About the House

DOMESTIC RECIPES.

Pork Chops with Cream Gravy.—Put the chops, salted, into an iron frying pan hot, but not greased. Let fry until they are touched with plenty of rich brown on both sides, but don't allow the lean part to harden or crisp. You will need to loosen and turn them frequently, and, if they are fat, pour off part of the grease. After they are browned without a particle of scorching—which would be fatal to the gravy—pour in a half-cup of water, cover tightly, and turn down the gas until the water is cooked out. Remove chops, add a tablespoonful of butter, and if there are six or eight of them pour in nearly a pint of rich milk. Put back the chops, cook a minute in the gravy, and serve. This makes the gravy richer and gives it more of the flavor which is so decidedly like chicken, but if preferred, the chops may be kept dry and the gravy served in a boat.

Pork Chicken Pie.—To save time as well as the heat of the gas, prepare a double quantity of this meat with a superabundance of the gravy when cooking it. Scrape part of it hot from the frying pan into your baking dish, set it away over the next day, fit it with a top crust of biscuit dough, and bake as you would chicken pie.

Creamed Chicken.—There are one or two new brands of canned chicken on the market in which the chicken is nicely sliced, so that it cuts up nicely into cubes. This makes a good and easy creamed chicken for an impromptu Sunday night supper, and at 30 or 40 cents a can is cheaper than buying a whole chicken when they are expensive.

Chicken Omelet.—Make a plain omelet, but just before folding spread creamed chicken, well seasoned, over the top. Fold and serve. Creamed fish, asparagus, and cauliflower can be used in this way.

Spanish Omelet.—Chop fine one green pepper from which the seeds and stems have been removed, two medium sized tomatoes, one small onion, a sprig of parsley, three thin slices of fried bacon, and five mushrooms; add a tablespoonful of butter, season with salt, and simmer for fifteen minutes. Have a plain omelet made, spread this hot dressing over the top, and fold, then pour the remainder around the omelet before serving.

Banana Pudding. — Dissolve two ounces of sugar in a quarter of a pint of water, to which has been added a squeeze of lemon. Let this boil for a few minutes, then put in four sliced bananas. When this has simmered for ten minutes mash the bananas smoothly with a fork or rub them through a sieve. Beat the yolks of three eggs, and add one ounce of butter. Add to this the banana pulp and one teaspoonful of cake crumbs. Mix all well together and put into a pie dish lined with rich pie paste, and bake in a quick oven for about 20 minutes.

WITH RICE.

Creole Rice.—Wash and pick some rice carefully, say, a third of a coffee cup, and put it in two and one-half pints of rich milk; add a trace of salt and the smallest amount of sugar, so as to sweeten slightly. Put in an oven, not too brisk, for ten minutes, then open the oven and stir well. Repeat this in fifteen minutes. Close the oven for any time from forty minutes to an hour and more, and the spoon will determine if it is done. It should be soft, but not run. A brown skin should have formed at the top. It may first be seasoned with ground nutmeg or stick cinnamon. It is then ready, hot or cold, and without sauce, for the table. There are two ways of using a part of this pudding. One is:

Rice Sandwich.—The Creole rice may be shaped to a circle, in which make a cavity, left to stand in a cool place to be firm. When so, cut in half horizontally. Take peach preserves, preferably last year's doing, home made, of course, and spread neatly on the lower ring. Mask well with the syrup. Put on the upper ring and mask well with syrup. Put in a cool place until serving, when cut V-shape and serve with unflavored cream.

Frozen Rice.—Is another, as this preparation, if it can be fitted into the labor of the Creole rice, is economy of material and labor. Cut the cold rice into thin slices and lay apart. Have some best cooking raisins scalded, seeded, and wiped, and cut in two a little crystallized fruit, but it is not necessary, only if at hand. Pack the sliced rice in layers with the raisins in a mold to take the quantity, but not tightly. Flavor a cup of thick cream strongly of catawba, even half and half, being careful not to curdle and being discreet as to the cream and wine, so that there may not be any wasted by providing too much for the spaces in the rice and raisins. Pour this in until soak to the bottom of the mold and fill to brim. Cover and freeze. It should be as hard as firm iced cream and form sparkling crystals throughout.

A Quick Iced Cream.—Whip one-half pint of table cream stiff in a bowl filled with rice; add a trace of salt. Sweeten with powdered sugar faintly, add a tablespoon of maraschino, and stir in well; also a dozen sweet almonds, not blanched, and chopped fine. Stir well and put in any mold—a tin box will do—and freeze. It will freeze perfectly soon.

HOUSEHOLD HINTS.

Butter Test.—Take a clean piece of white paper, smear a little of the butter on it, roll up the paper, and set it on fire. If the butter is pure the smell will be rather pleasant, but the odor distinctly tallowy if the butter is made up wholly or in part of animal fat.

To Freshen Fur.—A fur that is constantly worn often gets very shabby-looking round the back. This can largely be prevented by shaking it in front of a fire for a few seconds every time after wearing. To clean, moisten sawdust or bran with benzoline, and rub this well into the fur. Shake out and repeat till it looks clean and fresh. Remember that benzoline must not be used near a fire or light.

Save washing and dusters by using old newspapers for cleaning. They are excellent for window polishers, first-rate for scouring tin-ware, and are as good as a brush for polishing a stove. The prudent woman will always keep a good pad of newspaper at hand and use it for wiping up grease or water spilt on the gas or coal cooking-stove, for it will enable her to keep the stove clean with half the usual trouble.

The best way to clean white paint is to take a soft flannel cloth, dip in warm water, wring out, and then dip in a saucer of clean bran. The friction of the bran will remove any stain without injuring the paint. Soda or strong soap should never be used on enamel paint, as it destroys the gloss so attractive in the white finish.

Eggs in Cakes.—For making cakes, whatever eggs are to be used should be added after all the ingredients are well mixed. By observing this rule two eggs will be found to go as far in enriching the cake and making it light as three would if added at an earlier stage of the preparation.

To Stiffen Lace.—Use rice starch made by throwing one ounce of rice into one pint of boiling water and set it simmer for five minutes. Strain, and when still warm dip in the lace. See that the fabric is thoroughly saturated. Squeeze between the hands, and spread on a flannel-covered board to dry. Pick out carefully when nearly dry, but do not use an iron if you can avoid it.

For a Fomentation of Poppy Heads and Camomile Flowers.—Take four poppy heads, pour one pint and a half of boiling water over them, boil for seven minutes, then add two ounces of camomile flowers; boil for three minutes longer, strain off the liquor, keep it hot, dip pieces of flannel in, and apply externally to the part affected. Good for toothache or any inflammatory pain.

Here is a Substitute for a Sponge.—Make a bag twelve inches long by eight wide of cheese cloth. Put in a large handful of wheat bran, a little pinch of powdered soap, and one ounce of well-bruised orris-root. Use this bag exactly as you would a sponge, and place it in the air to dry each day. The bag should be refilled about once a week with fresh bran and soap powder; the orris-root will last longer.

Making dish-cloths is excellent fireside work for the time between the lights on winter afternoons. Very strong ones are made of ordinary bits of string knitted on coarse needles. Those having a rough surface are capital for for cleaning. Coarse unbleached knitting cotton is pleasanter to work in, and also makes excellent dish-cloths. When in use it is necessary that these dish-cloths should be washed through daily and hung in the air, and that once a week they should be boiled in soda water to keep them sweet.

CLOTHES ROOM CONVENIENCE.

The appointment of an up-to-date clothes closet or wardrobe are a long way ahead of those in the time when one hung her garments on nails, or possibly wooden pegs driven into the wall. The first improvement on the primitive nail was when a woman saved the wooden spool from her sewing cotton and slipped it over the nail before it was driven, to save her best gown from a possible tear. Then the lacquered iron or brass hooks were made, and some people depend on these yet.

Small barrel hoops cut in halves, then wound with strips of cloth, a loop of string tied to the middle and slipped over a hook or nail, were the forerunners of the padded, satcheted clothes hanger of to-day, and served the purpose very well of holding out the shoulders of a coat or the top of a skirt. The modern clothes hanger is a curved piece of wood with a long hook at the top. It is often covered with a strip of cotton batting wound round it and sprinkled liberally with satchet powder as it is wound. Over this is shirred a double length of soft ribbon and a perky bow is tied at the top to the hook.

The housekeeper with limited closet room often envies the convenience of the shop where a dozen garments on hangers occupy little space. It is now possible to buy this arrangement of a rod to be put across the closet, upon which several hangers can be slipped. The handy man can make one at home. Even a broom-handle sawed off the right length and fastened securely and pieces of cloth-covered barrel hoops with their string loops would be far better than packing one garment on another against the wall, as many house-keepers with limited closet room, are compelled to do.

The Better Way

The tissues of the throat are inflamed and irritated; you cough, and there is more irritation—more coughing. You take a cough mixture and it eases the irritation—for a while. You take

SCOTT'S EMULSION

and it *cures the cold*. That's what is necessary. It soothes the throat because it reduces the irritation; cures the cold because it drives out the inflammation; builds up the weakened tissues because it nourishes them back to their natural strength. That's how Scott's Emulsion deals with a sore throat, a cough, a cold, or bronchitis.

WE'LL SEND YOU A SAMPLE FREE.

SCOTT & BOWNE, Chemists, Toronto, Ont.

EARTHQUAKES IN JAPAN.

One Per Day is the Average on the Islands.

Earthquakes, like volcanoes, occur along many coastlines. Earth tremors are either constant or occasional. Many small causes, partly erosional and partly deformational, contribute to the trembling of the land. Earthquakes in the stricter sense are more local and occasional, but in some regions they are very frequent. Japan averages one earthquake a day. The earth movement generates three kinds of waves, a rock wave, a sea wave and an air wave. The range of the earth wave is really very small horizontally, and still less vertically, although it apears deceptively great to an observer. A small shock has a horizontal range of only a few thirty-secondths of an inch; ten millimeters begins to be dangerous; 2½ to 3 inches is a great earthquake. A vertical movement of half an inch is a very terrible earthquake. The intensity of the shock is dependent on the velocity or jerk, which may be from several hundred feet to three miles per second. The duration of earthquakes averages about two minutes. The frequency varies in different years and different seasons in an earthquake district. Between 1885 and 1890 at Tokio there was annually an average of sixty shocks. At the time of the disaster of 1891 there were 1,132 shocks in ten days. During the succeeding two years there were 3,364 shocks. There are more shocks in winter than in summer and more in the night than in the daytime. The structure of the rocks strongly affects the transmission of a shock; sometimes an earthquake on the surface is not felt in a mine. In 1868 in Peru there was an earthquake which affected a district 2,000 miles long. The depth of the earthquake centrum varies from four to thirty geographical miles. The principal earthquake centres of the world lie in the ocean at the base of steep submarine declivities. The floodtide on the coast of Japan in 1896 originated in a submarine earthquake which had its centre on the 4,000 fathom line.

HEALTH IN SPRING.

Nature Needs Assistance in Making New Health-Giving Blood.

Spring is the season when your system needs toning up. In the spring you must have new blood, just as the trees must have new sap. Nature demands it. Without new blood you will feel weak and languid; you may have twinges of rheumatism or neuralgia, occasional headaches, a variable appetite, pimples or eruptions of the skin, or a pale, pasty complexion. These are sure signs that the blood is out of order. A tonic is needed to give new energy. Dr. Williams' Pink Pills are the best tonic in all the world. They make new, rich, blood — your greatest need in spring. They clear the skin, drive out disease and make tired, depressed men and women bright, active and strong. Mrs. Chas. Masson, Yamachiche, Que., proves the great value of Dr. Williams' Pink Pills in building up people who have become weakened and run down. She says:—"In the winter of 1905 I was very much run down and lost flesh rapidly. My blood was poor. I suffered from indigestion, severe headaches and general debility. In this condition I decided to give Dr. Williams' Pink Pills a trial, and thanks to this valuable medicine I am again enjoying perfect health."

Dr. Williams' Pink Pills cure all the ailments due to poor blood or shattered nerves. That is why they cure anaemia, rheumatism, neuralgia, kidney trouble, indigestion and the secret ailments of women and girls. Sold by medicine dealers or by mail at 50 cents a box or six boxes for $2.50 from the Dr. Williams' Medicine Co., Brockville, Ont.

HORRORS OF ST. PETERSBURG.

There is a good deal of the grim "order in Warsaw" sentiment about what is taking place in St. Petersburg just now. The populace have had their thoughtless orgie of license and are now paying the piper in cruel repression which only the foreign press dare mention. The Russian newspapers are as much terrorized as ever. The Mayor of the city, as the result of a tour through the police stations and prisons, has had to report a terrible state of things to the municipality. Every cell intended for one person is occupied by at least four, and even the waiting-rooms are crowded with suspects. Sanitation is neither possible nor attempted, and men released tell revolting tales of their experiences. Every jail is overcrowded to an appalling extent, for the most part with men and women against whom no accusation is brought.

JUST THINK

All Japan teas are adulterated, while

"SALADA"

Ceylon Natural GREEN Tea is ABSOLUTELY PURE.

Sold Only in Sealed Lead Packets at 40c, 50c and 60c per pound. By all Grocers. HIGHEST AWARD, ST. LOUIS, 1904.

Farms and Blocks of Land

FOR SALE

In Sizes to suit purchasers, from 160 acres upwards, situated on or near railways in the famous wheat growing districts of

MANITOBA, SASKATCHEWAN and ALBERTA

TERMS so GENEROUS and HELPFUL that every industrious man may own a PROFITABLE and COMFORTABLE Farm Home

The Character and Purpose of our Company, which is organized UNDER THE AUSPICES OF THE INDEPENDENT ORDER OF FORESTERS, may be described as STRONG, RELIABLE, HELPFUL, PATRIOTIC.

For Information and Prices, apply to F. W. HODSON, Manager Land Department,

AGENTS WANTED EVERYWHERE.

The Union Trust Company, Limited, TEMPLE BUILDING, TORONTO.

When Writing Mention This Paper

PEDLAR'S STEEL CEILINGS

Two thousand designs suitable for all classes of work such as **Churches, Schools, Stores, Halls.** Also special designs for **Houses, Kitchens, Dining-Rooms,** etc. Nothing has ever been devised to equal Pedlar's Steel Ceilings for **Farm Houses.** Cheap as lath and plaster and will never crack or fall off.

Avoid Accidents by Using Pedlar's Steel Ceilings.

Made to fit any size room and can be nailed on by any mechanic. Shipped from our warehouses painted all ready to apply.

OUR CATALOGUE, NO. 44 C, DESCRIBES MANY DESIGNS. WRITE FOR IT. IT COSTS YOU NOTHING. WRITE TO-DAY.

THE PEDLAR PEOPLE

MONTREAL, QUE. 767 Craig St. | OTTAWA, ONT. 423 Sussex St. | TORONTO, ONT. 11 Colborne St | LONDON, ONT. 89 Dundas St. | WINNIPEG, 70 Lombard St. | VANCOUVER, B.C. 615 Pender St.

WRITE YOUR NEAREST OFFICE.

Head Office and Works, - - - Oshawa, Ont., Canada

LAND OF THE PARIS CABMAN.

Place to Which He Returns With His Saving to End His Days.

It is a peculiarity in Paris, which every visitor who knows enough French to tell one dialect from another must have noticed, that nearly all Paris cabmen come from the same part of the country, says the London Standard. The same thing is true of coal merchants and of dealers in roasted chestnuts, who come from Auvergne; of the goatherds, who hawk their milk about the streets, who are Breton peasants, and of many other trades.

The cab drivers' land is probably little known to Englishmen. It is down in the Aveyron, and Rodez is its capital, a tiny village, where the worst language and the best hearts in all France are to be found. The eldest of each family in Rodez takes the land and the paternal cottage. The old folks live with him until their death, and the younger sons go to Paris and drive cabs.

For years they drive about in all weathers, scraping together sou by sou until they have garnered enough to go home and pay for their board and lodging for the remainder of their days. They go with the elder brother to a notary on the first day of their return home and sign a deed by which he is bound to keep them for the remainder of their days in idleness in return for their savings.

There is an old priest in Rodez who thoroughly understands his flock. He never asks them to enter the church, but chats with them outside it, and preaches informal sermons as he thinks fit. A few days ago a deputation of the men took him a plaster statuette of St Fiacre (falsely believed to be the cabmen's patron saint), whose rake—for St. Fiacre was really a gardener—they had cut away, and substituted a tiny cabman's whip.

GORDON'S ONLY WEAPON.

Had a Cane in His Hand When He Fell at Khartoum.

In some reminiscences of Sir Frederick St. John, a diplomatist who served his country well, we have the facts which prompted General Gordon to carry no weapon but a cane when leading the Imperial troops during the Taiping struggle. How he came to do so has not, so far as we are aware, before been told. We therefore quote Sir Frederick St. John's explanation:—

"When acting in conjunction with the Chinese general, San-ko-lin-sin, against either Nankin or Foochow, Gordon received a message from the rebel leaders, offering submission if their lives were guaranteed. Having obtained the consent of the Chinese commander, he agreed. The town surrendered, and the three rebel chiefs appeared before San-ko-lin-sin. He seeing that they had not shaved their heads in sign of submission had them decapitated on the spot. Whereupon exasperated beyond control by such treachery, Gordon armed himself with a revolver, and was hastening to the general's tent with the intention of chastising him in the most summary manner for his breach of faith, when suddenly he paused, and coming, on reflection, to the conclusion that his contemplated act was simple murder, he threw away his weapon and registered a vow that, so long as he remained in China, he would never again carry any weapon more formidable than a cane."

HEALTH IN THE HOME.

Baby's Own Tablets are equally good for little babies or big children. If a child is suffering from any of the minor ills of childhood a few doses of the Tablets will cure it. And an occasional dose to the well child will prevent sickness. Mrs. A. Mercier, Riviere Ouelle, Que., says:—"My baby was cross, irritable, did not sleep at night and did not seem to thrive, but since giving her Baby's Own Tablets all this is changed. She now eats well, sleeps well and is growing fat. The Tablets have proved a blessing to both myself and the child." So say all mothers who have used this medicine. Baby's Own Tablets are sold by all druggists, or you can get them from The Dr. Williams' Medicine Co., Brockville, Ont., at 25 cents a box.

The more money you have the easier it is for you to practice economy.

Young Rhymes — "I tell you marriage takes all the poetry out of a fellow." Friend—"Then it can't be a failure."

Fair Friend (to realeased convict) — "I suppose, sir, that the singing of the birds relieved the monotony of your dreary life?" Ex-Convict (profoundly nonplussed) — "The singing of the birds, miss?" Fair Friend — "Yes, sir; the little gaol-birds, you know. They must have been such a comfort to you."