

Ontario Agricultural College

GUELPH, CANADA.

Opens SEPT. 15th, and continues until APRIL 15th.

Our courses are so arranged that farm boys may be at school during the winter months, and at home on their own or their fathers' farms during the summer months.

COST.

Tuition fee, per year, - - -	\$ 16 00
Board, 26 weeks, at \$3 per week, - - -	78 00
Laboratory fee, - - - - -	1 50
Books, about - - - - -	7 00

\$102 50

Less amount paid during apprenticeship, - - - - -

27 30

\$ 75 20

This amount is, therefore, the actual cost during the first year. Our residence accommodation is limited to 200 boys.

Application should, therefore, be made at once.

Calendars containing information in detail may be had for the asking.

G. C. CREELMAN, B. S. A., M. S., PRESIDENT.



FARM LABORERS' EXCURSIONS

to Harvest Fields of Manitoba, Saskatchewan and Alberta. Well-paid work for over 25,000 men.

\$10

one-way second class to Winnipeg. Free tickets from Winnipeg to points where harvesters are needed, east of Moose Jaw, and west of Moose Jaw to Alberta at one cent per mile.

RETURN TICKET TO ONTARIO STARTING POINT FOR ADDITIONAL \$18.00, AFTER WORKING AT LEAST ONE MONTH

Apply to ticket agents for full conditions

GOING DATES

NORTHWEST OF TORONTO

AUG. 14, 18
SEPT. 1, 8

From stations on Toronto-North Bay line, west to but not including Toronto-Sarnia line.

SOUTHWEST OF TORONTO

AUG. 18, 19
SEPT. 1, 9

From stations on Toronto-Sarnia line, and south thereof in Ontario.

EAST OF TORONTO

AUG. 20, 22, 27
SEPT. 2, 11, 14

From stations East of Toronto-North Bay line, to and including Sarnia Lake and Kingston.

Tickets issued to women, but not at half-fare for children.

HOMESEEKERS'

Excursions afford best accommodation, with Tourist Sleepers. Leave: SEPT. 1, 15, 29. Ask agent about them.

SPECIAL TRAINS FROM ALL C. P. R. STATIONS ON AUGUST 14, 18 and 20. Apply to nearest C.P.R. ticket agent for leaflet giving conditions, train times, etc., or write

C. B. FOSTER, District Passenger Agent, TORONTO

and a little salt. Let rise till morning, then add flour enough to make a dough thick enough to spread in pans; do no work on a board. Set in a warm place, let rise a little, brush with melted butter, sprinkle with sugar and cinnamon, and bake. This makes two large tins of cake.

Quick Sponge Cake (Boston Cooking School).—Beat 3 eggs; gradually beat in $1\frac{1}{2}$ cups sugar, then the grated rind of a lemon and half a cup of either milk or water, and, lastly, 2 cups sifted flour, sifted again with $\frac{1}{2}$ teaspoon salt and 2 level teaspoons baking powder. This makes a large sheet of cake. Ice when cold.

Lemon Icing.—Put white of 1 egg (beaten) and 1 teaspoon lemon juice in a bowl. Add a small cup of powdered sugar and beat five minutes.

Tomatoes, A New Way of Canning.—Scald ripe tomatoes and skin them. Place them in a porcelain-lined baking pan as you would biscuit, and set in a moderate oven. When the juice boils between the tomatoes take from the oven, fill the sealers (which must be thoroughly sterilized) and seal at once. Keep in a dark place.

A Handy White Cake.—Into a mixing bowl place 1 cup white sugar and $1\frac{1}{2}$ cups sifted flour, to which has been added 1 rounded teaspoon baking powder. Now break into a cup the whites of 3 eggs, add enough butter to make the cup half full, and fill up with sweet milk. Mix

with other ingredients, beating five minutes. Add whatever flavoring you choose, bake, and when cold frost as you choose.

Tomato Mince.—1 peck green tomatoes chopped, 2 lbs. raisins seeded and chopped, 2 lbs. brown sugar, juice and grated rind of 2 lemons, 2 tablespoons cinnamon, 2-3 tablespoons cloves, 2-3 tablespoon allspice, 1 tablespoon salt, 1 pint vinegar. Boil tomatoes, sugar and vinegar 3 hours, adding remaining ingredients 20 minutes before done. Seal for future use for pies.

Panned Tomatoes.—Cut the tomatoes in halves and lay in a baking pan, skin side down; add a little salt and pepper and $\frac{1}{4}$ teaspoon butter to each portion. Set the pan in a hot oven and cook, then lay the slices carefully on hot buttered toast. Next put 2 tablespoons flour in a bowl, add $\frac{1}{4}$ tablespoon butter and rub until smooth. Heat 1 pint milk, and when boiling add $\frac{1}{4}$ cup to the flour and butter, stirring well; then turn this mixture into the milk. Cook two or three minutes until creamy, then add to the tomato juice in the pan. Heat, season, and pour over the tomatoes and toast.

HOUSEHOLD HINTS.

CONVENIENT SERVING TABLE

A serving table that saved endless steps for a housewife doing her own work was made from an old-fashioned square stand

with four stout legs. The old top was removed and the table furnished with a round top as large as would go through a door easily, while two shelves were fitted to the legs underneath. Some excellent casters were then attached, and large white linen covers made to use on the table. All the necessary things for a meal are placed on it in the kitchen and pantry, then it is wheeled to the dining-room within reach of the mistress' chair. From it each course may be served, and the clean dishes returned to the dining-room with one trip after the dish washing. During warm weather, when meals are often served on the porch, this table is invaluable, and when desiring to serve light refreshments at a small evening party, if everything is placed on the table and it wheeled just outside the parlor doors in the hall, the serving will prove an easy matter.—[Sel.

QUEBEC.

(Written in 1848.)

Queen of the West, upon thy rocky throne

In solitary grandeur sternly placed;

In awful majesty thou sit'st alone—

By Nature's master-hand supremely blest,

The world has not thy counterpart, thy dower,

Eternal beauty, strength and matchless power.

The clouds in fold thee in their misty vest,

The lightning glances harmless round thy brow,

The loud-voiced thunder cannot shake thy nest,

Or warning waves that idly chafe below.

The storm above, the waters at thy feet, May rage and foam—they but secure thy seat.

The mighty river, as it onward rushes, To pour its floods in ocean's dread abyss,

Checks at thy feet its fierce, impetuous gushes,

And gently bends thy rocky base to kiss.

Stern eagle of the crag, thy hold should be

The mountain-home of heaven-born liberty.

True to themselves, thy children may defy

The power and the malice of the world combined;

While Britain's flag beneath thy deep blue sky

Spreads its rich folds, and wantons in the wind.

The offspring of her glorious race of old, May rest securely in their mountain hold.

—Susanna Moodie.

Current Events.

The damage done by forest fires in Vancouver amounts to \$5,000,000.

There are rumors of a proposed treaty between Great Britain and the United States.

Major-General Baden-Powell, of South African fame, will be at the formal opening of the Canadian National Exposition, Toronto.

Sir Alphonse Pelletier, Judge of the Superior Court, succeeds Sir Louis Jetté as Lieut. Governor of Quebec.

A number of special constables have been sworn in to prevent rowdyism on harvesters' excursions to the Northwest.

A movement is afoot in Turkey to replace Sultan Abdul Hamid by his younger brother, Mohammed Reshad.

Hon. Geo. P. Graham Minister of Railways and Canals, stated at Peterboro, Ont., that the Trent Canal will be pushed to completion as soon as possible.

Hon. Walter Scott, the new Premier for Saskatchewan, is a resident of Middlesex Co., Ont.

It has been for many years that the Regina Leader

The Young People's Department.

[All letters for Young People's Department must be addressed to Cousin Dorothy, 52 Victor Ave., Toronto.]

"BOBS."

There's a little red-faced man,
Which is Bobs.

Rides the tallest 'orse he can—
Our Bobs.

If it bucks, or kicks, or rears,
'E can sit for twenty years,

With a smile 'round both his ears—
Can't yer, Bobs?

Then 'ere's to Bobs Hahadur—little Bobs,
Bobs, Bobs!

'E's our pukka Kandahader—Fightin' Bobs—

Bobs, Bobs!

'E's the Dook of Aggy Chel;

'E's the man that done us well,

An' we'll follow 'im to 'ell—
Won't we, Bobs?

If a limber's slipped a trace,

'Ook on Bobs.

If a marker's lost 'is place,

Dress by Bobs,

For 'e's eyes all up 'is coat,

An' a bugle in his throat,

An' you will not play the goat
Under Bobs.

'E's a little down on drink,

Chaplain Bobs;

But it keeps us outer Clink—
Don't it, Bobs?

So we will not complain

Tho' 'e's water on the brain,

If 'e leads us straight again—
Blue-light Bobs.

If you stood 'im on 'is head,

Father Bobs,

You could spill a quart o' lead
Outer Bobs.

'E's been at it thirty years,

An—amassin' souvenirs

In the way o' slugs an' spears—
Ain't yer, Bobs?

What 'e does not know o' war,

Gen'ral Bobs,

You can arst the shop next door—
Can't they, Bobs?

Oh, 'e's little, but 'e's wise;

'E's a terror for 'is size,

An'—e—does—not—advertise—
Do yer, Bobs?

Now they've made a bloomin' Lord
Outer Bobs,

Which was but 'is fair reward—
Weren't it, Bobs?

An' 'e'll wear a coronet

Where 'is helmet used to set,

But we know you won't forget—
Will yer, Bobs?

—Kipling.

TRADE TOPIC.

COMPLEXION, SKIN AND HAIR TROUBLES.—To be attractive we must possess an attractive skin. To be attractive, skin must be healthy. To be healthy, it must be treated according to its individual needs. The Hiscott Dermatological Institute, Toronto, which has had sixteen years' experience in successfully treating diseases of the skin, is prepared to give just this individual treatment, and they invite all who are interested, and who may be in Toronto during the Exposition, to call at their fine new building on 61 College street, where advice will be given regarding any skin, scalp, hair, or complexional trouble. A beautiful booklet, entitled, "A Study of Your Face and Figure," will be mailed free on application to their address, 61 College street, if this paper is mentioned.

To keep steel knives from rusting, oil slightly, wrap in tissue paper and put away.

To improve starch, add a little kerosene.

To save the stove from being soiled when frying meat, have a perforated lid.

To clean a coffee or tea pot fill with boiling water add a teaspoon soda and some soap, and boil $\frac{1}{2}$ hour.