

## THE HOME.

### Scotch Plaid Dress.

The pretty little miss who carries a ball in her hand, wears a blouse-dress of Scotch plaid, which is eminently fitted to her tender years. This little gown flares smartly at the bottom, and shows the fashionable sleeve topped with the unflattering stiffened



ruffle. The garters are made in the most sombre hue visible in the plaid—a rich saffron brown. This gown has a strap in the back where the fulness is gathered in at the waist-line.—Toronto Ladies' Journal.

### Careful Housekeeping.

"How is it you keep everything so bright and shining?" asked Mrs. Rusty of her neighbor, who was noted for her thrift and neatness. "Your stoves look like new; your lamps shine, and your silver is as bright as though it had just come from the store. Do tell me how you manage, for husband is disturbed because things at our house do not look as well as they do at yours."

So chatted Mrs. Rusty, whose dress and household arrangement accorded well with her name.

"It seems no trouble at all," replied the neighbor, "to keep things, as you say, 'bright and shining.' I only do every day, or every week perhaps, the same as some only do at longer intervals."

"Once a week I give my house a thorough sweeping with a broom, removing or covering everything in the room before sweeping. I then brush and rub thoroughly with a soft cloth all my furniture, pictures and bric-a-brac before putting them in place again. Furniture is much improved many times by washing it in clear, tepid water with a soft cloth, only one must be particular to wipe it dry at once, and polish thoroughly with a dry, soft cloth. A chamouis skin is much better. On other days during the week, I only 'brush up' or use the sweeper."

"My cook-stove is kept nice by thoroughly blacking it once a week and by a daily brushing, not forgetting to rub the nickel-plating with an old woolen cloth."

"All my washable tidies, doilies, and tray cloths are washed separate from my regular washing. I use fine soap; do not boil them, and rinse thoroughly. I then spread them smoothly over a towel or sheet, roll tightly, and iron at once, on the wrong side, with a good hot iron. Ironing such things while perfectly damp gives them a new look, an effect which is not possible in any other way."

"My lamps are attended to every day. They are trimmed, filled, and rubbed dry with a soft cloth. Once a week they are thoroughly washed in a good warm suds, rinsed and rubbed dry with a soft cloth. Chimney and lamps both receive the same treatment."

"For washing my windows, I use cold water, putting a teaspoon of coal oil in a quart of water. When dried and rubbed with a soft cloth they will take on a polish like fine china."

"And now for my silver. I am particular about that, and would much rather not have it washed at all, than not washed right. It should be washed in good hot suds made with fine soap. Then pour over it boiling hot water—be particular that the water comes to the boiling point—and rub dry with a soft cloth."

Mrs. Rusty was very much edified with the information received and went home with the determination to make things at her house shine like her neighbor's.

### Useful Recipes.

**Reliable Sponge Cake.**—Nine fresh eggs. The weight of six of them in powdered sugar and one heaping tablespoonful of granulated sugar. The weight of four of the largest eggs in bread flour, that has been dried, one fourth teaspoonful of salt sifted into the flour. The grated yellow peel and juice of one small lemon. Beat the yolks until very light, turn in the sugar a little at a time and beat thoroughly. Add the lemon. Beat the whites until stiff and dry, with a large Dover egg beater, and then beat them into the yolk mixture with deep vigorous strokes, using a woven wire spoon or beater. Stir in the flour carefully, just enough to mix it. Grease two large, deep, brick pans slightly; pour in the cake batter and place at once in a moderate oven. After half an hour, quicken the fire and bake another half hour. Invert the pans upon rests until cool. Then remove the cake, wrap it in paraffine paper, replace it in the pans and set it in the cake box. This will keep it moist and prevent it from absorbing odors. This cake will keep in good condition 10 or 12 days.

**Coburg Pudding.**—Heat three cups of milk in a double boiler. Cook half a cup of well-washed rice in one cup of boiling water five minutes or until the water is all absorbed. Turn it into the hot milk and cook until very tender. Stir in one teaspoonful of salt and one teaspoonful of butter. Beat one egg very light, add two tablespoonfuls sugar, and stir this into the hot rice just as you take it from the fire. When well mixed and the egg is scalded, turn it into a dish for serving. Mix two tablespoonfuls of sugar and one teaspoonful of cinnamon, sprinkle this evenly over the top, dot with one heaping tablespoonful of butter in little bits. Do this just before you are ready for dinner, and by the time the pudding should be served the sugar, spice and butter will have formed a delicious sauce over the surface of the pudding.

**Lemon Short Cake.**—Mix thoroughly one pint of flour, two teaspoonfuls of baking powder, half a teaspoonful of salt and one teaspoonful of sugar. Rub in one tablespoonful of butter. Mix with new milk just stiff enough to roll out. Divide into three parts and roll out thin, the size of a sayer cake pan. Flour the pan, which should be quite deep, an inch or more. Put in one cake, pour two tablespoonfuls of melted butter evenly over it, put on another cake, butter as before, and then the third cake. Bake in a hot oven from 15 to 20 minutes. Have ready a lemon filling made as follows: Mix one cup of sugar, three level tablespoonfuls of corn-starch and a saltspoonful of salt. Stir this quickly into one cup of boiling water, cook until smooth, then place it over boiling water for ten minutes. Add the juice of one lemon and a little of the yellow peel shaved thin, and one heaping tablespoonful of butter. Then add one well-beaten egg, removing the starch from the fire at the same time, and stir until well mixed. When the cakes are done, separate them and lay the under one on a dish for serving, cover with half of the lemon mixture; add the second cake, then the remainder of the lemon and the top cake. Serve hot.

**Malabar Rice.**—Cook one tablespoonful of fine chopped onion in two tablespoonfuls of hot butter in a granite stewpan. Let it cook slowly, and when you have a strong odor of cooked onion add one cup of rice which has been washed and dried. Stir it often until slightly brown. Mix one quart of strong beef soup stock and one pint of strained tomato. Season highly with salt and cayenne. Add it to the rice and let it cook slowly on the back of the stove until the rice is very tender and the broth is absorbed. Just before serving add more salt if needed, and pour over it two tablespoonfuls of butter, melted; add two large cardamom seeds split, and turn out into a hot dish.

### WRESTLING WITH A PYTHON.

An Incident in the Life of a Showman—Almost Came to an Untimely End.

The strength of a python, or any of the large boa-constrictors, is often underestimated, says Mr. Carl Hagenbeck. It is put forth so unexpectedly, and in a manner so unlike that of mammals, that the amateur trainer is sometimes caught napping. In this respect Mr. Hagenbeck himself was once very disagreeably surprised, and, but for the prompt aid of two of his assistants, his career as a showman might have come to an untimely end. He thus relates the adventure:

I was dealing in wild beasts, at Hamburg, importing them from the southern countries and making sales to showmen and public parks. A well-known German menagerie proprietor had ordered eight pythons, and one morning I set about transferring them from the large cage, or house, in which they were kept,



to a huge box for transportation. They were all large, ranging, I should think, from twelve to eighteen feet in length.

With the first six pythons I had no difficulty. My way of handling them was to step quietly into the large cage, and watching for my chance, seize them, one at a time, by the neck, just below the head, and lifting them by main strength, carry them to the box and plump them into it.

But the seventh python, when I went to fetch him, proved to be very wide awake. As I approached he darted at me with open jaws. I had barely time to snatch off my felt hat and present it, when the snake struck and fastened his teeth in the hat.

This gave me an opportunity to collar him, and I did so, securing a good grip on his neck with my right hand. As I attempted to drag him out, however, the big fellow threw his thick, heavy body forward, and almost before I realized my danger, managed to secure a turn of his coil about my legs and body.

I shall not soon forget my sensations. The coil was tense as an iron cable, and drew itself irresistibly around me. There was an awful rigidity about it, as I felt it tighten. It was like being caught in the turn of some big hawser with which a steamship is moved. There was the grip of death in it!

I knew that in a moment more my hip bones would be cracking; but turning both my feet outward, so as not to be thrown, I seized the snake's neck in both hands, and exerting all my strength, tried to throw the reptile's head back to my right—so as to cast off his fold. At the same time I shouted lustily for help. Three times I surged with all my strength to turn that coil off, but I might as well have twisted at a cage bar!

In a minute I should have been thrown and crushed; but meantime two of my men, who were at work only a few yards distant, rushed into the cage, and laying hold of the python's tail, were able to turn the coil.

Ach! but that was an ugly adventure.

## AGRICULTURAL.

### Syphoning Liquids From Barrels.

The accompanying illustration shows a ready means of drawing off liquids from a barrel having no faucet. A rubber tube a couple of yards in length has one end passed through a bit of pine wood and glued tightly into position. A hole is now bored down through the top of the piece of wood into this tube and a short piece of rubber tube inserted and tightly glued into position. Place the other end of the long tube in the barrel, pinch the lower end with the fingers and draw out the air from the tube by applying the mouth to



DEVICE FOR DRAWING OFF LIQUIDS.

the upright piece of tubing, when the long tube will fill with the liquid which will flow steadily through it when the lower end of the tube is released, always providing that the end of the tube outside of the barrel is lower than the end which is within the barrel, as this is the principle on which the syphon works—a long arm and a short arm. Care should be taken in drawing the air out of the tube not to proceed so far that the liquid will rise to the mouth in the upright tube. This might very well be of glass, as glass tubing can be had at any druggist's.

### Your Duty in Feeding.

Next to the cows the most important point is to feed them well. Provide some bran, or if you have inferior wheat, not marketable, grind this and use it along with corn as feed for the cows. A little oil meal can be used to good advantage also, and be sure that you have a good quality of hay or fodder. Feed judiciously so as not to cloy the appetite, nor, on the other hand, give them less than they will eat up clean. As a rule the more the cow eats the more milk she gives. Remember that it takes a given amount of feed to maintain life and keep up the vital forces, and your profit must come from what she eats over and above this maintenance ration. Another point of importance is to stable the cows warmly. It is self-evident that cows which are compelled either to run out in the cold and wet or to stand in a piercing draft cannot do their best at the pail. If you attend to these things your cows will do their duty by you.

### Warmth in the Winter Dairy.

Warmth is as necessary in a dairy in the winter as cold is in the summer. There is no better winter dairy for the farmer than a dry, well-lighted cellar half above the ground, having double windows, a substantial stone or brick wall, and a plastered ceiling overhead. With a ventilator passing into a chimney, and some simple means for warming it, such a cellar is unsurpassable for this use. It may be heated in the simplest manner. A sheet-iron pail half full of wood coals from a fire, a boiler of hot water, a small oil stove, or a very small charcoal stove, will be sufficient to keep the right temperature during the coldest weather. A few red hot bricks or blocks of iron, set on a flat stone may be sufficient under some circumstances.

### Best Temperature of Water for Stock.

There is nothing better for all farm animals than pure well water. The temperature of it is the best possible. Warm water is nauseous to an animal, as to a person; the refreshing effect of a cool draught of water we all know. Just the same we know how ice-cold water makes the teeth ache and the whole body shiver, as it takes the heat from the blood to become warm itself. A temperature of 55 or 60 degrees is the very best for the animals in the winter, and water from any good well will be somewhere near enough to this. The water should be pumped into the troughs for use, and the troughs drained and immediately covered as soon as the stock have drunk, so that snow or ice will not gather in them.

### Notes.

Premium parents give character to their offspring in most cases, with the help of proper feeding and sanitary care.

Keep the sheep out of the rain. A cool dry place is not objectionable, but a wet fleece is a breeder of discomfort and disease.

Take good care of the colts at this time and hereafter. When grown they will surely be worth all that the pains has cost. Feed them well. Do not expose them to barbed wire fences, and do not neglect to train well and often.

Feed wheat properly and carefully to the hogs when it is worth less than sixty cents per bushel. This means to mix it with corn and oats, the three kinds of grain in like proportion. It is best to soak the mixture a few hours if it cannot be "coarse ground."

### Milk the Cows Clean.

Divide the milking as done into four equal portions, says C. R. Valentine, and there will be ten per cent. of cream in the first part, and forty per cent. in the last. Cows should be milked regularly and clean, the strippings being the richest milk of all. The milk should not be kept any time in the cow house. It would be better to put it outside at once, if it can not be taken into the dairy immediately. The cream, upon being taken into the dairy, should be

strained through a close sieve at once. If milk was cooled to a very low temperature immediately after it was taken from the cow, it would keep very much longer. The best position for a dairy is a quarter under ground, out of the way of odors of gas arising from the cow-house and the decomposition of manure. The windows looking to the north should be covered with perforated zinc, and the floor paved with flags, which should be kept dry. It is a great mistake to think, with a damp floor, the milk will keep better; because the damp tends to the development of the organic germs which attack the milk. Nothing having an offensive odor should be kept in the dairy, such as onions and paraffin oil, which was sometimes the case. If, in churning, the butter comes too quickly, it will be well to add a little water to it. The butter should never come under twenty-five minutes. Cream should never be completely covered over.

### Not Awed By His Grace.

When the Duke of Marlborough visited America he stopped at one of New York's swell hotels. On entering the dining-room one evening he was seated at a table opposite one occupied by half a dozen Harvard students. Calling the waiter the duke asked for a menu card, and exclaimed, on looking it over: "Is that all? Vile—simply vile! Wine list, waiter."

After scanning the wine list he made the same remark in louder tones attracting the attention of the students, one of whom immediately called: "Waiter, menu," and on glancing at the card remarked: "Is that all? Vile—simply vile!" Another called for the wine list, looked it over and with disgust in every word, mimicked: "Is that all? Vile—simply vile!" The duke turned angrily in his chair, and, addressing the students in haughty tones, said: "Are you aware, gentlemen, you are mocking the Duke of Marlborough? The six Harvard students looked at each other in undisguised disappointment, exclaiming in chorus: "is that all? Vile—simply vile!" while the room rang with laughter.

### Authoress of "Annie Laurie."

It will surprise many to learn that the composer of the air of "Annie Laurie," and of the words of the song as now sung, is still living in Scotland, and that she is Lady John Scott, an aunt by marriage of the present Duke of Buccleuch. The original song was written by Mr. Douglas, of Fingland, in praise of a daughter of the first baronet of Maxwellton. These facts were stated in a paper read the other day before the Dumfriess Antiquarian Society, by Sir Emilius Laurie, of Maxwellton. Lady John Scott was, it seems, about 1834, on a visit to her sister at Marchmont House, and came across Allan Cunningham's version of the song. She disliked the words, deleted one verse, altered others, and added the third verse, one of the most beautiful in the whole range of Scottish song. "Like dew on the gowan lying, is the fa' of her fairy feet," etc., and supplied a new tune. Thirty-five years ago Lady John Scott published the song with others for the benefit of the widows and the children of soldiers killed in the Crimea.

### The Philosopher.

The web of human fortunes is woven for eternity.

The art of life is to know how to enjoy a little and to endure much.

The race of mankind would perish did they cease to aid each other.

It is good to have the brain packed full of images from the healthy past.

It is to live twice when you can enjoy the recollection of your former life.

Never do anything concerning the rectitude of which you have a doubt.

Doubts are not overcome with violence, but with reason and understanding.

Love is the only thing that has a perennial root and that death cannot touch.

The two most precious things on this side of the grave are our reputation and our life.

The time spent in brooding over troubles, if properly employed, would enable you to surmount them.

### Coins of Enormous Size.

When the area and square inches of surface are taken into consideration the largest coins ever issued by any government on the globe were those put into circulation by Sweden during the sixteenth century. These mammoth pieces are neither round, square, oval nor octagonal in shape, but are great irregular slabs of copper described as "resembling pieces of a boiler after an explosion." The smallest piece issued under the law which authorized this gigantic coinage was an irregular rectangular slab of about twelve square inches of surface and about half an inch thick. It was worth about 50 cents. The largest of the same series was about a foot square and had a face value of \$4. Each of these copper slabs are stamped in several places on the face, the various inscriptions giving the date, denomination, etc. The \$4 piece mentioned last above is nearly an inch in thickness and weighs four pounds, lacking a fraction.

### Queen Victoria's Fire Brigade.

Queen Victoria has a great horror of fire and has arranged quite a complete fire brigade among her servants, so that it is at hand wherever she is in residence. They had a very successful "false alarm" the other day at Osborne, and everyone was at his post according to order, as if on board ship. Prince Henry among his other usual domestic roles, is chief of the little brigade. The Queen has taken the greatest interest in the whole concern and frequently amuses herself by watching the drill.

### Nothing to Say.

Mrs. Ray—How does your husband express himself when he comes home late from the club?

Mrs. Ray—He doesn't express himself at all. They send him home in an ambulance.

## RHEUMATISM AND DYSPEPSIA

### A Combination of Troubles Which Made Life Miserable.

Mr. Eli Joyce Relates His Experience With These Troubles—Could Not Eat Plain Food and Was Thought to be Beyond Hope of Cure—But Relief Came and He is Now a Well Man.

From the Coaticook, Que., Observer.

The readers of the Observer have become familiar with the remarkable cures effected by the use of Dr. Williams' Pink Pills for Pale People through their recital in these columns, as taken from other reputable newspapers. It is now our purpose to tell them of a cure, hardly short of miraculous, which was effected on a person with whom many of our readers are acquainted. We refer to Mr. Eli Joyce, formerly of Dixville, but now living at Averil, Vt. A few days ago we saw Mr. Joyce and asked him about his recovery. He stated that for four or five years he had been afflicted with rheumatism and dyspepsia. He was laid up and unable to do anything on an average four months in a year, and was constantly growing worse, although treated by good physicians and trying numerous remedies recommended. A year ago last August he was taken seriously ill while at his sister's, Mrs. Dolloff of Dixville. He could not retain anything on his stomach and the physicians who attended him were powerless in improving his condition. One of them stated that he had cancer of the stomach and could not live long. It was while in this precarious condition that he determined to try Dr. Williams' Pink Pills, and before long was able to retain food on his stomach. His pain gradually became less and in six weeks' time he was back to his home in Averil, feeling that he had obtained a new lease of life. He continued taking the Pink Pills for some time longer and gained so much in health and strength that he is now able to do the hardest kind of a day's work, and he frankly gives Dr. Williams' Pink Pills all the credit for his rejuvenated condition, and says he believes their timely use saved his life. The Observer has verified his story through several of his neighbors, who say that it was thought that he was at the point of death when he began the use of Pink Pills; in fact when we mentioned his case to one of the doctors who had attended him he said he supposed he was dead long ago. When such strong tributes as these can be had to the wonderful merit of Pink Pills it is little wonder that their sales reach such enormous proportions, and that they are the favorite remedy with all classes. Dr. Williams' Pink Pills contain the elements necessary to give new life and richness to the blood and restore shattered nerves. They are an unfailing specific for locomotor ataxia, partial paralysis, St. Vitus dance, sciatica, neuralgia, rheumatism, nervous headache, the after effects of la grippe, palpitation of the heart, nervous prostration, all diseases depending upon vitiated humors in the blood, such as scrofula, chronic erysipelas, etc. They are also a specific for troubles peculiar to females, such as suppressions, irregularities and all forms of weakness. In men they effect a radical cure in all troubles arising from mental worry, overwork, or excesses of any nature.

Dr. Williams' Pink Pills are manufactured by the Dr. Williams' Medicine Company, Brockville, Ont., and Schenectady, N. Y., sold in boxes (never in loose form by the dozen or hundred, and the public are cautioned against numerous imitations sold in this shape) at 50c. a box or six boxes for \$2.50, and may be had of all druggists or direct by mail from Dr. Williams' Medicine Company, at either address.

### Forty-five Years of His Life Gone.

About forty-five years ago Clem Wallis, then a boy 15 years of age, went out to his father's pasture to catch a frisky colt. As he was about to place a halter around its neck the colt kicked him in the head, making a ragged wound. The wound healed, but it soon became apparent that the boy was slightly demented. His hallucination took peculiar forms. He would travel up and down the bay on the steamboats, claiming proprietorship and refusing to pay fare. The steamboat men humored him, as he was considered daft. He was the butt of the small boy's jokes and banter. He has lived in the village since and is now 60 years of age. About six weeks ago the local physicians determined to experiment on his case. They found that a portion of his skull had been forced into contact with the brain by the blow, and by a skillful operation they removed the pressure. The man recovered his reason, and the first question he asked when he recovered from the operation was, "Did the colt get away?" He is perfectly sane now, but forty-five years of his life are a blank to him.

Electric welding has been used to remedy blowholes in defective castings by first drilling out the defects and then heating the casting and introducing scraps of steels, which are melted by electricity, making a perfect joint without a seam or flaw of any kind.

## Eyesight Saved

After Scarlet Fever, Diphtheria, Pneumonia and other prostrating diseases, Hood's Sarsaparilla is unequalled to thoroughly purify the blood and give needed strength. Read this:

"My boy had Scarlet Fever when 4 years old, leaving him very weak and with blood poisoned with canker. His eyes became inflamed, his sufferings were intense, and for 7 weeks he could not even open his eyes. I took him to the Eye and Ear Infirmary, but their remedies did him no good. I began giving him

Hood's Sarsaparilla which soon cured him. I know it saved his sight, if not his very life." ARBIE F. BLACKMAN, 2688 Washington St., Boston, Mass.

Hood's Pills are the best after-dinner Pills, assist digestion, cure headache and biliousness.