

About the ...House

DOMESTIC RECIPES.

Venetian Cake.—One half cup butter creamed with half a cup of powdered sugar; add the yolks of three eggs beaten light, one and a half cups of flour and a teaspoonful of vanilla. Blanch and cut half a cup of almond meats and add to the dough, which should be rather soft. Take a small piece at a time, drop into powdered sugar, make into a ball an inch in diameter. Place the balls a little distance apart on a floured pan and bake ten or fifteen minutes in a moderate oven. They will look like macarons.

Almond Filling for Layer Cake.—One cup of sour cream, heated to the boiling point, into which stir three teaspoonfuls of cornstarch, the yolks of three eggs, beaten with one cup of sugar, the whites beaten to a stiff froth, and add last a cup of almonds, after they are shelled. Blanch the nuts, roll fine, and then return the mixture to the fire and cook till thick. This is a rich and delicious filling for a layer cake.

Chicken Salad.—One well boiled chicken; remove the skin and fat and cut in dice; two teaspoonfuls of celery cut in dice. Put two teaspoonfuls of cream into a saucepan, let it come to a boil, stir in a tablespoonful of mixed mustard, two heaped teaspoonfuls of butter, vinegar, salt and cayenne to taste, and last, the well beaten yolks of four eggs. Stir until it becomes like thick boiled custard; then take from the fire, set the saucepan in cold water and stir till it cools to keep it from curdling. Toss the chicken and celery together and mix carefully with the dressing.

A Good Pot Roast.—Have the butcher extract the bone from the rump roast and take a few stitches to keep the piece in shape. Place in an iron pot with a tight cover. Put in with it two small onions with two cloves stuck in each, a pod of red pepper, two carrots, salt, and a little allspice. Pour enough boiling water over the beef to nearly cover it. Let it come to a hard boil, then set the pot where it will just simmer for six hours. Place the beef out on a hot dish, strain the gravy, and take off every particle of grease. Have ready one-half teaspoonful of sugar browned in a saucepan, pour the gravy over it, and thicken with a little flour. When cooked pour over the beef. Cut up the carrots and arrange around the meat. A better pot roast could hardly be cooked.

An Easy Omelet.—This is made in an uncovered casserole, the sort one buys for twenty cents at Italian groceries in any large city. Beat the yolks of the eggs until they are light in color and quite stiff. Beat the whites stiffly. Add to the yolks grated cheese, chopped mushrooms, or whatever variation of the omelet is required. Add salt and pepper, a cupful more or less, of milk, very gradually, and fold in the whites of the eggs. Turn into the buttered casserole, and bake in a moderate oven. These little shallow casseroles, which are to be found in several sizes, are rather fragile affairs, glazed, on the inside only, and soft-baked clay on the outside. They have a short handle, like the old-time porringer, and are altogether

very pretty dishes. For a dish of baked macaroni, baked beans, soft corn bread or any vegetable au gratin, they are recommended.

A Fine Flavoring.—Orange rinds in their fresh state make a fine flavoring. A good extract made without alcohol is prepared by boiling the yellow rind of a Mediterranean or a seedless California orange with enough water to cover it, and enough sugar to make a thin syrup. Every particle of bitter inner white skin of the rind should be peeled off and only the juicy yellow part used. This extract, though it does not keep indefinitely, will last as long as any mild syrup. Put this "temperance orange extract" into wide-mouthed bottles, leaving in the peelings. You may add fresh syrup from time to time, as you wish. When cutting up oranges for the supper table, the rinds may be laid aside and used for this purpose.

Corncakes.—These corncakes, which hail from "Ole Virginny," may find favor. To make them one must cut the kernels from the cob and pound them in a mortar till a sort of corn "milk" results. This is thickened with egg, sugar and triply-sifted cornstarch till a regular cake batter is evolved. A generous tablespoonful of butter is put into an enameled frying pan and enough batter poured in to just cover the pan. When the edges begin to turn golden brown the cake is "flopped" over with a turner in the deft fashion which the genuine mammy possesses in perfection. A minute later it is laid on a warmed plate, sprinkled with powdered cinnamon and rolled over and over like a jelly roll.

A Nice Bun.—Any good bread dough makes a nice "bun" for five o'clock tea. Simply add an egg or two, brush the outer surface with milk, not omitting to sugar the dough to taste. A raisin or a bit of citron is a neat central ornament and improves the taste.

HOUSEHOLD HINTS.

Have you tried the new way of boiling eggs by immersing them in boiling water and setting them on the back of the stove? The time they are to be left in the water varies from seven to ten minutes, according to the number of eggs and the time of the year, as many eggs, in cold weather, require more time allowance. Cooked in this way the white of the egg, instead of being hard and indigestible, is soft and jelly-like.

Glycerine will relieve the peculiar dryness of the throat that attends bronchitis, and any illness where much fever is present. Five drops held in the mouth, with the lips closed, as long as possible, will relieve the dryness.

Custard pie is pretty good of itself, but to heap whipped cream upon it as it is sent to the table, is to "paint the lily."

To remove a cake that sticks to the pan after it is baked, wring a cloth out of cold water, fold it, set the cake pan on it and after a few minutes the cake will come out smooth and whole.

They say that to mix the sour milk and flour for the morning pancakes over night, adding the salt, shortening and soda in the morning—but no more flour—makes deliciously tender and melting cakes.

A lamp that annoys—and is really dangerous—by its tendency to flare up when lighted, can sometimes be helped by using a taller chimney.

A mustard plaster made with the white of an egg will not blister.

To get the full flavor of the peas, beans, etc., that go to make up a genuine vegetable soup, do not dissipate their strength by boiling in water and then draining off, but use simply what will barely cover them, adding from time to time to replace the waste by evaporation soup from the soup pot, which should be kept simmering conveniently near. A half hour before serving, strain out all bones and bits of meat from the latter, put vegetables in and stir in an "egg-drip" of beaten egg and flour, just before turning it out into the tureen.

Tutti-frutti salad can be as comprehensive as one pleases; in fact, the more variety that goes to make it up the better, and canned fruit can be substituted when the fresh are out of season. Slice pineapple, bananas, oranges, peaches, etc., and arrange in layers with cherries, halved plums, strawberries and raspberries. Sugar well and let them stand till the juice given out is a rich syrup. Drain this off and make a "syllabub" by beating meringue into it, then pour over fruit and freeze.

Equal parts of tallow and turpentine mixed makes an excellent polish to use on oiled floors, oilcloth, etc.

In making ketchup of any kind never use anything but a porcelain-lined kettle, or one of some make that does not impart a taste to the ketchup. It is wise to use new bottles, and also to sterilize them by immersing them in boiling water and letting them stand for five minutes before using them. It is not necessary to purchase bottles with patent stoppers. The cost of the simple bottles necessary is only a trifle if they are purchased in quantity.

Grate breadcrumbs and brown them slightly. Allow one-half teaspoonful to an egg, and stew them in when making a plain omelet. Baker's stale bread makes the best crumb.

A sandwich dear to childhood is simply bread, butter and sugar, with a liberal sprinkling of powdered cinnamon. Try this for the school lunch basket.

JOY SUCCEEDS DESPAIR

IN THE HOME OF MR. JOSEPH HILTON, THOROLD, ONT.

His Daughter, Florence, Was All But Dead From Dropsy—Her Doctor Had Given Her Up—Dr. Williams' Pink Pills Were Then Used and To-day She is Well and Strong.

From the Post, Thorold, Ont.

Everybody believes in a dreamy sort of way of the efficacy of a well and wisely advertised medicine, when the recorded cases of restored health are at a distance; but when a case comes up in the home town, when the patient is known to everyone, and when the cure is not only positive but marvellous, the efficacy of the medicine becomes a fact—a decided thing. For many years the Post has advertised Dr. Williams' Pink Pills for Pale People; large quantities of them have been sold by the local drug stores, and many remarkable cures have been effected. One of these attracted the attention of our reporter and he investigated. Miss Florence Hilton, the eighteen year old daughter of Joseph and Mrs. Hilton, living in the west part of the town, was taken ill early last summer with dropsy, coupled with heart trouble. She was compelled to give up one duty after another, and finally became unable to walk or to lie down. Her suffering was intense and medical skill did all that could be done. Florence, however, grew worse, sitting in her chair day and night for five long months to get her breath, and the parents despaired. At last the doctor gave her up and said further visits were futile. The poor girl's limbs were pitifully swollen and finally burst below the knees. She sat helpless and weak, gasping for breath and at times could breathe at all only with the greatest difficulty. One night the neighbors came in and said she could not live till morning. But to-day she is alive and well, moving about among her young companions a remarkable and miraculous contrast to what she then was. The reporter called one evening at the Hilton home, but Miss Florence was out visiting. The father and mother were in, however, and freely told him of the cure, which they attribute entirely to Dr. Williams' Pink Pills. The first box was brought to her by her grandmother, who urged their use. Then Mrs. Hilton herself remembered that she had the previous winter been cured by Dr. Williams' Pink Pills of a slight attack of dropsy, and also remembered the many cures advertised in the Post. She bought two boxes and Florence took them, three pills at a dose. In two weeks she felt a slight decrease in the pain in her limbs, and more pills were procured. For five months—five long pain-laden months—the weary girl had sat day and night in her chair, but now she began to feel the pain leaving her and to see her limbs resume their natural size. Fourteen boxes of the pills were taken and at last her perseverance was rewarded. She rose from her chair; her former strength gradually came back; one by one her household duties were taken up again, and when The Post representative called he was met by beaming faces and thankful hearts and a grateful readiness to give to the world the facts that had saved a bright young life and had brought joy instead of grief to a Thorold home.

In thousands of other homes, scattered over the length and breadth of Canada, Dr. Williams' Pink Pills have brought health and joy and gladness and in every home in the land where sickness and suffering enters new health and strength can be had through a fair use of this medicine. Remember that substitutes can't cure—they make the patient worse, and when you ask for this medicine see that the full name "Dr. Williams' Pink Pills for Pale People" is printed on the wrapper around the box—then you are sure you have the genuine pills. Sold by medicine dealers or by mail post paid at 50 cents a box or six boxes for \$2.50 by writing The Dr. Williams Medicine Co., Brockville, Ont.

MARKING THE SALMON.

Plan Adopted to Get Information About Fish.

With a view to obtaining further information on the growth and migrations of salmon (including sea trout, salmon trout, peal, sewin, etc.), the British Board of Agriculture and Fisheries have caused a number of such fish to be "marked" with a small silver label (oxydized or blackened, and bearing distinctive letters and numbers) to the dorsal or large back fin. In a pamphlet on the subject issued by the Board it is announced that rewards, varying from sixpence for a label returned without particulars, to three shillings and the market value of the fish for each fish delivered immediately after capture in marketable condition, with the label intact. These experiments are to be continued for a number of years, and the Board of Agriculture solicits the co-operation of all who are interested in the improvement of the salmon fisheries, in order that the fullest results may be obtained.

To remove ink stains from white goods, put salt on the stain, then wet with vinegar, and rub. Repeat until the stain is removed, then rinse in clear water.

"SALADA"

NATURAL GREEN tea of Ceylon. "The rival of Japan." Free from all chemical coloring and adulteration in any form whatever, of great strength, delicious and pure. Sealed packets only, same form as the celebrated Black teas of "SALADA" Brand. 25c and 40c per lb. By all grocers.

PERSONAL POINTERS.

Gossip About the Leading People on the World's Stage.

Tobacco smokers will be interested to hear that M. Loubet, the French President, is one of the greatest smokers in the Republic.

Sir Jenkin Coles, Speaker of the South Australian Parliament, has just established what is probably a world's record. He has completed fourteen years of uninterrupted service in the Chair without ever once being absent during working hours, from illness or any other causes.

Earl Nelson recently attained his eighty-first birthday. Upon his breakfast-table was placed a large bouquet, with the inscription attached: "Congratulations on your eight-first birthday. 'England expects every man to do his duty.' It is your duty to live to be a centenarian."

Admiral Sir Edward Seymour, who is a cousin of that other fine sailor, Admiral Sir Michael Culme-Seymour, is a bachelor and a strong supporter of the old contention that sailors should never marry. "If they do," he once said, "they must necessarily neglect either their profession or their wives."

The oldest clergyman actively performing duties in England, Prebendary W. Hutchinson, vicar of Blurton, near Longton, Staffordshire, recently attained the age of ninety-four. Ordained deacon in 1833 and priest the following year, Prebendary Hutchinson is strong and hearty, and regularly conducts the Sunday services at his church, assisted by his son, the Rev. S. W. Hutchinson.

An extraordinary proof of the modern collecting craze is the fact that General Kuroki has been receiving numberless applications from autograph-hunters and celebrity-mongers for specimens of his writing. More extraordinary still, while engaged in the command of one of the great armies of history, and in the planning of one of the greatest battles on record, he has replied to some to some of their requests.

Before her marriage with Baron Cederstrom, Mme. Patti had seen but little of the world, save from across the footlights of the opera houses of Europe and America. "Towns mean nothing to me," the prima donna said once, "but arrival and departure; spending my days strictly, resting at an hotel, putting on my smart frocks, and being driven to a concert-hall to sing. Then flowers, applause, emotion, and home to bed."

People who see Mr. Austen Chamberlain in the open marvel at the likeness to his father. They have the same cut of features, the same attire, the same eye-glass, and often a similar orchid. The only difference which can be discovered is that the lines of the face are a little softer in the son than in the father; there is some trace, it is said, of the gentleness of the mother whom he never knew in Mr. Austen's looks.

Admiral Togo, the Japanese naval commander, is a man of few words, but of iron determination. One of his most remarkable characteristics is

his capacity for remaining perfectly still for hours without moving a muscle or saying a word. It is said that his habit of musing, with nothing but his pipe as a companion, has stuck to him all through his career, and that it is during these moments that he makes his plans for the destruction of an enemy or the improvement of his own fleet.

Mme. Carlier, who was recently married to Captain Andre Carlier, in Paris, enjoys the unique distinction of being the only woman in France wearing the decoration for "war services." In 1895 she won for herself the cross of the Legion of Honor, awarded for her bravery in defending some hundreds of Armenians who had taken refuge at the French Consulate at Siras, in Asia Minor, when pursued by the Turks. Her late husband, M. Maurice Carlier, was French Consul at that period.

A THOUGHTFUL PRIEST.

Points Out to Mothers the Way to Keep Their Children Well and Happy.

Rev. K. L. Francoeur, Casselman, Ont., is a kind-hearted priest who has done much to alleviate suffering among the little ones in the homes of his parishioners. Writing under a recent date he says: "I must say that Dr. Williams' Baby's Own Tablets are deserving of the high praise they have had as a cure for the ailments of children. For the past eight months I have been introducing them in many families, and always, the mothers tell me, with perfect results. Their action is always effective, without any sickly reaction, and they are especially valuable in allaying pains in the head, fever, teething, nervousness, sleeplessness, spasms, cramps in the stomach and bowels, colic and other troubles. Their regulating action gives almost instant relief, and gives speedy cure. This is the comforting experience that has come to my knowledge out of their judicious use. I am glad to give you my sincere testimony, and I will recommend the Tablets to all mothers and nurses of sick children as I have done heretofore."

The Tablets are sold by all medicine dealers, or mothers can obtain them by mail at 25 cents a box by writing to The Dr. Williams' Medicine Co., Brockville, Ont.

Alderman Sir Otto Jaffe, Lord Mayor of Belfast, is the most distinguished Jew in the Emerald Isle, and with Sir Israel Hart, of Leicester, shares the distinction of being the shining light of provincial Jewry. He was first Lord Mayor of Belfast in 1899-1900, the following year becoming High Sheriff of the city. He is head of the firm of Jaffe Bros., linen merchants, one of the biggest business houses in the city, a J. P., member of the Harbor Board, and Governor of the Royal Hospital. Besides all this, he is Consul for the German Government—a somewhat unique position for a Lord Mayor.

To Enliven the Liver

Aid Digestion and Regulate the Action of the Bowels You Must Use

Dr. Chase's Kidney-Liver Pills

The Great Specific for Liver and Kidney Diseases.

It is the liver that is largely responsible for indigestion and constipation—derangements that are a constant source of trouble.

The bile, which, when left in the blood, is a poison to the system, causing biliousness, headache and muddy complexion, becomes of priceless value when passed into the intestines to aid digestion and ensure regular action of the bowels.

The healthy liver separates bile from the blood and sends it into the intestines.

IF YOU FIND YOUR LIVER SLUGGISH AND TORPID IN ACTION DR. CHASE'S KIDNEY-LIVER PILLS WILL BRING RELIEF AND CURE MORE PROMPTLY THAN ANY TREATMENT YOU COULD FIND.

By enlivening the action of the liver they remove the cause of biliousness, headache, indigestion, constipation and other accompanying symptoms.

This specific action of Dr. Chase's Kidney-Liver Pills on the liver is what makes them of so great worth as a family medicine and ensures them a lasting place in the home.

Mr. Rogers Clancy, farmer, Chesham, Bruce County, Ont., writes:—"I have used Dr. Chase's Kidney-Liver Pills, and would say that there is no medicine that equals them as a cure for stomach troubles, biliousness, torpid liver and headache. I was troubled a great deal with these ailments before using Dr. Chase's Kidney-Liver Pills, and they have proven wonderfully successful in my case."

One pill a dose at bedtime and Dr. Chase's Kidney-Liver Pills will ensure healthful, regular action of kidneys, liver and bowels; 25 cents a box, at all dealers, or Edmanson, Bates & Co., Toronto. The portrait and signature of Dr. A. W. Chase, the famous receipt book author, are on every box.

DOES THE BABY THRIVE?

If not, something must be wrong with its food. If the mother's milk doesn't nourish it, she needs Scott's Emulsion. It supplies the elements of fat required for the baby. If baby is not nourished by its artificial food, then it requires

Scott's Emulsion

Half a teaspoonful three or four times a day in its bottle will bring the desired result. It seems to have a magical effect upon babies and children.

SCOTT & BOWNE, Chemists, Toronto, Ont.