

## About the ...House

### IRONING TABLE-LINEN.

No matter how carefully, in every detail, the dining-table may be laid with beautiful china, silver and cut glass, if the table-linen has been poorly ironed this one defect will stand out so prominently that it will hide from view all other perfections. Yet how often we see rough, limp table-linen even on the tables of those who are perfect housekeepers in all other respects. It seems too bad that so much carelessness should be indulged in, especially in so important a branch of housekeeping, for many beautiful effects and much daintily prepared food have been spoiled by unattractive table-linen.

It may not, however, be owing wholly to carelessness of the person performing the work, for it is an art to iron table-linen perfectly; yet it is so very simple and easily learned that even the most stupid can be taught how to do it.

Too often servants who are ignorant of the proper method of performing any branch of house-work are left to follow their own ways, and then their work is viewed with dissatisfaction. No housekeeper should permit a new servant to iron her table-linen without taking the oversight of the work herself the first time it is done. If she finds that the servant can do this work properly, then she can trust her to it alone; but if not, careful teaching in all its details should be given each week until the lesson is thoroughly learned. I have taught this branch of housework to many young, inexperienced and really stupid girls, and without one exception by exercising patience and perseverance, they have been able to perform this work most satisfactorily and in a reasonable short time.

When table-linen is washed, bluing and boiled starch should be added to the last rinsing-water. Care should be taken not to use too much starch. The aim should be to avoid using enough to make the linen stiff and paper-like, but to use just enough to give a smoothness and gloss to the linen and remove the limp appearance which unstarched linen has, especially if it has been laundered many times.

Starched linen should be thoroughly dry before sprinkling, and should be sprinkled the night before it is to be ironed. The sprinkling should be done thoroughly, not slightly dampened, as we sprinkle cotton; for what would be sufficiently damp to iron cotton nicely would leave linen rough and wrinkled, no matter how many times it may be gone over with the iron or how much strength be expended. Every thread must be very damp, almost wet. Herein lies the secret of smooth, glossy linen. Even cheap, coarse grades of linen can be made to look smooth and nice if sufficiently dampened before ironing.

Next in importance is a hot iron. Linen cannot be nicely ironed with an iron moderately hot. The linen being so very damp, a much hotter iron can be used without scorching the linen than can be used for ironing cotton. However, care should be taken not to yellow the linen at the last of the ironing after the moisture is nearly dried out for this would spoil the result, regardless of how nicely the work may have been done up to this point. After selecting an iron of the right temperature, the linen must be gone over again until it is thoroughly dry. No portion of it must be left even slightly damp; this is very important.

A table-cloth may be ironed, folded once lengthwise through the centre, but only this one crease should be ironed in it. Fringed napkins and doilies should be held up by two corners and snapped vigorously, changing from side to side until the fringe of all four sides is thoroughly shaken out, then smoothed out on the ironing-board with the hands, having the fringe perfectly straight. Iron the centre first, leaving the fringed edges until the last, going, and making the strokes of the iron straightwise with the threads of the fringe. Ironing crosswise the fringe would disarrange it, and it would not then be straight, but crossed together, having a mussy appearance, spoiling what otherwise would be a nicely ironed piece of linen. Napkins, doilies, tray-cloths and centerpieces should be ironed single; embroidered pieces only on one side, and that on the wrong one, but napkins should be ironed on both sides, and only the napkins folded. And remember, each piece must be ironed over and over again until thoroughly dry, smooth and glossy.

### HOW TO MAKE GOOD SOUP.

Invariably the housewife who has a reputation for fine soups is the one who supervises the food left from each meal, and sees that no bone, unless burned in the broiling, no scrap of meat, not the least bit of gravy and not a teaspoon of vegetables are wasted. All these she uses in her soup kettle. This, indeed, is the French woman's secret, and she helps it out with judicious seasonings.

Fresh meat will need to be purchased at least once a week for the soup stock. For the purpose a piece of shin of beef, with the bone

which contains marrow, a knuckle of veal for additional gelatine and the cold meat and bones which have been saved should all soak in cold water for half an hour or so, and then be brought very slowly to a simmer. When the meat is cooked to shreds and the knuckles fall apart it is time to remove the kettle. Many persons season the stock while it is cooking, but this practice has its disadvantages. In the first place vegetable juices will cause it to sour much more readily; besides, once it has been seasoned it is impossible to vary it so decidedly. Then, too, in the daily scaldings of the stock, which is necessary if the fat is removed from the top, much of the flavor is lost in steam. It is an excellent plan to fill stone crocks, each holding enough for one day's supply to let the cake of grease form upon them, and when they are entirely cold cover them and place them in the refrigerator. Undisturbed, and in a cool place, the stock will keep for two weeks.

### HINTS TO HOUSEKEEPERS.

Wheat flour is the best thing to throw over burning kerosene or any kind of grease that is on fire. Water thrown on burning kerosene will spread it; flour smotherers it.

If you have once tried chopping the ham for sandwiches, you will never use the sliced ham again. Run the meat through the meat-chopper if you happen to have one; season it with prepared mustard, salt and pepper. If too dry moisten with a little cream. Old hens cooked tender and the meat prepared in this way make good filling for sandwiches.

A correspondent tells her method of decimating the flies that are the midsummer pest of the housekeeper. She tacks tanglefoot fly paper over the top of screen doors and where the flies seem to congregate, avoiding the sun. The double sheets cost 5 cents for three. One can be divided and hung "where it will do the most good." She also uses the wire traps set with vinegar and molasses, and manages to keep her house comparatively free.

Some one has discovered that bluing put in the water in which the clothes are boiled, instead of the rinsing water, will make the clothes whiter. The same writer asserts that green walnuts, bruised and put in the cupboard infested with ants, will drive them away.

### MADE BY THE SEA.

#### Natural Curiosities on the Coast of Ireland.

Natural bridges are to be found in various parts of the world, but probably nowhere in such numbers as on the west coast of Ireland, where the fierce Atlantic waves have beaten the rocks into many curious shapes. One of the most notable of these rocky bridges is to be seen at Kilkee, a beautiful seaside town on the coast of Clare. The bridge is a piece of nature's own handiwork, which probably occupied thousands of years in the making. Beginning, no doubt, with a mere indentation in the cliffs, the sea gradually hollowed out a cavern which it enlarged century after century, until a clean breach was made through the rocks. This was gradually increased until only an upper ledge of rock was left, and thus the bridge was formed. The Clare coast abounds in strange rocks. Some of them are worn and broken into such fearful and fantastic shapes that, as an imaginative visitor expressed it, they are the kind of rocks one might meet with in a nightmare. Not a great way from the natural bridge is to be found the puffing hole, another instance of nature's strange work amongst the rocks. It is a sort of cavern where the sea, as it dashes in, performs queer antics, spouting up columns of water like a geyser. Other curious rocks there are which stand like high towers. On the top of one of these grass grass grows so luxuriantly that the natives actually haul their sheep up by means of ropes in order that the animals may browse on the top. The spectacle of a bewildered-looking sheep being carried up the rock by a rope round its body is decidedly a curious one. But the work of getting it down is even more exciting. It was an Irish observer who lamented the fact that the sea, while constructing a natural bridge, had not supplied some of these steep rocks with a natural staircase.

It is not surprising that a coast so full of natural curiosities should abound in quaint legends. One of the strangest of these relating to this part of the coast tells how every seven years an ancient city submerged by the waves centuries ago can be seen by those in boats passing over the spot. But it is a fatal sight. Within a month afterwards those who have seen it inevitably die. Gistors to Kilkee, therefore, are generally more anxious to inspect the natural bridge than to risk their lives by gazing on the submarine city.

### A GRAVE QUESTION.

Great Specialist—There doesn't seem to be anything the matter with you organically. Have you any mental anxiety?

Patient—Yes, I have.  
"You must open your mind to me. What is it?"  
"I'm wondering how much you will charge me."

## FARM-FIELD AND GARDEN

### SHEEP NOTES.

Start with a good flock and keep it up.

Do not raise sheep for sentiment, but for profit.

Good lambs are never reared unless they receive a favorable start in life.

Everything that decreases production is so much self-help to the sheep grower.

Under present conditions sheep can hardly be kept for any one object.

With lambs early pampering should be avoided if mature and healthy development is secured.

A short legged, short bodied sheep is often heavier and will produce more wool than one that looks much larger.

The time required to fatten the sheep depends somewhat on their age and their condition at commencement.

Properly managed sheep will restore the worst of worn out farms to a better than their original fertility.

Taking a term of years together, no other stock shows so great a uniformity of prices as sheep.

The flock of sheep must be poorly handled when as many as were started in the spring cannot be sold off.

Dropping of the wool due to an inflammatory condition of the skin is a certain result from feeding mouldy or smutty fodder.

A sheep is fretful, and its low nervous condition tends to make any irregularity in feeding injurious to it.

When they are to be bred, sheep should be in a good, thrifty condition, which is better than being too fat.

A really good ewe should produce sufficient wool to pay for keeping her, leaving the lamb she should produce, as profit.

On many farms, one sheep to acre, in addition to other stock kept, will usually prevent almost all waste.

Early maturity is just as advantageous to the breeder and feeder of sheep as to any other stockman.

There is considerable difference between oily wool and gummy wool. A sheep with gummy wool can stand but little where an oily woolled sheep will keep fat.

In keeping sheep there is a clear profit to the farm, for it becomes cleaner and more productive for each arable acre becomes more productive.

### COOLING MILK.

There are two ways of cooling milk that must be kept over night before being sent to the cheese factory. One is to give it a strong stirring, and the other is to set the can in cold water. The best way, however, is to combine the two methods. The object of cooling milk is to prevent it souring, and souring is the result of the developing of bacteria. Cooling milk by stirring it and exposing it to the air tends to prevent souring, but it also exposes the milk to the danger of being contaminated with bacteria, always present in the air, which cause bad flavors in the cheese. This fact emphasizes the importance of stirring the milk, where that process is necessary to cool it, in pure air. The air a few feet from the barn is generally the most heavily laden with germs, and consequently, the milk should not be exposed any more than is necessary near the barn, but should be strained and otherwise handled some distance away, and in a place where currents of air do not carry contamination from the barn to the milk.

Cooling the milk with ice or water would be the better way, where ice or cold water could be had, as this exposes the milk less to contamination. In such cases sufficient stirring could be given to cool all parts of the milk as quickly as possible. Aeration should also be practiced when rape, turnips or other strong-smelling foods are given the cows, but the use of such foods is not to be commended. Stirring the milk for an hour or more just over the barnyard fence, or anywhere near the barnyard, cannot be too strongly condemned, as it adds to the "cheesemaker" troubles and tends to injure the quality of all the cheese made at the factory, by carrying to it germs that cause bad flavors and pinholes in the finished product.

### IT PAYS TO HERD TURKEYS.

A peculiar thing about herding turkeys, especially if the poults have turkey mothers, is that once their day's route is established they will go the same round each day and generally on schedule time. The best plan is to keep the flocks restricted to the territory adjacent to their coop until the poults are feathered, when the broods can be flocked together and started out to the woods and fields. Here is where the herder is needed. The losses from various sources—strays, hawks, foxes, minks and weasels, hunters and dogs a little later in the season, make big inroads into the flock unless guarded. Ordinarily this would be rather dull work for a boy or girl, and none should at-

tempt it unless there were two for company.

The route taken by the flock could be through all the stubble fields where sufficient grain food would be gleaned, in the pastures and cut meadows, where the poults would do good work on grasshoppers, crickets and other insects, and into the woodland, where they dust themselves in the fine dust of some rotten log, to rid themselves of lice. Even when it is impractical to guard them the entire day, much can be done by way of insuring their safety by having them roam in the direction showing least danger. This can be done by starting them right in the morning and feeding them a short distance away from home on their return at night.

### BREEDING FOR SIZE.

This is one of the most important features in breeding for the best markets. It is to get large size in the draft horse by grading up in the same breed to the best heavy draft stallions. They, by good care and abundant food, encourage the natural large size and early maturity, as the high prices now justify every precaution to get the large size and bring it up to the best there is in the breed, for upon the size and quality the price depends. A correspondent in an English exchange says:

"There cannot be the least doubt that if the different societies formed for promoting of breeding of different classes of horses were approached the opportunity would be willingly placed before any one of learning how the Shire, Hunter, Hackney, and even Polo men try to arrive at the best way to achieve their object, and, I might say, not only try to, but how they have done it.

The question of weight, no doubt, is a most important one as regards Shire horses, as any one who has attended a Shire horse sale will have noticed in the catalogue, and also how strongly this has been pointed out by the auctioneer when a good gelding has been led into the ring."

### TRIALS OF ROYALTY.

Not Much Truth in the Proverb, "As Happy as a King."

It is sometimes forgotten by the populace, when envious glances are shot at the pomp and pageant of royalty, that kings and princes are, after all, human beings, subject to the same passions, the same weaknesses, as their subjects. Nowadays there are few monarchs on the earth who are able in their own lives to give point to the proverb, "as happy as a king." The necessity for bearing a brave face before the world in the midst of heavy personal bereavement or pain, the martyrdom that springs from an over-present conviction of the uncertainty of royal life, the impossibility of nailing to the counter the gibes and slanders of tongue and pen, the depressing effect upon the mind of domestic troubles and jars, the ill-conduct of near relations—these and a score of other sources of misery are illustrated day by day in the lives of royal personages whose names are in every mouth in Christendom. Happily, King Edward has been spared the pain of some of these causes of suffering. But he has had his share of sorrow, and the nation has learned to understand something of the intense sadness that from time to time overshadows the brave spirit of one whose moral courage has often shone most brightly when he was most depressed. In recent years nothing, perhaps, caused him keener distress than the unmanly taunts aimed at his revered mother by the Continental press. And few monarchs in Europe have had to endure more persistent attacks than His Majesty; yet his intimates were forbidden to take any public notice of statements obviously absurd. There was a world of long-suppressed indignation in a letter which Lord Knollys sent to a correspondent some time ago, in which he wrote: "It is often a matter of surprise to me to find that the inventions which appear in certain newspapers respecting members of the royal family are so often believed." Queen Alexandra has had to endure much silent suffering at times because of the obligation that lay upon her to bear up under great physical weakness, in order that the duties of her high station might be performed, lest the public should be disappointed. Again and again she has been observed to display a suspicious droop of the lips when trying bravely to carry out her task, whether it be the wearing of a ceaseless smile while the leaders of the social world, pass before her, or the still heavier burden of bowing with monotonous iteration while driving in a long procession through the public streets.

### THE CEDARS OF LEBANON.

Not more than 400 of the "Cedars of Lebanon" are standing to-day. They do not, though their age is measured in years by thousands, rival in dimensions the cedars of the western world, the largest, so slow is their growth, being but twelve feet in diameter. No tree gives so great an expanse of shade as the cedar, and it never dies, except from lightning stroke or the woodman's axe.

Don't get discouraged. Even to the oyster there comes an opening when least expected.

## GEO. H. KENT'S CASE RECALLED.

### DYING OF BRIGHT'S DISEASE, DODD'S KIDNEY PILLS CURED HIM.

Recent Deaths of Prominent Men From the Most Dreaded of all Maladies Recalls the Fact That Dodd's Kidney Pills have Conquered It.

Ottawa, Ont., Aug. 17—(Special).—The recent numerous deaths of prominent men from Bright's Disease, recalls the case of Geo. H. Kent, of 408 Gilmour St., this city.

Mr. Kent, who is still living here, strong and hearty, was dying of Bright's Disease. He had lost the use of his limbs and his whole body was swollen to a terrible size. Three doctors were positive that he must die.

While watching at his bedside, his wife happened to read an advertisement that said Dodd's Kidney Pills would cure Bright's Disease. They were sent for as a last resort. From almost the first dose Mr. Kent says he felt benefited by them. After taking four boxes he was able to sit up. Seventeen boxes cured him completely.

Mr. Kent's cure caused great excitement at the time. People who had heard of it came from far and near to see him, and all went away convinced that Dodd's Kidney Pills will cure Bright's Disease.

This conviction is strengthened by a number of other cases reported throughout the country where this great remedy has been used, and Bright's Disease vanquished.

### AMONG FUR SEALS.

#### Methods of Mating and Fights for Marital Privileges.

Sir Edwin Arnold writes in The London Daily Telegraph:

"I retain the memory of a grey morning in the North Pacific when being early on the deck of the steamer Empress of Japan I saw the sea covered league beyond league with a huge moving army of smooth-headed otaria (fur seals). We were not far from the Pribyloff Islands—the summer home of the fur seals, and these by scores of thousands, steering northwards, were the males bound to their annual rendezvous. They would land, would range themselves in stations along the sands and rocks of the islands, and presently would surely see arrive among them the females of the prodigious family. The females would give birth each of them to a seal pup, and when these little ones had been suckled for a brief period the males, with many a furious combat, would each select the wives they fancied, and pass along with them a monstrous honeymoon. During that interval the entire island coast would echo with uncouth battle cries, and yet more hideous howlings of phocine love, and the strange fact is that while some six or eight weeks are spent in the grim clamor of these "rookeries," neither the male nor female otaria would touch one particle of food. All alike subsist through the stormy days and nights of the annual gathering upon the layers of fat, four or five inches thick previously deposited under their coats. The ponderous fathers of the flock, who came ashore weighing half a ton each, slide back again into the Pacific waves, lean, famished and covered with many a deep scar upon their skins, from wounds inflicted by their rivals.

"Strange also is it that, although born for a life in the ocean, the pups do not at first understand how to swim. The far-off memory in their blood of existence on dry land is stronger at birth than any instinct explaining to them the fins and paddles, which are their feet and hands. Their dams thrust them over the crags into the element, which at first they dread and in the quiet by-gone times they would then glide away, followed soon by their mothers and fathers, until the next season brought back the grotesque birth and marriage meetings. Of late, however, for many of them there is no such tranquil departure from the scene of their combats and courtships. The seal fishers come, and in many a well-known spot cut off the males from the water, kill them with clubs by thousands, and take their skins. Those skins after rough preparations are sent mainly to London to be dressed and dyed, just as almost all the diamonds go to Amsterdam to be cut."

"What would you like to be when you grow up?" asked an old gentleman. "I'd like to be a bricklayer," replied the boy. "That's a commendable ambition. Why would you like to be a bricklayer?" "Cause there's so many days when bricklayers can't work."

"Poor Bickers has a very hard-hearted wife," said Trivet. "What's the trouble now?" asked Dicer. "She not only broke the broomstick over his head, but made him go to the stores and buy another."

Mrs. Rookwood—"So, you keep boarders, do you?" Mrs. Clifton—"No, indeed! We merely entertain a few remunerative guests."