

TASTY APPLE DISHES.

HOW TO PREPARE THIS KING OF FRUITS FOR GENERAL USE.

Apple Snow Much More Toothsome Than the Original Article—Cracker Apple Pie—Apple Dainty, and Yum! Yum! Dump Rings to Make Your Teeth Water.

Apple Snow: Peel and quarter six large apples. Stew with a little water the rind of a lemon and a little sugar. When quite soft remove the rind and strain the apples through a sieve or colander. Beat the whites of four eggs to a stiff froth with half a cupful of powdered sugar. Gradually add the strained apples and beat until the consistency of thick cream. Heap in a pyramid form on the dish.

Cracker Apple Pie: Break one and a half soda crackers in pieces, put them in a little cold water. Peel, stew and mash six or eight apples and add to the soaked crackers. Put in a little nutmeg, a cupful of sugar and the juice of one lemon. Bake in two crusts.

Apple Dainty: Pare, core and quarter the apples and put in the pudding dish, with enough sugar to sweeten them, and bake. Be careful not to scorch them. When cool beat the whites of two eggs to a stiff froth, add a little sugar, spread over the apple and return to the oven for a few minutes. Serve cold with cream.

Apple Dumplings: Pare and core the apples without slicing. Make a crust as for rich biscuits. Roll out a piece large enough to inclose an apple. Fill the hole with sugar and nutmeg. Pinch the crust about the apples and put them in a well-buttered pan. Cover the pan and bake in a moderate oven until the apples are done. Serve hot with rich sauce.

Apple Pudding: Into a pint of stewed apples put a teaspoonful of nutmeg and cinnamon mixed, half a cupful of sugar and a teaspoonful of butter. These should be added while the apples are hot. After they cool, add the yolks of two eggs well beaten. Pour in a buttered dish and bake ten minutes. Cover with a meringue of the beaten whites of two eggs, two tablespoonfuls of white sugar, and one teaspoonful of essence of bitter almonds. Set back in the oven again, and let it brown slightly. Serve cold with cream and sugar.

Apple Pie: Pare and grate twelve large apples. Cream half a pint of butter and one pound of white sugar, and stir in the beaten yolks of six eggs, the juice and grated rind of one lemon, a teaspoonful of nutmeg and the apple. Add the beaten whites of six eggs last. Bake in two crusts.

Apples for Tea: Quarter a dozen medium-sized apples without peeling; put in a shallow pan and add one pint of sugar, a little cinnamon, two teaspoonfuls of butter and half a teaspoonful of water. Cover tightly, and bake in a moderate oven till done. Take them out carefully, without breaking the apples.

A Pretty House-Dress.

The Dutch house-dress shown is a quaint and pretty conceit for one's at-home, afternoon, and six o'clock dinner dress. Our design was made from woolen crepon most



inexpensively but artistically, in one piece. A fitted full length foundation was used, and the various forms of the waist were fitted into place over this foundation.—Jeannette Miller, Magazine.

Seven Good Puddings.

BAKED INDIAN PUDDING.—Boil one pint of milk and stir in one scanty cup of meal after it begins to boil. Partly cool it and add one cup of molasses, one pint of cold milk, two eggs and one tablespoonful of ginger. Stir all together, put in a buttered pudding dish; while baking add more cold milk at intervals, perhaps about a quart (a cup at a time), according as it thickens.

BAKED SUEET PUDDING.—One quart of milk, one-half cupful of corn meal, one teaspoonful of salt, twice as much ginger, one-half cupful each of chopped suet and molasses. Mix well, and bake, covered, for three hours in a very slow oven. Serve with a sweet sauce.

PUDDING SAUCE.—One large cupful of boiling water, half cupful of sugar, thicken with corn starch to the consistency of gravy. Boil all three minutes; add a small lump of butter and flavor with vanilla.

STEAMED SUEET PUDDING.—One cup chopped suet, one cup chopped raisins, one and one-third cups molasses, one teaspoonful allspice, one teaspoonful of cinnamon, one teaspoonful of cloves, a little salt, two even teaspoonfuls of soda dissolved in one-half cup of milk, three and one-half heaping cups of flour. Steam four hours. Serve with sweet sauce.

DRIED RASPBERRY PUDDING.—Take four cups of flour, one of suet, one of dried raspberries, one and a half cups of molasses and two beaten eggs. Mix all together, flavor to taste, put in a mould and steam two hours. Eat with hard sauce.

MINUTE PUDDING.—When the milk reaches the boiling point, have an assistant ready to stir in five tablespoonfuls of flour that has been wet to a smooth batter with one cup of milk reserved from the quart and while this is being done stir faithfully. Now place at once over a vessel of boiling water and let it cook five minutes longer; stir in two well-beaten eggs and cook three minutes more. Serve once with a nice sauce or cream and a sugar.

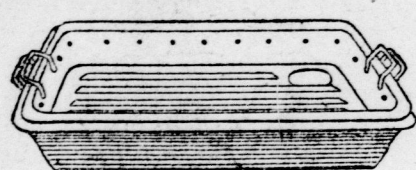
A Good Plan.

In an upholstered wooden box, or other convenient receptacle, keep a pair of shoes or slippers, and when obliged to be on the feet much as in washing or ironing, change your shoes every two or three hours.

HOW TO COOK MEATS.

A Self-Basting and Roasting Pan Pro-nounced the Housekeeper's Best Friend.

To meats cooked in an oven this pan imparts all the effects of being roasted at a spit, and that, too, without the intervention of the cook.



It consists of two pans, one resting above the other, with space between for boiling water. The upper pan, wherein the meat is placed, is provided with a series of ridges, also a row of holes around the sides from which the escaping steam comes in contact with the contents of the pan. The ridges are for the purpose of elevating the meat from the bottom of the pan and allowing the hot air to pass beneath it, thoroughly browning it on the bottom as well as on the top. This arrangement obviates the necessity of turning the meat, so that when placed in the oven no further attention is required. The basting is done by the steam. It renders the meat tender and juicy.

Odds and Ends.

The summer materials are exquisite. French organdies with silk dots of pale blue, lavender, rose or yellow scattered over a white surface, are selling for \$1.95 a yard. Japanese crepes come in fine stripes, white alternating with some pale tint, and are sixty-five cents a yard. Ginghams are striped and dotted with silk, which gives them a charming lustre and also increases their price considerably.

The ribbon-bound tiaras, with pert little bows in front, which have adorned the winter girl's locks, have given place to lace. A twist of cream or white lace binds the wire round which forms the foundation of the ornament, and two airy little lace butterflies take the place of the bow.

Violets for outdoor wear, and sweat peas tied with a long streamer of pink ribbon, for indoors, are the accepted floral adornments.

Indian brass is among the recent importations. It has a copper tinge, which makes it warmer looking than Benares. Bowls, trays and candelabra, elaborately chased, come in this ware, and some of the most beautiful pieces are decorated in response and lacquer work.

White glove kid gloves are the accepted ones for all of the more formal afternoon affairs. They are stitched in either black or white, have four buttons—either white pearl or black bone—and at the convenient "sales" may be picked up quite reasonably.

Desserts.

SOFT CUSTARD PUDDING.—Line a pudding dish with lady fingers or slices of sponge cake; make a soft custard of one quart of milk, yolks of five eggs and pour over all; beat the whites to a froth (stiff), with one-half cup of fine sugar; spread over the top; set in an oven and brown slightly. The custard should be flavored with vanilla.

FRUIT PUDDING.—One cupful warm water, one and a half cupfuls molasses, one cupful raisins, yolks of two eggs, one dessertspoonful of soda, two and a half cupfuls flour. Steam two hours. This is especially good served with silver sauce made of one cupful of sugar, half a cupful of butter, whites of two eggs, beaten. Stir into one cupful boiling water.

FRUIT SUEET PUDDING.—Chop one pint of suet, add one and three-fourths cups molasses, one-half teaspoonful salt, two teaspoonfuls cinnamon, one teaspoonful cloves, one pint sour milk, two teaspoonfuls soda, four cups flour and one-half pint each raisins and currants floured. Pour into a buttered pan and steam four hours. The suet is much better if creamed with the hand. The spices are put into the flour, and added all at once. The currants should be free from grit.

Laundry Hints.

Always use cotton holders for irons. Woolen ones are hot to the hand, and if scorched, as they often are, the smell is disagreeable. In ironing a shirt or a dress turn the sleeves on the wrong side and leave them until the rest is done, and then turn and iron them.

Always have near the ironing-board a dish of clean cold water, so that any spot which has been imperfectly ironed may be easily wet with a soft sponge and ironed over again, or any surplus bit of starch may be moved. As fast as articles are finished they should be hung on the clothes driers until thoroughly dry, especial care being taken with those that are starched stiffly as they retain the starch better if dried very quickly. Through airing is necessary, twenty-four hours being none too much.

Pull muslin and lace out carefully, iron it over once, and then pull into shape, pick out the embroidery and proceed with greater care than before. Embroideries should be ironed on the wrong side over flannel.

Lime Juice.

Lime juice is very similar to lemon juice in its nature, and is sold in the market by the bottle. It is generally acknowledged to be an antidote to scurvy, and by English law it is rendered compulsory for every ship to take on board lime or lemon juice. For the navy the admiralty use lime juice only.

The constant use of lime or lemon juice of good quality will greatly discourage a variety of complaints—such as dyspepsia, bilious disorders, etc., which the present luxurious state of living on liberal flesh, alcoholic diet, without its corrective aid, greatly fosters.

This vegetable acid should be placed on the dinner table instead of the vinegar bottle, and as regularly as salt, while as an ingredient for sauce, for almost every kind of food, it has no equal. As a salad dressing, to mix with oil, it is more wholesome than vinegar.

Beefsteak Pie.

A savory dish, and one that suits those fond of simple seasoning, is a beefsteak pie. Cut two pounds of the under side of the round into small cubes, cover with cold water and simmer gently until tender. Season with salt, pepper, thicken the gravy slightly, and if not rich enough add a piece of butter. Put the meat and gravy in a deep baking dish, cover with a thick layer of white potatoes, boiled in salted water, mashed with the addition of a piece of butter and some milk, and then beaten to a cream. Beat an egg very light, pour over the potato, and bake until a rich brown. An onion sliced thin and stewed with the meat improves the flavor for some tastes.

Orange Jam.

Cut the orange in two centrally, with a spoon scoop out all the pulp and juice, discarding seeds. Boil down to one-half then add one quart of sugar to one quart of juice; boil 25 minutes, put in jars or glasses and seal.

A SPARE HAND.

For Use in the Kitchen as Well as Sewing Room.

For the convenient little spare hand, seen at the right of the accompanying sketch, make a full bow with two ends nearly a yard long; sew a clasp pin at the back of the bow, and tie another one on each end in the manner shown by the larger figure at the left of our sketch. It is designed to be pinned to the belt or skirt, a little to the right, the ends fall, ring freely at the side. It is used, when sewing, to support scissors or shears, holding an emery cushion, a self-winding tape measure, or any little thing constantly needed. There may be three or four ends, if desired. One made of pretty braid, tape or cord would be handy for a cook. Two holders, or small oven cloths, might be attached and removed when not in use. This contrivance will save many steps.

Moist Bread.
One hears a great deal of talk about moist bread, and a large number of housekeepers shut their bread in air-tight boxes to keep it moist. Such barbarous treatment of bread may be efficacious in keeping it moist; but bread from which fresh air is excluded always has a disagreeable, clayey flavor, and is unpalatable to people of cultured tastes, who appreciate the nutty sweetness that is a prominent characteristic of all good bread.

The foolish notion of keeping bread moist had its origin in bad cookery. Most of the stuff made by bakers has to be eaten fresh and moist, or not eaten at all. It is so light and woolly that, if exposed to the air a few hours, it grows dry and husky, and is almost as unsavory and unwholesome as chips. A large proportion of home-made bread is similar in character, and is affected in a similar manner by exposure to the air. But properly made bread is such bread as ought to be in every intelligent home, and on every Christmas table three times a day—grows sweeter by exposure to the air, and is not at its best until two or three days old. Bread should be kept in a well-covered box or jar, but it should not be wrapped in cloths, and the box or jar in which it is kept should have small holes in the top or sides of the box, through which the fresh air can have access. As soon as loaves of bread are taken from the oven they should be exposed freely to pure air, and at no time afterward should they be excluded from it. Make good bread, put it in a well ventilated box after it is perfectly cool, and it will keep sufficiently moist at least a week.

Carriage Girdle.

A lovely gift for an infant is a band of satin embroidered with flowers, in place of the leather strap which is used on the carriage for keeping the little occupant in place.

This should be made to harmonize with the carriage afghan, and white satin lined with some color to match the afghan is usually seen. Purchase two strong, pretty silver or gilt buckles, and cut a strip of buckram three inches wide and long enough to stretch across the carriage, graduating it from the middle towards each end, until it is of the right size to fit the buckles. Cover this with white satin ribbon that has been embroidered with Dresden flowers, daisies or some small design. Usually the baby's first name is prettily traced in embroidery silk in the centre.

For the ends of the strap use two strips of firm satin ribbon the width of the buckle in the end, and the large end, over-seam them together, and work large eyelet holes at different distances.—Household.



Light scorch marks may be removed by simply moistening them with water and laying in the sun. Spirits of ammonia, if diluted, applied with a sponge to faded or discolored spots in carpets, will often restore the color.

Center cloths, embroideries and the like are being reserved more exclusively for luncheons than for dinners.

Hints to Housekeepers.

Stale crackers are improved by placing in a hot oven a few minutes before serving. Settings that have become smoked by kerosene lamps may be cleaned by washing off with soda water.

You can drive nails into hard wood without bending them if you dip them first in lard.

Lamps should be kept filled with oil. It is bad for the wick and burner when the oil left over from one evening's reading is made to do duty a second time.

To Prepare Baby's Food.

Cook each day, for two hours, two tablespoonfuls of pearl barley, to each pint of water. When it is done, strain through cheese cloth and add half as much sweet cream, not too rich. Sweeten slightly and keep away from either kitchen or bedroom odors and in a cool place, warm enough for a meal every two hours. Keep everything used about the food perfectly clean, making free use of water, soap and sunshine.

As baby grows older simply-made graham gems baked very hard and soaked in milk are very nice. The two and three-year-olds would be saved many a burst of ill temper or spell of nervousness and wakefulness by denying them more than a small portion of meat or other rich or stimulating food.

A Hanging Basket.

Empty the contents of a goose egg through an opening in the small end. Cut away less than half of its shell, and cruet a cover with bright silk or worsted, nearly full of good, rich soil in which plant a few grains of oats. Under the influence of moisture, a warm atmosphere and sunshine, the oats will grow in a short time and droop over the basket.

Cranberry Pie.

Take fine, sound, ripe cranberries, split each open with a sharp knife, until you have a cupful. Put over them one cupful cold water and one large tablespoonful of sifted flour. Stir all together and put into a crust made with baking powder, like biscuit only with much more shortening. Cover with an upper crust, and bake in a moderate oven. This will make a large pie, and much resembles a cherry pie.

THE SUNDAY SCHOOL.

LESSON XII, FIRST QUARTER, INTERNATIONAL SERIES, MARCH 25.

Text of the Lesson, Mark xvi, 1-8 (Easter Lesson)—Memory Verses, 6, 7—Golden Text, 1 Cor. xv, 20—Commentary by the Rev. D. M. Stearns.

As last week the missionary lesson took precedence of the temperance lesson, it seems very fitting that this week the Easter lesson should be chosen instead of the review. The resurrection is set before us nearly thirty times in the Acts of the Apostles (at least four times in the seven first chapters) as the great topic which the apostles preach and is in the epistles constantly kept before us as our hope (His return and our resurrection) and inspiration to patience and faith, holiness and zeal in His service (Rom. viii, 18, 23; 1 Cor. xv, 51, 52, 58; Phil. iii, 20, 21; Col. iii, 1-4; 1 Thess. iii, 13). "Blessed and holy is he that hath part in the first resurrection" (Rev. xx, 6).

1. "And when the Sabbath was past, Mary Magdalene and Mary the mother of James, and Salome had bought sweet spices, that they might come and anoint Him." In Luke xxiii, 56, we read that having seen where His body was laid they returned from the sepulcher, bought the spices and rested the Sabbath day according to the commandment.

We cannot but admire their love and devotion to Him to whom they had so faithfully ministered in His life, among them, and He will give them full credit for it all. But if they had believed His words they would not have looked for His dead body in the tomb on the third day (Math. xvi, 21; xvii, 23; xx, 19). So love without faith may do unnecessary work and misspend time and money. Mary of Bethany, because she believed His word, had anointed His body beforehand for His burial (Mark xiv, 8).

2. "And very early in the morning, the first day of the week, they came unto the sepulcher at the rising of the sun." It had been a dark Sabbath to them without any bright hopes for the morrow, because of their lack of faith, but they kept the day by holy resting. See one of the best precepts for keeping the holy day in Isa. lviii, 13, 14. We rejoice to keep the first day instead of the seventh, because of his rising on that day and appearing to the disciples, and because of all "the eighth day types" and N. T. plain teaching (Acts xx, 7). Those who still keep seventh day are seeking to live in the days before His resurrection.

"And they said among themselves, Who shall roll us away the stone from the door of the sepulcher?" Satan is always suggesting hindrances in the way of those who love the Lord, hindrances and discouragements to keep us from going forward—they seem sometimes very real, and sometimes they are only imaginary. The risen Christ at God's right hand, having all power in heaven and on earth, is the one cure for all such, and His promise, "Lo, I am with you always," our constant strength. He shall not fail or be discouraged (Isa. xlii, 4).

4. "And when they looked, they saw that the stone was rolled away, for it was very great." Difficulties vanish as we go forward. Sometimes we are to stand still and see the salvation of the Lord (Ex. xiv, 13), but sometimes our feet must actually touch the waters before they divide (Joshua iii, 13, 15). When He putteth forth His sheep, He goeth before them. The Lord, He it is that doth go before thee; He will be with thee, He will not fail thee, neither forsake thee, fear not, neither be dismayed (John x, 4; Deut. xxxi, 8). He did not need the stone rolled away that He might rise, but it was probably rolled away that they and others might see for themselves that His body was no longer in the tomb.

5. "And entering into the sepulcher, they saw a young man sitting on the right side, clothed in a long white garment, and they were affrighted. Matthew says that an angel sat on the stone and greeted the women; Luke says that two angels stood by them in the tomb, while John says that Mary saw two angels sitting, the one at the head and the other at the feet where the body of Jesus had lain. There is no contradiction, but a description of the different attitudes of the two angels as seen by different persons at different times. See in the angel as a young man the suggestion of immortal youth.

6. "And he saith unto them, Be not affrighted; ye seek Jesus of Nazareth, which was crucified; He is risen: He is not here; behold the place where He lay. Luke xxi, 1. From Gen. xx, 1, to Rev. i, 17, one of the greatest words of God and of the children of men is "Fear not" or "Be not afraid." Find all you can of them and hold them fast. Remember that His perfect love to us will dispel all our fears if we only believe it (1 John iv, 16-18). If we have fears, it is because we are not abiding in His love; therefore He says, "As the Father hath loved Me, so have I loved you. Continue ye in My love." And again it is written, "Keep yourselves in the love of God" (John xv, 9; Jude 21). The angels doubtless rejoiced to tell that Christ had risen. According to Math. xxvii, 6, one of them reminded the women that He had said He would rise, as if gently reproving them for looking for a dead Christ. How our unbelief must grieve Him as well as hinder Him from using us as He would like to! Think of His words, "O ye of little faith!" "O fools, and slow of heart to believe!" "Have faith in God."

7. "But go your way, tell His disciples and Peter that He goeth before you into Galilee. There shall ye see Him as He said unto you." Compare Math. xxviii, 7, and John xx, 17, with this verse and hear Christ and angels say to you, "Go, tell!" Father, Son and Spirit are ever saying, "Whom shall I send, and who will go for us?" But how few are saying, "Here am I, send me!" How little benefit even believers seem to derive from Christ, crucified, risen, ascended!

8. "And they went out quickly, and fled from the sepulcher, for they trembled and were amazed; neither said they anything to any man, for they were afraid." In Math. xxviii, 8, it is written that they did run to bring the disciples word, so it must have been on their way to the disciples that they said nothing to any man. They would not think of His words about rising again, which they had not believed before; they would think how their unbelief led them into many mistakes; they would wonder, what does it all mean and what next; so with mingled feelings of fear and joy they ran to tell. Only a mind staid on Him can have perfect peace, but that is our privilege (Isa. xvi, 8).



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