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Your Seven-Octave Organ to hand in good order, and it is all that is desired. I know that its equal is not in this township.
DONALD McMILLAN.
Dutton, Ont., July 3rd, 1906.

Sherlock-Manning
ORGAN

I have been as much surprised as delighted with the superior tone which I was enabled to get from your Organ, Style 43, which you have on exhibition here. I found the tone of the various stops just what the name on the stop indicated, and whether used singly or collectively, they produce the most beautiful effects—the effect of the full organ was really extraordinary.

I must also compliment you on the design and construction of the Case of this style, as well as your other styles on exhibition here. It is certainly a credit to Canada, and I am not surprised to hear of the splendid trade you have already secured for the Sherlock-Manning.
THOS. ARDEN.
(Formerly organist at Aughton Church, near Liverpool, Eng.)
Ottawa, Ont., Sept. 28th, 1905.

**THE SHERLOCK-MANNING
ORGAN CO.,**
LONDON, ONTARIO.

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From Braemar Farm Herd, on

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Consisting of 12 cows, 8 bull and heifer calves, 1 yearling boar and 6 boar pigs 3 months old. Comprising many of the very best strains that have been bred for the dairy and milking qualities. Every animal catalogued will be sold to the highest bidder. Every animal is in nice healthy breeding condition. Pedigrees will be produced on day of sale, and transferred to buyers. Cattle will be shipped free on board at Waterdown station. All east and west bound trains will be met at Waterdown station morning of sale. Terms: \$20 and under, cash; over that amount, 6 months' credit on bankable paper, with 6 per cent. per annum, or 6 per cent. off for cash. Send for catalogue.

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About the House.

SERVING AN INVALID'S MEALS.

Though daintiness and care in the preparation and serving of food are important at all times, there is no time when they mean so much to one as during the weary days of illness. Then desire for food is usually at its lowest ebb, and eating is apt to be regarded as a duty rather than a pleasure; and it may become a positive martyrdom, if the patient is a woman of refined and delicate taste, and the meals that are brought to her bedside are poorly planned, carelessly prepared, or served with no regard for neatness and prettiness. When there is illness in the house, if the preparation of the invalid's meals falls upon a member of the family, she may be sure that no thought and care that she can bestow upon the duty will be wasted, and that the smallest detail in connection with it is not beneath her most careful consideration.

If the invalid is not in bed, but is able to be about her room, a small table can be drawn up to her chair and her meal set forth upon it as attractively as possible, in the same style in which a solitary repast would be served in the dining-room. A dainty tablecloth, a vase of flowers, and all the small accessories of the meal correctly arranged are aids to appetite.

When, however, the patient is confined to her bed, it is not always so simple a matter to serve her meals comfortably and attractively. The ideal bedside table is one of the sort used in hospitals, with the support at one side and an adjustable top that reaches over the bed; but comparatively few households possess one of these. Almost equally useful is the low bed table, like a large wooden tray, with short legs that fold under when it is not in use, which stands upon the bed itself. But these, also, are not to be found in every home, and it often happens that, with the heavy expenses of illness to be met, the purchase of anything not absolutely necessary must be foregone. However, to balance a serving tray upon the patient's knees is both uncomfortable and risky, as an unwary movement on her part might result in upsetting the food and soiling the bed clothing. The only tray which can be used in this way with comfort, is the rectangular, wooden one, with a solid rail around the edge, from which things cannot be spilled or slide off upon the bed. If an ordinary tray is to be used, it is better to place a box or several books on either side of the patient, and let it rest upon them. If there is in the house a seamstress's lap board, this, with a foundation of books or boxes, does not make a bad substitute for a bed table.

Whatever the table may be, it should be covered with a fresh white cloth. A handsome towel makes an excellent table cover. Wherever else one must economize in clean linen, an invalid's meals should not be served on a soiled tablecloth, nor should she be handed a soiled napkin. The senses of a sick person are more acute than those of one in health, and a whole meal may easily be spoiled for her by the sight of coffee, jam or egg stains on her table linen.

Someone has said that a well-set table should be like a well-painted picture—a harmony of color and grouping. In every household there are some especially attractive bits of china, glass and silver, which can never be used to better advantage than in gracing an invalid's tray. Of course, their care should not be left to the servants. Dishes to be used for each meal should, however, be selected with a view to avoiding any harsh discords of color. Also, they may be chosen so as to harmonize prettily with the viands they are to contain. For example, such articles of food as vanilla ice cream, a white junket, and the white cereals, look more attractive when served in a daintily colored dish. Colored jellies are more effective served in glass, white grapes on a green plate, etc.

But, after all, it is better to use the plainest dishes, and serve a meal with small regard for the æsthetic element, while using the utmost care to have the food well cooked and set before the patient in the proper condition for eating, than to present her with burnt beefsteak, half-cooked cereals, lukewarm

coffee, and stale fruit, amid the most exquisite surroundings. Only the freshest eggs and fish, the best butter, the crispest, fresh vegetables, the choicest cuts of meat, should be placed before one whose digestion has, at the best, enough with which to contend, without putting upon it the additional strain of food difficult to digest. Of diet in disease, and of cookery for the sick, I am not speaking here; what food is to be allowed the patient is usually prescribed by the attending physician, and it should be prepared in the ways most easy of digestion.

Hot things should be served very hot, not lukewarm. The tray may have to be carried up two flights of stairs, and food cools very quickly, especially in cold weather. Dishes are made especially for keeping food hot, but they are not often found in the average home. Setting a dish over a bowl of hot water is an effective way of keeping its contents hot, but much can be done without recourse to this expedient, by heating the dish very hot, and then, when the food has been placed upon it, turning another hot dish over it. An individual coffee or tea pot will keep the beverage much hotter than it can be kept in a cup, and there is not the same danger of it being spilled before it reaches the invalid. If, however, it is carried in the cup, the latter should not be filled to the brim. If the cup is heated very hot, and a small hot dish placed over it, the tea or coffee will keep hot much longer.

Ice cream and ices will not melt so rapidly in hot weather if they are placed upon a dish that has been well chilled, and covered with another until the moment they are to be eaten. Butter is best served in hot weather in an individual butter dish, accompanied by a small piece of ice.

Large quantities of food of any kind should never be set before a patient; it is better to give her too little, and have her request a second helping, than to take away the little desire for food that she may have, by the sight of too much. When she has finished a meal, every sign of it should be removed from the room immediately. Food should never be left standing in a sick room, even though the patient may think she will want it in a little while; it should be remembered that bacteria multiply very rapidly in food substances.

Before serving a meal to a patient confined to her bed, one should be sure that she is in a comfortable position; that her pillows really support her, instead of obliging her to maintain a strained attitude in order to reach her food. In case she is not able to sit upright, but can feed herself, it is sometimes more convenient to have her food beside her, instead of in front of her. When an invalid is only able to use a feeding cup or a glass feeding tube, the matter of serving is reduced to a minimum, as only liquids can be taken; but they should be presented as attractively as possible. When a patient must be fed by an attendant, but is able to take a considerable variety and quantity of food, the same care should be taken in serving as when she is able to help herself, for the appeal to the eye made by an attractive-looking dish is the same whether in her own hands or in those of her nurse.

A writer on nursing has said that crumbs in the bed are "one of the minor miseries of illness." After a meal, in which such articles as bread and cake have been served, all crumbs among the bed-clothing should be carefully brushed out. They are not only an annoyance to the patient, but, in long-continued illness, they may help in the formation of bed-sores.—Boston Cooking School.

RECIPES.

Onion Sandwiches.—Take 1 cup chopped onion, cover with strong salt water and let stand 3 hours, then drain and mix with a good mayonnaise dressing. Butter thin slices of bread and put a generous supply of the onion between.

Cake to be Eaten with Coffee.—About 8 o'clock in the evening mix 2 cups warm milk, 2 cups flour, and one yeast cake. Dissolve the yeast cake in half a cup of the warm milk with a teaspoon of sugar. Cover the mixture and set in a warm place until it rises, then before going to bed add 2 eggs, 1 cup sugar, 1 cup butter and lard creamed together,



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We will require a number of good circulation canvassers at all the leading fairs this fall, and would like to hear from any of our readers who have the time and ability to take hold of this work in earnest. Hustlers, whether men or capable boys, can earn big wages. A few wanted for Toronto Exhibition. Write at once for terms. Address:

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TRADE TOPIC.

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via Grand Trunk Railway system, on account of Canadian National Exhibition. Return tickets will be sold at single fare from all stations in Ontario to Toronto, good going August 29 to September 12. Returning from Toronto on or before September 15. Low-rate excursions will also be run on certain dates, particulars of which can be obtained from Grand Trunk Agents.

She—I heard about the elopement. Has her mother forgiven them? He—I think not. I understand she has gone to live with them.