

House and Household.

USEFUL RECIPES.

FRIED TRIPE.

To prepare tripe for the table you should order it the day before you wish to serve it, scrape it thoroughly, wash it in several waters, then boil in salt and water until it is perfectly tender; let it drain in a dish all night. The day you wish to use it cut in small squares; make batter of four eggs, four tablespoonfuls of flour and one pint of milk. Dip each piece of tripe in the batter twice, lay in frying pan and fry brown. Serve hot.

EGG SAUCE.

For a pint of this make white sauce, as before directed, using more butter and flour, three-quarters of a pint of milk, or if wished extremely rich, a gill of cream. Boil three eggs until they are quite hard, cut the whites into neat, small strips, and push the yolks through a sieve, taking care that none of it adheres to the under side of the sieve; the white of egg is boiled for two minutes in the sauce, while the grated yolks only need warming—that is, merely stirring into the sauce. Should the egg sauce be wished white do not use yolks of eggs.

EGGS A LA MIRROR.

Four eggs, parsley, one ounce of butter, one teaspoonful of minced onion, pepper, salt. Butter four cups, sprinkle over some finely chopped parsley and onions, add a little pepper and salt, then break one egg into each cup and steam till set (about five minutes); turn on to rounds of buttered toast, spread with anchovy paste.

POTATO CROQUETTES.

Season cold smashed potatoes with pepper, salt and nutmeg. Beat to cream, with tablespoonful of melted butter to every cupful of potatoes. Add two or three beaten eggs and some minced parsley. Roll into small balls, dip in beaten egg, then in bread crumbs; fry in hot lard.

ROLEY JAM PUDDING.

Half pound of flour, quarter pound of suet, a little water, half pot of raspberry jam. Chop the suet finely, mix it with flour, add a pinch of salt, and mix into a paste with a little water; roll it out rather thin in an oblong shape and spread jam over it; roll it up, pressing the edges well together and roll it firmly in a cloth that has been dipped in hot water and floured; put into boiling water; boil two hours.

HOUSEHOLD HINTS.

To remove candy from a plush chair very hot water may be used, care being taken not to wet the plush any more than is absolutely necessary.

A clothespin bag, made of bed-ticking or something stout, in the form of a pocket with a slit on the front side, is much easier to get at than a common bag. A bad ticking apron, with a large pocket across the bottom, is better than either.

A fresh inkstain on the carpet may be removed by immediately applying a layer of salt. The ink will be absorbed, and when the salt is black it should be removed and another layer applied, repeating the operation until the ink is removed and the carpet returned to its former appearance.

Coffee stains, even where there is cream in the coffee, can be removed from the most delicate silk, or woollen fabrics, by brushing the spots with pure glycerine; rinse in lukewarm water, and press on the wrong side with a warm iron. The glycerine absorbs both the coloring matter and the grease.

A rubber flesh brush is now the next best thing to a massage. A thorough rubbing of the face and neck twice a day with it is almost equal to a facial massage. It does not irritate the skin as a bristle brush does, and it does exercise every particle of flesh and stimulate the nerves so that the face loses the strained look which one set of tired muscles and another of unexercised ones give.

The Catholic government of Belgium is entering upon a policy of Christian socialism including measures encouraging

the formation of trade unions, working-men's insurance, protection of the property of married women and other reforms of like nature.

WHEN NAPOLEON SHAVED.

HOW HE ATTENDED TO THIS IMPORTANT PART OF HIS TOILET.

The Emperor Napoleon used to be shaved by his valets, but he finally learned to shave himself for fear of foul play. It was very rare for a gentleman to shave himself in those days. He was obliged to employ a barber on his hair, so why not on his face? When the Emperor shaved Constant held the basin and the soap, while Roustam, the Mameluke, held the mirror. The Emperor, in a flannel waistcoat, flooded one side of his face with lather, which he splashed all around him; then he wiped himself, took a razor with a handle of pearl inlaid with gold, which had been previously dipped in hot water, and then began to shave himself.

As soon as the Emperor had shaved one side of his face every one turned round. Roustam, with his mirror, passed from right to left or from left to right, following the light, and the operation continued. The Emperor before finishing asked every one if he was well shaved. Cheerful and fond of a joke, he commonly pulled the ears of his valets de chambre if he discovered that a hair had escaped him. His beard was thick, rather hard, and appears to have varied in color; but this is supposition rather than a matter of certainty. Never at any period of his life, except during his very last days in St. Helena, did he miss being shaved. A beard of a week's growth was a phenomenon to him. From the few hairs which we have seen preserved in collections no decision can be formed as to their color.

After he had shaved, the Emperor washed his hands with almond paste and rose of Windsor soap. He washed his face with small and very fine sponges and frequently dipped his head into a silver basin, which from its size might have been taken for a small copper. Such was the washing-stand of fifteen inches diameter which was taken from the Elysee to St. Helena in 1815.

Having washed his face and hands, he picked his teeth very carefully with a



Queer Thing

Why everybody doesn't use Pearline. Here and there, though, there's a woman who's been left behind. The world has moved along without her. What she needs to know is this—that in washing clothes or cleaning house, Pearline will save half her work, half her time, and do away with the rub, rub, rub, that wears things out—that it costs no more than common soap, and does no more harm.

And if she wants to know it, there are millions of women who can tell her.

Beware of imitations. 315 JAMES PYLE, N.Y.

boxwood toothpick and then brushed them for some time with a brush dipped in opiate, went over them again with fine tooth powder and rinsed his mouth with a mixture of brandy and fresh water. Lastly he scraped his tongue with a scraper of silver, of silver gilt or of tortoise shell. It was to these minute precautions that he attributed that perfect preservation of all his teeth, which were beautiful, strong and regular. During the whole of his reign he never appears to have had recourse, except for scaling, to Dubois, his surgeon-dentist, borne on the list for 6,000 francs, and the recipient of a gold traveling case, the instruments in which were for the exclusive use of the Emperor."

DON'T

Find fault with the cook if the pastry does not exactly suit you. Nor with your wife either—perhaps she is not

BLAME

It may be the lard she is using for shortening. Lard is indigestible you know. But if you would always have

YOUR

Cakes, pies, rolls, and bread palatable and perfectly digestible, order the new shortening, "COTTOLENE," for your

WIFE

Sold in 3 and 5 pound pails, by all grocers.



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N. K. FAIRBANK
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TRADE AND COMMERCE.

FLOUR, GRAIN, Etc.

Flour.—We quote:

Patent Spring.....	\$8.50 @ 8.65
Winter Patent.....	8.50 @ 8.65
Manitoba Patents.....	8.50 @ 8.60
Straight Roller.....	2.90 @ 3.05
Extra.....	2.80 @ 2.70
Superfine.....	2.35 @ 2.40
City Strong Bakers.....	3.65 @ 3.75
Manitoba Bakers.....	3.40 @ 3.75
Ontario bags—extra.....	1.80 @ 1.85
Straight Rollers.....	1.45 @ 1.50

Oatmeal.—We quote:—Rolled and granulated, \$3.85 to \$3.95; Standard, \$3.80 to \$3.75. In bags, granulated and rolled are quoted at \$1.80 to \$1.85, and standard at \$1.60 to \$1.75. Pot barley \$3.75 in bbls and \$1.75 in bags, and split peas \$3.50 to \$3.60.

Wheat.—There is a good enquiry from millers for Manitoba No. 1 hard, and cars have been sold at points west of Toronto at 78c. Cars of No. 1 hard at North Bay, for grinding in transit, are quoted at 81c. In Chicago there has been a further drop of 3c since our last report.

Corn.—Ontario corn, sales of car lots have been made for shipment to points at equal to 58c and 57c on track here.

Peas.—North and west of Stratford car lots have been sold at 53c and 53½c f.o.b. per 60 lbs.

Veterinary Surgeons.

M. KANNON,

LATE ASSISTANT WITH

WM. PATTERSON, M. D. M. R. C. V. S.

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21-9

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Veterinary Surgeon and Horse Dentist.

Office: 22 St. URBAIN STREET.

Telephone 2352.

Oats.—Sales of No 2 in car lots at 46c to 46½c, holders asking 46½c. No. 3 is quoted at 45½c to 46c per 34 lbs.

Barley.—It is understood that prices have ranged between 43c and 46c, and one lot of choice is held at 47c. Feed barley is quoted at 47c to 48c.

Rye.—We quote car lots at 52c to 53c.

Malt.—We quote 67½c to 78c.

Buckwheat.—The Market is quiet with car lots difficult to sell, and we quote 43c to 44c. One car load was retailed out at 45c to 46c.

Seeds.—The market is quiet but steady for timothy at \$2.25 to \$2.50. Alsike is easy at \$5.75 to \$6, and red clover \$6 to \$6.25.

PROVISIONS.

Pork, Lard, &c.—We quote as follows:—
Canada short cut pork, per bbl. \$14.50 @ 15.50
Canada short cut, thin, per bbl. 13.50 @ 14.00
Extra plate beef, per bbl. 10.50 @ 11.00
Hams, per lb. 9 @ 10c
Lard, pure in pails, per lb. 8 @ 9c
Lard, com. in pails, per lb. 6 @ 7c
Bacon, per lb. 10 @ 11c
Shoulders, per lb. 8 @ 9c

Dressed Hogs.—Sales of car lots have been made on track here at \$3.25 to \$5.30 with the market easy. Smaller lots are quoted at \$3.40 to \$5.50.

DAIRY PRODUCTS.

Butter.—We quote prices as follows:—

Creamery, finest winter.....	per lb. 20c to 21c
Creamery, early made.....	18c to 19c
Eastern Townships dairy.....	16c to 18c
Western.....	12c to 15c

Cheese.—Sales of underpriced goods at 8c to 9c, with holders of choice Western colored asking 10c to 11c, and do white 10c to 11c. On Tuesday the Liverpool public cable declared a 1c to 4c on white and advanced 6c to 5c on colored. A lot of 150 boxes of colored French November sold at 8c.

Skimmed Butter.—Receipts are liberal, and sales of Western have been made at 14c to 15c, and we quote 14c to 15c as a fair range.

COUNTRY PRODUCE.

Eggs.—Held fresh quoted at 12c to 14c, and do inferior 9c to 10c.

Game.—Partridge 45c for No. 1 and 20c to 25c for No. 2. Rabbits have arrived in large quantities, and sold at 15c per pair.

Honey.—Extracted old 4½c to 5½c per lb. New 7c to 9c per lb in tins as to quality. Comb honey 10c to 13c.

Butter.—No. 2 shipping hay is quoted at \$6.50 to \$7.50 in round lots, and No. 1 straight Timothy \$8.50 to \$9.00. At country points \$5.00 to \$6.00 are the ruling rates f.o.b. as to position.

Beans.—Good to choice hand-picked \$1.30 to \$1.45 per bushel, and poor to fair \$1.10 to \$1.20.

Tallow.—Rough tallow is slow sale, and quoted at 5½ to 6½c.

Hops.—The market is quiet at 6½c to 8c as to quality, with very little business reported.

Dressed Poultry.—Prices are steady. Turkeys sold at 8c to 9c for choice, while stock the least discolored has to go at 7c to 7½c. Chickens 6c to 7c. Geese 5c to 6c and ducks 7c to 8c.

FRUITS, Etc.

Apples.—At \$2.00 to \$2.50 per barrel. Dried Apples.—A few small orders are being filled at 5c to 6c.

Oranges.—Valencia oranges are meeting with a moderate demand at steady prices, and we quote: 420s \$4.00, 711s \$5.00. Florida's 120s \$3.00, 150s \$4.75, and 200s \$4.00 to \$4.25.

Lemons.—Are meeting with a moderate demand at \$2.50 to \$3.50.

Pine Apples.—Fine apples at 15c to 25c. Pears.—California pears are selling slowly at \$1.75 to \$2 per box.

Cranberries.—We quote Cape Cod berries \$5 per box and \$15 to \$16 per barrel. Frozen Canadian berries \$8 to \$10 per barrel.

Grapes.—Almeria grapes are rather quiet, and we quote \$5 to \$7 per barrel according to quality.

Dates.—Are selling very slowly at 4c to 5c per lb.

Potatoes.—We quote 55c to 58c on track here, and 65c in jobbing lots.

Onions.—Two car loads were sold during the week at \$1.75 per barrel, which are being shipped to the West Indies. Yellow onions are firmer than red onions. We quote \$1.75 to \$2.00 per barrel.

FISH AND OILS.

Salt Fish.—Dry cod \$4.25 to \$4.50, and green cod \$4.00 to \$4.25. Labrador herring \$4.00 to \$4.25, and shore \$3.50 to \$3.75. Salmon \$10 to \$11 for No. 1 small, in bbls, and \$12.50 to \$13.50 for No. 1 large. British Columbia salmon \$10.

Canned Fish.—We quote:—Lobsters \$5.75 to \$6.00, and Mackerel \$3.25 to \$4.00 per case.

Oils.—Cod oil: Gaspe 32c to 33c, and Newfoundland in round quantities at 34c to 35c. Jobbing lots are 33c to 34c for Gaspe and 35c to 36c for Newfoundland. Steam refined seal oil 34c to 35c in jobbing lots. Cod liver oil 60c to 70c.

Fresh Fish.—Newfoundland and frozen herring have sold at 90c to \$1.00 per 100, and New Brunswick at 60c per 100. Tommies have sold at 90c to \$1.00 per bbl. Cod and haddock 3c to 4c. Lake fish are selling at 6c to 7c for white fish, and at 5c for pickerel. Fresh salmon 14c.

JANUARY FURNITURE CHEAP SALE.

We have an immense stock, which we are bound to reduce at once. We will allow a discount of 20 per cent on all cash sales, and even 33½ per cent on some lines of Upholstered goods. ALL GOODS MARKED IN PLAIN FIGURES. Purchasers can depend on getting bargains. Furniture stored FREE till May.

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