

About the ...House

SOME DAINY DISHES.

Mustard relish is made by mixing smoothly half a teaspoonful of made mustard with a dessertspoonful of sugar and a tablespoonful of vinegar. Stir till all is smooth, and serve with steak, bloater, etc.

A Dainty Dish of Peas.—Stew the green peas with a little butter and no water in a covered pot till tender, the time varying according to the age of the peas. If the peas are at all old add a little sugar in the cooking.

For Fruit Ices.—Take a pint of ripe fruit, six ounces of caster sugar and, if the fruit is very sweet, the juice of a lemon. Pound the fruit with the sugar, rub through a fine sieve; mix gradually with one pint of custard or cream, and freeze.

Make peppermint water thus: Take the dried herb of peppermint, three-quarters of a pound, and as much water as will prevent it from burning. After seething over the fire, distil off two quarts and bottle for use.

Make sweet spice for flavoring cakes as follows: Two ounces each of cloves, cinnamon, mace, nutmeg, one ounce of ginger, and three ounces of sugar. These ingredients should be all finely powdered, mixed well, and passed thrice through a fine wire sieve. Store in small airtight tins for use.

Raspberry Jelly and Custard.—Stew three pounds of raspberries in half a pint of cold water till tender; sweeten to taste, strain the juice and put it in the saucepan again, bring it to boiling point, and then stir in two ounces of cornflour, previously made into a smooth paste with cold water. Boil while stirring for two or three minutes, and then pour into a wet mould. When cold turn out and serve with custard.

On Custard Making.—Beat the eggs thoroughly with a fork, and strain them into the hot milk, cook in a double saucepan, or a jug set in a pan of boiling water. Watch for the formation of the thickening on the spoon and saucepan, then remove instantly. Pour the custard into a cold basin, stir one way round till nearly cold and thickened. If these directions are followed custards will easily be made of first-rate quality.

An Elegant Fruit Tart.—Bake an ordinary fruit tart, and when it is cold cut a large piece out of the top crust, leaving little more than the outer edge. Whip till very stiff, cream slightly colored with cochineal (or make a thick custard), and place it in its stead. Garnish with squares of the top crust, and in the centre of each place a small clot of the cream. This is an easily-made and dainty-looking luncheon dish.

Milk Rolls.—Rub one ounce of butter into four ounces of flour with the tips of the fingers. Add half a teaspoonful of baking-powder and a pinch of salt. Gradually stir in sufficient milk to make it a stiff dough. Take rough lumps and place them on a flat floured tin. Bake in a quick oven for twenty minutes; place on a sieve to cool. This quantity makes four or five rolls. If preferred the dough may be rolled into small oval shapes and brushed with milk or beaten egg to give a glazed appearance.

To prevent jam crystallizing procure the best sugar and put three-quarters of a pound to every pound of sound, ripe fruit. Scatter the sugar over the fruit on big dishes twelve hours before the jam is to be made. Stir constantly while the fruit boils, and directly the syrup jellies on a cold plate place jam in pots. Store in an airy cupboard in a dry place. A teaspoonful of cream of tartar may be added to every gallon of jam while still hot to prevent the preserve from graining.

Green Tomato Preserve.—Wash and slice the tomatoes; it is a good plan to press them in a sieve for a few hours. Cover them with a plate and place a weight on plate. Do not use the water pressed from them. To 1 pound tomato add 1 pound white sugar and as little water as will melt the sugar. Grate the yellow peel from lemons, 1 to each quart preserve. Add this and the sliced pulp, after removing the white part, and boil slowly together 2 or 3 hours.

Green Pea Salad—Arrange lettuce leaves in bowl, large dark leaves outside, white small ones toward

centre. Use 1 head lettuce and a pint of cold, seasoned, cooked peas. Bits of cold lamb or chicken scattered between the leaves is an appetizing addition. Place the peas in the centre of the lettuce and pour salad dressing over. Serve cold.

Beet and Carrot Salad—Chop 5 medium-sized beets fine. Season with 1 teaspoon salt, ½ teaspoon mustard and a pinch of pepper. Stir in 1 tablespoon sugar. Cover with vinegar and let stand over night. Drain and place on lettuce leaves. Add small cubes of boiled carrot, using 1 large or 2 small ones. Pour salad dressing over and serve cold.

HINTS FOR THE HOME.

Stand charcoal in the larder; you will find that it enables you to keep meat sweet and wholesome for a considerable time.

To soften hard water for washing purposes add a teaspoonful of borax to a quart. The borax is quite harmless even to a very delicate skin.

Ink spill on a carpet may be taken up without leaving any stain if dried salt be applied immediately. As the salt becomes discolored brush it off and apply more. Wet slightly; continue till the ink has disappeared.

How to Remove paper labels from old bottles.—Wet the face of the label with water and hold it an instant over any convenient flame. The steam formed penetrates the label at once and softens the paste.

If jam is put into open tarts before they are baked the jam is often burned. To prevent this place a small piece of bread in each, that the tarts may not rise out of shape; when done take out bread and replace with jam.

How to keep a piano.—In damp weather the piano should be closed when not in use, as dampness is its worst enemy. In dry weather open the piano so that the dry air may get to it and keep the keys from sticking, and the ivory from turning yellow.

When making jam pour a few drops of the best salad oil into the preserving pan, and then with a piece of soft paper rub the oil all over the bottom. This will prevent the jam from sticking to the pan, if the stirring be not quite as constant as it ought to be.

Clean the coat collar by rubbing thoroughly with a flannel dipped into ammonia and boiling water in equal quantities. As the surface of the flannel becomes dirty apply a fresh side. If this does not answer, I should send the coat to the cleaners.

Whitewash.—Stir six pounds of whiting into cold water, avoiding all lumps. Steep three ounces of glue for twelve hours in cold water, then heat it, until it is dissolved, and pour into the whiting while hot. The wash must be of a consistency to be applied with a whitewash brush.

A hint to those who dislike sunburn.—Nothing is pleasanter to use as a cure for rough sunburnt skins than plain slices of cucumber. The way to use it is to cut off a thin slice, rub the skin well with it, drying afterwards with a soft towel. This remedy is said to be as efficacious as any of the compounds sold now-a-days to whiten the skin, and is far cheaper.

An Eiderdown Quilt is often difficult to store in summer, and so it is kept on the bed and gets dirty. Where space is cramped I always fold my eiderdown into a nice square and sew it up in a thin linen cover. Prettily covered with fancy muslin, this makes a most useful sofa cushion for the summer.

Try This—Always rub a little soft butter or lard over the top of bread dough when set to rise and also after being molded into loaves. This prevents the forming of a hard crust.

HINTS ON JELLY MAKING.

Jellies are all made alike after the juice is obtained. This is boiled 20 minutes, the sugar is then added, and as soon as it is entirely dissolved the juice may be poured into the glasses. The following points, if carefully observed will do much to prevent possible failure:

The sugar should be heated before being added to the juice.

The "20 minutes" should be counted after the boiling begins.

The boiling should be brisk, but not violent.

There is no need of skimming until just before pouring the jelly; it is wasteful.

Cook about 1½ pints of juice at a time; never more than 2 pints.

Nearly all jellies are improved in flavor by the juice of a lemon to each pint.

Crab apples, which should be cut up, wild plums and the dry fruit and the parings, cores and seeds from quinces and apples must be almost covered with water and boiled until soft to obtain the juices. Berries need no water, but should be slowly heated until all their juice is freed.

Grapes just turning are better than ripe ones for jelly.

Jelly bags for straining the cooked fruit must always be scrupulously clean.

POOR FELLOW!

Hicks—For goodness' sake! look at Salladaya shoveling in his dinner. I thought he was a dyspeptic. Wicks—So he is; the worst sort. He's burdened with an optimistic appetite and a pessimistic digestion.

CONFLICTS IN WAITING

WARS THAT MAY BE WAGED IN THE FUTURE.

The Cessation of the War in the Far East May Bring On Others.

It is pleasant, certainly, to think that Togo won the battle of Tsushima in the centenary year of Trafalgar. We should, however, hope that history will not repeat itself too much, for if the twentieth century's opening years are to be anything like those of the nineteenth, we have a sanguinary time in store for us.

Trafalgar took place while Napoleon was in the thick of his European campaign, and ten years elapsed before that terrible war was brought to a close by Wellington at Waterloo. Is there to be another ten years of terror for us now? Events do rather suggest it.

Japan's signal victory not only does not bring instant peace with it; it threatens further wars. As paramount power in the Far East, is she not likely to turn her attention to her neighbors as soon as the mood seizes her? And her neighbors comprise half the civilized world.

Supposing Russia to be entirely ejected from the Pacific shores, Japan will find herself gazing, not very pleasantly, straight into the not very beautiful eyes of Germany, who holds Kiao-Chau and the Shan-Tung peninsula, which lies right on Japan's seapath to Tien-Tsin and the Chinese capital.

A war we may confidently await, therefore, is one between Japan and Germany, unless, of course, the latter shows more than her usual affability.

WHAT THE JAPS WOULD LIKE.

Fortunately, Britain has no territory—save the unimportant Wei-Hai-Wai—nearer to Japan than Hong-Kong, so serious complications are scarcely likely to arise so far as China is concerned. But it is a notorious fact that Japan would very much like an outlet for her surplus population in northern Australia.

Nearer to Japan than that, however, lie the Philippine Islands, which seem almost destined to be joined to the Japanese group.

Possibly Uncle Sam may, at some not very distant date, become embroiled with Japan, and then—well, we all remember how war began with Russia. Japan, again, is supposed to have rather an envious eye on the Hawaiian Islands, in the Mid-Pacific, which just now are American.

France, as we know, has already had a little private view of Japanese teeth over the prolonged stay of "Rej" in Saigon waters. It should not be forgotten that Annam and French Cochinchina are not so very far from Japan, and, taken together with Siam, which adjoins, would form a nice little mouthful should the Island Empire develop a land-grabbing appetite. And that would bring Japan next door to Burma, which is British.

EUROPEANS MAY WAR SOON.

Another neighbor of Japan is Holland, who with Java, Sumatra, and other East Indian islands, possesses some attractive morsels for the Japanese palate.

But it is to be hoped and expected that Japan will not prove so aggressive a neighbor as this, for after all she is not quite so bad as a European Power.

If we want to find good war scenes for future news-bills, it is not necessary to look so far away as the Pacific for material. Europe has, in her own circle, sufficiently troublesome problems, and not in those regions to which we give most attention.

The recent rupture between Norway and Sweden reminds us that we have an awkward political problem.

The Norwegians view the Swedes much as the Irish at one time viewed the English, only a little more so. A war between the two countries might involve Russia and Germany.

Russia, seeking "revenge" for her defeat in the East, might try it on the Scandinavians, as she has already on the Finns; and Germany, stronger in the Baltic than Russia, might object. So there you have material for a fine Baltic "bust up."

GERMAN AMBITIONS.

Another possible war would be the Dutch-German conflict. It is known that the relations between Queen Wilhelmina and her German Consort, Prince Henry, have not been ideal. Rumors of an approaching separation are current, and, should this take place, there is no knowing but that Germany might seek to effect her dream of many years to overwhelm Holland, reduce it to the same position as Bavaria and Saxony, as a Federal State of the German Empire, and gain possession of the splendid Dutch harbors.

She would also assume possession of the Dutch colonies in the East, which would at once give her a new colonial empire, and enable her to think seriously of a conflict with Japan on her own grounds.

We must not forget that Germany has dreams of world-empire, and Holland is an easier prey for her than Britain. Besides, Germany in the past has always used one war as a stepping-stone to another; and the Dutch war would get her into trim for the British—provided, of course,

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that Britain did not first stop the little game by wiping out the German fleet.

A war between two allied Powers seems absurd, yet that is exactly what is threatened yearly between

ITALY AND AUSTRIA.

Though united by the Triple Alliance, those two States "enjoy" a lasting enmity which equals any other.

Italy cherishes a life-long grudge against Austria by remembering that Austria was once her overlord and oppressor. Italy also is distinctly "nervous" at the increase of Austrian naval power in the Adriatic, and her possession of the opposite coasts of Bosnia and Herzegovina. Italy would, also, value the possession of such seaports as Trieste and Fiume, which are already more Italian in population than Austria. Italy also is supposed to have ambitions in the division of Macedonia, which are not the same as those of Austria.

A war which may come at any moment is the Greco-Bulgarian. Though those two countries are separated by the country of Macedonia, their rivalry and mutual hatred is so great that they are longing to get to death-blows.

The dispute is for the ultimate possession of Macedonia, and Bulgaria is intriguing in the north and Greece in the south for the supremacy. The hatred of the two nations for each other is so great that the very existence of the Turk is almost overlooked.

Occasionally, however, that amiable gentleman reminds them of his existence by the impartial and extensive massacre of both.—Pearson's Weekly.

IN A CANNIBAL COUNTRY.

An Explorer's Experience on An Island on the Pacific.

One of the wildest and most savage regions yet left among the cannibal countries of the Pacific, says Everybody's Magazine, is the great island continent of New Guinea; yet even there among the most brutal and warlike of the natives are to be found the workers of the American Bible Society, fearlessly carrying on their work. How great are the perils which they meet them can be gathered from the note-book of an explorer:

For three days after the hideous fate that had befallen my companions up the Fly River, I made my way alone through the dense jungle, carefully avoiding all beaten tracks, in the direction of Port Moresby, where safety awaited me.

On the morning of the fourth day the forest suddenly opened before me, and I perceived to my terror that I had stumbled upon a Papuan village. Close together stood some hundred conical, grass-roofed huts, held high off the ground by slender bamboo piles, which gave them for all the world the aspect of houses perched on stilts.

In the center of the village was one hut, larger than the rest, whose pointed thatch rose into the air like a steeple—evidently the home of a chief. On the side of the clearing remote from me I noticed the watchmen's lookouts, small thatched shelters, stuck like nests among the upper branches of trees. I had clearly lost my way, and struck a populated district.

Convinced from recent experiences that all the natives were unfriendly, I gazed with horror on the householders lazily sunning themselves on the high platforms of their huts. A warning from a watchman would be all that was necessary to turn each of them into an active and relentless enemy. I should be seized, tortured, and finally clubbed to death, to figure later as the chief piece at a feast of victory.

And then before my despairing eyes a miracle happened. The door of the large hut opened and a white man emerged, followed by a troop of more or less clothed savages bearing businesslike bundles on their heads. Who these men were, what was their business I did not stop to think. One of them was white; the others were evidently under his control. I cleared the ground between us, and casting myself before him, demanded protection.

Later, fed, bathed and rested, I asked my rescuer who and what he was, what had brought him to the interior of New Guinea, and how he had been able to establish friendly relations with the villagers.

"I am the principal Bible collector of the American Society on this island," he replied, "and the chief of this village is as much a supporter

and well-wisher of ours as any Papuan can be."

"But surely," said I, "all missionary work here was given over since the Rev. Mr. Chalmers and his companions were clubbed to death by the cannibals?"

"Episodes like that never stop us," he replied, calmly. "It was the same thing in China during the Boxer massacres, and in a dozen remote regions where the blood of martyrs has been sown."

And then, sitting there in the chief's hut, which was decorated with strings of human skulls, with fetish and devil huts on each side of us and the great jungle all about, I learned more of the romance of sowing the Bible in foreign lands than I had ever dreamed of.

CHILDREN ARE UNDERFED.

So a Committee of London County Council Reports.

The Education Committee of the London County Council has presented a report to the Council with regard to underfed and improperly fed children in the London schools. The Council, with a view of checking the physical deterioration existing among the London population, and securing the best results from the expenditure on education, asked the Education Committee, to consider and report as to the necessary Parliamentary power being obtained for the provision of food where necessary for the children attending rate supported school in London, and as to obtaining powers to recover the cost of such food from the parents or guardians in cases where the need arises through causes other than poverty. Following closely on this instruction an order was issued by the Local Government Board upon the same question, and the committee report the following conclusion:

First, the children do come to school underfed.

Second, that others, and probably a larger number, are ill-fed.

Third, that it is impossible to secure the best results in the case of either underfed or ill-fed children.

Fourth, that the order of the Local Government Board is not likely to produce good results, because it provides for a division of authority.

Fifth, that although the Council should assist in carrying out the order where local authorities desire it, it is not for the Council to initiate proceedings thereunder.

Sixth, that while the necessity for feeding children as the last resort out of public funds is a proposition indorsed by the whole spirit of the poor law, there are strong arguments against seeking new legislative powers at the present moment.

Seventh, that the non-efficiency of present voluntary agencies to meet the demands of money of the case does not yet appear to be proved.

The report of the joint committee on underfed children seems to point to the fact that although in some few places there has been difficulty experienced in coping with all of the needs, the difficulty has arisen from want of complete organization rather than from a deficiency of funds. And the joint committee apparently are of the opinion that private benevolence is not by any means yet exhausted.

KEEP CHILDREN WELL.

If you want to keep your children hearty, rosy and full of life during the hot weather months, give them an occasional dose of Baby's Own Tablets. This medicine will prevent all forms of stomach and bowel troubles which carry off so many little ones during the hot summer months, or it will cure these troubles if they come on unexpectedly. It is just the medicine for hot weather troubles, because it always does good, and can never do harm, as it is guaranteed free from opiates and harmful drugs. It is good for children at every stage from birth onward, and will promptly cure all their minor ailments. Mrs. J. J. McFarlane, Aubrey, Que., says:—"My baby was troubled with colic until I gave him Baby's Own Tablets, and they promptly cured him. Now when he is a little out of sorts, I give him a dose of Tablets, and they promptly bring him back to his usual health." You can get the Tablets from your druggist, or they will be sent by mail at 25 cents a box by writing The Dr. Williams Medicine Co., Brockville, Ont.

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