

## About the ...House

SOME TIMELY RECIPES.

**Fried Eggplant**—Pare and cut the eggplant into slices a quarter of an inch thick. Sprinkle them quite freely with salt and pile them on a slanting plate, in the order in which they were cut. Place another plate on top with a weight to hold it down firmly. Let drain an hour, then dry the slices with a napkin. Have ready some cracker crumbs and a beaten egg for each eggplant. Dip the pieces in the egg, next in the cracker crumbs, sprinkle with pepper, and fry them in butter, or in butter and drippings, to a rich brown. The butter must be hot when the slices are put in, when they will fry in ten minutes. Add a trifle more salt if needed.

**Broiled Eggplant with Sauce**—Cut the eggplant lengthwise into quarter-inch slices, after paring and cover with boiling salted water. When cool enough, dry in a napkin, dip each slice in melted butter, season with pepper and a trifle more salt if needed, arrange the slices in a broiler, and broil for five minutes on each side, over a clear fire. Arrange them on a hot dish, spread over them the following sauce, and serve at once: For sauce, put one ounce of good butter in a bowl, adding a teaspoonful of very finely chopped parsley, and the juice of half a lemon. Beat to a cream with a fork, and set away in a cool place till needed.

**Sweet Pickled Peaches**—Seven lbs. peaches, pared; four pounds white sugar; one pint strong vinegar; Mace, cinnamon and cloves. Pare peaches. Put into the kettle with alternate layers of sugar. Heat slowly to a boil; add the vinegar and spice; boil five minutes; take out the peaches with a perforated skimmer and spread upon dishes to cool. Boil the syrup thick; pack the fruit in glass jars and pour the syrup on boiling hot. Examine every few days for the first month, and should it show signs of fermenting, set the jars (uncovered) in a kettle of water and heat until the contents are scalding.

**Chili Sauce**—Thirty-six large, ripe, sound tomatoes chopped. (This is a heaping peck.) Six red peppers; if very large, four. Six large, sound onions. Four level tablespoonfuls of salt. Eight tablespoonfuls of sugar; two teaspoonfuls each of ground ginger, cloves, allspice and cinnamon; one-fourth of a level teaspoonful of cayenne pepper; one grated nutmeg; eight teacups of good vinegar. Put the vinegar into the vessel in which you intend to cook it—preferably granite—add sugar and salt, and as the juice of the tomatoes inconveniences the chopping process, pour it off into this vinegar, or pour the tomatoes into a flat sifter; then, when the juice has been drained off, continue in the sifter with a large dish under it to make it firm. Cook all together until it is thoroughly done, which will be about the time most of the juice and vinegar have cooked out. This makes about three quarts. Put in air-tight jars and keep in cool cellar. If made for summer use I often keep a jar in the refrigerator. If for winter, put up as late as you can get good tomatoes.

**Roll Jelly Cake**—One and one-half scant cups of granulated sugar. Three-quarters of a cup of flour (scant). One teaspoonful of vanilla. Two teaspoonfuls of baking powder. One teaspoonful of water. Three eggs. Beat whites separately and fold in last. Bake in large square pan fifteen minutes. Turn out on a towel; spread with any kind of jelly and roll.

**Pie Crust**—One cup of lard; one teaspoonful of salt; one quart of flour. Mix thoroughly flour and lard and salt, and add just enough iced water to knead nicely.

**Lemon Filling**—One cup of boiling water; two eggs; two tablespoonfuls of corn starch; one-half cup of water; set in a kettle of water and boil until thoroughly done.

**German Potato Dumplings**—Twelve large boiled and grated potatoes; one-half loaf of roasted bread crumbs; six eggs (not necessary to be beaten.) A pinch of salt (generous); one small cupful of flour. Work all together, form into round balls about the size of ping-pong balls, roll them in flour, boil in a deep kettle in plenty of water with two tablespoonfuls of salt in it. Boil until they swim—or about twenty to thirty minutes. Drain and dry them in the oven. They are delicious next day, sliced and fried in butter.

**Sweet Cider Jelly**—One quart of sweet cider, one qt. sugar. Heat the cider to boiling point in your kettle, also heat sugar in oven. When cider is ready to boil add sugar; let boil again and skim, then boil until, by cooling a little, you find it solid enough when pour into tumblers.

**PICTURE FRAMES AND WALLS.**

One woman who is successful in getting good effects in her house uses the trick of framing, or mounting, her pictures in a color to match the wall in her bedrooms. "I find," she says, "that when one moves or cleans house, the pictures get soiled and resited so that when one finally gets to the bedrooms there is a collection that is hardly worth rehanging. Without some special treatment, it would be to the artistic interests of the room in question to banish them to the basement or send them to the rummage sale. There are, however, lingering memories about them, and some of them have been household treasures, and by using the color of the wall to give them a harmonious effect they may once more be made things of joy in the household. The light tints with which the flat bedroom is usually calmed are readily matched at the picture framing store, and will often blend successfully with pictures, both old and new.

For instance, in a room done in a soft terra cotta pink brown photographs can be hung. Take the old ones out of the frames and remat with terra cotta, and you will have a charming effect, both upon the picture and upon the old fashioned frame, which is probably of either walnut or gold.

In a room in which this plan was followed, new photographs of both deep brown and terra cotta tone were bound in passe partout edge, the larger ones being done close to the edge with brown binding, and the smaller ones in the same way after being artiscally mounted, some on the terra cotta paper and some on brown paper with a little edge of the terra cotta paper put in between mat and photograph. Even a little old fashioned print in autumn tints was brought into harmony not only with its own almost impossible frame, but with all the rest of the surroundings by this treatment.

The same plan was used in a room of pale green tint, where all the new pictures introduced were black and gray platins, with black mountings. Two or three old fashioned color pictures of flower subjects and the like were brought into harmony with the walls and pretty light furniture, as well as into pleasing contrast with the darker collection, by means of pale green mats, and in one or two cases a touch of enamel of the same color upon the frames.

**TO REMOVE STAINS.**

For soot on carpets, where it has been dropped from the stovepipe or chimney, sprinkle freely with salt, then sweep it up lightly.

For grease-spots on carpets, lay a heavy blotting-paper over the spots, then iron with a hot iron. This may not be a success where the spots

are very large and have been allowed to remain too long, and in such cases apply plentifully and faithfully dry buckwheat flour; never put liquid on such spots.

If a carpet has seen hard service and is badly soiled, brighten and clean by sponging the surface or rubbing with a solution of ammonia, borax, and water in the proportion of about one tablespoonful of liquid ammonia and an equal quantity of powdered borax to one quart of water. Clean one small place thoroughly and dry well with a soft flannel before another is touched.

To clean smoky marble, brush a paste of chloride of lime and water over the surface.

Grease-spots can be removed by applying a paste of crude potash and whitening in the same manner.

Ripe tomatoes will remove ink and some other stains from white cloth also from the hands.

For fruit-stains, let the spotted part absorb a little water without dipping it, then hold the stained part over two or three lighted brimstone matches at a prudent distance.

For iron-rust, use lemon-juice and salt or starch spread upon the spots, and repeat if necessary. A better way is to have salts of lemon prepared and ready in a bottle. Dissolve in water enough to cover, and moisten the spot with this. It will not rot the articles. When dry, wash in clear water.

For mildew, soak the article in sour milk, and lay in the sunshine to dry; or dip the article in a solution of one part of chloride of lime and twelve parts of water (strained) and lay in the sunshine. Repeat if necessary. As soon as white, rinse thoroughly.

Yellowed linen can be whitened by soaking in buttermilk for two or three days.

To take stains from the rollers of your wringer, wipe with a rag dampened in coal-oil.

**THE WHITE MAN IN AFRICA.**

Population of Principal Towns in the Transvaal.

The discussion as to the admission of Indians to the new South African colonies has drawn renewed attention to the state of these colonies as regards their white population, and upon this question interesting, and it may be remarked, the only authentic evidence is afforded by the recently published analyses of the census returns of the present year. At present the figures are unaudited.

These returns show that on the night of April 17 last there were in the Transvaal proper 1,268,716 persons, of whom only 299,327 were white, while 945,498 were aboriginal natives, and 23,891 other colored races. In Swaziland, the census of which is given with that of the Transvaal, there were in all 85,484 persons, of whom only 898 were whites, and the remainder aboriginal natives, with the exception of 55 other colored people. In the Orange Colony there were 385,045 persons, of whom 143,419 were whites and 241,626 colored.

In the Transvaal the largest groups of white folk are, as may be expected, on the Rand and at Pretoria. The Witwatersrand district includes Johannesburg municipality, Boksburg, Germiston, and Krugersdorp as urban areas, with a total of 92,410 white, and sub-districts 23,029 whites, making, with a small force of regular soldiers at Krugersdorp camp (1,171) a total white population on the Rand of 116,670. Of these 84,11 are accounted for by Johannesburg itself. The Rand district contained, also on the night of the census, 129,861 aboriginal natives and 14,357 other colored persons.

In the Pretoria district there were 43,551 whites, of whom 21,161 were in the municipality, 1369 in small urban areas, and the remainder in the sub-districts, with the exception of 3404 military. In the municipality were also 12,295 aboriginal natives and 12,499 colored persons; besides 62,415 aboriginals and 33,708 other colored in the district outside the city.

The white population of some other Transvaal towns was returned as follows: Barberton, 1205; Ermelo, 767; Heidelberg, 1838; Krugersdorp, 5686; Lydenburg, 778; Zeerust, 975; Middleburg, 2395; Klerksdorp, 2201; Potchefstroom, 6021; Standerton, 2015; Volksrust, 1342; Christiana, 1536; Pietersburg, 1637. These figures are, of course, apart from the sub-districts and nonurban population, which in some cases is much more than that of the towns. In the Middleburg district, for instance, the farmers and others of the sub-districts account for 10,711 whites, while the town itself numbers but 781.

In the Orange River Colony the towns having a white population of over 1000 are: Bloemfontein, 1023; Jagersfontein, 1294; Koffyfontein, 1329; Ficksburg, 1011; Harrisfontein, 4366; Kroonstad, 3723 (town, 2454); Ladybrand, 2333; Parys, 1278, and Hanburg, 1105. Thaba Nchu has an urban population of 583 and a rural population of 2553; Vrede 987 urban and 2208 rural.

Mistress—"You have broken another plate, Margaret?" Maid—"I have mum; but that's all the good it will do me. You'll get another, of course so I'll have as many dishes to wash as ever."

Her Father (coming suddenly into the room)—"Oh, what is this?" Her Lover—"I was telling Miss Budd a story." Her Father—"With your arm round her waist?" Her Lover—"Er—yes, sir. It was a love story."

## Japan Teas

are on the down grade, to stay down—the sales continue to dwindle.

# "SALADA"

Ceylon Natural Green tea by its purity, double strength and delicious flavor is in popular favor. Sold only in sealed lead packets, same form as the famous "SALADA" Black teas. 25c and 40c per lb. By all grocers.

## WARFARE OF THE FUTURE

### AERIAL SHIPS WILL PLAY AN IMPORTANT PART.

#### Nations Would Be Compelled to Make Changes in Their Armaments.

War in the air is not an immediate possibility; but with the gradual development of aerial navigation it is practically certain that in the distant future the armaments of nations will include flying-machines, writes Major Baden-Powell in London Answers.

The possibilities of "War in the Air" is a problem which must necessarily depend so much upon the details of the machines evolved. The great problem which must be first overcome is to invent a machine capable of carrying a great deal of ammunition, explosive shells, dynamite, and other high-power powder. Up to the present the powers of balloons and flying-machines have not been capable of carrying much dead weight. As a matter of fact, inventors are devoting all their skill to reducing weight in the effort to perfect a flying-machine.

**SPYING BY KITE.**

Once, however, a machine can be made to carry a good supply of ammunition, it seems to me that sieges such as we know them now would become an impossibility.

The Japanese do not appear to have made any use of balloons in their war against the Russians, and it is rather difficult to find a reason for this; but they have made use of man-lifting kites exactly similar to those I have frequently experimented with, and which were purchased by the Japanese Government from my agent about twelve months ago. These kites are capable of lifting a man to an altitude of about 1,000 feet, and during the South African war experiments were made to manipulate a camera from that height with the object of securing photographs of the enemy's lines. The results were not very good; but a camera is not at all necessary for that purpose if a man, sent up in the air by kites, has a good knowledge of what is required, and is capable of drawing simple, but accurate, plans of the enemy's lines.

The nation which first gains possession of a really efficient airship, a machine capable of travelling at a great speed and remaining in the air for hours, will simply revolutionize warfare.

That time will come when the flying-machine reaches the same stage of evolution as the submarine vessel stands to-day, and, as to how long it will be before we see a really efficient airship, everything must necessarily depend upon whether men will be found who will devote sufficient energy to experimenting. It seems to me to be entirely a matter of a man giving the subject his whole attention, with wealth to back him up, to evolve a practical airship—a machine capable of fighting.

**AN ARMED FLYING-MACHINE.**

The arming of an aerial warship sounds a very difficult task, but once having secured a machine capable of carrying dead weight, the problem becomes at once half solved. As I have already stated, inventors are at great pains for the moment to reduce to the lowest possible maximum all weight, and Santos Dumont has achieved fame for the lightness of his apparatus. He carries a very small supply of ballast with him, and his machines are of the lightest possible description. At the present moment I am engaged in reducing the weight of a motor, and the amount of time and trouble which it involves is enormous. It is a two-horse power motor, and so far I have reduced the weight to less than twenty-five pounds. I hope to still further reduce it; but it shows the tendency of the moment, and nobody could conceive unless they have tried, what time and labor such experiments entail.

Mounting guns on a flying-machine would be a delicate undertaking, but I can quite conceive that the time will arrive when flying-machines will carry armament of no mean calibre. There should be no danger in using

gunpowder, and I do not anticipate that the firing of a shot from an airship would throw the machine off its equilibrium. There would have to be careful adjustment, of course; but presuming that a ship was travelling at a great pace there should be little to fear on the question of balance.

**FORTS IN THE CLOUDS.**

Reverting again to the effect aerial warships would have on sieges, one must be struck with the great alterations which would have to be made in protecting fortifications. Forts would have to be protected with bomb-proof domes, and, even then, the effect of a high-power explosive being dropped from an enormous height would be terrific in its results.

With aerial warships in action, aerial fortifications would become a necessity, otherwise sieges would only last as long as an "aerial enemy" permitted, whilst the unprotected parts of fortified towns—and they would necessarily include the great naval dockyards—would be at its mercy. Aerial fortifications conjure up uncanny visions to the mind's eye.

Military flying-machines have been built for various Governments, but none have turned out to be efficient. Dr. Barton and Maxim built machines with the idea of using them in warfare, and Langley built one for the American Government. Because all efforts have failed up to now, however, I do not see that it means permanent failure. They are going ahead with aerial machines in America just at present, and in a few years we may see Englishmen take the problem in hand again.

The Hague Convention was responsible for some stupid remarks some time ago on the question of war in the air; but it is almost impossible to define in exact terms what really does constitute an aerial machine. A rocket or a shell may be called an aerial machine. It flies through the air and falls to the ground, just as a flying-machine would do, the only difference being whether there is a man in it or not.

**SUCCESSFUL MOTHERS.**

You will always find that the mothers who are successful in bringing up families of hearty, healthy children are those who are careful to note the slightest evidence of illness and to check it at once. The wise mother gives her children Baby's Own Tablets at the first symptom of any childish ailment, and almost at once the little one is all right. Mrs. Thos. Stevenson, 13 Bishop street, Halifax, N. S., says: "It gives me pleasure to be able to speak of the great value of Baby's Own Tablets. I always give them to my children when they are ailing in any way, and they speedily make them well. I would advise every mother to keep the Tablets in the house." The Tablets allay teething irritation, cure colic and stomach troubles, prevent constipation, destroy worms, allay fevers and break up colds. They can be given safely to a new born child. Sold by all medicine dealers or sent by mail at 25 cents a box by writing the Dr. Williams Medicine Co., Brockville, Ont.

**PRESENCE OF MIND.**

"Edgar!" There were italics in her voice that sent a thrill of apprehension through him.

"What is it?" he cried. "A hair is on your coat-collar." "It can't be anyone's but yours." "Do not think to deceive me. My hair is brown; this is blonde, very blonde."

Edgar was silent for several heartbeats, and then, with a sigh of relief, said:—"Yes, my dearest. But this is an old coat. When I last wore it to see you blonde hair was the fashion."

**GERMAN "JUSTICE."**

For cutting down with his sword and afterwards stabbing a drunken man who had made fun of him, a German non-commissioned officer named Brueckner has been sentenced by a court-martial at Nuremberg to 45 days' imprisonment. The same tribunal passed sentence for four months' imprisonment on a private in a cavalry regiment who had forgotten to feed his horse after being ordered to do so.

He—"You say you like a manly man?" She—"Well, for instance, one who doesn't stay, and stay, and stay, just because he knows the girl isn't strong enough to throw him out."

## Weakness From Poor Blood

**Causes Feeble Action of the Bodily Organs and Brings Tired, Exhausted Feelings—The Exceptional Blood-Forming Qualities of Dr. Chase's Nerve Food Enable It to Entirely Overcome Weakness of Every Form.**

It may be weakness of the muscles or weakness of the nerves, weak action of the heart or feebleness of the organs of digestion, weakness of the liver, kidneys and bowels or weakness and irregularities of the organs peculiarly feminine.

Wherever located, weakness is due to poor, weak blood and can be overcome by the use of Dr. Chase's Nerve Food.

Because digestion is impaired, or the heart action irregular you have no reason to suppose these organs are diseased in themselves. They merely lack the nerve force which is in reality the motive power of the body and its organs.

A few weeks' treatment with Dr. Chase's Nerve Food will convince you of its exceptional blood-forming and nerve-invigorating power, and by noting your increase in weight while using it you can prove that new, firm flesh and tissue is being added to the body.

Paleness, weakness, cold hands and feet, sleeplessness, irritability and

low vitality soon give way to health strength and vigor when this great food cure is used.

Mrs. Alexander Buchanan, Island Brook, Compton Co., Que., writes: "My system was very much run down and I was troubled for a long time with weak stomach and dizziness. I could scarcely get about the house to attend to my work, and felt very miserable most all the time. After having used a few boxes of Dr. Chase's Nerve Food my condition is entirely changed and my system wonderfully built up. I can with all confidence recommend Dr. Chase's Nerve Food to any person troubled with weak stomach or weakness of any kind."

If you would be well and live in the full enjoyment of health, restore your vitality by the use of Dr. Chase's Nerve Food, 50 cents a box, at all dealers, or Edmondson, Bates & Co., Toronto. The portrait and signature of Dr. A. W. Chase, the famous receipt book author, are on every box.