About the House

SELECTED RECIPES.

Broiled Steak.—Trim off any excess of fat and wipe with a damp cloth. Rub the broiler with a bit of fat. Arrange the thickest part of the steak toward the back of the broiler. At first hold close to the coals. Turn every ten seconds until both sides are well seared, then turn each half minute. A steak one inch thick will broil in from four to six minutes if liked rare; a little longer if preferred well done. When half done season both sides with salt and pepper. Let a spoonful of butter melt on the hot platter. Hold the steak for a half minute over paper to let sooty fat drip off. Lay on the platter and turn once that both sides may be buttered.

Broiled Chicken.—Singe, split down the back, clean, and wipe with a damp cloth. Rub inside and out with a little butter, then sprinkle with salt and pepper. Arrange on a greased wire broiler. Cook with flesh side toward the fire at first. When seared hold a little farther away from the fire. Turn occasionally on the skin side, but be careful, as it readily scorches. A chicken weighing two pounds and a half will take from fifteen to twenty minutes; if not well done, it will be tough. Transfer to a hot platter and rub again with butter.

Chestnut Stuffing for Roast Goose. — Roast about fifty chestnuts, according to the size of the goose, peel them, remove the inner skin, and pound them to a paste or rub them through a sieve; add some chopped parsley and shallots, a large lump of the best fresh butter, the yolks of two or three eggs well beaten, and the finely minced liver of the goose. Season with salt and pepper. Singe, draw, and truss the goose in the usual way, but do not bone it; stuff it with the chestnut farce and roast it. A lemon, very thinly peeled so that there is a thick white rind all round it, will absorb a great deal of the rich fat if it is placed in the goose while roasting, and removed before serving. The lemon must be thrown away, as it will be full of fat.

Fish Pie.—Take the piece of pastry remaining over from, say, an apple-tart, roll it out thinly, line a pie dish with it. (Note: roll it well over the edges of the pie-dish, so that it cannot shrink.) Bake it. Reserve it. When dinner is over take the remains of any cold boiled fish which may be on hand, free it from skin and bone, flake it neatly. Have ready half a pint of either Bechamel sauce or melted butter. Add to this the flaked fish, twopennyworth of picked shrimps, and two hard-boiled eggs, roughly chopped. Mix. Season to taste with pepper, salt, and a little essence of anchovy. Place on a plate, and reserve. In the morning fill the lined pie-dish with the mixture. Cover the top with fried bread-crumbs. Place a few bits of butter here and there. Make very hot in the oven, and serve with buttered toast, handed separately. If the sauce is made at the same time as the fish sauce for dinner, this dish only takes a few minutes to prepare.

A Good Paste.—A paste that will keep a long time is made as follows: In a teacup put a rounded dessertspoonful each of flour and laundry starch, and beat them smooth with just enough cold water to blend them nicely. Have the tea kettle boiling, and pour quickly into this until the cup is nearly full, then take off and beat well. The color should be a pure white, not clear, and the consistency very stiff. If too much water was put in, so that the paste begins to clear out, put it at once where it will keep hot, and mix up a teaspoonful of starch in cold water, stirring it into the hot paste until the white look comes back. Now add a teaspoonful of granulated sugar and four drops of oil of cloves or cinnamon. Beat until cold, then strain. If covered, will keep for months.

Kidney and Tomato Pie.—Boil four ounces of macaroni till tender and cut it into inch lengths. Skin and core a beef kidney, boil it slowly in salted water for half an hour and cut it in slices. Butter a pie dish, put a layer of macaroni on it, over that spread a layer of sliced kidney seasoned with pepper and salt and made mustard; dredge lightly with flour. Cover this with a layer of sliced raw tomatoes, sprinkled with bread crumbs, repeat the layers in the above order, add some good rich gravy, and let the top layer be of bread crumbs with small bits of butter on the surface. Bake steadily for an hour.

A Sirloin Steak.—Served in a chafing dish is a thrifty substitute for roast beef for a small family. Select a cut weighing not more than two pounds and a half, and have it rolled in shape to fit in an earthenware saucepan of a size that will go in the chafing dish. Sprinkle the steak with salt and pepper, melting a bit of butter in the saucepan before the steak is put in. Do not cover the dish, and allow each side of the steak to cook about fifteen minutes. When done sprinkle the top thickly with chopped parsley, bits of butter, and a few drops of lemon juice, letting this dressing eat in for five minutes more before the steak is served in the dish in which it was cooked.

WITH CELERY.

Celery a l' Italienne—Trim tops and roots from four celery heads, cut the stalks in cubes and parboil. Drain and toss in an ounce of hot butter a few minutes without browning, then let simmer gently until tender in a cup of clear stock or broth, adding one-fourth cup of minced cold boiled ham, and seasoning of salt and pepper. When done add the beaten yolk of an egg and one-fourth cup of grated cheese, and stir until cheese melts, but do not let it boil. Then pour over nicely toasted squares of bread and serve.

Celery a la Creme.—This is a nice way to use up the undesirable pieces if not too green. Scrape and cut into inch lengths and parboil ten minutes, then drain, saving this water to use for the sauce if you have no milk for the purpose. Cover celery with freshly boiled water and cook tender, but not too soft. Drain and mix with cream sauce. Fill little china cases with cream mixture, cover the top with bread crumbs mixed with grated cheese and bake in a quick oven until a nice brown. Serve on small plates, covered with lace paper doylies.

To Bake Celery.—Parboil the stalks and cut them up fine. Put in a buttered baking dish, and for two roots of celery allow a pint of cream sauce thickened with one level teaspoonful of butter and of flour, rubbed together and beaten smooth with the yolks of two small eggs. Cover with crumbs and cheese, and brown in a quick oven. A cup of stewing oysters added to the celery and sauce when mixed will give a delicious luncheon or supper dish.

Celery Sauce.—Chop fine enough of the coarse part and white leaves of celery to make a pint, and cook until tender in as little water as possible, in uncovered saucepan. When tender add a white sauce made with clear stock, or the water in which celery was boiled, if not too bitter. Season to taste with salt, white pepper, a tiny grating of nutmeg and lemon juice, enough to give zest. The well beaten yolk of an egg may also be added to give variety in color of sauces when several are served at same meal.

Celery Sticks Fried.—Cut tender, white celery in finger lengths, sprinkle with salt and a little grated nutmeg, then dip in beaten egg, then into fine bread crumbs, mixed with grated Parmesan, or very dry cheese, then let dry. Again dip into egg and cover with plain crumbs and fry in deep, hot fat until a nice brown. Serve with tomato sauce.

CARE OF THE BABY.

A mother's work and worry in caring for her little ones is greatly lightened if she has on hand a safe remedy for the cure of indigestion, colic, sour stomach, constipation, diarrhoea, simple fevers and the other little ailments that are apt to come to children suddenly. For these troubles Baby's Own Tablets are better than any other medicine. They are mildly laxative, prompt in their action, and a few doses usually leaves the child in perfect health. They do not contain an atom of opiate or poisonous soothing stuff. They always do good—they cannot possibly do harm and may be given with equal safety to the new born infant or well grown child. Mrs. Reginald James, Fenaghvale, Ont., says: "I have used Baby's Own Tablets and find them unexcelled as a medicine for children. They promote sleep and general good health." You can get the Tablets from your druggist or by mail at 25 cents a box by writing The Dr. Williams' Medicine Co., Brockville, Ont.

The most expensive chair in the world belongs to the Pope. It is of solid silver, and cost $30,000.

HOUSEHOLD HINTS.

A simple way of detecting defects in bath wastes and untrapped sinks is to pour peppermint or some other liquid with a pungent smell down a gully outside the house. All windows and doors must first be closed. The presence of this pungent smell at any of the suspected points will be sure evidence that something is wrong.

To clean patent leather use the French harness paste sold by saddlers. Apply it sparingly to the leather and polish it with a piece of black cloth. Patent leather thus treated rarely, if ever, cracks.

When frying croquettes the wire basket should always be plunged into the hot fat before the croquettes are put into it. Otherwise they are apt to stick to the wire, which will make them fall apart when being taken out.

Housewives often experience great difficulty in removing stoppers or lids that have become fixed.

Tight fruit-tin lids, cruet stoppers and mineral water screw tops are sometimes almost immovable. An easy plan to remove them is to take a piece of common sandpaper and cover the lid or stopper. Turn sharply, and the top will at once become loosened.

Chairs and sofas upholstered with leather will last much longer and look much better if the leather is regularly revived with the following mixture, which cleans the leather, and at the same time softens it, and prevents its cracking. Take one part of best vinegar, and two parts of boiled linseed oil and shake well together. Apply a very little of this on a soft rag, and afterwards polish with a silk duster, or an old chamois leather.

STARVED BY ANAEMIA.

Health Restored by the Rich Blood Dr. Williams' Pink Pills Actually Make.

Thousands and thousands of young girls throughout Canada are literally passing into hopeless decline for the want of the new rich red blood so abundantly supplied by Dr. Williams' Pink Pills. They are distressingly weak, pale or sallow, appetite fickle, subject to headaches, dizziness, are breathless and the heart palpitates violently at the least exertion. The doctors call this anaemia—which is the medical name for bloodlessness.. Dr. Williams' Pink Pills actually make new blood—they cure anaemia just as surely as food cures hunger. Here is a bit of the strongest kind of evidence: "Dr. Williams' Pink Pills and nothing else saved my two daughters when doctors had failed to help them." This statement is made by Mrs. Joseph Martel, St. Oliver street, Quebec. She adds: "My daughters are aged respectively twenty-two and twenty-three years. For two years they suffered from the weakness and distress of anaemia, and had I learned of Dr. Williams' Pink Pills earlier, it would not only have saved me money, but much worry and anxiety as well. Both girls were as pale as a sheet. They suffered from headaches, poor appetite, and grew so feeble that they could hardly go about. They were under a doctor's care, but did not improve a bit. I despaired of ever seeing them in good health again, when a friend called my attention to Dr. Williams' Pink Pills. Soon after they began the pills there was an improvement in their condition and in less than a couple of months they were again enjoying good health, active, robust girls. I am so grateful for what Dr. Williams' Pink Pills have done for my children that I strongly recommend them to every mother who has a weak, pale-faced boy or girl."

Dr. Williams' Pink Pills do only one thing, but they do it well—they actually make new, rich blood. They don't tinker with symptoms. They act on the bowels. They simply change bad blood into good blood and thus strike straight at the root of such common ailments as headaches, sideaches and backaches, indigestion, anaemia, nervous exhaustion, neuralgia, St. Vitus dance, partial paralysis, and the special painful secret ailments of growing girls and women. 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.

A PUZZLE FOR TEACHER.

Johnny—"When I was two years old and my big brother was six, was he three times as old as I?"

Schoolmaster—"Yes."

Johnny—"And when I was four and he was eight, was he twice as old as I?

Schoolmaster—"Certainly."

Johnny—"And now I'm eight and he's twelve, is he only half as old again as I am?"

Schoolmaster—"Yes. Why?"

Johnny—"Well, how long will it take me to catch up to him?"

"I was weading an—aw—account of a woman being hooked to death by a beastly cow, doncher know," remarked young Dudeleigh. "Weally, I cawn't imagine a more howwible affair—can you, Miss Caustique?" "No, Mr. Dudeleigh," replied Miss Caustique, "unless it is being bored to death by a calf." And when she illustrated her remark with a large- open-faced yawn, young Dudeleigh suddenly remembered he had an engagement elsewhere.

Collector—"See here, I can't be coming here every day or so for this small bill!" Slopay—"I hope not. If you did, I believe you'd begin to annoy me after a while!"

"SALADA"

CEYLON GREEN TEA.

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LEAD PACKETS ONLY. AT ALL GROCERS

40c, 50c and 60c Per Pound.

THE FEES OF DOCTORS

LARGE SUMS RECEIVED BY NOTED PHYSICIANS.

Sir Morell Mackenzie's Large Fee for Attendance on Crown Prince Frederick.

Some large fees received by noted physicians are recorded in an article by the late Cyrus Edson, M.D. While some of these fees startle us, "we cannot say they are too great," comments the doctor. "All that a man hath will he give for his life," and why should a person worth millions not pay heavily for exceptional skill and ability?" A few of the cases which he cites are noted here:

Strangely enough, something like payment in produce may be found in the practice of the greatest physicians and surgeons, for when a doctor has attended a king or queen or one of the royal family it has been the custom from time immemorial to reward him partly in rank. For example, take the case of the late Sir Morell Mackenzie:

Frederick, Crown Prince of Prussia and heir to the imperial throne of Germany, was suffering from an incurable disease. His father, the Emperor William, was very old, and it was known that he had not long to live. If he survived his son, then that son's wife, born the eldest daughter of Queen Victoria, would be simply the dowager crown princess; but if Frederick lived to be an emperor, then his widow would be

DOWAGER EMPRESS.

The rank of dowager empress would not only be much higher rank, but it would give her a greater allowance—a higher salary, so to speak. Nor is this all. As emperor, Frederick could do far more for his younger children than he could as crown prince. It is easy to see why it was so important that he should survive his father. Of course, the love that his wife and children bore him was the most important element of all in their wish to prolong his existence.

On the other hand, it has been alleged that there existed in the German court a party so hostile to the Crown Princess that they hoped her husband would die before his aged father. But this party was disappointed. The disease of the Crown Prince was cancer of the throat, and Dr. Morell Mackenzie, of London, stood at the head of all throat specialists in Europe. He was sent for, and the work of keeping the Crown Prince alive as long as possible was given him.

There is a certain grim humor about the pictures of these two men, the Emperor and his son, each certain to die soon, and each in the hands of men whose main object was to prolong the life of the patient.

Dr. Mackenzie won, and then came the question of his fee. He had done much, very much, for Queen Victoria's daughter; nor were any of the family ungrateful.

He received, it is said, one hundred thousand dollars in cash and the title of baronet. Nor was the latter regard the smaller. Great as had been the practice of Dr. Mackenzie before, it was larger afterwards, and he could

CHARGE LARGER FEES.

When the Prince of Wales was sick at Sandringham, his physician, Sir William Gull, received for four weeks' attendance fifty thousand dollars and the title of baronet. Pretty good pay — twelve thousand five hundred dollars a week, more than seventeen hundred and eighty-five dollars per day! . .

La Peyronie, the physician who attended Louis XV. of France, received a fee which much exceeds these. The King gave him an estate comprising five villages and two hundred and seven farms, which produced a yearly income equal in purchasing power to thirty-one thousand dollars of our money. His Majesty had only a slight fever.

Catharine II. of Russia, one of the most extraordinary women that ever lived, heard of the treatment to prevent smallpox by inoculation, and, hearing, believed. She made arrangements to get a physician from London, and Dr. Dimsdale, a well-known practitioner of the time, agreed to go. He travelled to St. Petersburg, where he duly inoculated Her Imperial Majesty, and I suppose such others as applied.

What he received from the others I know not, but from Catherine his fee was fifty thousand dollars in cash, ten thousand dollars for travelling expenses a title and a life pension of twenty-five hundred dollars a year. All this for two minutes' work, in which no "know how" was needed, for any person can scratch an arm and rub lymph on its surface. Probably this was the highest sum ever paid for so simple an operation.—Youth's Companion.

QUEER NATURAL HISTORY.

Rats Declared by Scientists to be Prolific Propagators of Plague.

Scientists are thoroughly convinced that rats are the most prolific propagators of the plague, and a campaign of extermination has been begun against them in Japan. No less than 4,820,000 rats have been killed in Tokio alone since 1900. A Japanese scientist says: "All the civilized nations have to fight this common enemy, the plague. I believe that there ought to be an international conference to discuss a plan, collect money and organize an international army to fight and vanquish this disease from the surface of the earth. The expedition should be sent to the region of India and South China. The expense needed for such an enterprise would be only a small part of what the civilized nations are spending for their armies and navies.'

Says the Japan Times:—"A desperate fight took place between two parties of frogs, each composed of not less than 10,000, in a large ditch in Ojimura, Harima prefecture, on a recent afternoon. Toward 9 in the evening the operation became very hot, a corps of about 4,000 standing firmly in the ditch against two other corps of over 3,000 each, which apparently seemed to be the invading army. The noise and bustle were more than can be described. In spite of the hard struggle, however, the battle did not end until 10 o'clock the next morning, to the great annoyance of the peaceful human noncombatants around the battlefield, when over 700 warriors killed and 2,000 wounded were to be seen on the spot."

In New Guinea there is said to be a venomous bird called the "bird of death." It is about the size of a pigeon, with a tail of extraordinary length, ending in a tip of brilliant scarlet. It has a sharp hooked beak, and frequents marshes and stagnant pools. The venom with which it inoculates is distilled in a set of organs which lie in the upper mandible, just below the openings of the nostrils. Under them, in the roof of the mouth, is a small fleshy knob. When the bird sets its beak in the flesh of a victim this knob receives a pressure which liberates the venom and inoculates the wound.

Dear Mother

Your little ones are a constant care in Fall and Winter weather. They will catch cold. Do you know about Shiloh's Consumption Cure, the Lung Tonic, and what it has done for so many? It is said to be the only reliable remedy for all diseases of the air passages in children. It is absolutely harmless and pleasant to take. It is guaranteed to cure or your money is returned. The price is 25c. per bottle, and all dealers in medicine sell 3x4

SHILOH

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The girl who takes *Scott's Emulsion* has plenty of rich, red blood; she is plump, active and energetic.

The reason is that at a period when a girl's digestion is weak, *Scott's Emulsion* provides her with powerful nourishment in easily digested form.

It is a food that builds and keeps up a girl's strength.

ALL DRUGGISTS: 50c. AND $1.00.