About the House

GOOD GRIDDLE CAKES.

Flannel Cakes.—Mix one cup flour and one teaspoonful of salt. Scald two-thirds of a cup of milk, and when lukewarm add one yeast cake. As soon as yeast cake dissolves add to the dry ingredients. Stir until thoroughly mixed, cover, and set to rise. When well risen, which will be in about one hour, add three-fourths of a tablespoonful of melted butter and one egg, yolk and white beaten separately. Cook in muffin rings on a hot greased griddle, turning when cooked on one side. Serve on each cake a poached egg. The cakes should be cooked slowly, the griddle being drawn to the back of the stove during the cooking.

Old Fashioned Sour Milk Pancakes—Take one pint of sour milk, one teaspoonful of baking soda, half a teaspoonful of salt, two eggs, and flour to make a thin batter. Dissolve the soda in the milk until it foams, add salt and flour enough to make a thin batter. Beat eggs and add to batter just before baking. The secret of these cakes is in not having the batter too stiff. Serve with butter and maple syrup. The addition of a tablespoonful of sweet milk at the last moment will assure light cakes.

Rye Batter Cakes—One pint of rye meal, milk, salt to taste, one gill of home-made yeast. Add enough lukewarm milk to the rye to make a thin batter, add salt and yeast; put in warm place to rise over night. In the morning when they are light bake on griddle same as buckwheat cakes.

Rice Griddle Cakes—Boil half a cup of rice; when cold mix one quart of sweet milk, the yolks of four eggs and flour sufficient to make a stiff batter. Beat the white of the eggs to a froth, stir in one teaspoonful of soda, and two of cream of tartar; add a little salt, and, lastly, the whites of eggs. Bake on a hot griddle. A nice way to serve is to spread them, while hot, with butter and almost any kind of preserves or jelly; roll them up neatly, cut off the ends, sprinkle with sugar, and serve immediately.

French Pancakes. — Two eggs, two ounces of butter, two ounces of sifted sugar, two ounces of flour, half a pint of new milk; beat the eggs thoroughly, and put them into a basin with the butter, which should be beaten to a cream; stir in the sugar and flour and when these ingredients are well mixed add the milk. Keep stirring and beating the mixture for a few minutes; put it on buttered plates and bake in a quick oven for twenty minutes. Serve with a cut lemon and sifted sugar or pile the pancakes high on a dish, with a layer of preserves or marmalade between them.

Buckwheat Cakes.—One pint of buckwheat flour; one quart of water, salt to taste, one gill home-made yeast. Make a batter of the meal and water (which in cold weather should be lukewarm); add the salt and yeast, beat it well, and set over night. In the morning grease the griddle, pour on a little of the batter, spread it so as to form a cake about the size of a breakfast plate. The cakes should be smooth on the edges. When they are done on one side turn them. When brown on both sides put some butter on the plate, put the cake on it, butter the top, bake another and put on it, butter top, and send to table. The cakes are much better if sent to the table with only one or two on the plate.

STUFFINGS.

Potato Stuffing for Geese or Ducks—Mix together two cupfuls of hot mashed potatoes, one teaspoonful salt, one teaspoonful onion juice, four tablespoonfuls of cream, one-fourth teaspoonful black pepper, one tablespoonful chopped parsley, one tablespoonful of butter, and the yolks of two eggs. Beat until the mixture becomes light.

Truffle and Chestnut Stuffing— One pound fat bacon, two shallots, one pound chestnuts, one-half pound truffles, pepper, salt, spices, thyme, marjoram. Mince one pound fat bacon and a couple of shallots, give them a turn on the fire in a saucepan; then put in one pound of chestnuts, boiled and peeled, and one-half pound of truffles, both cut up in moderate sized pieces; add pepper, salt, and spices to taste; also a little powdered thyme and marjoram Give the mixture another turn or two on the fire and it is ready.

Sage and Onion Stuffing—Four large onions, ten sage leaves, one-quarter pound of bread crumbs, one and one-half ounces of butter, salt and pepper to taste, one egg. Peel the onions, put them into boiling water, let them simmer for five minutes or longer, and just before they are taken out put in the sage leaves for a minute or two to take off their rawness. Chop both these fine, add the bread, seasoning, and butter, and work the whole together with the yolk of an egg, when the stuffing will be ready for use.

Veal Stuffing—Three cups stale bread crumbs, three onions chopped fine, one teaspoon salt, one-half teaspoon white pepper, two tablespoons chopped parsley, one-half cup melted butter or suet.

Oyster Stuffing—One pint fine bread crumbs, one pint small raw oysters picked and washed and chopped fine, salt, pepper, and chopped parsley to season, and one-half cup melted butter.

Celery Stuffing—One pint fine bread crumbs, one pint of chopped celery, salt, pepper, and one-half cup melted butter.

Stuffing for Tomatoes, Green Peppers, Etc.—One cup dry bread crumbs, one-third teaspoonful salt, one-quarter teaspoon pepper, one teaspoon onion juice, one tablespoon chopped parsley, two tablespoons melted butter. Hominy, rice, or other cooked cereal may take the place of crumbs.

USEFUL HINTS.

A pinch of salt will make the white of an egg beat quicker, and a pinch of borax in cooked starch will make the clothes stiffer and whiter.

If when you are baking anything the oven gets too hot, put in a basin of cold water instead of leaving the oven open. This cools the oven, and the steam rising from the water prevents the contents from burning.

A little milk added to the water in which the potatoes are boiled will make them whiter and tastier; also good to put in onions while boiling.

To cleanse gilt frames take sufficient flour of sulphur to give a golden tinge to one and one-half pints of water; boil in this water four or five onions, strain and when cold wash with soft brush any part that requires restoring; when dry it will come out as good as new.

Stains on willow or wicker furniture may be washed off with hot water and soap and when thoroughly dry the cleansed parts if shellacked with white will look just like the rest of the chair, table, or settee. This treatment is for the pieces that have a natural finish.

To Keep Canvas Bright—To keep canvas bright apply to the surface a small quantity of linseed oil, using a soft rag, and afterwards rub as dry as possible. Five cents worth of linseed oil will be sufficient for two or three applications.

For Gilded Picture Frames — First, thoroughly dust with a clean duster; then dip a piece of soft rag in gin, squeeze it as dry as you can, and rub gently till all marks disappear. The gilding must not be made really wet, and should be placed in front of the fire to dry as soon as all marks have been removed.

CARE OF BIRDS.

Canaries need special care during the period of moulting or shedding, being more delicate than at any other time of the year. Premature moulting sometimes may be checked by removing the bird to a cooler room and allowing frequent baths.

Continued care is necessary to prevent the bird catching cold. A strong light is needed to deepen the color of the new plumage, but direct rays of the sun are to be avoided. If the skin appears rough, so that the feathers do not easily push through, a coating of warm castor oil, applied with a brush or with the fingers, will improve matters considerably. A generous diet, a rusty nail placed in the drinking cup to give the water the effect of tonic, and a trifle of brandy or sherry wine will help the patient through this trying time. A bird rarely sings during the moulting season.

Oxomulsion

(DR. SLOCUM'S GREAT SCIENTIFIC EMULSION OF COD LIVER OIL.)

Is the greatest food and tissue builder known. It has no equal as a cure for all wasting diseases, and throat, chest and lung troubles. It is a germ destroyer and strength producer, nourishing and restoring the vital organs. It is a perfect food and valuable medicine combined. It is pleasant to take, it is predigested and easily borne by the most delicate stomach.

Doctors Prescribe It

Many of the most prominent medical men prescribe it in their regular practice in preference to all others.

Dr. Norman Allen, of Toronto says: "As a stimulant to nutrition in wasting diseases Cod Liver Oil Emulsion is the best tissue builder. In Dr. Slocum's Oxomulsion all nauseating taste and smell are avoided, while retaining all the medicinal value of the pure oil.

Dr. Bruce L. Riordon, Physician and Surgeon to the G.T.R., says: "Some of the Cod Liver Oils on the market are valueless on account of processes to render them tasteless. Such proceedure removes the active principle of the oil. I look upon Slocum's Oxomulsion as the best, for the reason that it is made of the pure oil in the very highest state of emulsion. As an emulsion of pure Cod Liver Oil I consider Oxomulsion perfect."

Dr. T. Wylie, Grand Medical Examiner, Sons of Scotland, says; "It affords me extreme pleasure to be in a position to be able to recommend Slocum's Oxomulsion to invalids affected with consumption, scrofula, or wasting diseases of any kind. I have prescribed Oxomulsion for years with great pleasure to myself as well as comfort to my patients. I find it almost universally adapted to children and the aged with whom the digestion is feeble and the lymphatic conditions below normal."

If you need Cod Liver Oil, or are weak and run down use Oxomulsion. At all druggists at 35c and $1.00 per bottle.

Mrs. Cora B. Miller Makes a Fortune

Started a Few Years Ago with No Capital, and Now Employs Nearly One Hundred Clerks and Stenographers.

Until a few years ago Mrs. Cora B. Miller lived in a manner similar to that of thousands of other very poor women of the average small town and village. She now resides in her own palatial brown-stone residence, and is considered one of the most successful business women in the United States.

Mrs. Miller's New Residence, Earned in Less Than One Year.

Several years ago Mrs. Miller learned of a mild and simple preparation that cured herself and several friends of female weakness and piles. She was besieged by so many women needing treatment that she decided to furnish it to those who might call for it. She started with only a few dollars' capital, and the remedy, possessing true and wonderful merit, producing many cures when doctors and other remedies failed, the demand grew so rapidly she was several times compelled to seek larger quarters. She now occupies one of the city's largest office buildings, which she owns, and almost one hundred clerks and stenographers are required to assist in this great business.

Million Women Use It.

More than a million women have used Mrs. Miller's remedy, and no matter where you live, she can refer you to ladies in your own locality who can and will tell any sufferer that this marvellous remedy really cures women. Despite the fact that Mrs. Miller's business is very extensive, she is always willing to give aid and advice to every suffering woman who writes to her. She is a generous, good woman, and has decided to give away to women who have never used her medicine $10,000.00 worth absolutely FREE.

Every woman suffering with pains in the head, back and bowels, bearing-down feelings, nervousness, creeping sensations up the spine, melancholy desire to cry, hot flashes, weariness, or piles from any cause, should sit right down and send her name and address to Mrs. Cora B. Miller, Box 4582, Kokomo, Ind., and receive by mail (free of charge in plain wrapper) a 50-cent box of her marvellous medicine; also her valuable book, which every woman should have.

Remember this offer will not last long, for thousands and thousands of women who are suffering will take advantage of this generous means of getting cured. So if you are ailing, do not suffer another day, but send your name and address to Mrs. Miller for the book and medicine before the $10,000.00 worth is all gone.

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 314

SHILOH

This remedy should be in every household.

EVER HAVE HEARTBURN?

OR ACID RIFTINGS OF FOOD?

Bileans End These Symptoms.

How? Because when food returns with that sour taste, when you have "heartburn," wind after food, or any of these unpleasant "feelings of fulness," it is because your digestive system has given way for the time. The "food tax" upon its energies has been too heavy. Bileans just enter the stomach, and, dissolving there, they liberate certain herbal essences which at once correct the gastric glands. These essences also pass into the blood and are carried to the liver. There they operate on the bile-secreting cells, and are carried to the delicate vessels of the intestines. All along, these herbal essences act beneficially, so that digestive disorders are corrected, the bowels are gently opened—not violently purged—the acid and fermenting substances are removed from the body, the blood is cleared of poisons and a feeling of lightness and restored vigor, with return of healthy appetite and freedom from all digestive troubles is the result. Bileans also cure constipation, debility, female ailments, piles, headache, and all liver, kidney and stomach disorders. Of all stores and druggists at 50 cents a box, or post free from the Bilean Co., Toronto, for price. 6 boxes sent for $2.50.

COBBLER'S SON AS MARQUIS.

Accomplished Don Juan Lived in Luxury by Frauds on Women.

A cobbler's son named Dieudonne Ercole, who masqueraded as the Marquis de St. Aubin and St. Andre Comte de Courcelles, was sentenced the other day in Paris to five years imprisonment after an astonishing career of fraud.

Ercole is an accomplished Don Juan, and by his great personal attractions he succeeded in turning the heads of a number of women and defrauding them of $100,000. He lived in very elegant style in a house near the Ecole Militaire, keeping a motor-car, horses, carriages, and a number of servants. His coat-of-arms was inscribed with the molto: "War, virtue, mirth and worth."

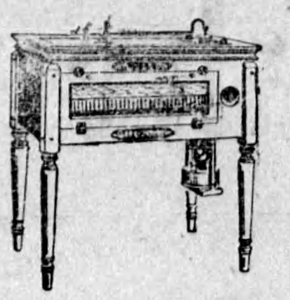
In 1902 he made the acquaintance of a Mme. V. and her daughter in Rheims. He borrowed $40,000 from the mother and $30,000 from the daughter, and then disappeared, leaving his own mother in charge of the Assisstance Publique.

He then went to Belgium, where he met a Mme. Durcampf, with a fortune of $20,000. He proposed marriage, and was accepted, but just before the ceremony he told her his real name, adding that he was the natural son of the Duc de Penthievre. Mme. Durcampf, who was anxious to become a duchess, did not mind, and the wedding took place. A year later he left her with a baby and without any money.

The "marquis" next made the acquaintance of a Mlle. Armandine Van Gelder, an actress, and managed to borrow considerable sums of money from her. He also borrowed her jewels without her permission.

For this he was brought before the magistrate. In answer to questions, he said: "I am an attache of the French Embassy in Madrid. You know my name. Arrest me if you dare." The magistrate did not dare, and the "marquis" disappeared, and has not been heard of since. He was sentenced the other day by default.

The woman he married in Belgium has begun an action for divorce.



THE HAMILTON HIGH GRADE

Incubators and Brooders

Awarded Highest Honors at Exhibitions. Have won out in every test, and are Patented. The HAMILTON Incubator regulates its own heat. It requires only 10 minutes of your time twice a day to operate it. It takes only 1½ gallons of oil to each hatch. The HAMILTON hatches big, healthy, fluffy chickens, and the HAMILTON BROODER will take care of every chick.

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BABY SLEEPS SOUNDLY.

Babies who are given an occasional dose of Baby's Own Tablets always sleep soundly at night, and it is not the drugged sleep produced by sleeping drops or "soothing" syrups either—the sleep is natural, healthy and restful, and baby wakes up in the morning bright and cheerful. The Tablets are the best medicine in the world for the cure of all the minor ailments of little ones. Mrs. L. Gange, Edmundston, N. B., says: "My baby was cross and fretful and I hardly ever got a good night's rest until I began giving Baby's Own Tablets. These Tablets removed the cause of the trouble and now baby sleeps well at night." The Tablets are sold by druggists or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

MANUFACTURE OF NEEDLES.

Many Varieties of These Delicate Implements.

One needle is a pretty small item, but the daily consumption of something like 3,000,000 needles all over the world makes a pretty big total. The manufacture of a single needle includes some 21 or 22 different processes, as follows: Cutting the wire into lengths; straightening, by rubbing while heated; pointing the ends on grindstones; stamping, impression for the eyes; grooving; eyeing, the eye being pierced by screw presses; splitting, threading the double needle by the eyes on short lengths of fine wire; filling, removing the "cheek" left on each side of the eye by stamping; breaking, separating the two needles on the one length of wire; heading, heads filed and smoothed, to remove the burr left by stamping and breaking; hardening in oil, the needle is thus made brittle; tempering; picking, separating those crooked in hardening; straightening the crooked ones; scouring and polishing; blueing, softening the eyes by heat; drilling or cleaning out the sides of the eye; head grinding; point-setting, or the final sharpening; final polishing; then papering, and finally, labelling. For wrapping, purple paper is used, because it prevents rusting.

There are many sorts and kinds of needles. First, there is the surgeon's grewsome outfit—the probing needle, made for tracking bullets or hidden cavities of pus; the hairlip needle, the long pins for pinning open wounds, the post-mortem needle of curious pattern. Some of these little instruments are thin, some are thick; others are long and straight; others, again, curve once, twice or three times. The veterinary surgeon has his special outfit also. The cook's needles are wonderfully, fearfully made. His larding needle is used to sew large pieces of meat together. The trussing needle is made on purpose to insert melted butter or sauce right into the vitals of a Christmas turkey. It is hollow, and has a large opening, into which the sauce is poured. Nor less interesting are the needles which the upholsterer uses. Some are half curved and some have round points. He has needles with curious eyes—long, round, egg and countersunk eyes; the same kind of needles are used by collar-makers. Then there are the delicate needles used by wig-makers, glove-makers, and weavers; these are often as fine as a hair. The glove needles are splendid specimens of skilful workmanship; the finest of them have three-cornered points. The great sail needle, which has to be pushed with a steel palm, would puzzle most people; so, too, the broom-maker's needle, which must also be pushed with a steel palm. The curious knitting-machine needle, with its latchet; the arrasene and crewel needles, and the needle for shirring machines; the weaver's pin for picking up broken threads, with an open eye in the hook. The long instrument used by milliners, the needle of the rag-baler, the knife-point ham needle used in the stock-yards, the astrakhan needle—these and other varieties do not call for special notice.

The needle as we see it to-day is the evolved product of centuries of invention. In its primitive form it was made of bone, ivory, or wood. The making of Spanish needles was introduced into England during the reign of Queen Elizabeth. Point by point the manufacture has improved, until the little instrument is one of the highly-finished products of the nineteenth century machinery and skill.—Scientific American.

DEADLY LA GRIPPE.

Canada Again Being Ravished by an Epidemic of This Disease.

Winter after winter Canada is swept from ocean to ocean by an epidemic of la grippe, or influenza. It is one of the deadliest troubles known to our climate. It starts with a sneeze—and ends with a complication. It lays the strong man on his back; it tortures him with fever and chills; headaches and backaches. It leaves the sufferer an easy prey to pneumonia, bronchitis, consumption and other deadly diseases. You can avoid la grippe by fortifying your system with Dr. Williams' Pink Pills. You can cure its disastrous after effects with this same medicine. These pills protect you; they cure you; they up-build you; they banish all evil after effects. Dr. Williams' Pink Pills ward off all winter ailments. They cure all blood and nerve disorders. They are the greatest blood-building and nerve tonic science has yet discovered. Ask your neighbors, no matter where you live, and you will learn of someone who has been cured by Dr. Williams' Pink Pills after other medicines have failed. It is on the unbiased evidence of your neighbors that we ask you to give these pills a fair trial if you are sick or ailing. Mrs. Emma Doucet, St. Eulalie, Que., says: "Words can hardly express my gratitude for what Dr. Williams' Pink Pills have done for me. I had an attack of la grippe which left me a sufferer from headaches and pain in the stomach. I used several medicines, but found nothing to help me until I took Dr. Williams' Pink Pills. When I began them I was weak and very much run down. The pills have not only fully restored my health, but I gained in flesh while taking them. I recommend them to all sufferers."

You can get these pills from any medicine dealer or by mail at 50 cents a box or six boxes for $2.50 from the Dr. Williams' Medicine Co., Brockville, Ont.

HIS CONFESSION.

His Wife (an heiress): "Do you remember how badly you were embarrassed when you proposed to me?"

Her Husband: "You bet I do. My available assets were about $10,000 less than nothing."

Is your baby thin, weak, fretful?

Make him a *Scott's Emulsion* baby.

***Scott's Emulsion* is Cod Liver Oil and Hypophosphites prepared so that it is easily digested by little folks.**

Consequently the baby that is fed on *Scott's Emulsion* is a sturdy, rosy-cheeked little fellow full of health and vigor.

ALL DRUGGISTS; 50c. AND $1.00.