* House and Household * House and Household.

USEFUL RECIPES.

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CHICKEN PIE.

A real Vermont chicken pie can be made ready to bake and finished on Thanksgiving morning. To make a large one in a three-quart pudding dish you will need two tender chickens weighing from three to three and a half pounds each. Kill these three or four days before you wish to use them, cleaning them before hanging. Joint them as for fricassee, using the necks, feet, giblets and the bones from one pound of yeal to make a strong stock. When the livers are tender they must be laid aside. In another vessel cock the jointed fowls and the veal, cut in strips, with a quarter of a pound of salt pork also cut in thin slices; nearly cover with boiling water and simmer until tender, seasoning when half done. Butter the dish, line the sides with good paste, lay in the chicken, veal, pork and giblets, and pour over the gravy in which they were cooked.

Interperse the layers of chicken with little force-meat balls made from half a cupful each of bread crumbs and sausage meat seasoned with salt, pepper, thyme, sage and parsley; add a tablespoonful of melted butter and a beaten egg; form into small balls with floured hands; cover the top with a good paste and cut a hole in the centre; when half done pour through this the pint of stock made from the bones and trimmings. Do not fill the pie or make the crust until Thanksgiving morning, unless you entirely finish the baking also and merely heat it before dinner.

Sweetbreads, if properly cooked, make one of the most delicate dishes. Care should be taken in selecting them, as there are two kinds, and only one is very good. That one is found in the throat of the calf, and when fresh and in per fection it is plump, white and fat. The other, which does very well for cro-quettes or any dish where it may be chopped, lies below the disphragm, and is really the pancress. However the sweetbreads may be cooked, they should always be soaked first for three hours in cold water, which should be changed two or three times. Then they should be put into boiling water for half an hour or longer.

WHITE CELERY SAUCE.

Boil two large heads of celery till tender, in salted water; drain and cut into bits half an inch long. Thicken one teaspoonful of the broth in which the fowl was boiled with a heaping tablespoonful of flour; add a large tablespoonful of butter, a little salt and grated nutmeg, then one teacupful of milk or creeam. Stir and beat until it is smooth; put in the celery; beat a!most to boiling, stirring all the while; serve in a tureen or pour it over the boiled fowl.

NUT CRUST FOR APPLE PIE

A new preparation for using nuts is in the form of meal, which is made by grinding the nuts and then mixing it with flour or graham in the same way that any meal is used. A delicious nut crust for apple pie can be made in this way: Mix thoroughly one-third white flour, one third graham meal and onethird pecan meal. Made into a soft dough with ice water, knead thoroughly, roll thin, shape, fill and bake the same as ordinary crust.

BRAIN CR QUETTES

Mince finely one and a half pounds of calf's brains. Mix with a bunch of herbs, a shallot and an anchovy, all chopped fine. Add pepper and salt, and put in a pan with one half pint of white stock. Stew five minutes. Add yolks of three eggs. Spread out to cool. Cut in pieces, roll upon a board covered with crumbs. Dip in egg, then in more crumbs; fry in lard. Serve with wine gravy.

HOUSEHOLD HINTS.

A large soft sponge makes the best damp duster. It should be moderately fine and perfectly free from grit. Soak it in a pan of water and then wring it as free the sponge of the dust by rinsing thoroughly in clear water. When you are finished using, wash it free of all dus! and hang it in the sun to dry. If a sponge is not cared for it soon gets soft and squashy and full of particles of grit, and then it will not be fit for anything. Some housekeepers always wash the windows with a sponge. It is an excellent cleaner -if it is kept clean itself-but it wil streak the window glass unless you wash it out every few moments.

When the eyes are tired, rest them. A little salt in cool water, filtered through filtering paper, used as a wash, will be found refreshing, but a sea bath or a sail is best remedy. Never sit facing a strong light. Cross lights, flash-lights and varying colored lights weary and strain the sight. Reading in a car is a habit that only the thoughtless indulge in. There is some mysterious sympathy between the head and feet, by virtue of which a foot bath will often soothe aching temples and eyes. Night work that is not abso lutely necessary is dangerous, and the best book that ever was written is not worth reading in a poor light.

The small or inflamed tumor or boil, called a sty, which sometimes forms at the edge of the evelid, though inconvenient and painful, is not dangerous. A bread poultice, to which a little olive oil has been added, promotes suppuration and helps it to run its course.

DON'T BE IMPOSED UPON.

when you ask for Doctor Pierce's Golden Medical Discovery. Go to a reliable Jealer. He will sell you what you want. The ones who have some hing else to urge upon you in its place are thinking of the extra profit they'll make. These things pay them better, but they don't care about you.

None of these substitutes is "just as good" as the "Discovery." That is the only blood-cleanser, flesh-builder, and strength restorer so far reaching and so unfailing in its effects that it can be guaranteed. In the most stubborn Skin, scalp, or scrolulous affections, or in every disease that's caused by a torpid liver or by impure blood-if it ever fails to cure you have your money back.

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FLOUR, GRAIN, Etc.

Flour We quote:	
PatentSpring\$8.50 @ 3 Ontario Patent 3 10 @ 3	. 65
Ontario Patent 3 10 60 3	25
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Straight Roller	00
Extra 2.59 Ø 2	.60
City Strong Bakers 3.50 @ 3	.55
Manitoba Bakers 3.35 20 3	.50
Ontariobags—extra 1.30 @ 1	.40
2.36	.45
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outhers.—We quote jobsing prices as follows:—Rolled and granulated, \$3.85 to \$4.00; Standard, \$3.70 to \$3.80. In bags, granulated and rolled are quoted at \$1.85 to \$1.90, and standard at \$1.75 to \$1.80. Pot bariey \$3.75 to bbls and \$1.75 in bags, and split peas \$3.50 to \$3.60.

Bran, etc.—Sales of bran in car lots at \$15 to \$15.50, one lot selling at \$18. Shorts have sold at \$17.50 to \$18.00, as to quality, and Moullie at \$20.50 to \$22.00.

Wheat —As last quoted, namely, 70c to 71c for No. 1 Manitoba wheat and 64c to 65c for No. 2 red winter.

Corn -Market rules quiet at 65c to 66c duty paid, and 59c to 60c in bond.

Peas.—Here the market is steady at 67c to 68c in store. In the West sales have been made at 1c over last week's quotations.

Oats.—There has been more business in oats at the advance, with sales of cars at 36c to 36c for No. 2. One lot was sold at 35c, but it is said that 36c is the lowest figure holders will accept to-day, and we quote 36c to 37c.

Barley.—Some holders are asking 55c for choice unstained matting samples, but it is said brewers will not pay that figure, and we quote 51c to 53c as a fair range. Feed barley is still custed at 45c to 48c. still quoted at 45c to 48c.

Malt.-At 65c to 75c as to quality and quantity.

Buckwheat.-Car lots quoted at 46c to 47c

Ryo-Sales in the West at 4ic. Here prices are quoted at 49c to 50c.

Seeds.—Alsike \$4.50 to \$5.50, and red clover \$5.25 to \$6.00. Timothy \$1.90 to \$2.25.

PROVISIONS.

Pork, Lard, &c .- We quote prices as fol-

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Canadashortcut pork, rerbbl \$15 50 2 16 6
l Uanada short cut, thin, per bbl ia 60 @ no o
Unicago short cut mess, per hhi
i Mees Dork. American, new nerbh'
Extra mess boef, per bbl
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LEISTER DEFID
ILBRO, DURG IN DRIIN, BOY IN 07
Larg. com. in Dalls. per lh 63 A 714
Bacon, perib
Shoulders.per lb 9 9 9ic
Dressed Hors - Soles of our lote during

dry as possible; never try to use it with the past few days at \$5 30 to \$5.35, but higher much water in it. When you are dusting, quote \$5.30 to \$5.50.



GENEROUSLY GIVEN THE POOR.

San Elzeario, Tex., June 12,01 4
Two years ago you were kind enough to send me some of Pastor Koenig's Nerve Tonic, which I gave to two poor girls who were suffering from falling sickness, and they got well after using your excellent remedy. My parish is poor to the utmost, but your charity will be your crown, for your remedy so generously given to the poor, and so excellent, cannot but be an eternal reward.

REV. E. V. LEBRETON.

Convent of Our Lady of Mercy,
Worcester, Mass., September 3, '91.
We are happy to state that the boy on whom
Pastor Koenig's Nerve Tonic was used has entirely recovered from St. Vitus' Dance, and
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DAIRY PRODUCE.

DALLES 2 44 2 0 0 2 1
ButterWe quote prices as follows:-
per ib.
Oreamers, October 21c to 22c
l Oreamery, early made 16c to 18ic
Eastern Townships dairy 15c to 19c
Western14c to 16c
Add le to 2c per lb to above prices for single tubs of selected.
Roll Butter —The market is quiet, price ranging from 15je up to 18je as to quality.

Cheese .- We quote :-

COUNTRY PRODUCE.

Eggs - Sales of limed eggs at 13c to 14c, held fresh common at 13c to 15c, and fine fall eggs at 17c to 20c. Culls are quoted at 10c to 12c. There is some enquiry from the United States, and a few shipments are going to that market from here by express. Shipments are also being made to that market from the West. The Euglish market is not taking many of our eggs at present.

Game — Venison carcases have sold at 7c, and saddles at 8c to 9c. Partridge is quoted at 4cc to 45c for No. 1 and 25c for No. 2.

Honey.—Extracted old at 4jc to 5jc per lb. New 7c to 8jc per lb in tins. Comb honey 10c to 13jc.

Baled Hay.—The market is dult. No. 2 shipping hay \$6.25 to \$6.50 in round lots; No. 1 straight Timothy scarce at \$8 to \$8.50 as to quantity.

Reans.—Good to choice hand-picked from \$1.30 to \$1.45 per bushel, and poor to fair \$1.10 to \$1.20.

Hops.—A lot of Eastern Townships sold at 6½c, and a choice lot at 8c, and we quote 6½c to 9c ás to quality.

Dressed Poultry.-Sales of turkeys were made this week at 8c to 9c, several iots of medium quality selling at 7 to 7 c. There is a fair demand for choice young chickens which sell at 7c and 7 c; but old fowls sell at 5c to 6c. Geese 5c to 6c. Ducks are quoted at 7c to 8c, and medium 5c to 6c.

FRUITS, Etc.

Apples - Reported to be very quiet at \$2 00 to \$2.50 per barrel.

Oranges.—We quote: Floridas 126s \$2.00 to \$2.25; 150s to 200s \$2.50 to \$2.75; Jamaica \$4.50 to \$5 00 per barrel.

L.-mons.-We quote Malagas, \$7.00 to \$7.50 per chest, and Messina, \$3.50 to \$4.00 per box. Pine Apples.—We quote Havana 10c to 15c and Fiorida 15c to 17c each.

Call per box and Canadian \$3.00 to \$4.00 per barrel.

Crauberries.—Prices jumped from 50c to \$1 per barrel and we quote \$9 to \$11 per barrel. Grapes.—Almeria \$5.00 to \$5.50 per keg for ordinary stock, and \$6.00 to \$0.50 for heavy weights; Catawba, 23c to 25c per basket.

Potatoes.—Are still in good demand 54c on track, 60c to 62c by the load and 65c in Jobbing

Onions —Canadian onions are meeting with fair sales at \$1.75 to \$2.60 per barrel, while Spanish onions are in good demand at 90c per crate, and \$2 25 to \$2.50 per case.

Nuts, —We quote prices as follows Wal-nuts, New Napies, 13tc per lb.; Grenobles, 13tc to 14c per lb; Almonds, New Tarragona, 13tc to 14c.; filberts, 8c to 9c; Brazil, 11c; pecan, small 10c, medium 13c, extra 15c; peanuts, roasted 7c to 9c, raw 6c to 8c.

FISH AND OILS.

Salt Fish.—The market remains quiet. Dry cod \$4 to \$4.50 Green cod \$4 00 to \$4.50. Labrador herring \$4.25 to \$4 50 and shore \$3.75 to \$4.00. Salmon \$10 to \$11 for No. 1 small, in bbls, and \$13 50 to \$14.00 for No. 1 large. British Columbia \$9 to \$10.

Columbia 59 to \$10.

Canned Fish —Lobsters \$5.75 to \$6. Mackerel \$3 85 to \$4 per case.

1)11s.—The market is firm and supplies are light. Cod oil steady; Gaspe 30c to 31c, and Newfoundland in round quantities at 31c. Jobbing lots are 32c to 33c for Gaspe, and 34c to 35c for Newfoundland, Steam refined seal oil 32c to 33c in round lots at 34c to 35c in jobbing lots. Cod liver oil at 60c to 70c.

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