

About the ...House

APPETIZING RELISHES.

Celery Salad.—Heat one cup of milk and stir in one level tablespoonful of cornstarch dissolved in a little cold milk. Mix together one beaten egg, one level teaspoon of salt and two of sugar, one-half level teaspoon of mustard and a dash of cayenne. Pour the hot milk slowly over the dry ingredients and cook until it thickens, stirring all the time. When smooth take from the fire, add two tablespoons each of vinegar and olive oil. Mix well, cool and pour over celery cut in fine pieces.

Crumbed Cucumbers.—Select large full grown, but not ripe, cucumbers, pare and cut in halves lengthwise. Mix one cup of bread crumbs, three tablespoons of melted butter, one rounding teaspoon of finely chopped onion and a very little sweet pepper. Scoop the seeds out of the cucumbers, lay the halves in a buttered pan, fill rounding full with the seasoned crumbs. Have the oven hot and bake the cucumbers until tender.

Macedoine Salad.—For this salad take any cold vegetables, no matter how many kinds are used at once. Peas, string beans, a beet and a carrot, a potato or a turnip and a few flowerets of cauliflower all combine well together, and after cutting them into suitable shapes mix them with a French dressing.

Stuffed Baked Tomatoes.—Select round, ripe tomatoes, cut off the stem end and scoop out the seeds. Mix one-half cup each of fine bread crumbs, finely chopped chicken and ham. Season with salt, pepper, onion juice, a little made mustard and a pinch of ground cloves. Season the inside of each tomato with salt and sugar, fill with stuffing and set in a baking dish of Japanese ware or some other fireproof dish that will look well enough for the table. Pour over the tomatoes a tablespoon of melted butter, or a little oil on each and sprinkle with sifted bread crumbs. Bake about half an hour.

Lettuce and Ham Salad.—Wash two heads of firm lettuce and put in the icechest or in cold water to keep it crisp. Do not let it stand in water long. Cut a thin slice of ham into small pieces and fry brown then add while hot two tablespoons of vinegar, two tablespoons of sour cream and one beaten egg. Stir the mixture constantly and when it thickens pour it over the lettuce, which has been drained and arranged on a salad dish.

Tongue Salad.—Canned tongue may be used for this salad. Slice the tongue thin and cut in small pieces. Marinate with French dressing and when ready to serve mix with shredded lettuce and mayonnaise dressing.

COOKING ON THE FARM.

The housewife, who must be chambermaid, seamstress, cook, and frequently laundress, must study menus that will build the brain and brawn of her family, take as little time as possible to prepare, and at the same time be palatable and slightly writes Mrs. S. T. Rorer. Her life is not an easy one, but she alone, it would seem, is responsible for many hardships of which she complains. The hours which she spends in fancy cooking and the ironing of fancy clothing might, for her health's sake, much better be given to resting and recreation. The latter is quite as necessary as the former.

Complicated mixtures, such as pies, cakes, preserves and jellies, are seen in great variety and abundance on the farmhouse table, all of them producing much heat without giving a corresponding amount of nitrogen or muscle-making food. As the hard work of the farm is done during the heated term any one can see at a glance the folly of such a diet. Butter and cream, admirable foods for winter are undesirable in hot weather; and still, during harvest time, when the men are at the greatest strain, these so-called good things of life are most bountifully bestowed upon them.

No longer is the overladen table, containing six or eight kinds of preserves and a dozen kinds of cake, popular. The intelligent woman no longer stands over the hot fire to preserve or make layer cakes or pies—all composed, perhaps, of good wholesome food, but each better without being made complex. She takes her bread-and-butter sandwich with the fresh fruits, rather than rubbing the butter into the flour and putting the sweetened cooked fruit inside. In this way she has better and more digestible food.

HINTS TO HOUSEKEEPERS.

Two quarts of stemmed currants make two pints of juice, and with two pounds of sugar make three glasses of jelly.

In putting away pickles it is a good plan to put a slice or two of horseradish root in each can. This keeps the vinegar clear and free from scum.

It is said that adding half a bushel of grape leaves to a barrel of cucumbers in brine will keep them sound and firm and give them a good green color.

A sandwich which had great suc-

cess last winter was made as follows: Butter three slices of white bread and two of graham. Put together alternately and press together, then cut to the size and shape desired.

In getting vinegar for pickles always get cider vinegar if it is a possible thing. Other kinds frequently make the pickles turn soft or eat up the pickles. If too strong, dilute with a little water. Pickles should be tightly sealed, to prevent air from reaching them, as this kills the vinegar.

Here is how a contributor cans pieplant. Peel and cut the stalks into half inch pieces. Fill into a glass can, pour in cold water enough to fill the spaces and get out all the air bubbles. Set the can in a pail of water deep enough to cover it, and screw on the top under water. When wanted to use drain in a colander and use as if fresh.

Here is a mosquito trap said to be invaluable: Fasten a small tin pail cover on the end of a long stick and put on it a large roll of cotton moistened with a little kerosene. Discover your mosquito where he is resting upon the wall and hold this trap just below him until he wills. The process is most effective when the insect is obliging enough to rest on the ceiling.

Small cans, pint and half-pint, where the latter can be procured, are best for putting up preserves and jams. The one-pound jars, such as the jams and preserves we buy are put up in, are excellent for home-made preserves. They will hold enough to serve once, and that is better than to have a large quantity that, having to be opened several times, is liable to fermentation.

Sometimes it seems as if a can of fruit is all juice and about the only use one can make of it is in pies.

In this case the pie is a little difficult to make, but by draining off the juice, rubbing a little flour into it as if for gravy, and letting it cook till it thickens, then adding the fruit and making the pie, there will be neither soggy crusts or a "spewed out" pie.

HER GRAPE FAITH.

"When the grapes ripen, then I will get fat and strong," we heard a weary-eyed woman say; and she did. Grapes were her favorite fruit. She had firm faith in their powers, and she ate heartily of them as long as one clung to the vine.

Worn with the spring work, and the heat of harvest days and much cooking, she felt "all tired out" by the time the first early grapes ripened. Then she got better. Her step became buoyant, her eyes brighter, her arms rounder. Grapes were her medicine, and she could not have told why.

There is said to be a life-giving principle in grapes, which builds tissue and stimulates the sympathetic nervous system, bringing to a state of working calm, and soothing an irritated, inflamed mucous surface. They are also thought to relieve certain urinary disorders.

SERVIA'S NEW KING.

The new King of Servia seems from all accounts to be the stamp of man to appeal to the susceptible hearts of the Servian people. For, although there are some among them who harbor enmities, and whose minds are still filled with the traditions of the old vendettas, yet the majority of Servia's population are a simple people, quiet of manner, and easily led.

King Karageorgevitch is simple, unassuming, of plain tastes, and quite unkingly in his manner and habits. He dislikes ostentation and seldom entertains ladies, for he thinks they create disturbances. At his house in Geneva he sometimes gave small dinner-parties to his men friends, and always after dinner, which was served at 9.30, he would play chess or cards with his son or nephew Michaelvics. At his dinner-parties he never employed extra servants, but had the meals cooked at a restaurant near by. His breakfast consists of a cup of black coffee and a roll of French bread, and throughout the day his Majesty drinks copious draughts of strong coffee and smokes cigarettes constantly.

His drawing-room is furnished sumptuously, and throughout the house magnificent pictures by old masters decorate the walls.

SPIDERS LIKE MUSIC.

A violinist says spiders are notoriously and historically fond of music. At a performance in Missouri the concert-hall was made disagreeable by a sudden invasion of spiders, which were drawn by his violin out from the cracks and crannies of the ancient building. They crawled about the floor and on to the stage, and he could see the annoyed audience stamping on the insects. The writer adds that he has known a small garden snake attracted by piano-playing and a young calf whisk his tail and prance about most gleefully at the first notes of a French horn. His neck would curve proudly, his hoofs tread lightly, and his ears wag joyously when the tooting began, and he never quieted down till the music ceased.

Says a rural editor: "Owing to the overcrowded condition of our columns a number of births and deaths are unavoidably postponed this week."

FARM FIELD AND GARDEN

RESTORE FERTILITY.

Many of our farmers who are often heard to say that farming does not pay, are really working on a run-down farm. There are many farms which, while still in a fair state of fertility, have not yet reached their greatest capacity for production. It has been truthfully said, that the person who can make two blades of grass grow where only one grew before is looked upon as a benefactor to his kind, but the farmer who can make one grow where none at all existed before is doing a greater work, because the difficulties to be overcome are greater.

Where the farmer must purchase a farm that is run down, he must first consider the condition of the soil, and next the chemical condition. It is essential that the physical condition must be good before the chemical constituents can become effective. In this connection, we often find an abundance of plant food present in the soil but not in an available condition to be taken up by the plants, and it depends upon a good physical condition before it can become available. Nearly all soils are improved by the addition of humus or vegetable matter, which increases the soil's power to absorb and retain moisture which is of great importance.

Applying barnyard manure in abundance, is a natural way for restoring soil fertility, but in many cases this plan is not feasible, and it becomes necessary to employ

CHEMICAL FERTILIZERS.

and the growing of such crops as the legumes, for instance, that will supply free nitrogen to the soil and large quantities of humus. Lime often may be applied to advantage. It acts on the soil mechanically and chemically, it alters the texture of the soil and increases its power to absorb and retain moisture, and increases its fertility, by assisting in the decomposition of the mineral substances and the organic matter contained in the soil. Lime has a tendency to make a clay soil more friable, and a light, sandy soil more compact.

A good way to improve a run-down soil is to manure it well in the spring with barnyard manure, if available; if not, then employ artificial fertilizers containing potash, and phosphoric acid, omitting any large quantities of nitrogenous elements which can be furnished by leguminous crops. After plowing manure under, an application of twenty bushels of lime should be given, and the earlier this is done in the spring the better. After the ground is thoroughly prepared, it can be sowed to cow peas, soy beans or one bushel of peas to the acre drilled in.

The farmer who would have his farm sustain a high state of fertility and not become run down, should keep the farm crops and feed them to the stock and sell the meat, butter and cheese, and inaugurate a careful system of rotation. We believe that the above suggestions are worthy of consideration, and if thought over carefully, will show the cause in many cases of worn-out or run-down farms.

THE SHORTHORN.

On the farm, to the man of little money and many children, the Shorthorn is a bonanza, supplying milk and butter and a good, salable calf at weaning time. The farm is one of her greatest strongholds. Here she stands without a rival. The Jersey, Ayrshire and Holstein are great milk and butter cows, but calves are not to be considered when seeking cattle for the feed lot. It is not necessary to mention the other beef breeds as the farmer's or poor man's cow, for none of them give milk enough to decently raise a calf. A milk-pail or churn is almost useless wherever they are bred.

As sires and mothers, as rangers and feeders, as money-makers on the block, on the grill, the Shorthorn comes nearer perfection than any other breed of beef-producing cattle. These are not mere assertions, but are backed up by long years of recorded tests; notably, the American Fat Stock Show at Chicago, where the records of seventeen years show the prize for the champion beef steer was won once by a pure-bred Angus, twice by pure-bred Herefords, twice by cross-bred Hereford Shorthorn, four times by pure-bred Shorthorns and eight times by grade Shorthorns.

FOUNDATION STOCK.

When a breeder purchases cows for foundation stock he will always demand three points, individuality, performance and pedigree. Cows with fleshy udders, or small udders or poor fore-udders, or small teats are to be avoided, as are those also that have short and heavy bull-like necks. The model udder reaches well forward in a graceful curve, and extends high up behind. Many beginners make the mistake of supposing that those animals are of a superior type that are dainty and delicate and lacking in size. As a matter of fact, slender, graceful animals are likely to be deficient in vigor and to produce disappointing. The performance of an animal is one of the best gauges of her value. The average man can-

not afford to buy world beaters, but he will do well to pay the additional price which is asked for superior as compared with inferior performers. The record of the animal to a large extent fixes the value.

FARM TOPICS.

The farmer who adopts a wise rotation of crops, who raises upon the farm the products for the support of his stock and his family, who seeks to increase his stock of manure from every available source, and applying it back to his land, will not likely complain of his farm running down.

Strength, endurance and speed in a horse are not developed by violent usage, but rather by a judicious amount of exercise given so as to develop but not strain. When the training goes beyond a certain point it becomes injurious, so that the development of muscle, strength and the power of endurance, comes within the trainer's province.

Though not grown as extensively as some other roots in Canada, mangolds are a valuable crop to grow. No other crop can be grown continuously on the land from year to year and get a good yield as can mangolds. At the great Rothamsted Experimental Farm in England, mangolds have been grown continuously on the same piece of land for 27 years.

EXOTICS IN THE KLONDIKE.

One can the better realize what are luxuries of the table in the valley of the Yukon by reading Mrs. Sullivan's book, "A Woman Who Went to Alaska." It was on the way down the river from Dawson that her party came upon the first vegetable-gardens.

The river banks were lined with canoes; many natives stood looking at us from the shore, and while stevedores handled the wood, many passengers visited the town. It was not long before they came back with handfuls of turnips, just pulled from the ground, which, had these been the most luscious fruit, could not have been eaten with more relish.

I tried to buy one from a young man, but he had evidently been long away from such luxuries, for he refused to sell. Afterward his gallantry got the better of him, and he politely offered me one-half of the turnip, which I took with thanks.

As my brother peeled the precious thing, I asked him how long it was since he had eaten one. "Two years," he promptly replied.

Knowing that he was especially fond of such things, I ate a small slice, and gave him the remainder.

TO THE LETTER.

All Oriental servants put a strict construction upon orders. Perhaps the Hindus may bear of the palm for excellence in this matter. At any rate, the experience of an American woman with her native servant in India last year shows a praiseworthy readiness to follow instructions to the letter.

The mistress had instructed her servant always to put a napkin in the bottom of the fruit-dish or of the cake-basket whenever any of these dishes were to be brought to the table. From that time the napkin was never forgotten.

One day a tureen of tomato soup was placed before the woman at the head of the table. She began to ladle out the soup when something like the corner of a rag was brought to the surface. Investigation revealed more of the disquieting material with the hint of a fringed border.

The servant was called. "What is this?" he was asked. "That, memsahib," he explained, "is the napkin, which you told me always to put in the bottom of dishes of this kind before bringing them to the table."

HE COULD NOT LACE HIS SHOE

TILL DODD'S KIDNEY PILLS DROVE AWAY HIS RHEUMATISM.

Story of W. J. Dixon has set the Rainy River Settlement Talking.

Barwick, P.O., Aug. 10.—(Special)—Among the settlers here the cure of William John Dixon of Rheumatism is causing much talk. The story of the cure, as told by Mr. Dixon himself, is as follows:

"During the summer of 1901, I had an attack of Typhoid Fever, and after I got over it Rheumatism set in. I had pains in my back and in my right hip so bad that I had to use a stick to walk and had no comfort in sleeping.

"I could scarcely dress myself for nearly two months, and for three or four weeks I could not lace my right shoe or put my right leg on my left knee.

"My brother advised me to try Dodd's Kidney Pills, and after taking three boxes, I began to walk, do my work and lace up my shoes. And the best of it, I have had no Rheumatism since."

Dodd's Kidney Pills take the uric acid out of the blood and the Rheumatism goes with it.

MERRY TOO SOON.

"What's the matter, old fellow?" he said, as they met the morning after. "You look blue."

"I feel blue."

"But last night you were the jolliest member of the party."

"I felt jolly."

"You acted like a boy just let out of school."

"I felt like one."

"You said your wife had gone away for the first time in three years, and there wasn't anyone to say a word if you went home and kicked over the mantel clock."

"I remember it."

"You said that if you stayed out until four o'clock there was no one to look at you reproachfully, and sigh, and make you feel small."

"Yes, and I stayed out until four o'clock, didn't I?"

"You certainly did."

"And I gave a war-whoop on the doorstep?"

"Yes; and then you sang a verse from a comic opera song and tried to dance a jig."

"Yes; and my wife had missed the train. Now go away and leave me. I want to kick myself a little more for not taking the precaution to get an affidavit from the conductor that she went with the train."

And he gave himself several bangs on the ears, and then shook himself till his hair began to fall out.

WHAT HE SAID.

Nelly had been waiting in the parlor for her lover's return, for what seemed to her an age. Her heart turned to bloodstone as she thought of him, young, slender, but brave to rashness, closeted alone with her stern father in the grim old library! The door opened at last, and he stood before her unscathed, a flush on his cheeks and a strange expression in his eye.

"Did you see papa, Will?" she asked, with trembling eagerness.

"Yes, dearest," he answered.

"And what did he say, Will? Tell me what he said. He refused; oh, your eyes tell me he refused; he will not give me to you. But I will be, I am yours! I do not fear his harshness—we will fly."

But he only looked down into her pleading face like a man in a dream.

"Tell me, then, for I cannot wait," she burst forth again; "was he brutal and cruel to you? What did he do? What did he say?"

William Longton drew a long, deep breath, and whispered slowly, "He only said 'Thank Heaven!' and went on writing."

Jim Dumps exulted, "We do not, On Summer days so close and hot, Build up a fire and stew and steam! A dish of 'Force,' a bowl of cream, Is just the food to fit our whim, And keeps us cool," laughed "Sunny Jim."

"Force"
The Ready-to-Serve Cereal

not a blood heater.

Ideal Summer Food.

"Force" is an ideal summer food because it contains elements for nourishing every organ of the body, is easily digested, creates what we know is vigor, and at the same time does not make a river of fire out of the blood. FEROX G. STANTON.