long while yet.

Johnson—Did you know that John L. Sullivan is 32 years old? I am surprised. Jackson—I don't doubt it. I wouldn't doubt it if he were to tell me so himself.

Son—But accidents will happen, father, in the best regulated families. Father—That's all right, but I want you to understand that mine is not one of the best regulated families.

Maiden (who has been reading of the French way of conducting matrimonial alliances)—Mamma, you knew Papa quite well before you married him, didn't you? Mamma (sady)—I thought I did.

I hear the Bradleys are going south this winter. I thought they'd lost all their money? They have. That's the reason they are going. They can't wear their summer clothes all winter, you know.

Mr. Tangle—Maria, I'm going to make it warm for you. Mrs. Tangle—You are a perfect brute. I shall go right back to mother's— Mr. Tangle—Now, don't be too hasty, my dear, I'm going to buy you a sealskin sacque.

Lady (suddenly returned from Europe)—Patrick, what does this mean? I left you in charge of our residence while abroad, and I find the front yard filled with clothes lines and every line full of clothes. Our beautiful place looks like a Chinese laundry. You promised me that your wife would not take in washing. Patrick—We haven't taken in any washin', mum. We've only been takin' in hangin' out clothes.

HOUSEHOLD MATTERS

FARINA BALLS.—These are made precisely the same as the rice balls, using farina instead of rice. If the farina thickens more quickly, add two or three table-spoonful more of milk. These balls are more delicate than the rice balls.

STEWED CRANBERRIES.—Wash and drain one quart of cranberries; add one pint of cold water, cover closely and set to boil for ten minutes, then add one pint of granulated sugar, and stew for ten minutes longer, keeping them covered all the time. Cook in porcelain, and stir with a wooden spoon to preserve the color of the berries.

RICE BALLS.—Put half a cup of rice into one pint of milk, cook it in a farina boiler until the rice has entirely absorbed the milk. Add a half teaspoonful of salt, a dash of pepper, about five drops of onion juice and the yolk of one egg; mix and turn out to cool. When cool form into balls, dip in egg and then in bread crumbs and fry in smoking hot fat.

CABBAGE PUDDING.—Chop up small enough white cabbage to fill a large baking pan when done. Put it in a pot of boiling water that has been salted, let it boil until tender, then drain thoroughly in a colander. In two quarts of the cabbage stir half a pound of butter, salt and pepper to taste, one pint of sweet cream and four eggs beaten separately. Add also a pinch of cayenne pepper; put in a pan and bake for half an hour.

MACARONI.—Boil macaroni in milk and water, half and half, salted to taste. When tender remove from the water and drain. Put large bits of butter in a baking dish, strew thickly with grated cheese. Put in a layer of macaroni, then more butter and cheese. Stir a teaspoonful of mixed mustard into a gill of rich cream and pour it over the macaroni. Set the dish in the oven and bake for half an hour. Serve at once.

APPLE PRESERVES.—Peel, core, and if the apples are large, halve them; if not, preserve whole. Add to one pound of fruit a pound of sugar, then place the fruit in a vessel and cover with just enough water to make sufficient syrup. Let it remain all night, then put on to boil; when nearly done take out the fruit and sun while syrup boils. Return to kettle and cook until done. Flavor with extract of lemon. If boiled too fast the fruit will drop to pieces.

BOILED RICE.—This is a very convenient article of food for hot weather, but one which very few people, says Good House-keeping, understand cooking, but it is used extensively in the South, and there considered indispensable as a breakfast dish. Wash the rice thoroughly three times, add a little salt, and to one cupful of rice, allow one pint of boiling water, cover close, and let simmer slowly, until perfectly dry, when each grain will stand alone; never stir, or use cold water.

STEWED SALSIFY.—Scrape salify roots, crown and all. Cut into inch long pieces and quarter. Throw them into boiling water that is properly salted, and cook until tender. Drain off the water until only a gill is left in the saucepan, then add a large piece of butter, a teacup full of sweet cream, salt and pepper, and a little flour creamed smooth with butter. If there is a half gallon of salsify you will use half a pound of butter, one large cup of cream, and a heaping teaspoonful of flour. Stew a few moments and serve in a hot dish.

RAISIN CAKE, ICED.—One pound of flour, one pound of sugar, one pound of butter and fourteen eggs. Sift and warm the flour. Pound and sift the sugar, wash the butter and cream it well; add the sugar gradually and beat very light. Beat the eggs constantly. Add the yolks to the sugar and butter, then gradually add the flour and egg white, alternately, until all is thoroughly mixed. Flavor with lemon and, just before pouring in the cake pan, add two pounds of the best raisins, seeded, cut in half and floured. Bake in a slow oven, taking care not to jar the cake when shutting the stove doors. A straw stuck in it will come out perfectly clean when it is done.

ROASTED SIRLOIN OF BEEF.—If the sirloin weighs twelve or fifteen pounds, two hours and a half will be sufficient to roast it in. Beef must hang at least two days; its flavor is so much improved thereby. Rub it with soft butter, sprinkle all over well with salt, black pepper, and a pinch of cayenne; dredge well with sifted flour, set in a pan in which there is a quart of cold water, and put the pan in the oven. Leave the door ajar until the meat begins to cook. Baste often with a larded mop and with flour, and cook slowly. On picking the meat with a fork if no red juice follows, it is sufficiently done. Beef should be cooked rare. It is more nutritious and juicy. It should be done a fine brown. Remove from the pan and keep warm while the gravy is being carefully skimmed. If it is not quite thick enough add a little cracker dust and boil up for a minute. Serve roast-beef with horseradish sauce, walnut catsup and freshly mixed mustard.

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