

RATES OF POSTAGE.

LETTERS ADDRESSED FROM OR TO PLACES IN CANADA AND UNITED STATES.

3 cents per $\frac{1}{2}$ ounce.

CITY, OR DROP LETTERS FOR CITY DELIVERY.

1 cent per $\frac{1}{2}$ ounce.

Postage rates must in every case be prepaid by postage stamp. When posted wholly unpaid they cannot be forwarded, but will be sent to the Dead Letter Office. Insufficiently paid letters on which a full rate of postage is paid will be forwarded charged, with double the deficient postage, except letters to the United States.

POST CARDS.

Post Cards are issued at one cent each, and may be sent to any address in Canada, Newfoundland, or United States. Post bands can be obtained at the rate of \$1.25 per hundred. Post Cards are also issued at two cents each for transmission to the United Kingdom and European countries.

RE-DIRECTED LETTERS.

To any Place in Canada, the United States and Postal Union Countries.

Re-directed letters will be forwarded without any additional charge if not taken from the office, or if handed back at the moment of their delivery, but if taken from the office and subsequently re-posted they become subject to a new rate of postage, in default of which they will be sent to the Dead Letter Office, Ottawa.

Notices of change of residence or requests to forward correspondence are acted upon only THREE months, unless renewed before the expiration of that period.

MIS-DELIVERED CORRESPONDENCE.

The public are respectfully requested to endorse and promptly return any letters which may have been mis-delivered owing to similarity of names, incomplete addresses or from any other cause.

MATTER WHICH CANNOT BE FORWARDED THROUGH THE POST.

Any explosive substance, glass, liquids or other matter likely to entail risk or injury to the ordinary contents of the Mail, will be sent to the Dead Letter Office, Ottawa.

Letters containing gold or silver money, jewels or precious articles, or anything liable to Customs duties, cannot be forwarded by Post to any of the Postal Union countries.

BOILING POTATOES AND MEAT.—Potatoes any time of the year can be made mealy if boiled in salt and water and drained, and then covered with a thick towel and left in back of the range five minutes. To retain the color of any vegetable plunge it into cold water after boiling. Cooks make the mistake of boiling things too much. After reaching the boiling point meats should simmer. The toughest meats can be made tender by so doing. It is always best to under-season rather than over-season food. When anything is accidentally made too salt, it can be counteracted by adding a tablespoonful of vinegar and a tablespoonful of sugar. Meats of any kind should not be washed, but wiped with a towel to preserve their juices and quality.

Bibles, Testaments, and Prayer Books, in every style of Binding and Type. Church Service and Prayer Books, Catechisms and Hymn Books (all Denominations), at the Perth Book Store.