About the ....House

DOMESTIC RECIPES.

Pieplant Catsup.—To two quarts of chopped pieplant add two pounds of brown sugar, a teacupful of vinegar (not too strong), a teaspoonful each of cinnamon, allspice and salt and pepper. Cook till reduced to one-half, then boil and seal.

Orange Salad.—Fruit salads are very much the fad at present and one of the simplest is an orange salad. Peel three oranges and take off all the white skin. Separate in sections and cut off the transparent skin separating them, after pulling it loose. Lay on leaves from the head of lettuce and pour over all a French dressing or a mayonnaise.

Raised Cake.—Cream a large cup of sugar with one half cup of butter and add a beaten egg. Mix with one pint of light bread dough and a level teaspoonful of baking powder. Beat with the hand until soft and white. Flour a cup of stoned raisins and shredded citron, and stir in. Bake in a deep cake tin for one hour in a slow oven. Best when a couple of days old.

Snow Pyramids.—Beat the whites of half a dozen eggs to a stiff froth; add a teacupful of currant jelly, and whip all together; fill saucers half full of cream, dropping in the center of each a tablespoonful of the egg and jelly in the shape of a pyramid.

Apple Snow.—Take apples of clear white pulp, pare, core, and quarter, put with the necessary quantity of water over a hot fire, and cook as rapidly as possible. Pass through a sieve, and set in the coldest place you can find. While they are cooling, whip the whites of two or three eggs to a stiff froth, and add some powdered sugar. When the apple has become quite cold, whip the egg into it, and keep it in a cold place until time for serving. Whipped cream may be served with it if desired.

Wine or Lemon Jelly.—Take half a package of gelatine, a gill and a half of cold water; soak for two hours; add one teacupful and a third of sugar; and one pint of boiling water; stir all together; add the juice of two lemons, or one glassful of wine; strain through a cloth and put in mold.

Iceland Moss Jelly—Into one quart of water put about three-fourths of an ounce of moss, and simmer it down to half a pint; add fine sugar and a little lemon juice. One-fourth of an ounce of isinglass will improve it. The moss should first be steeped in cold water for an hour or two.

Calf's Foot Jelly.—Put a couple of calf's feet in three quarts of water and let boil for five hours, or until about half wasted, keeping simmering during the time. Run the liquor through a hair sieve and let it stand until firm, remove the oil and fat from the surface. Take a teacupful of water, two wineglassfuls of sherry wine, the juice of half a dozen lemons and the rind of one, half a pound of white sugar, and mix the whole until the sugar melts, then add the jelly; place on the fire in a porcelain kettle, and keep stirring until it comes to the boiling point. Pass it twice through a jelly bag, and put in molds.

MANY USES OF BORAX.

Borax, or, to give it its chemical name, biborate of soda, may be used in the household as a substitute for ordinary soda under nearly every condition in which the latter is required with considerable advantage. It is softer, sweeter, and cleanlier. In cooking greenstuff, such as cabbage, if the cook uses, instead of the ordinary soda in the pot, half a teaspoonful of borax, the result will be as perfect colored a vegetable as one can wish to bring to table. At the same time, while bringing out the coloration borax in no way injures flavors, but rather increases them. It is the secret of the admirable green color and perfect flavor of peas as served up by French cooks. Apart from its uses in the kitchen, borax is an efficient, cheap, and easily obtainable antiseptic. In small and tasteless proportion it will keep milk and butter from turning sour and rancid. Mixed with sugar and rubbed into a ham when the latter is being cured it imparts a fine flavor and renders it safe against the ravages of the "bacon fly." Muslin calico and flimsy cotton goods dipped into a strong solution of borax become practically fireproof. Put into starch it prevents the iron from singing and forms the "china" glaze so much sought after by laundresses. Ladies who value a fine complexion may be interested to hear that borax is as powerful a skin tonic as arsenic without the latter's poisonous qualities. A tablespoonful of ordinary powdered borax to a washing-basin full of water used every day will, in most cases produce a clear and fine colored skin in the course of a few weeks. A much advertised skin tonic some week ago, which received many testimonials from persons in high places, was nothing but a medium solution of borax in distilled water with a little attar of rose glycerine, and rectified spirits of wine.

HINTS TO HOUSEKEEPERS.

It is said that if one-third of stewed pieplant be added to any canned sweet fruit, like raspberries, pears and huckleberries, the flavor will be much enhanced,

If pieplant is cut with a sharp knife there will be no "strings" on the pieces.

Toast buttered while very hot digests more slowly than that buttered while just warm enough to melt the butter, while that buttered and then set in the oven is very unhygienic. For sick people, toast should always be served dry, with butter on a separate plate.

It is asserted that the very painful burns caused by carbolic acid can be quickly relieved and blisters prevented by the prompt use of iodine.

If a stamp has lost its sticking qualities and there happens to be no mucilage at hand, moisten the gummed edge of an envelope, rub the stamp over it and put it in place. It will take up enough of the gum to make it stay put."

If by mistake you get a soup too salt add a few slices of raw potato and cook a few minutes longer. The potatoes will take up the surplus salt.

Fruit Glace—Put the fruit on hooks of fine wire, dip into sugar at the sixth degree, and hang where nothing will touch until dry.

A Pretty Dish.—Scoop out the pulp from some oranges, fill the hollowed skins with wine jelly. Pile whipped cream on top. The oranges may be used for cake, pudding, etc.

How to Whip Cream—Too rich cream, which will hardly pour, will ice cold, and while whipping stand the bowl in a pan of ice water. Skim off the froth as it rises, and continue till all the cream is whipped.

To Blanch Almonds.—Shell the nut and pour boiling water over them. Let them stand a minute, then throw into cold water. Rub between the hands.

To Remove Jellies from Molds.—Have in a pan enough warm water to come to top of the mold, if a tin mold, set in this for about half a minute; if earthern, long enough for the heat to pass through. Wipe the mold, place over it the hish into which the jelly is to be turned, and turn both simultaneously. Remove the mold gently.

How to Boil Sugar.—Put one cup of sugar and half a cup of water on to boil. Do not stir after it boils. Boil fifteen minutes, dip the fingers into cold water, take up a little of the syrup between them; draw apart, and if a thread is formed the sugar is at the second degree, the best for sherbets, preserves, etc. A little later, if on taking a spoon and blowing bubbles fly off, it is the fourth, which is best for creams, etc., and gives a rich flavor to preserves. If taken on a stick it is brittle, it is the sixth, suitable for fruit glace.

ABOUT SALADS.

The food value of the more delicate raw vegetables as eaten in salad, aside from the oil with which they are dressed, is almost entirely in the contained salts and acids dissolved in their ninety to ninety-five per cent of water. Salads must be held to the pleasure-giving foods, the food accessories rather than true foods. It is well known how scurvy is induced on board ship by the absence of all kinds of fruits or vegetables. The mixing and the flavoring of the salad is a curious thing. The cooked mayonnaise is preferred by some; the more simple French dressing by others, and between are all shades of practice and theory as to the dressing of this succulent dish. Salt, pepper, and acid, and some form of oil, are all that are really essential; the rest, refined taste points towards simplicity.

Granted that one has green salad tender, crisp, well grown, the washing is an important part of the preparation. This should be done in several waters, the last to be ice cold if possible, then the leaves should be placed in a basket or towel and swung to ensure their being well drained, and if necessary each leaf wiped as wet leaves cannot be coated with oil.

The salad habit once established does much to promote good health and cut down the undue use of meat. The dish is capable of endless variation, with fruit and vegetable and a change in the dressing, and is one that may be served at any meal.

Baby Eczema and Skin Diseases

Which Torture Children are Soon Entirely Cured by the Use of

DR. CHASE'S OINTMENT.

Especially during the teething period, children are subject to eczema, scald head and various forms of skin disease, which cause the keenest suffering to themselves, as well as anxiety to their parents.

There is no treatment so successful as Dr. Chase's Ointment, and as eczema always tends to become chronic and last for years, prompt cure is of the utmost importance.

Mr. C. Wiley, who is employed as cooper by the Kennedy & Davis Milling Company, Lindsay, Ont., states: "I used Dr. Chase's Ointment for eczema on my little girl some few years ago, and soon brought about a thorough and permanent cure. She had suffered for considerable time, and though we tried a great many remedies, Dr. Chase's Ointment was the only preparation to prove effective. I cannot speak too highly of Dr. Chase's Ointment, as it certainly effected a prompt and permanent cure in this case."

Mr. Wm. Kirkness, farmer, Mr. Forest, Ont., states:— "I find that Dr. Chase's Ointment is the best thing I ever used for chafing, itching skin and burns and sores of all kinds. It heals them up very quickly, and I believe that there is no better ointment to be obtained than Dr. Chase's. We have found it invaluable and always keep it in the house."

Any mother who once becomes acquainted with the merits of Dr. Chase's Ointment would not think of being without it in the house. Where there is a baby or small children it is of daily value as a means of curing skin irritations and eruptions, chafing and all sorts of burns and sores.

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.

PAINFUL RHEUMATISM.

This Trouble is Caused by an Acid in the Blood, and Can Only be Cured Through the Blood.

Rheumatism is caused by an acid in the blood. That is a medical truth every sufferer from this trouble should bear in mind. Liniments and outward applications cannot cure what is rooted in the blood—the disease must be cured through the blood. That is the reason rheumatism yields almost like magic to Dr. Williams' Pink Pills. This new blood conquers the painful poison, sweeps out the aching acid, soothes the nerves, loosens the muscles and banishes rheumatism. Mr. Robert Morrison, one of the best known and most esteemed residents of Guelph, Ont., gives striking testimony to the truth of the statements made above. He says :—"My trouble came gradually and was pronounced muscular rheumatism, and was located chiefly in my neck and shoulders. I can hardly tell you how much I suffered. I was confined to my bed for fifteen months. A great many friends came to see me during that time and I think I am safe in saying that most of them had very few hopes that I would get better. I tried a great many remedies without any lasting benefit. Then I tried Dr. Williams' Pink Pills, and I am thankful to say that through the use of these pills and the indefatigable nursing of my wife I am again on my feet. My neck is still somewhat stiff, but the pain is gone. I am now in my 79th year and I feel that I owe much to Dr. Williams' Pink Pills."

These pills have cured thousands of the very worst cases of neuralgia, rheumatism, sciatica, lumbago and backaches, and they can do the same for you. Sold by all medicine dealers or sent by mail at 50 cents a box or six boxes for $2.50 by writing the Dr. Williams' Medicine Co., Brockville, Ont.

Piles To prove to you that Dr. Chase's Ointment is a certain and absolute cure for each and every form of itching, bleeding and protruding piles, the manufacturers have guaranteed it. See testimonials in the daily press and ask your neighbors what they think of it. You can use it and get your money back if not cured. 60c a box, at all dealers or Edmanson, Bates & Co., Toronto.

Dr. Chase's Ointment

SAVING HIS NEGATIVES.

The man who made a big hole in the barn door for the old cat to come through and a smaller hole for the kitten must have had a kinsman in the Englishman who went fishing with Capt. Andrew Haggard in the Lake St. John country, and whose adventure is related in "Sporting Yarns."

The two men, with Indian guides, were about to shoot a terrific rapid in two canoes. Captain Haggard, who could swim, had little fear. Chambers, his companion, who could not, expected certain death.

"What shall I do if we upset?" he called.

"Tie the camera under your chin," called back his companion. "It's hollow and will make a good life-preserver."

He was vastly amused to see Chambers adopt the suggestion, and hang the camera under his chin. A moment later, however, as they came into the most dangerous place, Chambers snatched it from his neck again, and placed it carefully right side up in the bottom of the canoe.

"What was the matter with the life-preserver?" asked Captain Haggard, when they had safely descended.

"Why, I just happened to think," said Chambers, in all innocence, "that if we upset I should get the pictures wet. So I put it back in the boat."

Strong drink keeps some men down and helps others to get ahead.

FARM·FIELD AND GARDEN

WHY MILK KEEPS OR SPOILS.

In an experiment on the relation of temperature to the keeping property of milk at the Connecticut Storrs Station, the bacteria in milk multiplied fivefold in twenty-four hours when the temperature was 50 degrees F., and 750 fold in the same time when the temperature was 70 degrees.

Milk kept at 95 curdled in eighteen hours, at 70 in forty-eight hours, and at 50 in 148 hours. So far as the keeping property of milk is concerned, low temperature is considered of more importance than cleanliness.

In milk kept at 95, the species developing most rapidly is the undesirable one known as Bacillus lactis aerogenes.

At a temperature of 70, this specie develops relatively less rapidly in the majority of cases than Bacillus lactis acidi, which latter is very desirable in both cream and cheese ripening.

The bacteria in milk kept at 50, increase slowly, and later consist of very few lactic organisms, but of miscellaneous types including many forms that render the milk unwholesome

These bacteria continue to grow slowly day after day, but the milk keeps sweet because the lactic organisms do not develop abundantly.

Such milk in the course of time becomes far more unwholesome than sour milk, since it is filled with organisms that tend to produce putrefaction.

Although the temperature of 50 degrees is to be emphatically recommended to the dairyman for the purpose of keeping his milk sweet and in proper condition for market, he must especially guard against the feeling that milk which is several days old is proper for market, even though it is still sweet and has not curdled.

Quite the reverse is the case. Old milk is never wholesome, even though it has been kept at a temperature of 50 degrees and still remains sweet and uncurdled.

This very considerably modifies some of our previous ideas concerning milk, for it has been generally believed that, so long as the milk remains sweet, it is in good condition for use. Quite the contrary in this case, if it has been kept at a temperature of 50 degrees, or in this vicinity.

It is not unlikely that it is this fact that leads to some of the cases of ice cream poisoning so common in summer.

The cream is kept at a low temperature for several days, until a considerable quantity has accumulated or a demand has come for ice cream, and when made into ice cream, it is filled with bacteria in great numbers, and of a suspicious character.

PASTURE FOR SWINE.

I believe that greater returns for the amount invested can be obtained from grazing any other kind af live stock writes Mr. T. W. Jones. There must be sown the right kind of grasses to get the best results. First and foremost as a hog pasture is clover. I keep a plot coming on all of the time for the hogs. Do not wait until one set of clover has perished before sowing another. These fields need not be very large if they are judiciously managed. The hogs should have access only to a small part at a time.

Two years ago I purchased 80 hogs averaging about 90 pounds each, in the early spring. I gave them access to clover pasture with a slight mixture of other grasses. September 1 these hogs were weighed, before being put in the feed pen. They had gained about 75 pounds each on grass alone that summer. Stock hogs being worth 7 cents per pound that year, it will readily be seen that they made a gain of $5.25 per head with no feed other than grass.

On the same farm and during the same period was grazed 20 head of short two-year-old cattle. They made a gain of 300 pounds per head that season, which sold at 4 cents per lb. or a gain of $12 per head. One hog, costing about $6, gained about one-half as much as a steer that cost $28. In other words, one hog gained $2 to where the steer gained $1. Some may contend that these were exceptional values for stock hogs. It was also an exceptionally good year in the cattle trade. Count the gains made by the hogs even at 4 cents, and one will readily see that the balance is in favor of the hog. Taken one year with another, I believe that decidedly greater gains will be made by grazing hogs than other live stock. No doubt a little grain mixed with clover would give better results than those obtained from clover alone.

Cowpeas and soy beans are of great value for fattening hogs. These plants afford feed for swine when they need a change from clover. Alfalfa may be fed green or it may be cured and fed to them in the midwinter. Rape also has many friends among swine raisers, who make great claims as to results obtained from feeding it. I do not think there is any crop that will excel rye for winter pasture. It should be sown early and given a good start before winter sets in. There are times when it is not the best policy to let swine have access to rye. An occasional run on this forage, however, will bring good returns.

A HINT TO MOTHERS.

If you have a child that is sickly, fretful, nervous, restless at night, or suffers from any stomach or bowel troubles of any sort, give it Baby's Own Tablets. Don't be afraid of this medicine—it is guaranteed to contain no opiate or harmful drug. Give the Tablets to the sick child and watch the quick relief and rapid restoration to health and strength. Thousands of mothers are using this medicine for their little ones, and they all praise it. What stronger evidence can you want? Mrs. D. A. McDairmid, Sandringham, Ont. says:—"Baby's Own Tablets certainly fill all the claim you make for them so far as my experience goes. I consider them a perfect medicine for children and always keep them in the house." You can get the Tablets from any dealer in medicine, or if you write the Dr. Williams Medicine Co., Brockville, Ont., they will send you a box by mail post paid for 25 cents.

CULTURE OF THE MANGEL.

Of all the root crops, the mangel-wurzel or stock beet is, perhaps, the most important, both as to feeding value and amount of yield per acre. Turnips make a valuable catch crop, but the mangel must be sown early in this season and cultivated to secure a satisfactory yield. The freer the ground from weed seeds, the less arduous will be the work of cultivation.

The soil should be well stirred, harrowed and leveled. If possible, choose a well drained location and give a liberal application of well rotted manure. The seed may be put in with an ordinary garden seed drill gauged to sow rather thickly in the row to insure a good stand. I prefer to have the rows about 20 inches or 2 feet apart, as the tops soon fall over and shade the ground between, discouraging weed growth. As soon as the young plants can be seen, go along the rows and pull out all the weeds, giving the young plants a chance to get a good start. In a week take the hoe and cultivate the ground between the rows, thinning out the plants as you go along. This may be done by taking the hoe and skimming off the unnecessary plants near the top of the ground, using care not to disturb those you wish to save. Six inches apart in the row is as close as they should stand, and if the soil is in good condition and rich, 8 to 10 inches is better.

Use shallow cultivation throughout the season, or until the plants spread out and cover the space between the rows, when they may be left to secure their growth. They should not be harvested until October or November, when they may be stored in hills like turnips and cabbage.

AN ILLUMINATING CRAB.

One of the marine curiosities fished some time ago from the bottom of the Indian Ocean was a mammoth sea crab which continually emitted a bright white light, similar to that seen in the spasmodic flashes of phosphorescent luminosity emitted by the common glow-worm. The crab was captured in the daytime and placed in a large tank containing specimens of fish, nothing peculiar except its immense size being noticeable in the broad glare of the tropical sun. At night, however, when all was pitchy darkness, the crab lit up the tank so that the other creatures in it could be plainly seen.

A woman's smile catches men as molasses catches flies.

BOTH JAWS SHOT AWAY.

Still a Successful Business Man.

A man who had both jaws shot away had trouble eating ordinary food but found a food-drink that supplies the nutriment needed. He says:

"I have been an invalid since the siege of Vicksburg, in 1866, where I was wounded by a Minie ball passing through my head and causing the entire loss of my jaws. I was a drummer boy and at the time was leading a skirmish line, carrying a gun. Since that time I have been awarded the medal of honor from the Congress of the United States, for gallantry on the field.

"The consequences of my wound were dyspepsia in its most aggravated form and I finally proved ordinary coffee was very hard on my stomach so I tried Postum and got better. Then I tried common coffee again and got worse. I did this several times and finally as Postum helped me every time I continued to use it, and how often I think that if the Government had issued Postum to us in the Army how much better it would have been for the soldier boys than coffee.

"Coffee constipates me and Postum does not: coffee makes me spit up my food, Postum does not: coffee keeps me awake nights, Postum does not. There is no doubt coffee is too much of a stimulant for most people and is the cause of nearly all the constipation.

"This is my experience and you are at liberty to use my name." Name given by Postum Co., Battle Creek, Mich.

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