THE HOME.

A CUP OF CHOCOLATE.

We hear of a "delicious cup of coffee" or such a "refreshing cup of tea," but chocolate as a beverage is not so commonly used, although it is considered very nourishing if well made. For those who cannot drink tea or coffee it makes the most palatable warm beverage they can take. Like both tea and coffee, the most delicious and safest to use is a good brand. Some people prefer a sweet chocolate and others the unsweetened. Probably the best unsweetened chocolate is the least unadulterated. Almost all sweet chocolates contain more or less foreign substances, and it is no trouble to sweeten to taste when preparing the beverage. Time is saved by grating the whole cake of chocolate at once and keeping it ready for use in a covered glass jar or tin box. A double boiler is best for cooking chocolate, as there is then no danger of it scorching.

Chocolate prepared with eggs is delicious. Measure into the boiler as many cupfuls of rich milk as required. The richer the milk the better the chocolate will be. Put it on the stove to heat. When ready to boil, stir into the milk a heaping teaspoonful, or a little more, of chocolate for each cup of milk, and add an extra one besides. This grated chocolate should previously have been melted in a cup by the addition of a little boiling milk or water and stirred smooth. Sweeten a little, rather than too much, as tastes differ, and each individual can suit himself. Take one egg for every two or three cups of chocolate. Break them and put the yolks in one bowl and the whites in another. Beat each until light. As soon as the chocolate boils pour it slowly into the yolks, stirring constantly. Then pour it into the jug or pitcher from which it is to be served, and put the beaten whites on top.

If served in dainty cups with delicate little cakes, this is fit for a queen. It is a delightful change from te or coffee, and is especially enjoyable in the afternoon or of an evening when entertaining friends. As a breakfast beverage, chocolate is very palatable.

Another less delicate way of making chocolate is to mix a teaspoonful of cornstarch with every four or five of chocolate and boiling in a teacupful of milk or water. Rich milk should be used and a heaping teaspoonful of grated chocolate should be allowed for every cup of milk. The milk should be brought to the boiling point, and then the chocolatte mixture should be stirred in and sweetened. It should be served immediately.

So many people do not care for chocolate but that, like everything else, must be well made to be desirable. It is generally those people who get poorly-cooked food who "cannot eat this, or do not like that," etc. Give them properly cooked and good food, and see how quickly their complaints vanish.

CREAM CANDIES.

The first requisite for good sweets or bonbons, is foundation cream; and this is how to make it: To a pint of granulated sugar allow half a pint of water; place them on the back of the range in a bright tin basin until the sugar has nearly dissolved, shaking occasionally to assist the process; bring forward and boil, skimming off whatever impurities rise to the surface without disturbing the syrup. When it has boiled ten minutes, test the syrup by allowing it to run slowly from the end of a spoon. It will soon drip in elongated drops, and, finally, a long fine thread will float from the end of the spoon. As soon as this appears, remove from the fire and set in a pan of water, and allow it to partially cool. While at sixty degrees begin to work it with a stout spoon; should the syrup be boiled too long, a crust will have formed on the top, which may be removed before stirring. When cooled exactly right, the surface is covered with a thin skin. When the syrup thickens and whitens, add a pinch of cream of tartar: beat again until thick enough to handle, then work with the hands; add any flavoring desired. If cooled too long, the cream will "grain" and become dry and hard, while with too little cooling it cannot be moulded.

Cocoanut Balls.—Flavor a portion of the foundation cream with vanilla, and work in a little dessicated cocoanut; form into small balls and set in a cool place for a little time; moisten each slightly with beaten white of egg—a brush is excellent for this purpose—then roll in grated cocoanut, and set in a cool place till firm.

Fig Strips.—Chop a few figs, and cook with a little water and sugar until they become thick paste. Make a small sheet of cream, spread with the fig paste, which should be cold; cover with another sheet of the cream, press together well, and cut in short strips or squares.

Creamed Almonds.—Flavor the cream with almond extract and form into small cubes. Press an almond into the centre of each, and roll in coarse sugar, or in chopped almonds, as preferred. It is customary to use the almonds without bleaching as the flavor is finer.

Chocolate Cocoanut.—Chocolate cocoanuts are made with a little dessicated cocoanut, worked into the cream, which is moulded into oblong shapes, then rolled into chocolate. Other chocolates contain walnut kernels, always almonds or filberts.

CHOICE RECIPES.

Fine Lettuce Dressing.—Beat one egg slightly, add three-fourths cup thin sweet cream, two heaping teaspoons sugar, one rounding teaspoon salt and one level of mustard. Set over boiling water, and stir until all are dissolved. Then add five teaspoons melted butter, and when hot, add one-half cup of good cider vinegar, a little at a time. When hot and smooth add a rounding teaspoon of dissolved cornstarch. Strain and bottle when cold. It will keep for weeks in the ice chest. It is especially nice for lettuce and adds just the flavor most people like. Good also for any salad.

Canning Grape Juice.—The juice of the grape, properly prepared, makes a delightful and wholesome drink, for use in sickness or health, and is also useful in preparation of delicacies for the table. If you have saved the ammonia bottles with rubber corks, you have just what is best. Glass self-sealing cans will answer, but be sure the rubbers are new, and the cans entirely full, the air bubbles out. Use Concord grapes, and after picking from the stem, washing and carefully looking over, add one pint of water to each quart before heating. It is better to heat slowly, and when all are soft, pour into a collander; then without pressing, strain the juice through a cheese cloth, and measure back into the kettle, adding one cup of granulated sugar for each quart. Remove any skum and bottle at once. There is no gain in letting it stand. This is the "unfermented wine" of the market. For a drink you may add water, in proportion to taste, ice and lump sugar. It is a nice dessert served with small sponge cakes or roll jelly cake.

A Table Jelly.—Soak half a box of gelatine in one-half pint of water. Heat to boiling one cup of grape juice and one cup of water; pour it over the softened gelatine; then add juice of a small lemon and sweeten to taste. Pour into mould; harden on ice and serve with whipped or plain cream.

SUGGESTIONS TO HOUSEKEEPERS.

Where there are several young children, or harvest hands or workmen who are careless, strips of bleached crash laid along the edge of the table over the cloth protect it and prevent both wear and soil. The strips are much less trouble to wash than a tablecloth. But do not let the children be careless in their ways of eating, because of this protection. Teach them to eat properly.

A combination of strong coffee and ammonia in proportions of one dessert spoonful of the latter, to one cup, strained, of the former is recommended as a renovator for shiny black goods. The ammonia is added to the coffee and the mixture is allowed to stand over night. After dusting and brushing the garment, the liquid is applied with a sponge; after a thorough sponging it should be rubbed with a dry cloth. Coffee is also excellent to cleanse and freshen ribbons, giving them the stiffness and freshness of new.

In selecting lemons avoid those that seem light in weight and that have thick rinds that resist pressure. A juicy lemon is heavy and thin-skinned, and gives under the fingers when pressed. Lemons may be kept fresh a long time by wrapping them separately in tissue paper and keeping them in a cool place.

HOW LONG DOES IT TAKE TO THINK?

Some Surprising Results of Experiments Made by a Noted British Scientist.

How long does it take a man to think? Prof. Richet, at the recent meeting of the British Association, gave the results of his investigations into this subject. He found that by mentally running up the notes of the musical scale for one or more octaves, and then dividing the total time by the total number of notes thought of, the time taken for each note was one-eleventh of a second.

There are various ways of arriving at conclusions as to the amount of time necessary for realizing any physical sensation or mental impression. If the skin be touched repeatedly with light blows from a small hammer, a person, may, according to Prof. Richet, distinguish the fact that the blows are separate and not continuous pressure when they follow one another as frequently as 1,000 a second.

The smallest intervals of sound can be much better distinguished with one ear than with both. Thus the separateness of the clicks of a revolving toothed wheel was noted by one observer when they did not exceed 60 to the second, but using both ears he could not distinguish them when they occurred oftener than fifteen times a second. The sharp sound of the electric spark of an induction coil was distinguished with one ear when the rate was as high as 500 to the second. Sight is much less keen than hearing in distinguishing differences. If a disc half white and half black be revolved it will appear gray when its revolutions exceed 24 per second.

It has been found that we can hear far more rapidly than we can count, so that if a clock-clicking movement runs faster than ten to the second we can only count for clicks, while with twenty to the second we can only count two of them. Fatigue and want of nervous vigor has a marked effect in lengthening the shortest time that we can distinguish between different impressions.

Alcohol acted, as might be expected, in making the subject of experiment not able to distinguish such minute intervals of time as he was able to do without it and at the same time in making him believe that he was doing better than usual.

TRUTHFUL.

Tramp—I'd like a drink, but I don't suppose you'd want to change this five dollar bill.

Bartender (briskly)—No trouble about change. Here's your medicine.

Tramp—Thanks. Ah! That's good whisky.

Bartender—Eh? Lookee here! This bill is no good!

Tramp—Yes, I said you wouldn't want to change it.

THE FARM.

QUALITY IN FEEDERS.

Now that farmers are running over each other to secure feeding cattle, there will be some important and valuable lessons taught on the subject of quality. Experienced feeders will pay very high prices relatively for the best cattle in which the experienced eye detects outcome in the growth and quality. Inexperienced feeders, says Wallace's Farmer, are likely to pay dear for their whistle by buying cattle that do not have the quality that will bring the price when they are finally placed upon the market. It is one thing to feed corn to cattle that will bring the top, or something near it, and another thing to feed corn to stock which at best will go for butchers' stuff or a poor quality of dressed beef. It is one thing to feed corn to cattle that put the gain in the best cuts, and interlard the muscles so that the tallow sells at prices of lean meat; it is another thing to feed corn to cattle that put the fat in the inside and not between the muscles. The grade Jersey will make as many pounds of live weight from a hundred pounds of dry matter as will the high grade steer of the beef breeds, but when it comes to selling on the market the feeder will likely learn some new lessons. After one year's experience of feding cattle without quality, the feeder will learn to discriminate between steers and steers, and the grower will finally learn that this rush for feeding cattle at any price will not continue and that quality will in the end fix the price.

Quality is largely the result of heredity. No kind of feeding can put quality into a steer, foreordained and predestinated by breeding to be destitute of quality. You can not make a silk purse out of a sow's ear; you can not by any kind of feeding put beef quality in a calf of the special purpose dairy cow sired by a special purpose dairy bull. This is one of the absolute impossibilities. You may give it moderate size, you may add the fatness, you may get a reasonable amount of pounds but the quality is not there, and cannot be put there by any sort of treatment after birth. Farmers should understand this clearly and distinctly. Why not, therefore, use sires on dairy cows that while not specifically beef bred have yet that combination of dairy and beef qualities found in the milking, Shorthorns, or in what we have called the granger's cow? There are not beef cattle enough in the country to go around. There will not be, according to the judgment of the closest observers, in less than three or four years, and some say even ten years, which, however, is a long time in a country like this. What is the sense in using a sire on your herd kept for farm and dairy purposes, that will predestinate the calves to be poor feeders and a disappointment to the man who finishes them for the market? What is the sense in using a grade bull of unknown potency, when for a few dollars more, a pure bred, or, as we say, a thoroughbred can be obtained? What is the sense in using a doubtful instrument for accomplishing a purpose when certainty can be obtained at a small additional expense? There is plenty of money just now in raising calves from dairy cows. There is some money in growing any kind of a calf. The farmer who understands his business must see that there are two dollars for growing a calf with quality, where there is one in growing a nondescript. Feeders will not always be as anxious to get something that wears bovine hair as they are now. They will discern shortly between cattle and will want cattle with quality at a much higher price than cattle without it. Breed cattle with quality, even if you have to go into debt for a sire. Remember that quality can not be put into cattle by feeding alone. If it is put there at all it is by breeding and then feeding according to the demands of the breed.

PLANTING PRIVATE GROUNDS.

A house may well be draped and shaded, but it should not be concealed or smothered by foliage, says "Garden and Forest." Charming outlooks ought not to be shut off. A fine tree ought not to be hampered in its development by others less attractive. Two or three trees of equal excellence ought not to be allowed to survive so long together that the beauty of all will be ruined. A shrubbery ought not to look like a rough thicket, nor should a place be so crowded with shrubberies as to look like a wilderness. Health as well as beauty demands that foliage should not be too dense in the neighbourhood of a dwelling-house, for human beings, no less than plants need the free ministration of the winds, and the sunshine of heaven. Therefore, at this season of the year, every owner of a country place, large or small, should look carefully at his trees and shrubs, and should decide whether it may not be for the greatest good of the greatest number, himself and his family included, that some of them shall be cut out.

Most people need to be more carefully warned against planting too much than against planting too little. It is extraordinary to see the energy often bestowed upon the creation of a wide lawn, and then the equal energy displayed in ruining it with a cluttered assemblage of freshly introduced plants. Everything which the spot naturally bore is cut down and grubbed up. Often even picturesque rocks, or wide low stones, invaluable as giving dignity and individuality to the place, are removed at great expense. And when at last the wide sheet of green is secured, forthwith it is broken up and frittered away by being dotted over with a hundred garden trees or shrubs.

ELECTRIC PLOUGHING.

Electricity is becoming a greater factor in agriculture every year. On the great sugar beet farms of Germany, electric plowing has become a common thing. The majority of such farms are already equipped with steam engines; the addition of the generating dynamos is easy, and overhead wires or conductors laid on the ground carry the current to motors at distant points from the common center. The ploughs are operated by being hauled by the motor wagon, and several sets of apparatus can be driven simultaneously from the same central point. It is possible with an electrical conductor of 1640 feet and a ploughing rope of 985 feet working length, to plough 222 acres from one centre of operation. With a steam and dynamo equipment of 250 horse-power and with five ploughs, 6,000 acres of medium heavy ground can be ploughed to a depth of fourteen inches at a total cost of 95 cents per acre. This is a new factor in agriculture, that must ere long be taken into account in the consideration of the production of all the staples. The great wheat fields of the Northwest and the great corn fields of the middle West, are admirably adapted to the use of electrical implements. Electrical engineering will some day be a feature of the agricultural course in our universities.

LONDON'S DOG CEMETERY.

Queer Inscriptions on Beautiful Stones—No Race Prejudice.

Near Victoria gate in Hyde Park there is an inclosure reserved as a burying ground for dogs, writes a correspondent. Life is always full of contrasts. On one side here we witness the pleasures and the joys of life, and on the other we find the vanity of all existing things. That, at least, was the opinion of the old keeper who brought me through the burying ground confided to his care. The dogs' gravedigger is an honest fellow with a face marked with wrinkles. The place is about thirty metres in length and twenty in breadth, and granite and marble monuments, with the names and characteristics of the departed are very numerous. This respect for animals presents an unexpected aspect in which the touching is strangely mixed with the grotesque. There are about 200 tombs in the enclosure. The plots are given gratuitously. The stones and the inscriptions are put up at the expense of the bereaved families. Some of the inscriptions are worthy of notice.

The first stone that meets the eye of the visitor is erected to the memory of "Beloved Roby, died 20th of August, 1896, aged 13 months and a half."

Then comes, "Flick, a faithful friend and Maudie an old friend."

On another tombstone are the words: "Dear old Priny."

But real grief is silent, or nearly so, and the word "Jacob" upon another marble slab doubtless covers a heap of regrets.

Further on there is another superb tomb, upon which the name of the dog is inscribed in very small letters and that of the master in enormous letters. It is as follows: "Pompeii, the favorite dog of Miss Florence St. John." And under this is the following quotation from Byron:

In life the firmest friend,
First to welcome,
Foremost to defend.

But here is a still stranger inscription. It is to the memory of "Dearest Topsy, the firmest and most devoted of friends and companion of her mother."

Another is to the memory of "Our dear treasure Jock, a Scotch collie, died 31st of August, 1895, aged 15 years. He was the most intelligent, devoted, gentle, tender, and affectionate dog that ever lived, with the best of tempers. He was adored by his devoted and afflicted friend, Sir H. Seton, Gordon, Bart."

Here are others:

Dear and affectionate Duke, and Tippy, his Beloved Grandmother.

Dear little Peter, who died suddenly.

On the tomb of a she dog is the following:

She brought a ray of sunlight into our existence,
But alas! she carried it away with her.

"Adored Spot," "Our Friend Darling Chin, Chin," and "Sweet Carlo" lie close to each other.

"Dear Minnie, brave, intelligent, singularly beautiful, loving, and loved," has a splendid monument.

But as if to prove that race prejudices necessarily disappear with death, in this cemetery of dogs, there is a stone erected "To the memory of our dear little cat, Chinchilla, poisoned July 21."

During my visit a live dog somehow got into the cemetery, and was chased away by the keeper for irreverently attempting to bury a bone on one of the graves of his fellow creatures.

NO REAL DIFFERENCE.

Bishop Wilberforce was a keen sportsman by inclination, and one fine day, when on a visit at a ducal seat, was persuaded to join a shooting party.

His grace's head keeper was a Scotchman and a Presbyterian, and the bishop tried to engage him in a friendly chat; but finding the keeper's replies were short and reserved, he said:

I suppose, Grant, you think a bishop ought not to go out shooting?

Weel, my lord, said the Scot frankly, I doubt ye'll find no warrant for it in the Screeptur'. Did ye ever read of the apostles going out shooting?

No, true, replied the bishop. They had no game in Palestine in those days; they went out fishing instead.

A CHANCE FOR CONVERSION.

Yeast—That man Doughton is very sceptical. Unless he sees a thing he won't believe it exists.

Crimsonbeak—He never ran into a rocking chair in the dark, then?

Kidney Trouble Cured.

A WELL-KNOWN HOTEL-KEEPER RELATES HIS EXPERIENCE.

He Suffered Greatly from Kidney Trouble and Indigestion—He Doctored for a Long Time Without Getting Any Relief.

From the Standard, Cornwall.

The march of the world's progress is forced, protracted and continuous, the competition for supremacy is keen. The man of business must keep rank if he would secure any covetable measure of success. The watchfulness, vigilance and thought involved in modern superintendency produces a severe strain on the physical and mental powers of modern business men, and exposes them to the attacks of certain diseases. Considering that much depends on health in this struggle, it behooves those who would be victorious, to guard against the first approach of disease. Neglect of early adjustment of digestive and kidney disorders is often fraught with dire results, added to this is the unpardonable trifling with health by experimenting with all manner of worthless decoctions. It is simply invaluable to make the acquaintance of a safe and effective remedy such as Dr. Williams' Pink Pills. James Macpherson, hotel keeper in the village of Lancaster, Glengarry county, has done business for a number of years in Lancaster, and having successfully catered for the patronage of the travelling public therefore is favorably known not only at home but also abroad. In conversation with a newspaper reporter he enumerated some of his ailments and how he was cured. About two years ago he said, "my whole digestive apparatus seemed to become disordered. Some days I could move around, then again I would be obliged to go to bed. I tried several things but with indifferent success. Occasionally I felt relieved, but in a day or two the old symptoms would return with a more depressing effect. This kind of thing went on until I became troubled with my kidneys, which was a very annoying addition to my sufferings. I was restless, with a sensation of sickness at the stomach, with intermittent pain in the small of my back. I was miserable enough when I consulted the doctor who probably did me some good, because I felt relieved. The doctor's medicine was taken and his directions obeyed, but I did not improve. I had heard of the fame of Dr. Williams' Pink Pills. My wife believed in them and urged me to try them. I am glad I did so, for after taking one box I felt better, and I continued taking the pills until I was completely cured. This summer I had an attack of the same complaints and I found Dr. Williams' Pink Pills as effective as before. I had this advantage, my knowledge and belief in the pills saved me from costly and tedious experimenting such as I had undergone previously. I may further add that both myself and Mrs. Macpherson have derived much benefit from the use of Dr. Williams' Pink Pills, and I can cordially recommend them to those who are suffering similarly."

Dr. Williams' Pink Pills cure by going to the root of the disease. They renew and build up the blood, and strengthen the nerves, thus driving disease from the system. Avoid imitations by insisting that every box you purchase is enclosed in a wrapper bearing the full trade mark, Dr. Williams' Pink Pills for Pale People.

GRAINS OF GOLD.

A place for everything and everything in its place.—Franklin.

The fruit derived from labor is the sweetest of all pleasures—Vanvenargues.

We know accurately only when we know little; with knowledge doubt increases.—Goethe.

A good face is a letter of recommendation, as a good heart is a letter of credit.—Bulwer.

Neither a burrower nor a lender be; for loan oft loses both itself and friend. —Shakspeare.

A kind heart is a fountain of gladness, making everything in its vicinity freshen into smiles.—Irving.

We must not judge of a man's merits by his great qualities, but by the use he makes of them.—Rochefoucauld.

The opportunity to do mischief is found a hundred times a day, and that of doing good once a year.—Voltaire.

A brave man knows no malice; but forgets, in peace, the injuries of war, and gives his direst foe a friend's embrace.—Cowper.

Whoever is mean in his youth runs a great risk of becoming a scoundrel in riper years; meanness leads to villainly with fatal attraction.—Cherbuliez.

NOBBLETON SHOWS SENSE.

"My friend, Nobbleton," said Mr. Tankleby, "is overcareful about many things, but in many ways he shows great common sense. For instance: He always carries with him postal cards appropriately addressed, and if he is suddenly called away anywhere—and his business is such that he is liable to be at any time—he puts a word or two on one of his postal cards and puts it in the nearest letter box. He may not have time to stop and write or to telegraph, but he can always find time to drop this postal card; and it relieves the minds of the folks at home. In this I think Nobbleton shows sense."

FOR TWENTY-SEVEN YEARS

DUNN'S BAKING POWDER

THE COOK'S BEST FRIEND

LARGEST SALE IN CANADA