

Some Light

Dinner Dishes

In the summer time it is a mistake to go in too much for large week-end joints. When served frequently these joints begin to pall. All the more is this the case when a good deal of cold meat is left over. This entails extra labour on housekeepers—a thing to be avoided as much as possible during the summer. No doubt most people like something substantial for dinner on Sunday, a day of the week when, as a rule, all the members of the family are able to be at home.

The cooking of lamb and veal dishes make a welcome change from the usual roast. These can be recommended not only because they provide something entirely different from a joint, but because they are easily prepared and do not require a large fire for cooking. Such considerations are, of course, of the greatest importance in the warm weather. For a concluding course to a light dinner, the red currant sweet described is quite reasonable and very refreshing.

Lamb Cutlets With Tomatoes.
Take from six to eight lamb cutlets as required, four tomatoes, a finely chopped onion, some stock, pepper and salt. Trim the cutlets; and fry them in a stewpan in their own fat. Remove from the pan and fry the onion; then add the tomatoes cut in thick slices. Add a very little stock, return the cutlets to the pan and season with pepper and salt. Put on the lid and allow the cutlets to simmer very slowly at the side of the fire for an hour and a half. If necessary during cooking, add a little more stock. When ready dish the cutlets on a hot ashtray around the edge in a neat border and keep hot. Sieve the tomatoes, and if desired a little thicker, a small amount of moistened cornmeal may be added and allowed to boil. Coat the cutlets with the sauce, and dish a pile of freshly boiled green peas in the centre.

Veal Olives.
Procure some fillet of veal, 1½ lb. to 2 lb. as required, and cut it into neat slices suitable for olives. Take a slice of bacon for each piece of veal. Make a forcemeat with a teaspoonful of butter, or chopped suet will do. Add a pinch of powdered thyme, a dessertspoonful of finely chopped parsley, pepper, salt, a little egg or milk to bind. Place a piece of bacon on each piece of veal, then spread on some of the forcemeat, then roll and tie. Fry the olives very lightly in the stewpan, then add half a pint of brown sauce, thicken with stock and do. Put on the lid and allow to simmer very gently for two hours. If stock is used, thicken with a little flour before serving, and, if necessary, add a small amount of brown sauce. Remove the strings, pour the sauce over, and serve with baked tomatoes or freshly boiled green peas.

VEAL HOT-POT.
Take 1½ lb. of fillet of veal, and cut it into neat slices. Chop one or two onions, and wash, pare, and cut into thick slices six or eight potatoes. Have ¼ lb. of sliced bacon. Arrange all these things in layers in a casserole with seasonings. Leave the potato for the top. Now add fully half a pint of hot stock. Put on the lid and bake the hot-pot in the oven for two hours and a half. If liked, the potatoes may be slightly browned by removing the lid for a short while.

Red Currant Shortcake.
Strip the currants from their stems. Take 1 lb. of them and allow to lie in layers of sugar overnight. Crumble into ¼ lb. of flour ¼ lb. of butter, add one tablespoonful of caster sugar, half a teaspoonful of baking powder, a pinch of salt, and sufficient egg to make a firm paste. Knead, cut in two, and line a plate with one piece, now put in the fruit. Cover and ornament neatly, brush with water, sprinkle with fine sugar and bake in a moderate oven until of a pretty golden color. Serve as a teacake or a dinner sweet. If used as the latter, custard sauce flavored with sherry may accompany the sweet.

They Paid the Price

The corporation of the city of Glasgow wanted to purchase the Whistler portrait of Carlyle and in due course waited on the master of the gentle art of making enemies about the price (1,000 guineas). They admitted it was a magnificent picture, but "Do you not think, Mr. Whistler, the sum a wee, wee bit excessive?"

"Didn't you know the price before you came to me?" asked the master, with suspicious blandness.

"Oh, yes, we knew that!" replied the corporation.

"Very well, then," said Mr. Whistler in his suave tones, "let's talk of something else." And so there was nothing else of interest to detain the "corporation" they paid the price and made an excellent bargain.

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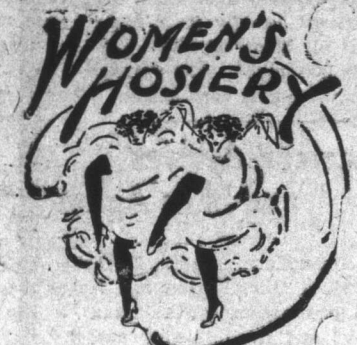
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Boy Saves Two Lives

Wonderful Gallantry of a Lad of
Eleven.

Wonderful gallantry was shown by a Middlesex boy, Leonard Griggs, 11, who rescued two other boys, Will and Jack Harris, aged 12 and 10, from drowning in the River Lee at Enfield lock. I was about 100 yards from the river, playing with a friend, explained young Leonard, when I heard a shout for help. I ran for the river, throwing off my coat, knickers and shirt as I ran. I then had on only my shoes and stockings. I did not dive in because I was afraid that by the time I came up it would be too late. I jumped in (the water is 10 feet deep at the place), caught hold of the boy Jack first, got him to a shallow part near the bank, as then went back and caught hold of Will. My friend Albert Horton helped me to pull them both out of the river. As we were going home a man came along in a motor-car and gave the two boys a lift. I did not tell him what I had done, but the other boys did and he came back and gave me 3s. 6d. Leonard, who is the youngest of a family of 10—nine boys and a girl—has been able to swim for three or four years.—News of the World, Aug. 16.

MOTHER'S PIES.

A large red placard was displayed upon the hash-house door; "The kind of pies your mother made—come in, eat three or four." James Doodad viewed it with disdain, and muttered, through his face, "That beanery gives me a pain—let's seek some other place." We walked a block and found a joint that Doodad said would do, and there proceeded to amuse our works with Irish stew. "My mother was a splendid dame," said Doodad, while he ate, "and she was wise to every game that called for pomp and state. No social circle was too high for mother to adorn, but when she deigned to make a pie, our heartstrings all went to tears. We children ate with streaming eyes, the pies and would compound; such fool-proof, gutta percha pies I never since have found. She was a mother fond and dear, her absence makes me ache; but I regard with dread and fear such pies as she would make. I know it's treason when I say the women of the past would jar the bakers of to-day, and make them stand aghast. My memory has taken wings to days of long ago, when pies were thick and clammy things, with tough and soggy dough. I see my mother, calm and wise, and full of grace and charm; but when she turned to making pies she was a false alarm. Away with sentiment, say I, where truth may be concerned, and when my mother made a pie, the crust was always burned."

How to Slay a Grudge

"I forgive you once, and I won't forgive you again." This is what we heard one brother say to another who had unwittingly broken his chisel for the second time. He would not listen to an explanation. "You shall not use another of my tools," he continued. The next day he wanted to borrow a book from that brother. But before he asked for it he remembered he had said he would not lend his tools any more. He said to himself: "Well, I don't care if I did. He owes me something for breaking the tool, so I will think for breaking the tool, so I will just ask for the book." And he did. "Certainly you can have it and keep it as long as you want it," replied the brother without one bit of grudge in his heart. The effect was good, for the very next day he asked his brother to go with him into the tool room, and there he said, "You can use any of them if you wish, only please be careful not to break them." The grudge had disappeared.—Christian Herald.

The Oldest Death Sentence

The oldest death sentence extant is found in the Amherst papyrus containing the trials of state criminals in Egypt, about 1300 B.C. The criminal in this case was found guilty of magic, which his judges state "was worthy of death, which he carried out, and he killed himself," apparently by stabbing, as in the Japanese harakiri, which is also of very ancient origin. Among less civilized peoples "drowning" would seem to have been the earliest method of legal punishment, for about 450 B.C. the Britons killed their criminals by throwing them into a quagmire. Of other than capital punishments the oldest recorded comes from Chaldea, where it was enacted some 3,000 years ago that when any one maltreated a slave "the hand that thus offended should pay him each day a measure of corn."

THE IDEA.

"I see where a very clever dog is the star of a play lately produced." "I suppose they did that to make it a howling success."

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The family and visitors, child-
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JELLIES—they are delicious,
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which is devoted to fruit culti-
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of tons of fruit freshly picked
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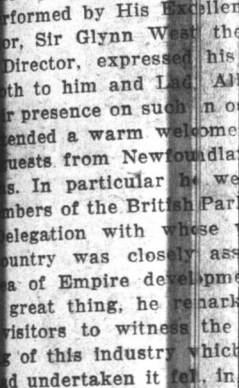
Epoch-Making

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in connection with the
opening of the Humber
the N.D. Power Co.
Ld., mark another
in the industrial progress
of the Colony, and finally
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to the past quarter of a cen-
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back with pride and
admiration of the people and
of the country, or the
prosperity.

tempt to visualize in our
the limited space of the
column the gigantic opera-
have just been completed
at Whitworth Corner
Brook. Deer Lane, and
make, or to give any real
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Paper Company are
an impossible task, and
therefore content ourselves
with a assurance to those who
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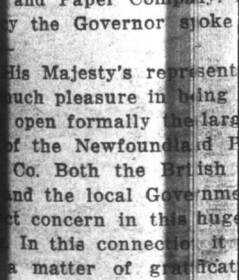
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Chivers Jellies



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JELLIES—they are delicious,
wholesome and refreshing.

Chivers Jams



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which is devoted to fruit culti-
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