About the House

SELECTED RECIPES.

Soft Custard.—One quart milk, four eggs, eight tablespoons sugar, one-half teaspoon vanilla, salt. Beat eggs and add sugar, salt, milk and flavoring. Poach in oven twenty minutes. Test with knife; when done the knife comes out clean.

Milk Sherbet.—Four cups milk, one and a half cups sugar, three lemons. Mix juice and sugar and stir constantly. Add milk slowly to prevent appearance of curd. Freeze. This recipe is simple in two ways: It is easily and quickly made; and for evening refreshments it is more economical and is often more relished than ice cream.

Corn Starch Mold.—Three cups cold water, one and half cups sugar, juice and rind of two lemons, three tablespoons corn starch ½ teaspoon salt, blend corn starch and sugar add to the water, boil till clear, preferably in a double boiler. Add lemon. When nearly cold beat in two whites of eggs stiffly beaten. Serve cold, with a custard made of the two egg yolks and one cup of milk; boil and flavor with lemon and sugar.

Rollo's Nut Cake.—Two cups of sugar; one cup of butter; three cups of flour; one cup of cold water; four eggs; two teaspoonfuls of baking powder; two cupfuls kernels of hickory nuts or white walnuts, carefully picked out, and added last of all. Add the water as you would milk.

Wafers—Six eggs; one pint of flour; two ounces of melted butter; one and one-half cups of powdered sugar; one cup of milk; one teaspoonful of nutmeg. Beat whites and yolks separately and very stiff, rub the sugar and butter together, and work in, first the yolks, then the milk, then the flour and whites. Bake in well-buttered wafer or waffle irons, very quickly, browning as little as possible. Roll them, while hot, upon a smooth, round stick, not larger than your little finger, slipping it out carefully when the cake takes the right shape. These little cakes are an acceptable addition to any tea or supper table, and look well among fancy cakes in a basket.

Rice Cakes.—One cup of well-cooked rice, two eggs beaten together, a pinch of salt, half a cup of milk and enough flour to make a thick batter. Drop from a spoon on a hot griddle. Serve with melted butter.

Tapioca Cream.—An old-fashioned dessert Soak five tablespoonfuls of tapioca over night. Set aside one spoonful to be used in the clear soup. Add the other four to a quart of new milk, put on the stove in a double boiler until the tapioca is transparent. Have ready the yolks of four eggs beaten together with one cup of sugar, into which stir the boiling milk. Return to fire and let it cook (being careful not to let it boil) until it becomes as thick as custard. Remove from fire and flavor to taste with either grated nutmeg or vanilla. Turn into baking dish and add meringue made of the whites of four eggs beaten stiff with four spoonfuls of sugar, one of vanilla, and a pinch of cream of tartar. Set in oven to warm. Serve when cold.

Eggless Griddle Cakes—Use sour milk, adding one teaspoonful (level) of soda to a pint of sour milk. Stir until it foams; then add well-sifted flour, a little at a time, stirring vigorously all the while, until the batter has the proper consistency. Beat out all lumps and bake on a hot, well-greased griddle.

Graham Bread.—One egg, one heaping teaspoonful of butter, one cupful of sour milk; one-half cupful of sweet milk; one-half cupful of molasses; one-half cupful of sugar; three cupfuls of graham flour; one teaspoonful of soda in the sour milk; pinch of salt; one-half cupful of chopped raisins. Steam two hours. Bake one-half hour. Fine!

Two Simple Ices.—Make a water ice with twelve oranges, six lemons, and the proper quantity of water. Add a quart of grape juice, and sweeten rather highly. Do not freeze too hard. Another delicious iced dessert is ginger mousse. Half a cupful of sugar is first boiled with a fourth of a cupful of water until it reaches the thread stage. Whip the whites of two eggs very stiff and pour the syrup on them, whipping until the two are thoroughly mixed. A cupful of whipped cream is folded into this mixture, and a cupful of preserved ginger chopped very fine is mixed in at the last moment. Place in a mold, seal carefully, and pack in ice and salt for several hours. The syrup in which the ginger was preserved makes an excellent sauce for this mousse.

Duck or Chicken in Jelly.—Cut cold roast duck or chicken into neat pieces. Wet the bottom of a mold with cold water, pour in a little of the aspic, which should already have begun to form, arrange sliced hard-boiled eggs and dice of beet root or capers about the mold. Pour in a little of the jelly, lay in the meat, put in more jelly, and so on until the mold is full. The final layer should be of jelly. Set the mold on the ice for several hours before the contents are to be used. Garnish attractively when turned out. An excellent idea is to arrange the jelly in individual molds and serve one to each guest, on a lettuce leaf.

WHEN DAYS ARE COLD.

Since few farm homes have separate rooms for laundry work and the whole process must be accomplished in the kitchen, it is well to use as many devices for saving time and labor as possible, writes a correspondent. One of the best of these is used by a notable housekeeper and is nothing more nor less than two strips of old rag carpet sewed together and then covered with the table oil cloth. This home-made rug may be easily spread down anywhere in the kitchen and, though the mistress of the house designed it especially for washing day, its uses are manifold. It saved scrubbing the entire floor time and again and when rolled up occupies little space in the kitchen closet.

Another housekeeper has a wood box longer than usual with one end partitioned off and in that she keeps her mop, scrubbing pail and various cleaning utensils. She says she struggled for years with mops frozen stiff until she learned to keep them out of sight in the kitchen. "My mother always had a nail for the mop outside the kitchen door, and I thought I had to do the same," she said, "till I happened to see a wood box with two compartments and I wondered why I had never thought of such a thing."

A woman in a dark, old-fashioned house invented a neat little foot stool under the carpet cover of which could be slipped a hot foot stone. Thereafter she sat with her work by the window on cold days comfortable and happy because if the feet are warm the whole body will feel the glow. It was impossible to work by the stove on account of the poor light, but the foot stool made the whole room habitable for the mistress.

If you have your houseplants on a table it is very easy to make a frame to completely cover them and rest on the edge of the table. This can be constructed by any woman and needs only to be covered with old horse blankets, old woollen skirts or similar goods to insure protection on cold nights. If the weather is very severe put an extra covering of newspapers on top of the cloth and take the precaution not to water the plants till the thermometer rises.

Keep a man's coat and a small shawl on a nail by the kitchen door and in the pocket of the coat always have a pair of mittens. If, for any reason, you must be your own chore boy do not dash out every few minutes on a separate errand but don the coat, tie up your head in the shawl and set forth with the mittens on your hands to do every chore before you begin the housework in the morning. You will find the coat much better than any other wrap and the shawl is better than a hood if you cross it Dutch fashion in front and tie the ends behind, as it protects the neck.

AROUND THE HOUSE.

Charcoal is one of the greastest purifiers of water that we have. Water or any substance allowed to percolate through it will be freed of all animal organisms or foreign particles. It is one of the best sweeteners of the breath. After a hearty meal it is a splendid thing for the stomach, if added to it is a little ginger. It is excellent with which to cleanse the teeth, for it removes fungus growth that many tooth powders fail to touch. It relieves pain caused by a burn.

For Brilliant windows take a pad of cotton rag soaked in glycerine and rub the glass all over inside. Then take a piece of clean, dry rag and lightly polish the glass until the glycerine is invisible but not entirely rubbed away. Do this when the glass is fairly warm and dry, and you will get brilliant windows, no condensation, and a great saving in the amount of cleaning.

Acids should never be employed to clean tinware, because they attack the metal coating and remove it. This refers to articles made of tinplate, which consists of iron covered with tin. Rub the article first with rotten stone and sweet oil, then finish with whiting and a piece of soft leather. Articles made wholly of tin should be cleaned in the same manner. In a dry atmosphere planished tinware will remain bright for a long period, but will soon become tarnished in moist air.

To prevent blistering in linen, which is almost always due to bad starching, but occasionally to ironing the articles when too wet, each article must be well starched through, and when about to iron it must be damped evenly, but not wet. Use a hot iron. Collars and cuffs that have to be turned down should be fixed in the proper shape immediately after each one is ironed, for then the starch is still flexible.

Wash silver in hot suds made from good white soap, with a little ammonia added, and rinse in water as hot as the hand can bear. Wipe with clean dry towels. Change the towel as soon as it is damp. Wash all the silver at once, after glass and china are out of the way. When the last piece is wiped dry, begin on the first and rub it quickly over with a wash leather or piece of clean canton flannel. This brightens it amazingly. Silver so treated every day will not require to be rubbed and polished oftener than once a year.

Mend a lamp loose in the collar with sifted plaster of paris, mixed to a soft paste with beaten white of egg. Have everything ready before wetting up the plaster and work quickly so it may set in place. With several lamps to mend, wet only enough plaster for one at a time. It takes less than five minutes to set, and is utterly worthless if one tries working it over. Metal work, apart from the glass, needs the soldering iron. Dust the break well with powdered resin, tie the parts firmly together, lay the stick of solder above the break, and fetch the iron down on it lightly but firmly. When the solder cools remove the melted resin with a cloth dipped in alcohol.

One Cold and Another

The season's first cold may be slight—may yield to early treatment, but the next cold will hang on longer; it will be more troublesome, too. Unnecessary to take chances on that second one. Scott's Emulsion is a preventive as well as a cure. Take

SCOTT'S EMULSION

when colds abound and you'll have no cold. Take it when the cold is contracted and it checks inflammation, heals the membranes of the throat and lungs and drives the cold out.

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DYING BY INCHES.

Bloodless Girls Saved by Dr. Williams' Pink Pills.

Dying by inches—that is the only way to describe hundreds of bloodless girls who are slipping slowly but surely from simple anaemia into a decline. They drag themselves along with one foot in the grave through those years of youth that should be the happiest in their lives. And the whole trouble lies in the blood. Bad blood is the fountainhead of all the trouble that afflicts woman from maturity to middle life. Bad blood causes all the backaches and sideaches, all the paleness, breathlessness and despondency; all the heart palpitation, sickly dizzy turns and deathly fainting spells. From fainting spells to consumption is only a step. In nine cases out of ten consumption starts from bloodlessness—and the only sure cure for bloodlessness is Dr. Williams' Pink Pills. They actually make new, rich, red blood, that brings the rosy glow of health to sallow cheeks, and strength to every part of the body. This has been proved in thousands of cases. Miss Frances Peach, Welland, Ont., says:—"A couple of years ago my condition of health was very serious. Doctors said that I had no blood—that it had turned to water. I was unfit to do anything for months, and was little more than a living skeleton. I had no appetite; the least exertion would leave me breathless, and I had frequent severe headaches. I was treated by several doctors, but they failed to help me, and I was completely discouraged. Then I was urged to take Dr. Williams' Pink Pills, and in a few weeks found my health improving. I used eight boxes in all, and was by that time again well and strong. I gained twenty-two pounds in weight, and never felt better in my life."

What Dr. Williams' Pink Pills did for Miss Peach they can do for every other weak and ailing girl. They make new blood, and new blood brings health, strength and happiness. But you must be sure you have the genuine pills with the full name, "Dr. Williams' Pink Pills for Pale People," printed on the wrapper around each box. All dealers sell 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.

TIME THEY LEFT.

About a dozen officers of a regiment, having some time on their hands, took a short walk and happened to come upon a number of small boys playing soldiers. Somewhat amused, they watched for a time until the leader of the amateur warriors shouted out to an unusually stupid recruit:—

"Here, Bill, come out here; you'll have to be an officer, for you can do nothin'."

The officers vanished.

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LIFE OF INDIA'S VICEROY

HEALTH SUFFERS AT THE END OF FIVE YEARS.

The North-Western Frontier of India is the Cause of Endless Worry.

The appointment of Viceroy of India is in many ways one of the greatest positions that a British subject can be called upon to occupy, but it is very far from being a sinecure, as no one realizes better, probably, than Lord Minto, who has recently been selected to follow Lord Curzon in this office. The strain of the work is tremendous, and most of those who have held this post have found that their health has suffered considerably at the end of the five years over which the appointment usually extends.

The work of the day ordinarily starts at a very early hour. When the late Lord Dufferin held this office he would often be at work with his secretaries at seven in the morning. The correspondence that has to be read and attended to each day is enormous, and is probably only equalled by that received by the President of the United States. From Bombay, Bengal, Madras, the United Provinces, Burma, and other parts of Indian Empire reports and documents of the first importance are received every day, and these have to be very carefully considered and dealt with

BY THE VICEROY.

In addition to this, never a day passes but what important communications are received by cable from the India Office in London. Needless to say, the Viceroy's clerical staff is very carefully organized, so as to be able to deal with the vast amount of what may be termed routine work that has to be performed every day, but there still remain many matters that can be dealt with by the Viceroy alone.

To assist him in the administration of India, the Viceroy has a Council of five members, with the Commander-in-Chief of the Indian army as an extra member. Each of the five members takes charge of a certain department, such as Finance, Public Works, Revenue and Agriculture, etc. Foreign affairs, however, are dealt with by the Viceroy personally, and it is this department that is responsible for fully four-fifths of the worries to which the Governor-General of India is subjected.

When Lord Lansdowne held this office he once declared in the course of a private conversation that the North-Western frontier had shortened his life by ten years. The Indian frontier, not even excepting the line between Canada and the United States, is the most important land boundary possessed by the British Empire, and with the contest that is ever waging between Great Britain and Russia for supremacy in this part of Asia the strain on the Viceroy is at times very severe.

THE VICEREGAL YEAR

naturally divides itself into three unequal portions. During the cool season the Viceroy has his headquarters at Government House, Calcutta. When the summer comes and Calcutta is a city of abomination for Europeans, the Government is transferred to the Viceregal Lodge, Simla, among the hills whose caps of spotless snow make one feel cool even on the hottest day.

The third portion of the Viceroy's year, though the shortest, is in many ways the most important. It is the annual tour through India, which is practically the only opportunity the Viceroy gets to see anything of the great country he governs. With the growing demands on his time each year it is becoming more difficult for him to see anything like the whole of India during his period of office. When, a few years ago, the writer met a former Viceroy of India, he asked him what he thought of the country. "What do I think of India?" repeated the ex-Viceroy. "My dear fellow, I never had time to see it."

By far the most pleasant portion of the Viceroy's year is spent at Simla. It is a town of peculiar beauty and is frankly

A PLEASURE SPOT.

It is the resort of all who can get away from the plains during the hot season and whose pockets are deep enough to enable them to bear the expense, for the charges for everything in the town are enormous. Everyone is in holiday mood and is frankly determined to make the best of the few short months he will be there.

The Viceroy and the Commander-in-Chief, by the way, are the only two people in Simla who are permitted to own carriages in the town. There have been exceptions to this rule in the past, but they are very few and far between. The reason for this strange prohibition is the hilly nature of the town and the surrounding country, which makes it almost impossible for a vehicle to be driven about with any degree of safety. It will be remembered that a short time ago even so excellent a horseman as Lord Kitchener had his leg broken while riding along one of the many treacherous roads around Simla.

Though, as has just been said, most people are able to regard their stay in Simla as a holiday, this is by no means the case with the Viceroy; but, of course, his work is under normal conditions by no means so heavy as it is when he is in Calcutta. His correspondence, as a rule, keeps him busy from about nine in the morning until twelve, when, perhaps, he has a meeting of his Council to attend. No one works in the heat of the day in India if he can possibly avoid it, so that the Viceroy has a brief respite until about four, when he is

ONCE MORE HARD AT WORK

with his secretaries. An hour's relaxation before dinner finds him, perhaps, either playing tennis or riding. In the evening there is possibly a reception or an amateur performance at the theatre, at which he is expected to be present.

Simla, by the way, is the home of the amateur actor. Supper follows, and, maybe, a final glance at such papers as have arrived for him since the afternoon, and at length the King's representative in India is able to get to bed somewhere after midnight. This, be it remembered, is at the time of the year that is supposed to be a "holiday." What it is like at the busy season may well be left to the imagination.

Another source of anxiety and hard work for the Viceroy are the native rulers of the independent and semi-independent States. These, to use the words of an ex-Viceroy, are "the most cussed people on the face of the earth." They are extremely proud and haughty, and very tenacious of their "rights"—real or imaginary. If the Viceroy omits one compliment to which they deem themselves entitled, or they are received by one soldier fewer than their neighbors, or are not honored with the same number of guns, they proceed to hatch disaffection and trouble

WITHOUT FURTHER ADO.

The wild, semi-civilized tribes on the frontiers are not nearly so much trouble as these native princes, since a display of superior force will usually bring them to their senses.

Lastly there is our old friend the Baboo, with whom Mr. Anstey has made us familiar. Baboos, it may be explained, are natives, usually Bengalis, who have received some sort of an education at the Indian Universities, and who assume the most absurd airs in consequence of their attainments. No sooner does one of these quit the University than he considers that he has an indisputable moral right to an important position in the Government service, and for a week or two he makes the Governor's life a burden to him with his importunities. When he is finally repulsed, he as often as not starts a native newspaper for the express purpose of demonstrating what a blockhead the Viceroy is and what a race of tyrants and oppressors the British are.

HELP FOR LITTLE ONES.

It is a recognized fact that babies—and indeed all children—need a medicine of their own. Medical men know, too, that most baby medicines do more harm than good—that most of them contain poisonous opiates, that drug children into quietness without curing their little ills. Baby's Own Tablets is a modern medicine for babies and young children, and is sold under a guarantee to contain no opiate or harmful drug. It cures stomach, bowel and teething troubles, and by its natural, healthy action promotes sleep and repose. It makes little ones well and keeps them well. Mrs. W. E. Ansell, Ayer's Flat, Que., says: "I would advise every mother with sick or fretful children to use Baby's Own Tablets. They are the most satisfactory medicine I have ever tried, and almost magical in their effects." You can get the Tablets from any medicine dealer or by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

The most costly tomb in existence is that erected in honor of Mohammed.