About the House

SOME DAINTY DISHES.

Baked bananas make a very delicious pudding prepared as follows: Butter a piece of paper, and with it line a baking tin; set on this as many ripe peeled bananas as you wish to serve. Scatter sifted sugar over and bake. Serve with whipped or scalded cream.

Savoury Jelly.—Take any quantity of remnants of poultry, game, and meat, and cut into small dice. Chop up two hard-boiled eggs into pieces of about the same size. Season all with pepper, salt, chopped parsley, and a little allspice, and place in a mould. Dissolve some gelatine in a little well-flavored stock, and pour it over the meat and eggs. When cold and set, turn out and serve.

Lichfield Cakes.—Beat two eggs to a stiff froth and stir into them one pint of milk. Mix together six ounces each of wholemeal and fine flour, a pinch of salt, a teaspoonful each of baking powder and caster sugar. Work one ounce of butter into the flour, and then shake the dry ingredients into the milk, beating all the time. Bake in small round tins, and when cold split open and butter.

Breakfast Scones.—Take one pound of flour, two ounces of butter, a pinch of salt, an egg, and a teaspoonful of baking-powder, with as much milk as will make the whole into a good dough. Rub the butter into the flour, add baking-powder and salt, and lastly the milk. Roll the mixture out, cut into eight three-cornered pieces, and bake in a quick oven for twenty minutes.

Rice Bars and Vanilla Sauce.—Cut the remains of a cold rice pudding into small slices, brush each over with beaten egg, and roll in breadcrumbs; place in a frying basket, and fry till golden brown in deep fat. Drain on paper by the fire while you prepare the sauce. Heat some golden syrup in a small stewpan, flavor it will vanilla essence, and pour round the pile of golden bars.

Vegetable balls are an excellent addition to stews, and should be prepared as follows: Mash a quarter of a pound each of carrots, turnips, vegetable marrow, lentils, haricot beans, and potatoes, adding at the last green peas if you have them. Season all with pepper, salt, grated nutmeg, and mixed herbs. Bind together with beaten egg, dip into frying batter, and fry in deep fat till a golden color.

A Delicious Apple Pudding.—Stew the fruit gently till it will pulp, and then beat it up. To every pint of pulp add a quarter of a pound of sugar, three well-beaten eggs, an ounce and a half of fresh butter, and a quarter of a pound of breadcrumbs. Mix all together except the eggs, which should not be added till the mixture is quite cool, and then stirred in thoroughly. Put the mixture into a buttered dish, and bake for half an hour. Strew a little sifted sugar over the pudding before serving.

Beef olives make a good dish for using up the remains of underdone roast beef. Take some slices of the beef, about half an inch thick and two inches wide, lay each piece flat and on it put a small portion of veal forcemeat, roll up the beef and tie it round with cotton. Stand the rolls of meat upright in a stewpan, and pour good brown gravy so as to just cover them. Place the cover on the pan and stew the contents for one hour and a half. To serve, arrange the rolls on a hot dish, cut away the threads, thicken and flavor the gravy and pour round.

For caramels take one and one-half cups of sugar, half a cup of chocolate, one cup of rich, sweet, cream, butter the size of an egg. Cook slowly one hour, stirring often. When done, pour it into buttered pans. When cool, cut into inch squares.

A "can't be beat" recipe for oyster croquettes is the following: One half-pint of raw oysters, one cupful of finely chopped cooked veal, one large tablespoonful of butter, three spoonfuls of powdered cracker, the yolks of two eggs, and one teaspoonful of onion juice. Chop the oyster very fine. Soak the cracker in the oyster liquor. Soften the butter. Then mix all these ingredients together. Take about a tablespoonful of the mixture at a time and shape the croquettes in any form. Have a board sprinkled lightly with bread or cracker crumbs, and roll the croquettes very gently on this. Then cover the board very thickly with crumbs. Beat two eggs, salt them slightly, and put them in a deep plate. Dip each croquette in the egg, and then roll in the crumbs. Place a few at a time in a frying basket—they should not touch each other—and plunge into boiling hot fat Cook until a nice brown — about one or two minutes—then lay them on paper in a warm pan.

HINTS FOR THE HOME.

When boiling tough meat or an old fowl, add a pinch of soda to the water to make it tender and cook gently.

It is not generally known that tin cleaned with newspapers will shine better than when cleaned with flannel.

When washing greasy dishes add a few drops of ammonia to the water, which makes the work quicker and more thorough.

When boiling fish add a bunch of sweet herbs and a piece of lemon rind, tied in muslin, to the water.

To glaze scones brush over with one teaspoonful of sugar dissolved in two of milk. This is cheaper than using a beaten yolk of egg, and quite as effective.

The remains of cold mutton can be minced, and with the trimmings of any pastry you may happen to have had for dinner, may be made into mutton pies for luncheon next day.

After washing a scent bottle rinse it till quite clear, and then turn it upside down on a cloth near the fire to dry thoroughly before putting in the stopper. The air will be as effective as the fire.

Dried currants should never be put into cakes or puddings for small children, for they are difficult to digest and are apt to cause diarrhoea. Sultanas on the contrary are perfectly wholesome and raisins act as a mild aperient, which is useful for the little ones.

If feather beds or pillows have an unpleasant odor, set them in the air for a day or two, then give them a thorough drying before a clear fire. Should the smell still remain, have the feathers taken from their covers and properly dressed. Typhoid germs have been known to start from improperly-dressed feathers in beds.

When your chamois leathers are dirty, do not throw them away in future, for it is a very extravagant practice, as they may be made as nearly as good as new treated as follows: Take some warm water, add a very little soda to it, and wash the leather, using a little soft soap; let the leather lie in water for two or three hours until it is quite soaked and soft. Then rinse it, wring it, and whilst it is still wet pull it about with the hands so that it may be soft when dry.

Take care of your cocoanut matting, and it will be found one of the best floor coverings which can possibly be provided, but if it is once allowed to become dirty, its good appearance is for ever lost. When grease is spilt, clean it off as soon as possible with hot water and yellow soap, using a scrubbing brush. It is useless to scrub the stained part only, but attack the whole surface. After the matting is scrubbed evenly all over, fold it losely, put it into a large tub and pour over it plenty of cold water, then hang up to dry in the air and sunshine.

You can clean white kid gloves beautifully at home by this process: Place the glove in a small basin, and pour over just enough benzoline to cover, set a plate over the basin, so as to prevent the spirit evaporating, and let the glove soak for five minutes. Have a thick cloth ready on the table and a piece of clean flannel, take the glove out of the basin, let it drip a little, set it on the cloth, and wipe it with the flannel, changing the surface constantly as it is soiled. The glove must not be rubbed too hard or the surface will be spoiled. The benzoline loosens all the dirt, so that it is easily removed, and care must be taken that there are no streaks of dirt left. When the glove is quite cleaned blow into it to inflate it and hang in the shade in a draught. The same quantity of benzoline will do for several other gloves, adding a little more as the quantity shrinks. Benzoline can be bought of any ironmonger, but care must be exercised in using it, for it is highly inflammable.

HALL AND STAIRWAY.

Are of prime importance. First impressions are lasting and a home is judged by its entrance. The most desirable hall is the one that may be treated as a room. In such a one, flowers and vines may be used to beautify.

If it be of the usual long, narrow shape, little furniture is desirable, and that little should be useful as well as ornamental.

With a generous entrance and the staircase set well back the hall is amenable to artistic effects. Study to give to the entrance of your home picturesque and unlooked for features that may be turned into riches of real comfort when necessity demands.

CARE OF TOILET BRUSHES.

Should be systematic and thorough. The following method is said to prove most satisfactory: Dissolve two tablespoonfuls of borax in a little boiling water; add this to two quarts of lukewarm water in a shallow vessel, the water being just deep enough to cover the bristles. A pie dish is convenient. Beat the water with the brush by dabbling it up and down, taking care that the back of the brush is not wetted.

To keep the bristles a good color and prevent them from becoming soft, rinse thoroughly with cold water. Tie a bit of string to the handle and dry after well shaking. The open air is preferable, but if it is dried in the house do not put too near the fire or the tips of the bristles may singe and the wood warp. Always hang the brush or let it stand with the handle upwards to prevent the water trickling down and destroying the polish. Polish the back.

The bristles will be softened if the water is too warm. The brush should be dried as quickly as possible for fear of this result.

In case the brush is quite greasy, add a dessertspoonful of ammonia to the borax water. It makes the bristles soft and misplaced to dry them with a towel.

THE RIGHT METHOD

To employ when hanging pictures is to pierce the wall with a darning needle to find the crevice between the bricks before driving the nail. Nails driven haphazard are likely to ruin the walls, for of course they bend when hammered against bricks.

If a Cow gave Butter

mankind would have to invent milk. Milk is Nature's emulsion—butter put in shape for digestion. Cod liver oil is extremely nourishing, but it has to be emulsified before we can digest it.

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combines the best oil with the valuable hypophosphites so that it is easy to digest and does far more good than the oil alone could. That makes Scott's Emulsion the most strengthening, nourishing food-medicine in the world.

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SUFFERING WOMEN.

Find Health and Strength in Dr. Williams Pink Pills.

"I consider Dr. Williams' Pink Pills a most marvellous medicine," says Mrs. Louis Turcott, 665 Papineau street, Montreal. "They restored me to health and strength, when I was in a most hopeless condition, and almost despaired of recovery. My trouble began a few years ago, when I passed through a severe illness, from which I did not regain my accustomed health and strength, though I had the very best of care and treatment. I seemed to grow weaker every day. I was pale and emaciated, had no appetite, could hardly go about, and found my life almost a burden. It seemed as though my blood had turned to water, and my nerves seemed completely shattered. All the time I was under medical treatment, but with no apparent benefit. One day a friend who called to see me, brought me some Dr. Williams' Pink Pills, and asked me to take them. I did so, and after a couple of weeks I found my appetite improving, and took this as a sign that the pills were helping me, and I got another supply. In a few weeks more the change in my appearance and condition was marvellous, and friends who dropped in to see me, hardly thought I was the same person. It was not much longer until I was completely cured, in fact felt better than I have done for years before. I am, therefore, very happy to make known to all ailing women the fact that they can find new health through the use of Dr. Williams' Pink Pills."

Mrs. Turcott's experience with this medicine is the same as thousands of others. Dr. Williams' Pink Pills are the greatest cure for the ailments due to poor blood. All the weakness of anaemia; all the distress of indigestion; all the pains and aches of neuralgia, sciatica and rheumatism; all the misery and ill-health that women suffer from time to time, come from bad blood. And Dr. Williams' Pink Pills cure these troubles, because they actually make new, rich, health-giving blood. They don't act upon the bowels, they don't bother with mere symptoms; they go right to the root of the trouble and cure it through the blood. But you must get the genuine—substitutes and imitations never cured anyone. See that the full name "Dr. Williams' Pink Pills for Pale People" is printed on the wrapper around the box. Sold by medicine dealers everywhere, or sent by mail at 50 cents a box or six boxes for $2.50, by writing The Dr. Williams Medicine Co., Brockville, Ont.

Gibbs—"It's no use arguing, my dear; I am going to give up our pew in church. I can't stand that new preacher any longer." Wife—"But, John——" Gibbs—"But nothing Maria. I haven't slept a wink for the last three Sunday mornings."

Molly (between waltzes)—"He says the world has been like a desert to him till he met me." Polly—"That explains why he dances so like a camel, I suppose."

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CEYLON TEA is equalled by no other tea on sale for quality and flavor.

Lead packets only.
40c, 50c, and 60c. per lb.

Black, Mixed or Green.
At all Grocers.

Highest award, St. Louis, 1904.

ROMANCE OF A RECLUSE.

Death of a Wealthy Englishman Reveals a Mystery.

One of the most pathetically romantic careers known is recalled by the news that letters of administration have been granted to the Crown of the estate of Captain George Lindsay Anthony Wilson, who died at Folkstone worth something over £150,000.

The son of Sir John Wilson, who at one time commanded the forces in Ceylon, he seemed to have the world at his feet. But his brilliant career (says The London Leader), was cut short by the disclosure of a dark secret.

Rich, handsome, and a favorite, he was educated at Cambridge, became a captain in the Guards, and traveled across the world. He was in the best society, and in his young days often visited Buckingham Palace. In fact, an oil painting of a dog which Queen Victoria gave to him long hung in the dining-room at his Alexandra-gardens house in Folkestone.

With the death of his father came the disclosure which altered his whole life. He learnt for the first time that he was illegitimate, and that the beautiful woman who lived with his father, and whom he had always known as his aunt, was his mother. The news was a terrible blow, and the favorite of royalty and society cut himself adrift from everybody and sought solace in seclusion. He threw up his commission in the Guards and, attended only by a few servants, went to live on a small estate in Brentwood, which, with a huge fortune in consols and property, had been left to him by his father.

But he made no attempt to keep the place in order; horses and other animals roamed about at will, and the property was rapidly going to rack and ruin. Then, people thinking that his queer conduct amounted almost to madness, communicated with the Lord Chancellor, and presently the rich recluse found himself in Brentwood Asylum. His friends, however, exerted themselves to such an extent that his immediate release was ordered.

Naturally, Mr. Wilson was angered at his treatment, and, but for the fact that an action would have given to the world the story of his birth, he would have taken proceedings against the people who had brought about his incarceration.

As it was, the experience made Brentwood so objectionable that Wilson, leaving his horses, the carriages, and other property to take care of themselves, moved to Folkestone. Taking the name of George Boreham, he first settled in Bowerie square, his only attendants being his faithful housekeeper, Miss Mary Campbell, and a manservant. Here his life was more rigidly blank than ever. He sought no company, rarely went out, and only when night had fallen. The house and its owner were shrouded in mystery. Then came his death and the giving to the world of the recluse's secret.

Though his huge fortune of over £150,000 goes to the Crown, Wilson having died intestate, he made ample provision for the companion of his darkest days; in fact, he is known to have purchased a number of houses in Miss Campbell's name.

The granting of letters of administration to the Crown of the estates of father and son is the last act in this real life drama.

BRITAIN'S INCOMPETENCY.

Japanese in Their Struggle Have Aroused the Nation.

Secure as the majority of people in Great Britain imagine themselves for the present in Great Britain's alliance with Japan, a deaf ear being turned to any suggestions of a yellow peril, nevertheless Sir James Crichton-Browne, vice president of the Royal Institution of Great Britain, chiefly well known as a specialist in mental diseases, brought the question forward in a new and striking form the other day.

He was presiding at the re-opening of the Charing Cross Hospital Medical School and was speaking on the subject of inefficiency.

"It was indubitable," he said, "that there was a deplorable amount of deterioration among us, and that inefficiency abounded in our educational machinery, our economic system, our municipal administration and our army, all were inefficient. An encouraging fact was that the dangers attending inefficiency were now being perceived and that measures were being taken to insure efficiency. This must be attributed to the great object lesson of the efficiency of the Japanese in their great struggle with Russia.

"I feel confident that the Japanese brain will be found to be not inferior to that of Englishmen in weight, in proportion to body weight, in fineness of folding and in depth of gray matter, though doubtless with structural characteristics of its own.

"Should this prove to be so, and should the Chinese brain be found to participate in the characteristics of that of Japan, then the yellow peril is not a mere bogey, but in some form or other a possible contingency."

BABY'S SLEEP.

One of the first signs that something is wrong with an infant is disturbed sleep. Usually the trouble is with the stomach or bowels. If your little one is cross and restless do not give it an opiate or "soothing" medicine of any kind. All these things are deadly poison, and the sleep they give is unhealthy, unnatural and injurious. Your baby will sleep and let you sleep if you treat it properly. In Baby's Own Tablets there is not an atom of poisonous "sleepy stuff" and yet by their beneficent, healthy action they give refreshing sleep. They remove the cause, and the result is healthy, refreshing, life-giving sleep from which the little one awakens bright and well. Mrs. S. T. Douglas, Petitcodiac, N.B., says: "My baby was troubled with constipation, was restless and uneasy and did not sleep well at nights. I gave him Baby's Own Tablets and the change they made was wonderful. They regulated the bowels and he now sleeps well at night." If your dealer does not keep the Tablets send 25 cents to the Dr. Williams' Medicine Co., Brockville, Ont., and a box will be sent you by mail postpaid.

THERE'S NO DOUBT OF HIS SINCERITY THIS TIME.