About the ....House

THE PANTRY.

Care cannot be given the pantry, for it is here that many false movements may be made and many false steps be taken if the place be not convenient in every detail.

In most homes the baking is prepared here, for unless it is possible to prepare many dishes on a broad shelf in the pantry it means that all the ingredients used must be carried from the pantry out into the kitchen to the table and back again when the baking is finished. In a most convenient pantry there is a broad shelf sufficiently large to hold a wide bake board, this shelf being at right angles with the sheives where the supplies are placed, and it is possible to stand in one place while preparing a baking and at the most take but a step or two to the farthest end of the shelves.

In front of this shelf is a large window which gives perfect light by which to work without straining the eyes. All up and down the sides of this window small brass hooks are fastened into the woodwork, and on each of these hooks is placed one utensil used in cookery. When one is at work it is possible to lift any one article without disturbing the rest, and, as each article is always kept on its own hook, it becomes almost a mechanical movement to reach for any utensil needed.

On the wall at the right of the bake board is a knife rack, and all around the wood-work of the door as well as on the back of the door more brass screws are fastened, and on these saucepans, baking pans, and larger utensils are hung, each one on a hook by itself.

Papers are kept at hand all the time to use in various ways, and on the upper part of the pantry door is fastened a receptacle for the papers, It is most simple in construction. An oblong piece of denim is turned in on all the edges, a selvedge being used for the top of the bag. The denim is then laid against the back of the door and tacked into place with large headed tacks. Another line of tacks down the middle divides it into two compartments, and in one side newspapers are kept while in the other are placed paper bags of all sizes and pieces of clean wrapping paper. The linings of all cake and cracker boxes are saved, for these may be used underneath a flat iron as a lining for cake tins and for wrapping the various parts of a luncheon so that one article of food will not be contaminated by the rest. There are many other uses to which these box linings may be put.

A fine idea for pantry shelves is to use two coats of white paint and then a finishing coat of white enamel. Wash the shelves with cold water as soon as the enamel dries, and then it will harden quickly. Over this place no oilcloth or papers but leave the shelves bare and notice the improvement; since there are no covers under which crumbs can collect there is no encouragement for mice, the enamel is easily wiped off with a damp cloth, and with such a finish it is never necessary to clean the entire pantry at once. It keeps clean all the time.

CANNING PEACHES AND PEARS.

Fruit of medium size and high flavor is best for canning. It should be fully ripe, but firm and free from bruises or rotten specks. Clingstone peaches are much the best. Choose fruit from the nearest orchards—that which has been shipped a long distance seldom pays for canning. This is particularly true of pears, which are almost flavorless unless ripened on the tree. Fruit must be picked just as it begins to turn for long distance shipping, hence is always more or less insipid.

Wash and drain the fruit before beginning to pare it, if it is the least bit dusty or sticky. Pare as thin as possible—the finest fruit flavor lurks next the skin. Drop peaches as fast as pared into a deep jar half full of clear lime water. This prevents their turning brown, and in a measure hardens them. Leave them whole unless too big to go in the can. In that case halve, leaving the pit in one half. When all are pared, drain off the lime water, cover with fresh water, rinse well and weigh. Take half the weight of pared fruit in granulated sugar, put it over the fire in a preserving kettle, with half a pint of ginger tea, and the juice of a lemon to each pound prepared as follows: Pare off the yellow lemon rind before squeezing, and put it in with the fruit. Make the ginger tea by bruising half an ounce of ginger for each pint wanted, covering it with boiling water, and letting it stand 15 minutes before straining.

Boil the syrup five minutes, skimming it well at least twice, and when it boils hard, drop in all the peaches it will cover. Leave them in until the kettle again strikes a boil, then skim out with a perforated skimmer, and put into hot glass jars. Set the jars where they will keep hot, until all the fruit has been in the syrup. Add a pint of frsh syrup for each half gallon already used, bringing it to a quick boil, skim thoroughly and fill the cans with it, boiling hot. Scatter the lemon peel well through the fruit, when it is put in the jars. Seal after filling, and let stand where the cooling will be gradual.

In filling cans let them stand several minutes before sealing, so if the liquid falls below the fruit, more may be put in. Pears may be canned or brandied in exactly the same way.

If a tart flavor is desired, use two lemons in place of one. The above recipe has been tested and found to be excellent.

Disease takes no summer vacation.

If you need flesh and strength use

Scott's Emulsion

summer as in winter.

Send for free sample.

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50c. and $1.00; all druggists.

THE PICNIC.

The wise organizer of a picnic chooses the picnic spot with reference to shade and accessibility. A day or two before the picnic the list of edibles to be taken should be written out, together with the necessary articles and utensils, so that when the luncheon is unpacked it will not be found that the salt was left at home nor that the forks are missing. As the package goes on each article is checked off the list.

A hamper will hold everything safely, but if the carrying is to be divided among the picnickers pack the sandwiches in a box, the cake in another, and so on, keeping each viand separate.

Broiled or fried chicken, a small baked ham, the best portion sliced and the rest minced for sandwiches, are satisfactory meats, A cold potato salad, tomatoes, olives, and salted almonds may be added. Cake of course, must be taken. Gold, silver, caramel, lady roll jelly, or marble cake, cookies, and jumbles, not to mention the ever popular chocolate, are all good picnic cakes.

Sponge cake cut in thin slices, and spread with orange, green gage, and pineapple marmelade, or with crystallized ginger chopped up and moistened with orange juice, and then rolled up in waxed paper, are found tasty bits of sweetness.

Fruit juice in the proportion of two oranges to one lemon is sweetened and poured in bottles, securely corked and put on ice over night, also a jar of mayonnaise dressing made with cream, and a jar of cream for the coffee if coffee is desired, are also put on ice. Just before startling take off the ice, wrap in several thicknesses of newspaper, and then in flannel. This keeps them cold for several hours.

This is a good list to follow: Chicken broiled or fried; baked ham, sliced ham sandwiches, biscuits, cake fruit, potato salad, salted nuts, olives, fruit juice, mayonnaise, cheese fresh eggs, table cloth and paper napkins, wooden plates and tin cups, salt and pepper, corkscrew, comb and brush, towels and soap, hammock, two or three shawls, arnica, court plaster.

USEFUL HINTS.

If sponges are used for soap they should be rinsed out daily; otherwise they are sure to become slimy and most unpleasant. In any case they require periodical cleaning. Dissolve some borax or soda in warm water and let the sponge soak in it for an hour. Squeeze it well out and then rinse in clean warm water. Many people make it a habit to put their sponges outside the window after using them in order that they may air and dry in readiness for the next using.

When oilcloth loses its shiny surface it can be made to last longer and to look quite new again by varnishing it over with glue. Wash the oilcloth thoroughly and let it dry. Then at night, when the traffic of the day is over, go over it with a piece of flannel dipped in glue water. Choose a dry day for it, and in the morning the glue will be quite hard and the floorcloth new looking. The glue water must be prepared some time before it is needed, putting a small quantity of glue in a pint or so of water and letting it stand on the stove until dissolved.

Fruit stains may be removed from table linen by moistening the stain with milk and then covering with powdered common table salt. Afterwards wash in the ordinary manner.

If you want to break off a glass bottle quite evenly soak a piece of string in turpentine and tie it around the glass just where you wish the break to come. Then fill the glass to that point with cold water and set fire to the string. The glass will snap all along the heated line. By breaking off the top of a broken and battered decanter, if the base be intact, it may be converted into a useful bowl

NOVEL BRIDECAKE.

At a Jewish wedding which took place recently in Calcutta the wedding cake was somewhat of a novelty. After the reception the bride proceeded to cut the cake, which was most beautifully got up and highly ornamented. Half-way embedded in the cake was a pistol, which was fired off. Then the bride, putting the knife into the cake, set at liberty a number of live birds, which had been by some artistic arrangement caged in the cake.

GEMS WITHOUT NUMBER

INSIDE THE RUSSIAN IMPERIAL TREASURY.

Marvellous Jewels Which Few Foreigners Are Permitted to See.

"Moscow is the heart of Russia and the Kremlin is the heart of Moscow," is an old Russian saying, and it is to the Kremlin we must go to see the truly Oriental opulence of the Russian Imperial House. Few Englishmen have been privileged to gaze on the magnificent Crown jewels of the Romanoffs safely housed in the Imperial Treasury adjoining the Great Palace of the Kremlin, says a writer in London Tit-Bits. The writer by special permission was recently allowed to examine the priceless treasures—jewels without number, wonderful specimens of the goldsmith's art, gems of fabulous value, rubies, diamonds, sapphires, emeralds, clustered together in masses of most exquisite workmanship.

Les? the incredulous should smile, it may be stated at the outset that the Russian State is one of the greatest economic units on the face of the earth; that it draws an annual net profit of $25,000,000 from its forests, mines, and agricultural property: that it receives annually $40,000,000 from its communities of ex-serfs; that it owns 24,000 miles of railway; that the Czar is certainly one of the richest men living, having an official annual income of nearly $5,000,000 and a private annual income of from four to five times this amount.

On entering the Imperial Treasury the duly accredited visitor is received by Court officials of charming manners and dignified courtesy, whose grace and versatility at once reveal Russia's cultured nobility.

THE FIRST ROOM

contains all kinds of ancient and modern weapons, armor for men and horses, with explanatory notes and dates. Near by is the gorgeous baldachino under which the Emperor walked at his coronation. It is constructed of ebony and mother-of-pearl, covered with velvet and cloth of gold, surmounted by plumes of ostrich feathers, in three colors—black, white and yellow. An immense room full of thrones, each representing a fortune! Single thrones, double thrones, and even triple ones! Specially quaint is the double throne made for Ivan and Peter, with an opening behind, through which the young monarchs could be secretly advised by their sister Sophia. Here also is the throne of Alexis, studded with 1,223 rubies, 876 diamonds, and other precious stones; the throne of Boris, presented to him by the Shah of Persia, ornamented with hundreds of large pearls and turquoises; the magnificent ivory throne brought from Constantinople by Sophia on her marriage with Ivan the Great in 1472, and many others of imposing design and great historic associations.

THE ARRAY OF CROWNS

is bewildering in number and brilliancy. Among the fifty-two titles of the Czar of All the Russias are—Czar of Kazan, of Astrakan, of Poland, of Siberia, of Kherson; and the crowns of these once separate kingdoms now repose in the Russian Treasury.

The crown of the Crimea is a plain gold circlet—a modest violet among the sunflowers. The crown of Vladimir Monomachus is of special interest, as that monarch married the daughter of our own King Harold, succeeding to the throne of Kieff in 1113. It is of rare gold filigree work on sable, surmounted by a plain cross set with pearls. A topaz, a sapphire, and a ruby adorn the dome, and the lower part is encrusted with pearls, rubies, and diamonds.

The crown of Peter the Great is adorned with 900 diamonds, surmounted by a diamond cross rising from the centre of an immense uncut ruby, while that of the Empress Catherine II. is bedizened by no fewer than 2,536 diamonds and an enormous ruby, producing a rainbow of color dazzling in its brilliancy. The crown of Michael Romanoff, the founder of the present Imperial House, is surrounded by 190 precious stones and surmounted by a gigantic emerald. The coronet of the present Empress is remarkable chiefly for the quality of its jewels, being bedecked with one hundred of the purest gems ever brought together in a single ornament, and is said to be

UNEQUALLED IN THE WORLD.

The crown of the present Emperor is dome-shaped like a patriarchal mitre. Its chief gem is an immense ruby supporting a cross of five very large diamonds; while its base is ablaze with precious stones. It is strange that at the coronation of Nicholas II. the crown of Peter the Great was used, and when with great dignity and deliberation the Czar placed the crown on his head it tilted slightly and appeared too large, an omen readily seized upon by augurs of evil.

The Royal orb is decorated with diamonds, set in two bands, encircling it at right angels. On its upper surface is a large sapphire surmounted by a diamond cross, while to the orthodox Russian not the least precious of its materials is a piece of the true cross of Christ. The Imperial sceptre has for its chief ornament the magnificent gem known as the Orloff diamond, one of the largest and most valuable in existence; and the jewelled collars of the order of St. Andrew, the great Sword of State, the Imperial seal, and the insignias of innumerable orders blink their animation in varicolored lights.

The ancient practice of presenting bread and salt to the Czar as a sign of submission and fealty is still a ceremonious function at each Coronation. Envoys from Khiva, Bokhara, Samarkand, and far-away Yakutsk have offered their allegiance to recent Czars

ON PLATES OF PURE GOLD,

to which has sometimes been added, as a constituent part, a salt-cellar of rare design. At least 1,000 of these plates with their accompanying salt-cellars are arranged as plaques on the walls or hidden in recesses by priceless tapestry. Many of the plates are embossed with the Emperors' initials in gems.

The gold plate used at the Imperial banquets is truly regal. Its value is enormous owing to its abundance the elegance of its design, its choice workmanship, and the quality of its material.

The bejewelled dresses of former Empresses of Russia are carefully preserved, that of Catherine II. being so long and heavy with gems that it needed twelve chamberlains to support its train. The wedding dress of the present Empress is Imperial in texture and price, costing no less than $200,000.

In another room is a huge goblet cut out of a single enormous amethyst, with a hunting scene chased over its entire surface, and Coronation presents of fabulous value from the East and West, from emperors, kings and princes, as well as from many municipalities and millionaires.

"Blue Label"

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"SALADA"

CEYLON TEA. A 20th century luxury. Positively incomparable. Sold only in sealed lead packets. By all grocers. Steadfastly refuse all substitutes.

SUMMER COMPLAINTS.

The very best medicine in the world for summer complaints, such as cholera infantum, diarrhoea and dysentry is Baby's Own Tablets. During the hot weather months no wise mother should be without a box of Tablets in the house. These troubles come suddenly and unless promptly checked too often prove fatal. Baby's Own Tablets act almost like magic in these cases, and speedily remove all cause of danger. Mrs. Alex. Poulin, Caraquet, N.B., says: "I think Baby's Own Tablets the best medicine in the world for children. I have used them for cholera infantum, teething and other troubles, and it is astonishing how quickly they relieve and cure these ailments." An occasional dose of Baby's Own Tablets will keep the stomach and bowels right and prevent summer complaints. No mother need be afraid of this medicine—it is guaranteed to contain no opiate or harmful drug. It always does good—it cannot possibly do harm. Be sure that every box bears the full name Baby's Own Tablets and picture of four-leaf clover on the wrapper around the box. Anything else is a dangerous substitute. Sold by all druggists or sent by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

NOTABLE TEA TOPERS.

Men Who Drank the Stimulating Brew to Excess.

The most hardened tea drinker may admit that tea drinking can be, and often is, overdone, and yet the best known tea topers do not appear to have suffered in consequence of their excessive indulgence in the cheering cup.

De Quincey was a notable tea toper. In his picture of a winter evening in his cottage among the Cumberland hills he mentions the tea equipage on a table beside the fire, and behind the table a fair tea maker, whose duty it was to fill an almost endless procession of cups. De Quincey declares that he drank tea from 8 o'clock at night to 4 in the morning, and claims the infusion as "the favorite beverage of the intellectual."

Another tea toper was Hazlitt, the essayist, who was not only very fond of the beverage, but seems to have drunk it of extraordinary strength. We are told on excellent authority that he used two ounces for his breakfast and two for his tea, with cream; and that for this tea—the finest Soochong—he paid at first fourteen shillings and afterward twelve shillings per pound. Perhaps this extravagant and excessive consumption of tea may account for some of the essayist's quarrelsomeness.

Cowper, as we all know, appreciated to the full the charm of the fragrant leaf, but there is hardly sufficient evidence to show that he was guilty of undue indulgence. The most famous tea toper was, of course, Dr. Johnson, whose feats with the cup which Mrs. Thrale filled so assiduously are too well known to need enlargibg upon. His record appears to have been twenty-five cups, which he drank at a sitting, but in mitigation of judgment it should be remembered that in all probability the cups were much smaller than the teacups in use at the present time. Still, Johnson told Miss Reynolds in playful verse:

Thou canst not make the tea so fast
As I can gulp it down.

And he described himself as a "hardened and shameless tea drinker, who has for many years diluted his meals with only the infusion of this fascinating plant; whose kettle has scarcely time to cool; who with tea amuses the evening, with tea solaces the midnight and with tea welcomes the morning." It is an amazing confession, but we are bound to remember that this intemperate tea bibber lived to the age of 75.

Johnson's record was equaled by Bishop Gilbert Burnet, the author of the well known "History of My Own Times," who is reported to have disposed of twenty-five cups in a morning. Another man of letters of a very different type, Nathaniel Hawthorne, who might have equaled the doctor, curbed his tea drinking propensities early. When he was a very young man Hawthorne was in the habit of visiting at a house where the hostess made excellent tea, and one evening when the visitor's cup was passed to be refilled she said: "Now, Mr. Hawthorne, I am going to play Mrs. Thrale to your Johnson. I know you are a slave to my tea." The young man made no reply, but he had no inclination to play the role assigned to him, and for five years from that night Hawthorne did not taste a cup of tea—a protest which seems as excessive in its way as the inclination which his hostess had attributed to him.

There have been other heroes of the teapot not a few- Hartley Coleridge may fairly claim a place among the tea topers. Some one is said to have asked him once how many cups he usually drank and to have received the scornful reply: "Cups! I don't count by cups. I count by pots!j' Then there have been others whom it would be hardly fair to rank as tea topers, but who have shown marked devotion to the teapot. In recent days Mr. Gladstone and Dean Stanley would appear in this class, but indeed any list of enthusiastic lovers in recent times of what Waller called the "best of herbs" would be of most inordinate length.

MENU OF THE JUNGLE.

A Traveller Tells of the Bill of Fare.

"The bill of fare of the jungle is as extensive as it is unusual," said a well-known traveller, "and no one can form any idea of it unless necessity has compelled him to use it. In Bolivia, for example, the daily food consists of so-called 'chupe,' which is made of cooked Indian corn and chunes, or frozen potatoes. This remarkable dish is hardly inviting, as the potatoes are like stewed corks in flavor and consistency.

"My introduction to the jungle bill of fare was made by a black-and-yellow water-snake, about seven feet long, which I killed and cooked one day. It was of an extremely delicate flavor.

"After several attempts I have been obliged to give up all of the cat species as uneatable, for the flesh is far from palatable and remarkably tough. Almost all kinds of snakes may be eaten. They make splendid roasts and soups. The flesh of most varieties resembles in flavor and appearance that of our eels. Indeed, I am inclined to think that it is better than that of eels. I must make an exception of the boa constrictor, the flesh of which more resembles that of a rabbit. I find roast monkey an especially tempting delicacy.

"The most peculiar roast which it ever fell to my lot to eat was that of sea-cow, or manatee. The sea-like animal has four different kinds of meat, both in taste and appearance."

The man who learns by his mistakes soon discovers that there is no graduating from that school.

"A woman doesn't always have the last word, does she?" "Oh, no Sometimes she is talking to another woman."