

About the ...House

TRUNK PACKING.

There are but two things necessary for faultless trunk-packing—time and tissue paper. It is absolutely necessary to take the time to sort out and fold clothes carefully and fit them to the space of your trunk, then to fill every crushable sleeve or puff or fold with rolls of tissue paper. Pack your skirts, petticoats, lingerie and negligees in the bottom of the trunk, your waists in the special trays, and your hats in the hat-trays, unless you are willing to bother with a hat box, which is much better.

Fold a skirt with the side seams folded lengthwise, leaving the front gore flat, until it is just the width of the trunk; then place it full length of the trunk, folding the top over, and fitting in a roll of paper in the fold. Never fold a skirt three or four times and put it haphazard in any part of the trunk, or it is bound to be ruined.

All fancy waists should be hooked together, stuffed with paper, and the stuffed sleeves laid close to the sides. Place the waist lightly in a commodious tray, and with long pins pin tight in the tray.

Shirt waists are not stuffed with paper, but are laid flat in the second tray. If they are of light material, a little paper may be placed under the fronts to keep them from sagging. Hat trimmings are stuffed out with paper, the crown is stuffed full of paper, and the hat pinned in the tray. It is a great mistake to stuff our hats and waists with heavy wearing apparel. It only does injury by additional crushing.

Do not pack books and little boxes with clothes. Fill the corners of the trunk with stockings, and any small pieces of lingerie, and put books and boxes in a shawl-strap, and all toilet articles in a hand-bag. In packing men's clothes, fold the trousers in the front and back creases, fit them in the length of the trunk, and turn up at the foot, placing tissue paper in the fold.

In folding any sort of coat, first lay the coat on a table, then place the sleeves flat on the back pieces, and last turn the fronts over the sleeves, and pack the coat this width if possible. If too wide, then fold together down the middle of the back. No tissue paper is needed in the coat unless it is in this last fold, or unless a very little paper is needed at the top of the sleeves.

Where there is no special tray in a man's trunk, pack the shirts in the flat second tray, filling in the corners with socks and underwear. It is a dangerous experiment to try to pack a man's silk hat in a trunk. You see, it cannot be pinned in tight, and the least slipping about is ruinous. A hat box is almost indispensable with a dress hat.

TO CLEAN DRESS SKIRTS.

The average black skirt of woolen material comes in for renovation oftener than any other, and nothing repays the time spent upon it better. When it begins to look gray or rusty, it may be brightened by rubbing on the right side with equal parts of alcohol and warm water, and ironing on the wrong side while still damp. Black alpaca can be made to look like new by sponging in strong coffee and pressing on the wrong side with a hot iron. Nearly all kinds of woolen goods will wash well, and an old skirt may be renewed without buying anything really new for it.

If the old skirt linings are good they may be washed, starched and used again. The canvas facing may

be made quite stiff by going over it with a brush dipped in a strong solution of white glue and water, then iron it and the facing will be as good as new.

Soap bark is excellent for washing black goods, and delicate colors may be washed in the suds without fear of fading. Put 10 cents worth of soap bark to soak over night in three quarts of warm water. The next morning strain through thin muslin into a tub half full of warm, soft water and wash the goods by pressing and squeezing between the hands; never rub on the washboard or wring by hand. Wash through two such waters. If the goods are much soiled, then rinse thoroughly, hang on the line until almost dry, and press on the wrong side. The goods will not have a fresh new appearance unless it has been very carefully ironed.

Washing with the soap bark suds may be all that is necessary to make goods look fresh and new, but if the material is good, and it has become rusty or faded, it is well worth re-coloring. Any kind of black goods can be re-colored a jet black by dipping the skirt or the pieces, after the skirt has been ripped apart, in black diamond dye for wool, and light cloth will take any of the rich dark shades. By changing the color, the best parts of an old skirt or woolen material may often be used to make a waist, and proper pressing and neat finishing may be all that is necessary to make it as nice as a new one.

GOOD THINGS TO EAT.

Creamed Green Peas.—Cook the peas in boiling water until it will take but five minutes to finish cooking. Mix one cup of cream with one level tablespoon each of butter and flour, add also a little salt and add to the peas, cook five minutes longer and serve. This amount of cream will do for one quart of peas.

Pea Broth.—Cook green peas in water to cover until done and strain off the water. Season it with salt and a little butter or cream and it will make a delicate broth for an invalid who cannot eat peas but longs for the relish of them.

Green Pea Soup.—Cook one quart of peas until soft, then mash and add one pint of the water in which they were cooked and strain. Put two level tablespoons of flour in a small saucepan, add two rounding tablespoons of butter and rub together until smooth, add one cup of cream and one cup of milk, season with salt and pepper and add to the soup. Let it boil up once. Peas which are too old to serve in any other way may be used for soup.

Steamed Indian Pudding.—Mix together two cups of cornmeal, one cup of rye-meal, two cups of sour milk, three tablespoons of molasses and one level teaspoon of salt. Dissolve a slightly rounding teaspoon of soda in a little warm water and add also one-half cup of raisins rolled in flour. Steam in a tin mold three and one-half hours, or even four hours will do no harm. Serve with a molasses sauce. Boil together for twenty minutes one cup of molasses, one-half cup of water, two level teaspoons of butter, a salt spoon of salt and three tablespoons of vinegar.

Feather Rolls.—Melt two level tablespoons of butter in one cup of scalding hot milk; when lukewarm put in one-half yeast cake, one beaten egg, one level tablespoon of sugar and a saltspoon of salt. When the yeast is dissolved stir in one cup and a half of well dried flour and beat three minutes. It should be too thick for a batter and not thick enough for a dough. Cover with a heated cloth and set in a warm place to rise for about two hours. The texture will be better if it is beaten down and allowed to rise again before putting into tins. With a tablespoon dipped in flour fill small roll pans with the batter, having them a little more than half full.

Let them rise until the pans are full and bake ten or fifteen minutes in a hot oven. The oven should be very quick.

Creamed New Potatoes.—Scrape and cook small new potatoes in salted water, drain and add enough milk to cover. When this boils add a level tablespoon of flour, made smooth in a little milk, and one beaten egg for potatoes enough to serve four people. Pour the thickening and egg in slowly and stir to prevent lumps. Season with salt and pepper.

A CAN OF SALMON.

Cream Salmon.—Take one can of salmon, a pint of milk, two table-spoonfuls each of cornstarch and butter, one table-spoonful of salt, a teaspoonful of pepper, and two cups of bread or cracker crumbs. Cream the butter and cornstarch in a basin over the fire, pour in the milk and stir until smooth, seasoning with salt and pepper. Butter a pudding dish, put in a layer of bread and cracker crumbs, then a layer of salmon, and next a layer of the white sauce. Repeat the operation until all the ingredients are used, having buttered crumbs at the top. Bake quickly.

Salmon Croquettes.—Take one small can of salmon, two eggs, butter the size of an egg, two table-spoonfuls of rolled crackers, one teaspoonful of salt, one-half teaspoonful of pepper. Beat all together, make into small cakes, and fry in hot lard.

Escalloped Salmon.—Take one can of salmon, picked up fine; butter a pudding dish, put in a layer of cracker crumbs on the bottom, then a layer of salmon with bits of butter, salt and pepper, a trifle of tomato and a little milk. Proceed in this way until the dish is full, having buttered crumbs at the top. Add milk to make quite moist, and bake one-half hour in a quick oven.

MASSEY-HARRIS CORN HARVESTER.

MASSEY-HARRIS CO., Limited, added the Corn Harvester to their long line of up-to-date farming implements because their numerous patrons wanted a Massey-Harris Corn Harvester.

Its success in the heavy crops of recent years has been marked. Its excellent work and wearing qualities pronounce it a suitable mate for the Massey-Harris Grain Binder, which is sold by the tens of thousands every year.

The Massey-Harris Corn Harvester has an all-steel frame. The Gears are the largest in use on corn binders. The Dividers are of ample length, and the machine has a wide range of tilt.

The Butt Pan can be raised or lowered to suit different lengths of corn. This admits of the Bundles being properly bound.

The Knotter is the famous Massey-Harris Knotter, which has done such unflinching work on the Grain Binder.

The Massey-Harris Corn Harvester should be the choice of every progressive farmer who appreciates quality, and wants good value for his money.

LEARNING TO SHOOT.

Accurate Gunnery Is the Test of Naval Efficiency.

The true test of efficiency of warships does not lie in speed, coal endurance, or vexing formulae, but depends almost entirely upon the rapidity and accuracy of gun fire. "Gunnery, gunnery, gunnery," says the first Sea Lord, "is of extreme importance," and the leading navies of the world are to-day making such efforts to improve their shooting that it is not too much to assert that the greatest progress in naval development in the last year has been in gun practice. The impetus was given by the first published reports of the battles of Manila and Santiago, when the impression spread abroad that the Americans possessed the secret of shooting straight. The outcome was a mechanical contrivance invented by Capt. Scott, of the English navy, called a "dotter," by which a small paper target drawn to scale is caused to move in front of a gun with a combined vertical and horizontal movement. While the target is in motion the gun pointer endeavors to train the gun so as to keep the cross wires of his telescope on the target. Whenever the cross wires are "on," an electrical connection causes a pencil to make a dot on the target, the dot representing a real shot on a real target at a thousand yards. Thus the men are accustomed to train the guns under the disturbing conditions of a ship in a sea-way, says the World's Work.

The result of this training has produced results almost marvelous; in a comparatively short time green men were taught to fire the heavy guns with great precision. A six-inch gun on the Crescent made 105 hits out of 139, at a target about 1,500 yards distant, the average of hits per gun per minute being 4.37. The 9.2 gun made nine hits out of ten at a range of from 1,400 to 2,000 yards. On board the Terrible one of the 9.2 guns fired twelve rounds in six minutes and hit the target nine times, which is 1.5 hits per minute.

Other foreign nations guard more jealously the results of their gun work, but it is known that all the

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That was in picking the delicate shoots and leaves that are selected for Blue Ribbon alone. If you taste the tea you will thank the Coolie for picking the right shoots.

Black. Mixed. Ceylon Green. Ask for Red Label.
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EVERY CANADIAN HOUSEHOLD.



REDUCED COPIES OF
GENUINE LABELS.

Pill:—Black on Green.
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Green on White.



HOLLOWAY'S PILLS are of immense value to the weak and ailing. Although thoroughly searching, their action is so gentle that delicate persons need have no hesitation in taking them; indeed, they should never be without a supply. The Pills give speedy relief in cases of Headache, Biliousness, Nausea, Dizziness and Trembling Sensations. Females will find them highly efficacious.

HOLLOWAY'S OINTMENT is pre-eminently a household remedy; once used it is sure to have a permanent place in the family medicine cupboard. It quickly allays inflammation and irritation, and is in the highest degree soothing and healing. Apply it to Bruises, Burns, Scalds, Cuts, Wounds, Boils, Abscesses, &c. It also relieves and cures Bronchitis, Asthma, Sore Throat, Quinsy, and other affections of the Throat & Chest.

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great navies are working to this end, the central idea being to train men to point and fire guns under the sea conditions, and doubtless in the next naval battle the percentage of hits will be far in excess of any yet recorded, which is another way of saying that future naval battles will be of shorter duration, but more destructive.

BELONGED TO CHARLES I.

A Watch Now in Possession of a British Consul.

After his victory over Charles II., Oliver Cromwell wrote exultantly to England's parliament telling how the enemy was beaten from hedge to hedge till he was finally driven into Worcester. There were 7,000 prisoners among the spoils of that fight. The royal carriage in which the king had been carried was there, too, and in that handsome carriage was a royal watch, which also fell into the hands of the victorious Cromwell.

After all these years and through many and varying vicissitudes of fortune, this royal watch has finally found its way to Philadelphia, remaining still in the possession of a royal subject of the king of England, Edward VII., who is living in the Quaker City. This timepiece of

royalty, which still ticks after a career of 262 years, was made in 1640 for King Charles I. by the royal watchmaker of that time.

King Charles I. was beheaded two years before his son Charles II. was defeated on and escaped from the field of Worcester.

It is of the oldest watchmaking pattern, being made entirely by hand and costing in its day a good round sum of money. The case is of solid silver, ornamented in beautiful pierced filigree work, and there is an outer case of copper with a handsome leather cover, silver studded. The royal watch runs 36 hours with one winding. Only one hand is used in designating the time.

There is a silver bell inclosed within the silver case, on which the hours are struck. There is also an alarm attachment. The watch is four and one-half inches in diameter and one and a half inches thick.

Cromwell kept it as a personal possession for years. But after the restoration it fell into the hands of Joseph Kipling, Esq., of Overstone House, North Hants, England, an ancestor of Rudyard Kipling, Joseph Kipling was also an ancestor of Wilfred Powell, British consul at the port of Philadelphia, the present owner of the watch.

With the old surety.

St. Jacobs Oil

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Lumbago and Sciatica

There is no such word as fail. Price, 25c and 50c

QUESTION
HEALTH

Jim Dumps was father of a lass
Who, by her brightness, led her class.
The teacher asked Miss Dumps the question:
"How can you best assist digestion?"
"By eating 'Force.'" When told to him,
This story tickled "Sunny Jim."

Force

The Ready-to-Serve Careal

the A-B-C
of good health.

Boy Big and Healthy.

"My little boy was very sick and would not take any nourishment. I got a package of 'Force' and fed him on it, and am pleased to say he is thriving. I will now put him beside any boy of his age, as he is big and healthy. All I feed him on is 'Force.'"
—Mrs. J. LINDLEY KEENE.