About the House

WITH THE CABBAGE FAMILY.

Cabbage, Cauliflower or Broccoli Soup.—Remove outside leaves and quarter two-thirds of the way down. Plunge into a pot of boiling water, skimming often, and let boil till tender, about an hour, or less, if the cabbage is young. Drain and pour on it cold water, letting stand till chilled through. Then shred, place in another kettle with a tablespoon of butter, letting simmer a few minutes, then add 3 pints new milk, salt and pepper to taste. Simmer this nearly 2 hours and pour over squares of toasted bread in the tureen just before serving. Vary the flavor by adding a few sprigs of parsley, a blade of mace, a sliced carrot, chopped celery or celery seen, bay leaves, or a clove—one or two combined to taste.

Cream of Cabbage or Cauliflower.—Wash and let stand (if cauliflower, top downward) in salted water an hour or less, then boil 25 minutes, at which time it should be tender. Drain, rub through colander and place in soup kettle with 1 quart milk or milk and water. Season with paprika and thicken with 1 tablespoon flour rubbed smooth in cold milk. Add 2 teaspoons butter and serve, sprinkling over the top half-cup finely grated cheese.

Spanish Cabbage.—Wash and parboil a white, sliced cabbage. Drain and add cup chopped celery, a minced onion, a red pepper and clove. Brown these in butter and add 3 pints soup stock or milk and water. Simmer 1½ hours. In the meantime prepare stale bread crumbs, moistening with milk or gravy, and butter, seasoning highly with herbs. Place cabbage and bread crumbs in a baking dish in alternate layers, covering with the milk or stock in which the cabbage simmered, and placing bread with a thick layer of cheese on top. Bake till brown. Serve with tomato sauce or soup.

German or French Stuffed Cabbage.—The Germans stuff cabbage almost entirely with meat, a mild sausage or flavored mince meat of various descriptions, but the French method of substituting bread crumbs or rice with cold chopped vegetables for most of the meat is preferable. Remove the coarsest leaves and parboil the cabbage, then slice the top across carefully and remove as much of the heart as desired, but so that a good shell remains. In the cavity place the stuffing. Eggs, uncooked and well beaten, or hard boiled eggs, or cheese mixed with the bread or rice, give meat value. Season well with minced onion or leek and herbs, adding such vegetables at the last as one wishes. Replace the top, tie well, and placing at once in boiling water, boil an hour. Serve hot or cold with a dressing thickened with egg.

Brussels Sprouts. — These miniature cabbages should be either boiled in salt water for about 20 minutes or steamed till tender. If the latter it will require a little longer. Serve with cream or brown sauce.

Baked Cauliflower.—Trim and place, top downward, in cold salt water an hour before using. Then tie in a cloth, plunge in boiling water and cook rapidly 25 minutes. Place in baking dish (from which it is to be served), with flowers up, and pour over it a white sauce, sprinkling top with cracker crumbs and grated cheese, dotting with bits of butter. Brown in hot oven and serve.

With Maître d'Hotel Sauce.—Cauliflowers, brussel sprouts and broccoli may be served after cooking tender, with this sauce: To half-cup butter add tablespoon chopped parsley and juice of 1 lemon, a little salt and pepper. Place in saucepan and beat with wooden fork till it boils. Pour over the hot vegetable and serve.

With Duchesse Sauce.—To a quart of the vegetables, cooked tender, add 2 cups hot milk, then whip in two well-beaten eggs. Add a pinch of minced parsley and a pinch of grated nutmeg; pour over and serve.

Cooked with Cabbage Salad.—To half-head white cabbage, sliced, use half-cup each vinegar, sugar and flour, the last rubbed smooth with yolk of 1 egg, ½ teaspoon salt and saltspoon dry mustard. Mix and let heat in saucepan till it thickens, then pour over the cabbage. Serve cold. Chopped celery, a cupful, is an addition.

Cauliflower, Brussels Sprouts or Broccoli Salads.—Over the vegetables cooked carefully to retain form and color, pour a dressing made of 1 tablespoon each tomato catsup, vinegar and onion juice, 1 saltspoon salt, a dash of cayenne pepper and ½ teacup oil. Or the vegetables may be served with the simple French dressing on a bed of cress, or lettuce, with pimolas, capers and nasturtiums. Mayonnaise will vary the salads a third way and lemon juice, oil and hard boiled eggs, sliced, a fourth.

Red Cabbage Salad.—Quarter a young red cabbage, cutting out the hard portion of core and place in cold water for half hour, then slice. Mix with it 1 minced onion, then pour over, mixing gradually, a tablespoon oil, then three of pepper or lemon juice, with a little sugar, salt and red pepper. Let stand 48 hours before using, though it may be used at once or kept still longer.

Sauerkraut.—To 6 sliced cabbages add 1 pint water, 2 dessertspoons salt and a small tablespoon cream of tartar. Cover, placing in a crock or firkin in a warm spot and let ferment. It should be ready in less than a month.

MANY NEW IDEAS.

Clean piano keys with milk.

Rub ivory knife handles with turpentine to restore their color when they have turned yellow.

For dusting and cleaning velvet, roll up an old piece of crepe into a convenient little bundle and dust with it.

Bamboo furniture as well as willow and rattan should be cleaned by scrubbing with soda and water or salt and water. Then rinse well with clear water.

To take ink out of linen, dip the ink spot in pure melted tallow, then wash out the tallow, and the ink will come out with it.

The ravelings cut from new table linen before hemming are the best things that can be used in darning holes or thin places in the worn ones.

Put one coat of varnish on the linoleum once in three months. It keeps it from cracking, brightens the pattern, and does not require so much washing.

After blankets have been washed and hung on the line and are thoroughly dry, beat them with a carpet beater. The wool will become light and soft and blanket like new.

White furs can be cleaned snow white by rubbing corn meal (dampened with a little water) through them. Then shake them and you will find they come out a beautiful white.

When mending curtains cover your ironing board or table with whatever black material you happen to have and let your curtains fall over it. Every hole easily can be seen.

A good way to clean mica in a stove that has become blackened with smoke, is to take it out of the stove and wash it with vinegar. If the black does not come off immediately let it soak a little while.

Washing Lace.—Baste doily (outside edge) flat on a cloth larger than lace, wash, stretch cloth, and lace will dry in perfect shape and with less wear on lace. Several pieces can be stretched on one cloth if large enough.

To give the house a pleasant odor take some live coals on shovel, sprinkle spices over them—cloves and cinnamon—go through rooms with the shovel, and the house will be as sweet as a rose for hours after.

Protecting Wall Paper.—When washing the baseboard it will be found a great convenience to have a strip of tin two inches wide and a foot in length which can be held above the board, thus protecting the wall paper. In this way the work can be done quickly and thoroughly without the least injury to the wall paper.

A clock which persists in not going may be made as good as if taken to the repairer's to be cleaned by saturating a piece of cotton the size of an egg, lay this on a small cover of a can, and put inside of clock where it will not touch the works. As soon as evaporation takes place your clock will be in first-class order, without any expense or trouble.

To prevent the usual cloud of dust when removing a carpet, first loosen the tacks, picking them all up when drawn, which will prevent accidents and take only a few minutes of time. Do not move the edge of the carpet until all the tacks have been removed; then begin at one side and roll the carpet carefully to the other side of the room. Two or three persons can roll it better than one alone. Lift it carefully at both ends and the middle at the same time, carry it out of doors, and away from the house to be cleaned. Begin at one side of the room again and roll papers with the dust on them, taking only a few at a time, and being careful not to disturb the dust. Carry the rolls out as they are made and pile them on the ground, where they can be burned. When the papers all have been removed there will be no dust on the floor or in the air, and a mopping of the floor with a clean mop and good suds will make it fresh. If there were no papers under the carpet, the tacks and carpet should be removed in the same manner, and a lot of bits of newspaper well dampened should be scattered over the dusty floor. Stir genetly the bits of wet paper about with a broom so as to gather the dust; then take it up in little piles on the dustpan. Scatter another lot of the dampened paper and sweep it gently together, then mop the floor with good suds.

JUDGING BY THE BETTER HALF.

Wise—"He's very wealthy."

Mrs. Wise—"Yes, and very stingy and mean."

Wise—"Come, now, you're not sure of that. You mustn't judge a man by his clothes."

Mrs. Wise—"I don't. I'm judging him by his wife's clothes."

The effect of malaria lasts a long time.

You catch cold easily or become run-down because of the after effects of malaria.

Strengthen yourself with *Scott's Emulsion.*

It builds new blood and tones up your nervous system.

ALL DRUGGISTS; 50c. AND $1.00.

GAUDY SPANISH FUNERALS.

Much Pomp and Expense Attached to Being Buried Properly.

Getting buried in Spain, especially in a large city like Madrid, costs a great deal of money. To begin with, there is a huge black carriage, with enormous C springs, made up of a single flat platform designed to support the casket.

This is covered, but is not enclosed with glass, as are the funeral coaches here. It is open on all sides. There are four huge black plumes which decorate the carriage. Wreaths hang on the four posts of the platform.

The wagon is drawn up by any number of horses. The favorite number is ten. They are harnessed in pairs. It gives a sort of tally-ho effect. All the horses carry huge nodding plumes on the head, fixed in the harness.

To walk alongside the horses and in the rear there are mutes wearing black knee breeches, with black stockings and long black shadbelly coats. They wear black three-cornered hats and wigs of white, with pigtails. There are postillions to ride the leaders and some of the horses intervening between them and the driver.

It is the custom to keep the catafalque waiting outside the door, with the casket lying on it. The men passing in the street all remove their hats. Many go up and look at the date of death, and the age, and most say a sympathetic word.

There are fully as many carriages as at the funerals of the poor here. When all the preparations have been made, the procession sets off. The hearse leads off and progress is made in the city at a snail's pace. If the way is muddy, as is not unusual, the mutes walking alongside get splashed from foot to head with the sticky, disagreeable Madrid mud.

When the procession gets into the outskirts of the town there is a change. The mutes generally pile up behind on the carriages and by the time the cemetery is reached the procession has lost something of its dignity. This may be imagined from the fact that some of the mutes are clinging to straps in back of the coffin and laughing and jesting as they jolt along.

Such a funeral will cost very close to $1,000, and that is not considered much.

DANGEROUS PURGATIVES.

Medicines of This Class do Not Cure—Their Effect is Weakening.

Nothing could be more cruel than to induce a weak, anæmic person to take a purgative medicine in the hope of finding relief. Ask any doctor and he will tell you that a purgative medicine merely gallops through the bowels, weakening the tender tissues. He will tell you also that a purgative cannot possibly cure disease, or build up bad blood. When the blood is weak and watery, when the system is run down a tonic is the one thing needed—is the only thing that will put you right. And in all this world there is no tonic so good as Dr. Williams' Pink Pills for Pale People. Every dose of these pills actually makes new, rich red blood, which fills the veins, reaches every organ in the body and brings health and strength to weak, despondent people. Miss Annie Beaudreau, Amherst, Magdalene Islands, Que., says:—"I was pale, my heart would palpitate violently at the least exertion, and I suffered greatly from severe headaches. I tried several medicines which seemed actually to leave me worse. Then I was advised to try Dr. Williams' Pink Pills, and a half dozen boxes have made me as well as ever I was. They have done me so much good that I would like every weak girl in the land to try them."

It was the new blood Dr. Williams' Pink Pills actually made that restored Miss Beaudreau to health and strength, and in the same way they will restore all sufferers from anæmia, indigestion, heart palpitation, neuralgia, rheumatism and the secret ailments that make the lives of so many women and growing girls a burden. 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.

REMARKABLE SAVAGES.

From Cannibalism to Citizenship in Only Fifty Years.

The Maoris are in many respects the most remarkable savages with whom the white man has come in contact, says the National Geographic Magazine.

Fifty years ago cannibalistic feasts at which the flesh of their fallen enemies was served, were not uncommon. To-day several members of their race are members of the New Zealand Parliament and Maori women, as well as the white women of New Zealand, exercise the right to vote.

When the English first occupied the islands, in the early part of the nineteenth century, it is estimated that there were about 100,000 Maoris in New Zealand. They were divided into tribes, each having its own unwritten laws regarding land, cultivation and other social matters.

The English found that they had a genius for war, showing unusual ability in building, fortifying and defending stockades, and they experienced considerable difficulty in subduing them.

The Maoris were also skilled in several arts; they tilled the soil with great care; as carvers and decorators they were unrivalled in the execution of rock paintings and in carving the ornamental figures of their dwellings, their boats and sacred enclosures.

But the Maoris were also noted for their remarkable tattooing, which was designed to clothe as well as decorate the body. The Maori artist knew how to give endless variety to the curves of his drawings; the natural furrows, the movements of the countenance, the play of muscles—everything was made to enhance the charm of the design; and a hale young man certainly presented a fine sight, draped only in this delicate network of blue lines on the ruddy brown of his skin.

Whoever refused to undergo the protracted tortures of tattooing required at every important event of his life was regarded as a person by his own consent foredoomed to slavery. The men were actually depilated in order to increase the surface to be covered with ornamental tattooing, while for young women the operation was limited to the lips, whence the term blue lips applied to them by the English.

There are about 35,000 Maoris left. These have retired to the northern provinces of New Zealand, where certain reservations have been set apart as their exclusive property.

Schools have been established, which the Maori children attend regularly. It is said that such of them as continue into the higher branches of learning are worthy rivals of white students. Some of the Maoris have become large landed proprietors; they are proud of their right to vote, and especially of the fact that their women obtained this privilege at the same time that it was given to the white women of New Zealand, in 1893.

STARVING BABIES.

The baby who suffers from indigestion is simply starving to death. It loses all desire for food and the little it does take does no good and the child is peevish, cross and restless. Mothers will find no other medicine as prompt to cure as Baby's Own Tablets—they always do good—they can't possibly do harm. Mrs. James Savoy, Little Lameque, N. B., says. "I believe that had it not been for Baby's Own Tablets my child would have been in her grave. She was completely run down, would refuse food, and was rapidly failing. Nothing I gave her did her any good until I began the use of Baby's Own Tablets and these have changed her into a well and growing child." Sold by druggists or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

SYMPATHETIC.

Mrs. Brijwist—Now, Huldah, I want you to be careful in washing this table linen—it has been in the family for over 200 years, and—

Huldah—Ah, sure ma'am, you needn't worry. I won't tell a soul, and it looks as good as new anyway.

Many a good intent sticks fast in honeyed words of resolution.

If You'll Do The Painting Yourself

get **Ramsay's Paints.** If you intend to have it done—insist that the painter uses **Ramsay's Paints.**

They go farther—last longer—hold their freshness and beauty longer—and cost less in the end—than any other good paint you can buy.

Write for Post Card Series "C," showing how some houses are painted.

A. RAMSAY & SON CO., Paint Makers since 1842. MONTREAL

RUSSEL---1907 MODELS

Stand for Excellence and Perfection of Product.

The first Russel turned out over three years ago had the engine in front under the bonnet sliding gear transmission, and shaft drive to live rear axles. The Russel to-day retains the same features of construction. We were in the lead then; gradually the trend of uniformity turned in our direction, and now this design is the most approved and up-to-date. Through these years of evolution towards this construction we went on perfecting detail and adding improvements. That's why the Russel owner gets more for his money than anyone else.

The Design is proved. The Materials are the Best.
The Workmanship the Most Skillful.
And the factory close at hand and disposed to use you right.

Metal-to-metal Disc Clutch. Selective Sliding Gear Transmission.
Nickel Steel in all gears and shafts.

The most powerful braking system known—positive in action, easy to release—two independent sets attached to large drums on the rear wheels.

MODELS FOR 1907

MODEL D—2 cylinder, 18 H.P., 90 inch wheelbase, 30 inch x 3½ inch tires.....$1,600.00
MODEL E—4 cylinder 25 H.P., 104 inch wheelbase, 32 inch x 4 inch tires.....$2,500.00
MODEL F—4 cylinder, 40 H.P., 113 inch wheelbase, double ignition, magneto and accumulator, 34 inch x 4 inch tires in front and 4½ in rear, powerful, roomy and handsome car, capacity to carry seven passengers.....$3,750.00

WRITE FOR CATALOGUE.

Canada Cycle and Motor Co., Limited,
TORONTO JUNCTION, CANADA.
BRANCHES—Ottawa, Winnipeg, Vancouver, and Melbourne, Australia.

POST OFFICE AT SINGAPORE.

Troubles That Carriers Have in Making Their Deliveries.

The post office at Singapore must be a Tower of Babel.

There are letters for delivery to Europeans, Eurasians, Malays, Tamils, Bengalis, Parsees, Arabs, Armenians, Sinhalese and others, says St. Martin's-le-Granr. The postmen have their work cut out, and when there comes a Tamil letter they often have to beat up the countryside for the man with no fixed abode, and they often have to read out the addresses and origin of all their letters at each house they visit.

There are other obstacles in the way of the speedy delivery of letters. Dogs, for example. The Malay postman is a Mohammedan, and when the friendly dog accosts him (dogs always accost postmen) the touch is a defilement. The postman must bathe. And the bath must be taken before the next hour of prayer. Prayers are offered five times a day.

Either the postmaster of Singapore has no nerves or he doesn't open his explosive correspondence.

EVEN THE CROCODILE HAS TEARS.

Do animals cry from grief or weep from pain or annoyance? From the following facts there is little doubt that they do show their feelings in this way. Travellers through the Syrian desert have seen horses weep from thirst, a mule has been seen to cry from the pains of an injured foot, and camels, it is said, shed tears in streams. A cow sold by its mistress who had tended it from childhood wept pitifully. A young ape used to cry from vexation if Livingstone didn't nurse it in his arms when it asked him to. Wounded apes have died crying, and others have wept over their young ones slain by hunters. A chimpanzee trained to carry water-jugs broke one and fell a-crying, which proved sorrow, though it wouldn't mend the jug. Rats, discovering their young drowned, have been moved to tears of grief. A giraffe which a huntsman had wounded began to cry when approached. Sea lions often weep over the loss of their young. Gordon Cumming observed tears trickling down the face of a dying elephant, and an ourang-outrang belonging to the same owner, when deprived of its mango, was so vexed that it look to weeping.

GENEROSITY.

Girl (to crying little brother): "Aren't you ashamed of yourself, Dick. Bobby says he has already given you two bites."

Dick: "But it's my apple!"