

# The Home

## SELECTED RECIPES.

For an invalid's dinner tray, remove the skin from a ripe peach, slice, and force through a sieve with a silver spoon. Drain if there seems too much juice. Beat up the white of an egg, adding the peach pulp when the egg is light, a little at a time, beating steadily with a fork. Sweeten with powdered sugar, heap lightly on a glass saucer, and serve with cream.

**Pineapple Shortcake.**—Beat three eggs light, add one and one-half cup of powdered sugar, the juice of half a lemon; heat and stir in one-half cup of cold water and beat again. Sift two cups of flour with three level teaspoons of baking powder, add to the other ingredients, and stir well, then pour into a pan. The batter should not be over half an inch thick. Bake in a moderate oven. Peel a pineapple, take out the eyes, and cut in small pieces from the core. Sweeten well and use for a filling to the cake.

**German Apple Cake** is made by mixing 1 large tablespoon butter with 2 of sugar. Add 2 eggs and mix thoroughly. Sift enough flour in this mixture to make it stiff enough to roll out. Line a large round pan with the dough, as for a pie. Pare and cut juicy apples in about 8 pieces, and place flatly on the dough, as near as possible together. Press them in to keep them in position. Sprinkle thickly with granulated sugar and a little cinnamon, and bake in a rather quick oven until the apples are quite done.

**Cold Catsup.**—This excellent recipe for catsup requires no cooking. To two quarts of ripe tomatoes chopped fine, add one-half a teaspoonful each of grated horseradish, whole mustard seed, onions and nasturtium seeds chopped fine, two stalks of celery and one red pepper chopped, one-fourth of a cupful of salt and sugar, half a tablespoonful each of black pepper, cloves, mace and cinnamon, and one pint of vinegar.

**Plum Catsup.**—Stew plums till tender in sufficient water to prevent burning; then strain and weigh, allowing to every two pounds of pulp, one half a pound of sugar, two teaspoonfuls of cinnamon, one teaspoonful each of cloves and pepper and salt to taste. The spices should be ground and well mixed before the whole is heated. This is a pleasant relish to serve with roast meat.

**Cucumber Catsup.**—This is another catsup that requires no cooking. After peeling large, ripe cucumbers, remove the seeds, grate fine and put in a colander fifteen minutes to drain. To every quart of pulp add two tablespoonfuls of grated horseradish, one teaspoonful of salt, half a pint of cider vinegar and half a teaspoonful of cayenne pepper. Mix thoroughly, put in small bottles and seal. This catsup is specially commended for fish and game.

**Fine Mustard Pickles.**—The proportion given will fill a two gallon crock. One-half peck small cucumbers, two quarts of small silver-skin onions, two heads of cauliflower (picked apart), soaked over night in salt water. In the morning mix one dessertspoonful of tumeric powder and three-fourths of a pound of best mustard with sufficient vinegar (from three quarts) to make a smooth paste. To the balance of the vinegar, heated, add one pound of brown sugar, one-half ounce each celery seed and white mustard seed, one teaspoonful each of cinnamon and cloves and five cents' worth of mixed spices for pickling. Carefully add the mustard paste, and let it boil well, then add the mixed vegetables with two red peppers finely chopped, and after it begins to bubble, allow it to boil well for five minutes. Do not be persuaded to add tomatoes, green or ripe, to mustard pickles.

## DRENKS FOR THE SICK.

Acid fruit drinks are often agreeable to the sick when no food is desired, and are valuable for their pure fruit acid and phosphates. The method is so simple in preparing these juices that anyone with the fruit at their command can have a supply on hand.

Prepare 1 qt. of strawberries or other berries, as raspberries, blackberries, huckleberries, elderberries and currants, by steaming or boiling; wash them and place in the top of your double granite or porcelain boiler with half their bulk in sugar. Heat for 30 minutes, turn into a jelly bag with a draw string at the top, tie up the bag, and let it drip over night into a bowl. Do not press the bag when removing it, but use only the juice that has dripped from it. Heat the juice to just short of boiling point, and keep at this temperature for an hour. While the juice is cooking, prepare your bottles by carefully sterilizing them. To do this properly, they should be placed on a rack or bits of wood in a kettle of cold water. Let the water gradually come to a boil. The bottles should be filled with the water, also. When the water reaches boiling point, remove the bottles,

empty them and fill immediately with the hot syrup. Cork and seal tightly. To be certain that they are air proof, stand the bottles on the corks for a few hours. Put away in a cool, dark place. To serve, mix equal quantities of juice and cold water.

Blackberry juice has much medicinal value in bowel troubles, and the poorest cherries become nectar when made into juices. Oranges and pineapples, either singly or compound, make delicious juices prepared the same way.

Apples contain iron and phosphates in abundance, together with a large amount of pure water, and their juices are excellent also for a beneficial beverage for sick people or invalids. Wash a large juicy apple and slice into a bowl. Add a slice of lemon peel and a bit of cinnamon stick, or if preferred, a grating of nutmeg, and pour over a cup of freshly boiled water. Cover closely, and when sufficiently cool, set in the ice box to chill. Strain, sweeten with granulated sugar and serve very cold.

Another excellent way to prepare the apple juice is to mash a baked apple in a bowl, using a silver fork, and pour over it a cup of boiling water. Cover closely till cold, strain and sweeten to taste. Adding a few drops of lemon juice will develop the flavor. Serve in a pretty glass.

For tamarind juice stew slowly 2 ozs. tamarinds with 4 ozs. stoned raisins in 3 pints water for an hour. Strain, cool and serve. If any more nourishment is needed than these drinks contain, the white of an egg may be added to each glass. Whip up the white, stir some of it into the liquid, and top with the remainder. This makes a pretty looking drink.

Egg lemonade is always relished. Separate the yolk and white of an egg, adding a few grains of salt to each. Beat the yolk light (it will beat up as light as the white if you add a tablespoon of cold water), and add the juice of 1 lemon and 3 teaspoonfuls sugar; beat again, and fold in the stiffly whipped white of the egg, then add 1 glass ice-cold water or instead drop in that amount of finely chopped ice. Add more sugar in the final mixing if desired, and if the yolk of the egg should make the drink too rich for the delicate stomach, it can be left out, without in any way spoiling the beverage.

## HINTS TO HOUSEKEEPERS.

Battenburg pieces that are soiled and yellowed should be put to soak in suds and in an earthen bowl. Set in the sun, turning over the pieces occasionally, and the yellow will disappear.

Equal parts of honey, castor oil and lemon juice or whisky is an excellent remedy for a hoarse cold. Mixed with lemon juice this was tried with good results in my own family. A large dose was taken at night, and in morning the hoarseness was entirely gone.

In choosing a stove, don't get one that is too small. Apart from the limited area offered the cook, when much cooking is to be done only a part can be in progress at once, and thus the fire must be kept burning the longer. Don't buy a stove elaborately decorated with nickel either. Such adornments are handsome in the store, but blacken with use, require much labor to keep bright, and add materially to cost.

In the treatment of contusions where there is extensive discoloration of the skin, if olive oil be freely applied without rubbing, the discoloration will quickly disappear. Absorbent cotton may be soaked in the oil and applied. If the skin is broken, a little boric acid should be applied over the abrasion. A black eye thus treated can be made normal in a few hours, especially if the oil be applied warm.

A cabinet kitchen work-table at \$7 is what most housekeepers would very much like to have, and the money is really well spent. Next best is a strong, large table, longer than wide, and have the top covered with zinc. The snow-white kitchen table on which our grandmothers piqued themselves is—or should be—a thing of the past.

## LIFE-SAVING SASH.

A Frenchman, M. Challeat, has invented a new sash which, he thinks, will keep everyone who wears it from drowning. The wonderful article is made of india-rubber; but inside it is placed a little box containing a certain quantity of one of the compounds of calcium. When the sash comes in contact with the sea the calcium compound decomposes and produces a quantity of gas sufficient to inflate the sash and preserve its wearer from any risk of death by drowning. Experiments have been made with this new idea, and so far they have been satisfactory.

## ENTERPRISING MILKMAN.

An enterprising milkman in Essex, England has hit upon a novel way of attracting attention. He and his assistants, armed with a milking-stool, make the round of a populous neighborhood driving before them a herd of five or six cows. Arriving at a convenient spot, they commence milking the cows, and sell the liquid straight to the amused and interested crowd which always gathers round them.

## OUR GOVERNOR-GENERALS

### HOW THE OFFICE HAS BEEN FILLED SINCE THE UNION.

Lord Minto's Departure Suggests Memorials of Those Who Preceded Him.

Canada's first Governor-General was Lord Monck. He had come to Old Canada as Governor before Confederation, namely, in October, 1861, and was privileged to see the new Dominion inaugurated. He remained in office till November, 1868, and thus spent seven momentous years in this country—the trying years of party deadlocks, the coalition Ministry, and the efforts to carry union. "I like him amazingly," wrote Sir John Macdonald to a friend, "and shall be very sorry when he leaves, as he has been a very prudent and efficient administrator of public affairs. He has managed the relations between Canada and the United States ever since he has been Governor and during all the American War with infinite discretion." Lord Monck was an Irish peer, the fourth viscount of the name, was born in county Tipperary in 1819, educated at Trinity College, Dublin, and succeeded to the title in 1849. He sat in the British House of Commons for several years, and was a lord of the treasury in the Palmerston Administration from 1855 to 1857. He was created a Baron of the United Kingdom, with a seat in the House of Lords, at Confederation, as a tribute to his services in inaugurating the union. He died in 1894, and was succeeded by his eldest son, the present Lord Monck.

### LORD LISGAR.

There was difficulty in getting a successor to Lord Monck. Parliament had, in a fit of economy, cut down the salary from \$50,000 to \$32,500. The bill doing so was subsequently disallowed by the Imperial authorities—one of the very few Canadian laws with which Downing Street has ever interfered. Several men declined the office. Lord Mayo, who had accepted, threw it up in disgust, and went to India, where he was assassinated. Finally, Sir John Young, who had just returned from the Governorship of New South Wales, was appointed. He had had long experience in official life, as Lord of the Treasury, Chief Secretary for Ireland, and Commissioner of the Ionian Islands. He was sworn in as Governor-General in February, 1869, and held the office till June, 1872. He was created Baron Lisgar, in the opinion of Sir John Macdonald, who was Prime Minister during his whole term of office, he was "an ideal Governor," the ablest of all those under whom that experienced statesman had served. Lord Lisgar died in 1876, not long after leaving Canada, and having no heir the title became extinct.

### LORD DUFFERIN.

The brilliant Earl of Dufferin assumed the Governorship in June, 1872. He was personally the most popular of all our Governors. During his term of office he visited British Columbia and smoothed over the agitation there against the Dominion. He kept up good relations with the United States. He sailed safely through the stormy political episode known as the Pacific Scandal. He was liked by all creeds and classes. His witty speeches were the talk of the whole continent. His weightier deliverances were equally acceptable. From the people's standpoint he, not Lord Lisgar, was the "ideal Governor." Lord Dufferin's subsequent triumphs made him one of the most famous diplomats in Europe. He served at Paris, St. Petersburg, Rome, Constantinople and Cairo. He spent four years as Viceroy of India. He was made Warden of the Cinque Ports. He was created a Marquis by Queen Victoria. He died in 1900 at the age of 72. He left Canada in November, 1878.

### LORD LORNE.

The Marquis of Lorne was a member of the House of Commons when Lord Beaconsfield, during his second Premiership, appointed him Governor-General. The fact that a daughter of Queen Victoria was his wife and would accompany him to Canada centred popular interest in the Princess quite as much, if not more than, the Governor-General himself. He assumed office immediately after Lord Dufferin's departure in the autumn of 1878, and performed much useful work during his term of office. He was born in 1845, educated at Eton and at St. Andrew's University in Scotland, and was married in 1871 to Princess Louise. He founded the Royal Society of Canada with the aim of bringing together in an organized body the literary and scientific men of Canada. He was no speech maker as Lord Dufferin was, but he was assiduous in performing all the public duties of his office and he left this country respected. Ever since he has been in England one of the warmest friends of the Dominion. He succeeded to the Dukedom of Argyll upon his father's death a few years ago and is now a member of the House of Lords. He has contributed to both English and American periodicals valuable articles upon Canada, and while precluded to a great extent from active political work, owing to his relationship with the Royal family, has had as useful career since his departure from Canada in 1883 as he had here.

### LORD LANSDOWNE.

Lord Lansdowne was appointed Governor-General in August, 1883. He is the fifth Marquis of Lansdowne, and a descendant of the famous Lord Shelburne who, with Charles James Fox, made the treaty of peace with the United States in 1783. Lord Lansdowne was born in 1815, succeeded to the title in 1866, was educated at Eton and Oxford, and is married to a sister of the present Duke of Abercorn. During his term of office in Canada he had to deal with the acute controversy between Canada and the United States over the Atlantic fisheries question, and distinguishing himself as a careful and painstaking Governor. He joined the Liberal-Unionists, and on leaving Canada in 1888 was sent to India as Viceroy. On returning from that post he identified himself with the Conservative party, and is now Foreign Secretary in the Balfour Ministry. While not an orator, Lord Lansdowne made some excellent speeches while in Canada, and his farewell address at a banquet in Ottawa breathed the kindest feeling for the Canadian people.

### LORD STANLEY, OF PRESTON.

In June, 1888, Lord Stanley of Preston, a peer in his own right, and also second son of the fourteenth Earl of Derby, was selected as Governor-General. He had been in the army and had filled offices in several Conservative Administrations. A few years ago, on the death of his brother, who was unmarried, he succeeded to the ancient Earldom of Derby. In Canada, Lord Stanley was always popular, although not a brilliant man in public affairs. He and Lady Stanley were well liked by all those who came in contact with them, and although the political situation at the time was somewhat stormy owing to the anti-Jesuit agitation, the Governor acted in a strictly constitutional manner and retired from the country with the esteem of all. The other day he was elected to succeed the Duke of Devonshire as President of the British Empire League, but since his return to England has not taken part in public affairs.

### LORD ABERDEEN.

Lord Aberdeen was appointed Governor-General of Canada in 1893, and his Governorship is so recent as to require no reference. He was born in 1847, educated at St. Andrew's and Oxford, filled the Vice-Royalty of Ireland for a short time in 1886, and was appointed to Canada by Mr. Gladstone during the last Premiership of that great statesman. Lord Aberdeen, like his brilliant predecessor, Lord Dufferin, was in office when a change in Government took place in Canada, with all its resultant agitations and recommitments. He and Lady Aberdeen, who devoted so much of her time to good work in this country, left the Dominion with the heartiest good wishes of the masses of the people. Owing to the fact his party has been in opposition since his return to England, Lord Aberdeen has not filled a place in any Government, but he is a Liberal peer of distinction, and upon the defeat of the Balfour Ministry will almost certainly have a place in a new Ministry.

### LORD MINTO.

The Earl of Minto, whose term of office is now drawing to a close, was appointed Governor-General July 25, 1898. He knew Canada well, having been military secretary to Lord Lansdowne from 1883 to 1886, and was, therefore, no stranger in official circles when he came out. He was born in London in July, 1845, was educated at Eton and Cambridge and saw some military service as a young man. He succeeded his father, the third Earl of Minto, in 1891, and married in 1883 the daughter of General Grey. He has won the admiration and kindly feeling of the Canadian people. Lord Minto as a soldier took a great interest in the despatch of Canadian troops to take part in the South African war, and no person took more pleasure than his Excellency in their successes during the war. A soldier, rather than a politician, Lord Minto has filled the office with dignity and assiduity and the announcement that he is soon to leave Canada has called forth a number of expressions of esteem for his devotion to the public service. It is fair to say that while Lord Dufferin stands out conspicuously for his exceptional ability as Governor-General, the country has never had a weak or unsatisfactory Governor-General, and their influence in public affairs has always been for good. No one now thinks that £10,000 a year is too much to pay a Governor-General, and no voice is raised that this office is not well filled by a British public man.

### KNEW HE WAS SAFE.

Jinks—"Why do you offer such a large reward for the return of that contemptible pug dog?"  
Winks—"To please my wife."  
Jinks—"But such a reward will be sure to bring him back."  
"No it won't. He's dead."

De Garry—"As you intend to marry her, why did you consent to her riding a bicycle, when you are so opposed to them?" Merritt—"Well, I knew she would have her way in the end, and I calculated that by giving in now her father would have to pay for the bicycle."

## FURTHER REVIVAL IN EGYPT

### Extension of the Great Irrigation Scheme by Lord Cromer.

A stupendous project to revive the ancient glories of Egypt is worked out by Sir William Garstin, Under-Secretary of State for Public Works in Egypt, in a ponderous and beautifully illustrated blue-book which was issued from the British Foreign Office.

The means of working this modern miracle comprises an irrigation scheme, whose magnitude almost takes the breath away; but so many wonders have already been worked in the land of the Pharaohs since the scheme of the great Assouan dam was first conceived, that even Lord Cromer, who introduces the project in a covering despatch, throws no doubt upon its feasibility.

It would, however, including the railway schemes which form part of it, cost £21,400,000 and Lord Cromer thinks that not more than a quarter of the scheme can be practically considered at present.

But in its crudest form the irrigation scheme is based on the principle of utilizing the waters of the White Nile for the benefit of Egypt and those of the Blue Nile for that of the Sudan.

Sir William estimates that when the whole of his Egyptian project is carried out—as carried out it undoubtedly will be in course of time—the increased area brought into cultivation will bring in a minimum rental from taxation of £1,205,000 per annum, while the Sudan scheme, in land tax alone, will be £500,000 a year.

Lord Cromer observes that while the greater portion of Sir W. Garstin's colossal project must necessarily be postponed for financial reasons, works estimated to cost £5,400,000 may be carried out in the not remote future.

This expenditure should, Lord Cromer thinks, be apportioned as follows:—

Canals in Middle Egypt	£1,000,000
Railways	3,000,000
Raising Assouan dam	500,000
Remodelling Nile at Rosetta and Damietta	900,000

With regard to the Sudan, the first thing to be done, in Lord Cromer's view, is to complete the Suakin-Berber Railway, a work which will cost, it is estimated, £1,700,000, and be completed by the spring of 1906.

The irrigation project for the Sudan will involve an ultimate aggregate expenditure of £5,500,000, but Lord Cromer's view is that the improvement of railway communications should be first put in hand.

## THE "WIRELESS" IN WAR.

### Has Served the Japanese in the Present War.

Wireless telegraphy as a means of communication between ships of a scattered fleet during war manoeuvres is having its first real test in the present struggle in the far East, and in at least one case it has done what was predicted of it—notified one fleet of the presence of an enemy.

Although there have been attempts to maintain secrecy in despatches by use of differently "tuned" instruments, the Japanese instruments have been affected by the Russian despatches. On the night of February 8th, after Rear-Admiral Togo had divided his fleet and sent Rear-Admiral Urin with a small squadron and two divisions of torpedo-boats to Chemulpo, and had gone with the rest to head off the main Russian fleet at Port Arthur, Admiral Togo's chief anxiety was lest the Russians should leave Port Arthur before his torpedo-boat divisions reached it, and should have joined the Korczak and Variag at Chemulpo, in which case the squadron of Rear-Admiral Urin would probably be annihilated.

The first reassurance he had came during the early evening, while he was still out of sight of land or forty miles from Port Arthur. The wireless instrument on the flag-ship suddenly began working, picking up a mysterious message from the air. Most of it was unintelligible to the "Japs," probably on account of cipher, but one word was plain—Askold. The Askold was one of the Russian cruisers, and the despatch was evidently from one of the Russian fleet. The ship which sent it could not have been far below the horizon, certainly nowhere near Chemulpo, and the Japanese were at once encouraged to believe that the enemy were still directly ahead of them in Port Arthur harbor. That proved to be the case.

Admiral Togo has been able to keep in touch with scattered vessels which are often far out of sight of his ship, and has manoeuvred his unseen fleet with the utmost ease and precision.

The reports from the little torpedo boats and from the cruisers and battle-ships have come to him across the air in the most severe weather, without delay or confusion, and through shore stations he has reported to the Emperor of Japan the movements of his fleet, and received advice as to those of the enemy.

## RETURNED EVERYTHING.

Patience—"You say they quarrelled?"

Patrice—"Yes; and she returned all his gifts. And what do you suppose he did?"

Patience—"Can't guess."

Patrice—"Sent her half a dozen boxes of face powder, with a note explaining that he thought he had taken at least that much home in his coat since he knew her."