APPLE WAYS.

Apple Charlotte-Butter a pudding dish, sprinkle sugar over the butter; line the dish with thin slices of bread and butter, and fill it with peeled and sliced apples. Mix 3 or 4 cloves and a little grated lemon peel in with the apples, and add sufficient brown sugar to sweeten, cover the top with slices of bread and butter, and bake in a moderate oven for one and one-half hours. Turn out of the dish and serve with plain or whipped cream.

Ha hot oven. Water may be used instead of milk.

Potato Biscuit.—One cupful of yeast, one cupful of sugar, one cu Apple Charlotte-Butter a pudding with plain or whipped cream.

cloves and lemon peel, beat well with a fork, and stir in one-fourth pint of thick sweet cream. Turn into a glass dish, and before serving sprinkle thickly with white sugar, serve with sponge cake. This is an excellent dish for tea or dessert. In combination with delicate cake of any kind it is delicious. or dessert. In combination with delicate cake of any kind it is delicious. Cut the cake in rather thick slices, and place a layer in the bottom of a glass dish. Pour over it diluted red current jelly, and heap the remainder of the aple fool over the top. Serve a large teaspoonful of whipped cream flavored with almond with each helping.

Matrimony Tart—Line an open tart tin with a short crust about one-half inch thick; cover with sliced apples, add a few currants, some chopped candled peel, a little grated lemon rind, a dust of allspice and sufficient sugar to sweeten. Put some small bits of butter over the top, cover with paste and bake for half an hour in a quick oven.

lemon juice, stirring well together. Line two dishes with paste, pour in the material and bake. Beat the whites stiff with six teaspoonfuls of white sugar, pour over the pies while hot, return to the oven and bake a delicate brown.

Jumbles.—One-half pound of butter. one pound of sugar, three eggs and flour enough to stiffen. Roll out thin and cut with a small, round cutter. Bake in a moderate oven until light

Windsor Apple Pudding—Mix one pint of breadcrumbs and one-half pint of apple sauce; add the juice of a lemon and half the grated rind, a dash lemon and half the grated rind, a dash of nutmeg, an ounce of butter, and sugar to sweeten. Mix well tog ther, put into a buttered mold, tie a cloth of the sugar for one and one-half

Baked Apple Batter Pudding—Make a smooth batter with one-half pound of flour, one saltspoonful of salt, one pint of milk and three well-beaten eggs. Butter a deep pie dish, pour in the batter, cover with three-quarters of a pound of apples, peeled and cut in slices; sprinkle with two tablespoonfuls of white sugar, cover the top with little bits of butter and bake for three-quarters of an hour. Serve very hot with sugar sprinkled thickly power the top.

Grass stains, when fresh, may be removed by rubbing in cream of tariar water or alcohol. Javelle water is mecessary when the stains are set. Rinse thoroughly. Grass stains may be removed from light summer frocks by damping the soiled part in a little alcohol and rubbing well until no trace of the green is left.

Linens.—Mangling is better than ironing. Use no starch. Not that starch is injurious. Starch only replaces the body taken out by soap or soda. Good linen needs no starch.

Ozalic acid removes obdurate stains, and if kept on hand for use in the laundry, is it is extremely poisonous,

astry. Dust with powdered sugar and bake about hree-quarters of an hour in a moderate oven. Cut the cake in eight wedged shaped pieces and serve with a stick until the potash is dissolved. Next put five quarts of soap solved. Next put five quarts of soap

Targe baking apples in a very little water until soft. Let the pulp get cold, all to it four ounces of white sugar and the strained juice of one

over the apples in the dish in which they are to be served, and sprinkle with sugar and chopped walnuts. MARY FOSTER SNIDER.

HALF A DOZEN GOOD THINGS.

Maltspoonful of salt and enough flour to make a stiff dough. Roll out thin and dry. Roll up and cut as fine as possible. Drop into the source.—Mrs. L. M. Toote. possible. Drop into the soup, and ten or fifteen minutes will cook them. Or, as a vegetable, have the water boiling, slightly salted, and boll ten or fifteen

in a hot oven. Water may be used in-stead of milk.

Scalleped Potatoes. — One quart of raw, sliced potatoes, two chopped onwith three or four cloves, a small and put in a layer of potatoes (about and a teacupful of water. Remove the cloves and lemon peel, beat well with butter, onion and parsley and so con-

lemon juice, stirring well together

Bake in a moderate oven until light

LAUNDRY HELPS.

laundry, is it is extremely poisoned

and desert paper.

Apple Fritters—An hour or so before the fritters are to be served make a batter with milk and flour, adding a little salt. Peel the opples, silee into the varied and strained each day for the batter. Leave them until just before they are wanted, then add baking powder in the proportion of a teaspoon-ful to every pint of batter, powder in the proportion of a teaspoon-ful to every pint of batter, measuring the latter before the fritter shed one standard of the same than the freed and strained each day for the past the latter before the fritter, in boiling oil or fat. Sprinkle with sugar and serve immediately.

Apple Snow—Peel, core, and steve in eight wedged shaped pieces and serve on a desearch large served make a water. And store with the potable them the potable them the potable them the potable that the city will get more returned to the water, and stir well be easy should be stirred each day for the size it wenty days. Be sure that the city will get more returned to powder in the proportion of a teaspoon-ful to every pint of batter, measuring the latter before the fritter, in-boiling oil or fat. Sprinkle with sugar and serve immediately.

Apple Snow—Peel, core, and steved well as a serve immediately and the standard strained each day standard and strained each day strained each day so the same than the case of the bank taxation measure as it in each time. The former contractors also continued to operate the passenger and frieight serving well each time. The former contractors also continued to operate the passenger and frieight serving the latter before the fruit is added. Stir well, and fry each "silice, as a served make a lake well the strain the potable developed by the wife of the varies as the core, and stir well as the contractors also continued to operate the passenger and frieight serving the latter before the fruit is added. The former contractors also continued to operate the passenger and frieight serving the latter than the potable standard the strain the potable standard the s

sugar and the strained fuice of one temon. Whip the whites of six eggs to a very stiff froth, then add them to the apple pulp—a spoonful at a time—and keep on beating till all are added. Serve at once in custard glasses, with a candied cherry on top of each glass-ful.

Baked Apples Filled with Nuts—Wash and core ten large tart apples. Chop fine a cupful of English walnut meats, mix with four tablespoonfuls of sugar, fill the cavities in the apples, place them in a baking dish and pour around them one and one-half cupfuls of water. Bake quickly. When done

lean ham, chopped fine. Melt one tablespoon butter, fry the ham until it begins to color, sprinkle. begins to color, sprinkle one table-spoonful of flour over it, and fry until

boil up once season with pepper and serve.—Mrs. L. M. Toote.

Peanut Salad.—Peanut salad is an excellent accompaniment for roast duck. Soak a cupful of peanut meats in offive oil, drain and mix lightly with two cupsful of finely cut celery and a dozen pitted oilves. Serve with mayonnaise dressing in lettuce leaves.—Ex.

\$3,865.

The Bank of New Brunswick will pay \$2,500 license fee and on the basis of the delay was shat she put into Moville for passengers. No freight was landed here and she sailed about eight o'clock for New York.

NO CANADIANS FOR JAPAN.

OTTAWA April 6 New Brunswick will but the seeming cause of the delay was that she put into Moville for passengers. No freight was landed here and she sailed about eight o'clock for New York.

NO CANADIANS FOR JAPAN. minutes. Drain and sprinkle with cupsful of finely cut celery and a dozen bread crumbs slightly browned in but-

AT THE LONDON HOUSE,

Saturday, April 9th.



Little Girls' and Boys' Suits and Baby Dresses.

A very great variety in these goods for the coming summer wear.

It is remarkable for what small outlay you can buy pretty ready-made garments.

123	THE LANGE PROPERTY OF THE PARTY
	Boys' or Girls' Serge Sailor Suits. \$1.40, \$1.60.
	Navy Storm Serge Suits \$2.65.
	Linen Color Washing Suits 88c.
	Linen Crash 2-Piece Suits \$2.25.
	White Pique Sailor Suits \$1.00.
	Little White Coats, 1 to 5 years, \$1.90.

Children's White Lawn Dresses, 98c. Children's India Lawn Dresses. \$1.25. Misses'-6 to 8-Lawn and Lace Misses'-6 to 12-Lawn Dresses, \$1.10. Misses' Colored Linen Senside Suits.

Apple Sponge—Stew three pounds of apples, pared—and sliced, with the pred of half a lemon for half an hour. Rub through a sleve, add the juice of a lemon and a half pound of white sugar. Seak one ounce of gelatine in a little cold water and color is with a few drops of cochineal. Add to the apple mixture and color kin with a town of a policy mixture and color is with a spen in the syrup with six ounces of loaf sugar and one gill of water. Pare and coperation in the syrup with the grated peel of half a lemon, and boil to a thick cauce. Let get cold. Line a round the first purif paste, put in the apple fixture, cover the top with purif paste, put in the apple fixture, cover the top with paste, folding the decided with the purif paste, put in the apple fixture, cover the top with paste, folding the decided with the purif paste, put in the apple fixture, cover the top with paste, folding the decided water is a lemon, and boil to a thick cauce. Let get cold. Line a round the purification of the way of the mixture shade a work is such as the cold water and round the purification of the way of the children. Buy the cold water, purification of the way of the children. Buy the cold water, purification of the way of the children. Buy the cold water, purification of the way of the children. Buy the cold water, purification of the way of the children. Buy the cold water, purification of the way of the children. Buy the cold water, purification of the way of the way of the children. Buy the cold water, purification of the way of the children. Buy the cold water and to soak for the way of the children. Buy the cold water and the cold water and the purification of the way of the children. Buy the cold water and the cold water and the cold water and the purification of the way of the way of the way of the way of the children. Buy the cold water and the cold water. Buy the cold water and the cold

ON CIVIC REVENUE.

gether, in which case the decrease will be \$1,586.

his wife, who had suspected nothing wrong. Mrs. Allen and children leave for Boston Saturday night. Allen had a good salary in the post office, but managed to get several thousand dol-lars besides. J. B. Wyman, who was his backer, has security on the livery business, though other creditors will get nothing. Attachments are being issued on the household furniture. The occurrence is much deplored here.

STEAMERS AT HALIFAX. HALIFAX, April 8.-The Dominion HALIFAX, April 8.—The Dominion in the str. Canada arrived last night with 890 passengers. She made one of her usual quick trips and docked about 6.80 colock. Orders were given not to land the passengers until seven o'clock this morning. Mr. and Mrs. W. L. 813 Kane and Robert Pickford are among

187 500 687 her passengers.

188 500 1,126 The Allan liner Numidian arrived late yesterday afternoon with 25 first.

\$5,373 \$3,000 \$\$8,373 197 second and 192 third class passen-Thus the six branch banks will pay way across, but made an average trip. \$8,373 instead of \$5,308, an increase of It was thought here that the steamer

Dainty Cornmeal Muffins.—Beat together in the order named, two eggs, two tablespoonfuls of white sugar, one and one-half cupfuls of sweet milk, ohe-half teaspoonful of salt, a cupful of Indian meal (white preferred), two tupfuls of sifted flour, with two heaping teaspoonfuls of baking powder, and one teaspoonful of melted butter. Bake

The saw you out walking with your wife yesterday."

"I saw you out walking with your wife yesterday."

"I didn't know you knew my wife."

"I didn't know you knew my wife."

"I didn't know you think it was before. If R is \$5,00,000 the gain before and one teaspoonful of melted butter. Bake of New Brunswick and of the Bank of New Brunswick business is placed at \$4,000,000 the coley will be \$1,556.

M the Bank of New Brunswick business the report published in Montreal that recruiting fe gains on in Canada by the Japan, emphatically denies that the banks \$612 mere than before. If R is \$5,000,000 the offer than before than before. If R is \$5,000,00

G. T. PACIFIC DEBATE. en Russell, of Hants, and Dr. Sproule OTTAWA, April 8 .- The G. T. P. de-

bate was resumed this afternoon by Ben. Russell of Hants. He fluently defended the concessions to the G. T. and ermied that they were as much in the interest of Canada as of the Metaphorically, the gov statement. He denied that any essential item of the original contract had Kidney Pills

applause.

Dr. Sproule followed Russell, complimenting him on his familiarity with holy writ and legal lore, and then in holy writ and legal lore, and then in his terse business way dealing with the fallacies of his argument as an advocate. The result of the recent elections had shown what the country thought of the G. T. deal. Was that the reason that Russell had to repeat last session's valedictory. (Applause). A voice—"Tell us you would not accept the chief sustleship." (Cheers) cept the chief justleship." (Cheers). The member's speech was a special pleading from first to last, not that of the statesman which he proclaimed himself. He had tried to throw dust n the eyes of the maritime provinces, in the eyes of the maritime provinces, whereas there was not a single letter binding the G. T. P. to ship its freight by Canadian ports. If there was such a clause where was the penalty for its violation. If the government were ready for the country's decision on this great contract why did it not submit the question to the polls before committing Canada to an agreement which it will force through the house this session under the crack of the party whip. Dr. Sproule concluded shortly before six c'clock, when Campbell of West York moved an adjournment of the debate and the house rose

RECENT DEATHS.

CORNWALLIS, April 7.-The death occurred yesterday and the burial takes place today of Marchant Rand, of Hillplace today of Marchant Rand, of Hill-aton. Deceased had been ill for many months, and was seventy years of age. He leaves a widow, who was a Miss Cornstock, three sons and a daughter, who is a nurse in Staten Island. He was a brother of the late Dr. T. sodore Rand, of McMaster University, and of the late Edwin Rand, of British Col-

umbia.

Their died yesterday, at her home, Julia, beloved wife of William Sterling, in the forty-second year of her age. Deceased had been sick about ten months with cancer of the stomach, which was the immediate cause of death. Besides her husband, five children, three sons and two daughters, survive. Funeral Sunday afternoon at 2.30 o'cleck, from 11b Queen street. Friends and abquaintances are respectfully invited to attend.

Friends and abquaintances are respectfully invited to attend.

The death of Mrs. Sarah Drury, aged 76 years, widow of John Drury, took place about 10.30 o'clock last flight at the residence of her daughter, Mrs. C. H. Leonard. The deceased leaves three sons—Samuel Charters, of this city, and H. A. Drury, of Cleveland; also Mrs. C. H. Leonard and Miss Isabelle, of this city, and Mrs. William Russell, of Vancouver.

A Kidney Sufferer Fourteen Years.

TERRIBLE PAINS ACROSS
THE BACK.

Could not Sit or Stand with Ease. Consulted Five Different Doctors.

Doan's

FINALLY MADE A COMPLETE CURE. make it so appear, and contended that the government in this transaction had fully conserved the rights of maritime ports and had reserved power to contest the rates. All this talk about the non-building of the Atlantic section was pure film-flam from opposition sources. Russell closed his legal argument about five o'clock with an attack on St. John for returning Dr. Daniel in a panic over the sectional appeal that had been made to them, for fear the government would transfer their business to Nova Scotia ports. He was confident that St. John would return to reason, and would fall into line with the rest of New Brunswick, and with the great provinces of Ontario and Quebec. He predicted a rousing government majority at the next election from the Pacific to the Atlantic, and sat down amid much applauge.

Dr. Sproule followed Russell. complimenting him on his familiarity with the right was a level level level level and then in the provinces of level level level level level level level level level them then the rest of them the provinces of level lev

THE DOAN KIDNEY PILL CO.

Boston; Mrs. H. Bolton, Boston Mrs. Blanchard Ferrits, St. John.

THE DAT'S GOSSIP.

I do not give a cuss for the Ru I'm quite uninterested

ment of the debate and the house rose till Monday.

getting hot.

I wish that we could be warmed up But here every blessed dealer's tak-

ing toll; It is almost worse than warfare When one cannot raise one's carfare
After paying for a month's supply of

So I don't care a rap for the Jap,
Or give a tinker's cuss for the Russ.
There's nothing half so cruel
As the price they ask for fuel.
I should think that that was war
enough for us,

I'm mad enough to fight right on sight
As I note the awful shrinking of my roll,
The condition of my purse is
More to me the in war's reverses,
So I'm only interested new in coal.
—Chicago News,

HUMOF: OF THE HOUR. Mother-WV y don't you behave better to your te acher?
Tommy—W Say, I'm as kind to her as
I kin be.

