About the ....House

DOMESTIC RECIPES.

Salted Almonds.—Salted almonds are expensive at 80 cents a pound and it is quite an economy to make them at home. The Jordan almonds are the best (they are the long, slender ones), but any kind will do. They can be bought for 50 cents a pound in bulk, ready shelled. Blanche them by pouring boiling water on them and let stand four or five minutes, then the brown skins will slip off readily between the fingers. Dry them and to each pint of meats allow two tablespoonfuls of olive oil. Pour over the nuts, toss with spoon or fork till well coated, set aside for an hour to let them absorb the oil, then dredge lightly with salt, a tablespoonful to a pint of meats, put into a bright baking-tin and set in the oven. Bake till a light golden brown; shake the tin frequently to let the nuts brown evenly. They will be done in about ten minutes.

Oyster Salad—Cook for a few minutes a pint of oysters in their liquor. Drain and cover with this dressing: Beat well two eggs and to them add one-fourth of a cupful each of milk and vinegar, one-half of a teaspoonful each of mustard, celery salt, salt, a dash of cayenne pepper and two tablespoonfuls of butter. Cook in a double boiler until thick. Pour over the oysters and when cold set on ice. Serve on a bed of water cress after mixing with a scant pint of diced celery.

Rice Crumpets.—Beat three eggs until light and then add one and one-half cupfuls of milk, one tablespoonful of melted butter, one cupful of cold boiled rice, one cupful of corn flour, half a cupful of wheat flour, half a tablespoonful of salt and two teaspoonfuls of baking powder. Beat these ingredients well together and bake in greased muffin pans in the oven for twenty minutes.

White Fruit Cake.—One cup of butter, two cups of sugar, one cup of sweet milk, two and a half cups of flour, whites of seven eggs, two even teaspoonfuls of baking powder, one pound each of seedless (Sultana) raisins, figs, and blanched almonds, one-quarter pound of citron, all chopped fine. Mix all thoroughly before adding fruit; add a teaspoonful of lemon extract. Put the baking powder in the flour and mix well before adding to the other ingredients. Sift a little flour over the fruit before stirring it in. Bake slowly two hours and try with a splint to see when it is done. A cupful of grated cocoanut is a nice addition to this cake.

Mutton, Venison Style.—Cut cold roasted or boiled mutton in thin slices. Put into the chafing dish four tablespoonfuls of tomato ketchup, one tablespoonful of tarragon vinegar, four tablespoonfuls of currant jelly, and a tablespoonful of butter. Stir all these ingredients until hot. Put in sufficient mutton to absorb the sauce thoroughly; add half a teaspoonful of salt and a sprinkling of pepper.

Imperial Cake.—One pound of sugar, one pound of flour, three-quarters pound of butter, one pound of almonds, blanched and cut fine; one-half pound of citron, one-quarter lb. candied cherries, one-half pound of seeded raisins, rind and juice of one lemon, two pieces of candied orange, one nutmeg, ten eggs.

Angel Cake.—Whites of twelve eggs—or, measured, one and one-quarter cups of whites of eggs. Add one-third of a teaspoonful of salt, and beat until stiff. Sift into this one and one-quarter cups of granulated sugar, and beat. Have at hand one cup of flour that you have sifted five times; sift this in and mix one teaspoonful of extract of bitter almonds, or any preferred flavor. Bake in slow oven, and do not grease your pan.

Cabbage Salad.—Let half a cup of vinegar and a tablespoon of butter come to a boil. After thoroughly mixing a tablespoon of mustard, one of brown sugar, an egg, and a half a cup of sweet milk, stir in slowly with the vinegar and keep stirring till it boils. Cut up fine half head of cabbage, season with pepper and salt, and put it into the dressing and let it come to a boil.

Beet Salad.—Equal quantities of beets and red pickled cabbage, and if possibfe a little chopped cold turkey. Garnish with celery and hard boiled eggs. Dressing-cream, white sugar, and vinegar together.

SANDWICHES.

Cheese and Lettuce Sandwiches.—Slice Boston brown bread very thin, butter lightly, and spread with Neufchatef or with cottage cheese. Have ready crisp lettuce leaves, dip each in a bowl of French salad dressing, then lay on the buttered brown bread. Press another slice of buttered brown bread on this, and the sandwich is ready. These sandwiches must be kept moist until it is time to serve them.

Sardine Sandwiches.—Lay the sardines upon tissue paper for a few minutes to free them from the oil in which they come. Reject all bits of skin or bone and break the sardines to bits with a fork. Work into them a little melted butter and a few drops of lemon juice, and spread them upon buttered bread or rolls.

Chicken, Nut, and Mushroom Sandwiches.—Mince the white meat of a roast chicken and mix it with half a can of French mushrooms, chopped fine, and a half cupful of chopped English walnuts. Season to taste with pepper and salt and moisten with melted butter. Put the mixture between slices of whole wheat bread.

Anchovy Sandwiches.—Spread thin slices of bread with a very little butter. Cover this with a thin layer of anchovy paste. Mince finely some olives and use for a filling.

Waldorf Sandwiches.—Toast slices of bread to a nice brown; while hot spread with butter and put between the slices a lettuce leaf, some cold chicken cut in thin slices, a few chopped olives and pickles, some slices of hot, crisp bacon, a layer of salad dressing, another lettuce leaf, and the other side of the toast.

Peanut Sandwiches.—Shell and skin freshly roasted peanuts and roll them to fine crumbs on a pastry board. Add salt to taste, mix the powdered nuts with enough fresh cream cheese to make a paste that can be easily spread on unbuttered bread. Keep in a cold, damp place until wanted.

Egg Sandwiches.—Mash the yolks of hard-boiled eggs to a powder and moisten with olive oil and a few drops of vinegar. Work to a paste, and add salt, pepper, and French mustard to taste, with a drop or two of tabasco sauce. Now chop the whites of the eggs as fine as possible (or until they are like coarse powder) and mix them with the yolk paste. If more seasoning is necessary add it before spreading the mixture upon sliced graham bread.

IMPORTANT TRIFLES.

Your lace or muslin curtains will keep clean twice as long if you will lift the curtain poles from the brackets and lay them, curtains and all, in another room when you are about to sweep, as no dust will settle on them. Every precaution should be taken to keep the curtains clean as long as possible, as it is the washing that wears them out more than the using. Keep plenty of dust sheets and covers. They can be made from partly worn dress skirts or of any light weight or much worn piece of soft goods, no matter what the color or material. Cover all the pieces of furniture that cannot be moved out of the room when sweeping, with these covers, and when the dust has all settled, gather them carefully by the corners and carry them out of doors to be shaken.

When greasing pans or moulds as well as griddles, a small flat brush should be used; these small brushes can be bought for a trifle, and they are excellent for washing the outside of glassware that is deeply cut and for cleaning vegetables.

The Excelsior Life Insurance Co.

The annual meeting of this company was held at the head offices in the company's building on Thursday afternoon. The directors' report, which was unanimously adopted, shows a most satisfactory increase in each item of the company's business. During the year the balance of the authorized capital of the company was disposed of at 150, the issue being largely over-subscribed for, the required amount being alloted and paid for within ten days. The amount of new insurance issued during the year was $2,238,157, an increase of 38 per cent. The amount of insurance in force at the end of the year was $7,646,798.35, an increase of $1,474,192.85, or 24 per cent. The income, excluding capital, was $283,502.61. The disbursements were $168,286.90, of which nearly $50,000 comprises payments to policyholders. The company's death rate for the year was 5.56, the average annual rate since the company commenced business being the unparalleled low one of 3.54. The net assets are $845,671.82, the increase being $172,645.80, or 26 per cent. The company's investments have proved extremely satisfactory from the standpoint of both security and productiveness. The gross assets for security of policyholders, including uncalled capital, are $1,252,448.20, being an increase of $291,068.58. It is a well-known fact that the security afforded to policyholders by all regular Canadian companies is absolute, but taking the amount of the company's policy contracts into consideration, it will be seen that the extra security afforded its policyholders is unusually large. The reserve fund now totals $738,646.31, an increase of $134,297.94, or 23 per cent. The net surplus on policyholders' account is $88,801.89. The company's sphere of operations has been extended during the year, the company now pushing for business and meeting with good success in every part of the Dominion. It is expected that the additional organization effected will result most advantageously to both shareholder and policyholders. The company attributes its continued success to its attractive plans of insurance and liberal policy contracts, coupled with its prominence in respect to those features of its business in which policyholders are most particularly interested.

The directors' report was unanimously adopted.

The following gentlemen were re-elected directors of the company for the ensuing year:—David Fasken, Esq., B. A., Toronto, President; S. J. Parker, Esq., Owen Sound, and Ruliff Grass, Esq., Toronto, Vice-Presidents; George Gooderham, Esq., Toronto; Thomas Long, Esq., Toronto; John Ferguson, Esq., M.A., M.D., Toronto; J. F. W. Ross, Esq., M.D., L.R.C.P., Toronto; W. J. McFarland, Esq., Toronto; Alexander Fasken, B.A., Toronto; Geo. E. Weir, Esq., Dresden; W. F. B. Colter, Esq., L.D.S., Sarnia; Wm. Harvey, Esq., B.L., Winnipeg; R. W. Gordon, Esq., Pembroke; Jos. Wright, Esq., Toronto; J. S. Knechtel, Esq., Hanover.

The company have desirable openings for good men on their Agency staff. Those interested will do well to communicate with Mr. William Harvey, Western Manager, Winnipeg, or the Head Office, Toronto.

How to Gain Flesh

Persons have been known to gain a pound a day by taking an ounce of Scott's Emulsion. It is strange, but it often happens.

Somehow the ounce produces the pound; it seems to start the digestive machinery going properly, so that the patient is able to digest and absorb his ordinary food, which he could not do before, and that is the way the gain is made.

A certain amount of flesh is necessary for health; if you have not got it you can get it by taking Scott's Emulsion.

If you have not tried it, send for free sample. Its agreeable taste will surprise you.

SCOTT & BOWNE, Chemists, Toronto, Ont.

RICH WARM BLOOD

Absolutely Necessary to Health, Strength and Comfort — Good Blood Banishes Disease.

People with rich, red blood do not feel the cold of winter. When your feet are cold, your fingers numb and your face blue and pinched, it is a certain sign that your blood is thin and your circulation weak. Your blood needs building up with Dr. Williams' Pink Pills. They make new blood; they stimulate the circulation. The new blood they make races through your veins to every part of your body from finger tips to toes, and makes you warm, happy and healthy. Mr. Alphonse Lacoussiere, St. Leon, Que., says: "About a year ago my blood became impoverished and I was badly run down. My hands and feet were always cold and I could not stand the least exertion. My trouble was further aggravated by pains in my kidneys and bladder, and often I could not go about without aid. I consulted doctors, but they did not help me, and I was almost in despair when I was advised to use Dr. Williams' Pink Pills. I got six boxes and before they were all gone I knew I had found a medicine to cure me. I took the pills for about a month longer and every symptom of my trouble was gone, and I have since enjoyed the best of health."

Dr. Williams' Pink Pills cure after doctors and common medicines have failed because they actually make new rich blood, and so strengthen all the organs and brace up the nerves. That is the way they cure indigestion, kidney and liver troubles, rheumatism, nervousness, neuralgia, palpitation of the heart, St. Vitus' dance, partial paralysis and the secret ailments that fill the lives of so many women with misery. Do not take any pills without 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.

DIDN'T COMPLAIN.

He was such a weak and humble little man that when he came into the grocer's to make complaint the assistant was disposed to be haughty and imperious.

"May I inquire," he said, in a small voice, "if any gentleman here sold my wife some butter yesterday?"

"I'm the man," responded a big, brawny fellow.

"Oh, excuse me," exclaimed the customer, shrinkingly; "I meant no offence. The butter is all right, but I wanted to say that three colors of hair in one roll is somewhat incongruous. And I just thought I might also add a request that if you could send up a brush and comb with the next lot we should be ever so much obliged. Of course, it was an oversight on your part, and I am not complaining, you understand—not complaining, merely suggesting."

The assistant's face was a study.

"And," went on the little man, "I don't think it is quite fair to put tacks at ten cents the pound in butter at twenty-five cents, unless you make a discount for difference in weight and prices, or throw in a hammer so that we can draw the tacks upon getting the butter on the table."

The assistant gasped, and still the little man went on.

"Referring again to the hair mentioned previously," he said, "permit me to say that I find no fault with its quality or its length. The incongruity of color was the only objection. In the old times we read that Samson had long hair and a great deal of it, and your butter has rights our entire family is bound to respect. Our only regret was that you did not send it up in a cage."

The assistant had now fallen against the counter. Still the little man paid no heed.

"I might possibly," he continued, gently, "touch upon its age, but I have reason to suspect that this butter is made from milk, and that the milk came from a cow, and that the cow is a female. Now, I have been taught from my youth upwards to abstain from all references to age in relation to all female kind. Therefore I shall say no more except that the phrase, 'feeble old age,' does not in the remotest degree apply to this case.

"I wish you'd send up to the house a pound of soda, four bars of soap, a packet of starch, and fourteen pounds of sugar. My wife asked me to leave the order, and she said she'd look round herself and see about the butter. Good morning!" And the little man walked meekly out.

Isn't It Quite Likely To Please You When It Pleases Millions Of Others,

"SALADA"

Once Tasted Always Used.

Black, Mixed or Green. Highest Award St. Louis 1904. Sold only in lead Packets. By all Grocers.

WILL REVIVE ENGLISH GLASS

Newly Inverted Pot Arrives at Right Time.

At an opportune moment—when the glass industry of England is going from bad to worse—a remarkable invention has just been patented which, it is hoped, will enable England to regain much of her lost trade. The small manufacturers of glass have been practically wiped out owing to their inability to stand the strain of paying workmen for the long hours in which no work can be done.

But to explain. The materials of which glass is composed are put in what is technically called a pot, and this pot, or crucible, is placed in a furnace. But up to the present these pots have been so fashioned that workmen have to wait eighteen hours and longer before the metal can be drawn for practical purposes. In some cases even as long a time as forty-eight hours has elapsed, and it is a common occurrence for workmen arriving in the early hours of the morning with the intention of working the metal melting in the pots overnight to find that they have to wait for a few hours before they can commence. All this means lost money.

The new invention prevents this loss of time, and like all clever devices it is simple. The inventors, Messrs. Jules Lang & Son, have thoroughly tested it, and have produced glass beautifully clear and as refined as it is possible to be. The Lang pot, by an ingenious arrangement, permits an uninterrupted flow of glass, and thus the work can be kept going day and night.

The Lang pot holds a ton of glass, and it is placed in the furnace in such a manner that only two necessary openings—the mouth and the arch opening—can appear. With this pot a small manufacturer will be able to hold his own against foreign competition, and this year should witness a great revival in the English glass industry.

BABY'S OWN TABLETS.

A Pleasant Medicine Which All Children Will Take Readily.

You do not have to coax and threaten to get the little ones to take Baby's Own Tablets. The case with which they are given as compared with liquid medicines will appeal to every mother. None is spilled or wasted; you know just how big a dose has reached the little stomach. As a remedy for all the ills of babyhood and childhood arising from derangements of the stomach and bowels Baby's Own Tablets have no equal. Mrs. E. A. Jewers, Mitchell Bay, N.S., says:—"I think the tablets a blessing to both mother and children as I find them a certain cure for all the ills to which little ones are subject. I do not know how I could get on without them." Sold by all medicine dealers or by mail at 25c a box by addressing the Dr. Williams Medicine Co., Brockville, Ont.

When a sheet has become too much worn to be used upon the bed the corners are often quite strong and a very good pair of pillow slips may be made from these pieces. Cut from each corner a piece large enough for one side of a pillow case and the four pieces will make one pair of cases and it takes only a few minutes to sew them neatly on the machine.

Doilies and napkins made from flour sacks are convenient and easy to make. The cloth is loosely woven and the hemstitching is quickly done at odd moments; you can cut them any size you want and the small cloths, such as tea and tray cloths are a great saving to the table cloth.

AN INCREASE OF 24 P.C.

We are publishing in this issue the Annual Statement of the Excelsior Life Insurance Company, which shows a decided increase over the business of former seasons. That the amount of Insurance in force at the end of the year showed an increase of 24 p.c. is an advance of which the Excelsior may well be proud, and we extend to them our congratulations.

If the colors in the embroidery of any of your pretty centerpieces have become faded from careless washing they can often be brightened by dipping them in weak ammonia water. The small cloths should always be washed by themselves in a warm pearline suds prepared especially for them, and the all white pieces are improved by soaking over night in the suds, but the nice embroidered pieces should be washed, rinsed and ironed as quickly as possible, and everything should be ready for the completion of the work when it is commenced.

Disorders of the Liver

Biliousness, Stomach Troubles, Bowel Derangements Dis. appear When the Liver is Regulated by

DR. CHASE'S KIDNEY-LIVER PILLS

Pale, muddy complexion is an indication of liver troubles.

When the liver gets torpid and sluggish the "bile poison" is left in the blood and poisons the whole system.

The tongue is coated.

You have attacks of headache.

Appetite is fickle and digestion impaired.

There are feelings of oppression about the stomach and pains under the left shoulder blade.

Constipation and looseness of bowels alternate.

The spirits are depressed and the temper is bad.

The most satisfactory regulator of the liver is Dr. Chase's Kidney-Liver Pills.

This well-known medicine has a direct and specific action on the liver, enlivening it in its work of filtering the blood and restoring its health and vigor.

In a wonderfully short time Dr. Chase's Kidney-Liver Pills set the liver right and overcome all the symptoms of liver complaint, indigestion, biliousness and constipation.

Not relief merely, but lasting beneficial results are obtained by using Dr. Chase's Kidney-Liver Pills. The liver, kidneys and bowels are cleansed and invigorated and the whole machinery of digestion set in perfect working order.

Mr. R. B. Dixon, McGillivray, B. C., writes:—"I have found Dr. Chase's Kidney-Liver Pills to be exactly what I needed. Since 1897 I have been on the construction of the Crow's Nest Pass branch of the C. P. R., employed in all capacities and exposed to all kinds of weather. I contracted a severe cold, then pain across the back, and owing to the hard fare we sometimes had to live on, the liver got sluggish and out of working order. Dr. Chase's Kidney-Liver Pills seemed to be the very treatment I needed, and they have made me well again. I also used Dr. Chase's Ointment for eczema last summer. It cost only sixty cents a box, but was worth $60. The cure was complete."

Dr. Chase's Kidney-Liver Pills, 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.