About the ....House

SOME DAINTY DISHES.

For a rhubarb tart always add a small pinch of carbonate of soda, which destroys the strong acid.

To broil kidneys cut them open the long way, sprinkle a little pepper and salt on them, run a skewer through to keep them flat. Broil over a clear fire and turn frequently till cooked, but do not prick with a fork. Place on a hot plate and scatter chopped parsley over.

Ginger Pudding—Work four ounces of shredded suet into ten ounces of flour, add two ounces of brown sugar, a teaspoonful of baking-powder, and a heaped teaspoonful of ground ginger. Beat up one egg in a little milk and work into the dry ingredients. Place in a greased basin and boil very fast for three hours. Turn out to serve.

Scrag of mutton cooked as follows will prove an excellent dish: Boil the scrag end of the neck slowly for two hours, with only just enough water to cover. Have ready some chopped parsley and onion (scalded), mixed with breadcrumbs; roll the scrag in this mixture and broil over a clear fire. Serve with a little sharp sauce or rich brown gravy.

Cook spaghetti from this recipe and you will be delighted with it. Break into inch lengths four or six ounces of spaghetti, throw into boiling water, and cook fast till tender. Drain off the water, and put the spaghetti on a very hot plate. Pour over some nice hot, thick tomato sauce. Garnish with chopped hard-boiled egg, and serve hot.

Clove Syrup. — Take one ounce of cloves, and pour one pint of boiling water on them, macerate for four hours in a covered jar. Then add two pounds of loaf sugar, and when dissolved strain through a flannel bag. It preferred clove syrup may be made by adding half an ounce of essence of cloves to two quarts of simple syrup.

For Shortbread.—Put four ounces of butter in a basin, and work with a spoon till rather soft, add two ounces of castor sugar and one egg. Mix all lightly and gradually dust in half a pound of flour, kneading the mixture thoroughly after it is stiff. Shape into two round cakes, decorate the edges, and prick the surface with a fork. Bake very slowly till a pale brown, and do not remove from the tin till cold.

Italian toast makes a good breakfast dish. Boil hard as many eggs as you wish to use. Dissolve half an ounce of butter in a stewpan with half an ounce of flour, and gradually stir in half a pint of milk; season with salt, cayenne, and a dash of anchovy sauce. Boil the mixture while stirring till it thickens. Butter slices of toast and slice the egg on to them. Pour the sauce over. Garnish with chopped parsley and serve.

Mince Sandwiches form a useful supper dish. Take any remains of cold meat finely chopped and seasoned. Cut nice squares of bread of equal size, dip into milk, drain, and fry in deep fat. Make the mince very hot, moistening it with a little good gravy, and add to it either chopped button mushrooms or parsley. Place squares of this bread on a hot dish, put a spoonful of mince on each, and press another piece of bread on the top. Garnish and serve very hot.

The shoulder of beef is an economical joint but it is not much used as it does not become tender if cooked in the ordinary way. However, by slow cooking in its own juices it becomes both palatable and tender. Place the joint in a stone jar, and cover closely with a paste made of flour and water. Bake in a steady oven for hours. Heat that comes through earthenware is different to that of hot iron, and it is the steady heat which softens the fibre and makes the joint tender.

HINTS FOR THE HOME.

Bacon rinds after being scalded and scraped should be saved for flavoring stocks and stews.

After trimming lamps always turn down the wicks, or else when lighted the lamp will be found to be covered with oil.

Ox gall is an excellent and cleansing agent. It is liquid soap. This removes grease, and is said to fix and brighten colors, though it has a greenish tinge which is bad for all white goods.

For filleting fish always use a very sharp knife, trimming the edges afterwards with scissors. Wrap up the fish in a cloth till ready to cook.

Before cooking a steak, dust it with salt and pepper and brush over with a little salad oil. French cooks adopt this method and with great success.

Wooden spoons of various sizes should be found in every kitchen; use these for making sauces, cakes, and puddings. Wooden spoons are light and easier to handle than metal ones.

Examine the bottom of your bread-pan two or three times a week, in case crumbs left in have become mouldy. These will speedily affect the whole contents of the pan.

To keep Away Moth.—A correspondent will find that a bar of yellow soap cut into pieces and laid between the folds of all woollen materials, stored for the summer, will help to keep away moth.

To Clean Gas Globes.—First soak in hot soda water till all the signs of smoke are removed. Then put some ammonia in hot water, plunge the globe in and scrub briskly with a stiff brush. Rinse in clear water and drain till dry.

Buttered beetroot is an excellent vegetable course. Boil the beetroot in the ordinary way, carefully remove the skins and cut the roots into slices. Place on a hot dish, season with pepper and salt. Pour over a little oiled butter and serve.

To Freshen a Carpet.—Put a tablespoonful of ammonia into half a pail of warm water, and wipe the carpet with a cloth wrung out in this water. The dust is removed and the colors brought up and any insect harboring in it is speedily killed.

Care of Window Plants.—Just now one is very likely to find traces of worms in one's flower-pots. These may be disposed of as follows: Take about a teacupful of lime and work it into three quarts of water, stand for two hours and with the clear liquor water the plants, taking care not to touch the leaves.

Have the inside of the oven kept scrupulously clean. Wash the entire inside of the oven (not forgetting the roof) at least once a week. Remove the shelves and door before commencing operations, and scrape off any burnt substance with an old knife. Let the oven be kept open till quite dry and all smell of soap has passed off. A spoke brush kept for this purpose is very useful.

Gilt frames may be cleaned by sponging them with warm spirits of wine or oil of turpentine. The sponge should be only sufficiently wet to take off the dirt and fly marks. The frames must not be wiped, but left to dry in the air. To keep off the flies.—Pour boiling water on to a quantity of onions, and let them stand for about a week, so that their strength may be extracted. With the strained liquor wash the gilt work, and let it dry in the air.

GINGER COOKIES.

Gingersnaps.—One cupful of sugar, one cupful of molasses, one cupful of butter (lard will answer; mixed lard and suet from the frying-kettle is better), one teaspoonful of ginger, one teaspoonful of soda dissolved in two teaspoonfuls of hot water. Make a stiff dough with flour, and knead thoroughly. Roll as thin as possible, cut in small rounds, and bake in a moderate oven.

Hard Gingerbread.—Add another cupful of molasses and a cupful of sour cream to the same mixture, make stiff enough to knead well, and roll into cards (thin flat loaves), and you have an excellent hard gingerbread. Some prefer these cards glazed with a little brown sugar dissolved in milk.

Soft Gingerbread.—For a very nice, melting, soft gingerbread, made without eggs, butter, or milk, use half a cupful of fat from the frying-kettle, a large cupful of dark molasses, a teaspoonful of ginger, one of soda, half a cupful of hot water, and flour enough to make a stiff batter. The only difficulty is in getting the batter stiff enough, yet not too stiff, and in good baking. The oven must be hot, but not so furiously hot as to scorch. All cakes made without eggs require to be somewhat stiffer than when eggs are used.

HOME COURTESIES.

In the close relations of members of the same household and the constant contact through long association, there is apt to be a lack of the friendly greetings and delicate attentions which are given to visitors and strangers in the household. Children are commonly not trained to sweet courtesies in their treatment of parents and one another. Husband and wife do not preserve their first gracious care of each other. But thoughtful and loving little services sweeten home life and pour the oil of joy over daily experiences.

When a husband or son is prompt and helpful in placing her chair for her at table, what woman does not feel happier? An act of courtesy cultivates in its performer more appreciation and attachment. The spirit which prompts little attentions and the habit which preserves them will banish hard feelings, sharp words and alienations that naturally and easily come in times of difference of judgment or conflict of interest.

ANOTHER VIEW.

"A man can pay no greater compliment to a great man than to name his baby after him," said the optimist.

"And yet," answered the pessimist, "after seeing how the baby turns out in later life it sometimes looks like grounds for a libel suit."

TO ALTER NATURE'S TINTS.

A new and popular fad is to have flowers of peculiar colors, different from that which Nature gives them. To effect a change in the color of a flower, pour a little ether into a small glass, and to it add one-tenth of its quantity of strong ammonia-water. With this simple and easily made mixture you may change to a bright green any flower that is red or violet. All you have to do is to dip the flower into the mixture, and the change will at once take place.

Yellow flowers are not changed by this process, but white ones usually turn to a yellow or a deep orange tone. The action of the fluid is almost instantaneous, and you may vary the experiment by sprinkling some flowers, instead of dipping them, which will give a spotted effect. Somewhat similar results may be produced by using ammonia only, but the process is a longer one.

THE SECRET OF HEALTH.

Is Rich, Red Blood—Dr. Williams' Pink Pills Make New Blood.

Good blood—rich, red blood—is the only cure for such complaints as anaemia, decline, heart palpitation, skin eruptions, rheumatism, kidney troubles and a host of other every day ailments. Good blood makes you less liable to disease of every kind, because it strengthens and stimulates every organ in the body to throw off any ailment that may attack it. Good blood is the secret of life, and the secret of good, rich, red blood is Dr. Williams' Pink Pills for Pale People. These little blood-building pills have saved lives that doctors and nurses have disgaired of. They have cured thousands of others—they will cure you too. Mrs. Wm. Boothe, Montrose, Ont., says: "For a couple of years my daughter Meta was in failing health. She complained of headaches and distressing weakness, and seemed to be rapidly going into decline. We consulted several doctors, but they did not help her. She was apparently bloodless, and we were afraid she would not recover. She had no appetite and was greatly reduced in flesh. At this stage a friend advised me to give her Dr. Williams' Pink Pills, and in a few weeks we noticed some improvement in her condition, and that her appetite was improving. We continued the treatment for a couple of months longer, and by that time she was again in the best of health. She had gained thirty-two pounds in weight, had a good color, and was in the best of spirits. I do not think I am putting it too strongly when I say I think Dr. Williams' Pink Pills saved her life."

Dr. Williams' Pink Pills do only one thing, but they do that well. They do not act upon the bowels; they do not bother with mere symptoms. They actually make the new, rich red blood that goes right to the root of the disease and drives it from the system. But you must get the genuine with the full name, "Dr. Williams' Pink Pills for Pale People," printed on the wrapper around every box. All medicine dealers keep these pills or you can get them by mail at 50 cents a box or six boxes for $2.50 by writing The Dr. Williams' Medicine Co., Brockville, Ont.

TALKING MACHINE IN CHINA.

Almost a Riot When It Wouldn't Work in One Up-Country Village.

"Those who have reviled the talking machine," said Henry M. Blackwell, an engineer, "would have been properly rebuked if they had witnessed a scene that attested its popularity with the heathen Chinee.

"Three years ago I was with a small company of surveyors who were laying out the line of the railroad between Hankow and Canton, and one day found us at Chushachow a small village. A talking machine happened to be a part of our equipment, as it had proved more efficient in placating the Celestials than a squad of soldiers.

"Though our party had taken a long jump into Chushachow, it became plainly evident that news travels from mouth to mouth as quickly as by telegraph, for a crowd of several hundred chattering Chinamen gathered outside of our quarters and awaited a concert. They didn't make any request; they simply waited for what they considered their rights.

"One of our military escort told us what his compatriots wanted, and when we unveiled the talking machine with great ceremony it received more reverence than an ancestor's tomb. But the machine kicked and refused to play. Whereupon we informed our self-invited guests, through the interpreter, that the entertainment was off.

"Muttering arose from the crowd and a spokesman addressed the interpreter, declaring that there had been unfair discrimination and that if their sovereign rights were withheld, they would 'get hunk.' When the little file of soldiers attempted to disperse them the uproar became deafening and the engineers rushed out to find an incipient Boxer outbreak.

"Several coolies made a hostile move toward the house, probably to take the machine apart and extract the foreign songs from it. The Chinese soldiers kept their heads, strange to say, and when the ebullition of Chinese curiosity began to evaporate, they dispersed the rioters and hauled off several to the lockup.

"No prima donna ever got the tribute paid to that weatherbeaten talking machine. We sat up half the night tinkering around the mechanism until it rasped off the records of 'coon' song and comic opera trifles.

"The next morning a larger crowd was present at the concert and departed grateful, awestruck and satisfied. This musical event was unattended, however, by three of the riot leaders, they being detained in the calaboose, as the magistrate had sentenced them to be suspended by the wrists for forty-eight hours. Every innovation is bound to have its martyrs."

The Reason Why "SALADA"

Is sold only in sealed lead packets is to preserve its natural delicious flavor and aroma from contamination. The name "SALADA" on each and every genuine packet is "The Quality Guarantee." Black Mixed or Green. Highest award St. Louis 1904 Sold only in lead packets. By all Grocers

SOMEWHAT CONFUSING.

A certain member of the House of Lords, when travelling in Ireland, took a fancy to a handsome Connaught lad and engaged him as footman.

"O'Brien," said his lordship to the new servant one morning, "see if your mistress is 'at home' to-day."

"That her ladyship is, your lordship," was the ready reply of the unsophisticated youth. "Sure Oi jist saw her ladyship go into the dhrawing-room."

"You misunderstand me, O'Brien," said his lordship, stiffly; "go and ask your mistress if she is 'at home' to-day."

"Sure, now," muttered the puzzled footman, as he obeyed, "if his lordship ain't quare! Why, Oi saw her ladyship with me own eyes! And now Oi've got to ask her that same, and she's in the house all the toime."

Then, thrusting his head into the drawing-room, he asked, "Are you at home, my lady?"

"No, O'Brien, not to-day," replied his mistress, and the footman retired slowly in utter bewilderment.

"Well, well!" exclaimed nonplussed Pat. "Where does she think she is, poor soul? Sure, it's mad she is, and the master, too. More's the pity!"

The proprietors of two rival livery stables, situated alongside each other in a busy street, have been having a lively advertising duel lately. The other week one of them stuck up on his office window a long strip of paper bearing the words:—"Our horses need no whip to make them go." This bit of sarcasm naturally caused some amusement at the expense of the rival proprietor, but in less than an hour he neatly turned the tables by pasting the following on his own window:—"True. The wind blows them along!"

ASTOR BUYS A CASTLE.

Famous Keep of Hever Property of American Millionaire.

Tucked away in the sylvan fastnesses of Kent stands Hever Castle, associated with the love-story of the ill-fated Anne Boleyn and Henry VIII. Eight hundred workmen are now engaged in erecting an enormous bungalow mansion in close proximity to this historic building, at the order of its present owner, Mr. Astor. This modern activity may strike harshly on the man with an historic sense, and he may at first be inclined to repel the strident note of twentieth century improvement. With this feeling uppermost the student will all the more appreciate the fact that whilst Mr. Astor is developing the estate, he is preserving Hever Castle in its original state, and all visitors are welcome. The castle itself is an interesting example of the Tudor period, and round this moat-surrounded, portcullized stronghold many a work of fiction has been weaved. Mr. Astor himself has contributed some notable literature concerning the place, which was originally a manor house erected by Sir William Hever in the reign of Henry VI.

BABY'S BATTLES.

"Baby's Battles" is the title of a valuable little book on the care of infants and young children, published by the Dr. Williams' Medicine Co., Brockville, Ont., which will be sent post free to any mother who asks for it. It tells you also something about Baby's Own Tablets, a medicine that cures all the minor ailments of infants and young children—a medicine praised by every mother who has used it. Mrs. Richard Smiley, Leonard, Ont., says:—"We had a very sick baby in our house until we got Baby's Own Tablets. They were the first thing that did her any good, and I think were the means of saving our little one's life. I praise them to all mothers." All medicine dealers sell these Tablets, or you can get them at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

RESENTED IT.

"Gerald," said the young wife, noticing how heartily he was eating, "do I cook as well as your mother did?"

Gerald put up his monocle and stared at her through it.

"Once for all, Agatha," he said, "I beg you will remember that although I may seem to be in reduced circumstances now, I come of an old and distinguished family. My mother was not a cook."

Hump Back

SCOTT'S EMULSION won't make a hump back straight, neither will it make a short leg long, but it feeds soft bone and heals diseased bone and is among the few genuine means of recovery in rickets and bone consumption.

Send for free sample.
SCOTT & BOWNE, Chemists,
Toronto, Ontario.
50c. and $1.00; all druggists.

Chatham Incubators Hatch Spring Eggs into Fall Dollars.

May and June are the best months to start in. June hatched chicks grow like weeds during the early summer and many of the risks of the business are avoided if you start now.

Every chick you can mature and market in October is worth 50cents, if not more. The next three months are the right ones in which to get started in the chicken-raising business. There's good money in it and the women folks and children can do all the work that needs to be done in about one-half hour daily.

The way to make poultry pay is to get "broiler" chicks of uniform size and weight ready for the market when prices are highest, and the only way this can be done is with a a good Incubator. The one that is sure and never-failing is the CHATHAM. If the egg is fertile the chick is sure to be hatched every time by a

Chatham Incubator

So sure are we of results that we take chances on your success before we get our money for the machine.

We will ship you a Chatham Incubator, freight prepaid, and give you two years to pay for it. Nothing to pay until November, 1905.

The Chatham Incubator pays for itself every hatch, and if you get started now, which you should, the June hatched chicks will have a market value of 50c. each by October, thus enabling you to pay for the Incubator without using one cent of money not earned by the machine itself.

Our beautiful and complete book, "How to Make Money Out of Chicks," tells the whole story. No poultry raiser can afford to be without it. It's FREE. Send for it NOW.

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