

## About the House

### SOME DAINY DISHES.

**Potato Fritters.**—Take slices of a large parboiled potato half an inch thick. Season with pepper and salt, dip into a nice frying batter, fry in deep fat, drain very dry. Scatter grated cheese over, and serve on a dainty doily.

For a cheap custard take one pint of milk, three teaspoons of flour, two eggs; sweeten, and flavor to taste. Work the flour into a paste with the eggs and sugar, pour over the hot milk, place all in a saucepan, and stir the custard while it cooks slowly till thick. Pour into a jug, and stir at intervals till quite cold.

**Souffle Pudding.**—Beat two ounces of fresh butter to a cream, add to it three ounces of caster sugar, three ounces of fine pastry flour, two well-beaten eggs, and one pint of milk, beating all the time. Flavor delicately with vanilla essence. Pour into a greased fancy pie-dish, place in a good quick oven, and cook for half an hour.

**Kidneys and Tomatoes.**—Cut two sheep's kidneys in slices a quarter of an inch thick, fry two rashers of fat bacon, then fry the slices of kidney in the fat. When slightly cooked, add two sliced tomatoes, sprinkle all with salt and cayenne pepper, and do not over-cook the kidneys. Place on a hot dish, and pour a little gravy round.

**Loin of Lamb Saute.**—Wash and wipe the joint carefully, skewer down the flap, lay it in a steppan with three ounces of butter; all should be melted before the meat is put in. Simmer the joint gently for two hours, turning it when half done. Lift out when cooking, strain the gravy, color, and thicken it, and pour round the joint. Serve with mint sauce.

**Delicious Gooseberry Pudding.**—Stew the fruit gently till it will pulp, then beat it up. To every pint of pulp add a quarter of a pound of sugar, two well-beaten eggs, one ounce of butter, and a quarter of a pound of bread-crumbs. Mix all well together, except the eggs, which should not be added till the mixture is quite cool, and then stirred in thoroughly. Put the mixture into a buttered dish, and bake for half an hour. Stew a little sifted sugar over the pudding before serving.

**Indian Stewed Mutton.**—Take about one pound of cold cooked mutton free from skin and fat, and cut it into dice of one inch square. Melt one ounce of dripping in a frying-pan. Place the meat in this, stir for two or three minutes, but do not let it brown. Then add a pint of stock. Season with salt and pepper and a dessertspoonful of chopped Indian pickle, and stew very slowly till tender. Thicken the gravy so that it clings to the meat and there is no liquid in the dish. Garnish with chutney.

**Spiced Cod.**—Take a convenient piece of cold cod, set it in a deep pie-dish, and remove the skin carefully. Now, boil together half a pint of best vinegar, half a dozen cloves, half a dozen peppercorns, two whole allspice, and a little salt. After the pickle has boiled for five minutes, pour over the fish slowly. With a silver spoon pour the pickle over the fish two or three times, and let it stand overnight. Next day drain, wipe dry, and serve with salad.

**Cornstarch Pudding.**—Ingredients: One pint milk, one-half cup sugar, two heaping tablespoons corn starch, whites of three or four eggs, a pinch of salt; put milk and sugar over to boil; wet corn starch with a little cold milk and stir into boiling milk; cook until the whole is a smooth cream, about three minutes. Beat whites stiff and pour boiling mixture on, beating with egg beater; flavor with vanilla and add a box of shredded cocoanut if desired or a little melted chocolate. Serve cold with cream or custard made from yolks of eggs.

**Golden Fig Cake.**—One-half cup butter, one and one-half cups sugar, yolks of four eggs, one-half cup of cold water, one teaspoon orange or vanilla extract, one and one-half cups flour, four teaspoons of baking powder, whites of four eggs; cream the butter. Add sugar gradually, beating continually; add egg yolks, beaten light, and water; sift together flour, cornstarch, and baking powder, and add to first mixture. Cut and fold in the whites of eggs, beaten stiff, and flavoring. Bake in buttered and floured pan.

**Hundred Year Old Recipe.**—This sponge cake is nutritious, having no baking powder or any kind of leavening to raise it, the eggs being sufficient for that. Take one cup sugar, a little heaped, the yolks of five eggs, whites beaten to a froth, one cup of flour, and half a teaspoonful of salt. Beat the yolks and sugar till creamy. Then beat the whites stiff. Mix the whites and yolks thoroughly. Then add the flour, previously sifted, a little at a time, being careful not to stir too much. Add

vanilla or lemon to suit the taste. Bake about thirty minutes. After taking from the oven it will sink a little, but that does not injure the cake. This recipe is over a hundred years old.

### HINTS FOR THE HOME.

White spots on furniture may be removed by rubbing with spirits of camphor.

Eggs in Pies.—Beat up one egg and add it to your rhubarb pie. It will help to thicken it and improve the taste. Add sugar to taste.

Salt Improves Cakes.—A pinch of salt added to lard in making cookies or cake will destroy the unpleasant taste of the shortening.

Before putting your fish in boiling water for cooking put in an old towel or napkin. Then put in water to boil. When done drain, like you would potatoes. Unwrap your fish on platter. You will find that the fish is whole and firm as it was before boiling.

Before papering a room, all nail holes and cracks in the plaster should be filled in with a stiff paste made of plaster of Paris and water, the plaster being applied with a trowel or stipula. This will take a little while to dry before the paper is applied.

A good whitewash is made as follows:—Stir six pounds of whiting into cold water, avoiding all lumps. Steep three ounces of glue in cold water for twelve hours, then heat it until it is dissolved, and pour it into the whiting, which must be hot. The wash should be of a consistency to be applied with a whitewash brush.

Be careful at each ironing to fold the table linens in a new way if possible, as it wears first at the folds. A good plan is to purchase an extra half yard of tablecloth and after a time cut off the extra length. This brings the creases in a new place.

If your wax has given out and the starch sticks to the irons, try kerosene. Put a little of the oil on a cloth and rub the hot iron over it a few times. This will keep the starch from sticking, and removes any dirt that may have collected on the bottom or side of the irons, which often soils the clothes. As little oil is used there is no danger.

An effervescent saline may be made at home as follows, and will be found a great economy: Take four ounces of Epsom salts, four ounces of tartaric acid, four ounces of bicarbonate of soda, four ounces of cream of tartar, and half a pound of icing sugar. See that all the ingredients are thoroughly dry; then mix and pound them till fine. Pass all three times through a wire sieve, place in perfectly dry bottles, and cork tightly. The ingredients for this recipe will be found cheap, and a really good saline is obtainable therefrom.

### KEEP BABY WELL.

Ask any mother who has used Baby's Own Tablets and she will tell you there is no other medicine so good. We pledge you our word there is no other medicine so safe—we give you the guarantee of a Government analyst that Baby's Own Tablets contains no opiate or poisonous soothing stuff. The Tablets speedily relieve and cure all the minor ailments of babies and young children. Mrs. L. F. Kerr, Greenbush, Ont., says: "Baby's Own Tablets are the best all round medicine for babies and children I know of. I can strongly recommend them to mothers from my own experience." Sold by all medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

### THAT BUREAU DRAWER.

The bureau drawer, the bane of every normal woman's existence, is hard to manage. Inspired by a violent attack of neatness on a certain night, ordinarily after she has come home from the theatre or evening party, she undertakes the difficult task, and with superhuman effort and energy neatly folds all her neckties in one pile, belts in another, and turnovers in another. The next morning she arises a little later than is advisable, is not over sweet tempered, makes a dash at her neat bureau drawer, and in her frenzied search for her pet belt or ribbon all her work of the night before is in a state of upheaval. The proper piles have all become parts of one big blooming confusion.

The first suggestion as a cure for this unsystematic arrangement is to have as few accessories as possible. Get rid of all the old neckties that are seldom worn and are simply kept for old time's sake. Then secure a collection of boxes of various sizes, each with a little lid that lifts on hinges and in one box may be kept all that is needed of shoe strings in another handkerchiefs, in another ties, and so on. When the owner gets used to this very inexpensive and thoroughly satisfactory arrangement she will look with horror upon the old days when her top bureau drawer was in a state of chaos.

Sunshine of happiness is not a freckle producer.

### A FAMILY MEDICINE.

**Dr. Williams' Pink Pills One Medicine**  
Best Suited for the Whole Household.

Dr. Williams' Pink Pills are the greatest blood-builder known to medical science. They never fail to make rich, red blood—lots of it—the kind that brings health and strength to the sufferer. They are a family medicine—good for the grandmother or grandfather, the mother or father and for the growing children. Thousands have found new health and strength through the use of these pills. As proof of their being family medicine Mrs. Chas. Castonguay, Michipicoten River, Ont., says:—"My husband was ill for five months and was unable to do any work. He made several trips to the Soo to consult doctors and spent much money on medicine, but nothing helped him—in fact he grew worse. He could not eat much and the little he did eat would not remain on his stomach. His stomach was examined by X Rays and found to be in a terrible inflamed condition. After remaining at the Soo for some time under the doctor's care without finding relief he returned home discouraged and afraid he was going to die. It was then Dr. Williams' Pink Pills were recommended and by the time he had taken nine boxes he was perfectly well and able to go to work again." Mrs. Castonguay continues: "I have also used the Pills for female troubles and found them a perfect medicine. My little one also owes good health and a rosy color to them."

Dr. Williams' Pink Pills cure all the troubles due to poor blood or shattered nerves, such as anaemia, rheumatism, dyspepsia, neuralgia, St. Vitus' dance, partial paralysis, etc., simply because they make rich, red, health-giving blood. Sold by all medicine dealers or by mail at 50c. a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

### DISCOVERED RABIES GERM.

**Dr. Carmine Finds Germ with Unerring Certainty.**

Among the conquests over disease which science has made in recent times none is more striking than that which has reduced mortality from hydrophobia from more than 99 per cent. of the victims treated to twenty-five thousandths of one per cent.

This achievement is due largely to the method of inoculation discovered by Pasteur. But Pasteur's work stopped with the discovery of a preventive. It remained for Negri, an Italian, to discover the germ of rabies or hydrophobia. This second step in the conquest of the disease was taken three years ago, and since then, particularly in this country, considerable advance has been made in methods of diagnosis. A method regarded as almost infallible was devised in September last in the biological laboratory of Brown University soon after the outbreak of an epidemic of rabies in Rhode Island.

The method of diagnosis used at Brown begins with the removal of parts of the brain of the animal. Sections of each part are placed on glass slides three inches long and an inch wide and are then smeared or spread thin over the length and breadth of the slide so as to reveal the contents in detail. Afterward the slides are immersed in alcohol to "fix" the specimens. Then comes the important "stain" treatment. Mr. Hadley uses a coal tar stain whose constituent colors are a brilliant carmine and an ultramarine blue. When applied to the slide the blue spreads through the brain cells and other tissues, while the carmine seeks the rabies germs or Negri bodies and stains them a bright crimson. There is no escape for the germ. If it is present in the brain cells it appears under the microscope a red sign. Colored thus the rabies organisms look like carbuncles set in sapphire. Under microscope, which magnifies them 1,200 times their actual size, the germs appear about half as big as dimes.

### ANOTHER MAGISTRATE CURED BY ZAM-BUK.

Magistrate F. Rasmussen of 211 Marquette St., Montreal, has just been cured by Zam-Buk of a skin disease which for years had defied all remedies. Interviewed on the subject Mr. Rasmussen said:—"It is quite correct. For years I was troubled with a serious skin disease, and not one but several doctors in turn failed to do me any good. Zam-Buk seemed to act like a charm; and a few boxes healed the sores and cleared my skin completely."

All stores sell Zam-Buk at 50 cents a box, or post free from Zam-Buk Co., Toronto, for price. 6 boxes for \$2.50.

### NOT HEAVEN.

**A Black Boy's Much Mistaken Idea of Liverpool.**

Six Onitsha boys from West Africa, who have recently visited the Colonial Exhibition at Liverpool, have given amusing details of their impressions to Mr. Cheetham, a missionary, on their return. One boy said that when he first saw the splendor of Liverpool he thought he was in heaven, but when small children began to throw stones at him he realized that he was not.

Another said that the day after their arrival in Liverpool the weather was very cold, and that when he went out into the street he was horrified to see smoke coming out of his mouth. He felt much ashamed, and tried not to breathe, expecting that if he did so all the white people would stare at him; but he was soon reassured when he noticed that "smoke" was coming out of their mouths also. It is always so warm here that he had never seen his "breath" before. The lads were much surprised to see

## Imperial Bank of Canada

Proceedings of the Thirty-second Annual General Meeting of the Shareholders, Held at the Banking House of the Institution in Toronto, on Wednesday, 22nd May, 1907.

### THE REPORT.

The Directors have pleasure in submitting to the Shareholders their Thirty-second Annual Report and Balance Sheet of the affairs of the Bank for the year which ended on 30th April, 1907.

The net profits for the twelve months, after making full provision for all bad and doubtful debts, for interest on unmatured bills under discount, for the usual contributions to the Pension and Guarantee Funds, and providing for Provincial and other taxation, amount to \$719,029.04, which has been applied as follows:—

(a) Dividends have been paid at the rate of 10 per cent. per annum for the first three-quarters of the year, and at the rate of 11 per cent. per annum for the last quarter, amounting in all to \$453,217.28

(b) Bank Premises and Furniture Account has been credited with 116,391.47

(c) Profit and Loss Account has been increased by 149,420.29

The Premium, amounting to \$846,206.94, received on an equal amount of New Capital Stock, has been transferred to Rest Account, which now amounts to \$4,773,948.44.

There has been a satisfactory increase in the business of the Bank in all Departments.

Branches of the Bank have been opened during the year at Brantford and Port William, and a sub-branch on Bank street, Ottawa, all in the Province of Ontario, and at Athabasca Landing, in the Province of Alberta. The branch at Trout Lake, B. C., has been closed.

Shortly after our last meeting the Bank suffered and we were much grieved through the death of our much-respected colleague, Mr. William Hendrie of Hamilton, who was elected a Director on 19th May, 1899, and died on 27th June, 1906.

The vacancy on the Board occasioned by Mr. Hendrie's death has been filled by the appointment of Wm. Hamilton Merritt of St. Catharines, nephew of our late President, Mr. T. R. Merritt.

A by-law will be submitted for your approval authorizing an increase in the Capital by the sum of \$5,000,000, to be availed of in such amounts and at such times as the Directors may determine. The rapid development of the country necessitates increased banking facilities which can be most economically and at the same time profitably supplied by the Banks which are now in existence. It is intended to allot the new shares from time to time as the business of the Bank may call for additional capital, but no immediate allotment is in contemplation.

A further by-law will be submitted for your approval authorizing an additional contribution by the Bank to the Officers and Employees' Pension Fund, with a view to placing that Fund on a more substantial basis.

The Head Office and Branches of the Bank have all been carefully inspected during the year, and your Directors have much pleasure in again bearing testimony to the zeal, efficiency and faithfulness of the staff in the performance of their duties.

D. R. WILKIE, President.

### PROFIT AND LOSS ACCOUNT.

Balance at credit of account 30th April, 1906, brought forward	\$ 876,896.08
Profits for the twelve months ended 30th April, 1907, after deducting charges of management and interest due depositors, and after making full provision for all bad and doubtful debts and for rebate on bills under discount	719,029.04
Premium received on new Capital Stock	846,206.94
	<b>\$1,842,132.06</b>
Transferred to Rest Account	846,206.94
Written off Bank Premises and Furniture Account	116,391.47
Balance of Account carried forward	426,316.31
	<b>\$1,842,132.06</b>

### REST ACCOUNT.

Balance at Credit of Account, 30th April, 1906	\$3,927,741.50
Premium received on new Capital Stock	846,206.94
	<b>\$4,773,948.44</b>

D. R. WILKIE, General Manager.

### ASSETS.

Notes of the Bank in circulation	\$ 3,315,497.00
Deposits not bearing interest	\$ 6,120,881.52
Deposits bearing interest (including interest accrued to date)	25,807,217.89
Deposits by other Banks in Canada	73,211.50
Balance due from Agencies in the United Kingdom	126,040.55
Total liabilities to the public	\$35,442,848.46
Capital Stock (paid-up)	4,773,948.44
Dividend No. 67 (payable 1st May, 1907) for three months at the rate of 11 per cent. per annum	130,478.21
Rebate on Bills discounted	93,717.49
Balance of Profit and Loss Account carried forward	426,316.31
	<b>5,424,460.45</b>
	<b>\$41,641,257.36</b>
Gold and Silver Coin	\$1,104,686.49
Dominion Government Notes	5,595,875.00
Deposits with Dominion Government for security of note circulation	168,089.16
Notes of and Cheques on other Banks	1,516,964.97
Balance due from other Banks in Canada	743,042.38
Balance due from Agents in the United Kingdom	12,742.60
Balance due from Agents in Foreign Countries	2,023,297.25
	<b>\$11,641,697.79</b>
Dominion and Provincial Government Securities	\$ 538,966.98
Canadian Municipal Securities and British or Foreign or Colonial Public Securities other than Canadian	2,689,728.65
Railway and other Bonds, Debentures and Stocks	945,876.77
Call and Short Loans on Stocks and Bonds in Canada	4,173,872.40
	<b>3,559,472.08</b>
Other Current Loans, Discounts and Advances	\$18,898,042.25
Overdue debts (loss provided for)	25,715,495.12
Real Estate (other than Bank Premises)	22,617.04
Mortgages on Real Estate sold by the Bank	65,983.70
Bank Premises, including Safes, Vaults and Office Furniture, at Head Office and Branches	25,533.19
Other Assets, not included under foregoing heads	900,000.00
	<b>14,086.06</b>
	<b>\$45,641,257.36</b>

E. HAY, Asst. General Manager.

D. R. WILKIE, General Manager.

In addition to the customary motions, which were unanimously carried, a by-law was passed authorizing an increase in the Capital Stock of the Bank by the sum of Five Million Dollars (\$5,000,000), to be issued as the Directors may hereafter determine, and also a by-law authorizing the Directors to make a special contribution of \$25,000 to the Pension Fund of the Bank.

The Scrutineers appointed at the meeting reported the following gentlemen duly elected Directors for the ensuing year:—Messrs. D. R. Wilkie, Hon. Robert Jaffray, Wm. Ramsay of Bowland, Elias Rogers, J. Kerr Osborne, Charles Cockshutt, Peleg Howland, Wm. Whyte (Winnipeg), Cawthra Mulock, Hon. Richard Turner (Quebec), Wm. Hamilton Merritt, M.D. (St. Catharines). At a subsequent meeting of the Directors Mr. D. R. Wilkie was elected President and the Hon. Robert Jaffray Vice-President for the ensuing year.

how hard-working Englishmen are. They were surprised not to see anyone indulging in the midday siesta, which is the rule here, and they were even more surprised to find that Englishmen light up after sunset and still go on working.

It's a woman's plain duty to be as handsome as she can.

There's nobody smart enough when he grows up to live up to the reputation his parents gave him when he was a baby.

Mr. Hamper—"Bridget told Mrs. Nextdoor that I was a henpecked fool. Shall I discharge her?" Mrs. Hamper—"Al once! Bridget has no right to tell our family secrets to the neighbors."

The effect of Scott's Emulsion on thin, pale children is magical.

It makes them plump, rosy, active, happy.

It contains Cod Liver Oil, Hypophosphites and Glycerine, to make fat, blood and bone, and so put together that it is easily digested by little folk.

ALL DRUGGISTS: 50c. AND \$1.00.

