

HASZARD'S BRAHMIN TEA

A fresh supply just received. The quality is excellent and fully up to the highest standard ever attained by this most popular Tea. Ask your grocer for "HASZARD'S BRAHMIN" and see that you get the genuine article.

Horace Haszard,
Wholesale Agent

Ch'town, Dec. 9th.

6924-12-11Mfmw11.

The Belgian Relief Committee Fund

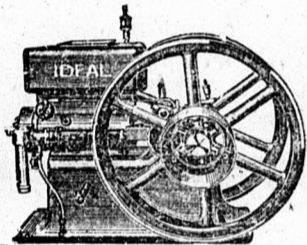
The Hon. J. A. Mathieson, Premier has been advised that the Admiralty has placed at the disposal of the Nova Scotia P. E. Island and New Brunswick Belgian Relief Committees the Steamer Trengloss for the purpose of carrying further supplies to the stricken people of Belgium.

This ship will be available about December Twentieth and will sail on or about December 25th. The Belgian Relief committee has authorized me to request further donations of cash, clothing and food stuffs. Persons within the city who desire to contribute clothing or food will please send same to the Dill shed, or advise the Secretary who will have the goods sent for. Cash donations may be forwarded to the undersigned and will be promptly acknowledged in the daily press.

All donations of food and clothing from outside the city will be received and forwarded free by the railway and steamers if addressed to the Belgian Relief Committee and same will be looked after and forwarded to destination.

D. J. Riley, Secy Treas

6934 12-11Mtf



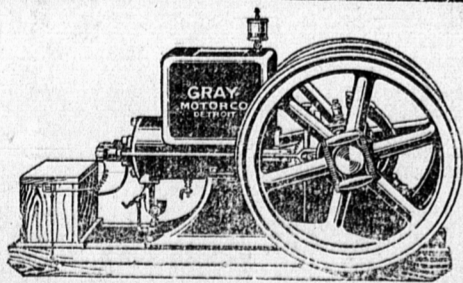
Your Work is Done no Time With an "Ideal"

In the IDEAL Hopper-Cooled Engine you have the best, safest, most simple and satisfactory farm engine that you could possibly require.

The IDEAL will run steadily and strong under all conditions—through the winter blizzard as easily as a torrid July day. It is easily installed can be transported from place to place, simple to operate, easy to overhaul, cost little in fuel and up-keep, and will pay for itself in a few months use.

The IDEAL is the one engine that you need on the farm. While in see about it today.

Bruce Stewart & Co Ltd.
Steam Navigation Wharf



Gray Stationary Engines

Standard the world over, Made in sizes from 1 1/4 to 12 Horse Power.

Write for free Catalogue giving prices and full information

FOR SALE BY

Stanley, Shaw & Peardon
Sole Agents for P. E. I.

1438-3-2Mtf

NEW YORK FISH ADS

Thomas M. Reid & Co.

WHOLESALE COMMISSION FISH DEALERS

108 Fulton Fish Market, New York

Specialties, Smelts, Eels and Clams. Consignments handled, daily returns. Stencils and stationery on application.

Reference, Market and Fulton National Bank, New York.
S. B. WILEY & SONS, Transfer Agents, Boston.

6376-11-5ME6w

APPLE DELIGHTS

APPLE SOUFFLE.

Pare, core and cook four tart apples in just enough water to prevent burning. Pass through a sieve, sweeten to taste and add one teaspoonful of lemon extract. Sift together four level tablespoonfuls of cornstarch and one level tablespoonful of flour, dissolve in four tablespoonfuls of cold water, add one-fourth of a teaspoonful of salt. Melt one tablespoonful of butter and pour in one cup of boiling water, add the flour and cornstarch mixture and cool until clear. Add the apple pulp remove from the fire, stir thoroughly. Beat three eggs separately; add first the yolks to the apple mixture and lastly the whites of the egg. Pour into a shallow baking dish and bake in a moderately hot oven until puffed up and brown. Serve at once.

APPLE SLUMP.

Pare, core and quarter apples, add a little water and sugar to taste, stew until tender and cover with the following mixture: Sift one pint of flour and one teaspoonful of baking powder, add a pinch of salt and two cups of milk, mix and turn out on to a lightly-floured board. Roll to a one-half inch thickness and place over the stewed apples, cover and cook for ten minutes without lifting the lid. Serve hot with cream and sugar or soft custard.

APPLE STEPHAN.

Mix two pounds of flour with one pound of finely chopped suet; add water to make a soft dough. Roll into a sheet one inch thick. Grease a shallow pan with hot suet, sprinkle with two tablespoonfuls of brown sugar. Place the sheet in the pan and cover with the following mixture: One pound of sliced apples, one half pound of orange and lemon peel (chopped), one half pound of currants and one-half of shredded citron. Sprinkle with one cup of brown sugar, one saltspoonful each of cloves and cinnamon. Squeeze the juice of three lemons over all and add one egg. Roll to a one-half inch thickness and bake in a moderate oven for four hours. Serve with sauce.

STUFFED APPLES.

Cut the blossom-end off good cooking apples. Scoop out the center and fill with pecan meat, add two teaspoonfuls of sugar and one teaspoonful of brandy to each apple. Bake, with a little water in the pan, until tender, but not out of shape. Just before serving press into each apple three or four branched cherries.

APPLE TART.

Line a deep, round pie tin with rich pie paste and fill it three-quarters full of apples, pared, cored and sliced. Dredge with sugar, put a twist of crust around the edge. When nearly baked spread with a thin layer of orange marmalade and pour over a rich custard made of one cup of milk, one tablespoonful of sugar and two egg yolks. Return to the oven and bake until the custard is set.

APPLE TART, 1.

Line patty pans with nice crust, put in each chopped apples and a little sugar, bake in a moderate oven and

NEURALGIA SETTLED IN HER LUNGS

No Relief From The Pain Until She Took "Fruit-a-lives"

CAMPBELLVILLE, ONT., MAY 5th, 1913. "I cannot speak too highly of 'Fruit-a-lives'. For over thirty years, I have suffered from chronic Neuralgia and Constipation, experiencing untold agony. The Neuralgia settled in my lungs and I took bottles of medicine without relief. The doctor told me I would not get better but 'Fruit-a-lives' proved that the doctor was wrong by giving me quick relief and finally and completely curing me. 'I would not have my present health if it were not for 'Fruit-a-lives' and I am glad of this opportunity of giving you this letter about such a splendid remedy as 'Fruit-a-lives'."

MRS. NATHAN DUNN.

50c. a box, 6 for \$2.50, trial size, 25c. At all dealers or sent on receipt of price by Fruit-a-lives Limited, Ottawa.

let cool. Just before serving cover each tart with whipped cream and place a drop of currant jelly on the top of each.

APPLE TURNOVERS, 1.

Cut ordinary pie crust in squares. Put apple sauce through a sieve, add a few grains of salt and a few gratings of nutmeg. The apple sauce should not be too moist. Trace a figure on one side of the square of paste, on the other side, diagonally, place a spoonful of the apple sauce. Brush the edges of the paste around the apple with cold water, turn the other half of the paste over and press the edges closely together. Set the turnovers on a buttered baking sheet and brush the tops with slightly beaten white of egg, dust with granulated sugar and bake in a moderate oven.

APPLE TURNOVERS, II.

Sift together one pint of flour, one-half teaspoonful of salt and two level teaspoonfuls of baking powder, rub into the dry ingredients one tablespoonful of butter and add enough milk or water to make a soft dough. Roll one half inch thick and cut with a biscuit cutter. Put two tablespoonfuls of baked apples on one half of the dough, fold the other half over and pinch the edges together; place these in a baking pan, brush with milk and bake for twenty minutes.

VIRGINIA APPLE TODDY.

Bake tart apples until nearly tender, cover with brandy and sugar and bake slowly for two hours. The alcohol in the brandy evaporates, leaving only a delicious flavor.

APPLE WATER.

Wipe, core and pare one large sour apple, put two teaspoonfuls of sugar in the cavity; bake until tender, mash, pour one cup of boiling water over it and let stand one half hour and strain. This is especially refreshing for fever patients.

APPLE WHIP.

Pare, quarter and core four sour apples, steam until tender and rub through a sieve; there should be three fourths of a cup of pulp. Beat on a platter the whites of three eggs, gradually add the apple pulp, sweetened to taste, and continue beating. Pile lightly on a serving dish and chill. Serve with cream or soft custard.

SOFT CUSTARD.

Beat three eggs slightly, add one fourth cup of sugar and one eighth teaspoonful of salt; add gradually two

cups of scalded milk, stirring constantly; cook in double boiler until the mixture thickens or until the spoon is coated. Stir in immediately, cool and flavor.

BAKED APPLES, I.

Wipe and core sour apples. Place in a baking dish and fill centers with sugar and cinnamon, allowing one half cup of sugar and one fourth teaspoonful of cinnamon to eight apples. Cover the bottom of the dish with boiling water and bake in a hot oven until soft, basting often with syrup in the dish. Serve hot or cold with cream.

BAKED APPLES, II.

Peel and core tart apples; fill the holes with shredded citron, raisins, sugar and a little lemon peel. Place in baking dish and pour over them one half cup of water and dust with granulated sugar. Bake in a slow oven until perfectly tender and sprinkle with soft bread crumbs and sugar; bake for ten minutes and serve hot with cream or pudding sauce.

BAKED APPLES, III.

Core and pare large tart apples; fill cavities with butter, sugar and spice and bake in the usual way. Cook paring apple in water to cover. Strain juice, add the juice of one lemon and sugar in proportion of two thirds of a cupful to one cup of juice. Cook until it jellies and pour over the baked apples. Chill and serve with whipped cream.

APPLES BAKED IN STRAWBERRY JAM.

Core tart apples and place in a baking dish; fill the cavities with strawberry jam and bake until soft. Serve hot with cream.

BAKED APPLES, CREOLE STYLE.

Cook cored apples in a little water and lemon juice. Place in a dish and fill centers with jelly or marmalade. Add one fourth of a cup of sugar to the liquid, boil and pour over the apples. On the top of each apple place a meringue, pressing it from a pastry bag through a star tube. Put the apples in a moderate oven for about eight or ten minutes. Serve cold.

SLICED APPLES BAKED IN CREAM.

Pare, core and slice several apples, put into a baking dish and cover with cream. Bake for ten minutes. Another good breakfast dish is made by covering the apples with well cooked oatmeal and baking for twenty minutes. Serve with cream.

BAKED APPLES WITH OATMEAL.

Core apples; fill the space from which the core was taken with cold cooked oatmeal. Stand the apples in a baking dish, sprinkle with sugar and add one half cup of water. Bake in a moderate oven until soft. Serve with cream, using a little more oatmeal for garnish.

PANNED BAKED APPLES.

Core and cut apples into eighths. Put a layer in a baking dish, sprinkle with two tablespoonfuls of sugar, add another layer of apples and continue until the dish is full. Add to each part of apples a half pint of water, cover the dish and bake in a uick oven until soft. The skin, which is left on, gives a fine flavor. Serve hot in the dish in which they were baked. This is very nice when served with the meat course at dinner.

BAKED SWEET APPLES.

Wipe and core eight sweet apples, put in a baking dish and fill cavities with sugar, allowing one third of a cup. Add two thirds of a cup of boiling water and cover; bake for three

Twitching of the Nerves Broken-down System

Now Entirely Cured—Never Used Any Medicine With Such Benefit as Dr. Chase's Nerve Food.

Headaches, sleeplessness and nervousness are often very disagreeable, but when your nervous system gets into such a condition that the nerves twitch and jerk and you have peculiar nervous sensations come over you there is cause for grave alarm. Everybody dreads the thought of paralysis or locomotor ataxia. Nothing is worse to look forward to than helplessness. Sometimes it is helplessness of body, and at other times the mind is affected, which is far worse.



The writer of this letter did not know what to expect, but fortunately began the use of Dr. Chase's Nerve Food in time to head off danger, and

writes that she was entirely cured of the old trouble. The last paragraph proves that the cure was lasting. Mrs. John McKellar, 11 Barton street east, Hamilton, Ont., writes:—"I was injured some years ago, and that left me with a broken-down nervous system. I could not sleep, and suffered from twitching of the nerves and disagreeable nervous sensations. "I then began using Dr. Chase's Nerve Food, and can say that I never used any medicine that did me so much good; in fact, I am entirely cured of my old trouble. The Nerve Food not only strengthened the nerves, but also built up my system in every way." Under more recent date Mrs. McKellar writes confirming her cure, and states that she has had inquiries from many people who had heard of the great benefits she obtained from Dr. Chase's Nerve Food. Dr. Chase's Nerve Food, 50c a box, 6 for \$2.50. At all dealers.

hours in a slow oven adding more water if necessary.

APPLE SAUCE CAKE, I.

Cream half a cup of butter and heat in one cup of sugar; add a cup of raisins chopped and dredged with flour, one saltspoonful of salt, one and one half teaspoonful of cinnamon and one half teaspoonful of grated nutmeg. Mix these ingredients. Dissolve one

(Continued on page eleven)

"Have a Heart"

and buy your wife a Record Brilliant Range. She will appreciate its being so smooth and easy to clean. No useless ornamentation.

The Broad, Square Oven

with perfectly straight sides is very roomy. The oven heat indicator, improved baking damper, sectional top, and revolving or flat grate are each worthy of special mention. It matters not whether your kitchen is large or small—There's a Record made to fit it. Made by the

Record Foundry and Machine Company, Moncton, N. B.

—FOR SALE BY—

Currie & Murnaghan

Queen St — Charlottetown, P. E. I. — Phone 407-L

TRAINOR'S Plumbing Costs No More—Lasts Longer

The cost is not the only consideration in plumbing, the quality is far more important—but when you can get the highest quality at the same cost as the inferior kind, isn't the best the kind you should get?

Trainor's sanitary plumbing system will give you better service, more satisfaction, and the cost of installation should be the only cost.

For good plumbing, call up 393-J.

Fred H. Trainor, 80 Grafton Street Opp. Opera House

An Opportunity

for you lasting only till

Dec. 31, 1914

Do you wish to join a PROSPEROUS, PROGRESSIVE and WELL ESTABLISHED Company.

AUTHORIZED CAPITAL \$750,000

PAR VALUE OF SHARES \$10.00

THE JOHN R. DINNIS, PEDIGREED FOXES, LTD.

is ranched by John R. Dennis "the wizard Rancher"

Is Managed by the strong Board of Directors

Write for our Herd Book which gives an idea of the quality of the foxes.

Head Office

Charlottetown, P. E. I.

Box 147