

House and Household.

Useful Recipes.

TO MAKE MUSTARD.

Four heaping teaspoonfuls of mustard, one teaspoonful of powdered sugar and a half a teaspoonful of salt. Mix these ingredients together thoroughly and then add boiling water, a little at a time, till it is smooth and thick. Then add one scant teaspoonful of vinegar.

EVERYDAY SAUCE.

A pint of boiling water, a heaping teacup of sugar, a tablespoonful of corn starch dissolved in cold water. Boil half an hour, season with nutmeg, or flavor with a tablespoonful of currant jelly liquified in a tablespoonful of hot water.

SQUASH CAKES.

One pint of smooth squash, about the thickness of apple sauce, two ounces of butter, one teaspoonful of seasoning and flour enough to roll. Cut with a biscuit-cutter and fry like potato-cakes. Apple-cakes, made in the same way, with green or dried fruit, are prime. Fritters are copper chips by comparison.

RAISIN PUFFS.

One-half teacup of sugar, one-half teacup of milk, two eggs, two teaspoonfuls of baking powder, a pinch of salt. Flour enough so that the batter will drop from the spoon. Stir in a cup of seeded and chopped raisins. Fill buttered teacups half full. Steam one hour. This will make six or seven cupfuls. Eat hot with whipped cream and sugar, or any kind of rich sauce.

DELMONICO'S FAVORITE SAUCE AS HE GAVE IT.

Take an ounce of ham or bacon, cut it up in small pieces, and fry in hot fat. Add an onion and carrot cut up, thicken with flour, then add a pint or quart of broth, according to the quantity desired, season with pepper and salt, and any spice or herb that is relished (better, though, without the spice), and let simmer for an hour, skim carefully and strain. Cold roast or broiled beef or mutton may be cut into small squares, fried brown in butter, and then gently stewed in the sauce above described.

ONION AND HAM OMELET.

Mince finely four ounces of white onions, new ones if in season; fry them slowly in butter or oil, stirring until they become tender and lightly colored; then add two ounces of cooked lean ham, cut in one-eighth inch squares; drain off the whole. Break eight eggs in a bowl, season with salt, pepper and a little sugar; beat them well and run through a colander; then add the onion, the ham and some chopped parsley. Heat a little butter in a pan, pour the eggs in and make the omelet over a hot fire without ceasing to stir, keeping it mellow; fold over and turn it with one stroke on a long dish; decorate with strings of tomato sauce, put on with a brush.

BROWN BETTY.

This pudding is a prime favorite with the younger members of the family. To each cupful of finely chopped sour apples add a cupful of fine bread crumbs; two tablespoonfuls of sugar, a little cinnamon, grated lemon rind or nutmeg and a tablespoonful of butter. Spread the apples upon the bottom of a buttered pudding dish, then a little sugar and flavoring and a few bits of butter; then bread crumbs, then apples again, and so on until all is used, crumbs being placed on top. If the apples are not juicy, add three tablespoonfuls of water. Cover the dish, and bake three-quarters of an hour; then uncover and bake fifteen minutes longer and send to table in the same dish. This is also called "scaloped apple."

SHE DROPPED HER BEADS.

HOW A TEACHER WAS MIRACULOUSLY SAVED FROM A SUDDEN DEATH.

We take pleasure in publishing the following account sent to us by a worthy correspondent:

"Some years ago a teacher in a public school of a country town was accustomed, in order to obtain dryer walking, to go back and forth on a railroad track. Having a distance of about two

miles each way to travel, her rosary beads was her daily companion.

"The track was a double one; one track leading to the city of S., the other to the city of B.

"It was her custom to take the track leading to B. till the train leading to B. had passed her, then to cross the track leading to B. for the remainder of the distance.

"One morning, having started as usual, walking upon the iron rail, she was somewhat startled at the unusually loud shrieks of the engine whistle and clangor of the bell, but feeling secure, she did not turn about.

"Suddenly the beads dropped from her fingers, and trying to regain them she lost her balance and fell to one side. Judge of her horror and amazement, to see the train dash by on the same track upon which she but a moment before was standing. A change in the running order had been made. It was some moments before she could realize that she was uninjured or regain power to move, but with that knowledge came, too, the understanding that to our blessed Mother and her beads she owed her life.

"Since that day these beads have been her most treasured possession. They will probably so continue till her death."

WIT AND HUMOR.

Note of admiration—A love-letter.

A silent traveling companion—Thought.

When is a class like instruction? When it is in formation (information).

The difference between "meddling" and "investigation" is that you always investigate, while it is the other person who "meddles."

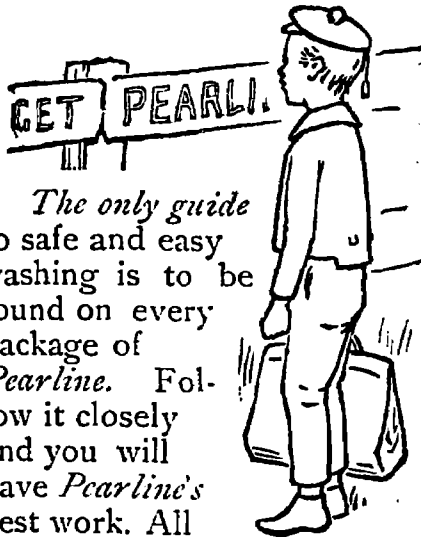
A man, on being asked what kind of wine he preferred, said, "Other people's."

Plenty of sleep is conducive to beauty. Even a tall hat looks worn when it loses its nap.

A man ever ready to scrape an acquaintance—The barber.

Alice: Tell me what is the difference between a ready-made tie and one you tie yourself? Robert: About half-an-hour.

Young Doctor: Just think—six of my patients recovered this week. Old Doctor: It's all your own fault, my boy. You spend too much time at the club.



The only guide to safe and easy washing is to be found on every package of *Pearline*. Follow it closely and you will have *Pearline's* best work. All its work is good, but all who use it don't get its best. Everyone has something for *Pearline* to do; it will do more for everyone than anything else.

Beware of imitations. 232 JAMES PYLE, N.Y.

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TRADE AND COMMERCE.

FLOUR, GRAIN, ETC.

Flour.—We quote prices nominal as follows:—

Patent Spring	2.40 @ 3.50
Ontario Patent	3.00 @ 3.15
Straight Roller	2.85 @ 2.95
Extra	2.40 @ 2.60
Superfine	2.15 @ 2.35
City Strong Bakers	2.25 @ 2.35
Manitoba Bakers	3.10 @ 3.70
Ontario bags—extra	1.25 @ 1.30
Straight Rollers	1.85 @ 1.45

Oatmeal.—We quote as follows:—Rolled and granulated, \$4.00 to \$4.25; Standard, \$3.90 to \$4.00. In bags, granulated and rolled are quoted at \$1.90 to \$2.00, and standard at \$1.80 to \$1.90. Fancy brands of both granulated and rolled are quoted at higher prices. Pot barley is quoted at \$3.75 in bbls. and \$1.75 in bags, and split peas \$3.40 to \$3.60.

Bran, etc.—We quote \$15.50 to \$16.00. Shorts are also scarce, with business reported at \$17.00 to \$19.00 as to grade. Mouille is unchanged at \$20 to \$21.

Wheat.—No. 1 hard Manitoba 64c to 65c, No. 2 Upper Canada red and white winter, 59c to 60c.

Corn.—Market quiet at 66c to 67c duty paid, and 59c in bond.

Peas.—A holder who sold a lot at 72c per 66 lbs. in store last week, stated that all he could get now was 71c to 71c. Some buggy peas were received from the Belleville district. Sales have been made in the Stratford district at 51c to 55c per 66 lbs. f.o.b.

Oats.—Sales of No. 2 have been made at 34c for the local demand. No. 3 have sold at 33c to 33c per 34 lbs.

Barley.—Feed barley is firm at 46c to 47c, and malting grades at 50c to 55c.

Rye.—Quotations remain nominal at 52c to 53c. The sale of a few cars reported at 51c.

Buckwheat.—The market is quiet at 47c to 48c.

Malt.—Steady at 72c to 80c.

Seeds.—We quote Canadian timothy \$2.25 to \$2.50, and Western timothy \$1.90 to \$2.10. Alsike \$7.00 to \$7.50 for good to fancy. Red clover quiet at \$6 to \$7 as to quality.

PROVISIONS.

Pork, Lard, &c.—We quote:—

Canada short cut pork per bbl.	20.00 @ 22.00
Canada short cut, light, per bbl.	21.00 @ 21.00
Chicago short cut mess, per bbl.	19.50 @ 21.00
Mess pork, American, new, per bbl.	19.50 @ 21.00
Extra mess beef, per bbl.	10.00 @ 10.50
Plate beef, per bbl.	14.00 @ 14.50
Hams, per lb.	11 @ 12c
Lard, pure in pails, per lb.	9 @ 10c
Lard, com. in pails, per lb.	7 @ 7c
Bacon, per lb.	12 @ 13c
Shoulders, per lb.	8 @ 9c

DAIRY PRODUCE.

Butter.—We quote prices as follows:—

Creamery, fresh	19c to 19c
Eastern Townships dairy	16c to 18c
Western	14c to 16c

Add 1c to above for single packages of selected.

Cheese.—We quote:—

Finest Western, colored	10c to 10c
" white	10c to 10c
" Quebec, colored	10c to 10c
" white	10c to 10c
Under grades	9c to 10c
Cable	51s 6d

COUNTRY PRODUCE.

Eggs.—Sales of round lots reported at 12c and single cases of choice candled stock at 12c.

Beans.—The demand is slow at \$1.20 to \$1.45 per bushel for fair to choice stock.

Honey.—A few sales of extracted took place at 7c to 8c, choice bright stock in single tins bringing 8c. New comb 11c to 14c per lb as to quality.

Baled Hay.—No. 2 is quoted in the country at \$5.50 to \$6.50 f.o.b. as to quality and position. Alongside ship sales are reported at \$7.25 to \$7.50 for No. 2. No. 1 hay at \$5.50 to \$6.50.

Hops.—Sales of new early varieties are reported at 11c to 12c; but to arrive 10c is said to be all that can be got, and some brewers will not pay 10c. Yearlings are quoted at 6c to 8c.

FRUITS, ETC.

Apples.—\$1.75 to \$2.50 per barrel, according to quality.

Oranges.—Oranges are selling rather slowly at \$5 per barrel for Jamaica and \$4.50 to \$5.50 per box for Rodi.

Lemons.—Lemons are moving along briskly at \$2 to \$3 per box for choice and \$3 to \$3.50 for fancy.

Bananas.—Bananas are again in better demand at 50c to \$1 per bunch according to size and quality.

Peaches.—The light receipts of peaches and a good demand have caused a big jump in prices, namely, 75c to \$1.10 per basket for Canada and \$2.00 to \$2.25 for California.

FISH OILS.

Salt Fish.—Newfoundland shore herring have sold to arrive at \$4.50 to \$4.75 per bbl. Cape Breton herring are quoted at \$5.50 to \$5.75 per bbl. Salmon is quoted at \$10 to \$11 for No. 1 small in bbls, and at \$14.50 to \$15.00 for No. 1 large. British Columbia is quoted at \$9 to \$10. Dry cod \$4.50.

Canned Fish.—Lobsters are scarce and quoted at \$8.50 to \$7 case. Sales of mackerel are reported at \$3.60 per case.

Oils.—Jobbing lots of steam refined seal oil have sold at 85c to 86c, at which prices the market is steady. Cod oil is quoted at 84c to 85c for Newfoundland and 81c to 83c for Halifax and Gaspe. Newfoundland cod liver oil 65c to 75c.

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PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, in the SUPERIOR COURT, No. 781. Dame Marie Anne Brien dit Durocher, of the city and district of Montreal, wife of Jean Baptiste Malepart, of the same place, has this day instituted an action in separation as to property against her said husband. Montreal, 23rd August, 1894.

BEAUDIN, CARDINAL & LORANGER, Attorneys for Plaintiff. 6-5

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