THE VICTORIA HOME JOURNAL.

IS A EUROPEAN WAR IMMINENT?

With the better informed there is a growing belief that we are to witness a general European war, and that it is not in the dim future. It must be admitted by all who have given close study to the situation that the impression appears to be well grounded. This view is not based so much on surface information as on the quiet preparations which have been going on for some time to place the leading nations in an independent position, financially and commercially, to resist financially and commercially, to resist any unfavorable effect which would re-sult from war without these preparations. The storing of gold was the first im-portant move, for a nation, without the metal could not enter the markets of the world as a purchaser for needed require-ments. This has been followed by a quiet but secret move on the continent to in-crease the number of horses that could be made available in the event of war. There has been given more attention to army drilling and manœuveriug and also by nations having sea coasts, to the im-provement of their navy. The forage question has also entered largely into consideration, and the anxiety exhibited by the continent to keep the supply large is accepted as evidence of the disquiet abroad. But probably the most im-portant move was the persistency of the Emperor of Germany in forcing to favor-able action the army bill. The passing of this bill places Germany on a war footing second to no European country. With this bill blaces Germany in a heavy import duty on Germany's lead-ing products imported into that country. This was retaliated by Germany in a heavy duty on Russia's products imported into the former country. Taking these signs as a whole it looks very much as if a war in Europe is liable to be pre-cipitated without a moment's warning. A war in Europe would be to America's ad-vantage.—Herald of Trade. any unfavorable effect which would re-

USEFUL INFORMATION.

Directions for making bread with Ogilvie's flour.-To one quart of milk or water add two-thirds of a teacupful of yeast or one cake of compressed yeast, add flour to one cake of compressed yeast, and hour to the thickness of batter, and let it rise over night; then add flour enough to knead softly twenty minutes, as it requires more kneading than softer ground flour or flour made from winter wheat. Let it rise in the pan, then make into small loaves, and let it rise again. Bake in a moderate

let it rise again. Date in a inductation We insist on proper temperature of the room; the dough must not get chilled. Important. —This flour, being made from the best selected Manitoba Red Fyfe wheat, requires more water and more kneading than soft wheat flours. Water is plentiful and cheap, and for the extra time spent in kneading our flour you are more than paid.

of bread obtained. Third.—The longer time this bread will keep moist and palatable. Remember this flour is milled for strength, which means money to you in the increased number of loaves of bread

the increased number of loaves of bread per bag you get. Don't let your grocer or flour dealer foist upon you some other grade of flour by tell-ing you it is just as good. Cheaper grades of flour are sold at a lower price, and he makes more money out of these cheap flours than out of Ogilvie's. Insist on get-ting Ogilvie's. OGILVIE MILLING COMPANY, WINNIPEG.

THE MANUFACTURE OF DIAMONDS.

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DAVIDSON BROTHERS,

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OF VICTORIA.

59 GOVERNMENT STREET.

manufacturing diamonds has naturally attracted the attention of chemists, who are assiduously laboring to improve on the process; and though it is admitted that 'much time and labor will have to be expended before marketable sized jewels will be produced," their production seems to be somewhat confidently anticipated. If so, it will be unfortunate for the possessors of fortunes in these stones. But it has long been believed that in time the secret of nature-how to produce diamonds-would be solved. M. Moissan, it seems, hit on the idea that if the ordinary forms of carbon could be converted into a liquid or gas they might then be made to solidify as diamonds; but the point was the best selected 'fanitoba Red Fyre wheat, requires more water and more heat, requires more water and more heat, requires more water and more heating than soft wheat flours. Water is plentiful and cheap, and for the extra time spent in kneading our flour you are more than paid.
First.-The improved quality of the bread. Second.—The largely increased amount of bread obtained.
Third.—The longer time this bread will keep moist and palatable.
Remember this flour is milled for strength, which means money to you in the increased number of loaves of bread per bag you get.
Don't let your grocer or flour dealer foist upon you some other grade of flour by telling you is is just as good. Cheaper grades of flour are sold at a lower price, and he makes more money out of these cheap flours than out of Ogilvie's. Insist on get.
THE MANUFACTURE OF DIAMONDS.
M, Moissan's discovery of a method of how to convert the carbon. The inventor,

