THE HOME.

CANNING AND PRESERVING.

Great care is necessary when cooking fruit to use none but porcelain-lined iron kettles or granite ware. Brass and tinware discolors preserves and give them an unclean and unappetizing appearance. The vessels used should be immaculately clean, for the beauty of canned fruit is its clear sparkling transparence. Plenty of sugar should be used. Preserves keep much better, and unless enough sugar is used jellies will not "jell."

For canning, select fine fruit, but not too ripe, and pare such as pears, peaches, quinces and apples. Then with a silver fork prick them to the seed in several places, especially if they are to be preserved whole. It allows the air in the fruit to escape and the sugar enters more easily. As the fruit is pricked throw it into a basin of cold water in order that it may not turn black where pricked. It is then ready for boiling.

It is a good idea to use small cans and glasses in which to put up the fruit. It spoils so easily after the can is opened that often much must be thrown away. If the entire contents of a small can will be eaten when opened there will be no chance for waste, nor will ther by any stale preserves left about the pantry shelves, which no one cares to have.

Many a housekeeper is annoyed everytime she puts up preserves or pickles by flawy jars and glasses which break when the hot fruit is put into them. A good way to avoid much of this breaking and cracking is to wrap the jar or glass into a towel dipped in very hot water; and when ready to fill them put a few spoonfuls of the fruit in first. The glass has then become of such a temperature that it will not break when filled. Unless one has the jars with covers which screw on, it is absolutely necessary to have some air tight covering. After jelly or jam has become cold in the glasses, round pieces of white paper, which fit exactly should be dipped in brandy and laid over them. Then white paper, or, better, cloth dipped in melted rosin and wax makes a good covering. This should be cut large enough to reach down over the outside of the jars so that it may be tied firmly with twine.

If one has a great number of glasses and jars it is well to have them labeled, or have a separate shelf for each kind of preserve or pickle. Keep them in a cool, dry place, where the frost will not reach them in winter. Canning and pickling require considerable work, but who ever thinks of that when it enables one to have, at slight cost, summer luxuries in midwinter, and at the same time affording a pleasant variety in the daily fare.

GOOD THINGS FOR WINTER.

Plum Preserves.—Pick out all unsound plums and stems and wash until clean. Make a syrup of one pound of white sugar and a teacup of water for each pound of fruit; make it boiling hot and pour over the plums. Let them remain in the syrup two days, then drain it off; heat until it is boiling hot, skim it and pour it over again. Let them remain a day or two, then put them in a preserving kettle over the fire and simmer very gently until clear. Take them from the syrup with a skimmer into the pots or jars; boil the syrup until thick and pour it over the plums. The skins may be removed from large plums before preserving. Cover them with boiling water, let it remain until cold, and the skins will usually slip off without any trouble.

Peach Preserves.—Select peaches that are ripe, but not soft, for preserving; pare them, cut them in halves and take out the seeds. Use a pound of sugar and one teacup of water to each pound of fruit, stir it until it is dissolved, put over the fire, and when boiling hot put in the peaches. Let them boil gently until they are a clear, uniform color. Take each piece out with a skimmer and spread them on a flat dish until they are cold. Let the syrup boil until it is thick; put the peaches in a jar and pour the syrup over them, leaving any sediment that has settled to the bottom.

Quince Preserves.—Pare, core and quarter the fruit; weigh it and allow an equal quantity of sugar. For every pound of fruit put a teacupful of water in the kettle, and boil the parings and cores in it until tender. Strain the juice, put in the sugar and fruit, and simmer gently for two hours. At the end of that time slice two lemons to each gallon and put them in; allow them to boil up once or twice and put them in jars.

Apple Jelly.—Put apple parings and cores in a kettle and add water enough to almost cover them. Boil until the parings are tender, then strain the juice through a flannel cloth. To three cups of juice add two cups of sugar and cook until it will jelly nicely when cold. Just before removing from the stove put in sliced lemon, from which seeds have been removed for flavoring. Put in jelly glasses, cover with oiled paper, then with the tin covers.

Crabapple Jelly.—Wash the fruit, put it in a kettle, cover with water and boil until thoroughly cooked. Strain through flannel and to each pint of juice add a pound of sugar and boil twenty or thirty minutes. Jelly can be made of quinces, peaches, apples, plums and many other fruits in the same way. Fruit used for jelly should be tart, juicy and of good flavor.

Tomato Preserves.—Pour boiling water over tomatoes and remove the skins. To each pound of tomatoes add a pound of sugar and let it stand over night. Pour off the juice in the morning and boil it until it is thick; put in the tomatoes and cook until they are clear. The small yellow tomatoes are best for preserves and should not be too ripe. A little lemon and ginger, added before the preserves are done improve the flavor.

Pickled Apples.—Ripe, hard, sweet apples are best for pickles. Peel, quarter and core them. To a peck of apples take about two quarts of vinegar, four pounds of sugar, half an ounce each of mace, cloves and allspice, (unground) and one teaspoonful of mustard seed. Heat the vinegar and sugar until it boils, tie the spices in a muslin bag and add to the vinegar. Put in the apples and stew until done. Then take out the apples, let the vinegar boil down, pour it over the fruit and put it away.

DRINKS FOR THE THIRSTY.

Cream Cake.—Dissolve one pound of loaf sugar in a pint of water, add the juice and grated rind of a large lemon, set over fire to boil. Add the beaten whites of three eggs; stir, take from the fire and strain. Let cool and bottle. When ready to use put two tablespoonfuls in a glass of ice-water, and add a pinch of soda.

Milk Lemonade.—This is one of the most delicious of fruit drinks. Dissolve six ounces of sugar in a pint of boiling water, and mix with a gill of lemon juice and the same amount of sherry. Add three gills of cold milk, stir well together, and pour through a jelly bag until clear. Set in the ice chest until thoroughly chilled.

Buttermilk.—This is one of the most wholesome and cooling of summer drinks. Physicians are recognizing its medicinal properties more and more. In certain stomachic or kidney troubles patients are put upon an entire buttermilk diet, its only accompaniment being a few thoroughly browned croutons of whole wheat bread.

Saved Her Master's Money.

There was a well-to-do farmer in the neighborhood of Ipswich, a great breeder of cattle, who had a small smooth terrier to which he was very much attached, and which was always with him. On one occasion he went to sell some of his beasts at Ipswich, and, as usual, the dog followed him. Prices ran high that day, and the farmer got a far larger sum than he expected for his bullocks.

When the market was over he went to drink a glass of beer with a friend who kept a public house in the town, and boasted to the publican of his success, adding, "I am going to sleep at my daughter's tonight, but shall go home to-morrow morning, and won't my missus be pleased when she sees the money?" His friend congratulated him, and the farmer, having paid his score, took up his hat to leave the public house, whistling to his dog, as he did so, to follow him. But to his astonishment she would not come. In vain he called her, first encouragingly, then angrily; the dog would not obey, but hid under the settles and in the back yard, eluding all pursuit. "Well!" exclaimed the farmer, "that's the most extraordinary thing I ever knew. That creature has been like my shadow ever since she was a puppy. She even insists on going to church with me. What has happened to her I can't think!" Then recommending her to the care of his friend "till she came to her senses," he went away very dissatisfied, leaving the dog behind.

The next morning he started early on horseback to return to his farm, having called in vain for his dog, who had disappeared. The road led through a narrow lane with high banks on each side. As he came into this lane his dog suddenly started up before his horse, and by barking, running backward and forward, and by everything a dog could do, tried to prevent her master's going on. When she found it was useless to try and stop him, she dashed forward up the steep bank, and in a moment a man came rolling over and over down to the road, with the dog at his throat, while another man was seen scrambling up the bank and making his escape.

The farmer dismounted and ran toward the man, who said in a stifled voice, "Call off your dog, he is throttling me, and I will confess all." The farmer did so, and the man confessed that he and "his pal" had been at the further end of the public house in a dark corner when the farmer had been boasting of the money he had got at the sale, that then and there they had made a plot to rob him on his way home, and if he resisted to murder him. But they never could get rid of the dog. Her instinct warned her that there was some mischief brewing against her master, and she never lost sight of them a moment the whole night through. When they started in the morning for the lane she followed them, though at a safe distance, and when they concealed themselves in the brushwood of the bank she lay down and watched them till she heard the hoofs of her master's horse, when she dashed forward to stop him, as I have related.

Some other men came up and the would-be robber was arrested and brought to trial at the Assizes, where Sir Robert Peel was present and heard the whole evidence. The dog was produced in court as having saved her master's life, and her extraordinary instinct and fidelity made such an impression on Sir Robert that he was never weary of repeating the story.

A FEW POINTERS.

Luck, like lightning, often comes in a dark hour.

A man's lie-abilities are what make him successful in business very frequently.

Cards are intimately connected with calls, whether visiting cards or the other kind.

Some men who never had any advantages while young are the quickest to take one now.

Youth writes its hopes upon the sand, and age advances like the sea and washes them all out.

There are a great many people who will never go to heaven unless they can go at excursion rates.

A New Jersey woman has invented a new preventive of hydrophobia. She turned a washtub over the dog and sat on it until a man brought a gun.

If some religious people whom it is our misfortune to know would prey less on their neighbors and more on their knees the world would be better off.

"Luncheon thrown in" is a prominent motto in some localities. Anybody who will take the trouble to watch the lunch counters will admit that they are.

It cost thirty-seven dollars and a half in Burlington, Vt., for a man to kiss a girl at a depot in mistake for his sister, and now he is sorry he didn't pick out a prettier girl.

THE FARM.

UNFAIRLY SHORN SHEEP AT FAIRS.

The following from the Mark Lane Express may be read with value by fair managers:

"According to theory, the sheep exhibited at the show of the Royal Agricultural Society were supposed to be fairly shorn. There is a regulation of the show committee that they must be, or that they will be disqualified, but, as a matter of fact, this regulation is seldom, if ever, now acted on. Like one of the unrepealed fossil laws on the statute book, it remains as a sheathed sword, liable to be taken out and used, but for the time being allowed to rust in the scabbard. Not so very long since inspectors were appointed to go the round of the sheep pens before the judging took place, and it was their duty to examine every animal and disqualify all that had been unfairly shorn. The notification of disqualification was placed over the pen—a very unwelcome, obnoxious one to the owner, no doubt, but it acted as a very effective deterrent to the ill-practices of shepherds. Now this penalty is altogether wanting. Why inspectors are no longer appointed to examine sheep, nobody knows, or why the council of the Royal Agricultural Society suddenly discontinued appointing them has never been thoroughly explained. Probably some cheese-paring saving of expenditure formed the motive for the change, and it was thought that an instruction to the judges to disqualify all sheep unfairly shorn would work equally well, but it so happens that such is very far from being the case. Judges as seldom disqualify sheep from this cause as they do store cattle when made too fat. They are informed in either case to do so, but feel the duty so distasteful that they almost invariably ignore it.

"The fact that it is no longer necessary to attend to the fair and even clipping of exhibition sheep having become known, unscrupulous shepherds no longer refrain from ill-practices. If an otherwise well-shaped sheep has an awkward dip in the back, the wool is left high enough there to conceal the defect. Wool is also made to supply flesh on the leg of mutton when that is light, and all over the animal form wool is made to cover defects, just as fat is said to cover a multitude of sins in the shape of a beast. The evil has grown to such a height that there is at length a general admission that something must be done. Those competent to form an opinion could not help remarking on the very serious extent to which the abuse was carried in the preparation of a very considerable proportion of the sheep exhibited at the Leicester Royal. Never at any previous show had there been so many unfairly-shorn sheep as at this one. If the sheep steward or the judges had suddenly resolved to carry out rigidly the work of inspection the number of the disqualified would have absolutely astounded visitors. The fact may be unpleasant to admit, but cannot be denied, and must, of course, come to the knowledge of those high in authority.

"Perhaps it will be said that no kind of unfair shearing will deceive a good judge who performs the duties of his office satisfactorily, which, of course, means that such a good judge would discover the weak points concealed by wool by handling, if his eye had not readily detected them. But all judges are not alike discriminating, or indeed industrious, and too much ought not to be left for them to do, especially as they appear to ignore altogether the duty of disqualifying sheep when unfairly shorn. Even were it admitted that such attempted deceits never deceive judges, they may not be noticed by customers, but it stands to reason and common-sense that they should not be allowed."

STORING APPLES.

"Apples intended either for market or storage must, of course, be carefully picked and as carefully handled after gathering, in order to prevent bruising. If this be done, the question of keeping until the latter part of the winter or early spring is only one of providing a proper place to store them. The time to sell ordinary farm crops, whether as soon as fit for shipment or later on, is a matter about which there is considerable difference of opinion," says the Homestead, "and many hold that taking one year with another, the time to ship is as soon as the crop is fit for shipment. However this may be with farm crops generally, it is, we think, the rule with the apple crop that whenever there is a crop at all, there is a glut immediately following gathering time, from which, however, there is usually a recovery a little later on even in good apple years. It is quite common to see a very low price harvest time, but as soon as the rush is over the price doubles or even more than doubles as the first surplus rushed upon the market gets out of the way. We think this is largely due to the fact that so great a proportion of apple growers are poorly provided with facilities of storage, even temporarily, and they feel obliged to ship the product as fast as it is fit to ship because they can do nothing else with it.

"Of course it is impossible for the average fruit grower to maintain cold storage, but however advantageous this may be it is not essential. A good fruit house or a good, dry, well-ventilated cellar will keep apples until late in the winter, and this is perhaps as long as it is profitable for the grower to keep them. There are a variety of ways by which storage may be provided. A very good way is to dig a storage room of suitable size and depth into a gravelly hillside if one be at hand. It may then be walled up either with plank or with irregularly shaped stone, picked from the farm in those localities where stone abound. Then put on a double roof by laying a plate on the wall with rafters and sheeting. Cover the sheeting with building paper and over this lay a second course of rafters and sheet again. Between the two courses of sheeting fill with sawdust. Then put a ventilator through the roof, and shingle. With double doors and provision for drainage the apple grower can hold his crop about as long as he cares to hold it, provided he takes pains to maintain an even temperature by keeping the ventilators open or closed as the necessities may require. The storage room described may be reduced in cost by setting up a row of posts along its center sufficiently strong to sustain a ridgepole and rafters, which after being sheathed, may be covered with dirt sufficiently deep for warmth and to turn water. These of course are matters of detail, which the special attention, character of the soil, lay of the ground, etc., will to a certain extent control in every case. A fruit house above the ground can be constructed at no very great cost by imitating the lines along which ice houses are built, the walls being double so as to give dead air space or a lining of sawdust. The roof should also be double to protect from heat as well as from cold. The problem to be met is the maintenance of an even temperature with ventilation and perfect drainage."

COAL CONSUMPTION.

Number of Tons Consumed on the Railways of the World.

An industrious trifler, writing in a French review, has been at the pains to ascertain what is the annual consumption of coal on the railways and steam companies of the country, and he has worked out a total of 3,782,850 tons. This, he tells us, would make a pyramid 516 feet high and 894 feet at the basis, or nearly 70 feet above the height of the Great Pyramid. Then he goes on to calculate that if all this coal were loaded in trucks the train would be 1,625 miles, or—as with a nice feeling for the Franco-Russian alliance he puts it—the distance between Paris and St. Petersburg. If this train had to travel at the rate of 18 1-2 miles an hour, it would take between 3 and 4 days to pass a given point. The railways of the whole world consume, he asserts, on the faith of statistics which are doubtless fairly accurate, nearly 63,000,000 tons of coal, which would make 25 "Great Pyramids," but he does not draw any moral from these figures except that a great deal of carbonic acid is thus precipitated into the atmosphere.

CHEER UP.

Cheer up, ye toilers of the earth,
And pray, peruse my rhyme;
The millionaire can only eat
One dinner at a time!

One bed at night alone can rest,
That form we envy so,
And just one journey at a time
Is all that he can go!

His clothes and hats and shoes may be
Superb beyond compare;
But just one set of each at once
Is all that he can wear.

There are so many, many things,
His money cannot buy;
And when he's ill, he's just as ill
As either you or I.

Relief in Six Hours.—Distressing Kidney and Bladder Diseases relieved in six hours by the "South American Kidney Cure." This new remedy is a great surprise and delight on account of its exceeding promptness in relieving pain in the bladder, kidneys, back and every part of the urinary passages in male or female. It relieves retention of water and pain in passing it almost immediately. If you want quick relief and cure this is your remedy
Sold by W. E. Richardson.

Mame—"I hope you didn't let that Mr. Huggins put his arms about you?" Mabel—"Why? Is there anything the matter with his arm?"

Hay Fever and Catarrh Relieved in 10 to 60 Minutes.—One short puff of the breath through the Blower, supplied with each bottle of Dr. Agnew's Catarrhal Powder, diffuses this powder over the surface of the nasal passages. Painless and delightful to use. It relieves instantly and permanently cures Catarrh, Hay Fever, Colds, Headache, Sore Throat, Tonsilitis, and Deafness.
Sold by W. E. Richardson.

When a woman gets to be a little sulky her waggin' tongue becomes silent.

Piles Cured in 3 to 6 Nights.—Dr. Agnew's Ointment will cure all cases of Itching Piles, in from 3 to 6 nights. One application brings comfort. For Blind and Bleeding Piles it is peerless. Also cures Tetter, Salt Rheum, Eczema, Barber's Itch, and all eruptions of the skin. 35 cts.
Sold by W. E. Richardson.

Hope lives forever, but her children die one by one.

10 cts. Cures Constipation and Liver Ills.—Dr. Agnew's Liver Pills are the most perfect made, and cure like magic, Sick Headache, Constipation, Biliousness, Indigestion, and all Liver Ills. 10 cents a vial—40 doses.
Sold by W. E. Richardson.

A hog may be a squealer, but he never gives anything away.

Rheumatism Cured in a Day.—South American Rheumatic Cure for Rheumatism and Neuralgia, radically cures in 1 to 3 days. Its action upon the system is remarkable and mysterious. It removes at once the cause and the disease immediately disappears. The first dose greatly benefits. 75 cents.
Sold by W. E. Richardson.

She—"Everybody says you married me only for my money." He—"But I didn't, dear. I know you look it dear, but I didn't."

Heart Disease Relieved in 30 Minutes.—Dr. Agnew's Cure for the Heart gives perfect relief in all cases of Organic or Sympathetic Heart Disease in 30 minutes, and speedily effects a cure. It is a peerless remedy for Palpitation, Shortness of Breath, Smothering Spells, Pain in Left Side and all symptoms of a Diseased Heart. One dose convinces.
Sold by W. E. Richardson.

Pure

Blood means sound health. With pure, rich, healthy blood, the stomach and digestive organs will be vigorous, and there will be no dyspepsia. Rheumatism and neuralgia will be unknown. Scrofula and salt rheum will disappear. Your nerves will be strong, your sleep sound, sweet and refreshing. Hood's Sarsaparilla makes pure blood. That is why it cures so many diseases. That is why thousands take it to cure disease, retain good health. Remember

Hood's
Sarsaparilla

Is the One True Blood Purifier. All druggists. $1.

Hood's Pills cure Liver Ills; easy to take, easy to operate. 25c.

FOR TWENTY-SIX YEARS.

DUNN'S BAKING POWDER

THE COOK'S BEST FRIEND

LARGEST SALE IN CANADA.

A REGULAR CRIPPLE.

The Story of an Old Settler in Dufferin County.

Suffered Terribly with Rheumatism, and Had to Use Mechanical Appliances to Turn in Bed—Friends Thought he Could Not Recover.

From the Economist, Shelburne, Ont.

Almost everybody in the township of Melancthon, Dufferin Co., knows Mr. Wm. August, J.P., postmaster of Auguston. Mr. August, now in his 77th year, came to Canada from England forty years ago, and for thirty-eight years has been a resident of Melanothon. During some thirty years of that time he has been a postmaster, and for eleven or twelve years was a member of the township council, for some years holding the position of deputy reeve. He has also been a justice of the peace since the formation of the county. It will thus be seen that Mr. August stands high in the estimation of his neighbors.

In the winter of 1894-5 Mr. August was laid up with an unusually severe attack of rheumatism, being confined to the house and to his bed for about three months. To a reporter of the Economist, Mr. August said: "I was in fact a regular cripple. Suspended from the ceiling over my bed was a rope which I would seize with my

hands, and thus change my position in bed or rise to a sitting position. I suffered as only those racked with rheumatic pains could suffer, and owing to my advanced age, my neighbors did not think it possible for me to recover. I had read much concerning Dr. Williams' Pink Pills, and at last determined to give them a trial. I commenced taking the pills about the 1st of Feb., 1895, taking at the outset one after each meal. Within a couple of weeks I could notice an improvement, and by the first of April I was able to be about as usual, free from the pains, and with but very little of the stiffness left. I continued the treatment a short time longer and found myself fully restored. It is now nearly a year since I discontinued taking the Pink Pills, and I have not had any return of the trouble in that time. I have no hesitation in saying that I owe my recovery to Dr. Williams' Pink Pills."

These pills are a perfect blood builder and nerve restorer, curing such diseases as rheumatism, neuralgia, partial paralysis, locomotor ataxia, St. Vitus' Dance, nervous headache, all nervous troubles, palpitation of the heart, the after effects of la grippe, diseases depending on humors of the blood, such as scrofula, chronic erysipelas, etc. Pink Pills give a healthy glow to pale and sallow complexions and are a specific for troubles peculiar to the female system, and in the case of men they effect a radical cure in all cases arising from mental worry, overwork, or excesses. Dr. Williams' Pink Pills may be had of all druggists or direct by mail from Dr. Williams' Medicine Co., Brockville, Ont., or Schenectady, N.Y., at 50c. a box, or six for $2.50. See that the company's registered trade mark is on the wrapper of every box offered you, and positively refuse all imitations or substitutes alleged to be "just as good." Remember no other remedy has been discovered that can successfully do the work of Dr. Williams' Pink Pills.

CAN'T ABBREVIATE IT.

A great problem is soon to occupy the minds of the people of the world. In four years the sweep of time will carry us into a new century, and the figures which indicated the century of 1800 will be exchanged for 1900. When this time comes can we abbreviate the year in writing and printing, as we do now in 1896? If we may abbreviate, how shall it be done? How will this look, '00? Or this, 19'? When you write at the top of your letter, August 10th, '96, it looks all right; but August 10, '00, will not be at all satistactory. Did you ever before think what an inconvenient time 1900 is going to be? If so, just consider how lucky your stars are that you will not be living on this mundane sphere in 2000!