About the ....House

VARIOUS SALADS.

Egg and Lettuce Salad—Boil six eggs for fifteen minutes, then throw them into cold water and allow them to remain there until cold. Remove the shells and cut each egg into four pieces. Place crisp lettuce leaves on a large platter, lay a piece of egg on each leaf, sprinkle lightly with salt and pour mayonnaise over all.

Cottage Cheese Salad.—Begin by making your mayonnaise and arrange your lettuce leaves on a large flat dish. Break with the bowl of a spoon the cheese into small crumbs, and when this is done moisten it gradually with the mayonniase dressing—rubbing and blending it all together into a creamy mass. When the cheese has reached this state drop a tablespoonful of it upon each lettuce leaf. Set the dish long enough upon the ice to chill the contents thoroughly and serve.

Sweetbread Salad—As soon as the sweetbreads are brought home plunge them into scalding water slightly salted and allow them to remain there for ten minutes; then lay in iced water to whiten them. When entirely cold cook them for fifteen minutes in salted boiling water, wipe them dry and lay them on the ice until they are cold and crisp, when they may be cut with a sharp knife into slices. Line your salad bowl with lettuce leaves, lay the sliced sweetbreads upon these and cover thickly with mayonnaise dressing.

Tomato Salad with Whipped Cream—Prepare the tomatoes as directed in the last recipe; arrange in halves upon lettuce leaves, sprinkle lightly with salt and lay a spoonful of whipped cream upon each. This will be found delicious.

Tomato and Lettuce Salad—Do not remove the skin from your tomatoes by scalding, but by carefully peeling them. Then cut into halves. Arrange on a cold dish the crispest lettuce leaves, lay half a tomato on each and scatter finely crushed ice over all. Fill a pretty glass bowl with mayonnaise, and in serving the salad pour a ladleful of dressing over each piece of tomato.

Sardine Salad—One box of sardines, two bunches of celery. Mayonnaise. Drain the oil from the sardines by laying each fish on soft tissue paper, turning the sardine first on one side, then on the other, until the grease is absorbed by the paper. Separate and wash the celery, using only the finest, whitest stalks. Cut each piece into inch lengths, season with pepper, salt and vinegar. Pile these pieces into a small pyramid upon a glass platter and lay the sardines around the base of the mound. Pour over all a thick mayonnaise.

Cucumber Salad.—Peel and slice the cucumbers and lay them in iced water for an hour. Drain dry, slice a small onion and mix with the cucumbers. Lay all in a very cold dish and pour over them a dressing made of three tablespoonfuls of vinegar, two of salad oil, a teaspoonful of sugar and a little pepper and salt Eat at once.

A Handsome Supper Salad—One cup of Malaga grapes, three bananas, three oranges, one cup of English walnut kernels, one bunch of celery, one head of lettuce, mayonnaise dressing. This salad must be prepared by the housekeeper herself, as it is such a dainty dish that a hireling would be apt to slight it and make a failure of what might be otherwise a temptation to the most fastidious gourmet. The only tedious part of the operation is skinning the grapes. This done, set them aside in a cold place while you make ready the other ingredients. Peel the oranges, remove the white inner skin, separate the fruit into lobes, each of which cut in half, and remove the seeds. Peel and slice the bananas, cut each nut kernel in half, and cut the celery into half-inch pieces. Line a salad bowl with lettuce. Mix carefully together the grapes, nuts, oranges, bananas and celery; heap them in the centre of the bowl and pour the mayonnaise over them.

SOME DAINTY DISHES.

Orange Sauce—To serve with batter pudding: Rub four ounces of loaf sugar on the rinds of two oranges, add the strained juice and half a pint of water. Boil all very fast for a few minutes and strain into a sauce-boat.

A Rump Steak—Should be cut one inch and a half thick, trimmed into shape, and then be beaten with a rolling pin to make it tender. Broil it if possible, and when not, cook in a hot, dry frying pan, turning it constantly and slipping a knife under.

Coffee Jelly—Is very fashionable and easily made as follows: Soak half an ounce of gelatine in a gill of cold water, add to it three gills of strong hot coffee and two ounces of sugar. Stir till all is dissolved, then strain into a border mould. Serve when cold with a little whipped cream.

Beetroot Salad made as follows is always popular. Take two medium-sized beets, boil in salted water and peel. Cut into half-inch cubes. Mix with equal quantities of celery and some shreded red cabbage. Pour over mayonnaise or French salad dressing. Scatter chopped parsley over and serve.

For a Plain Seed Cake—Rub four ounces of clarified dripping into three-quarters of a pound of flour, add half an ounce of carraway seeds, four ounces of sugar, and one egg beaten in quarter of a pint of milk. Beat all together very thoroughly, place in a greased tin, and bake for an hour in a steady oven.

Cheese and Rice.—Take some boiled rice and with it make a layer in a pie-dish. Into a sauce-pan put one gill of milk, half an ounce of butter, dredge in a little flour. Season with salt and cayenne. Stir till all boils up. Pour this over the rice, scatter grated cheese on the top and brown in the oven for twenty minutes. Serve very hot.

Sultana Dumplings. Rub six ounces of finely chopped suet into three-quarters of a pound of flour and four ounces of bread-crumbs; add some salt and a half pound of sultanas. Bind with an egg beaten up in milk till the whole is a slack paste. Divide into dumplings, tie in cloths, drop into boiling water, and cook at a steady gallop for half an hour.

Plain Sweet Omelet.—Beat three eggs thoroughly, add to them one ounce of butter cut into small pieces, and one ounce of sifted sugar. Stir all together. Put one ounce of butter into a clean omelet pan; when it fritters pour in the mixture and stir until it begins to set. Then turn the edges over till the omelet is an oval shape, brown with a hot shovel, and sift sugar over.

Lemon Cheesecake filling should be made as follows, and if put into pots and tied down it will keep for months: Take one pound of sugar and a quarter of a pound of butter, and put into a pan to melt. Squeeze the juice of two lemons, and strain into the pan; add the grated rinds, then the yolks of five fresh eggs. Stir all the time till the mixture cooks and thickens.

HINTS FOR THE HOME.

When ironing stand your iron on a an white brick and see how much longer it will remain hot than when put on an ordinary stand.

To remove Whitewash spots from floors or furniture slightly moisten a flannel with paraffin, and apply to the spots. This will erase the whitewash, and does not injure the most delicate paint.

Silver is often polished too much. Try washing it in warm water and suds, using a little soda, and rub with a soft cloth till dry. Too much plate powder is used by inexperienced people, and the result on the silver is bad.

Water pot plants by immersing the pots, right over the top, in tepid water a quarter of an hour once a week or oftener if the room is kept very hot. Water standing always in the saucers does more harm than good.

Dirty brass may be made to look like new by pouring strong ammonia on it, rubbing with a soft brush, and rinsing it in clear water.

To Clean Fur Skins and Rugs.—Take equal parts of flour and powdered salt, which should be well heated in an oven, and thoroughly rub the fur. It should afterwards be well shaken to get rid of flour and salt.

To destroy blackbeetles in the kitchen we know of nothing so good as borax. Scatter this freely at night in corners by the stove, and keep it on the shelves of cupboards. In the morning you will sweep up many of your black enemies.

Take grease out of leather by applying white of egg to the spot and dry it in the sun. Repeat the application until the stain is removed. Black marks on tan leather can be removed by applying methylated spirit on a flannel.

Ink can be removed from paper if the stain is not too old, as follows: Take a teaspoonful of chlorinated lime and add just enough water to cover it; take a soft cloth, moisten it with the mixture and pat (do not rub) the stain gently and it will disappear.

To avert chapped hands take common starch, and grind it with a knife until it is reduced to the smoothest powder. Put it into a tin box, so as to have it always at hand for use. After washing and drying the hands, rub a pinch of starch over them, covering the whole surface.

To soften a Mackintosh coat which is almost perfectly hard, proceed as follows. Dissolve a handful of best grey lime in half a pail of water, and with this solution wipe the coats at the hardened parts. The process should be repeated after an interval of four hours.

Imitation frosted glass can be produced inexpensively as follows:—Moisten Epsom salts with weak gum and apply to the glass with a rag. When you require the same appearance, and the atmosphere is damp and steamy, moisten putty thoroughly with linseed oil and paint the panes of glass over with it.

Smother A Cough

Press your hand hard enough over your mouth and you can smother a cough, but you can't cure it that way. The outside is the wrong end to work on.

Scott's Emulsion

thoroughly cures coughs because it strikes at the root of the trouble. The throat and lungs need a regular system of education to cure an old cough.

The point of value about Scott's Emulsion and coughs is that while Scott's Emulsion does soothe the raw throat and lungs, it also nourishes and heals the inflamed parts.

It replaces inflamed tissue with healthy tissue—the only real cure for an old cough.

Send for Free Sample.
SCOTT & BOWNE, Chemists, Toronto, Ont.

DANGEROUS COLDS.

Influenza, Bronchitis, Pneumonia or Consumption Often Follow a Neglected Cold— Avert the Danger by Keeping the Blood Pure and Warm.

Heavy colds strain the lungs, weaken the chest, banish the appetite, cause melancholy. Pale weak people, whose hands and feet are chilled for want of rich, red blood, always catch cold. Their lungs are soft—the heart cannot send out blood enough to make them sound and strong. Then comes the cold and cough, racking the frame and tearing the lungs. The cold may turn into pneumonia, influenza, consumption or bronchitis—a lingering illness or a swifter death. All weak people should use Dr. Williams' Pink Pills. The rich, red blood they make strengthens the heart, and it sends this warm, healing blood to the lungs, and once again the patient is a strong-lunged, warm-blooded man or woman. Mrs. Jane A. Kennedy, Douglastown, Que., bears the strongest testimony to the value of Dr. Williams' Pink Pills in cases of this kind. She says: "My sister, a delicate girl, took a severe cold when about seventeen years old. We tried many medicines for her, but she appeared to be constantly growing worse, and we feared she was going into consumption. Often after she had a bad night with a racking cough, I would get up to see if she had spit any blood. At this stage a friend strongly urged me to give her Dr. Williams' Pink Pills. Within a month from the time she began to take the pills she had almost recovered her usual health. Under a further use of the pills she is now well and strong, and I can recommend the pills with confidence to every weak person."

Dr. Williams' Pink Pills are a certain cure for all blood and nerve troubles, such as anaemia, debility, lung complaints, rheumatism, neuralgia, St. Vitus dance, partial paralysis, and the troubles that make the lives of so many women miserable. Be sure you get the genuine pills with the full name "Dr. Williams' Pink Pills for Pale People" on the wrapper around each box. 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.

PERSONAL POINTERS.

Interesting Gossip About Some Prominent People.

The second largest ranch in the world is in Texas, and is owned by Mrs. Adair. It extends to a million acres and produces a revenue of over $250,000 a year.

Sir Ernest Cassel has what is practically a private orchestra, which, for some months in the year, follows him from Newmarket to London, and even to Switzerland. The conductor is permanently retained, and the musicians are engaged for a long season.

Kubelik, the violinist, pays $1,500 annually as insurance on his bow hand alone, so that if it were at any time injured so as to prevent him from fulfilling an engagement he would receive $10,000 as compensation. If his hand were totally disabled so that he could never play again he would get $50,000, which would enable him to live in comfort apart from all the money he has already saved.

The appointment of Mr. Robert Nathan, of the Indian Civil Service, to be private secretary to Lord Curzon, Viceroy of India, is one of more than usual interest, and he is the first Jew to obtain such a position in the service. He is a brother of Sir Matthew Nathan, recently appointed Governor of Hong-Kong, who, if Zionist aspirations in East Africa come to fruition, will most probably be the first Governor of the autonomous Jewish colony there.

The late Mr. C. H. Hopwood, so many years Recorder of Liverpool, had amongst his most cherished possessions a specimen of "sampler" work in which is sewn in large letters a passage from the speech of Portia to Shylock, beginning "The quality of mercy is not strained." It was worked and sent to him by one of his short-sentence prisoners in token of his profound gratitude for the moral as well as material advantage which he owed to the humanitarian sentiment of his judge.

Canon Norgate, rector of Foxley, Norfolk, England, is probably the only incumbent now living who preached on the occasion of the late Queen Victoria's succession to the Crown. The reverend gentleman was vicar of Bylaugh in 1836, has been rector of his present parish since 1840, and attained the venerable age of ninety-two years recently, on which occasion he conducted a funeral service in an impressive manner and with a clear voice both in the church and at the graveside of a parishioner.

Admiral Togo, the famous Japanese Admiral, is married to a woman who is worthy of her brave husband. No sooner had the war broken out than she discarded all the luxuries and comforts to which her position entitled her, denying herself even ordinary comforts which cost nothing, in order that she might to some extent share the hardships to which the Admiral is exposed on the sea. All carriages, too, have been dispensed with, and this brave lady is never seen except on foot. The fruits of these numerous economies are for the benefit of the wounded.

The Duke of Connaught has always had the reputation of being a Prince particularly free from "side," who likes as far as possible to find things out himself. An illustration of which trait a characteristic story tells how, when returning from his last trip to India, he determined to ascertain by practical experiment if stoking were really such hard work as they say, and for this purpose donned—or rather doffed—the necessary garments, and, descending to the engine-room, proceeded to ply his shovel with enthusiasm for the space of half an hour.

It is not generally known that Lord Halsbury is an expert fencer. His sturdy square-shouldered figure even now is more a prize-ring hero's than a lawyer's; indeed, it is said he has a recollection dear to him anent this. Engaged in a Northern town in a heavy case, he took a long walk after the Court rose, when he found he was respectfully followed by a group of lads and loafers. Reaching his inn he spoke to the landlord, who, passing the doorway where the lads were peering over each other's shoulders, told them to move off. "Ah! he's a foine man," was the only answer. "We'd like to see him foight." Lord Halsbury had been mistaken for a celebrated bruiser!

General Esteban Huestas, Commander-in-Chief of the Army of Panama, is believed to be the youngest and smallest general in the world, as his country is the youngest, if not the smallest, of Republics. He is about twenty-nine years old, and has been a soldier since he was eight or nine. His features are of the swarthy Indian type, and he is proud of the fact that he has risen from the lowest ranks. In one of the revolutions a few years ago, when he was fighting on the side of the Government, his right arm was hit by a shell. It is said that when he found his arm was nearly severed he hacked off the rest with his own knife, had the short stump bound, and resumed his work in the field. Now, for his services to Panama during the critical period of its birth, he has been granted $50,000 to pay the expenses of a trip to study the military organizations of the leading nations.

A POSITIVE LUXURY

not a mere drink.

"SALADA"

Ceylon Tea is Pure, Delicious and wholesome. 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 BOON TO CHILDREN.

A medicine that will keep infants and young children plump, good natured, with a clear eye and a rosy skin, is a boon not only to mothers but to humanity. Such a medicine is Baby's Own Tablets, which promptly cure all the minor ailments of little ones, and makes them eat well, play well and sleep well. You can safely take the words of the thousands of mothers who have proved the value of these Tablets; for instance, Mrs. J. R. Standon, Weyburn, N. W. T., says:— "I have proved the great value of Baby's Own Tablets in cases of diarrhoea, constipation, hives, and when teething, and I would not be without them." The Tablets are equally good for the tenderest little baby or the well grown child, and they are guaranteed free from opiates and harmless. Sold by all druggists, or sent by mail at 25 cents a box, by writing The Dr. Williams' Medicine Co., Brockville, Ont.

"IDLE BRAG."

Do not let your heart be troubled by the man who comes back and tells what wonderful success he has had as a result of leaving his home town. It is well enough for the sake of politeness to listen to his stories of immense business deals or fabulous salaries of wonderful offers which he was compelled to refuse because he was offered still more by someone else; but do not swallow the tales. The men who go away and succeeed do not need to tell of their success. You hear of their success. It speaks for itself. You are doing better than the noisy ones who have to go about and shout of their success. Attempt to follow their example, and you will meet with disaster.

HOT WATER FROM THE SUN.

At Los Angeles, California, the experiment has been tried of using the rays of the sun to create power and to heat water for domestic purposes. At an ostrich farm near the city a solar motor is in operation every sunny day, or about three hundred in a year, and pumps 1,400 gallons in a minute. Solar heaters are placed on the roofs of houses and connected with water pipes. One heater will supply water for domestic purposes for an ordinary family.

KEPT HOME FROM SCHOOL

With Coughs and Colds, and Parents Are Proving the Wonderful Curative Power of

DR. CHASE'S SYRUP OF LINSEED and TURPENTINE

When grown people neglect their ailments and allow them to develop into serious diseases, they have no one to blame but themselves.

With children it is different, because they do not realize the seriousness of a neglected cold nor the means of obtaining cure, and many a child, as he grows older and finds himself a victim of pneumonia, consumption, bronchitis, asthma or throat trouble, cannot but see that his parents were responsible for neglecting treatment when his ailment began in the form of a cold.

To-day the schools have many a vacant seat on account of coughs and colds, and many children who are there should be at home. What treatment are these children getting? Do their parents realize the seriousness of neglecting to cure a cold? Have they proved the merits of Dr. Chase's Syrup of Linseed and Turpentine as a cure for coughs and colds, bronchitis, croup, whooping cough, and all kindred ills?

Very many have, for there is no preparation for throat and lung diseases that has anything like the sale of Dr. Chase's Syrup of Linseed and Turpentine.

Mrs. George Brown, 71 Harbord Street, Toronto, writes:— "Our children have been very subject to croup, and we have found that Dr. Chase's Syrup of Linseed and Turpentine has always brought quick relief. By using it at the first sign of trouble the disease is checked at once. We always keep this remedy in the house, and, in fact, feel that we could not do without it. We also use it for coughs and colds with excellent results, and recommend it to our friends."

Be careful when you buy to see that the portrait and signature of Dr. Chase are on the wrapper. If you send the children to the store warn them not to accept any imitation or substitution. Children like to take Dr. Chase's Syrup of Linseed and Turpentine, and there is no remedy so prompt and effective. 25 cents a bottle; family size, three times as much, 60 cents; at all dealers, or Edmanson, Bates & Co., Toronto.