About the House

Lamb and Veal Ragout. — Cut some thin slices of bacon and lay them at the bottom of a saucepan, cover with layers of cold roast lamb and veal, sliced onions and young cabbage leaves, a seasoning of salt, pepper, and small pieces of butter being placed between each. Pour a cupful of strong stock over all, lay some slices of smoked sausage on the top, cover closely, and simmer gently for two or three hours. Serve with the slices of the sausage in the centre and a border of fried potatoes.

Strawberry Dumplings.—Mix together a pint of flour, a half teaspoonful of salt, and one teaspoonful and a half of baking powder, then rub in two heaping teaspoonfuls of butter. Mix to a soft dough with milk and roll out half an inch thick. Cut in rounds the size of a saucer; on each lay six or eight berries. Draw the edges together and pinch firmly. Lay close together in a greased pan and steam for twenty-five minutes. Stand in the oven for a moment to slightly dry the tops, then serve with a hard sauce into which has been beaten as many pulped berries as can be added without curdling the mixture.

Brown Kidney Stew.—Wash and wipe two good-sized beef kidneys, then from each lobe cut off the lighter outer part with a sharp knife, rejecting the central purplish core and white tubes. Wash the cut pieces again, place in a saucepan, cover with cold water, and heat slowly to the steaming point. Drain, cover a second time with cold water, heat and drain as before; repeat a third time. While the kidney is thus gently cooking prepare a brown sauce by browning one tablespoonful of butter in a pan, adding a large tablespoonful of flour and browning again. Stir in gradually one scant cupful of beef stock or water. When smoothly thickened add salt and pepper to taste, ten drops of onion juice, ten drops of Worcestershire and one tablespoonful of tomato catsup. Now add the drained kidneys, stand over hot water for ten minutes, add one tablespoonful of sherry, and serve, garnishing with toast points.

Old-Time Beef Soup.—Select four or five pounds of lean beef—shoulder, cross rib, or under round—in one large square piece, and order with it a marrow bone. Wash meat and bone, place in a kettle, cover with five quarts of cold water, and let stand on the table for at least an hour. Five hours before the soup is to be served place on the fire, cover and heat slowly to the boiling point, boil hard for a moment, then draw back where it will simmer slowly but steadily. Scrape and thinly slice sufficient carrots to measure one pint, scrape and grate carrots to measure one cupful and a half—the deeper red they are the better. Trim, wash, and thinly slice six large leeks or chop white onions to measure a half pint. Wash, cut into four-inch lengths, and tie together several stalks of celery—green tops will do. Wash and drain a half cupful of rice and cut fine one tablespoonful of parsley. In two hours add to the kettle the sliced carrots, rice, and one tablespoonful of salt. An hour later add everything but the parsley, which goes in five minutes before serving. Season when the last ingredients have been added. Stir frequently to prevent the rice sticking to the bottom of the kettle. This soup will bear reheating, and is, in fact, almost better on the second day than the first.

Dumpling are frequently served with this soup, and, with a slice or two of the meat, this will form a hearty and nutritious luncheon. Mix together a pint of flour, one-half of a teaspoonful of salt, and one large teaspoonful of baking powder. Stir to a soft dough with sweet milk, roll out an inch thick and cut in small biscuits. Dip into a shallow wide kettle a portion of the soup, pouring it through a strainer, and returning the rice and vegetables to the large kettle. Bring the clear soup to a sharp boil and drop in the dumplings. Cover and move the kettle to a point where it will keep boiling, but not too violently. Do not uncover for from fifteen to twenty minutes, according to the size of the dumplings. Then skim them out to a hot serving dish and return the soup to the large kettle.

Stuffed Peppers and Rice.—Cut off the stem end from the green peppers, remove the inside, and put them into a kettle of hot water, and gently simmer them for five minutes; drain them carefully, turning the opening down; prepare a mixture made of one cup of grated bread crumbs, one tablespoonful of melted butter, half a teaspoonful of salt, a teaspoonful of mushroom catsup, half a pint of cold boiled asparagus cut in small, even pieces, a tablespoonful of olive oil, and a teaspoonful of lemon juice. Mix thoroughly; fill the peppers; put them into a shall baking-dish; and cook for half an hour in a moderate oven, basting frequently with brown stock or hot water mixed with a teaspoonful of kitchen bouquet and as much melted butter. Arrange around a mould of hot boiled rice, and garnish with large pitted olives, made hot in what is left of the stock.

Crown Roast of Lamb. — The crown roast may have the centre filled with forcemeat balls made from the trimmings of the meat. Chop fine, season highly with salt and pepper, mix with an unbeaten egg, and roll into balls as large as a hickory-nut; saute quickly in butter in a hot frying-pan, and fill the centre of the meat. Mint sauce or mint jelly should be served, with a brown gravy and the vegetables. The jelly is made by bruising a bunch of mint and adding it to an ordinary lemon jell, straining out the night before setting it in the mould. A little green coloring will be needed to make it look as it should.

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HINTS FOR THE HOME.

Knives will take a brilliant polish if rubbed in powdered charcoal and then wiped on a soft linen rag.

When mixing starch the addition of a little turpentine will be found to produce a splendid gloss on the collars, cuffs and shirt-fronts.

Loaf sugar should be pounded and added to boiling green vegetables and vegetable soups. A piece of sugar should not be forgotten when seasoning sauces and gravies.

Patent leather boots should always be warmed before being worn in cold weather. A little olive oil rubbed into patent leather about once a week helps to preserve it and prevents cracking.

The wrinkle for cooking omelettes is to remember that it is better to use water instead of milk with the eggs. Whip the eggs till they are quite light and frothy, and sprinkle salt on a savory omelette when it is half cooked.

In hemming table cloths a thread always has to be drawn in order to have the end even. This necessitates cutting off a little strip of the goods. Save this piece, for later on, when time demands a darn, the threads, by ravelling, of this strip will be just the thing to put the darn in with.

In cutting breakfast bacon, lay the rind side down on the meat board, cut down to the rind as many slices as are needed, then cut it off in a block. Turn edgeways and cut off one end, then the other end, the inside, and last the rind, and you will have trimmed all the slices nearly as quickly as you could have trimmed one.

Save washing and dusters by using old newspapers for cleaning. They are excellent for window-polishers, first-rate for scouring tin-ware with, and are as good as a brush for polishing a stove. The prudent woman will always keep a good pad of newspapers 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.

Things a Guest Appreciates.—There are several small courtesies that can be shown a guest which will always be gratefully received. A wash cloth among the towels on the rack is a welcome sight to the tired and dusty traveller, and a clothes tree at the foot of the bed is also found handy. In one home I know of the guest always finds on the table in his room a plate of cookies or crackers, with a pitcher of lemonade, ice-water or milk.

To Dry a Wet Umbrella.—The best way to dry an umbrella, and to preserve it, is to leave it spread on the floor in the hall. When there is not enough room to allow that, reverse the usual method, and stand the umbrella in the corner with the handle down. The rain drips quicker off the points. The ordinary way collects all of the water at one place, where the cloth dries slowly and, therefore, rots the quicker. Never put several wet umbrellas together in an umbrella-stand.

To preserve furs from moths there is nothing better than to frequently take them out and shake them in the open air, but as one is apt to forget to do this regularly, and carelssness is fatal, it is well to use paraffin as a preservative. Take a drop or two of the oil into the hands, rub it on them, and then pass them over the fur. The paraffin will not injure the fur in the least, and its unpleasant odor will soon pass off in the air when winter wraps are again needed; but in the meantime it will quite prevent moths from carrying on their work of destruction. Another way to use paraffin is to sprinkle it on cloths, and to place these in the drawer or box in which fur is stored.

The Care of Birds. — If you wish to keen your pet bird in good health and song the following advice will be worth remembering: Don't leave a bird in a room which is being swept; dust injures the voice. Don't hang the bird in a window. Don't hang the bird in the sunshine except just after the bath, and only long enough to dry his plumage. Don't hang a bird where there are draughts, or in a kitchen where there is steam or damp air. Don't give it figs, sugar, or sweets. Don't allow the bird to fly about the room if you want his best songs. Don't feed it with mustard or turnip seed instead of sweet rape; they look like good rape, but are bitter, and as fit for a bird as sawdust is for you. Don't fail to change the water in the cup from which a bird drinks every day, and during hot weather several times a day.

"If fashion makes our bonnets any bigger," commented the fair young thing, "I don't know what the women will do." "I know," ventured the wise youth. "What? Revolt against fashion?" "No. Wear the bonnets."

Mother (policeman's wife): "Willie, I've been shouting for you this half-hour. How is it you are never here when you are wanted?" Son: "Well, mother, I suppose I take after father."

SWEETHEART'S "GHOST."

A Dead Girl Revisits Her Praying Lover.

The story of the return of the spirit of a dead sweetheart is told on the authority of the Rev. A. Chambers, of Brockenhurst, Hants, England, in the Occult Review.

The vicar relates how a young man in grief at the death of his sweetheart prayed earnestly and constantly for a sign that she lived beyond the grave. The sequel was that while at work in his office one day he looked up and saw the dead girl on the other side of the room. She moved a little towards him and tried to speak. When he rushed towards her she vanished.

After this occurrence he woke one night and found the girl standing by his bedside. Three times she laid her right hand across her mouth in a peculiar manner. Later he remembered that before the body of his sweetheart was put in the coffin he had tried to kiss her, and a sister pulled his head back and laid her hand across his mouth.

PALE, WEAK WOMEN.

Gain New Health and Strength Through Dr. Williams' Pink Pills.

Anaemia is just the doctor's name for bloodlessness. Dr. Williams' Pink Pills for Pale People actually make new blood. Can any cure be more direct or certain? Blood is bound to cure bloodlessness. Dr. Williams' Pink Pills cure anaemia just as food cures hunger. They cured Mrs. Clare Cook, a young English woman who recently came to this country from Portsmouth, England, and is at present residing at Prince's Lodge, Halifax Co., N. S., She says: "I am an enthusiastic believer in the value of Dr. Williams' Pink Pills as a cure for anaemia. I had suffered from the trouble almost from childhood, but a few years ago it developed into a severe type of the trouble. y skin was pale and waxy; my lips seemed bloodless, and my entire system was run down. I suffered from headaches, dizziness and weak spells, and my friends feared that I was going into a decline. I tried tonics and emulsions, but without benefit. Then a friend who had used Dr. Williams' Pink Pills for the same trouble advised me to try them. In a short time they began to help me and in a couple of months I was quite well, the color having returned to my face, my appetite improved and I had gained in weight. I can strongly recommend Dr. Williams' Pink Pills to all anaemic girls and women."

The pale anaemic person needs only one thing—new blood. Dr. Williams' Pink Pills do only one thing — they make new blood. They won't cure any disease that isn't originally caused by bad blood. But when Dr. Williams' Pink Pills replace bad blood with good blood they strike straight at the root and cause of all common diseases like anaemia, headaches and backaches, rheumatism, indigestion neuralgia, St. Vitus dance, kidney trouble and the secret troubles that every woman knows but none of them like to talk about, even to their doctors. Dr. Williams' Pink Pills are sold by all medicine dealers or by mail at 50 cents a box or six boxes for $2.50 from the Dr. Williams' Medicine Co., Brockville, Ont.

PERSONAL POINTERS.

Interesting Gossip About Some Prominent People.

The Duke of Connaught is one of the most experienced horticulturists of the day. When at home at Bagshot House the Duke busies himself almost every day in his garden. He lays out the beds with his own hands, and has quite a remarkable knowledge of botany.

There is at least one society leader who has not yielded to the prevalent craze for the guitar, and that is the Duchess of Roxburghe. Now, as heretofore, it is the banjo which her Grace favors and plays really well. She sings "coon" songs delightfully. It is said that to her rendering of these simple ditties she owes her great popularity with the Princess of Wales, who is very fond of them.

Lord Leconfield, who has just celebrated his thirty-fourth birthday, is a nephew of Lord Rosebery. He is unmarried, and his mother often acts as hostess for him. Lord Leconfield, who served with distinction in the Boer War, owns about 100,000 acres of land, and has a rent-roll of $450,000 a year. His London house in Chesterfield Gardens is one of the finest mansions in the Metropolis, whilst his country seat, Petworth, is one of the show-places of Sussex, and has been named "The House Beautiful."

Sir Lawrence Alma-Tadema, the distinguished painter, is a strong believer in the luckiness of numbers. His lucky number is seventeen. His wife, he will tell you, was seventeen when he first met her; the number of the house to which he took her when they were married was seventeen; his present house bears the same number doubled; and the first spade was put to the work of rebuilding it on August 17th in 1886. It was on November 17th that he and his family first took up their residence there.

Lord Rendel was by profession a barrister, and was for a time a partner in the firm of Lord Armstrong, being raised to the peerage just twelve years ago. A talent for engineering runs in the family, as his father, Mr. James Rendel, was a celebrated engineer, who built the harbors of Holyhead and Portland, as well as the docks at Leith, whilst his elder brother, Sir Alexander Rendel, has been consulting engineer to the India Office for over thirty years. Lord Rendel has no sons, but four daughters.

There is no more considerate housemistress than Queen Alexandra, and in many little ways she arranges for the pleasure of her servants. It is her custom, for instance, to invite the maids to form in line to see her when she is dressed for great occasions. The Queen has set her face against the unwritten law by which maids shall wear black dresses in the afternoon. She likes her servants to wear ordinary colored gowns, and expressed this desire when last Christmas she distributed, as usual, patterns from which the maids might choose the dress which was Her Majesty's gift.

Lord Cadogan is known as one of the best landlords in London. When North Street, Chelsea, was remodelled a short time ago, Lord Cadogan was approached by a syndicate which asked him to sell the property to them. To which the earl replied:—"I will sell it, but I must insist upon your granting new leases to everyone who is in that street, so that no one is turned out for five years, and so that they will all have ample notice." That made a difference of $250,000 to Lord Cadogan—in other words, if he had sold it outright without a condition of that sort, he would have got $250,000 more than he did.

The Sultan of Morocco is somewhat barbarous in his methods, in spite of his acquaintance with European civilization. Not long ago, the story runs, he visited his private menagerie with a camera in order to photograph the animals. Arrived before the cage of a tiger, the young monarch suddenly desired his Minister of War to hold the beast by the ear while he photographed it. Dreading his master's displeasure if he refused, the trembling Minister approached the cage and, thrusting his hand between the bars, grasped the animal by the ear. With a fierce growl the tiger sprang to its feet, while the wretched Minister clung firmly to it, divided between fear of the tiger and dread of the Sultan. At that moment, to his inexpressible relief, the camera clicked, and his ordeal was over. His courage did not go unrewarded. The Sultan has distributed numerous copies of the photograph as an evidence of his skill as a photographer and of the pluck of his War Minister.

Even the man who isn't square may be cornered.

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VOICE FROM GRAVE.

Robert Louis Stevenson's Prophecy About 'Frisco.

It is almost startling, after reading the accounts of the San Francisco disaster, to turn to the late Robert Louis Stevenson's essay on that city. After an extremely beautiful description of the place and its suburb, Oaklands, he goes on:—"Thus, in the course of a generation only, this city and its suburbs have arisen. Men are alive by the score who have hunted all over the foundations in a dreary waste. But I wonder what enchantment of the Arabian Nights can have equalled this evocation of a roaring city, in a few years of a man's life, from the marshes and the blowing sand. Such swiftness of increase, as with an overgrown youth, suggests a corresponding swiftness of destruction. We are in early geological epochs, changeful and insecure, and we feel, as with a sculptor's model, that the author may yet grow weary of and shatter the rough sketch."

Never, surely, have the musings of a poetic genius been so suddenly and startlingly verified.

CHILDHOOD AILMENTS.

Most of the troubles that afflict little ones may be traced to the stomach or bowels and if these are put right the child will get well and thrive well. Baby's Own Tablets will cure all stomach and bowel ailments, and all the other minor troubles of babyhood and childhood. And the mother has the guarantee of a government analyst that this medicine contains no poisonous opiate or harmful drug. Mrs. Wilbert McKenzie, Chelmsford, Ont., says: "My little girl was troubled with obstinate constipation to such an extent that we did not think she would live. She cried almost constantly and was wasting away. I got a box of Baby's Own Tablets, and in three days found a great improvement. I continued giving her the Tablets for nearly a month, and every trace of the trouble has disappeared, and she has since been a bright, healthy child and has grown nicely." 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.