COOKING FOR THE KING.

(By W. B. Thompson).

allows a Royal menu to be If one does appear anyit is against King George's wish. that he shares King Edward's dices. His late Majesty thought evored ostentation, and besides he iked seeing the menus in print, be-

disliked seeing the menus in print, because they might be seen by people that of food.

But the head of a state, however, must make ome display of luxury at table. It is not of his duties to the people he eigns over or represents. Other high eigns over or represents. Other high eigns over or monarchs, and like make as big a show as possible, he fact remains that the most highly outed royal kitchens in Europe are ose at Windsor. They were placed ere seven centuries ago under the at Windsor. They were placed seven centuries ago under the se of the castle and have been ted to the most modern needs. y are very handsome. While in Buckingham Palace are white ose in Buckingham Falace and white ed, those at Windsor are covered in ack oak, a work carried out by orse III. at a cost of \$50,000. Each tohen is in charge of a special cook, to is an expert in producing either cops, or fish, entrees or roasts, setables or other etceteras. There is four sergeant cooks—if the term the sweets and pastry there are for the sweets and pastry there are two special chefs. In all about thirty principals are engaged. For cooking purposes there are about eight hundred pots and pans, for the most part in copper, and five men have nothing else to do but keep them scoured. They are worth, these dishes alone, about \$10,000. For the table itself the dishes are of appropriate that the same of the same part is the same ous value. Anyone who has not the buffets set up in St. George's Hall at a state banquet cannot imagine how superb is the collection of gold plate which belongs to our sovereigns. Ordinarily it is kept in a

Sovereigns. Ordinarily it is kept in a manage set in walls three feet thick, and always guarded by police. Much of the plate could not be replaced because it is old, and of incredible artistic value. Some still bears the arms of the Tudor kings. Some formed part of the treasure of Tippoo Sahib. Above all, there is the complete service of massive gold with 8000 forks and spoons to match. That is for occasions, but there are several

Much of the silver is modern the a large part is only silver glit, and excelled by several Indian rajahs' wild gold dishes. During King Edward's reign the chef was a Frenchman, M. Menager, who drew the handsome salary of \$10.000

year. He shortly leaves the royal rvice, and becomes head of the Michen of that vast caravanseral in Pall Mall, which was built by the Automobile Club on the site of the old war office. M. Menager was twentynt at Pearl Lake Property borough House and afterwards at Buckingham Palace. The last official diamer he put on the table at the latter place was that to the monarchs and special envoys who attended the funeral of his royal master. He is succeeded by another Frenchman in M. Henri Cedard, who has accompanied his present majesty in most of his voy-ages, and will uphold the high repute of the royal cuisine.

Usually monarchs when in private do not linger over the table. They are too busy. King Edward was a very rapid eater, but his son has to be more careful. Dinner never lasts more than torty or fifty minutes. Each service to presented in double, so that a choice is available and each bears the de is available, and each bears the name of the under-chef responsible for it. This is an old custom due to cooks in past times claiming all the good dishes and repudiating any share in the bad ones. Since the days of the Jacobites no finger bowls are provided. The Jacobites utilized them to drink the hea th of the king "over the water."

Kaiser Has No French Chef. Not in all royal palaces are there French cooks. The kaiser must not have one. German public opinion is against it. In fact, for years a grand di Germany. There are at least four hundred French cooks in the best houses in Berlin. Even the chancellor has a French cook, but the emperor, owing to the Pan-Germanic idea, keeps to the native articles. Unhappily, the ferman culsine is not rich in good dishes apart from its sauces, hams, tles of cheese tants. These are not enough to give constant change to a dinner. The emperor has in consequence attacked the names of the dishes. In place of "soup a la tortue" on the menus we have "Schildkroten Suppe," which makes the 'plat' at once German. An "omelette soufflee" be-George South, farmer, at Meadowvale Friday comes "Elerkuchenauslauf," and th pleasing meringee a "Spanischemwind" or "wind of Spain." Some words must be French, but even they are modified—cafe became "kafee" and "some words are modified—cafe became "kafee" and "some words are unified as a second "soup." Some phrases are utilized a

way under the crush of valanche created by their them over the waterfall. in England, and we have on the kaiser's menus "fillets of sole," "fil-lets of beef," "chocolate puddings" and left for them dm about nothing was known of until their horse came alone about 6.15. and on Saturday fully ed the search party, this city, went up ton a married man, and and one child. South bried, had been working

Spanish Mixtures.

Altho in Sprin the cuisine of the court is in charge of a Frenchman, M. Capdeville, curiously emough German Then there are also the national tastes the sovereign. to consider, these leading to the pro-duction of chickens in a thick soup of Helpers of Adams Com-

RK, March 11.—The strike company employes, which reatened for several days ractically all the drivers in the employ of the case of the cas added. It is a dreadful mixture. A queer story is told of how the Emperor of Austria gct his cook-Perski-who is a Hungarian. The emperor is not much of an eater, but one day he was dining with the Count of Rheingaum, and was delighted with the way in which a wild boar's head the way in which a wild book an was cooked. Two days afterwards an was cooked. Two days afterwards an



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Four Good Economies for the Dining § Room China Cabinet, as illustrated, made of seillustrated, made lected quarter-cut golden oak, shaped British bevel edged mirror, 2 display shelves, bent glass sides and large glass door, 4 shelves, claw feet, neatly carved, hand - polished: regular price \$36.00. 24.95

On Monday for Diners, made of hardwood, quarter-cut golden oak finish, high back, large seat, upholstered in best quality imitation leather, square legs, strongly, supported, well finished; regular price per set, one arm and 5 side chairs, \$19.75. On Mon- 13.65 day per set

Sideboard, made of hardwood, quarter-cut golden oak finish, oval shaped British bevel edged mirror, 3 display shelves, 2 cutlery drawers, long linen drawer, double cupboards, well constructed; regular price \$24.00.

On sale Monday for 16.75 Buffets, same as

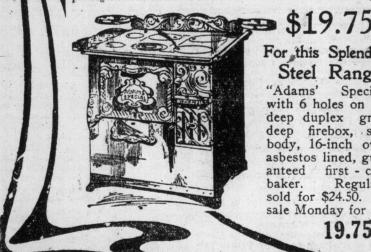
illustration, made of selected quarter-cut golden oak, shaped British bevel edged mirror, 1 long display shelf, 2 cutlery drawers-one lined -long linen drawer, large double cupboards, claw feet, hand polished; regular price \$35.00. On Monday 24.45 special at.



Gas Ranges

"Jewel" Gas Ranges, with 18-inch elevated oven, 4 burners on top, elevated broiler; steel body, full nickel trimmed; one of the best ranges on the market; regularly sold for \$35. 28.75 On sale Monday for

Three-hole Gas Range, 18-inch oven, nickel trimmings, guaranteed good baker; regularly sold for \$10.50. Monday's special 8.45 price



For this Splendid Steel Range

'Adams' Special," with 6 holes on top, deep duplex grate, deep firebox, steel body, 16-inch oven, asbestos lined, guaranteed first - class baker. baker. Regularly sold for \$24.50. On sale Monday for 19.75

The Extensive Alterations Now in Progress in the Adams Store are making it Necessary to Constantly Underprice Numerous Odds and Ends of Furnishings, all to the Decided Advantage of Home Providers who Act on the Store's Daily Announcements

Read carefully the many features prepared for Monday shoppers, and remember that we make no extra charge to the special prices if credit is desired. Don't hesitate to ask for it.

. A Very Special Opportunity in Parlor Suite Buying for Monday We will take orders to the number of thirty-six only

Monday for these nicely-designed, well-made threepiece parlor suites; giving you choice of dainty French silk coverings to pick from, and upholstering them in first-class style; best spring seat, stitched edge construction; frames are of selected birch, mahogany finish, and hand pol-ished; neat panel backs and shaped arms. Reg. price \$33. Monday special



Prices of Bedroom Furniture Big Reductions in



This Well-designed Chiffonier, just like the out—is made in rich golden surface oak, quarter-cut finish, 6 drawers, lock to each—best British bevel oval mirror; solid posts, double top, plain brass trimmings; regularly sold for \$14.50. On sale Monday for... 9.65

One of the Best Selling Designs in a Dresser, as illustrated—made in quarter-cut oak, golden finish, has 42-inch case; 2 drawers—2 top ones swell—20x40 British bevel oval mirror, supported by nestly shaped standards; easy running drawers, plain brass trimmings; regularly sold for 18.65

All-Brass Beds, with two-inch continuous posts, in 46 size, bright finish, six %-inch fillers in head and foot, with alternate husks; best quality lacquer. full drop extension foot; 5-year guarantee; regu larly sold for \$30.00. On sale Monday 22.95



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This Elegant Parlor Rocker 8.95

Lace Curtains Little Cost

effects, in white or ivory, colbert edges, 50 inches wide and 3 and 3½ yards long; regularly sold up to \$4.00 per pair. Your choice Mon- 2.69



Exactly as illustrated—with quarter-cut oak frame, in thoice of golden or early English finishes; covered in high-grade imitation leather, guaranteed to wear well; upholstering construction is all on steel wires and of the highest grade, with soft cotton top and untearable button tufts; a couch that sells regularly 17.95 for \$25.00. Monday's special price......

Brussels Rugs-Big Values

150 fine quality Brussels Art Squares, with interwoven borders, in a large variety of patterns and colorings, floral, Oriental and medallion patterns, suitable for parlors, dining rooms and bedrooms, in the following sizes and

prices for Wonday's Sening.	
6.9 x 9.0, regular price \$15.00, on Monday for	11.90
9.0 x 9.0, regular price \$21.00, on Monday for	15.80
9.0 x 10.6, regular price \$24.00, on Monday for	17.70
9.0 x 12.0, regular price \$28.00, on Monday for	21.60
11.3 x 12.0, regular price \$35.00, on Monday for	AND THE PROPERTY OF THE PROPER
11.3 x 13.6, regular price \$40.00, on Monday for	



Three-light Electric Fixtures, in brush brass fin ish, with heavy case arms, wired complete, and fitted with fancy or etched globes. Regularly sold for \$12. On sale Mon-

> Electric or Gas Domes Exactly like the illustrationnicely finished with art glass, in amber and green, amber, red and green, or green; 20-inch, fitted complete with 5-inch fringe and brass chain for electric or brass stem for gas; regusold for

\$17.50. On sale Monday for 13.75

CITY HALL SQUARE



Furniture Company, Limited





Indies and Bermuda-4662 fathoms. The THE SUNDIAL.

Two trees to be seen in the main street of Thorshavn, the capital of the Farce Islands, have an interesting history. Trees resolutely refuse to grow in these islands, except in some few sheltered spots, and the inhabitants therefore prize them greatly. When the road was made it was decided to leave the trees in the middle of the carriage way rather than be guilty of the crime of felling them.—Wide World Magazine.

willabalse which contains rice, two for there is a tradition of a cock who, may carry death to the czar in ft. M. eggs and milk. Alphonso XIII, declared places huge ridges and cones rise from lozen prayurs a plat or more of must dozen prawns, a pint or more of mussels, butter, cheese, white wires, saftron, pepper, parsley, salt, and so on, the aminute quantity of coffee.

Spanish Mixtures

Ior there is a tradition of a cook who, may carry death to the czar in fit. M. eggs and milk. Alphonso XIII. declared that never will say how he manages, that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the imperial mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. The truding that the best meal he ever had was but keeps his precautions a strict mystory. important that when in a fit of pique riers and other things.

he left suddenly the czar sent couriers

Precautions of him to induce him to return, and he did so when he got an apology from taken by the deposed Abdul Hamid. Ho

the famous "gafpacho" or "imperial Paris always to purchase his best ma-Spanish cold step," which contains terials. The most important of these take. Yet the cost of the sultan's to his vineyards at Loupillon he has to materials. The most important of these take. Yet the cost of the sultan's one great feast on garlic soup, but it to materials are foles gras truffled and chickens. tomatoes, onions, cucumbers, garlic, a gray foles gray truffled and chickens.

Riass of oil, vinegar, pepper, bread, and He has to provide food each day for good estimate puts it at two millions finally, before serving, ice powdered is 300 people, because not only are meals sterling, because custom decress that added. It is a greatful mixture.

sent with the homage of the count. provided at the royal table for Nicho- all about the Yildiz Klosk should be rench methods, except when macaroll is being dealt with, are the rule
at the Court of Italy. An Italian who
has studied the art in France, Signor
de Anicl, is the chef. The Pope, on
the contrary, holds by the cooking of
his native Venice and has an inording.

The Czar's Table.

The Country of ficials. M. Cubat re
Table Country of ficials.

The Czar's Table.

The Czar's Table.

The Czar's Table.

The Czar' as much as a hundred thousand livres per annum. What is more, he was so

Precautions of Abdul. These are nothing to the precautions had his meals in what was practically

"NA-DRU-CO" Headache Wafers 25c. a box, at all

the withelmina; Abdul Hamid lived on eggs and milk. Alphonso XIII. declared that the best meal he ever had was when, held up thru a motor car breakdown, he shared the meal of some carters by the roadside. M. Faillieres is all for his own Gascon dishes. He quarrelled with the great Elysee chef, M. Tesch, because he would not put garlic into some of the "plats" at a share banquet, the introduce the president's local viands. Tesch had served under men like Carnot, Pelix Faure and Loubet, and promptly "puffed off" the world.

The sea is salitiest where strong winds the sea in the surface of the waves. In some places huge ridges and cones rise from the waves. In some places where it exceeds five miles.

The sea is salitiest where strong winds the welf and four places where it exceeds five miles.

The sea is salitiest where strong winds of the sea surface, or the trade wind regions and in the Red Sea. It is less salt, says Harper's Magazine, to the Mediterranean and the Red Sea. It is less salt, says Harper's Magazine, the molet with the great Elysee chef, is in the Challenger (or Nero) Deep in the North Pacific—5269 fathoms. If the North Pacific—5269 fathoms. If Mount Everett were placed in this deep show and the surface of the waves. In some places where it exceeds five miles.

The sea is salitiest where strong winds in the feed sea, for in the trade wind regions and in the Red Sea. It is less salt, says Harper's Magazine, to the Mediterranean flows as an undercurrent outward thru the Strait of Gibral tar, and thus affects the salinity of the deeper waters of the Atlantic over a wide area.

Altho the amount of salt in sea wide area.

Altho the amount of salt in sea wide area.

Altho the amount of salt in sea wide area.

Altho the accedent with the caread sport in the Excedent in the screen in the main stance, or the trade wind regions and in the trade wind regions and in the Red Sea. It is less salt, says Harper's Magazine, to the mount of the world is in the Challenger of the salt in the Mediterranean flows as an The present czar's chef is M. Pierre a strong room, everything was served and Loubet, and promptly "puffed off the world.

Oubat, who is also a major domo. He sealed down, and before he touched is a regular Parisian and comes to anything the cook or the superintend
It is stated that when M Railland 2008. of the royal kitchen had to par- It is stated that when M. Fallieres goes

WHERE THE SEA IS DEEPEST.

water varies, the composition of sea saits remains very constant; slight differences have, however, been noticed along the continental coasts, in the polar regions and in the water in direct

It is stated that when M. Failleres goes to his vineyards at Loupdilcon he has a one great feact on garlic soup, but it is given said that he is the author of a recipe for a salmi of woodcock which is the joy of his friends.

The present president, as a fact, does not impose his tastes on the guests at the Elysee. The custom is for all official dimners or huncheous to be served by one or other of the leading Paris restaurants. Just as at the Mansion House in London, and to a large extent now with state dinners even at Buckingham Palace or Windsor, most of the dishes are brought against the safe and sor, most of the dishes are brought against the contact with deep sea deposits. The temperature of ocean water varies at the surface from 28 degrees Fahrenheit at the poles has an annual wariation of less than ten degrees Fahrenheit in the tropics. The cold water toward the poles has an annual variation of less than ten degrees Fahrenheit in a band that nearly encircles the earth; this is the region of coral recipients of small annual variation here are two bands surrounding the earth where the annual variation is greater and may exceed in certain regions 40 degrees.



n Free Gold.

NE CITY, March 10.—Act-

who have been busy in ps at the Pearl Lake Gold

w busy getting ready for

of three shafts on the or

the depth of 100 feet be-

force of forty men will

within a few days. Those ollowed the history and he Timiskaming mine at

that Burr E. Cartwright's property development are

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hesying that the Pearle lines will be handled in a satisfactory to its stock-

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WNED IN GREDIT

IG TO CLEAR DAM

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on and Kenneth South

Brown, a mill owner, 401

trying to clear a large om a dam in the Credit

had been recovered up

PRESS STRIKE ON

pany Go Out.