

WIGWAM.

HOUSE-CLEANING NOTES.

Clean the glass of pictures by dipping a cloth into alcohol and water and then in into alcohol and water and then into whiting, and rub over it, and wipe dry with a silk handkerchief.

The cleanest and most polished floors have no water used on them at all. They are simply rubbed off every morning with a large flannel cloth which is steeped in kerosene oil once in two or three weeks. Shake clean of dust, and with a rubbing brush or stubby broom go rapidly up and down the planks (not across). In a few rubbings the floor assumes a polished appearance that is not easily defaced by dirt or footprints.

Straw matting should be washed with warm salt and water; wring out a soft cloth in it and apply quickly, not wetting the matting much, only enough to take out the dust and stains.

Lemon juice and salt will remove ordinary iron rust. If the hands are stained, there is nothing that will remove the stains as well as lemon. Cut a lemon in half and apply the cut surface as if it were soap.

The smell of paint may be taken away by closing up the room and setting in the centre of it a pan of lighted charcoal on which have been thrown some juniper berries. Leave this in the room for a day and night, when the smell of paint will be gone. Some persons prefer a pail of water in which a handful of hay is soaking. This is also effectual in removing the scent of tobacco smoke from a room.

The best way to brighten a carpet is to put a half tumbler of spirits of turpentine in a basin of water and dip your broom in it and sweep over the carpet once or twice.

Silver that is not in frequent use will not tarnish if rubbed in oatmeal.

Clean cane chairs by saturating the cane well with a sponge and hot water, using soap if necessary, then put it in the open air or in a good current of air, and as it dries it will tighten and become as firm as when new.

A cheap paint for a floor can be made with five pounds of French ochre and a quarter of a pound of glue dissolved in two quarts boiling hot water, then apply enough boiled linseed oil to make the paint flow easily from the brush. Any man can paint a kitchen floor and save the women work by so doing.

May the day hasten when the good wife shall be more afraid of dust upon her intellect than on her pantry shelves, and have a greater horror of cobwebs in her brain than on her parlor floors!

CHOICE RECEIPES.

Suet pudding—Three-fourth pound suet, three-fourth pound of fine bread crumbs, four ounces of sugar, a pinch of salt, three eggs, one lemon. Chop the suet up until very fine and add the bread crumbs, the sugar, the salt, the grated zest of the lemon together with its juice (strained), and the eggs, beaten. Mix all the ingredients well together and tie in a cloth, allowing sufficient room for the pudding to swell. Then plunge

it into boiling water and let it boil briskly for from four and ahalf to five hours or until done.

Every-day Doughnuts—One egg, one cup of buttermilk, one and one-half cups of sugar, a teaspoonful of soda, and a half-teaspoonful of salt; flour as for biscuit, roll to half an inch in thickness, cut in strips, and form two "twisters." The "youngster" thinks a good, fluffy, fat twister is more than twice as good as the little rings and balls, "cause there are several mouthfuls in one." Fry in hot lard.

Plumb Pudding—Five cups flour, one cup sugar, half a cup of raisins, half a cup currants, one cup well-chopped suet, one teaspoonful baking powder, one nutmeg. Mix with milk to a stiff dough. Boil three hours. Serve with a sauce or with cream and sugar.

BAKED EGGS.—Grease well an individual vegetable dish with butter; into it break two eggs, sprinkle a little salt and pepper over them, and place them in the oven a few minutes. With tomato sauce poured over them, the fancy name for them is "eggs in sunshine"; with a little grated cheese over them, "eggs in moonshine."

RAISED GRAHAM LOAF—Half a cup of yeast, one pint of water, one teaspoon of salt, one tablespoon of sugar, three cups of graham flour; beat up well. Cover and set where it will be warm till quite light, then turn out into a well-greased basin or deep baking tin. When light again put into a brisk oven. Bake one hour. The last half hour turn a tin over the loaf to keep it from getting too brown and hard a crust. When done turn out and wrap in a damp cloth. It is good either cold or warm.

PICKLED CHICKEN—Boil four chickens until tender enough for meat to fall from bones, put meat in a stone jar, and pour over it three pints of cold, good cider vinegar and a pint and a half of the water in which the chickens were boiled; add spices if preferred, and it will be ready for use in two days. This is a popular Sunday evening dish; it is good for luncheon at any time.

Miss E. Addie Dingman, of Strathroy, is at the Kerby House, the guest of her father, Mr. A. Dingman, Inspector of Indian agencies.

Thomas Gordon, Indian agent, recently fined W. Willie \$5 and costs or 30 days in jail for refusing to leave the Muncy Reserve when ordered.—*Strathroy Despatch.*

An Indian named "Man Afraid of Nothing" married a white woman in Montana recently, and in one week after the wedding applied to his tribe to have his name changed.

Situation Wanted.

A young Indian of the Six Nations desires a situation as book keeper or office clerk. His qualifications are a good education, and for some time was assistant book keeper in two prominent firms in Canada and has taught school. The best of certificates of character will be produced when required. Address:

"THE INDIAN"

8-11 Times Building, Hagersville

Threshing Machine For Sale.

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8-11

THE MARKET REPORTS.

FISH MARKET.

Reported by J. Keckie, Toronto.

No. 1 L. S. Salmon Trout, in hf. bbls. \$3.35; qr. bbls. \$1.85; kits, \$1.00. No. 1, L. S. White Fish, in hf. bbls. \$5.00; qr. bbls. \$2.65; kits, \$1.50. No. 1 L. H. Round Herring, in hf. bbls. \$2.50; qr. bbls. \$1.40; kits, 75 cts. No. 1 L. H. Split Herring, in hf. bbls. \$3.00; qr. bbls. \$1.70; kits, 90. No. 1 Labrador Herrings in bbls. \$4.00, No. 1 Cod Fish, in quintals, \$4.00. All fish are inspected before shipping.

FUR MARKET.

Reported by C. N. Basteda, & Co., Toronto.

Beaver, per lb., \$2.00 to \$3.00. Bear, per lb., \$2.00 to \$5.00. Bear Cub, \$1.00 to \$6.00. Wild Cat, 50c. to 75c. Fox, Red, 50c. to 75c. Fox, Cross, \$2.50 to 3.50. Fisher, \$4.00 to \$7.00. Lynx, \$2.00 to \$3.50. Martin, 50c. to \$1.50. Mink, 10c. to 50c. Muskrat, 7c. to 10c. Muskrat, kits, 3c. to 4c. Otter, \$3.00 to \$9.00. Raccoon, 10c. to 70c. Skunk, 10c. to 90c. Wolf, \$1.50 to \$2.50. Deer Skin, 15c. to 20c.

[Prompt returns for all furs shipped to us. Reference Central Bank, Toronto.]

GAME MARKET.

Reported by Dixon & Morton, Hamilton.

Partridge, 40 to 45cts. per Brace; Quail, 30c; Ducks, 30c; Red Heads, 40c; Gray Heads, 45c; Canvas Ducks, 50; Mallards, 35c; Teal, 20c; Wood Duck, 20c; Snipe, 15; Plover, 15c; Woodcock, 50c; Cock of the Wood, 40c; Game Pigeon, 15c; Wild Pigeon, 13c; Prairie Chicken, 80c; Sage Hens, 70c; Deer, 3 1/2 to 5cts. per lb; Moose Deer, 5c; Beaver without skin, 4 1/2 to 6c; Rabbits, 20 to 25cts. per Brace; Hares, 25 to 30c.

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