About the House.

KITCHEN USES.

A kitchen should be made attractive and above all things healthy, kept free from odors and disagreeable smells. There is nothing that aids a housekeeper more in keeping a healthy, pure, sweet kitchen than borax. It is cleanly, inexpensive and effective. In many little ways it purifies. For instance, if the coffee pot has a little borax water boiled in it twice a week for fifteen minutes it will keep it sweet and pure. So often we have indifferent coffee; we know we buy the very best, and cannot account for it. I have tried this simple remedy and had no more trouble. We do not think enough about our kitchen—that is, about the comfort of the servant or cook who prepares our meals three times a day. We ought to be considerate and thoughtful. I have seen a kitchen without a chair to sit down in, and a servant's room without a rocking chair, or a bed fit to sleep in. Is this doing as we would be done by? I fear not. Happiness in the kitchen means happiness all over the house. A nice breakfast sent in by the cook puts everybody in good humor, and sends the men (the bread-winners) away in the best frame of mind to battle with their affairs. It makes the mother smile to see her children happy, and all goes well. But a miserably cooked breakfast puts everybody in a bad humor and unfits them for their day's labor. A servant may have a long distance to go at night. Do not let her go out into the rain and sleet without an umbrella and rubbers. Think of her health; spare her needless pain. We ought to see that our sinks are kept in a healthy condition. I use powdered borax poured down in the sink. Some use ammonia, but it is wise to keep a box of the powdered borax on the sink shelf, as it is not dangerous if the children should get hold of it. I think growing plants—a few geraniums or rose geraniums—are healthy to bloom in the windows. It is a pretty sight, and not much trtouble. George Eliot, the great author, said the sweetest remembrance of her childhood's home was the kitchen with its bright array of tin, the tables as white as snow, growing plants in the sunny windows, and the one servant making up bread as light and flaky as could be made. It had a charm for her, and she did not mind preparing a meal here at any time. To keep a kitchen free from insects and all such pests, takes work, never any letting up, but constant vigilance. And we must be kind and thoughtful to those who have the work to do, helping them bear the burden.

S. H. H.

OYSTERS.

Pan-Baked Oysters.—Drain the oysters. Take individual baking-shells; put into the bottom of each a square of buttered toasted bread. Cover this completely with three or four small oysters, dust with salt and pepper, cover with bread crumbs, with bits of butter on them, and bake in a quick oven, from ten to fifteen minutes. Add a tablespoonful of hot cream to each shell, and serve at once.

Fried Oysters.— For frying oysters, first make your cracker meal and then season it with pepper and salt; then beat up three eggs and add to them a pint of sweet milk; then beat all well together. Drain your oysters; then throw in your cracker meal, then drop them, one at a time, into the batter, then back again into the meal, and pat them gently so the meal will stick on them, and you have a nice shape to them. Now put on your lard or cottolene. You want to see that it is smoking hot before you drop your oysters in. Use a medium-sized skillet; never try to fry more than a half dozen at a time, for they will cool the grease, and your oysters will come out soft and not fit to eat.

Fancy Roast.—Put your oysters in a saucepan without water. Stir them or shake the pan slightly; as soon as they are heated, sufficient liquor will come from them to keep from burning. Cook only until the edges ruffle and the oysters look plump instead of fat. Season with salt, pepper, and butter, and serve on thin toasted crackers.

TRY IT.

A handful of hops in the brine in which hams and bacon are pickled adds to the flavor of the meat, and keeps the brine sweet.

To clean a sewing machine cover all the bearings with kerosene, run the machine rapidly a few minutes, then with a soft cloth remove all the kerosene, and apply machine oil.

Wash silver that is not in daily use in soapy water, wipe and dry a few minutes in a warm oven, then wrap in tissue paper. Do not allow one piece to touch another. Place the tissue paper between. Put the teaspoons and other small pieces in a quart can and hermetically seal. Put knives, forks, and tablespoons in a two-quart can. They will not tarnish, and will require no polishing when wanted for use.

Keep a box of powdered borax near the work table, add a little to the water in which the dish towels and dish cloths are washed. They will wash easier, keep sweet longer, and the borax will aid in keeping the hands soft.

To remove iron rust spots in the absence of sunshine soap them well, place a wet cloth on a very hot iron; when the steam rises lay the spots on the cloth and immediately rub with a crystal of oxalic acid, or a damp cloth dipped in powdered crystals. When the spots have disappeared, wash at once in several waters. Guard the acid well, as it is a deadly poison.

Use carron oil for burns. It is made of equal parts of lime water and linseed oil. Drop a quantity of stone lime into water, stir well, let settle, and pour off the top. When mixed with the oil shake well before applying.

Put a tiny bottle of flaxseed in the traveling bag. Should a cinder be blown into the eye, a flaxseed will soon find it, and may save a great deal of pain and an inflamed eye.

At this season of the year close the mouth on going into the open air from a warm or crowded room. If this were generally practiced, colds and pneumonia would be less prevalent.

A two-quart can of boiling water is an excellent foot warmer if encased in a little flannel bag. It can be rolled about easily, and is of easy application where dry heat is to be used to relieve pain.

Use a candle in the sick room in place of the kerosene lamp which emits a disagreeable odor when turned low. A small, steady light may be secured by placing finely powdered salt on the wick until the charred part is reached.

To remove mildew from white cloth in the absence of sunshine, dip in a hot solution of a teaspoonful of chloride of lime in a quart of water. As soon as the spots disappear wash thoroughly in warm water.

Brighten the colors in a carpet by sweeping it with a broom dipped in salt and water, shaking well to remove all surplus water. The broom should be damp, not wet. Use damp earth to remove the dust when carpets are lifted.

Before broiling steak open all the draughts to make the coals bright and clear. Hold the meat, a few minutes at first, close to the glowing coals, then turn; this will seal the juices, when it may be finished at a distance of several inches above the coals. From a broiled steak little or no juice should escape.

A dress worn on the street, in a crowded railway or trolley car, should be well brushed and aired before being consigned to a clothes press. This is a hygienic as well as an economic measure.

To every fifteen pounds of sausage meat add with the usual seasoning, a tablespoonful of ginger. It will aid digestion and prevent the unpleasant sensation experiencced by many persons after eating highly seasoned meats.

Fruit brought from a cellar to be eaten unpared should be rubbed vigorously with a damp cloth to remove the invisible germs or bacteria which flourish in a damp, close atmosphere.

An ounce of carbolic acid in paste will check the ravages of vermin which infest papered walls. A little carbolic acid used in cellar whitewash will prevent the unpleasant flavor which is apt to impregnate milk, meat and other edibles when kept in a close underground room.

Clean finger marks from painted walls with a damp cloth dipped in whiting. Rub discolorations caused by scratching matches with a cut lemon, followed by the damp cloth dipped in whiting.

Sprinkle coal liberally with salt, as it is put into the stove or furnace; it will burn more evenly, last longer, and there will be fewer clinkers.

DESIGNED FOR WARFARE.

Marvellous Piece of Mechanism Introduced Into the British Army.

The autocar is a new military conveyance intended for use over ordinary roads and level ground. It is driven by a sixteen horse-power hot air motor, and carries two machine guns, four men, and 5,000 rounds of ammunition.

When called upon these guns can grind out seven hundred shots a minute. To accomplish this the marksman has only to sight the gun and blaze away, since in place of the crank being turned by hand, as in the ordinary, everyday machine gun, the motor on the autocar does the work both faster and better, while the speed of firing can instantly be regulated from fifty to seven hundred rounds per minute.

The armour covering the men and the machine is of reguiation bullet-proof thickness; in fact, experiments by the British War Office have demonstrated that it will stand light artillery fire, though to make the safety of the autocarists ever greater, the men while firing are protected by casements similar to those used in the navy. The two men not actually engaged in regulating and sighting the guns find shelter below the armour belt, and when only one gun is in action the remaining gunner also retires behind the Harveyized steel plating of the machine's armour belt.

In tests over ordinary roads in England this autocar, with two guns, equipments, ammunition, and four men, has been safely driven at an average speed of 25 miles an hour.

When the idea of using cycle mounted soldiery was first broached to military authorities it was thought that men thus mounted could only be used in actual warfare, as despatch-carriers and messengers, but it has been demonstrated by the most thorough tests abroad that this class of soldiery can do much more than this. Thay can be sent in advance of the main body of an army at more than twice the speed of the finest cavalry in the world, to seize a strategic position or to defend or destroy bridges. As a fighting force this class of troops will by the new autocar be immensely strengthened.

THE GREAT FAMINES IN HISTORY.

The threatened famine in India recalls others that have occurred within historic times. In Britain, in 272, the people were forced to eat the bark of trees. Again, in 310, 40,000 died through starvation in the same country. In Italy, in 450, parents ate their children. In England, in 1315, the people devoured the flesh of horses, dogs, cats, and vermin. At Cape Verd, in 1775, 16,000 starved to death. India has had many great famines. In 1837-38, 800,000 perished; in 1860-1, many thousands more; in Bengal and Orissa, in 1865-6, the deaths from starvation aggregated 1,000,000; in Rajpoatana, etc., in 1868-9, the deaths were 1,500,000, and in 1877 about 500,000 perished in Bombay, Madras, Mysore, etc. In the same year the famine in northern China was so great that 9,500,000 are said to have perished.

THE FARM.

FEMININE DAIRY WISDOM.

Salting regularly is one very important matter in the dairy.

When cows have not received an abundance of salt, and then a change to regular salting is practiced, a great change both in quantity and quality of milk can be noticed. A still better plan is to keep it where each cow can help herself whenever she desires.

The best cows are always the heavy feeders.

If they eat heartily and are healthy, and do not lay on fat, you may be sure that it is going somewhere, and you will always find it in the milk pail.

Good, regular care will count now. Breeding and natural capacity are powerless to contribute to successful stock raising unless accompanied by thoughtfulness, intelligence and regular care.

Merit is not proof against neglect, starvation and abuse. Give a cow just enough to keep her alive and how can she fill the milk pail?

Too many unobserving men expect this, and then wonder why they are poor.

How many farmers are preparing to idle away the winter? Is there any excuse for such practices, and is there any other business that will permit it?

Winter butter production is more profitable than summer; then why not be a winter producer?

Every degree you raise the temperature of the stable up to comfort point saves food and is one step in the right direction for prosperity.

Don't let the heifers form the habit of drying up early. With plenty of food and good care they will milk nearly the year round.

Be sure that linseed meal forms a part of the grain ration now.

Don't neglect the daily brushing and cleaning of every cow. There is nothing like pure, simple, old-fashioned cleanliness.

Get special customers for your butter and furnish it every week. It is worth a few cents per pound to the customer to know that they are eating pure, clean butter, and not oleo or some other manufactured stuff, and there is a big difference between cash and trading out butter.

HOW TO DRESS POULTRY.

Keep from food twenty-four hours. Kill by bleeding in the mouth or opening the veins in the neck; hang by the feet until properly bled. The head and feet should be left on and the intestines and crop should not be drawn. For scalding poultry the water should be as near the boiling point as possible without actually boiling; pick the legs dry before scalding; hold by the head and legs and immerse and lift up and down three times; if the head is immersed it turns the colour of the comb and gives the eyes a shrunken appearance, which leads buyers to think the fowl has been sick. The feathers and pin feathers should be removed immediately, very cleanly and without breaking the skin, then "plump" by dipping ten seconds in water nearly or quite boiling hot, and then immediately into cold water; hang in a cool place until the animal heat is entirely out. It should be entirely cold, but not frozen, before being packed. Dry picked chickens and turkeys sell best, and we advise this way of dressing, as they sell better to shippers; scalded chickens and turkeys generally are sold to the local trade. To dry pick chickens and turkeys properly the work should be done while the bird is bleeding; do not wait to let the bodies get cold; dry picking is more easily done while the bodies are warm. Be careful and do not break and tear the skin. Pack in boxes or barrels; boxes holding 100 to 200 pounds are preferable, and pack snugly; straighten out the body and legs so that they will not arrive very much bent and twisted out of shape; fill the package as full as possible to prevent shuffling about on the way. Mark kind and weight and shipping directions neatly and plainly on the cover. Barrels answer better for chickens and ducks than for turkeys or geese. When convenient avoid putting more than one kind in a package. Endeavor to market all old and heavy cocks before January 1st, as after the holidays the demand is for small, round, fat hen turkeys only, old toms being sold at a discount to canners.

THEN BUTTER WILL BE GOOD.

Some day, some time, a man with brains and an air of cleanliness about him will come along and locate in a community where creameries are owned and operated by that class of farmers who think that "anything is good enough for a creamery," and this clean, shrewd man will build a creamery that will be so fine in its appointments from cellar to garret that it will make all the others look like soap factories. He will adopt the modern ideas of the best posted men in the country. He will spend dollars where farmers have spent dimes, he will have tiled floors, porcelain walls, an office for the butter maker, a laboratory for the milk testing, perfect drainage and ventilation. He will have inviting walks of gravel or cement, macadam approaches to the creamery for the milk wagons, a lawn that will cost a few hundred dollars, cropped close and clean by the boys in the creamery. His butter maker will have to know his business from a practical and scientific standpoint, and the man at the receiving can will have the power of a czar. Bad milk will be sent back to the patron with crape on the can. This creamery man will be called a crank, but people will come hundreds of miles, to see his creamery, and its reputation will soon become known among the eastern merchants, who are looking for a superlatively fine article, and the strangest thing of all will be that this man will prosper and make money while his competitors stand aghast at what they regard as wasteful extravagance.

FATTENING SHEEP.

When the hog has stopped putting on flesh or fat he must be disposed of, no matter what the market, for after that period all food given is practically wasted. But the case is different with sheep. After reaching their maximum weight and condition as to flesh they will eat but little, and that is amply paid for in the increase in quantity and quality of wool. Besides, prices of mutton sheep are always better after the weather begins to get warm, as mutton is more of a hot than cold weather food. Again, the market will pay more for nicely shorn and well handled wool than the butchers will; and wool can be more cheaply freighted when packed on sacks than when on the sheep's back. Another consideration is, shorn sheep, if well fattened, will sell for more than unshorn, for the former can be seen by the butter at a glance, while the latter must be carefully inspected one by one. And lastly shorn sheep will ship more comfortably and be in better condition when reaching market than unshorn. These considerations make all-winter feeding most desirable.

CANADA'S DEFENCE.

The Most Formidable Fleet Ever Seen in This Hemisphere to be Gathered.

Gen. Gascoigne, commanding the Canadian militia, remarked the other day that the talk over the Venezuelan trouble has opened England's eyes to the condition of the defences of Canada. For some time correspondence has been passing between the two Governments on the subject, with a view of putting the fortifications of the Dominion on a more warlike footing.

It is understood that a second regiment of infantry will be sent out to Halifax and another to British Columbia. A number of new fortifications will be built at different points along the Atlantic seaboard as well as on the coast of Newfoundland as part of the imperial policy. The squadron on the North American station will be strengthened to fifteen ships exclusive of torpedo destroyers, a number of which have been put into commission for the North Atlantic station. The latest addition to this feet is the cruiser Indefatigable. The cruiser Phaeton, which goes into commission in January will probably be sent to Halifax. She is of 4,300 tons and carries ten 6-inch 100-pounder quick-firing guns.

The ships on this station wintering at Bermuda at present are the Crescent, 7,700 tons, 20 knots; Talbot, 5,000 tons, 20 knots; Intrepid, 3,600 tons, 20 knots; Indefatigable, 3,600 tons, 20 knots; Pallas, 2,575 tons, 19 knots; Cordelia, 2,380 tons, 10 knots; Tartar, 1,170 tons, 17 knots; Buzzard, 1,140 tons, 12 knots; Partridge ,755 tons. The Egeria has been ordered out to this station to join the Rambler in surveyi work. The above list has no reference to torpedo or survey boats. The Renown, which is expected to be commissioned for the North American station, is of 12,350 tons, 18 knots speed.

Commenting on the proposed strengthening of the coast and naval defence of Canada, the Halifax Herald says:

"Within twelve months it is firmly believed the squadron of British ships at Halifax will be the most formidable assemblage of modern ships of war ever seen in this hemisphere. The armament of all the new ships is most destructive. Their speed, fine lines, and bunker capacity, and their armament will enable them to maintain command of the seas, and either from Halifax, Louisburg, St. John's, N.F., or Bermuda to prey upon western ocean commerce at will."

CHAIRS AS A LUXURY.

How Different People Get Along Without Them.

Most people believe that the habit of sitting down as practised by themselves is a common human habit, old as the race itself, in no way associated with civilization. But Frederick Boyle, who seems to have one of these inquiring minds that are not content to accept things as they are without first tracing causes and history, contends that sitting down is an acquired habit that marks the height of civilization.

He estimates that even at the present day not more than 10 per cent. of human kind practice sitting on the European plan.

Men who do not sit have two attitudes for resting; women use one of their own. Squatting "on the heel" is favored in India and China. In this position the weight of the body falls upon the toes, and to keep the balance comfortable the arms must hang over the knees, the hands dangling. A European trussed in this manner promptly feels a pain in his calves, but he can understand that habit makes it a restful posture. In fact, the colliers of England use it altogether.

The cross-legged attitude is general from Siam eastward through the Malay countries. In the jungle men crouch the knees raised, the arms folded over them, and the chin resting on the arm. The women of that region rest upon the floor with the knees bent sideways, thus throwing the weight on the outer part of one thigh—a mighty uncomfortable posture to a civilized Caucasian.

Chairs really seem to be no more necessary to the race than pianos.

CONVERSE BY WHISTLING.

Among the queerest languages used by humankind throughout the world are those of the Gomeros, inhabitants of one of the Canary group of islands, and the Cameroons, of West Africa. The Gomero whistles with his fingers and lips so expertly as to express all the signals that are required to make the conversation intelligible. A Cameroon man uses a drum, the surface of which is divided into uneven halves, so that when it is struck it yields two different notes. With a code in character not unlike the taps of the telegraphic system, the people make this drum express every syllable of their language

A PEDLAR'S EXPERIENCE

ILLNESS BROUGHT HIM ALMOST TO THE VERGE OF THE GRAVE.

Pale and Emaciated, Suffering from Excruciating Pains in the Back, Life Became a Burden and Death Was Thought To Be Not Far Off.

From the St. Catharines Journal.

It is a curious pathological fact that spinal complaint has sometimes actually been mistaken for Bright's disease, and there is no doubt many have been maltreated for Bright's disease when spinal trouble was the real malady. Geo. T. Smith, pedlar, of St. Catharines, is one who thus suffered. His narrative is as follows:—"In the fall of 1894 I began to experience alarming symptoms of what I thought to be spinal trouble. I resorted to lotions, plasters and other remedies, but to no avail, as I continued to grow worse. At this point my friends advised the services of a physician, which I gladly submitted to. The professional man made a minute examination, and pronounced mine a case of Bright's disease, which quite naturally gave me a severe shock, as I deemed the death sentence had been passed upon me. The doctor said he could alleviate my sufferings, but remarked that it would only be a matter of time with me. However, I accepted his medicine, and took it according to directions with no beneficial results. In the meantime a friend procured a remedy said to be a cure for Bright's disease. This medicine I took, but with no effect whatever. Ten months had passed away and I had become so haggard, emaciated, stooped and miserable that my friends had difficulty in recognizing me. In fact they, like myself, harbored the most painful apprehensions. At this juncture an aunt came to visit me and strongly advised me to try Dr. Williams' Pink Pills. Like a drowning man reaching for a straw I did so. To my great surprise I soon noticed an improvement, the pain in my back began to leave, my appetite improved, my color returned, and by the time I had used eight boxes not an ache or pain remained, and I am as able to travel about to-day as previous to the attack. I know that I owe my restoration to Dr. Williams' Pink Pills, and I urge those ill or suffering to give them a trial.

Dr. Williams' Pink Pills strike at the root of the disease, driving it from the system and restoring the patient to health and strength. In cases of paralysis, spinal troubles, locomotor ataxia, sciatica, rheumatism, erysipelas, scrofulous troubles, etc., these pills are superior to all other treatment. They are also a specific for the troubles which make the lives of so many women a burden, and speedily restore the rich glow of health to pale and sallow cheeks. Men broken down by overwork, worry or excesses, will find in Pink Pills a certain cure. Sold by all dealers, or sent by mail postpaid, at 50c. a box, or six boxes for $2.50 by addressing the Dr. Williams' Medicine Co., Brockville, Ont., or Schenectady, N.Y. Beware of imitations and substitutes alleged to be "just as good."

NAVAL GUNS

More Modern Armament Required for Old British Ships--Lord Charles Beresford Plan.

British Naval authorities are beginning to be favorably impressed with Lord Charles Beresford's proposal for re-arming with more modern guns the older battleships, which now carry muzzle-loading ordnance. The cost of this rearmament would amount to about two million pounds, or about what it costs to turn out a new battleship and a new cruiser. Which of the two forms of expenditure is likely to give the better results is the question now before the admiralty.

There are at present six turret ships in the British navy armed with muzzle loaders—the Ajax, Agamemnon, Inflexible, Monarch, Neptune, and Dreadnaught. There are ten central battery ships, whose principal armaments consists of muzzle-loaders—the Alexandra, Temeraire, Sultan, Hercules, Superb, Swiftsure, Audacious, Invincible, Iron Duke, and Triumph, Since these types of vessels were constructed, quick-firing guns of small calibre have been invented, which makes it exceedingly problematical if the muzzle-loaders of these sixteen ships could in any future engagement be reloaded.

The breech-loaders can, of course, be loaded under cover, and nowadays vessels, whose guns, as is the case with muzzle-loading ordnance, have to be reloaded from exposed positions, are struck off the lists as sans valeur serieux.

The result would, however, seem to be that the rearmament, as proposed would not, of course, restore these sixteen ships to their former category of first-class battleships, or even enable them to meet on fairly equal terms more modern vessels, but they would at least be capablec of reloading their guns when in action with an enemy provided with the latest type of quick fires, which at present they could not do.

Add to this $17,644,956 on deposit in

TEN LARGEST CITIES.

The ten largest cities in the world and their respective populations are: London, 4,231,000; Paris, 2,447,000; New York, 1,801,000; Canton ,1,600,000; Berlin, 1,579,000; Tokyo, 1,389,000; Vienna, 1,364,000; Philadelphia, 1,142,000; Chicago, 1,100,000, and St. Petersburg, 1,035,000.

FOR TWENTY-SIX YEARS

DUNN'S BAKING POWDER

THE COOK'S BEST FRIEND

LARGEST SALE IN CANADA.