About the ....House

A SPRING-CLEANING SONG.

Can you sing? Then sing
  A house-cleaning song,
To make the house ring
  When tempers go wrong;
Sing something bright,
  Or say something funny,
For all will go right
  When tempers are sunny.

Don't wear your worst gown
  Or tie up your head:
Don't carry a frown—
  A picture to dread;
House-cleaning is fun
  If taken that way,
So let in the sun
  And be merry and gay.

Have a dinner that's nice,
  And take time to eat—
To starve the whole household
  Will not make them neat;
Have a good time,
  Instead of a fit—
I'm penning this rhyme
  While resting a bit.

SELECTED RECIPES.

Date Bread—An excellent breakfast bread for children or their elders is made in this way. It should not be cut, however, the day it is baked. Separate the dates, put into a pan and cover with luke-warm water. Wash thoroughly one by one, drain, then cut in two with a slit down one side with a sharp knife and remove the pit, keeping the dates as whole as possible. Rinse a second time in warm water and set aside to dry. Scald three cups of milk, add one teaspoonful of salt and a half cup of molasses and cool to lukewarm. Add half a yeast cake that has been dissolved in two tablespoonfuls of lukewarm water, beat well, then sift in enough flour to make a good drop batter. Beat thoroughly, then cover and set in a warm place free from draughts until light. When light and bubbly on top, add four cups of the prepared dates and enough whole wheat flour to make a soft dough. Turn out on a floured board, and knead until smooth and velvety to the touch. Return to the bread bowl, cover and again let rise until light. Then form into loaves small ones are preferable—put into pans and set aside once more to get light and bake in a moderate oven, a little hotter at the start than for white bread.

Sweetbread Salad—Choose large heart sweetbreads and parboil them in water with a small onion, a small carrot, a bunch of parsley and stick of celery. Cool and cut into dice and mix well with a stiff mayonnaise. Arrange in centre of a flat salad dish in nest of lettuce leaves. Around the edge place a row of the lettuce leaves filled with cucumber diced and mixed with tiny onions and green cooked peas, the cucumber dice and peas having been previously dressed with oil and vinegar, salt and cayenne.

Sweetbreads, Italian Style—Soak a pair of heart sweetbreads in cold water for two hours, then parboil in water acidulated with a little lemon juice or tarragon vinegar. When done drain and cool, placing them under a weight. Cut each one into four pieces and brown nicely in butter, seasoned with salt, pepper and minced parsley. Let them cool; dip into white glaze or Bechamel sauce, then into bread crumbs, then into beaten egg, and again into crumbs and fry in deep fat until nicely browned. Serve with brown sauce and mushrooms and individual patties of spaghetti with a slice of tomato and little grated cheese on top.

Graham Gems with Dates.—These are specially nice for breakfast, delicious and wholesome. Beat the yolk of one egg with a saltspoonful of salt. Next add one cupful of milk, one-half cup of boiled rice, a cup and a half of whole wheat or graham meal, and a scant tablespoonful of melted butter, and beat vigorously, add a quarter cupful of sliced dates, a teaspoonful of baking powder and then fold in the whites of two eggs beaten stiff. Bake in a hot oven.

HINTS FOR THE HOME.

Unbleached calico shrinks very much in washing. Therefore always have it washed before making it up.

To preserve shoe leather and prevent it from cracking, rub castor oil into it, and let it remain for about twelve hours. This applied about once a month proves very economical and the boots polish perfectly after it.

To clean a filter properly besides scrubbing it out well, the charcoal or carbon should be boiled in a saucepan filled with cold rainwater.

Nettles cooked like any other green vegetables, or made into soup, are a splendid blood purifier, especially in the spring, which is the season to gather them.

Potato peelings should never be thrown away. If not required for fowls or pigs' food, these, mixed with a little small coal, will make an excellent preparation for banking up the kitchen fire.

Linseed Tea for Coughs.—Put one ounce of linseed and half an ounce of Spanish liquorice into a covered jar. Pour over these ingredients one pint of boiling water. Let it stand for three hours, and then strain for use.

This dentifrice recipe was given by a correspondent, and it is excellent for keeping the teeth healthy: Heavy carbonate of magnesia, two ounces; precipitate chalk, two ounces; eucalyptus oil, two drops.

When a fish-bone has stuck in the throat a raw egg should be immediately swallowed, for it will almost detach it. A correspondent wrote recently of the wonderful effect this treatment had when she was suffering torture from a sharp bone in the throat.

Always cleanse kidneys after they come from the butcher's, for should there be the slightest taint in the animal, it is sure to be present in these organs, though the flesh be sound. To do this soak the kidneys, after dividing, in salted water, and wash thorougly.

An excellent spring medicine for young folks is made as follows: Mix half an ounce of flowers of sulphur, one ounce of cream of tartar, and a dessertspoonful of ginger together. Then work these ingredients into one pound of molasses. Take a teaspoonful every morning before breakfast for fortnight.

To Clean White Enamelled Furniture.—Rub all very dirty marks with a flannel slightly moistened with methylated spirit, and wipe dry. Next wash the furniture with warm water and soap, and wipe dry. Then rub with a flannel dipped in a little whiting, slightly damped, and polish with a leather. If the enamel is very damaged it can easily be restored at home.

To Remove Scorch from Linen.—Peel and slice two onions, extract the juice by pounding and squeezing cut up half an ounce of white soap, mix this with the onion juice, two ounces of fuller's earth, and half a pint of vineger. Stir this mixture till it boils. When cool lay the scorched goods in the bright sunshine, spread the mixture over, and let it dry on. Afterwards wash and boil the linen, and the stain will have disappeared.

Disease takes no summer vacation.

If you need flesh and strength use

Scott's Emulsion

summer as in winter.

Send for free sample.

SCOTT & BOWNE, Chemists, Toronto, Ontario.

50c. and $1.00; all druggists.

WHEN DOCTORS FAILED.

Dr. Williams' Pink Pills Brought New Health and Strength. ...

From The Post, Thorold, Ont.

Mr. Reuben Lindsay, a fruit grower at Ridgeville, Ont., is one of the best known men in that section, having lived in the village or its vicinity all his life. All Mr. Lindsay's neighbors know that about a year ago his condition of health was very serious. To use his own words he "began to go to pieces—was all wasting away." When a reporter of the Thorold Post called on Mr. Lindsay recently, he found him again enjoying the best of health, and when asked what had wrought his cure, he replied very emphatically "Dr. Williams' Pink Pills; they did for me what medical treatment and other medicines failed to do. In the spring of 1903," continued Mr. Lindsay, "I grew so weak that I could hardly move about. My appetite completely failed me, and I seemed to be wasting away to a mere shadow. I grew so weak that I could scarcely look after my horses without resting. I doctored with two or three good physicians, but got no permanent benefit. In fact they seemed doubtful as to what my trouble was. One said liver trouble, another kidney disease; but whatever the trouble was it was rapidly using me up. A neighbor who had used Dr. Williams' Pink Pills with benefit, advised me to try them, but I felt somewhat skeptical. However, I was finally induced to try them, and before I had finished the second box, I could note an improvement. I continued using the pills until I had taken some twelve boxes, when I was again enjoying robust health—in fact I have no hesitation in saying that I believe Dr. Williams' Pink Pills saved my life. Remembering my former unbelief in these pills, I gladly give this testimonial, in the hope that it may induce some other sufferer to try this great, health-giving medicine."

Other ailing people will speedily find new health and strength through a fair use of Dr. Williams' Pink Pills. Every dose sends new, rich, red blood coursing through the veins, and that is the reason these pills cure anaemia, neuralgia, indigestion, kidney and liver troubles, rheumatism, and all other diseases having their origin in poor watery blood—including the special ailments that make the lives of so many growing girls and women of all ages miserable. See that the full name, "Dr. Williams' Pink Pills for Pale People," is printed on the wrapper around each box. If in doubt, you can get the pills by mail at 50 cents a box or six boxes for $2.50 by writing the Dr. Williams' Medicine Co., Brockville, Ont.

ENTITLED TO IT.

"It is generally a matter of difficulty to make parents believe that to spare the rod is to spoil the child, so that the following incident was to me rather refreshing," says a schoolmaster.

"I had inflicted a slight corporal punishment upon a very refractory pupil. In the afternoon the lad's father paid me a visit. Said he, angrily:—

" 'I understand that you caned my boy this morning!'

" 'Yes, sir, I did, though not severely.'

" 'That's what I'm complaining about,' was the heated response; 'you didn't cane him half enough. Now, look here. I am one of the largest taxpayers in this school district and my boy is entitled to as good a thrashing as you give any other boy. Understand that. If you slight him again you'll hear from me. Good afternoon, sir!'"

LITTLE LIVES LOST.

The annual report of the Registrar-General for Ontario shows that in that province alone, out of every one thousand children born one hundred and eleven die before they reach the age of one year, and in every province of the Dominion there is the same appalling loss of precious little lives annually. Most of these deaths are due to disorders of the stomach or bowels, and most of these little lives could be saved if mothers kept always at hand a simple remedy to give the little one at the first sign of trouble. Such a medicine is Baby's Own Tablets, which cures constipation, diarrhoea, indigestion, simple fevers, teething troubles, worms and other minor ailments, which, if not treated promptly become most serious. And the mother has a positive guarantee that these Tablets contain no poisonous opiate or harmful drug. They are equally good for the new born baby or the well grown child. Thousands of mothers say Baby's Own Tablets have saved the lives of their little ones. You can get the Tablets from any druggist or by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

Some people may have a lot of good in them, but the trouble is they don't let it 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.

TO RENOVATE BLACK LACE.

Spread the lace out on a sheet of paper, and brush carefully with a soft brush, then shake it to free it from as much dust as possible.

If it is spotted or stained in any way, rub it gently with a sponge dipped in cold tea, and then allow the lace to soak for at least half an hour in tea prepared in the following manner: Put into a small lined saucepan one teaspoonful of gum arabic, one dessertspoonful of dry tea and a pint of boiling water.

Simmer these slowly over the fire, stirring occasionally until the gum is dissolved and then strain into a basin.

The gum arabic in the tea will give a slight stiffness to the lace.

If the lace is made of silk, one teaspoonful of alcohol may be added to the other ingredients, which will help to give the silk a gloss. This is also a good way to stiffen blackmuslin.

After the lace has been soaked in the above solution for the necessary time, squeeze it gently between the hands and then in the folds of a cloth, and put it through the wringer.

Pull out all the points with the fingers, roll the lace in a dry cloth and let it remain at least an hour before ironing. When about to iron, spread a sheet of kitchen paper, smooth side uppermost, on a piece of double felt or thick ironing blanket; spread the lace smoothly on top of this and place another piece of paper with the glossy side downward, on the top.

If the rough side of the paper is placed next the lace it will peel off in small pieces. Iron the lace carefully on the top of the paper with a cool iron, and, when partly finished remove the paper, pull out the points of lace and then iron again with the paper over.

Never touch the lace with the bare iron, as any glazing would quite spoil its appearance. When quite dry hang up the lace to air. The washing and dressing of lace is certainly a work which requires time and care; it cannot be hurried over but it is interesting and nothing better repays for the time and labor bestowed upon it.

DEPENDS ON PROPHET.

In his book, "Uganda and Its Peoples," J. F. Cunningham tells of a curious manner of treating the sick among a certain native African tribe: "When a person fell ill the village prophet was called. He said at once whether the sick person would recover or not. If he was doomed to die, he was allowed to fulfill the prophecy; if he was to live, there was no need of medical aid." Another strange custom is explained in the words of the native who, when asked by the author why women were not allowed to eat the flesh of goats, replied: "There is no why; it is the custom."

According to a French international almanac which has just been suppressed, it appears that as long as he remains in Russia the Czar draws annually from the Russian Exchequer no less a sum than $42,583,600.

MAY & JUNE

are the Best Months to Make Money Raising Chickens

Chicks hatched then grow more rapidly and require less care than at any time of year, and the knack of running the business successfully is acquired under the most favorable circumstances.

One good May or June hatching will bring out a brood of chicks that sell about October 1st for enough to pay for an Incubator and another batch can then be started that will get the chicks out in time for the Christmas market. The next batch will be ready for the March and April market, "broilers" commanding the very highest market prices.

A good Incubator is the foundation of real success in poultry raising, bringing the whole matter from guesswork to certainty. We furnish you with a

Chatham Incubator

on easy terms. No cash to pay until November, 1905. By that time it should have paid for itself.

Nothing else raised on a farm pays like this, and the beauty of it all is that the women folks or children can easily attend to the very small amount of work there is to be done. Half an hour or so a day is all the time required.

Getting the right Incubator is pretty nearly the whole thing. The Chatham is the safest and surest Incubator made. It does the trick; 100 per cent. hatches every time if the eggs are fertile. Rather than go into details of construction here, we will print a few out of many hundreds of testimonials:

Brighton, Ont., April 15th, 1905.

The Manson Campbell Co.,
Chatham, Ont.

Dear Sir,—I told you when I received my Incubator and Brooder that I would let you know what success I had with my first hatch. When the Incubator arrived I went and got eggs to put in it, and as I was anxious to get it started I took all the eggs I could from the party, and he had only enough so I could not pick them over. There were some small ones and some long and narrow, and as I afterwards found out he was keeping twenty-seven hens with one cockrel, so they did not look very good on the start. I put fifty-six eggs into the Incubator and followed the instructions closely, and I got fifty chicks, two having died in the shell, which I think is first-class. They are all strong and lively. I am sorry I did not order the 100 size instead of the 50. I have it now filled with sixty white Wyandott eggs I wish you could tell me where I could get a good poultry paper, something that would suit a beginner.

Yours truly,
R. H. BARAGER,
Box 234, Brighton, Ont.

P.S.—I would rather attend to an Incubator than one hen now. There is some satisfaction in knowing that if you look after them you will get chicks.

Valens, Ont., April 15th, 1905.

The Manson Campbell Co.,
Chatham, Ont.

Dear Sir,—The incubator that we purchased from you on the 18th Jan. last is certainly a dandy. Out of a No. 2 incubator with 83 fertile eggs I got 76 chickens, and they are all strong and healthy. I used 1½ gallons of oil. I think there is no better incubator in the world.

Yours truly,
MRS. JOHN ROBSON,
Valens P.O., Ont.

MANSON CAMPBELL.

We have similar letters from every State in the United States, and every Province in the Dominion.

Every Incubator we put out is the best kind of advertising we do, for it sells many others for us by its never-failing results.

FREE BOOK. A Complete Guide to Poultry Profits.

The Chatham is built on honor, and its construction and workmanship are as perfect as an experience of fifty years and ample capital can make them.

The Chatham was the first Incubator made that was good enough to admit of its makers taking chances that it would make its cost for the poultryman before it was paid for.

Don't imagine for a moment that it is any longer possible to make big poultry profits by setting hens. As hatchers hens are as out of date as stone hatchets.

If these erratic, uncertain birds are kept busy egg-laying instead of wasting their time setting, the poultryman will pocket a good many extra dollars in profit.

If you want to get full particulars on the subject and learn all the details of successful Incubator hatching and profitable poultry raising send to-day for our superbly printed book, "How to Make Money Out of Chicks." It's FREE.

Send for it now.

THE MANSON CAMPBELL CO., Limited

Dept. 34 CHATHAM, ONT.

Distributing Warehouses at Montreal, Que., Brandon, Man., Calgary, Alta., New Westminster, B.C., and Halifax, N.S.
Factories at CHATHAM, ONT., and DETROIT, MICH.

Also Manufacturers of the famous CHATHAM FANNING MILLS AND CHATHAM FARM SCALES. 15