About the ....House

DOMESTIC RECIPES.

Baked Apple Dumplings.—Cut a short pie crust into five or six inch squares. In the centre of each place a pared and neatly cored apple, filling the space with sugar and cinnamon, if liked, also a clove. After wetting the edges of the pastry with white of egg, fold it over the apple, pinch and flute them to look well, and encase the apple completely. Bake from thirty to forty minutes, toward the last brushing the top with white of egg and dusting with a little sugar. Serve with hard sauce.

Inexpensive Fruit Cake.—Cream together half a cup of butter and one cup of brown sugar, moistening in the process with half a pint of strong coffee; add one cup of New Orleans molasses, a teaspoon of allspice, one grated nutmeg and a teaspoon of powdered cinnamon, one well beaten egg and three cups of pastry flour sifted with a heaping teaspoon of baking powder, and one cup of Indian meal. Beat steadily for ten minutes and then stir in a quarter of of a pound of shredded citron, half a pound of large seeded raisins, cut in two, and one pound of currants. Turn into a round cake pan lined with greased paper and bake three-quarters of an hour in a slow oven. Ice while still warm.

New England Bannocks.—Scald eight heaping tablespoons of meal by stirring in two cups of boiling water, add four tablespoons of flour, a saltspoon of salt, one-fourth of a teaspoon of baking soda, two well beaten eggs and sufficient cold milk to form a thick batter. Beat for five minutes after the last ingredient is added and drop by the spoonful into hot fat, frying the bannocks to a golden brown. Serve accompanied by maple sugar.

Lentil Roast (From the Vegetarian).—Soak two cups of lentils over night. In the morning add two or three slices of onion and several sticks of celery. When tender pass through a colander. Add one cup of tomato, cooked and strained, one cup of whole wheat flour, two well beaten eggs, and place in a buttered tin. Baste well with melted butter and bake from twenty to thirty minutes.

Celeste's Fritters.—Stale sponge cake, cut into rounds with a cake cutter. Slice the cake carefully and fry to a nice brown. Dip each slice for a second in a bowl of boiling milk, draining this off on the side of the vessel; lay on a hot dish and spread thickly with strawberry jam, peach jelly, or other delicate conserve. Pile them neatly and send around hot, with cream to pour over them.

Seed Cakes.—One cup of butter. Three cups of sugar. One cup of "loppered" milk or cream. Four eggs. Six cups of flour, or just enough to stiffen into a thin paste. Two tablespoonfuls fennel or caraway seed. One tablespoonful soda, dissolved in boiling water. Roll out thin and cut into shapes.

Raspberry Bavarian Cream.—Soften a quarter of a package of gelatine in half a cup of raspberry juice; dissolve over hot water; add the juice of half a lemon, a cupful of raspberry juice, and half a cup of sugar, stir over ice water, and when it begins to "set" fold in a cupful and a half of double cream beaten solid. Pour into a mold. When cold serve surrounded with the froth from whipped cream.

Batter for Pineapple Fritters. — Beat one egg without separating the white and yolk. Add half a cup of flour and one-fourth of a teaspoon of salt, and beat with a spoon until perfectly smooth. Then beat in one-fourth of a cup of milk.

Cream of Pumpkin Soup.—This is a novelty even to many old cooks, but is quite worth adding to the list of fall soups. Cut a nice ripe small pumpkin in pieces enough to fill a quart measure. Put in a saucepan with a pint of cold water and season with half a teaspoonful each of salt and pepper, a teaspoonful of sugar, and a few sprigs of parsley or sweet marjoram. Cover the saucepan and simmer gently for an hour and a half, stirring frequently. Strain through a colander to get out the skin, then through a finer sieve. Put the puree back in the pan, sprinkle over it a heaping teaspoonful of flour, mix thoroughly; then pour over it, stirring all the time, one quart of hot milk. Add a tablespoonful of butter, and simmer fifteen minutes. Then add half a pint of rich cream and a teaspoonful of fine cut parsley; heat, but do not boil, and serve with toasted crackers.

HINTS FOR THE HOME.

Damp spots on morocco leather should be rubbed with methylated spirit. Two or three applications may be necessary.

To clean a Wall-paper.—Take a very dry crust of bread with about an inch of crumb on it, and rub the soiled patch lightly till the stain disappears.

To Cure Sore Throats.—Put a teaspoonful of powdered borax into one tablespoonful of honey. Dissolve over heat. When cool, apply it repeatedly with a camel's hair brush to the throat and roof of the mouth. This will soon effect a cure and allow the patient to swallow comfortably.

Dripping, if carefully clarified with boiling water, and melted into a firm cake, makes as good pastry for pies and tarts as butter.

To remove the smell of onions from the breath eat parsley and vinegar; from the hands, rub an outside piece of celery on them.

Breadcrumbs for frying.—Let these always be baked in the oven without being allowed to take color. By this method the fish or meat, etc., will be much crisper.

To avoid dust marks behind pictures, place two small pieces of cork at the bottom of the picture frame. This prevents the accumulation of dust and the consequent dirty unsightly marks.

The disagreeable taste of new wood in buckets and vessels may be eradicated thus: Fill with a solution of hot soda water and let it remain till cold, then rinse in clear water.

To Blanch Almonds.—Place in a cup, pour boiling water over them; this will swell the skins and allow them to be quickly drawn off. Throw the almonds into cold water and wipe dry with a cloth.

To Clean Spectacle Glasses.—Give them an occasional rub with a clean cloth moistened with methylated spirit. Then polish with a chamois leather, the spirit having removed all grease.

To Make Fried Bacon more Digestible.—Take a good sized apple and cut it in slices with the peel on and fry till brown in the bacon fat. Serve highly seasoned with pepper and salt and you will have a delicious dish.

Linseed Tea.—Pour two quarts of boiling water on one ounce of whole linseed and twelve drachms of sliced liquorice root. Add a few slices of lemon. Let this stand in a covered jar for six hours, then strain for use and sweeten to taste.

To Prevent Black Stockings Turning Green When Washed.—Turn the stockings inside out and wash in lather; do not rub the soap on the stockings. Rinse in tepid water to which a little vinegar is added. Dry in the shade, and pull gently into shape.

Do not wash a Frying-pan often, for as a rule the following method of cleaning it is very effectual: Place the pan on the fire for a few minutes to melt any fat left in it, and whilst this is hot, rub the inside of the pan with clean, soft paper until it is quite clean. The paper should be screwed up and used vigorously. Treated like this, frying-pans will never burn till they are worn very thin

FIVE PIES.

Chocolate Pie.—One coffeecup milk, two tablespoons grated chocolate, three-fourths cup sugar, yolks of three eggs. Heat chocolate and milk together, add the sugar and yolks together, beaten to cream. Flavor with essence vanilla. Bake with under crust. Spread meringue of the whites over the top.

Custard Pie.—One pint of milk, three eggs, a little salt, three tablespoons of sugar. Flavor with essence vanilla or nutmeg and essence of lemon. If the milk is scalded it will require but two eggs to a pint.

Cream Pie.—One pint of milk scalded, two tablespoons of corn starch, three tablespoons of sugar, yolks of two eggs. Wet the starch with a little cold milk, beat the eggs and sugar until light, and stir the whole into the scalding milk. Flavor with essence of lemon or vanilla, and set aside to cool. Line a plate with pie crust and bake, fill it with cream, and cover it with frosting made of the whites of egg, beaten dry, with two tablespoons of sugar. Bake a delicate brown.

Currant Pie.—Stew and mash one pint green currants until all are burst, using as little water as will keep them from burning. Add sugar to make it very sweet, and one soda cracker rolled fine. Bake between two crusts. Ripe currants may be used without stewing.

Cocoanut Pie.—One quart milk, five eggs, and one grated cocoanut; beat the sugar and eggs together, and stir into the milk when hot, then add the cocoanut and spice to taste. Bake with a bottom crust twenty minutes

DOES THE BABY THRIVE?

If not, something must be wrong with its food. If the mother's milk doesn't nourish it, she needs SCOTT'S EMULSION. It supplies the elements of fat required for the baby. If baby is not nourished by its artificial food, then it requires

Scott's Emulsion

Half a teaspoonful three or four times a day in its bottle will bring the desired result. It seems to have a magical effect upon babies and children.

SCOTT & BOWNE, Chemists, Toronto. Ont.

THE PRIZE IS CANADA

AMERICANS' AIM IN SEEKING RECIPROCITY.

Their Offer Comes Too Late to Defeat Mr. Chamberlain's Plans.

Writing in Industrial Canada Mr. Watson Griffin comments as follows on the Reciprocity agitation in the United States: According to the Boston Herald the greatest game to be played in international politics in the near future is to be with a football called "reciprocity," and "as goes the battle so rises or sets the star of a great consolidated British Empire." "The indications are that the awakening of American statesmen has come," continues the Herald. "The contest draws on, and the great prize is Canada—nominally commercial Canada, but actually the political Dominion."

In other words, the Boston Herald believes that if the agitation for a reciprocity treaty between Canada and the United States is successful, the British Empire will go to pieces and Canada will fall as a rich prize to Uncle Sam.

Canada would, indeed, be a great prize, and the people of the United States are just beginning to realize the value of it. Fortunately, the statesmen of the United States are not the only ones who have awakened to the value of Canada. British statesmen are beginning to appreciate the possibilities of the Dominion, and best of all our own statesmen now know how to value this great heritage. Sir Wilfrid Laurier has well said that Canada is to be the country of the twentieth century. It is not conceivable that the Premier who holds such a high view of Canada's future will consent to any arrangement by which the Dominion will become the prize of the Republic. It is true that Sir Wilfrid Laurier once favored reciprocity with the United States, but he said several years ago in the Canadian House of Commons: "Canadians no longer desire reciprocity." Those were true words as regards the great majority of the Canadian people at that time, and they are even truer to-day than they were then. The change of sentiment is due to the fact that they now appreciate the possibilities of Canada as they never did before. They agree with Sir Wilfrid in thinking that Canada is to be the country of the twentieth century, and they have no desire to surrender it to the United States. They believe that Canadians should have all the advantages to be derived from the opening up of this grand country, and if the people of the adjoining Republic—the country of the nineteenth century—want to share the profits of the wonderful development which is about to take place, they must move across the border into the country of the twentieth century.

TO KILL IMPERIAL RECIPROCITY.

It is probable that the reciprocity agitation in the United States would be confined almost entirely to a few cities not far from the Canadian border, such as Boston, Buffalo, Detroit, St. Paul and Minneapolis, but for the fear that Mr. Chamberlain's proposals for mutual Imperial tariff preferences may be adopted. This fear has caused a rapid development of reciprocity sentiment in the United States. If the United States Congress agress to reciprocity with Canada, it will be chiefly for the purpose of killing Imperial reciprocity. Once killed, that great Imperial project can never be revived, and the United States will then be in a position to withdraw any concessions it may have made to Canada for the purpose of defeating Mr. Chamberlain's plans.

RAILWAYS AND RECIPROCITY.

Queer things sometimes get into the stock market reports of the newspapers, but perhaps the most absurd statement that has yet appeared was one copied by a number of Canadian newspapers to the effect that a reciprocity treaty between Canada and the United States would cause a rise in Canadian Pacific Railway stock. To any thinking man it must be evident that a reciprocal arrangement with the United States that would cause trade to flow north and south instead of east and west must prove disastrous alike to the Canadian Pacific Railway, the Grand Trunk Pacific and the Canadian Northern railways. The greater the business between the eastern and western Provinces the better it will be for the Canadian transcontinental railways. On the other hand, any increase in business between Canada and the United States means extra traffic for United States' railways. A reciprocity treaty that would enable the big industrial centres of the United States to supply Canadians with manufactured goods and drive Canadian manufacturers out of business, would ruin the great Canadian railways. When the factories which supply the Canadian people with goods are in Canada, Canadian railways must carry the raw materials as well as the finished products. They must carry provisions, clothing, and furniture to the workingmen. To take an extreme case to show the value of Canadian factories to the great railways, suppose that all the factories in Toronto, Hamilton and Ottawa, with the workmen employed in them, were suddenly transferred to the City of Buffalo, what an immense falling off there would be in Canadian railway business, although Buffalo is just on the other side of the border. Suppose that all the factories in all the cities, towns and villages of Canada were transferred to towns and cities of the United States, the railways of Canada would be obliged to discharge three-fourths of their employees, for every branch of their business would decline in an extraordinary way. Of course a reciprocity treaty would not close up every Canadian factory, but it would close up many of them, and every factory closed would be a direct loss to the railways. On the other hand, every new factory established in Canada, and every extension of an old one, increases the business of Canadian railways.

We'll Write It Down Till Everybody Sees It — Till Everybody Knows It Without Seeing It. It's Worthy of Wide Publicity,

"SALADA"

Ceylon Tea is Rich, Delicious and is absolutely Pure. Sold only in sealed lead packets. Black, Mixed or Natural GREEN. By all grocers. Received the highest award and gold medal at St. Louis.

A MOTHER'S PRECAUTION.

There is no telling when a medicine may be needed in homes where there are young children, and the failure to have a reliable medicine at hand may mean much suffering, and, perhaps, the loss of a priceless life. Every mother should always keep a box of Baby's Own Tablets in the house. This medicine acts promptly and speedily, cures such ills as stomach and bowel troubles, teething troubles, simple fevers, colds, worms and other little ills. And the mother has a guarantee that the Tablets contain no opiate or harmful drug. One wise mother, Mrs. Geo. Hardy, Fourchu, N. S., says: "I have used Baby's Own Tablets and find them a blessing to children. I am not satisfied without a box in the house at all times." If your dealer does not keep these Tablets in stock send 25 cents to The Dr. Williams' Medicine Co., Brockville, Ont., and you will get a box by mail post paid.

Mistress (excitedly)—"Jane! Jane! the house is on fire!" Jane (calmly)—"Yes, I know. It's the first fire in this house that I haven't had to light."

Snappe—"Yes; I believe I did say you were always lying about yourself." Bragg—"Sir, I'm not accustomed to that kind of talk. I'm a gentleman, sir!" Snappe—"There you are again."

SNAIL'S INTELLIGENCE.

Gave Proof of it by Coming Regularly to Meals.

The harmless slug is generally credited with no greater intelligence than the power to crawl aimlessly about, leaving a slimy track behind it. In a letter to the London Times, however, Dr. Horace Dobell, writing from Parkstone Heights, Dorset, gives remarkable proof of its possession of an excellent memory and a considerable amount of reasoning power.

One morning I observed the silver trail of a slug or snail round about the spot where the crumbs had been. Even the smallest crumbs had been cleared up.

"But what especially struck me was that the trail came straight up to the crumbs. There was no sign of wandering about in search of them, but an evidence of knowledge of the exact place at which to find them.

"I watched the window after this, and found that just before dark a large brown slug came straight up to the spot and ate the remaining crumbs.

"For two more nights it came again and ate the crumbs as before, being accompanied on the second night by a small brown slug about half its size.

"I then washed out the trail that it should not be guided by it, but the slug continued to come on fine nights. Except on wet nights, when it did not appear at all, it came straight over the edge of the sill opposite the crumbs, and continued to come every few nights throughout July and August.

"One night I put out some grains of rice, but the slug left them untouched.

"The interesting question for scientists," adds Dr. Dobell, "is, How did the slug find the crumbs in the first instance, and how did it know the exact time at which to climb up for them?"

LABELLED OLD MAIDS.

In some parts of Siam a girl who reaches a certain age without marrying is labelled, and placed in a privileged class under the special care of the King, who binds himself to find a husband for them all. His method is delightfully simple. A prisoner in any one of the Siamese goals may gain his pardon and release by marrying one of the ineligible class. Whether he is already married is not of great consequence for in Siam a man is not restricted to one wife.

Glass bricks are coming into use, and it is said that this material will soon be used for making statues, as it resists the corroding effect of the weather much better than marble or granite.

A little boy was asked his name, and answered, "Well, they call me Jimmie, for short, but my maiden name is James."

Is Your Liver to Blame ?

Here Are the Symptoms Which Tell of a Congested Liver, and Indicate the Need of

DR. CHASE'S KIDNEY-LIVER PILLS.

The tongue is coated, the appetite is impaired, digestion is deranged, the bowels are constipated, and there are feelings of fullness and soreness about the liver.

You may have headache and dizziness, pains in the limbs, feverishness, yellowness of the eye and skin, depression of spirits, and irritability of temper.

So great is the influence of the liver on the other organs of the body, that once it is deranged, the whole system seems to be upset.

There are no means by which you can so quickly and certainly obtain relief from torpid, sluggish liver action as by the use of Dr. Chase's Kidney-Liver Pills.

One pill at bedtime, and the result is a thorough cleansing of the filtering and excretory systems, and new vigor and regularity for liver, kidneys and bowels.

No family medicine has been more extensively used in Canada than Dr. Chase's Kidney-Liver Pills, and none has such a reputation for reliability and certainty of action.

Enliven the action of the liver by this well-known treatment, and you ensure good digestion and regular action of the bowels—the foundation of good health.

Mr. Rogers Clancy, farmer, Chepstowe, Bruce County, Ont., states:—"I have used Dr. Chase's Kidney-Liver Pills, and would say that there is no medicine that equals them as a cure for stomach troubles, biliousness, torpid liver and headache. I was troubled a great deal with these ailments before using Dr. Chase's Kidney-Liver Pills, and they have proven wonderfully successful in my case.

"I would not think of being without a box of these pills in the house and whenever I feel any symptoms of these disorders I take one of these pills, and they set me all right again. I can strongly recommend Dr. Chase's Kidney-Liver Pills for the troubles mentioned above."

Dr. Chase's Kidney-Liver Pills, one pill a dose, 25 cents a box, at all dealers, or Edmanson, Bates & Co., Toronto. The portrait and signature of Dr. A. W. Chase, the famous receipt book author, are on every box.