

MUSIC OF LABOR.

The banging of the hammer,  
The whirling of the plane,  
The crashing of the busy saw,  
The creaking of the crane,  
The ringing of the anvil,  
The grating of the drill  
The clattering of the turning lathe,  
The whirling of the mill,  
The buzzing of the spindle,  
The rattling of the loom,  
The puffing of the engine,  
The fan's continual boom,  
The clipping of the tailor's shears,  
The driving of the awl—  
These sounds of powerful industry,  
I love—I love them all.

The clicking of the magic type,  
The earnest talk of men,  
The toiling of the magic press,  
The scratching of the pen,  
The tapping of the yard stick,  
The tinkling of the scale,  
The whistling of the needle  
(When no brisk form is pale),  
The humming of the cooking stove,  
The surging of the broom,  
The pattering feet of childhood,  
The housewife's busy hum,  
The buzzing of the scholars,  
The teacher's kindly call—  
The sounds of active industry,  
I love—I love them all.

I love the ploughman's whistle,  
The reaper's cheerful songs,  
The drover's oft-repeated shout,  
Spurring his stock along,  
The bustling of the market-man,  
As he hies him to the town  
The hallo from the tree top,  
As the ripened fruit comes down,  
The busy sound of threshers  
As they clean the ripened grain,  
The hustler's joke and catch of glee,  
'Neath moonlight on the plain,  
The kind voice of the drayman,  
The shepherd's gentle call—  
The sounds of pleasant industry;  
I love—I love them all.

PHUNNY ECHOES.

He—I have \$2,000 a year; you could certainly live on that? She—Yes; but I should hate to see you starve.

Sunday School Teacher—Now, Johnnie, tell me what took all "the snap" out of Samson. Johnnie—A home-made hair cut, ma'am.

Miss Gable—I have had that parrot for three months and it has never spoken a word. Caller—Perhaps you have never given it a chance.

Mrs. Cumso—John, dear, I wish you wouldn't get your hair cut as short as that. Cumso—Why? Mrs. Cumso—Because it looks like a reflection on my amiability.

Jones—What did your wife say when you got home last night? Smith—What did she say? My dear fellow, it would take me three hours to tell you half of what she said.

Tangle—I hear that your next door neighbors have a very good organ. Do you know how many stops it has? Bronson—Only about three a day, and those are not very long ones.

What Everybody is Looking For. Dashaway—I want to get a pair of trousers. Tailor—Yes, sir. Something for Sunday or everyday? Dashaway—I want a Sunday pair with an everyday price.

Miss Horteck—Here is a photo of me when I was only six years old. Miss Pert—Now, ma, didn't I tell you that you were wrong when you said photography was only invented fifty years?

Forbearance is not always a virtue, even in a clergyman. Imagine the feelings of the rural divine who, after getting fifty cents for marrying a couple, found that the bridegroom had gone off with his new silk hat.

Mamma—You ought to be ashamed, Tommy, to drop your bread on that nice clean tablecloth, and butter side down, too. Tommy—The bread is all right, mamma. It isn't hurt a bit.

Was the crowd tumultuous, inquired one man of another, who had just come from a mass meeting. Too tumultuous? replied the other. Oh, no; just tumultuous enough to comfortably fill the hall.

Friend of the family: What in the world are you setting that trap on the front steps for? Young Hopeful—To catch the wolf. Pa said if ma ordered any more of those California peaches we should have the wolf at the door; and she's gone and done it, for I heard her.

I don't wonder at the girls loving flowers as they do, when even the horses are affected I saw a young lady last summer, while by their beauty. What—horse? Where? I was waiting for a car hold her bouquet to the nose of a laborer's horse. The heat-worried animal actually for a moment seemed to inhale its fragrance with as much pleasure as the pretty girl. It was a poetic study that only a maiden's heart could conceive, and while she was looking around to see if anyone was noticing her artless innocence, the noble steed ate the bouquet.

HOUSEHOLD MATTERS

**BACHELORS' PORRIDGE.**—One quart milk, two eggs, one teaspoonful soda, Indian meal to make a batter.

**BOSTON CAKE (OR ROLLS).**—One pint milk, boiled, one teacup of lard, one tablespoonful of sugar, one teacup of yeast.

**BATTER CAKES.**—One quart of milk, four eggs, one quarter pound butter and lard together (one teacup yeast; flour to make a batter).

**SODA CAKES.**—Two quarts flour, a piece of butter and lard, each the size of a walnut, four spoonfuls soda, eight of cream tartar, one pint of milk, salt.

**STIRRED SHORT CAKE.**—One pint milk, one quart flour, two tablespoonfuls lard, two teaspoonfuls cream tartar, one teaspoonful soda. Stir all together and bake.

**WISCONSIN CAKE.**—One quart milk, three eggs, a tablespoonful of sugar, small teacup of yeast, flour to make a stiff batter, one cup of lard (or half batter), salt.

**MUFFINS.**—One quart milk, five eggs, piece of butter the size of a walnut flour enough to make stiffer than batter cakes, three or four tablespoonfuls of yeast, salt.

**WILLIAM PENN'S BREAKFAST CAKE.**—One quart of milk, three eggs, one quarter pound of butter, two pounds of flour, one teacup of yeast; let it rise; pour into pans; bake three quarters of an hour.

**RICE GRIDDLE CAKES.**—One half teacupful of rice, simmered in one pint of milk until tender; add a piece of butter about the size of a walnut, and a little salt; add three eggs and sufficient milk to thin it, and flour enough to make a thin batter.

**INDIAN BREAD.**—Two quarts of milk, two quarts of Indian meal, one pint of wheat flour, one half teacup of butter, three eggs, two teaspoonfuls brown sugar, one half teaspoonful soda, one teaspoonful cream tartar. Salt to taste; bake in a hot oven.

**SODA SALLIE LUNN.**—One quart of milk, piece of butter rather larger than an egg, one egg, three teaspoonfuls cream tartar put in the flour, one and one half teaspoonfuls soda dissolved in a little milk; add a little salt. Make into a thick batter. Bake in pans.

**INDIAN BUNS.**—Nine tablespoonfuls Indian meal, two tablespoonfuls flour, one tablespoonful lard, two eggs, one teaspoonful soda, two teaspoonfuls cream tartar, one teaspoonful salt. Pour boiling water on the meal and lard until it is a stiff batter; add milk to make a thin batter.

**CHILI SAUCE.**—Twelve ripe tomatoes, four peppers, the little red cayenne, two onions, two tablespoonfuls sugar, two tablespoonfuls of salt, three teacupfuls of vinegar, a little jinnamon. Peel the tomatoes, and chop them fine; also the peppers and onions. Boil all together one hour.

**MUSTARD SAUCE.**—One peck green tomatoes, one head cabbage, two onions, four red peppers; sprinkle the tomatoes with salt over night, drain in the morning; then take three quarts of vinegar, one quarter pound ground mustard, four tablespoonfuls mustard seed, one half ounce tumeric, one ounce celery seed, one root horse radish, one cup sugar; let it all come to a boil.

**SWEET PICKLE CITRON.**—Pare and cut 15 citrons; cover them with vinegar, and let them stand 24 hours. Pour off the vinegar, and to each quart add two and one half pounds of sugar. To this quantity of citron add one half ounce of cloves, one half ounce of mace, three quarters ounce of cinnamon. Boil the vinegar, sugar and spice for one half hour, then put the citron in and boil one hour longer.

**FRUIT CAKE.**—One pound flour, one pound sugar, three quarters pound butter, ten eggs. First beat the yolks and sugar together, then add the flour and butter, beaten to a cream. Lastly, mix in lightly the whites of the eggs beaten to a froth; then have one and one half pound raisins, stoned and chopped, two pounds currants, well washed and dried, one pound citron cut in strips, mace and nutmeg, each one half ounce, one half pint brandy. Strew half pound flour over the fruit; then stir them well into the cake. Line the tin basins with buttered paper; fill them two inches deep, and bake in a moderate oven three or four hours.

**SPICED OYSTERS.**—Strain and boil the liquor, put in the oysters for a short time, then take them out and place them in a coarse cloth, and spread another over them, skim the liquor, add spice and vinegar to the taste; mace, black pepper, allspice and cloves. Boil five minutes, and when cold, mix with the oysters.

**GRAFTON MILK BISCUIT.**—Boil and grate two white potatoes; add two teaspoonfuls of brown sugar; pour boiling water over these, enough to soften them. When tepid, add a teacup of yeast; when light warm three ounces of butter in one pint of milk, a little salt and flour enough to make a stiff sponge; when risen, work in on the board, put it back in tin tray to rise again; when risen roll into cakes and let them stand one half hour. Bake in a quick oven.

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.



THE EMPIRE  
Children's  
Clothing Parlor

for the newest and most fashionable styles, manufactured from the best home and imported fabrics.

STRONG, WARM, STORM  
Ulsters and Cape Overcoats.

A CHOICE RANGE OF HEAVY  
Business Suits and Trousers

AT  
THE LEADING CLOTHIERS.

Each Garment is Marked in Plain Figures.  
ONLY ONE PRICE.

A. F. Holland,

MANUFACTURING FURRIER.

2254 NOTRE DAME ST

All kinds of Fur in stock, and made to order at moderate prices.

N.B.—FURS CLEANED, DYED AND REPAIRED A SPECIALTY.

DR. NELSON'S  
PRESCRIPTION

Is undoubtedly the BEST of  
Cough Remedies. 25c A Bottle.

DR. CHEVALLIER'S  
Red Spruce Gum Paste.  
The Best of Spruce Gum Preparations.  
25c a Box.

LAVIOLETTE & NELSON, Chemists  
1605 NOTRE DAME STREET.

WORKING MEN

When on your way home call in and examine my stock of

BOOTS, SHOES  
AND  
RUBBERS.

I can fit you in any style and at prices to suit your pockets.  
Custom-work a specialty.

J. CHURCH,  
30 Chabouillez Sq.

Parker, the East End Shoe Man,  
is selling VELVET SLIPPERS  
suitable for Presents, cheap  
at 1351 St. Catherine street. Call  
and buy a Pair at 75c or \$1. or  
a Pair at \$1.25, worth \$1.75.

SPRUCINE  
FOR  
COUGHS &c.

Sprucine

FOR  
Coughs,  
Colds  
Croup.

Sprucine

FOR  
Whooping Cough  
Asthmatical  
AND  
Bronchial  
Affections.

Sprucine  
FOR SALE  
EVERYWHERE.

"Reading Makes a Full Man!"

Mechanics, Artizans, &c., who wish to excel and rise above the ordinary run, should keep posted. Mr. Drysdale, who has had twenty-five years' experience, will be glad to advise such of the best books to help them in acquiring a fuller knowledge of their profession.

Technical Books, of all description. Latest editions. Call and see us. Goods shown with pleasure to all.

W. DRYSDALE & CO.,  
Publishers & Booksellers & Importers  
232 ST. JAMES STREET,  
MONTREAL.

M. BACHMAN  
Artistic Merchant Tailor.

FURS AND TRIMMINGS,  
GENTLEMEN'S GARMENTS  
MADE UP IN THE LATEST STYLE.

DRESS SUITS & UNIFORMS.  
Cut and Make Guaranteed.  
Repairing and Cleaning.  
409 ST. JAMES ST.

IF YOU WANT GOOD  
PRINTING  
TRY  
THE ECHO  
ESTABLISHMENT

329 St. James Street,  
MONTREAL,

S. H. Parker's Men's and Ladies  
Velvet Slippers at 75c, \$1 and  
\$1.25 are the best value in Mont-  
real.