

About the ...House

English Pudding—One-half cup of molasses, one cup of sugar, one-half cup of butter, two cups of flour, two cups of sour cream, one cup of seeded raisins, one-half cup of currants, one-quarter cup of citron, one large teaspoonful of cloves, one small teaspoonful of nutmeg, one-half teaspoonful of cinnamon, one and one-half teaspoonfuls of lemon, one tablespoonful of vanilla, four eggs. Stir molasses, sugar, and cream together with the dodo. Beat eggs to a light froth and add the flour; lastly, melted butter. Stir briskly five minutes. Steam three hours.

Corn Gems—Coarse breads made from rolled oats, rolled wheat, whole wheat, and cornmeal are very necessary daily foods. They keep the lower bowel in healthy action. People who use white bread constantly belong to the class of people found usually among dyspeptics, and that other class having headaches almost daily. If you use coarse or granulated cornmeal take one cupful of cornmeal and half a cupful of bread flour, using the same quantity as given or ordinary muffins.

Grape Fruit Preserves—When eaten, grape fruits are cut in halves, crosswise, well sweetened with granulated sugar, and the rinds are then ready to be preserved. First, clean out every particle of the tough, inside skins. Then grate the rinds edgewise on a coarse potato grater. Soak over night. Drain off the water and boil until tender. Drain off the boiling water also and throw it away. Make the syrup of two cups of sugar to one of water and let it boil until it begins to thicken. Add the grated grape fruit rinds to the boiling syrup and boil steadily for 20 minutes. The flavor is delicious. It is economical and good and keeps indefinitely.

Graham Mush—With all the many varieties of breakfast foods, new and old, cooked and uncooked, we occasionally return to a dish of plain graham mush—the breakfast food of my childhood. To be really good the water, salted to taste, should be boiling hard before the flour is added. This must be sifted in slowly through the fingers and stirred constantly to prevent lumps. If the mush cools perceptibly during the making, wait a moment until it boils again, and boils hard or the mush will not be so good. The stiffness of the mush may be varied to suit individual tastes. As it needs only to be cooked a few moments like "minute pudding," it is a very satisfactory emergency dish.

Lemon Pie Without Lemon—Line a pie tin with pie crust dough, prick the bottom well with a fork to keep it from blistering, and bake. The crust should be ready before beginning to make the filling. For the filling, beat the yolks of two eggs (saving the whites for frosting), with three-quarters cup sugar until smooth then stir in 3 tablespoons vinegar, and add 2 heaping tablespoons flour and stir until thoroughly mixed together; add 1 cup boiling water, stir well, then set over the fire until it thickens, being careful to stir well all the time to keep it from sticking to the bottom. Now set it away and let cool while you beat the whites of 2 eggs to a stiff froth; add quarter cup sugar and stir just enough to

mix the sugar in well. To the lemon pie filling, which has been cooling, add 2 tablespoons lemon extract, stir well, then put into the piecrust. Spread the frosting on smoothly and set in the oven, on the top grate, until a light brown. This filling makes one pie and is very good. Most people like it better than when made of the lemon, as it has a more pleasant flavor.

Sweethearts—Make some nice puff paste, roll out quarter inch thick and cut out with a heart-shaped cookie cutter. Place in a pan, sprinkle with fine granulated sugar and bake in a quick oven. When done, the cakes will be of a feathery lightness, and of a pale bronze color. Remove them from the pan, and when cold spread the underside of half the hearts with jelly or jam. Place a plain heart on each (sandwich style), and press together. Chocolate or other icing may be used instead of the first named filling.

PRESERVING MEAT.

The old method of pickling meat in a strong saltwater brine is still very generally used by farmers in putting up their annual supply. This method produces a strong flavored, rather dry and indigestible product. There is a popular impression that salt-peter is a very powerful preservative and that salted meat will not keep without it. In fact, salt-peter is not a preservative at all. It is a strong astringent, hardening the meat fibres, expelling the natural juices and decreasing the nutritious qualities of the meat. When taken into the human body in quantity, it acts as a powerful irritant to the mucus membranes of the stomach, bowels and kidneys. The use of salt-peter upon meat is unnecessary and undesirable. A much better and safer substitute is cream of tartar.

To make a good, mild and wholesome meat pickle take the following materials for each 100 pounds meat: Common salt 8 pounds, brown sugar 2 pounds, cream of tartar 2 ounces, water 4 gallons. First boil the water for 15 minutes and then stir in the salt, sugar and cream of tartar. Keep hot until all dissolved. Let the pickle cool before using.

Pack the cut meat as solidly as possible in a clean barrel. Place the larger pieces at the bottom. No piece should measure over 6x12 inches. Pour on the cooled pickle and completely cover the meat. Cover the barrel tightly and set away in a cool, dark, dry place. The meat may remain in the pickle until wanted for use. If to be smoked, remove from pickle after six weeks and drain for a day or two before smoking. To smoke use green hickory wood. Those who like a flavor may add a few chips of sassafras or juniper berries. The smokehouse must be dark and air-tight, except the chimney. This should be covered with wire mosquito netting. The skippers which damage farm cured meat most often attack the meat in the smokehouse. The parent of the skipper is a fly which infests meat houses, but which may be easily kept out by means of wire netting and well closed framing.

After smoking until a light brown is attained, wrap each piece of meat in brown paper and inclose in bags made of unbleached muslin. Tie or sew these securely, then dip the bags for two minutes into a thick lime or ochre wash, to which has been added a little salt and some liquid glue. The water used in making this wash should have been boiled. Instead of bagging the smoked meat, it may be packed solidly and deeply in clean, dry oats or chaff.

HINTS FOR THE HOME.

When windows are difficult to open rub the cords with soft soap and the sashes will run smoothly.

For a shampoo mixture make a froth of good toilet soap, and when lukewarm add to it the beaten yolk of an egg and a dessertspoonful of spirits of rosemary.

When the hair splits it should be cut by a good hairdresser and singed. Have this treatment carried out at least once a month, and the condition of the hair will soon improve. To keep sponges soft and white wash them in warm water with a little tartaric acid in it, then rinse in plenty of cold water. Care must be taken not to put too much tartaric acid, or the sponges will be spoilt.

Borax water is useful for the toilet. Make it by dissolving as much borax as the boiling water will take up. Use a tablespoonful of this solution in about one pint of boiling water for washing the hands at night.

A good metal polish may be made as follows: Take half a pound of powdered rottenstone, one pound of soft soap, and one quart of soft water; boil all together for half an hour, and then set in tins for use. Apply with a flannel, and polish with soft rags.

Oil for clocks should be very pure, and can be made so in this manner: Put a quarter of a pint of lime-water to a pint of oil in a bottle, shake it well, and let stand for five days; then draw off the oil carefully for use.

Fruit Stains on Linen—If applied at once, powdered starch will take out many kinds of fruit stains on linen. It must be left on the stained part for a few hours, so that all discolorations absorbed by the starch.

ONE REQUEST.

"Our society," said the prison visitor, "is anxious to help you. Is there anything you'd like us to secure for you?"

"Well," replied the convict. "I would like to have permission to invent a flying machine and use it."

SAVE THE MOISTURE.

Importance of Forests Is Beyond Computation.

The rapidity with which a fresh, brisk wind will dry clothes on the line is familiar to every housewife. Almost intuitively one swings in the air anything from which one wishes to have a trace of moisture removed, like a piece of writing when one has mislaid the blotting-paper. From the same principle it follows that where land tends to dry too rapidly, under the influence of constant breezes, rows of trees planted as a windbreak may prove useful.

It often happens on great plains, where the natural precipitation is hardly up to the needs of agriculture, that extra fresh evaporation, due to prevalent high winds, still further accentuates the difficulty. In such conditions the "shelterbelt," or windbreak, illustrates anew the maxim that "a penny saved is a penny earned."

The effect of the wind in increasing the evaporation of water surfaces has long been known. Recent experiments show that it is the same with the moisture of the land, and that soil several hundred feet away from a windbreak dries up half as fast again as that near by—a difference not wholly accounted for by the greater shade. A lake in the woods will evaporate only half as fast as one in the open.

This is by no means the only advantage of the lines of trees which form so conspicuous a feature of many European landscapes. Orchards need protection against the gales that often accompany the summer storm. Gardens are more successful when thus surrounded. Domestic animals, more dependent than man on nature's moods, derive great benefit from any tempering of the extremes of heat and cold.

The economic importance of forests in regulating the flow of streams is beyond computation. They prevent wind and water erosion, and thus allow the soil on hills and mountains to remain where it has formed, a natural sponge at the source of the watercourses.

"It is the amount of water that passes into the soil," an expert says, "and not the amount of rainfall, that makes a region a garden or a desert."

A SPRING NEED.

The Indoor Life of Winter is Hard on the Health.

Not exactly sick—but not feeling quite well. That's the spring feeling. The reason—close confinement indoors during the winter months, breathing the impure air of badly ventilated houses, offices and workshops. The trouble may manifest itself in a variable appetite, little pimples or eruptions of the skin, a feeling of weariness, and perhaps an occasional headache, or a twinge of neuralgia or rheumatism. Perhaps you think the trouble will pass away—but it won't unless you drive it out of the system by putting the blood right with a health-giving tonic. And there is only one absolutely certain, blood-renewing, nerve-restoring tonic—Dr. Williams' Pink Pills for Pale People. Thousands of grateful people have testified that these pills are the best of all spring medicines. They actually make new blood; they brace the nerves and strengthen every organ of the body. They make tired, depressed, ailing men, women and children bright, active and strong. Mrs. N. Ferguson, Ashfield, N.S., says: "For the benefit it may be to others I take much pleasure in saying that I have found wonderful benefit from the use of Dr. Williams' Pink Pills. When I began taking them I was so badly run down that I could scarcely go about the house. I was also troubled with palpitation of the heart and weak spells, but the pills have fully restored me and I am now enjoying better health than I ever expected to have again."

If you want to be healthy in spring don't dose yourself with purgatives—they only weaken—they can't cure. Don't experiment with other so-called tonics. Take Dr. Williams' Pink Pills at once and see how quickly they will banish all spring ailments, and make you active and strong. Sold by all medicine dealers or sent by mail at 50 cents a box or six boxes for \$2.50 by writing the Dr. Williams' Medicine Co., Brockville, Ont.

SLAVE KING'S SON-IN-LAW.

"Black Bill," the oldest resident of Fiji, has died at Levuka at the age of eighty-six. He was born a slave on a plantation in one of the Southern States of America in 1817, but he ran away and got on board a ship bound for Berwick-on-Tweed, where he called himself William Berwick. A Berwick whaling ship, on which he sailed for the South Pacific, was wrecked on the Samoan Islands, where "Black Bill" married a Samoan. He left Samoa fifty years ago and went to Fiji, where King Cakobau gave him one of his daughters in marriage on condition that he acted as his interpreter and became his slave for seven years.

A MEDICAL GAG.

Patient—I've been telling you my symptoms for an hour, doctor, and you haven't said a word.

Doctor—Let me see your tongue, madam. No, it isn't.

Patient—Isn't what, doctor?

Doctor—Isn't hung in the middle.

Delightfully Always Pure Refreshing

"SALADA"

Black, Mixed or Green Tea.

Sold only in lead packets. By all Grocers.
Highest Award St. Louis 1904.

WHAT GRAND DUKES COST

A LUXURY BRITAIN MANAGES TO DO WITHOUT.

Relatives of the Tsar Take Immense Sums From the Russian People.

The Russian Royal Family is the most numerous of any attaching to a contemporary reigning house whose members remain in their own country. Also it is the most costly, relatively and absolutely.

Officially, the Tsar receives \$7,500,000 for his own use and enjoyment; but there are separate allowances for his brother, the Grand Duke Michael, and for his sisters, the Grand Duchess Xenia, wife of the Grand Duke Alexander Michailovitch, and the Grand Duchess Olga, Duchess of Oldenburg. Brothers, sisters, children, and grandchildren of the reigning Emperor are entitled to this grant so long as they stand in that relation to the head of the State.

The \$7,500,000 with which the Tsar is credited is only the officially admitted total; nearer the actual sum is the showing of a French semi-official publication—suppressed by the Russian Censor—which puts down his revenue from his country at \$42,573,600 a year.

WOULD WANT SCOTLAND.

King Edward's Civil List, for himself and Queen Alexandra, reached the modest total of \$2,350,000 per annum; an additional \$530,000 covers the annuities of the whole Royal Family—\$150,000 to the Prince and Princess of Wales, \$125,000 to the Duke of Connaught, and lesser sums to others of the Royal circle.

Therefore, the total cost of the ruling house of the greatest Empire the world has ever seen is less than would suffice as official emolument for a couple of Russian Grand Dukes!

The Grand Duke Sergius, who was recently assassinated, drew \$1,500,000 a year, and the others holding offices of high title are correspondingly well paid. This refers, of course, to their official positions under the State, and is distinct from the huge private income set inalienably aside for Russian Royal blood not in direct order of succession to the throne.

Had we an army of grand-ducal relatives nearly forty strong—of the Sovereign, as has Russia, we should have to set aside for their maintenance the whole of Scotland, and perhaps a couple of million of our choicest acres in addition. Ever since the days of the Emperor Paul I. there has been devoted to Royal purposes an estate known as the Imperial Appanages, whose revenue provides the private income of those who are born Grand Dukes or Grand Duchesses, children and grandchildren of the Tsar, but not in direct line of succession to the crown.

800,000 SLAVES.

This estate formerly had attached to it 800,000 slaves; but, even with the emancipation of the serfs, it remains to-day an increasingly valuable property, and yields a minimum of \$10,000,000 a year, every penny of which goes into the pockets of the Grand Dukes and Grand Duchesses, no matter what their other sources of income.

Then there are the official posts. If we were Russified for our sins into the acceptance of Grand Dukes, we should not have been paying the late Duke of Cambridge \$60,000 a year pension for his services as Commander-in-Chief of the Army, but twenty-five times that sum for less efficient service. We should have, say, such a man as the late Duke Constantine Nicolavitch, father of the present Grand Duke Constantine. His command of the Russian Army led to the hideous mismanagement, humiliation, and defeats at Plevna, where the day and Russia were only saved by his deposition and the appointment of brave old Todleben, the hero of Sebastopol, who fought like a soldier and an honest administrator of a trust, and not like a Grand Duke.

Then, at the head of the Navy we should have a Grand Duke Alexis. He has translated Captain Mahan's "Sea Power" into Russian, but managed to forget all its lessons. For he it is who has brought the Russian Navy to the condition of ludicrous inefficiency and unpreparedness of which the Japanese have so fully taken advantage. And, judging by precedent, the danger would not end there.

HOW THEY GET MONEY.

Not long ago a relative of the admiral-general wanted money, and

was promised a prodigious commission if a battleship were ordered in a certain quarter. He gave the order there and then. The Grand Dukes of the Admiralty, when eventually they came to hear of it, had to foot the bill to save the face of the family; and the ship proved an excellent target for the Japs at Port Arthur.

Governorships of military and civil districts, paid for with princely generosity by those who toil not neither do they spin, would be placed at the disposal of our Grand Dukes, and, supply of these failing, we should, still modelling our procedure upon the Russian, create others.

We should want, say, a Minister of Mercantile Marine and Commercial Ports. Russia did eighteen months ago, and the Tsar thoughtfully gave the office to the Grand Duke Alexander Michailovitch, his most excellent brother-in-law. There was not sufficient money available for his Imperial Highness, so he blackguarded M. de Witte for more. M. de Witte, who knows where the money goes, complained to the Tsar, and went so far as to resign, whereupon the Grand Duke apologized—and got his increase later.

We should not expect our naval and military Grand Dukes to earn when war broke out. Only two of the Russians have done—Boris, who was sent back from the front for striking Kourapatkin when the latter refused to have the youngster's dissolute retinue in camp; and Cyril, who has come back from the seat of war to make love to a divorced princess. No; no war for the Grand Dukes. There would be plenty to keep them occupied, even if they did not all, like the Admiral-General Alexis, take to breaking the bank at Monte Carlo, and winning \$50,000 an hour.

ALL EXPERT "JUGGLERS."

There would be public moneys to handle. No department of public revenue escapes the grand ducal hands. It may be money for clothes and food and ammunition for the men who are laying down their lives at the front; it may be the creation of a memorial to the brave dead, or a fund for the sustenance of the barely living—the grand ducal hand is impartially receptive.

And there are State funds to juggle. There are \$265,000,000 a year from State domains; \$275,000,000 a year from such monopolies as mining, minting, posts, telegraphs, and telephones; and sums which come from the liberated serfs and Crown peasants. And there are the outgoing sums, war funds, and all the general public expenditure, not forgetting the \$1,083,850 a year for the Tsar's stud. Into all these accounts the acquisitive fingers of the Grand Dukes find their way, and do not come out unrewarded.

Such are some of the directions by which we in England should be affected by the installation of Grand Dukes among our rulers. Happily, we have outgrown all such possibility of this worst of all corrupt oligarchies. Feudalism died with us centuries ago. It was struck dead in France a hundred years back, and it looks as if the anniversary of that overthrow were going to be kept in Russia.—London Answers.

VALUABLE TO MOTHERS.

Baby's Own Tablets are for children of all ages—they are equally good for the new-born babe or the well-grown child. They will promptly cure colic, indigestion, constipation, teething troubles, diarrhoea, and simple fever. The Tablets break up colds, prevent croup, and promote healthy sleep. They are guaranteed not to contain a particle of opiate or any of the poisons found in so-called "soothing" medicines. Every mother who has used these Tablets speaks of them in the highest praise. Mrs. T. Timlick, Pittston, Ont., says:—"I have used Baby's Own Tablets with the most satisfactory results. I can recommend them to all mothers as a remedy for teething and other troubles of childhood." You can get the Tablets from any medicine dealer, or by mail at 25 cents a box by writing The Dr. Williams Medicine Co., Brockville, Ont.

HIS GOOD POINT.

Binks—"You don't seem to take to my little boy. He has some mighty fine points."

Spinks—"Yes, there's one thing about him that any father should be thankful for."

Binks—"Ah! Thought you'd acknowledge it. What is it?"

Spinks—"He's not a twin."

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.