

benevolent schemes of the Church an increase in giving financial support was reported, but for church building there was a falling off. The total amount of money contributed by the Presbytery exceeded \$69,000. The report was adopted and the professor thanked. Rev. Jos. Hogg, treasurer of the Presbytery fund, reported that all liabilities had been paid, and a credit of \$12 remained. The report was placed in the hands of Rev. R. G. MacBeth to be audited. At the request of Rev. Jos. Hogg, on behalf of the Point Douglas church, that congregation was given permission to moderate in a call to a minister when they think the proper time has arrived. The Presbytery adjourned to meet again at Manitoba College on May 12th.

Part Questions on Life Insurance to be Answered by the Non-Insurer.

"How many cases do you know of where a deceased husband ever paid in anywhere near the amount of money in premiums that his widow received from the company after his death? Such instances are remarkably rare, and are only equalled by cases where men have the good sense to insure their lives without being fairly driven into the performance of that duty."

"Death is an enemy to the usual revenue. If you die insured 'the butcher, the baker, and the candle-stick maker' will keep right on coming without dunning. Get insured. It's a good investment."

"The man who procrastitates may be sorry he met the undertaker before the insurance agent overtook him."

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Full particulars respecting its unequalled financial position and attractive investment plans will be furnished on application to William McCabe, F.I.A., Managing Director, North American Life Assurance Company, 22 to 28 King street west, Toronto, Ont.

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Forms of tender, containing full particulars, may be had by applying to the undersigned, or to the Indian Commissioner, Regina, or to the Indian Office, Winnipeg. The lowest or any tender not necessarily accepted.

This advertisement is not to be inserted by any newspaper without the authority of the Queen's Printer, and no claim for payment by any newspaper not having had such authority will be admitted.

B. B. HAYTER REED,
Deputy Superintendent-General of Indian Affairs.

Department of Indian Affairs, Ottawa, March, 1896.

CAKES FOR AFTERNOON TEA

The accompanying article has been written in accordance with a request sent to the author by a reader of the GIRL'S OWN PAPER. It is hoped that the information given will be useful.

Probably there is no kind of cookery which is so interesting as cake-making to individuals who take up the business as a natural liking for it rather than from necessity. Of course we all know that very excellent cakes can be bought at the confectioner's at a very reasonable price, but bought cake stands on quite a different footing from home-made cake. Again and again it occurs that cake offered to eat in a house is refused as a matter of course, but at a hostess says to a guest, "Will you not taste this cake, it was made at home by my daughter?" the cake disappears at once. Not long ago a lady, who had the reputation of being quite a philosopher in a small way, was heard to remark, "I make it one of the principles of my life never to refuse home-made cake when I have the chance of getting it," and she helped herself as she spoke to a good slice of the product. There are a good many people who follow the same principle; and this being the case, there is little fear that cakes made at home will fall into disfavor.

Cakes are of many sorts; and one reason why so many people fail in making cakes is, that they think that the rule, dear to their

hearts, which holds good for one sort, applies to all sorts; and the probability is that it does nothing of the kind. Thus, some people will say, "The way to make a cake properly is to beat it thoroughly." This is the case undoubtedly with cakes raised with eggs, but it is not invariably true. Others will say, "When cakes are heavy we may be sure that they have been mixed too moist." Certainly plain cakes are very frequently made heavy by being too moist; but it is not the invariable rule; for according to the difference of method is the degree of consistency required. Others, again, will say, "You can never use too many eggs for cakes; the more eggs there are, the lighter the cake." It does not follow at all. The eggs used must be in due proportion to the butter used. "Eggs laid as well as lighted."

Taking these variations into consideration, can we wonder that individuals who make one kind of cake very well indeed, do not always succeed with another kind? The fact is, that there is no direction in which it is so necessary that the operator should exercise judgment and discretion as in the making of cakes. Also, there is no direction in which the experience which comes from practice tells more powerfully. This experience enables the operator to tell at once when anything is wrong, and how it is wrong; and the best recipe that ever was

written cannot do that for us. Thus we come back to the old rule—those who wish to learn how to make cakes must make them.

Another point of importance is, that the materials used must be of the best quality, and carefully prepared. This goes so much without saying, that perhaps it is scarcely necessary to say it; and readers of the GIRL'S OWN PAPER know quite well that the best and finest sifted flour and white sugar should be used for cakes, that butter should be fresh and sweet, currants and raisins and all ingredients perfectly dry, and eggs quite fresh. Nevertheless, cakes are so constantly spoiled for want of attention to these details, that one must mention them.

With regard, then, to the different sorts of cake. These may be divided broadly into three classes:—Class 1. Those that are raised with yeast. Class 2. Those which are raised with chemicals—that is, baking-powder and its equivalents, soda and cream of tartar, egg powders, and similar compounds. Class 3. Those which are raised with eggs, which eggs may be either beaten when cold, or beaten over the fire.

With regard to the 1st Class. It is probable that all girls who have experimented in cookery at all know how to make cake with yeast. Of this sort of cake, therefore, nothing will be