About the House

SALADS.

Red Vegetable Salad.—One pint of cold boiled potatoes, one pint of cold boiled beets, one pint of uncooked red cabbage, six tablespoonfuls of oil, eight of red vinegar (that in which beets have been pickled), one teaspoonful of salt, half a teaspoonful of pepper. Cut the potatoes in thin slices and the beets fine, and slice the cabbage as thin as possible. Mix all the ingredients. Let it stand in a cold place one hour; then serve.

Oyster Salad.—One quart of oysters, one pint of celery, one-third teacupful of mayonnaise dressing, three tablespoonfuls of vinegar, one of oil, salt, pepper, one tablespoonful of lemon juice. Let the oysters come to a boil in their own liquor. Skim well and drain; season with the oil, salt, pepper, vinegar, and lemon juice. When cold put in the ice-box for two hours. Scrape and wash the whitest, tenderest part of the celery and cut in thin pieces. Chill when ready to serve, drain the celery, and mix with the oysters and half of the dressing. Arrange in the dish, pour the remainder of the dressing over and garnish with white celery leaves.

Egg Salad.—Arrange a head of lettuce on a platter; cut six hard boiled eggs in half crosswise; take out the yolks and pound them fine; mix with one and a half teaspoonfuls of mustard, pepper, and salt, and enough vinegar to thin sufficiently. Cut a little of the end of each half egg to make it stand, arrange among the lettuce leaves, and fill with the dressing.

Nut and Celery Salad.—Take one cupful of walnuts and blanch them by covering with boiling water and allowing to stand ten minutes, then chilling them in ice water, and drying them with a towel. Cut into inch pieces sufficient white celery to make one pint, mix with the nuts, add one tablespoonful of orange rind minced fine, and one tablespoonful of chopped parsley. Marinate with French dressing, and garnish with the blanched tips of celery.

Herring Salad.—Heat through by turning on the stove three well-smoked herring. Then tear off the heads and pull the skin away; split, take out the backbones, and cut up into small bits, or, to shred them is better. Put in a salad bowl, add the small chopped onion, two hard boiled eggs, chopped, and one boiled potato; cut fine with a teaspoonful of chopped parsley; season with a teaspoonful of salt, one of pepper, three tablespoonfuls of vinegar, and two of oil; mix well and if you have it, decorate with a boiled beet.

EGGS.

Curried Eggs.—Slice two onions and fry in butter, add a tablespoon of curry powder and one pint of good broth and stock; stew till the onions are quite tender, add a cup of cream, then flour, then add eight or ten hard-boiled eggs cut in half, and serve.

Eggs a la Suisse.—Spread the bottom of a dish with two ounces of fresh butter; cover this with grated cheese; break eight whole eggs upon cheese without breaking the yolks. Season with red pepper and salt, if necessary. Pour a little cream on the surface, strew about two ounces of grated cheese on the top and set the eggs in a moderate oven for about a quarter of an hour. Pass a hot salamander over the top to brown it.

Creamed Eggs.—Boil six eggs twenty minutes. Make one pint of cream sauce. Have six slices of toast on a hot dish, put a layer of sauce on each one and then part of the whites of the eggs cut in strips. Rub part of the yolks through a seive on to the toast. Repeat this and finish with a layer of sauce. Place in the oven for about three minutes. Garnish with parsley and serve.

Eggs Bronille.—Six eggs, half a cup of milk or cream, two mushrooms, one teaspoonful of salt, a little pepper, three tablespoonfuls of butter, a slight grating of nutmeg. Cut the mushrooms into dice and fry them for one minute in one tablespoonful of butter. Beat the eggs, salt, pepper, and cream together and put them in a saucepan; add the butter and mushrooms; stir over a moderate heat until it begins to thicken; take from the fire and beat rapidly until the eggs become quite thick and creamy. Have slices of toast on a hot dish, heap the mixture on these, and garnish with points of toast. Serve immediately.

BEANS.

Baked.—Wash and soak one quart of beans over night. In the morning pour off the water and put on to boil with three quarts of cold water. When the beans begin to boil pour off the water and add three quarts of boiling water. Wash one pound of salt pork; when the beans begin to crack pour off the water and put beans in a granite or tin pan with the pork in centre, mix together two teaspoonfuls of salt and one of pepper, and sprinkle a little of this on each layer of beans. Add enough hot water to cover beans, and bake in a slow oven for eight to ten hours, and serve in dish they are baked in.

Dried Lima Beans with White Sauce—Soak one pint of beans over night. About two hours and a half before dinner pour off the water. Put the beans on to boil in two quarts of boiling water; simmer for two hours; pour off the water, which save for soup; beat together one generous tablespoonful of butter, one teaspoonful of flour, and a little pepper and salt; stir this into a pint of hot milk, season the beans with pepper and a teaspoonful of salt; add the sauce and simmer gently for twenty minutes and serve.

Savoy Beans.—Cook the beans as for white sauce; fry two ounces of salt pork or smoked bacon, take up the pork and into the fat put one tablespoonful of chopped onions; cook for five minutes, then add the beans, one tablespoonful of salt, and one-fourth teaspoonful of pepper. Cook for fifteen minutes, stirring frequently. Before serving add a teaspoonful of chopped parsley. Serve in a hot dish and garnish with the slices of pork.

Bean Soup.—Take one pint of beans, wash and soak them over night, put on to boil in two quarts of cold water; when the water boils pour off and add two quarts of boiling water, add a spray of dried celery and cook steady for three hours. Put into a stewpan one tablespoonful of drippings and one onion minced fine and one tablespoonful of flour. Cook slowly for twenty minutes. Then pour water from beans on this, stirring all the while. Mash beans into a paste and add the other ingredients. Season with salt and pepper, rub through a sieve, return to the fire; when the soup boils up add one pint of hot milk and one tablespoonful of butter.

HINTS FOR THE HOME.

A wick that is too wide for the lamp or stove may be slipped in quite easily if it is first starched, dried, and ironed. The starch will not interfere with its duty as conductor of oil.

If honey becomes sugared or candied place the jar in hot water for several hours. The honey will become smooth and clear. Be careful to keep out every drop of water.

A piece of coarse wide shoestring makes the strongest and most lasting of hangers for men's and boys' heavy coats.

To test the cake while it is baking use a split straw, inserting the split spread. The dough adhering to the end tells the condition of the cake.

To Clean White Satin.—Mix fine sifted breadcrumbs with powdered blue, and rub these thoroughly all over the satin, then shake it and dust with a soft handkerchief. Brush the way of the nap with a piece of new flannel. This process is very useful for cleaning the edge of a skirt, and if necessary apply a second supply of breadcrumbs, etc.

Cream Furniture Polish.—Take raw linseed oil, six ounces; white vinegar, three ounces; butter of antimony, half an ounce. Mix the linseed oil with the vinegar by degrees and shake well so as to prevent separation, add the antimony and mix thoroughly.

When blankets are scarce and the money for more is not forthcoming, the deficiency can be made good by spreading a sheet or two of newspaper or brown paper between the bed coverings. A useful substitute for an eiderdown quilt is made of brown paper and a sheet of wadding. Tough brown paper should be selected, and it should be well ironed to prevent its cracking. A thickness of wadding is placed between the sheets of paper, and the edges should be made neat by binding with braid or tape. The quilt should be stitched through here and there to prevent its getting out of order.

The tooth brush, even if much used, seldom gets properly treated by cleanly folks. The tooth brush is not sufficiently cleansed by being rinsed in hot and cold water. Keep a phial bottle on your washstand containing a solution of boric acid and twice a week after rinsing the tooth brush dip it into a little boric solution and hot water. Stand for a few minutes then shake out and dry. A few drops of the boric acid solution on the tooth brush tends to keep the teeth and gums healthy. The tooth brush should always be placed in an airy position so that it dries thoroughly.

On Clean Saucepans.—The advantages of a clean saucepan are not those of appearance only, great as they are. A clean saucepan gets hot much more quickly than one that has a thick outer coating of soot and dirt, which can be actually scraped off with a knife! That this is no exaggeration can be but too easily proved. A French chef who has spent some years in England remarked that English cooks did not know the difference between a dirty saucepan and a clean one; and the indictment, severe as it is, has a foundation f truth. Directly a saucepan is emptied it should be filled with water, a piece of soda added and set on the fire to boil out.

To preserve eggs in the old-fashioned way proceed as follows: To every gallon of water put one pound of quicklime; pour the water when boiling on the quicklime and let it stand for twenty-four hours. Procure a wide-mouthed earthenware pan, well glazed inside, and large enough to hold a hundred eggs. Place the eggs carefully in the jar, discarding all that have thin shells or are in the least cracked. Pour in the lime-water, cover over the vessel with a plate, stand it in a cellar, but not on the floor.

FIFTY CENTS

IN some conditions the gain from the use of Scott's Emulsion is very rapid. For this reason we put up a fifty-cent size, which is enough for an ordinary cough or cold or useful as a trial for babies and children. In other conditions the gain is slower—health cannot be built up in a day. In such cases Scott's Emulsion must be taken as nourishment; a food rather than a medicine. It's a food for tired and weak digestions.

Send for free sample

SCOTT & BOWNE, Chemists, Toronto, Ont.

50c. and $1.00. All druggists

A SPRING TONIC.

Weak, Tired and Depressed People Need a Tonic at This Season to Put the Blood Right.

Spring blood is bad blood. Indoor life during the winter months is responsible for weak, watery, impure blood. You need a tonic to build up the blood in the spring just as much as a tree needs new sap to give it vitality for the summer. In the spring the bad blood shows itself in many ways. In some it breeds pimples and eruptions. In others it may be through occasional headaches, a variable appetite, perhaps twinges of neuralgia, or rheumatism, or a lazy feeling in the morning and a desire to avoid exertion. For these spring ailments it is a tonic you need, and the greatest blood-making, health-giving tonic in all the world is Dr. Williams' Pink Pills. Every dose helps to make new, rich, red, health-giving blood, which reaches every nerve and every organ in the body, bringing health, strength and energy to weak, despondent, ailing men and women. Here is proof. Mrs. Chas. Blackburn, Aylesford Station, N. S., says: "For the past ten years Dr. Williams' Pink Pills is the only medicine I have taken when I found I needed a medicine. Last spring I was feeling poorly, was weak, easily tired and depressed. I got three boxes and they made me feel like a new person. These pills are the best medicine I know of when the blood is out of order."

Thousands of people not actually sick need a tonic in the spring, and to all these a box or two of Dr. Williams' Pink Pills will bring new energy and new strength. To those who may be more seriously ailing, who are suffering from any of the ailments due to bad blood—a fair treatment with these pills will bring new health and vitality. You can get these pills from any medicine dealer or by mail from the Dr. Williams' Medicine Co., Brockville, Ont., at 50 cents a box or six boxes for $2.50

FAMILY OF WOMEN FARMERS.

How They Manage a 200 Acre Place in England.

One of the most remarkable farms in existence is Brockwell Farm, near Aylesbury, England. It is situated in charming country overshadowed by the Chiltern Hills, and consists of 320 acres. A portion of this is let off for shooting, leaving a farm of 200 acres.

It was originally owned by Capt. Scott, and is now carried on entirely by his six daughters and two sons. The family of lady farmers do every part of the agricultural and dairy work, ploughing the land, making their own hayricks and despatching their dairy produce to market. On butter making day, Friday in each week, the sisters are astir as early as 3 o'clock in the morning and all the butter is made before breakfast.

Each member of the family has been well educated, and every one plays some musical instrument, so that the evening hours at Brockwell Farm are anything but dull. Probably nowhere in England could there be found the equal of this farming family.

It is interesting to have evidence that women can actually manage and work satisfactorily in farming enterprises, especially as, owing to the efforts of Lady Warwick and others, a number of young girls are now being trained for this occupation.

SAFETY FOR CHILDREN.

Baby's Own Tablets is the only medicine that gives the mother the guarantee of a government analyst that it contains no poisonous opiate and is absolutely safe. This is worth much to every mother who cares for the future welfare of her child. The Tablets are good for the tenderest baby or for the well grown boy or girl, and cure the minor troubles that are inseparable from childhood. Mrs. W. J. Macintosh, Clam Harbor, N. S., says: "I have used Baby's Own Tablets for constipation, vomiting and colds and have found them a splendid medicine. I give the Tablets all the credit for the splendid health my little one now enjoys." The wise mother will always keep a box of these Tablets on hand. They can be got from any druggist or by mail from The Dr. Williams' Medicine Co., Brockville, Ont., at 25 cents a box.

HOUSEHOLD COMPLAINTS.

"I declare it is dreadful the way people treat me," complained the Window, "I am always ready to shed light on any subject, yet I am frequently shut up."

"Look at me," returned the Door. "It is my daily custom to afford people an opening, yet they are always giving me knocks."

NO ADULTERATION OR COLORING MATTER IMPURITIES OF ANY KIND IN

"SALADA"

CEYLON NATURAL GREEN TEA.

Put up in sealed lead packets to preserve its many excellent qualities

40c, 50c and 60c per lb. At all Grocers

HIGHEST AWARD ST. LOUIS, 1904.

"PRESENTED AT COURT"

YOUNG LADY TELLS OF WHAT SHE HAD TO GO THROUGH.

How She Was Presented — A Delightful Glimpse Behind the Scenes of Court Life.

The happiest moment of my life came when I was told by my mother that I was to be presented at the Court of King Edward and Queen Alexandra, writes a pretty debutante in London Answers.

We at once began to make preparations for the great event, and these are on no inconsiderable scale.

WHAT "DREAMS OF DRESSES" COST

The necessary wardrobe is no small matter. A simple Court dress by Paquin will cost anything from $750 to $1,000, not including lace, which may be a family heirloom above price. The debutante's bouquet may include $125 worth of costly orchids and hothouse blooms. As to gloves, the regulation twenty-four-button Court gloves will cost $5 or $12.50 a pair, at least, in a Bond Street shop, and the correct shoes cost $25 a pair.

Only two hundred "presentations" are allowed at each Court, and about five hundred "attendances." No lady not officially connected with the Royal Household may "attend" more often than once in three years.

My mother's name and my own had been sent in at the beginning of the year, and in due course, one morning, we received the severely plain cards of invitation bearing the date of the court we were to attend. Of course, we knew the "dress regulations"—Court bodice well off the shoulders; three white plumes for the debutante, distinctly showing on the head from the front; and a train at least four yards long. All this information was sent with the cards. The so-called "high" bodice, which is in reality a square-cut, low one, is only permitted if one can produce a medical certificate proving one is in delicate health.

One would not think a white dress would take long to choose; but I know mother and I fairly lived in the impressive saloons of the Court dressmaker—a frigid autocrat who invariably sat upon our timid suggestions and nipped in the bud our shy preferences.

THE ART OF TRAIN MANAGEMENT.

When the materials, trimmings, flowers were selected, and a longish interval had elapsed, we were "tried on"—at first in the rough, so to speak; and at long length in all our completed glory. My gown looked deliciously pure and deceptively simple. My ornaments were pearls, and mother's diamonds.

Such chinks and crannies of time as we had left from the dressmaker during this period of preparation were more than filled up with minor engagements, such as those with the hair-dresser, the Court professor of deportment, and, above all, consultations with my "social godmother"—the great lady of title who was to "present" me. The deportment man rehearsed with me the needful curtsy, which was to be accompanied by a peculiar sidelong, sliding step, which gets you across the room without turning your back to anyone.

Our professor of deportment also taught me how to manage my train with skill and how to keep my balance in my high-heeled shoes on a highly polished floor. For there is a tradition at Buckingham Palace about a tall awkward girl of high rank who caught her heel in her dress when descending the grand staircase, and rolled from top to bottom like a mummy, hopelessly involved in her gorgeous satin train!

When the great day itself dawned we began dressing immediately after dinner in the evening. Everyone seemed anxious to assist in dressing me.

A crowd had assembled to see us start. I fondly imagined it was an admiring crowd; but I soon knew better. Eventually we entered St. James's Park, and fell into line among the miles of carriages that stretched along the Mall. Here, too, crowds were assembled, and for over an hour we were entirely at the mercy of the people who gazed in at the windows and criticised us most cruelly, considering our entire helplessness. Indeed, we were not sorry when our carriage dashed through the gates of the Palace, and drew up before the main entrance.

MANNERS "UP WEST."

To my terror we were invited into a side room where the Royal dressers inspected us as a last precaution. We passed muster, fortunately, and then trooped with the crowd up the grand staircase. Half-way up we passed one of the Queen's pages, who took from me one of my pink cards, at the same time shooting a keen glance at me to see if I were dressed "according to regulations."

A barrier of velvet ropes divided our saloon from the one next in the suite, and as the latter emptied, this barrier was raised by two gigantic officers in the dazzling uniform of the First Life-guards. The minute the barrier was raised we all crushed through in a glittering heap with that insane desire to be first which governs all crowds. Sharp elbows gave sly digs, jewelled bracelets scratched unmercifully, flowers and tempers were lost, and we struggled constantly in spite of the general rebuke of the officers: "Quietly, if you please! Gently, ladies!"

KISSING HANDS AND CURTSEYS.

As we approached the fatal doorway we fell into single file, and an officer whispered quickly in our ear the requisite number of curtsies, indicating how many members of the Royal Family were present. The Queen, we learned, had not yet retired. This fact made a great difference to the debutantes, because one "kissed hands" only if her Majesty were present; whereas, if one of the princesses had taken her place one merely curtsied.

We waited and waited, but suddenly—almost without warning—my train was deftly taken off my arm and spread out in all its shining glory. I wondered vaguely if all those women and officials could hear my thumping heart. It seemed like one of those nightmares in which a mad bull is after you, and your limbs refuse to move! Mechanically I grasped my precious pink card, glided through the doorway, and was dimly conscious of a monstrous mirror on my left and a row of magnificent giants in scarlet and steel on the right, forming a passage with their drawn swords.

Someone on my left took the crumpled card from my trembling hand, and like a girl in a dream I heard my name: "Miss——. Presented by the Countess of——"

AND STILL ALIVE.

Queen Alexandra's lovely face flashed a sweet smile at me, whilst King Edward looked down from his throne with all the good nature and kindly tact and sympathy for which he is famous the world over. The "kissing hands" over, I began my tremendous elaborate series of curtsies, wondering at my own skill in avoiding my voluminous train. I thought they would never end; but at last felt my train being unceremoniously rolled up, and, it seemed to me, fairly flung at my head.

By good luck I caught it before it capsized my feathers, took a long breath, and realized that it was all over, and I was still alive!

RAINY RIVER MAN HAD TROUBLES

TILL DODD'S KIDNEY PILLS CURED HIS KIDNEYS.

Then His Rheumatism and Other Pains Vanished Once and For All — His Case Only One of Many.

Barwick, Ont., Apr. 9 — (Special). — That Dodd's Kidney Pills will cure Rheumatism, or any other disease resulting from disordered Kidneys is the experience of many of the settlers in this Rainy River country. The case of William John Dixon, of this place, is a fair sample of the work the great Canadian Kidney Remedy is doing.

"I had Rheumatism so bad I had to use a stick to walk. I had pains in my back and right hip, and I had no comfort in sleeping.

"I could no more than dress or undress myself for nearly two months, and I was for nearly three weeks I could not lace my right shoe.

"My brother advised me to try Dodd's Kidney Pills, and I did so. After taking three boxes I could walk around and lace up my shoes and do my work. Six boxes cured me completely."

Dodd's Kidney Pills are the one sure cure for sick Kidneys. Sick Kidneys are the cause of nine-tenths of the ills the human family suffers from.

WON BY A RETORT.

When Mr. Olney was the United States Secretary of State, he insisted that all Consuls should be able to speak the language of the country to which they were appointed. One very wideawake politician sought a Consular post in China. To him Mr. Olney said:—

"Are you aware that I never recommend a man who cannot speak the language of the country to which he is sent? Now, I suppose you cannot speak Chinese?"

The applicant smiled, and replied:—

"If you, Mr. Secretary, will ask me a question in Chinese I shall be happy to answer it."

The retort gained him the post.

Nine-tenths of what the everage man knows is of no earthly use to him.