About the House

Fruit-Pieplant Pie.—Take three heaped cups of chopped piepiant and one cf seeded and chopped raisins, and add three Boston crackers rolled fine. To this add two-thirds of a cup of molasses, one and a half cups of sugar, a teaspoonful of butter, a pinch of salt and spice to taste. This amount will make three pies. Bake with two crusts. Try this this fall when, after the rains, there are fresh crisp stalks of pieplant to be had.

Stuffed Tomatoes.—Cut a slice from the stem end of the tomato. Scoop out the seeds and pulp. Mix the latter with an equal amount of buttered cracker crumbs. Season to taste, fill in the cavities of the tomatoes and bake till the crumbs are brown.

Cottage Puddings.—Cream together a cup of sugar and one-fourth cup of butter; add a beaten egg, two-thirds of a cup of milk and one and a half cups of flour. Bake in a flat pan till done—thirty or forty minutes. Serve with a fluid sauce—a lemon sauce is nice.

Canning Rhubarb.—Of the many ways tried, I find this method the best: Peel and cut the stalks into inch pieces. Cook them in as little water as possible without sugar or salt. Seal while hot. When opened it will taste fresh and have lost some of its acidity. My experience in canning in cold water is that it tastes musty when opened.

Jumbles.—Three-fourths of a cup of butter, one and a half cups of sugar, three eggs, three tablespoonfuls of milk, flour to roll, and a teaspoonful of baking powder; roll, sprinkle with granulated sugar; gently roll it in; cut out, with a hole in centre and bake.

Rosettes.—To the yolks of three eggs beaten very light add one quart of milk, a piece of butter the size of an egg cut in little pieces into the milk and eggs, three coffee cups of flour, a little salt, three teaspoonfuls of baking powder, and, lastly, the whites of the eggs beaten very light and stirred quickly into the mixture. Bake in a quick oven.

Orange Short Cake.—One quart of flour, two tablespoonfuls of butter, two teaspoonfuls of baking powder, thoroughly mixed with the flour; mix (not very stiff) with cold water, work as little as possible, bake, split open, and lay sliced oranges between; cut in squares and serve with pudding.

Fig Pudding.—One-fourth pound of figs, chopped fine, one-fourth pound bread crumbs, one-fourth pound of brown sugar, one-fourth pound suet, one-fourth pound candied lemon peel and citron, one nutmeg and five eggs; mix them thoroughly, put in a mould and boil or steam four hours.

Bread Pudding.—One coffee cup of bread crumbs, dried and rolled fine; one teacup of sugar, one quart of milk, one teaspoonful of ginger, a little salt, three eggs (saving out the whites of two). When baked spread jelly over the top, then a frosting made of the whites of the eggs, and one tablespoonful of sugar. Return to the oven until slightly browned.

Apple Tarts.—Pare, quarter, core and boil in a half teacupful of water until very soft, ten large apples; beat till very smooth, then add the yolks of six eggs or three whole eggs, juice and grated rind of two lemons, half cup of butter, one and a half cups of sugar or more, if not sweet enough; beat all thoroughly; line little tart tins with puff paste, and fill with the mixture; bake five minutes in a hot oven.

Porcupine Cake.—One large cup of white sugar, one half cup of butter, one egg, one cup of sweet milk, one and one-half teaspoonfuls of baking powder, two cups of flour; mix above ingredients together as usual, and bake; when the cake is cold, and just before serving, pour the following cream over it, after having put a teaspoonful of soft almonds over the top of it: Cream two eggs, one quart of milk, one cup of sugar, two tablespoonfuls of cornstarch, one-half teaspoonful of vanilla; dissolve the cornstarch in a little milk, add beaten eggs, sugar and rest of the milk, and cook as a custard.

PACKING TRUNKS.

This is a subject upon which there is a variety of opinions among our matrons. In a recent discussion the following views were expressed by one who claims to have had some experience in the matter:

"After you are persuaded that everything has been crowded into your trunk, add something more, even if you have to sit on the lid, and you will far less confusion at your journey's end, than if no attention had been given to filling every crack and crevice so that things will not have a chance to rattle round and get acquainted with each other before you are ready to have them.

"If you wish to put in boxes, or a hand mirror, or pictures, put the in the middle of the trunk between the skirts of woollen dresses. Books can be tucked into chinks and corners, but boxes and things breakable require a place where there will be the least friction, and this is always in the middle, provided that the trunk is closely packed.

"It is a mistake to think that articles put in the top of a trunk will be less liable to get mussed up than those at the bottom. Men who handle trunks are no respectors of position, and are just as liable to land one on the top or end as on the bottom. Long experience, therefore, has taught that the only safe and reliable way is to pack slowly, to crowd, in fact; and if this can be done in no other way, to finish by filling every possible spare corner with crumpled newspapers, to keep things from shaking about."

HOUSEWIFE PROVERBS.

A time for everything and everything on time.

Clear up as you work; it takes but a moment then, and saves time afterwards.

An hour lost in the morning has to be run after all day.

Do not make unnecessary work for others.

A hot fire for roasting and a clear fire for broiling.

Poor food makes poor blood.

Study to economize strength, time and money.

White meats well done, dark meats underdone.

Never leave soap lying in the water.

Actual pleasure and culture may be found in the humdrum duties of every day life if they are done in the right spirit and with the determination to do everything in the best possible time and way.

The secret of nice broiling is frequent turning.

All articles to be fried should be thoroughly dried and slightly warmed.

Economy does not mean stinginess, but the art of making the most and best of the means and materials at hand.

The oven can afford to wait for the cake but not the cake for the oven.

A good cook wastes nothing.

Do not use newspapers to wrap about anything eatable.

WHAT IS EXPECED OF A MOTHER.

In thinking over what is expected of the average woman who becomes a housekeeper, wife, and mother, it occurs to a recent writer that she must be master of all the arts and sciences in order to properly fill her position. Her education, to be complete, must be perfect along many lines. She must be entertaining and accomplished, to charm her husband and her husband's friends; she must be a well-rounded housekeeper, understand cooking thoroughly, else how can she direct the energies of her domestic in that line? She must be well acquainted with the sanitary code, to see that her house is well ventilated, properly heated, and the plumbing in good condition; must know how to attend to the marketing and general buying, so that sufficient economy may be practiced; must make all her own calls, and her husband's as well, to keep in touch with her social duties; her knowledge of sewing must be such as to keep the family mending done, if not to fashion the clothes; then, when the children come, she must be a trained kindergartner, and then, later on, she must remember all she ever learned at school or college, so as not to be put to shame by the girl or boy of the twentieth century, while at the same time she must be young again to enter into their joys and sentiments, and see that their companions are what they should be, and when sickness comes mother is expected to be a trained nurse, ready to be up day and night, taking the temperature, giving the medicine.

AH SIN IN THE KITCHEN.

He's a Very Good Kitchen Maid in the West.

In British Columbia our "neat-handed Phyllis" (one wonders if Milton ever had his best china smashed) is replaced by Ah Sin, who has good points about him, although his failings do not lean to virtue's side. Ah Sin is clean, diligent, methodical (he will see that the children do their lessons while he cooks the dinner), adaptable, and his memory is marvellous. He told a mistress who asked him for a cookery book to look up the recipe of a cake she had made that she "must have heap poor brain." But sometimes he is too adaptable—as when the mistress, going out early to Church one Sunday, returned to find him asleep in her bed, with her own nightdress on. He had thought her gone out for the day, and was enjoying a little Sabbath rest, he said! He cooks exquisitely, but is not fastidious. Sad is the story told of a pet fox terrier who fell into the hands of a Chinese help. Fido was its name, and before going out on a round of visits one day its mistress gave explicit instructions to Wong, her new Chinese boy, to take great care of Fido and get the dinner ready at seven. A few hours later the lady returned, and, as usual, her first thought was of her little dog. No Fido came running out at the sound of her voice. Fearfully she made her way to the kitchen. "Wong, where is Fido," she asked. "Fido he alright, he looking heap good," replied Wong, cheerfully, and opening the oven door with a flourish, disclosed a little figure lying trussed in the dripping-pan, adding with pride, "I baste him all the time." As much as $500 per annum is paid in British Columbia to a well-trained Chinaman.

NECESSARY.

"Young man," said the friendly adviser, "whatever you do, avoid debt." "I guess that's what I'll have to do," was the answer, "unless my credit gets better."

CONTINUE

Those who are gaining flesh and strength by regular treatment with

Scott's Emulsion

should continue the treatment in hot weather; smaller dose and a little cool milk with it will do away with any objection which is attached to fatty products during the heated season.

Send for free sample.
SCOTT & BOWNE, Chemists,
Toronto, Ontario.
50c. and $1.00; all druggists.

ALWAYS HOLIDAYS.

There Will be 388 in 1906 in Different Countries.

Holidays are, of course, universal, though each nation has its own methods and times for celebrating special events. England has not the monopoly of heroes, saints, and other inducements for a general abstention from work. Indeed, so far as the British Isles are concerned, a bank holiday is a rare event—that is, compared with the rest of Europe. Turkey, for instance, has no fewer than twenty-one general holidays in the course of twelve months and this record is very nearly equalled by Japan and the numerous republics in South America.

It is, therefore, not a matter for surprise that the aggregate number of holidays for 1906 should amount to 338, involving 217 different days. The difference in totals is accounted for by the fact that several anniversaries are celebrated on one particular day. Thus, June 4th is appropriated by Australasia, Western Australia, Italy, New Orleans, and Roumania for a holiday, each one having a distinct origin.

Republics have a weakness for celebrating Independence Day. There are nineteen of these states, and each has its special anniversary. At their head we have the United States, the minor lights including Hayti, Cuba, Argentina, and Peru.

China, apparently, has only one day that can be called a bank holiday. It goes by the romantic name of the Chinese Dragon Festival, and is celebrated with great pomp. It is, however, a sort of double-barrelled carnival, for it is also the birthday of the Emperor.

The Russian calendar is somewhat plentifully besprinkled with holidays, and it only needs the birth of a royal prince to induce the loyal Russian workmen to take a holiday. They celebrate Christmas Day on the 7th of January, and New Year's Day on the 14th of the same month. This is due to a fondness for the old style system of reckoning the passing of time.

Out of this total of 338 only six bank holidays—including Good Friday and Christmas Day—are credited to England. But Ireland, having recently decided to add St. Patrick's Day to the list, has seven, or two more than Scotland. Japan is more generous, however, and her list of sixteen holidays includes several picturesque aniversaries of dead heroes, with even more picturesque names. The early harvest has its own festival day, and the Imperial Banquet Day is rigorously observed throughout the Mikado's dominions on January 5th. Easter, Whitsun, and Christmas are, of course, duly celebrated by the Christian element in the population.

DEATH SEEMED NEAR.

Three Doctors Baffled But Dr. Williams' Pink Pills Came to the Rescue.

Just a few months ago the home of Mr. James Beers, of Emerson, N. B., was filled with sorrow. It seemed that death would claim the life of their bright little girl. To-day this gloom is changed to joy. The little one is no longer ill, but is now bright, active and happy. Dr. Williams' Pink Pills brought this change after three doctors had failed. Concerning this illness and cure Mrs. Beers says:— "At the age of six my little girl became very ill. At different times for the next year and a half three doctors treated her without benefit. She was terribly run down and her blood was nothing but water. Then dropsy set in. She would swell so that her clothes were much too small for her. Her legs and feet were nearly twice their natural size. To make her torture worse rheumatism set in. Her state was pitiable. Sometimes we thought she could not live much longer and for three months she could not walk a step. To touch her was to cause her the greatest agony. The doctors were baffled — they could do nothing for her and as a last resort we began the use of Dr. Williams' Pink Pills. She took the pills several weeks when we saw there was a slight improvement. The improvement gradually became more marked and by the time she had taken twenty-one boxes her cure was complete. It is now nine months since she took the pills, and she is now as well as she ever was and goes to school every day. I cannot speak too highly in favor of Dr. Williams' Pink Pills for I feel they saved my little girl's life."

Watery blood is the cause of over half the sickness which prevails to-day. To have health, strength and happiness you must have rich, red blood. Dr. Williams' Pink Pills make this rich, red blood, that is why they cure anaemia, indigestion, loss of appetite, rheumatism, neuralgia, nervous troubles, heart palpitation and all the ailments peculiar to growing girls and women. Sold by dealers in medicine or by mail at 50c a box, or six boxes for $2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

SERVED BY WOMEN.

A large number of women are employed at the Vatican solely for keeping the Pope's wardrobe in perfect condition. No spot or stain may disfigure his garments, and, as he always appears in white, even a few hours' wear deprives the robes of their freshness. Women are permitted to serve the Pontiff in this one respect, as male attendants are not considered suitable for the work. Only the most delicate materials are used—moire silk in summer and a specially-woven fine cloth in winter.

She: "I wouldn't marry the best man on earth!" He: "Of course not; the bride never marries the best-man."

AS HEALTHFUL AS IT IS GOOD

"SALADA"

CEYLON GREEN TEA

Is not adulterated in any shape or form, and because pure is healthful.

Lead Packets only. 40c, 50c and 60c per lb. At all Grocers.
HIGHEST AWARD ST. LOUIS, 1904.

COBALT-The World's Richest Silver Mining Camp

THE COLUMBUS COBALT SILVER CO., Limited.

Authorized Capital Stock, $450,000. Shares $1 each.

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The company owns as a mining claim, free from any encumbrances, the favorably and well-known Columbus Mine of 40 acres, which has a 5-foot vein, one foot being high-grade cobalt, with good silver value, at only four feet depth, located in Coleman Township, near Giroux Lake, in a most favorable location nearby many of the big paying mines, such as the Drummond, Jacobs and others, and only a few feet from the famous Gillies timber limit, which is so rich in silver that the Government decided to develop it for the benefit of the public. The undersigned personally offers for sale at par only a limited number of shares, as it is expected that in a short time it will greatly advance. There is now a full force of miners developing the property. Send for full particulars. Mail your order, with marked cheque or express order, to the order of

DANIEL SIMPSON, P. O. Box 129, Cobalt, Ont.

Stock sold on the instalment plan.

LIVES SAVED BY BIRDS

A CANARY THAT TRAPPED THREE BURGLARS.

Pet Parrot Cried "Fire" and Saved His Mistress From Being Burned to Death.

Fire and burglars alarms have probably been the subjects of more patents than any other articles of domestic uesfulness, and yet, if people would only be persuaded, the finest alarm ever thought of is a deep-voiced parrot or an intelligent canary. Of course, if one decides to keep a parrot as a fire alarm it is well to teach him the word "Fire!" and when to use it. This, fortunately, was done in the case of Mrs. Annie Pattier, who some months ago would most certainly have been burned in her bed had it not been for Papaguay, her pet parrot, who succeeded in arousing her while yet there was time for escape.

It appears that in April last Mrs. Pattier had retired to rest one night and was locked in slumber, when a light which had been placed on the dressing-table was overturned. Papaguay, the parrot, who invariably took his night's rest on a movable perch placed near Mrs. Pattier's bed, was the first to awaken to a sense of danger by seeing the curtain blaze up, and immediately screamed out the word "Fire!" as loud as smoke and fright would permit him.

As Mrs. Pattier continued to slumber peacefully, PaPaguay flew on to the bed and, seeing one ear protruding from among the bed-clothes, shrieked "Fire!" into it with so much heartiness that eventually Mrs. Pattier also awoke to a sense of danger and in a higher key

ECHOED THE PARROT'S CRY.

She arose quickly, and with a shriek of terror fled from the room totally forgetting poor Papaguay, who had given her the alarm. But she had scarcely descended two floors when she recollected the parrot, and, regardless of the great danger she ran, made he way back to the room, now filled with smoke and flames, and, seizing the bird in her arms once more fled, this time to safety.

It seems almost absurd to state that a canary has ever been the means of bringing about the arrest of burglars, yet such a thing occurred no longer ago than June 25th last, when Mrs. W. McHenry, a well-known society woman living in Chicago, had her house broken into. Mrs. McHenry has a pet canary called Sulphur, which has the free run of the house, and invariably sleeps on the top of wardrobe in Mrs. McHenry's bedroom. On the night in question Mrs. McHenry was sleeping soundly when she was awakened by shrill cries from Sulphur, and, as the bird usually falls asleep as sunset and remains perfectly quiet until dawn, his mistress felt convinced that there was something wrong.

She was about to rise and turn on the gas, which was burning low, when three young men entered the room, made their way to her bedside, and demanded any money and valuables which she might possess. Mrs. McHenry, who proved herself a

REMARKABLY DARING WOMAN,

remembered that she had $100 in bills under her pillow, but determined to save the money if possible. She acknowledged that she had money in the house, but explained that it was all kept in the adjoining dressing-room, at the same time pointing to an open door. The three burglars immediately made a dash for the apartment, and as soon as they had entered it Mrs. McHenry rushed to the door, closed it with a bang and the three enterprising thieves were secured, for the door was fitted with a spring lock.

Mrs. McHenry then telephoned for the police and the three burglars were conducted to the cells, where they remained until the following day, when they were charged with being on Mrs. McHenry's premises "for an unlawful purpose" and sentenced to six months' imprisonment. In giving her evidence Mrs. McHenry explained the heroic part which the canary had played in the little drama, and even produced the bird in court, to the great admiration of the spectators and the chagrin of the burglars, who afterwards declared that, though they had always looked out for dogs while engaged in their professional duties, they never expected to be given away by a canary.

A REMARKABLE CASE

in which a dove succeeded in rousing a sleeping boy who was in danger of being burnt in his bed was brought under the notice of the writer a few years ago. It appears that the youth named Clarke, living in Manchester, England, had a pet dove, to which he was very much attached, and which he kept at night in his bedroom. The boy, who was in the habit of reading in bed and placing the candle on the pillow in order to obtain a better light, fell asleep one night before extinguishing the candle, which rolled over and set fire to the bedclothes.

The bird was awakened by the falling candlestick, and being frightened by the flames she hurled herself so ferociously against the bars of her cage in a wild endeavor to escape that the boy awoke and, at once realizing the danger, jumped out of bed, seized a jug of water, and dashed it over the burning clothes. But the flames had taken too firm a grip to be smothered so easily, and seeing this Clarke, who possessed plenty of pluck, seized the cage containing his pet, and dashed off to his father's room, arousing the inmates of the house en route. Assisted by half-a-dozen members of the household, armed with hand-grenades, the fire was soon under control, though not before the room was practically burnt out. The dove, who had undoubtedly saved the boy's life, was regarded as a heroine, and in recognition of her bravery received a brand new cage, in which, unfortunately, she died two years later.

MEDICINE FOR CHILDREN.

A medicine which keeps the babies and children well, or restores them to health when they are ill, is a priceless boon to humanity. Such a medicine is Baby's Own Tablets. These Tablets cure all stomach and bowel troubles, allay the pain of teething and give sound healthy, refreshing sleep. And the mother has the guarantee of a government analyst that this medicine does not contain one particle of the poisonous opiates found in so-called soothing mixtures and most liquid medicines. The Tablets are equally good for the newborn baby or the well grown child. Mrs. Robt. Currie, Loring, Ont., says— "I have found Baby's Own Tablets a splendid medicine for curing constipation and other ills of little ones." You can get these Tablets from any medicine dealer or by mail at 25c a box by writing The Dr. Williams' Medicine Co., Brockville, Ont.

PATENT TOASTER.

Toast, although generally regarded more in the light of a winter luxury, is eaten all the year round, and some persons are compelled to eat it instead of ordinary bread by reason of impaired digestion. A patent toaster that will enable them to make toast by a gas fire or over the flame of an acetylene lamp without acquiring any nasty flavor is the sort of article they require. This toaster is made of perforated tin; the flame does not reach the bread, but the heat gets there, and browns it without drying it up.