

## ABOUT THE HOUSE

### RHUBARB FOR WINTER USE.

Too few women give rhubarb the place in the preserve closet which it is warranted by its virtues. The tonic properties of rhubarb are generally acknowledged, but its use should not end with the season, for when preserved in various ways for winter it not only retains all of its medicinal values, but presents them in a most palatable form.

Simply canned by the cold water process, rhubarb may be used for pies and puddings throughout the winter exactly as if it were fresh. This process consists in filling sterilized cans with the fresh rhubarb, cut in cubes, then pouring in fresh cold water until every particle of air is excluded, when the cans may be sealed, with the assurance that when opened the contents will be of good flavor and well kept.

For the filling process, some housewives set the cans under the faucets, allowing the water to run until its own weight expels all the air bubbles, while others prefer to submerge the can in a pail of water for a short time. Whichever method is used, the main point is to have every crevice filled with water, with no room for the tiniest air bubble, when the rhubarb will keep perfectly.

There are various forms of jams and marmalades made of rhubarb which are excellent things to have on hand, both for breakfast relish and as a delicious, ever ready filling for cakes and patty shells and puddings.

Rhubarb Preserves—of these one of the simplest and best is plain rhubarb preserve. Peel and cut the rhubarb in cubes and to every quart allow one pound of moist sugar. Put the sugar over the rhubarb in layers and let stand overnight to extract the juice. Next day boil the sugar and juice together for twenty minutes, then put in the rhubarb and simmer slowly for twenty minutes longer. Stir as little as possible in order to keep the pieces of rhubarb whole. When done seal in jars.

A delicacy a little out of the ordinary is almond-rhubarb marmalade. Peel and cut up rhubarb and boil with but little water until soft. Allow one pound of sugar, one ounce of sweet almonds, blanched and chopped, and half a lemon cut in thin slices to every pint of pulp.

Boil slowly for an hour, then put in jars.

Black currant and rhubarb jam is especially desirable for the sick. Most housewives know the value of black currants in certain forms of fevers, and when to this is added the tonic properties of the rhubarb, the result is a compound particularly beneficial to the convalescent, making an appeal to the palate which will be greatly appreciated. The proportions are one part of rhubarb to one part of black currants and one pound of sugar to each pound of fruit. Boil slowly until thick.

Fig rhubarb marmalade is another favorite. To every six pounds of rhubarb cut up without peeling allow one pound of figs and a quarter of a pound of candied lemon peel. Cook the rhubarb and extract the juice as for jelly, add the chopped figs and lemon peel and five pounds of sugar, and let cook slowly together for one hour. Seal in jelly glasses.

Compounded with Oranges.—Still another delicious compound is oranges and rhubarb. Allow six oranges to each quart of cut rhubarb and one and one-half pounds of sugar. Remove the white rinds and pips from the orange, slice the yellow peel and pulp into the preserving kettle with the rhubarb and sugar, and boil slowly until done. A pleasing variety to this rule is one pound of seeded raisins in place of three of the oranges.

Rhubarb jelly, while a favorite with our grandmothers, is not so well known as it should be by modern cooks. Only fresh young rhubarb should be used for this, as when too late in the season the jelly sometimes refuses to set. Make as other jelly.

In still another form is rhubarb of benefit to invalids when made into health-giving wine. This is superior to most home-made wines, acquiring with age a flavor like champagne. To make it bruise ten pounds of cut rhubarb with a heavy weight to extract the juice, add two gallons of water, and let stand five days, stirring occasionally. Add eight pounds of sugar and the rinds of two lemons to the strained juice. Let remain five days more, adding to it on the second day half an ounce of gelatine to assist in the clearing. At the end of five days skim any crust from top and put in cask or bottles, leaving open for two weeks, with cheesecloth tied over to exclude dust. Now cork and let stand six months before sealing. If made in spring this wine will be ready to use by Christmas or possibly Thanksgiving, though, as with other wines, age is an important factor in its perfection.

### USEFUL HINTS.

Salt thrown on soot which has fallen on the carpet will prevent stain.

Moistening baby's lips with cold water, or giving him a drink of the same, will often soothe and refresh and stop the little one crying or fretting.

To prevent the shiny look that some skins seem always to acquire after washing, dab a little weak vinegar and water over the face now and then, when it is looking worse than usual.

To make a mustard plaster, mix the mustard with the white of one egg until it forms a smooth paste, then spread it between two thicknesses of soft muslin before placing it upon the affected part.

Children should never be allowed to acquire the habit of drinking during meals. It is far better for their digestion if they get accustomed to drink only after meals. Another thing, a cold drink brought into contact with teeth previously heated may crack them.

As a dentifrice and mouth-wash borax is unexcelled. It cleanses the mouth, hardens the gums, and relieves cankers. In using it for the teeth make a powder of one ounce each of powdered borax and pulverized soap, and two ounces of precipitated chalk.

Are your scissors blunt? If so, you can sharpen them in a novel and easy way, at little cost. Take a bottle—a medicine-bottle will do—and with your scissors make a pretence of cutting the neck off. The blunt edges will soon become fine and sharp through coming in contact with the smooth glass.

As soon as ink has been spilled, take up as much as possible with a sponge, and then pour on cold water repeatedly, still taking up the liquid. Next rub the place with a little oxalic acid (which must be used with care, as it is poisonous) dissolved in cold water; then rub on a little hartshorn, and no trace of ink will be seen when the spot is quite dry.

If mirrors are exposed to a very strong light the quicksilver will often dissolve, ruining the mirror until it be re-silvered, for there is no other way of correcting the blemish. A strong heat on a mirror will also make the quicksilver peel.

Never let the light shine directly on mirrors for any length of time, and never let them get unduly heated by being too near a gas jet. Many children have a great distaste for fat, and, indeed, seem really as though they could not eat it. Yet fat is most essential for them, especially if there is the slightest tendency towards consumption. Such children will often eat bread dipped in the fat of fried bacon when they refuse any other kind of fat. It has been medically proved that this simple article of diet is most invaluable to weak and sickly children.

## TOO MANY WOMEN SUFFER IN SILENCE

### When the Blood is Weak or Out of Order Disease is Inevitable.

Many women go through life suffering in silence—weak, ailing and unhappy. The languor and bloodlessness of girls and young women, with headaches, dizziness and fainting spells; the nervous ailments, back pains and failure of strength of wives and mothers; the trials that come to all women at the turn of life, are caused usually by impoverished, watery blood. Dr. Williams' Pink Pills for Pale People have helped more women to the joy of good health and robust strength than any other medicine in the world. These Pills actually make new, rich, red blood, which reaches every part of the body, feeds the starved nerves, strengthens every organ, and makes weak girls and women bright and well. Mrs. A. Eagles, Dundas, Ont., says:—"I am writing this letter out of gratitude to let you know the great benefit Dr. Williams' Pink Pills have been to me. From the time I was a girl I suffered from weakness and fainting spells—was always doctoring, but it did not help me. As I grew older I seemed to grow worse. My blood seemed literally turned to water. Sometimes I would faint as often as twice a day. I suffered from indigestion. I could not walk upstairs without stopping to rest on the way, and my heart would palpitate so violently as to produce a smothering sensation. I grew so weak that people thought I was in consumption. I was in this dreadful condition when Dr. Williams' Pink Pills were brought to my attention and I began taking them. The first sign of benefit I noticed was an improvement in my appetite. Then I began to grow stronger, the color began to return to my face; the fainting spells disappeared and gradually I was brought to a condition of more perfect health than I had ever enjoyed before. This is what Dr. Williams' Pink Pills have done for me, and that they have been of lasting benefit is proved by the fact that it is several years since they restored my health, and I have remained strong and well ever since."

Dr. Williams' Pink Pills are a cure for all troubles due to impure or watery blood, such as anaemia, rheumatism, neuralgia, headaches and backaches, indigestion, St. Vitus' dance, paralysis, etc. Sold by medicine dealers or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

### \$8,000 PEARL FOR 40 CENTS.

Every New Owner Got Big Profit on the Investment.

A charwoman picked up a pearl pin last summer in the gravel of the Champs Elysees, Paris, and, having no idea of its value, she showed it to a jeweler, who dishonestly took advantage of her ignorance and gave her 40 cents for it.

He was not much wiser himself, however, as he sold it for \$20 to a dealer who easily found a purchaser at \$50. The latter got \$200 for it with equal ease from a fifth person, who in his turn went over to London with the pearl pin and disposed of it for \$4,000 to a jeweler.

In his turn the jeweler showed it to a detective, who recognized it as a pearl worth \$8,000, which had been lost or stolen a year before in Paris, and which he had been commissioned to trace and, if possible, recover.

The detective started investigating, step by step, the history of the jewel in the twelve months, and was able not only to ascertain exactly through what hands it had passed, but to annul each successive deal of which it had been the subject, from the \$4,000 paid by the London jeweler down even to the francs which the charwoman had got for her find.

Swallows can fly 123 miles an hour.

### HOUSECLEANING HELPS.

To clean painted walls or woodwork add one-quarter of a cup of turpentine to one pail of warm water.

Powdered Arsenic.—Arsenic, in powder or solution, sprinkled on carpets or rugs under heavy furniture, will keep away moths.

To Clean Brass or Nickel.—To clean brass or nickel faucets or brass chandeliers use whiting mixed with ammonia to form a liquid state.

Paint stains that are dry and old can be removed from cotton and woolen goods with chloroform. It is a good plan to first cover the spots with olive oil or butter.

Good Furniture Polish.—Beat up the white of one egg, adding to it one gill of pure sweet oil, half a gill of methylated spirits, and half a gill of vinegar. This mixture will be found especially good for reviving leather.

Hints for Sweeping.—When sweeping or dusting put a little cold cream in your nostrils, keep mouth shut, breathe through nose. When through wash nostrils with warm water. You will wash out all the dust and germs that you would have swallowed.

If the cane seat of a chair has sagged turn it upside down, soak the under side of the cane with hot water, set in the sunlight, and the cane goes back into place. Use a dry paint brush to clean out the deep surfaces of carved wood.

Protection Against Moths.—Use newspaper in all boxes and trunks where winter clothing is to be packed, as moths abhor printer's ink. Also wrap all plumes and wings in newspaper, fasten the ends securely with pins, and you need not worry about moths.

Marks Made with Matches.—Cut a sour orange or lemon in half. Apply the cut half to the marks, rubbing for a moment quite hard, then wash off with a clean rag dipped first in water to moisten it and then in whiting. Rub well with this rag, dry thoroughly, and the marks will disappear. Of course, sometimes, they are burned in so deeply that they cannot be quite

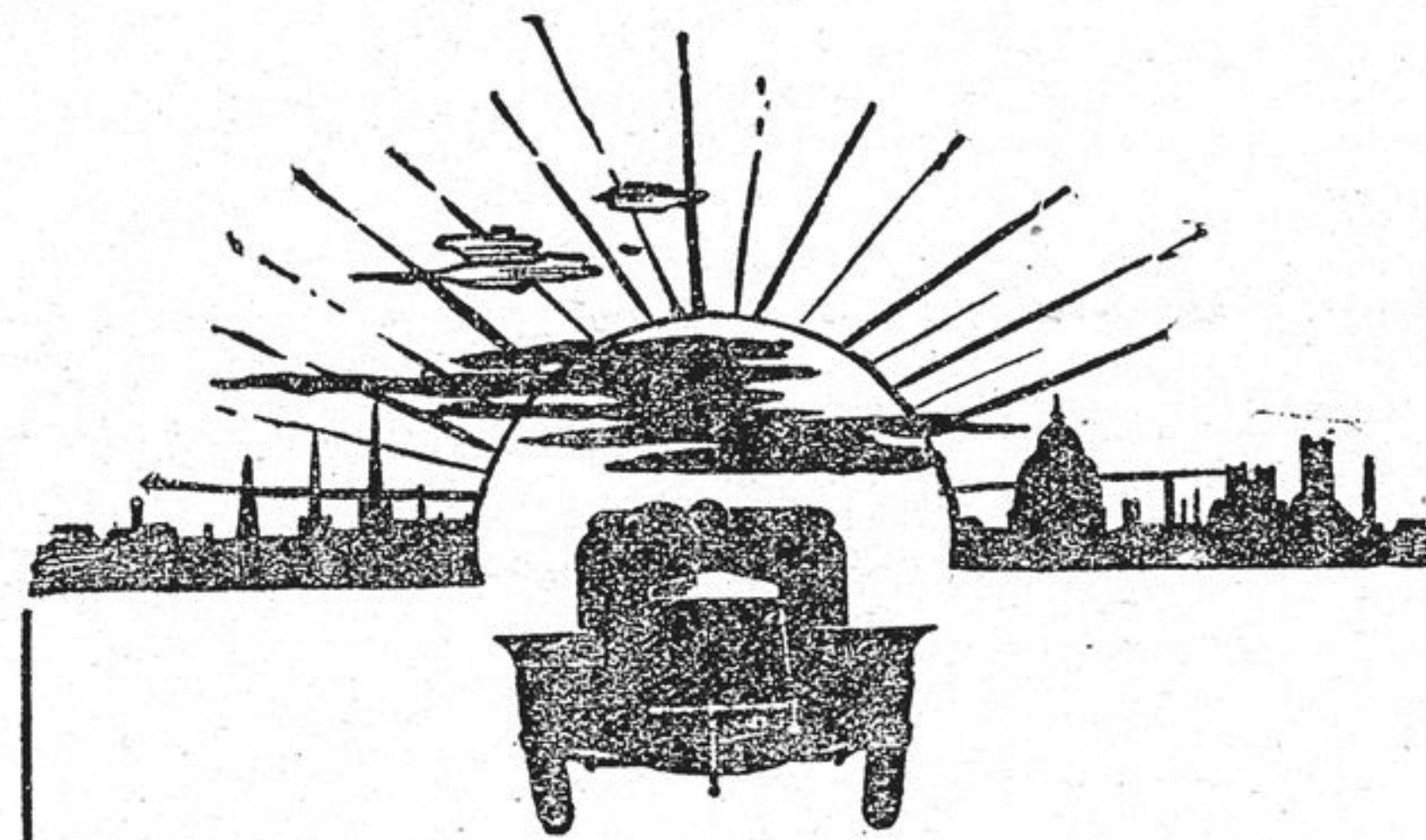
eradicated. All finger marks on painted walls should be rubbed off with a little damp whiting the same way, and never washed with soapsuds, which destroys the paint.

### A GUARANTEE OF SAFETY

Most of the "soothing" syrups and powders advertised to cure the ills of babies and young children contain poisonous opiates, and an overdose may kill the child. Baby's Own Tablets are sold under the guarantee of a government analyst that they contain no opiate or harmful drug. They can be given with absolute safety to a newborn child. They cure all those minor ailments originating in disordered stomach or bowels. Mrs. F. Young, River Hebert, N. S., says:—"I have used Baby's Own Tablets for constipation and stomach trouble and when my baby was teething, and have found them the best medicine I know of for these troubles." Sold by medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

### TOO YOUNG AT TWENTY.

What is man's best year? A professor has just gone deeply into the records of achievements of the world's chief "workers" and "thinkers," and has arrived at the conclusion that the average age for the performance of our best work is fifty. Chemists and physicists average the youngest, at forty-one; budding Brownings and Edisons attain maturity at forty-four; while the Hall Caines are best at forty-six. Do you aspire to be a Nansen or a Kitchener? Look out for forty-seven, then, which is the age for explorers and warriors. Beethovens and Irvings are likeliest to achieve great things at forty-eight; Almatademas and Dr. Ingrams at fifty-one; Sir Frederick Teveses and Chamberlains at fifty-two; Nietches at fifty-four; and George Robeys at fifty-six. Historians at fifty-seven; and naturalists and jurists round off the list at fifty-eight.



## The New DAIMLER

Extracts from a few of the letters received by the Daimler Co. bearing out the claims made for the 1909 engine.

CHAS E. MARTIN, ESQ. 12, 12, '08

"I have never experienced such a delightful feeling as when gliding along silently and smoothly on the New Daimler."

THE RT. HON. LORD BURTON. 20, 12, '08

"She runs very quietly and smoothly, even on very bad roads, and she pulls beautifully up hill. It is a real pleasure to ride in her."

MONSIEUR GIRARDOT. 8, 1, '09

"I have noted that its chief qualities are its extraordinary flexibility, its absolute silence, and its marvellous efficiency, in comparison with tappet valve engines."

CHAS. HAY WALKER, ESQ. 28, 12, '08

"The way she crept along on her top speed at about 3 miles an hour was marvellous."

The Daimler Motor Co., (1904) Ltd. COVENTRY, ENGLAND.

# Daimler

**Libby's** Food Products

### LIBBY'S EVAPORATED MILK

Contains double the Nutriment and None of the Injurious Bacteria so often found in So-called Fresh or Raw Milk.

The use of **Libby's** Insures Pure, Rich, Wholesome, Healthful Milk that is Superior in Flavor and Economical in Cost.

**Libby's Evaporated Milk** is the Purest, Freshest, High-grade Milk Obtained from Selected Carefully Fed Cows. It is pasteurized and then Evaporated, (the water taken out) filled into Bright, New Tins, Sterilized and Sealed Air Tight until You Need It.

Try **LIBBY'S** and tell your friends how good it is.

Libby, McNeill & Libby CHICAGO

