# THOMAS ORGANS

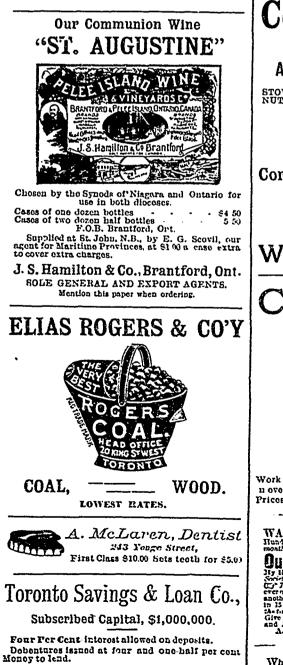
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## HEALTH AND HOUSEHOLD HINTS.

For stewed pears peal the peas thinly cutting them into halves or quarters, according to size, and leaving a part of the stalk on each portion. Place them in a deep jar with two ounces of sugar and half a pint of water to every six pears. Cover the jar closely, and place it in a slow oven either all night or for four or for five hours.

For stewed apples procure some large cooking apples, peel them, and remove the core. Lay them in a stewpan with suffici-ent water to cover them. and fill the centre of each with white sugar. Let them stew very gently or they will break. Serve in a class dish, with a spoonful of red currant jelly in the centre of each, and stick them with quarters of blanched almonds.

In cold weather people require more substantial food than they do in summer. Warm soups, meat, or its substitutes—such as beans, lentils and peas—should be taken in order to increase the heat of the body. Haricot beans are, weight for weight, more nourishing than butcher's meat; they are by some people more easily digested than meat is, and they are certainly much cheap-er. They need soaking over night, and should simmer two hours to cook thoroughly.

Beefsteak pudding is a very good winter dish. Cut two pounds of tender steak into pieces and dip each in flour, season highly with pepper and salt. Line a pudding basin with light suet crust, place the steak in it, and add a gill of good stock. Cover the basin with crust, wetting the edges so as to prevent the gravy escaping, the edges so as to cooth, and boil the pudding gently for two hours. If allowed to boil fast the meat will be hard, however tender it was to start with. Send the pudding to the table in the basin, which must be covered with a neatly folded nopkin.

The following method is a simple, inexrection of the second so as exactly to fill or close up the opening left at the bottom of the window. The air will now flow in through the narrow opening between the sashes at the middle of the window, taking an upward direction before it begins to mix up with the general air of the room, thus refreshing the air of the room without producing a draught.

Rye Biscuits.—One cup of rye meal, 2 cups of flour, 1 teaspoonful of lard, 2 small teaspoonfuls of baking powder, a very little sait, stir up with milk to a soft dough, have a very hot oven, form into biscuits and bake ; if you like them sweet, add one tablespoonful of molasses

Fried Mush.-Take enough corn meal with about two quarts of water to make a smooth mush; boil half an hour, add a little salt, and stir briskly; place in a pan well greased, and allow the mush to cool over night ; cut in slices in the moruing, and fry in pan well greased with beef dripping or butter.

Vegetable Soup.—Take two pounds of beef, three onions, sliced, two or three stems of celery; cover meat with water, and boil altogether; soak two tablespoonfuls of rice in water, with one half a tablespoonful of salt; boil the meat and vegetables until meat is cooked, then add the rice and boil ten minutes.

Fruit Pie.-One pint of cranberries, 3/2 pound of raisins, 2 cups of water, 1/2 cup of flour, 1/2 cups of sugar, bake with two crusts. Directions : Put the raisins in chopping bowl, wash the cranberries, and while they are wet put the sugar on ; add 1/2 cup of flour and chop fiue, the last thing add 2 cups of flour; this will make three good sized pies.

Broiled Mackerel. – Take the fish, wash it thoroughly, and split it down the back. Take a small bunch of mint and parsley and put them in a pan and boil almost ten minutes; then take it out and chop fine, mixing with it a little butter, pepper and salt, dredge over this mixture a little flour; grease the fish and stuff it with the mixture; grease your gridiron and broil until quite browc; occasionally turn the fish carefully, so as to cook the fish evenly.

English Plum Pudding, which will keep for weeks.—Take one and a half pounds of raisins, half a pound of currants three quarters of a pound of suet, eight eggs and a wine glassful of brandy. Stone the raisins and cut in halves; wash, pick and dry the currants; mince the suet, and pound in some bread crumbs (about three cupfuls) adding a pinch of salt and a teaspoonful of ground cloves, mix all together and moisten them | ministers.



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with the eggs and brandy, stir until they are well blended, then place in a pudding bag or a well-preased mold and steam for five hours, serve with hard sauce. If made some time before needed, hang the pudding up and when ready to use, place it in the steamer for one hour.

## GIVE THE FARMER FACTS.

The average planter has but little use for finely spun theory, whether it pertains to the relation of his condition to politics or whether it geals with the best ways and means of growing the best crops. What he wants is Facts. No one has realized this more than the great seed firm of D. M. Ferry & Co., Windsor, Ont., who for forty years have been studying the wants and condition of planters, large and small, and as a result have created the largest seed business in the whole world. Without doubt, a strict adherence to the policy of dealing in facts represents the secret of their success. They know their secds are right before they are sent to the many thousand dealers from whom the planter gets them. The dealer knows this to be a fact requiring no further question, and the planter finds it to be a substantial fact when harvest time comes. Another illustration of the value of this method is found in Ferry's Seed Annual, in which there is nothing but facts. Facts that prove of the greatest value to every planter; facts about how, when and where to plant, that can be had from no other source. There worthy facts left out. 119 unworthy theories let in. This book is sent free to every one who asks for it. A postal card with your name and address sent the firm will bring it to you.

Glasgow Established Church Presbytery has resolved that ministers wear gown and bands at ordinations. Rev. Robert Thomson protested, and appealed. A motion by Rev. P. Anton, of Kilsyth, that the whole subject of ecclesiastical vestments be re-mitted to the life and work committee, found no seconder. He advocated the adoption of an out-door dress that would distinguish the ministers of the church from dissenting