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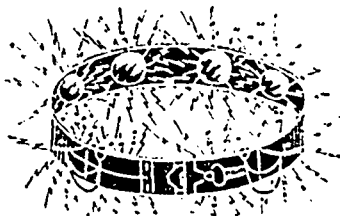
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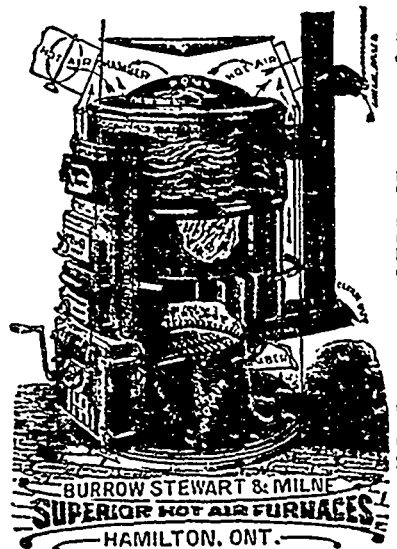
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We are highly pleased with the No. 36 Superior Furnace which you placed in our St. Andrews Church last season, and which heated our Church and Sunday School Room adjoining, containing in all 70,000 cubic feet, to our entire satisfaction. All other furnace manufacturers claimed that two furnaces would be necessary. Your furnace is easily managed, free from dust and gas. The system of ventilation in connection with the heating has proved highly satisfactory. We have effected a great saving of fuel and labour, and are well pleased in every way.

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GENTLEMEN—We take much pleasure in expressing our entire satisfaction with your Superior Jewel Furnace, having used it during the past winter in heating Chalmers Church in this town. Our Church contains 6,200 cubic feet, with eight large windows and four entrances at each end of the room. All parts of this large room have been most comfortably heated with a very moderate amount of coal. Respectfully yours,

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HOUSEHOLD HINTS.

PLAIN LUNCH CAKE.—Half quarter of dough, two eggs, quarter pound of butter, quarter pound of moist sugar, three-quarters of a pound of currants; mix all the above ingredients thoroughly together, and bake in a hot oven for an hour and a half.

ROCK CAKES.—Rub half a pound of butter into a pound of dried flour and half a pound of fine sugar, mix the whole with two beaten eggs, half a glassful of white wine and a teaspoonful of essence of lemon; drop them on to a baking tin and bake them for half an hour.

LEMON FRITTERS with brandy sauce make an easily-prepared dessert. The fritters should be made thus: Half a pint of milk, two eggs, two cupfuls of flour, one teaspoonful of salt; the lemon may be grated or chopped and be added to the batter, or they may simply be flavoured with the extract.

FRIED TOMATOES. Cut large tomatoes into rather thick slices, drain them well on a hair-sieve, then season with pepper and salt, and dip in cracker dust and fry carefully in hot fat—butter and bacon fat mixed is best. Arrange the tomatoes when done on squares of buttered toast. This is a nice dish for breakfast.

RIBBON WAFERS.—To one pound of fine sugar add a quarter of a pound of flour and the peel of two lemons; beat the eggs well, then add the other ingredients to them, grease some tin sheets or shallow pans with melted butter, and roll out the paste very thin; when the wafers are half done roll them round your finger and return them to the oven again to crisp.

ALMOND JUMBLES.—Beat half a pound of butter to a cream, with half a pound of loaf sugar; mix this with a pound of flour and a quarter of a pound of almonds, blanched and cut very fine, the juice of one lemon; work all well together, then roll it thin, cut it into small round cakes and bake them in a quick oven.

RHUBARB CUSTARD PIE.—Fifteen stalks of rhubarb, three cups of sugar, two eggs, a large pinch of salt, lump of butter, size of a walnut. Stew the rhubarb to a pulp, beat in sugar, salt and butter. Let it slightly cool, and stir in the eggs. Bake with one crust. This makes enough for two good sized pies.

JELLIED CHERRIES.—Soften three-quarters of a packet of gelatine in half a pint of water; remove the stones from a quart of fine ripe cherries; put to the gelatine half a pint of red currant juice; stir without boiling until quite dissolved, then mix with the cherries and about a cup of sugar.

TEA ICE CREAM.—Make one pint of very strong tea, mix it with half a gallon of new milk, add one pound of sugar and one teaspoonful of extract of cinnamon, set it on the stove, and let it simmer slowly until the sugar is all dissolved, then set aside to cool, the freeze.

COLD SLAW.—Shred one-half a head of cabbage; beat one egg and stir in half a pint of milk, a tablespoonful of butter and sugar, a teaspoonful of salt and a little pepper; two tablespoonfuls of vinegar. Put the mixture in a granite kettle, then stir in the cabbage and let it scald; dish and set away to cool.

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