

Rev. G. H. Hogbin has been ordered to England for his health, and left Calgary, Monday, Dec. 11th, meaning to sail by the Californian. Mr. Hogbin is thoroughly run down by overwork, but we trust that three months' holiday will restore him to his usual health. During his absence Rev. S. H. Cubitt will take charge of the Indian Industrial School.

The Calgary Rural Deanery met according to the custom of past years in Calgary, on St. Andrew's Day, 30th November. After Mattins and Holy Communion at the Church of the Redeemer, the Chapter was convened at the rooms of Rev. S. H. Cubitt, the Acting-Rector of Calgary. After the preliminary business, and the passing of a resolution embodying the sense of loss felt by the Deanery in the death of the Rev. H. P. Lowe, since which event there had been no meeting, the reading of the Acts of the Apostles was continued. Afterwards, at the suggestion of the Rural Dean, Canon Stocken, a discussion took place regarding the "Diocesan Magazine," with the object of ascertaining how the Rural Deanery could help its interest and its financial support, as it was stated that it was being run at a considerable loss. Articles on Indian Mission work were promised by Ven. Archdeacon Tims, and by Canon Stocken, the former to embody a history of the work done by the Church through the C. M. S. on the southern Reserves.

At Evensong the Rev. Canon Stocken gave a most instructive and encouraging address on his work on the Blackfoot Reserve. The office of Intercession for

Foreign Missions was used. It is to be regretted that such small congregations attend these services annually. Surely far more could deny themselves for an hour on the Day of Intercession that they might with more special significance pray: "Thy Kingdom come . . . on earth." The members present at the Rural Deanery were: Rev. Canon Stocken, Rural Dean; Ven. Archdeacon Tims; Revs. A. Owen, S. H. Cubitt, R. Connell.

Useful Receipts.

POTATO PANCAKES—Boil six medium sized potatoes in salted water until thoroughly cooked; mash them, then set aside to cool; then add three well beaten eggs, one quart milk, and flour enough to make a pancake batter. Bake quickly in a well greased griddle.

MARMALADE PUDDING—The weight of three eggs in butter, sugar and flour, two tablespoonfuls marmalade, 1 teaspoonful baking powder. Boil two hours.

HOMEMADE YEAST—Peel six medium potatoes, and boil in two quarts of water; when they break open take them out and mash them fine with four tablespoonfuls of flour and two of granulated sugar, adding the water gradually till all is used. When lukewarm add a gill of yeast (or two yeast cakes well soaked) and put in a warm place to ferment. When it stops working bottle it and set in the ice chest.

OATMEAL CAKES—Two cups oatmeal, one cup flour, one-quarter cup sugar, one-half cup butter, or butter and lard mixed, one-half teaspoonful soda, a little cold water.