

JACK, THE EVANGELIST.

(As related by STRAW GANVER, HISTORIAN.)
I was on the drive in eighty, working under Silver Jack,
Which the same is gone to Joliet and ain't soon expected back;
And we had a chap amongst us there by the name of Robert, a site.
Kind o' cute and glib and tonguey; guess he war a graduate.

He could gab on any subject, from the Bible down to Hoyle;
The words just flowed from Robert kind o' smooth and slick like oil.
He was what they call a Sceptic, and he loved to sit and weave
Hifalutin words together, telling what he didn't believe.

One day while we were waiting for a flood to clear the ground,
We got a-smoking nigger head and hearing Bob expound.
"Heil," he said, "was humbug," and he show'd as clear as day
That the Bible was a fable, an' we 'lowed it looked that way.

Miracles and sich like was too thin for him to stand,
As for him they call the Saviour, he was just a common man.
"You're a liar," some one shouted, "and you've got to take that back;"
Then everybody started, 'twas the voice of Silver Jack.

An' he cracked his fists together, an' he chucked his coat and cried—
" 'Twas in that thar religion, boys, my mother lived and died;
And although I haven't allus used the Lord exactly white,
When I hear a chump abusin' him, he must eat his words, or fight."

Now this Bob he warn't no coward, and he answered bold and free:
"Stack your duds, and cut your capers; there ain't no flies on me."

And they fought for twenty minutes, and the lads would hoot and cheer,
When Jack spit up a tooth or two, or Bob he lost an ear.

Till at last Jack got Bob under, and slugged him once or twice,
At which Bob confessed, endurin' quick, the divinity of Christ;
And Jack kept reasoning with him, till the cuss began to yell;
And 'lowed he'd been mistaken in his views concerning hell.

So the fierce discussion ended, and they riz up from the ground,
An' some one brought a bottle out and kindly passed it round;
And we drank to Bob's conversion in a quiet sort of way,
And the spread of infidelity was checked in camp that day.

PHUNNY ECHOES.

A.—Why do you refer to Jones as having a silvery tongue? B.—Because he never uses it unless he wants to strike you for a dollar.

So you don't take Jones' house? No, he wanted two hundred dollars a month, and we spit on tha. I see—you were rent asunder.

Teacher—Correct. Woman is in the feminine gender. Now the sentence speaks of a young woman in fashionable attire. What gender is attire? Bright Boy—Masculine.

Visit—Isn't your mother, afraid, Willie, of catching cold in those suppers? Willie—Huh, I guess you don't know them suppers! Ma uses them to warm the whole family with.

A Debutant's View: Pauline—So they're to be married this month? Perdita—Yes. Pauline—What fools! Perdita—Why? Pauline—To spend a whole winter of fun for a few wedding presents.

I might remark, said the young man who has met with persistent and repeated refusals, that you are one of the wisest young women I ever met. Why? Because you seem to 'no' everything.

Ethel—How do you manage to distinguish the men who wish to marry for money from those who really love you? Maud—Those who really love me make such awful fools of themselves.

He—I have just returned from the country. Have spent a couple of weeks there. She—Indeed? He—Yes I enjoyed myself hugely and feel much better for the trip. She—You evidently do. You seem to be as fresh as ever.

Anxious Mother—My dear, does that young man who comes to see you belong to a good family? Daughter—Yes, ma. He comes of an old colonial stock, dating way back to the Mayflower. Mother—I am delighted to hear that. But are you sure of it? Daughter—Yes, indeed. You ought to hear him cough.

Sunday-school teacher—And when the wicked children continued mocking the good prophet two she bears came out of the mountain and ate up forty of the wicked children. Now, boys, what lesson does this teach us? Jimpsy Primrose—I know Teacher—Well, Jimpsy? Jimpsy Primrose—It teaches us how many children a she bear can hold.

Cardigan Jackets at Half-price at Albert Demers', 338 St. James street.

A Great Financier.

Ticks—You remember young Grabber who went West a couple of years ago, don't you?

Wickles—Yes, how'd he do?

Ticks—Do? Why simply great. He cleared \$5,000 the first year.

W.—I want to know! And how did he do the second year?

T.—Well, the second year he cleared out,

HOUSEHOLD MATTERS

Silver spoons and forks in daily use may be kept bright by leaving them in strong borax water several hours. The water should be boiling when they are put in.

ORANGE JELLY.—One-half box of gelatine; -oak in one-half cupful of cold water and dissolve in a scant cup of boiling water, juice of one lemon, one pint of orange juice. Stir and strain into the shape and set on ice.

BUTTER SCOTCH CANDY.—I have tried this and think it very nice. Two cups of sugar, two tablespoonsful of water, a piece of butter the size of a hen's egg, boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

CHOCOLATE CREAM.—One quart of milk, five even tablesp. onful of grated chocolate. When hot, strain; put on again, add one cupful of sugar, four tablesp. onful of corn starch (previously wet with cold milk), and cook till it thickens like ordinary boiled custard. Set on ice.

STEWED CHICK N.—Take a young fowl, cut up as for frying or boiling. Stew in just enough water to keep from drying up entirely or from burning, and season. While tender add milk enough for gravy. Thicken with flour or corn starch and serve. Add a little butter if needed.

APPLE MARMALADE.—Take sound tart apples (greenings are best) and grate quickly, as the tin of grater turns them red, then add sugar to taste; flavor with lemon, and whip to froth. Add half a cup of sweet cream, and serve. Delicious with sponge cake for dessert, or nice sauce for tea.

HUCKLEBERRY TEA CAKES.—One quart of flour, four tablesp. onful of sugar, one tablesp. onful of butter, one-half tablesp. onful of salt, four even tablesp. onfuls of baking powder, milk to make a soft batter, one cupful of well floured huckleberries. Drop in large spoonsful on a well buttered tin and bake twenty minutes.

VARIETY COOKIES.—One cup soft butter, one and a half cups granulated sugar, three eggs. Beat together till light. Dissolve one half tablesp. onful of soda in a tablesp. onful hot water and add to the mixture also sufficient flour to roll smooth. Before rolling out, divide into portions, as many as you wish and flavor each with different flavor, nutmeg, caraway seed, lemon or currants are good. Roll separately, cut in fancy shapes, bake slowly. When done frost with white or chocolate frosting.

FROSTED LEMON PIE.—One lemon, one and one-half cups of sugar, two and one-half cups hot water, four egg, three large des.ert spoonsful corn starch. Put the sugar and water together with the grated rind and juice of the lemon, bring to a boil on top the stove and stir in the corn starch dissolved. Add the yokes of the four eggs well beaten and a small tablesp. onful of butter. Bake with under crust only. When done have the whites beaten to a stiff froth with two tablesp. onful white sugar, spread on evenly over the top and replace for a few minutes.

LET THE MOLES STAY.—Women are always writing to ask how they shall remove moles from their faces or necks. Evidently they have no learned that in most countries moles are not only considered beautiful but are supposed to bring good luck. A very well known French woman has her gowns cut extremely low in the back that she may display to her admirers a large black mole which is a little lower than midway between her neck and waist. The Arabs, wanting to describe a beautiful woman, say of her: "Her face is like the moon in the fullness of its glory, her cheek is like jasmine with moles on it, her hair is like the horses' tails."

BADEN CAKES.—Make some soft pastry with half pound flour and six ounces of butter, and line some patty pans with it. Then put one and a half ounces of easter sugar, one quarter pound of butter, four tablesp. onful of cream and the yokes of three eggs in a saucepan and stir it all till it becomes of the consistency of cream; then add a tablesp. onful of almonds which have been previously blanched and finely cut up and the whisked whites of the three eggs. Put the mixture into the tins and bake for about twenty minutes. When they are cold the tops (use rather less than two tablesp. onful of icing sugar and one white egg), sprinkle some chopped pistachio nuts over them and they are finished.

REASONABLE ITEMS.—To singe a fowl, pour a few drops of alcohol on a plate and burn. Rub clear lard or lard a piece of fat pork over a fowl when put to roast. A peeled lemon laid inside a wild fowl for a few hours will absorb the fishy taste. A goose should be parboiled two hours, then stuffed and baked. A duck, one hour at least before baking. To be tender, meat should cook very gently. Hard boiling toughens it. The toughest meat can be made tender by boiling it a long time. Remove the thin outside skin of mutton before cooking. The oil of the wood penetrates through the pores of the skin, giving the strong woody taste. It does not penetrate the thin inner skin. Mutton chop is splendid cooked in lard same as doughnuts. Stuff a beef's heart and bake same as a fowl.

STUFFING.—In preparing the turkey the stuffing is sometimes the most difficult part to prepare. Stale bread is better than crackers, says Mrs. H. W. Beecher, for stuffing. Save all bits of bread and dry in a cool oven. When well dried, roll with a rolling pin on a board kept for that special purpose, as the dry crumbs make the roller and board too rough for pastry; or the bread can be pounded in a mortar. Take of these fine crumbs enough to fill the body and breast of the turkey quite full; add a tablesp. onful of black pepper, one tablesp. onful of salt, a tablesp. onful of finely powdered sage, one of parsley, one of summer savory, two eggs well beaten, two tablesp. onful of butter and cold water enough to moisten. Some cooks chop a little sausage and mix with the dressing; in that case use less seasoning. Or mince a dozen oysters and stir into the bread crumbs and use the oyster liquor to moisten the whole.

OVERCOATS!

WINTER CLOTHING!

Selections from a matchless collection of new and exclusive designs and colorings.

THE WORLD'S

finest productions.

MARVELLOUS

value and variety. Praised by all the leading journals to be the most complete

CLOTHING HOUSE

in the Dominion.

THE EMPIRE.

THE EMPIRE,

2261 St. Catherine Street West.

GEO. S. ROONEY, - Manager.

SPRUCINE FOR COUGHS &c.

Sprucine

FOR

Coughs,

Colds,

Croup.

Sprucine

FOR

Whooping Cough

Asthmatical

AND

Bronchial

Affections.

Sprucine

FOR SALE

EVERYWHERE.

NOW IS THE TIME TO SUBSCRIBE FOR THE ECHO.

One Dollar a Year. 329 St. James Street.

J. P. COUTLEE & CO.,
MERCHANT TAILORS,

(Sign of the Large Scissors and Triangle)

1516 NOTRE DAME STREET,
(SECOND DOOR FROM CLAUDE STREET),
MONTREAL.

GRAND SACRIFICE NOW GOING ON.
OVERCOATS, PANTS, &c., Ready-made and Custom made to order, selling below Wholesale Prices.

Having determined to sell only for Cash in future, I intend selling goods on their merits at ROCK BOTTOM CASH PRICES ONLY.

NO CREDIT AND NO BIG PRICES.

THE BEST TEA IN THE WORLD.



REGISTERED

TRADE MARK

This Tea has been before the British public for many years, and has attained to such popularity as to be universally pronounced the

BEST TEA IN THE WORLD.

It is packed in Half and One Pound airtight packages, and sold at 40, 50 and 60 cents per pound.

ASK YOUR GROCER FOR IT.