About the ....House

TESTED RECIPES.

Sweet Breads Fried.—Wash in salt and water, par-boil, cut into pieces the size of a large oyster, season, dip in rolled cracker crumbs, and fry a light brown in lard and butter.

Graham Puffs.—Beat one egg thoroughly, add one pint of sweet milk, then one pint of graham flour gradually; beat the whole mixture briskly with an egg-beater; pour into cast-iron gem-pans, well greased and piping hot; bake in very hot oven; this mixture is just sufficient for twelve gems.

Graham Crackers.—Rub two teaspoonfuls of baking-powder into seven cups of graham flour, add one cup of sweet cream or butter, with a little salt, then add one pint of sweet milk; mix well, and roll as thin as soda crackers; cut in any shape; bake quickly, then leave them about the stove for a few hours to dry thoroughly.

For lemon sponge.—Whisk the whites of five or six eggs until stiff; soak one ounce if gelatine in a teacupful of cold water for an hour, then dissolve it in half a pint of boiling water Set it to cool; when nearly cold add the whites of agg to it, also the juice of two lemons and the greated rind of one, and half a pound of caster sugar. Beat all until it is as firm as a sponge and place in a mould.

Boston Baked Beans.—Put a quart of beans to soak over night; in the morning pour off the water, and add fresh water enough to cover, to which add about one tablespoonful of molasses. Put a small piece of salt pork in the centre, almost covering it with the beans, and bake slowly from six to eight hours, adding hot water as needed until nearly done, when they can be allowed to cook nearly dry, or according to taste.

Corned Beef Soup.—When the liquid in which the beef and vegetables were boiled is cold, remove all the grease that has risen and hardened on top, and add tomatoes and tomato catsup and boil half an hour, thus making an excellent tomato soup; or add to it rice or sago or pearl barley, or turn it into a vegetable soup by boiling in the liquor any vegetables that are fancied. Several varieties of soup may have this "stock" for a basis, and be agreeable and nutritious.

Macaroni with cheese.—Throw into boiling water some macaroni, with salt according to the quantity used; let it boil one-fourth of an hour; when it will be a little more than half cooked; drain off the water; place the macaroni in a saucepan with milk to cover; boil till done. Butter a pudding dish, sprinkle the bottom with plenty of grated cheese, pit in some macaroni, a little white pepper, plenty of butter, sprinkle on more cheese, then the rest of the macaroni, cover that with bread crumbs, set in quick oven to brown; serve hot.

Dolly Varden Cake.—Two cups of sugar, two-thirds of a cup of butter, one cup of milk, three cups of flour, three eggs, one-half teaspoonful of soda, one teaspoonful cream tartar. Flavor with lemon. Bake one-half of this in two pans. To the remainder add one tablespoonful of molasses, one cup of chopped raisins, one-half cup of currants, piece of citron chopped fine, one teaspoonful cinnamon, cloves, and nutmeg. Bake in two pans, and put in sheets alternately with a little jelly or white of an egg beaten to a froth.

To Fry Apples and Pork Chops.—Season the chops with salt and pepper, and a little powdered sage; dip them into beaten egg, and then into beaten bread crumbs. Fry about twenty minutes, or until they are done. Put them on a hot dish: pour off part of the gravy into another pan, to make a gravy to serve them with, if you choose. Then fry apples, which you have sliced about two-thirds of an inch thick, cutting them around the apple, so that the core is in the centre of each piece. When they are browned on one side and partly cooked, turn them carefully with the pancake turner, and let them finish cooking: dish around the chops, or on a separate dish.

HINTS TO HOUSEKEEPERS.

Bedroom windows should never be entirely closed, if the owner is strong, and even in winter should be left open at least two inches at the top.

When frying Spanish onions, put a plate over the top of the pan to keep in the steam. This makes the onions cook quickly and keeps all the flavor in.

If you are hoarse, lemon-juice squeezed on to soft sugar till it is like a syrup, and a few drops of glycerine added, relieves the hoarseness at once. 6

If cauliflower is boiled with the head downward, well covered with water, it will come out much whiter than if exposed to the air while cooking.

To prevent sticking and burning when frying fish, etc., when the fat comes to a boiling point sprinkle the bottom of the pan with salt. This also prevents the fat from splashing.

Remember to sweep the carpets the way of the nap, to brush the other way is to brush the dust in. Attend to all stains as soon as possible. If left they will soak into the carpet and be very difficult to remove.

When soot falls upon the carpet or rug, never attempt to sweep it up at once, for the result is sure to be a disfiguring mark. Cover it thickly with nicely dried salt, which will enable you to sweep it up cleanly, so that not the slightest stain or smear will be left.

To cleanse feathers for a pillow. First place the feathers in a bag of newspapers, not too tightly packed, and bake in a cool oven for several nights. Then pick over the feathers, cutting off any sharp ends, and tearing off the down from the larger feathers. Reject any feather that is stained, put into clean paper bags and bake again till thoroughly dry before putting into waxed ticking for pillows.

The secret of success in whipping cream lies mainly in the coldness of everything employed in the process. Chill the cream on ice, and if you have a syllabub churn—an upright glass egg-beater will "do the business"—it should be chilled before the cream is put into it, and in warm weather, set in a bowl of ice while being operated. Beat steadily, but not fast. Rapid beating makes the cream greasy. One cup of cream will make a pint of whipped cream.

Now is the time—"between hay and grass"—when dried and evaporated fruits come in play. We are tired of canned fruits and preserves, and welcome the more acid dried apricots, nectarines, prunes, etc. It makes a great difference how they are prepared. Soaked three or four hours and cooked quickly, they bear no comparison to that soaked twelve or fourteen hours, simmered gently for three or four hours, and not sweetened till about twenty minutes before it is done. Cook in the water in which the fruit was soaked, adding more if necessary. Stir with a silver spoon, and cook in a granite or porcelain lined kettle.

Prunes should be well washed before using—so indeed should all dried and evaporated fruits. A half cup of sugar is sufficient to sweeten a pound. Prunellas, which are more acid, require more sugar. Prunes are nice cooked down till the juice half jellies, then segged with cream. Properly cooked, the prune becomes something quite different from its estate as we usually see it.

If the pancake griddle or the waffle-irons have been unused for some little time rub with dry salt before heating and greasing.

THE INVALID'S STANDBY.

Egg Gruel—Beat the yolk of 1 egg well, add 1 teaspoon sugar. Stir in 1 cup scalding milk and grate nutmeg over it or add 1 teaspoon vanilla. Then add the white of the egg beaten very stiff.

Cracker Gruel—Four teaspoons fine cracker crumbs, 1 cup milk, 1 cup hot water, salt to taste. Put the water and milk on the stove together until hot, then add cracker crumbs.

Corn Meal Gruel—Two teaspoons corn meal, 1 teaspoon flour to 1 qt. boiling water or half milk, and half water. Mix flour and corn meal with cold water, add the boiling water and cook ane hour. Salt.

Barley Gruel—Stir 2 tablespoons barley into 2 qts. freshly boiling water. Boil three to four hours. Milk may be added if desired. Strain through a sieve and sweeten to suit the taste.

Oatmeal Gruel—Put 4 tablespoons oatmeal into 1 pt. boiling water; add ¼ teaspoon salt, and boil without stirring for 30 minutes. Strain in a sieve, rubbing through as much oatmeal as possible. Have ready 1 egg well beaten, add 1 teaspoon powdered sugar. Reheat the gruel and pour over the egg. Mix carefully and serve. Whipped cream may be a substitute for the egg, and makes an exceedingly nice gruel.

DR. A. W. CHASE'S CATARRH CURE ... 25c.

is sent direct to the diseased parts by the Improved Blower. Heals the ulcers, clears the air passages, stops droppings in the throat and permanantly cures Catarrh and Hay Fever. Blower free. All dealers, or Dr. A. W. Chase Medicine Co., Toronto and Buffalo.

PAY, PAY, PAY !

An amusing practical joke has just been perpetrated in a Continental club. A member hurt his finger, and not wishing to consult his own doctor he asked a brother member, who was a physician, to look at it. The physician did so, and, to the surprise, sent in a bill for $10.

The victim showed the bill to another member, who was a solicitor, and asked him what he should do. The solicitor promptly advised him to pay the bill, and sent him in another for $5 for advice given.

The man complained of his treatment to yet another member, who reported him to the committee for failing to meet his obligations. He was ultimately fined a case of champagne.

REALLY HONEST.

"Yes," said the honest farmer, "I know there are people what always puts the big apples at the top of the barrel, but I don't."

"That's right," exclaimed his honest friend, admiringly. "I have always tried to convince folks that that sort o' thing doesn't pay in the long run."

"Ah," exclaimed the farmer, "if they'd go to the city once in a while they'd learn something. I always put my big apples at the bottom of the barrel.

"That's the way ?"

"Yes, you see, people have got so suspicious that they almost always open the barrel at the bottom nowadays."

Whenever a boy sees anybody eating something he wants a bite.

A Lasting Cure of Itching Piles

A Chronic Case of Unusual Severity and Long Standing Cured by

Dr. Chase's Ointment.

Throughout Canada there are hundreds of cases similar to the one described below in which Dr. Chase's Ointment has proven a positive and lasting cure for the most severe form of itching piles.

Mr. Alex. McLaughlin, for 30 years a resident of Bowmanville, Ont., writes :—

"For twenty long years I suffered from itching piles, and only persons who have been troubled with that annoying disease can imagine what I endured during that time. About seven years ago I asked a druggist if he had anything to cure me. He said that Dr. Chase's Ointment was most favorably spoken of, and on his recommendation I took a box.

"After three applications I felt better, and by the time I had used one box I was on a fair way to recovery. I continued the treatment until thoroughly cured, and I have not suffered any since. I am firmly convinced that the ointment made a perfect cure.

"I consider Dr. Chase's Ointment an invaluable treatment for piles. In my case I think the cure was remarkable when you consider that I am getting up in years, and had been so long a sufferer from this disease."

Mrs. Jane R. Scott, North Grenville, Cumberland Co., N.S., writes : "Last spring I obtained from you a box of Dr. Chase's Ointment and used it for inward piles. It gave me almost instant relief from the torturing, itching and burning, and as the trouble has never returned I consider the cure a permanent one. You may use this statement for the benefit of others."

Dr. Chase's Ointment, 60 cents a box, at all dealers, or Edmanson, Bates & Company, Toronto. To protect you against imitations the portrait and signature of Dr. A. W. Chase, the famous receipt book author are on every box.

BLOTCHY SKINS.

A Trouble Due to Impure Blood Easily Remedied.

Bad blood is the one great cause of bad complexion and blotchy skins. This is why you must attack the trouble through the blood with Dr. Williams' Pink Pills. All blotches, boils, ulcers, pimples and paleness are the direct, unmistakable result of weak blood loaded with impurities. Dr. Williams' Pink Pills conquer the position; they drive out all the impurities; they actually make new, rich red blood; they strike right at the root of all complexion troubles; they are a positive and permanent cure for all virulent skin diseases like eczema, scrofula, pimples and erysipelas. They give you a clear, clean soft skin, free from all blemish and full of rosy health. Mr. Matthew Cook, Lamberton, N. W. T., tells how Dr. Williams' Pink Pills cured him of erysipelas after other medicines had failed. He says: "My skin was inflamed; my flesh tender and sore; my head ached; my tongue was coated; I had chills and thought I was taking fever. I tried several medicines, but nothing helped me until I began using Dr. Williams' Pink Pills and drove the trouble from my system, and I am now in the best of health. I think these pills the best medicine in the world for blood troubles.

It is an every day record of cures like this that has given Dr. William's Pink Pills their world-wide prominence. They cure when other medicines fail, but you must get the genuine with the full name: Dr. Williams' Pink Pills for Pale People, on the wrapper around every box. You can get these pills at all druggists, or by mail at 50 cents a box, or six boxes for $2.50, by writing The Dr. Williams' Medicine Co., Brockville, Ont.

YOUNG FOLKS

PHOEBE.

O mother, see that little bird
Up in the tree alone !
She calls "Phoebe, Phoebe, Phoebe!"
Why doesn't Phoebe come ?

O where is Phoebe that she fails
To hear her mother call ?
Or does she hear and never heed
Or answer back at all ?

Dear mother, when you speak my name,
I'll answer your first word,
And never let you call and grieve
Like that poor mother bird.

THE LONESOME LITTLE BOY.

A little boy once went to visit his dear grandmamma, who lived a long, long way off in the country. He wore his best suit and his ruffled blouse, and he carried his nightgown rolled up in a nice bundle. He rode all the long, long way in the milkman's cart, and he thought he was going to have a beautiful time. But when he had a few minutes at his grandmamma's, he began to feel very lonesome.

The grandmamma lived in a little red house with a flower garden and a farm, and fields and fields, and an attic, and a hammock on the piazza. But the little boy was lonesome. He sat in the hammock and kicked with his new shoes and several large tears dropped down on his ruffled blouse and took out the starch. He was sorry that he had come.

Just as he was feeling so very unhappy, the grandmamma's large gray tabby cat came purring up on the piazza. She rubbed against the little boy's legs, and she said, "What's the matter ?"

"Oh, I'm so very lonesome," said the little boy, "aren't you ?"

"No, indeed," said the tabby cat. "I have too much to do to think about being lonesome. You just come around to the barn and see my kittens."

So the tabby cat led the way to the barn, and the little boy followed after, sobbing every step of the way and saying, "Boo-hoo, boo-hoo." The tabby cat made him climb up the ladder to the hay loft and there he saw three little white kittens, and three little gray kittens. Oh, they were cunning, and they had their faces washed, and they chased their tails, and they rolled over and over in the funniest way, and the tabby cat sang to them.

"Purr, purr, mew, mew !
We never could cry with so much to do."

The little boy forgot to cry for a minute, watching them, but pretty soon he sat down on the top of the ladder and began to boo-hoo again. As he was sitting there, a nice fat spider crawled up beside him and said : "What's the matter, little boy ?"

"Oh, I'm so lonesome, boo-hoo !" the little boy said. "Aren't you lonesome, too ?"

"Lonesome, dear no," said the old spider. "I haven't time to be." Then she began to make a web from the top of the ladder to the highest barn window. When she came to the top of the window she hurried to the ladder again with the spool of thread which she carried in her pocket, singing all the day :

"Over and under, through and through,
I never could cry with so much to do."

The little boy forgot to cry for a while, but before long he lay down in the hay and squeezed out two tears. He was just beginning to boo-hoo when he spied a little mud house at the top of the eaves. A mother swallow flew out, and said : "What's the matter, little boy ?"

"Oh, I'm very lonesome," the little boy said. "I suppose you are, too."

"Not at all," said the mother swallow. "Don't you see how busy I am ?" The little boy watched and he saw she was flying in and out of the barn door, bringing wet mud in her bill. Then she flew out the door for more mud, singing all the way :

"Nests and eggs, and babies, too;
I never could cry with so much to do."

The little boy was beginning to feel a mite happier now. He climbed down the ladder from the loft and went out into the orchard. He sat down in the grass and ate a large red apple. When there was nothing left but the core, he remembered that he was lonesome, and he cried one tear on his ruffled blouse. An old mooly cow who was all alone near by, eating grass, came up close to him and said : "What's the matter, little boy ?"

"Oh, I'm so lonesome," said the little boy. "Aren't you ?"

"Bless me, no," said the mooly cow. "I'm too busy. Don't I have to chew all day to make cream and milk for you and when it comes 4 o'clock don't I have to walk way down to the bars and get milked ? I'm doing something all the time.

"Cream for butter and custards, moo-o !
I never could cry with so much to do."

The little boy stopped crying for just a minute and then he heard his dear grandmamma calling : "John, John, come into the kitchen a minute."

So he went into the kitchen and his dear grandmamma asked him to shell some round green peas into a bright tin pan. The little boy sat down in the rocking chair, and he played the peas were bullets rattling against a fort as they dropped into the tin pan. When the peas were all shelled, his dear grandmamma gave him a bright cent. He went out and called the tabby cat and they walked together down the road to the store and bought a peppermint stick. Afterward when he sat on the porch eating the peppermint stick he decided that he was not a lonesome little boy any longer.

BABY'S HOLD ON LIFE.

The little ones are frail—their hold upon life is slight. The slightest symptom of trouble should be met by a reliable corrective medicine. Baby's Own Tablets have proved by their record of success to be an ideal medicine for the ills of infants and young children. The Tablets cure all stomach and bowel troubles, allay the irritation of teething, break up colds, prevent croup and destroy worms The mother has a guarantee that this medicine contains no opiate or harmful drug. Mrs. T. E. Greaves, Maritana, Que., says:— "I have used Baby's Own Tablets with great success. They never fail, in my experience, to cure the little ills of children." You can get these Tablets from any medicine dealer, or they will be sent by mail at 25 cents a box by writing The Dr. Williams Medicine Co., Brockville, Ont.

QUEER SOURCE OF INCOME.

There is said to be at least one man in London, England, who earns a living—or eks out an income from other sources—by a habit he has contracted of meeting with accidents.

According to a statement in the Southwark County Court recently this enterprising individual is known to have accomplished five more or less successful accidents in the last year or two—and to use a common form of application for damages afterward.

It was a ladder on two occasions, a cellar-flap on the remaining three.

The "victim" was stated to have claimed £50 unsuccessfully after the last mishap, but one. Then, it was represented, he claimed £15 against a publican, but the solicitors he engaged withdrew on learning of his lamentable record of accidents, and the suit fell through. Now a barrister asked on behalf of the publican and the public for costs on the higher scale.

Judge Addison was sympathetic. "I remember," observed his honor, "once being in a case where a man used purposely to fall over carpets put down across the pavement to save dainty ball shoes, etc., from being soiled.

"But instead of my getting any good by showing that he had several times purposely fallen over carpets, a noble law lord, who tried the case, was very much interested in the man's favor, and thought it was very hard that he should have met with so many accidents."

However, Judge Russell decided that he had no power to grant the present application.

"But," argued the barrister, "you have power to certify where it is a matter of public importance. And where you get a man of this kind, who makes it his hobby in life to go about and put his feet through people's cellar flaps or coal gratings or to run up against ladders and then claim damages, it is a matter of public importance to resist such claims."

"If you could stop people altogether from falling down outside public houses it would be conferring a great boon," admitted the judge.

"That is most essential," rejoined the other, "but failing that we are trying to stop a man who doesn't fall, but says he does."

IN AN OLD TRUNK.

Baby Finds a Bottle of Carbolic Acid and Drinks It.

While the mother was unpacking an old trunk a little 18 months old baby got hold of a bottle of carbolic acid while playing on the floor and his stomach was so badly burned it was feared he would not live for he could not eat ordinary foods. The mother says in telling of the case :

"It was all two doctors could do to save him as it burnt his throat and stomach so bad that for two months after he took the poison nothing would lay on his stomach. Finally I took him into the country and tried new milk and that was no better for him. His Grandma finally suggested Grape-Nuts and I am thankful I adopted the food for he commenced to get better right away and would not eat anything else. He commenced to get fleshy and his cheeks like red roses and now he is entirely well.

"I took him to Matamoras on a visit and every place we went to stay to eat he called for Grape-Nuts and I would have to explain how he came to call for it as it was his main food.

"The names of the physicians who attended the baby are Dr. Eddy of this town and Dr. Geo. Gale of Newport, O., and anyone can write to me or to them and learn what Grape-Nuts food will do for children and grown-ups too." Name given by Postum Co., Battle Creek, Mich.

Look in each pkg. for the famous little book, "The Road to Wellville."