THE HOME.

PRESERVING AND CANNING.

Every housewife who takes pride in setting a nice table the year round will lay in a supply of fruits now while they are plentiful. A few days of steady work will accomplish this, and although it may be somewhat wearisome it is pleasant work nevertheless. To facilitate matters generally have everything in readiness—the fruit, sugar, cans, jars, etc.

The best canning peaches are freestones. Select those not over-ripe, for then they will not lose their shape after being canned a while. A little wire basket or dipper is very handy at this time. It can be filled with the peaches and immersed in boiling water for a minute or two, when the skins are easily removed. Use a silver knife for peeling them. Halve the peaches and remove the stone. Crack part of the stones, take out the kernels, bruise them and put them into the syrup to flavor it. Make the syrup of granulated sugar and twice as much water as sugar. Allow it to come to a boil; skim off the impurities that arise and place in it enough peaches to fill one can or jar. When they are cooked remove carefully to the jar and fill to the top with syrup. Then proceed to cook another canful, sealing each carefully while hot.

Peach jelly is made by paring, stoning and slicing the peaches into a jar and adding a third of the kernels brushed. Put the jar into a pan of boiling water and stir occasionally until the fruit is well broken and heated. Strain and add the juice iof a lemon to each pint of fruit juice. Measure again and measure out a pound of sugar to each pint of fruit juice. After the juice has boiled twenty minutes add the sugar heated. Let it come to a boil and take instantly from the fire. Pour in glasses. When cold cover with circles of white paper dipped in wax or brandy. Screw on the covers and seal.

To make peach marmalade, or peach butter as it is sometimes called, peel and remove the seed from the peaches. Weigh them, and make a thick syrup of two-thirds as much sugar as fruit. After the syrup is cooked and skimmed, pour it over the fruit and let it cook until the fruit begins to settle before stirring. Then stir constantly until thick. sSeal carefully or it may mould.

Brandy peaches are favorites with many. To make them take one peck of peaches, five pounds of sugar, one quart of brandy. Put the peaches into boiling water; let them remain three or four minutes; then take them out and throw into cold water. Wipe the peaches with a coarse towel; rub them smooth; then put them into another vessel of cold water. Make a syrup of the sugar according to recipe given for preserved peaches; put the peaches into it and boil until a straw can be run through. Take them out, add the brandy to the syrup, and boil for half an hour. Remove from the fire, put the peaches into glass jars and pour the syrup hot over them. They will be ready for use in three months.

Probably the favorite of all preserves is the pear. There is such a delicate refreshing flavor about it that no farm should be without a pear tree of some good canning variety. Pears like peaches, should be selected under rather than over-ripe. Pare them, halve and remove the cores, putting them into cold water to keep from discoloring. Make a syrup of one pound of sugar to four pounds of fruit, using about twice as much water as sugar. If the pears are mellow place them directly into the syrup, but if hard steam them a little first. Cook until tender in the syrup. Lift them carefully into the jars and cover with the syrup. Seal carefully.

Plums make a delicious preserve, which is relished in the winter. Select perfect fruit and wipe it. Make a syrup of three pounds of granulated sugar to every five pounds of plums, allowing a cupful of water for each pound of sugar. When this boils up, skim and put the fruit into it. When the plums are tender remove to the jars and pour the syrup over them.

Nice jam may be made of plums by boiling them in a little water until very tender, and then pressing them through a colander or coarse sieve, adding a little water to get all the pulp through. Boil the sugar (the quantity depends upon the acidity of the plums) in a little water, skim and add the plums. Boil until thick.

Quinces make a fine preserve, of which many people are fond. Take equal weights of quinces and sugar. Pare, quarter and remove the cores. Put into a kettle with just enough water to cover and simmer until almost tender. Remove from the water and add the sugar. When that is dissolved put the quinces back again to simmer until tender.

Quince marmalade is made in the following way: Wash and wipe the fruit. Pare, quarter and core. Boil the skins and cores until soft, then drain off the water, into which put the quinces. Allow them to boil until soft enough to rub through a sieve. Add a pound of sugar to each pound of pulp and also a sliced lemon. Cook half an hour, stirring constantly to prevent scorching. Seal carefully.

HUCKLEBERRIES.

Huckleberry Pudding.—Butter a pudding dish and line it with bread, cut in slices half an inch thick, and buttered; remove the crust and cut the slices to fit the dish. Fill the lined dish with huckleberries, sprinkle over them sugar and the grated rind and juice of a lemon. Place some slices of buttered bread over the whole. Set the dish in a pan of water in a hot oven; cover the pudding with a plate, and bake one and one-half hours. When the pudding is done put roughly over the top a meringue made of the whites of two eggs beaten to a stiff froth, and two tablespoonfuls of powdered sugar added to them. Return to the oven long enough to brown lightly and serve hot. A sauce may be served with this pudding or not, as one prefers.

Huckleberry Shortcake.—Cream one-quarter of a cupful of butter with one cupful of sugar, add a pinch of salt, one cupful of sweet milk, a pint of flour and a heaping tablespoonful of baking powder. Stir in one pint of berries, and, if the batter is not thick like a pancake batter after the berries are put in, add a ltitle more flour. Bake the cake in a biscuit tin. It should be served hot, cut into squares, and eaten with butter.

Providence Pudding.—Pick over your huckleberries and wash them, drain them a few moments, and then sprinkle them with sifted flour; use just what clings to the berries. Put the floured berries in a buttered mould, cover closely, and boil two hours. Serve with a hard sauce.

A LITTLE LAMP LORE.

Three points to be remembered in dealing with lamps are: Buy good ones in the first place; keep them clean, use good oil.

Each lamp ought to be examined every day, for even if the oil is not exhausted, it will probably require replenishing, and the glass will have to be cleaned. One cloth should be kept specially for this purpose, and another for wiping the lamp for if an oil cloth be used for glass it will make it look smeary and dirty. A long-handled brush for cleaning the inside of the glass, and a pair of lamp scissors will be required. It is, however, a mistake to cut the wicks too often, and when cut only the top of the frayed part should be removed with the scissors, and the wick then rubbed until level with the burner.

When filling the reservoir be careful not to fill it quite to the top. When this is done, the lamp often splutters and gives a very irregular light. No greater mistake can be made than to use cheap lamps or cheap oil. The latter is very dangerous and it is sure to be highly inflammable. Moreover, it does not give a good light, and frequently has an unpleasant odour, and cheap lamps are constantly getting out of order.

SAVED HIS BOY.

A PLAIN STATEMENT FROM MR ROBT. McLEOD, OF GALT.

His Little Son Was Paralyzed on One Side and Doctor's Treatment Did Him No Good—Dr. Williams' Pink Pills Were Given and Effected a Thorough Cure.

From the Galt Reporter.

Mr. Robt. McLeod is a gentleman well known in the town of Galt and throughout the district. In conversation with a member of the Reporter staff recently, he consented to make public the facts concerning the illness and restoration to health of his little boy. He said:—

"Yes, I believe that, had it not been for Dr. Williams' Pink Pills my little boy would not have been living to-day. Willie, who is ten years of age, was taken with an illness that developed into paralysis of the left side. He had the best medical aid within my reach, but nothing seemed to benefit him. He got so bad that a pin could be run into his left hand to the bone without his feeling it in the least. If he attempted to walk he could only get over the ground by dragging his left foot behind him; he had no power in it whatever. One night I was feeling pretty blue about him. I felt that he was going to be an invalid all his life, and I viewed things in their worst light. On this particular night I put on my hat with the intention of going out to take a quiet walk, but just as I got to the door I saw lying on a step a pamphlet. I picked it up listlessly, and saw it was an advertising book of the Dr. Williams' Medi ine Co. I only read a few words when the conviction seized me that here was something that might possibly benefit my boy. I at once went down to Mr. Ferrah's drug store and purchased a box of the pills. By the time he had taken two boxes the color had come back into his hand and arm, and by the time he had taken half a dozen boxes he was cured, and now he is better than he ever was before in his life, and as hearty and strong as any boy in the town. Yes, sir. I believe Dr. Williams' Pink Pills are a wonderful medicine."

FROM THE COOKING CLASSES.

For politicians—Gold cake or silver cake and election cake.

For a geologist—Layer cake.

For a sculptor.—Marble cake.

For an advertiser—Puffs.

For a tailor—Measure cake.

For a farmer—Hoe cake.

For a milliner—Ribbon cake.

For the devout—Angel cake.

For the jeweller—Gems.

For the irritable—Short cake and ginger bread.

For a baby—Flannel cake.

For a lover—Lady fingers.

For the betrothed—Wedding cake and kisses.

For "bulls" and "bears" — Raised cake and drop cake.

For a gossip—Spice cake.—

For an idler—Loaf cake.

For a sufferer from " hay-fever"—White Mountain cake.

For pugilists—Pound cake and batter cakes.

"For "a doctor of the old school"—Cup cake.

For the man who lives on his father-in-law—Sponge cake.

For a dude—"Jonny" cake.

For a belle—Vanity cake.

For a music teacher—One, two, three, four cake.

For those who partake too freely of the above mentioned—Stoma cake.

PRACTICAL FARMING.

MORE ABOUT CEMENT FLOORS.

I note what you say in editorial remarks in a recent issue of the paper about cement floors, and that you recommend using a combination of plank with the cement. I had watched carefully the floors in several barns for some years before beginning to put cement in my own stable, says Waldo Brown, in Country Gentleman, and it is now nearly ten years that I have had personal experience with it. I am so well pleased with it that I would not have any other kind of a floor in either cow or horse stable. The popular notion that it is too hard for the horses' feet is a mistake, as we always keep the stalls so thoroughly bedded that their feet rarely touch the cement; while its durability is one of its greatest advantages and makes it, in the long run, the cheapest possible floor that can be laid in the stable. There are other advantages connected with it, such as warmth, as there can be no possible blowing of cold air under it coming up through cracks, as is the case with plank floors, it is easy to keep the stables clean, for the cement does not absorb any liquid, and when freshly cleaned and bedded the stables are entirely free from odor. Other advantages are the furnishing of no place for rats to breed and harbor, as is the case with all plank floors, and the perfect saving of all the liquid, which is by far the most valuable portion of the manure. I note also that you recommend a slope of 1 1-2 inches in the floor of the stable. I can see no possible advantage in this, but more than one disadvantage; I should lay all floors perfectly level in every direction. The disadvantages are, first, a little more danger of horses slipping on the floor, second, a slope causes the urine to run back so that in passing through the stable behind the horses the boots are saturated with it, and if it reaches, as it often will, the walls of the stable, it will cause the boards to rot, and the urine will be lost. The proper way is to bed the stalls so thoroughly that all the liquid will be absorbed by the bedding, as in this way there will be no loss, and it will help to decompose the manure and add to its strength. As there is some little danger of slipping as horses get up in the stalls, even on a level floor, we guard against this by making small grooves in the freshly laid cement by laying a broom handle down and tapping it until it beds one-half its diameter, and these grooves are made about four inches apart for the space of two or three feet at the rear of the stalls. If one can obtain gravel, sand and broken stone, conveniently a stable floor of the best Portland cement can be laid at less expense than a good two-inch plank floor, can be put in, and the farmer and his help can do the work at a slack season of the year when other work is not pushing. Some writers recommend using the cheap grades of cement, but aside from the fact that it is doubtful whether the floors would stand the wear if made from this kind of material, there is little economy in it, as the best Portland cement will admit of using so much larger proportion of sand and gravel with it as to make the cost but little more than if the cheap cement is used. I have used on my farm more than forty barrels of this cement in the last ten years, and have used eight barrels of gravel to one of cement for the concrete foundation, and two barrels of sand to one of cement for the topping, and all my floors, both out-of-doors and inside of buildings have given perfect satisfaction. Another advantage in using the Portland cement is that the stable may be used for horses in ten days from the time the cement is laid down; while those who recommend the cheap grades of cement say that three months must elapse before it is safe to put the horses on the floor. I especially like cement in the cow stable, as I never enter one with plank floors in which I do not find a rank odor; but when we clean our stables out and apply a fresh, fine bedding, for we always use some kind of chaff or sawdust for bedding in the cow stable, there is no odor, but the air is always pure and fresh, if the stable is properly ventilated. I am particularly pleased with cement for hog houses and feeding floors for hogs, as they are easily kept clean and give no harbor for rats. A neighbor of mine, some years ago, had an old plank feeding floor for hogs, about 12 by 20 feet, and the rats bred under it in such numbers that they were destroying his poultry and over-running all the outbuildings on the farm. He determined on a rat hunt, and in order to get them all, he set wide boards on edge at a little distance away around the floor, before beginning to tear it up, got some neighbors' boys and dogs to help in the fight, and the result was that 375 rats were killed. I have always found that rats abounded on the farm that furnished safe breeding places for them, and are rarely found where there are no safe places for them to harbor.

GROW YOUR OWN CLOVER SEED.

Many farmers from force of habit do not grow their clover seed, but buy it from year to year. Such a course for the average farmer I think is not wise. Clover is practically the great restorer, says National Stockman. We may talk a great deal about manures and rotation, but after all these sink into insignificance when comparison is made with this great renovating crop. Will not the experience of hundreds of farmers corroborate this? No matter how cheap clover seed may be purchased in the local market it has always been a considerable item of expense to the farmer. A bushel of clover seed this spring was equivalent in value to twenty-five bushels of corn, or thirty-five bushels of oats delivered. To produce a bushel of clover seed ordinarily is not nearly so expensive as the cost of growing the quantity of these grains mentioned. It may be that clover seed will be cheaper this year. However this may be I do not think the seed in this part of the country ever sells under its cost of production.

But there are stronger reasons why farmers should raise their own seed for personal use than for the money it will bring them in the market. They are sure to have an article at cost of production which they know is reliable. They are sure of what they are sowing. There will be no need of sowing seed five or six years old, nor will they sow the Mammoth or some other variety for the medium or vice versa. The farmer who grows his own seed will more likely have enough for all purposes than the one who buys. This spring we sowed a field March 17. On account of unfavorable weather it proved a poor "catch." Most likely had we bought the usual amount of seed we would have been content with the stand. But having plenty of our own seed we sowed the field again about a month later. The second sowing, judging from the prospect, will pay us well. Farmers cannot afford to have a poor "catch" of clover. If it is not advisable to have a crop of seed every year then plan to have it once in two years.

POULTRY HOUSE WHITEWASH.

A capital whitewash is made by mixing common water lime cement with sweet, skimmed milk to the proper consistency. The following is the government whitewash, and a fine whitewash it is: Put two pailfuls of boiling water in a barrel; add one-half of a bushel of well burned, fresh quicklime: put in quickly one peck of common salt, dissolved in hot water, and cover the barrel tightly to keep in the steam while the lime is slaking; when the violent ebullition is over stir till well mixed together, and, if necessary, add more boiling water, so as to have the mass like thick cream, strain through a sieve or coarse cloth. Make a thin starch of three pounds of rice flour and one pound of strong glue, having first soaked the glue in cold water, and to the latter mixture add two pounds of whiting. Add this to the lime wash, and also sufficient hot water to dilute to the proper consistency; keep hot while applying. It will require about six quarts of the mixture to 100 square feet of surface, and it will last remarkably well. It goes without saying, that it may be made any color desired.

PLANET MARKS ON THE BODY.

Assertion That Every Person Has One at Birth—Governed by Stars.

"I assure you I have no moles," say some people but this is impossible; every human creature when it is born bears on some part of its body the mark of the sign or planet which governed at the hour of its conception and nativity, and moles are contingent on these, impressed by the influence of the celestial signs, and answering thereto, not only in their formation and position, but varying according to the dominion of the several planets.

Moles are of three colors, red, honey color, and black, flat or raised like a wart, those on the right side of the face or person being usually symbolical of good, while those on the left mostly denote ills and misfortunes.

After a long and exhaustive study of the science a savant says he is convinced that not only the character, tastes and disposition of an individual but the future itself to a great extent may be determined by the local position, relation, and general appearance of these natural marks.

If the sun, at a nativity, be in Aries and ascendant, the mark of that sign will be found on the head, probably on the left ear. When Venus is lady, a flat violet mark will be found on the thighs.

When born under Gemini the mark is on the arms.

If born under the first part of the sign of Cancer, the mark is above the breast, and has no feeling if pierced by a needle.

Those who are born under Capricorn have the sign on the knees.

When Leo is ascendant the marks are on the left breast.

If Mercury be lord, the marks are on the left side, or upon the legs.

The nativity being under Virgo, there are black or reddish spots on the stomach.

The last of the signs, Pisces, governs the feet, and those born under this dominion are of pleasing countenance, brave and ingenious.

A man having a mole on the right side of the forehead will be exceedingly lucky. To a woman it denotes gifts from the dead.

One on the left side of the forehead foretells to a man long imprisonment; to a woman, that she will have two husbands, and probably live out of her own country.

If it be in the middle of the forehead, it denotes, in a man a cruel mind, and it shows a woman to be foolish, simple and idle.

A mole on the hinder part of the neck predicts a happy life, but threatens untimely death by drowning.

A mole on both sides of the neck, opposite to each other foretells dangers and perils with ill fortune.

A man having a mole on the left side of the upper lip rarely marries and in a woman it denotes trouble and suffering. If on the under lip, it shows her to be improvident, and a man had best beware of her.

A mole in the hollow of the chin denotes a woman to be contentious and quarrelsome. On the edge of the chin it shows good fortune, happy marriage and a long life, of whatever color it may be, excepting black.

To possess a mole upon the throat is very unlucky, indicating that the individual will die by the hand of justice, or should it appear as a wart he perishes by water.

On the right side of the upper lip, a finger's breath above the mouth, a mole signifies to either sex great good fortune. A woman having it will be comely, graceful, healthy in body and careful for the things of this world; she will marry well and live happily, her best time for marriage being between 19 and 24, and she will make a true wife and an exceptionally happy mother.

IF YOU SEE IT IN THE MOON

No Matter What It Is, You Will Have Some Sort of Luck.

"If you see the new moon over your right shoulder it's good luck all the month"—over the left shoulder being bad luck, of course. "If you meet the new moon face to face with money in your pocket, you will have that kind of money in your pocket for a month"—and so on, this last being taken from an old black-letter treatise on "things worth knowing." Everywhere in the world the idea prevails among those who lack scientific training that anything falling to the lot of man when the moon is waxing will likewise increase, similarly decreasing while the moon wanes. The Hindu troubled with warts looks at the new moon, picks up a pinch of dust from beneath his left foot, rubs the wart with it—and when the moon goes, so does the wart. If you fall ill you can be cured by herbs gathered in the full of the moon.

The Moslems in the Kingdom of Oudh cure insomnia, palpitation of the heart, nervous prostration, and similar evils by stationing the sufferer with a basin of water in his hands in the light of the full moon in such a way that its refulgent image shines directly from the liquid into his eyes. Then,

WITHOUT MOVING HIS GAZE,

he is required to swallow the water at a draught.

In northern India the people lay out food in the full moon that comes in the month corresponding to our September and October, half of each, and give it to their friends as a means of insuring longevity. That same night the girls pour water in the moonlight, saying they are getting rid of the cold weather.

It was long ago noted that the Yorkshire maids "do worship the new moon upon their bare knees, kneeling upon an earth-fast stone," and Lady Wilde says that the Irish damsels drop on their knees when they first catch sight of the new moon and say: "Oh, moon, leave us as well as you found us!" In India the natives take seven threads from the end of their turbans and give them to the new moon, with a prayer.

The spots on the moon are caused by many persons or things. Sometimes it is a man with a fagot on his back, sent thither for picking up sticks on the Sabbath. Chaucer calls him a thief and puts a thornbush on his shoulder, Dante says it is no less a criminal than Cain. Shakespeare provides a dog to keep him company. Hindus keep, not a man, but a hare in the moon, and the well-known connection in the minds of the man of the moon and insanity may account for the statement regarding the March hare, and possibly the thornbush may be the distinctive covering of the hatter—at any rate, this is as good guessing as a lot of the sun myth people have done; while Baring-Gould identifies the moon children, Bill and Hiuki of the Northern mythology, with Jack and Gill of the nursery rhyme.

The Greenland Eskimo believes that the sun and moon were originally

BROTHER AND SISTER.

She, being teased by him past ordinary endurance, seized some lampblack and rubbed it on his face. Then she ran, her brother after. Finally she went so fast she rose up into the air and became the sun, while her sooty-faced brother turned into the moon. In Samoa when a great famine oppressed the people the moon rose one night, big and round, like a bread fruit. A patient mother, unable to quiet the pangs of her little one, looked up and said: "Why don't you come down and let my baby have a bite of you?" This made the moon so angry that she simply picked up both mother and child, and they have been there ever since.

All sailors are certain that sleeping in tropical moon rays will either make them cross-eyed or blind. On the American vessel El Capitan a year or two ago a number of the crew, disregarding the advice of their fellows during a spell of hot weather, slept on the deck in the moonlight, and soon after went completely blind at night, though they could see as well in the daytime as ever. The skipper of the ship reported the occurrence, and with it made a statement to the effect that up to that time he had been a disbeliever in the so-called moon blink. This is a disease unknown to the medical profession.

FOUR WEDDING RINGS.

Four wedding rings were used on the marriage of Mary Queen of Scots with her cousin, Henry Stewart, Lord Darnley, son of the Earl of Lennox by his marriage with a grand-daughter of Henry VII. of England, which was celebrated at Holyrood on the 29th of July, 1565. An instance of several wedding rings being used at a marriage is related by Buscard. At the marriage of a dauhter of Pope Innocent VIII. to Lewis of Aragon, Marquis of Geracio, January 3, 1492, the pair approached the Pope, and, both being on their knees, the husband put the ring on the proper finger of the left hand of the spouse, then several rings on the other fingers of both hands.

Fontainebleau's forest is on fire, over 900 hectares having already burned down. The whole garrison of the town has turned out to fight the fire, but it seems unable to check it.

FOR TWENTY-SEVEN YEARS.

DUNN'S BAKING POWDER

THE COOK'S BEST FRIEND

LARGEST SALE IN CANADA