About the House

RECIPES FOR THE COOK.

Pudding Sauce.—One cup apricot syrup, two level tablespoons of flour or corn starch dissolved in water. Cook, and add one-half cup of sugar, a little salt, one and one-half tablespoons of butter. Flavor to taste.

Jam Cake.—Use one cup sugar, three-quarters cup butter, one-half cup sour milk, one cup blackberry jam, three eggs, leaving out one white for frosting; two cups flour, one level teaspoonful soda sifted with flour. Bake in three layers. For frosting beat the white of egg and add one cup of sugar which has been boiled until it spins a thread.

English Lemon Pie.—Three large lemons, four eggs, two ounces of butter, three-quarters pound of sugar. Put sugar and butter in rice boiler, squeeze the lemons over these, beat egg yolks and whites together, stir this into the lemon, sugar, and butter; cook, stirring constantly, until the consistency of honey. Remove from the fire and beat until cold. Make rich pastry, line your pie tins, place in oven, and when nearly done draw to the oven door, fill with the lemon filling, and cross with pastry bars. Cook until brown. This quantity will make thre pies, or use as much as you wish and place rest in ice chest. Tightly corked it keeps a long while.

White Fruit Layer Cake.—Half a cup of butter, two cups powdered sugar, half a cup of sweet milk, three and a half cups of flour, two and a half teaspoonfuls of baking powder sifted on the flour, three eggs, whites; beat to a cream the butter and sugar, add part of the milk and flour, beat light, then the rest of the milk and flour, lastly the whites, whipped to a stiff froth. Bake in layers and put fruit icing between the layers.

Yellow Tomatoes for Garnish.—Yellow plum tomatoes are preserved without sugar and are used to garnish meats and salads in winter. Plunge the ripe fruit, a jarful at a time, into boiling water; Cover the kettle and leave at the boiling point for six minutes. Then take out the tomatoes without breaking them and pack in a hot jar. Fill with boiling water and seal.

German Sour Roast.—Get a piece of beef from the shoulder, the size required for your family, put into a stone jar or large bowl, and cover with slightly diluted vinegar. Slice a small onion into the vinegar with a bay leaf, add a few whole cloves and pepper. Let stand from five to seven days and roast in oven or make a pot roast. It equals venison and is a good cold weather dish.

Truffle Stuffing for Turkey.—Select a fine turkey; clean it well; make a stuffing of two cups of soaked bread, the liver, a cup of truffles, cut fine, together with a slice of ham; a hash of green onions, garlic, and parsley and salt and pepper to taste. Mix well with two beaten eggs and fill the turkey. Season the bird with lard, salt, and pepper, and a little water. Cook in a hot oven.

Winter Salad.—Several hours before you want to use it, slice fine a head of cabbage. Put in cold water; peel a large parsnip, and put in water with cabbage. Do not cut parsnip. When wanted for use, drain cabbage and shake in a clean towel. Grate the parsnip on a vegetable grater. It should equal the cabbage in bulk. Arrange in alternate layers in a dish, with parsnip on top. Use any good boiled salad dressing. Do not pour it over salad, but pass in dish to each person. Then, if any salad is left over, it can be used in soup next day.

Stuffed Potatoes.—Bake eight fine, large potatoes without cutting off the ends. Cut each potato in half lengthwise with a sharp knife. Scrape out the inside, being careful not to break the shells. Then mash the potato, season with salt and pepper and half teaspoonful cream, one egg, chopped parsley enough to measure two tablespoons and same amount of celery, small lump butter; mix and fill each half with the mixture. Sprinkle cracker crumbs and bits of butter over the top and brown them. Serve at once.

HOUSEHOLD ECON

For the Country Laun[illegible] when ironing wipe the iron on cedar branches. It will keep the iron from sticking to the starch, is better than wax, and is not expensive.

Tomato Omelet.—To each egg, well beaten, add one tablespoonful of cooked tomatoes and half as many tablespoonfuls boiling water. Cook quickly in hot drippings and you will have a light, appetizing dish.

Home Made Kindling.—But the cheapest resin, one pound, melt it, add two ounces tallow. Either smear this on boards or else stir in sawdust that has been used. When hardened cut in pieces. An excellent fire kindler.

Convenient Match Holder.—Take an empty tin lard pail; pull out handle on one side; slip in open work on side of gas stove, and push handle in again. This will be found a convenient place to drop burnt matches, which constantly are accumulating around a gas stove.

Thread Economy.—One may save time and thread in making French seams by basting or holding firm one edge about one-fourth inch from the other and using the foot hemmer. Holding the shorter edge next to one, stitching the length of seam once instead of twice, as the other way requires.

Shoe Laces for Drawstrings.— Shoe laces make convenient draw strings for any kind of bags and require no bodkin to put them in. White ones are nice for fancywork bags or white laundry bags and colored ones for clothespin bags, etc. If a string is not long enough pull off the metal ends of two laces and fasten these two ends together.

Use Tops of Worn Gloves.—In these days of multi-colored elbow length kid gloves more "good" can be had from one's money (or gloves) by utilizing the tops for sofa pillows, glove and handkerchief boxes, etc., made attractive by painting and embroidery, finished with cord or fringe made from gloves. An assortment can be had by exchanging with friends.

Don't Let Bread Burn.—Put two or three bricks in the oven and let them heat thoroughly. Then bake your bread or cake upon them. Or when baking ginger bread or loaf cake, instead of going to the trouble of putting paper on the bottom of the pan put your cake in the greased pan and then put in in a larger uncovered roasting pan, and you will find that your cake never will be burned at the bottom.

Make Your Own Water Cooler.—Into the bottom of an ordinary nail keg put three inches of sadwust. Place inside of it a deep crock and pack all around with sawdust to within three inches of the top. Cover the sawdust with a mixture of plaster of paris and water, which will soon harden. Put a lid on the crock and one on the keg. Three cents' worth of ice will keep ice water for twenty-four hours. A covering can be made for the keg of cretonne to make it ornamental. A wire rack suspended in the crock just above the water will keep milk and butter cool.

Asbestos in Household.—When baking fruit cake or any other culinary production which requires several hours' cooking, if a piece of asbestos is laid over the dishes the contents will not be scorched. A square of asbestos kept for a rest and also to rub off the flat iron when in use prevents all scorching of the ironing sheet. When the range or any other heating apparatus comes too close to the wall and there is danger from fire, a strip of the material placed between will remove all cause of anxiety. In place of the ready made pad for protecting polished table a strip of asbestos bought by the yard and cut the proper length makes an excellent covering.

MAKE THIS UP AT YOUR HOME

What will appear very interesting to many people here is the article taken from a New York daily paper, giving a simple prescription, as formulated by a noted authority, who claims that he has found a positive remedy to cure almost any case of backache or kidney or bladder derangement, in the following simple prescription, if takin before the stage of Bright's disease:

Fluid Extract Dandelion, one-half ounce; Compound Kargon, one ounce; Compound Syrup Sarsaporilla, three ounces. Shake well in a bottle and take in teaspoonful doses after each meal and again at bedtime.

A well-known druggist here at home, when asked regarding this prescription, stated that the ingredients ore all ramless, and can be obtained at a small cost from any good prescription pharmacy, or the mixture would be put up if asked to do so. He further stated that while this prescription is often prescribid in rheumatic afflictions with splendid results, he could see no reason why it would not be a splendid remedy for kidney and urinary troubles and backache, as it has a peculiar action upon the kidney structure, cleansing these most important organs and helping them to sift and filter from the blood the foul acids and waste matter which couse sickness and suffering. Those of our readers who suffer can make no mistake in giving it a trial.

WISDOM.

Altho a mule
Be sweet and kind,
Just walk in front,
And not behind.

A New Orleans woman was thin.

Because she did not extract sufficient nourishment from her food.

She took *Scott's Emulsion.*

Result:

She gained a pound a day in weight.

ALL DRUGGISTS: 50c. AND $1.00

WOMAN ON A STEAMER

HER VAGARIES WHILE CROSSING THE ATLANTIC.

Scramble for the Captain's Table—Indiscreet Chatter—Sizing up Her Fellow Travellers.

It was luncheon hour, just after the big liner had left the Liverpool docks, and the cynical second officer at the head of his long table, surveying the captain's table near by, crowded with women, turned to a man next him and said, with a sigh of relief: "There's just one compensation that I can see in being second officer instead of captain: One doesn't need to have all the fool women who cross sitting at his table. You'll find most of them breaking their necks and emptying their pocketbooks to the saloon steward after lunch to get seats near the captain."

And he was right, for the passenger lingering near the dining saloon that afternoon had his curiosity rewarded by overhauling such speeches as, "But I wrote to you about it from London. I always sit at the captain's table. I'm sure it's very strange that I can't this trip," or "But I've crossed with Capt. X—— three times, and he's a personal friend. I shall speak to him about it," and others of like tenor, says a writer in the New York Post.

The successful were smiling composedly and wore their prettiest gowns to dinner until they vanished into their cabins, the victims of the first storm. Why is it, one wonders, that almost the initial thing a returned woman traveller has to say about the voyage is: "And we sat at the captain's table," as if that were the height of the voyager's ambition. It is probably only one of the idiosyncrasies that belong to women on ship-board, where, perhaps better than in most other places, these come to light.

As is usual the world over, brass buttons prove as attractive on ocean steamships as at an army post or on the policeman's beat. From Bridget in the kitchen to a lady of the haut monde, the natty suit of blue with the sheen of well-burnished metal plays havoc with the feminine contingent. So one of the types to be found on every ship is the woman who scrapes acquaintance with each uniformed man on board, and retails to admiring friends on landing her flirtations with the doctor or purser. To the student of human nature who finds the promenade deck an excellent field for observation, it is often a marvel that these besieged gentlemen respond with so much gallantry to the advances that their admirers make openly. Undoubtedly they must grow weary of never-ceasing adulation, and one can only conclude that they regard such gallantry as part of their method of earning a salary.

CHATTER OF THE INDISCREET.

Among other feminine foibles noted by the observing ocean voyager is the tendency to indiscreet chatter. If there is one place more than another where walls have ears it is on board ship. Even in the kind of summer cottage where partitions extend but three-fourths of the way to the ceiling it is no easier to learn the most intimate details concerning your next-door neighbors. "Do you suppose," queried an inquisitive lady to a stewardess as she waited for her bath to be filled, "that the stout woman in the room next to mine colors her hair?"

"She does, madam," came an icy voice from the next bath, rising above the hiss of the steam and the splash of the water, "and if you remind me later I'll give you the name of the place in New York where I have it done. Your own needs improvement, I've noticed."

But lessons like this have little or no effect upon the careless. Two women in their steamer chairs were warned by a third that they were directly underneath the windows of a stateroom, and that what they said might be overheard. "What of it?" was the reply. "These people will never see us again."

Feeling that way, with regard to one's fellow passengers, it is strange to discover, among other types, the woman who aims at knowing as many people on board as she can scrape acquaintance with. She is in direct contrast to the opposite sort, who avoid meeting people as far as is possible without rudeness. "I never meet any one on board, except my table mates," said the wife of an American consul, who crosses frequently. On the other hand, there are those who claim to have made some of their pleasantest friends among their fellow passengers. The truth is that a reasonable amount of friendliness is desirable, but that it is well to beware of rushing into sudden intimacies.

BY THE THIRD DAY OUT.

By the third or fourth day out, the keen-witted will have classified her fellow travellers into the desirable and the undesirable, and will be glad of opportunities for pleasant conversation with those desirables that chance throws in her way. The good-natured are apt to be victims of the bores who infest the sea as well as the land. "How do you manage to do it?" asked a distinctly vexed woman of her friend in the next steamer chair. "Do what?" rejoined the other lifting her eyes from her book. "Freeze out the tiresome people who insist on being friendly. I'm always at their mercy, and they never bother you at all."

It was true, they never did, while the complainant spent her waking hours listening to the marital woes of the pathetic little woman on her right, while a would-be poetess huddled on the footrest of her chair and read her verses inspired by the sea, in which raves and waves and roar and soar were carefully rhymed. The untroubled traveller had done nothing to escape, except to life a fairly supercilious eyebrow or look indifferent at the first approach.

LUNCH IN THE CLOUDS.

Italian Aristocrats Eat on Swiss Mountains.

"Alpine" lunch and dinner parties above the clouds are the latest fashionable craze in Switzerland.

A rendezvous is given at an Alpine hotel, which is generally reached by funicular carriage or on foot, and if the weather is fine the function becomes an alfresco affair in the midst of magnificent mountain scenery.

Prince Pie of Savoy recently gave an "Alpine" lunch in honor of Prince and Princess Nicola of Greece at the Bernina Hospice, 7,575 feet high, overlooking St. Moritz. Among the fashionable guests present were the Duke and Duchess de Terranova, Prince and Princess de Trabia, Countess Berristori, Countess Costa and Viscount Benghem.

In the afternoon the guests collected flowers on the mountains or spent the time wandering in the forests.

Many similar functions have been held this summer in the higher Alpine resorts. Last week Mr. and Mrs. H. Murray, of Chicago, entertained a party of friends on the top of the Brevent, 8,285 feet above Chamonix, each guest receiving a bunch of edelweiss as a souvenir. Alpine parties have also been given this season on the Pilatus, Rochers de Naye, Brienzer Rothall and Gornegrat.

All these mountains have hotels or restaurants on their summits, but owing to the fact that everything has to be carried up from the valley by the funicular railway or porters, Alpine lunches are rather expensive affairs.

MONTHS OF AGONY.

A Severe Case of Rheumatism Cured by Dr. Williams' Pink Pills.

"For many weary months I suffered untold agony. I could not walk. I could scarcely raise myself to a sitting posture. I was under medical care, but in vain. Finally I tried Dr. Williams' Pink Pills and they have restored me to my former healthy condition."

This strong statement was made to a reporter recently by Mr. Charles S. Keddey, formerly of Kingston, N. S., but now living at Port Maitland. Mr. Keddey is a carpenter by trade, and is now able to work every day. He adds: "I cannot speak too highly of Dr. Williams' Pink Pills, as they cured me after other medicine failed. While I was living at Kingston, N. S., I was seized with rheumatism in its most violent form. I was compelled to take to my bed and for months was an invalid. I was so weak that it was difficult for me to raise myself to a sitting posture. It is impossible to tell how much I suffered day and night, week in and week out. The pains were like piercing swords. I had medical attendance, but it failed. Then I tried medicines advertised to cure rheumatism, but with the same result—money wasted. One day when hope had almost gone a friend advised me to try Dr. Williams' Pink Pills. I told him my experiences with other medicines, but he assured me that these pills would cure rheumatism, so I sent for a supply. After using a few boxes I was able to leave my bed, and from that on my restoration to health was rapid. I am now as well as ever I was, and have not had the slightest touch of rheumatism since. The change they have wrought in my case is simply miraculous, and I can strongly recommend Dr. Williams' Pink Pills to any one suffering from any form of rheumatism."

Rheumatism is rooted in the blood. Rubbing the aching limbs with liniments and outward remedies cannot possibly cure it. You must get the rheumatic acid out of the blood and Dr Williams' Pink Pills is the one sure medicine to do this, because they actually make new blood. That is why these pills cure anæmia, headaches and backaches, neuralgia, indigestion and the secret ailments that make miserable the lives of so many women and growing girls. 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

CHEMISTRY OF LIFE.

Remarkable Experiments by a French Professor.

Remarkable experiments in chemical developments of life have been effected by Professor Delage of Sorbonne, France. In the laboratory at Roscoffe in Brittany M. Delage placed unhatched eggs of the sea urchin and starfish in sea water, adding a solution of sugar with a few drops of ammonia and tannin. In about an hour of segmentation the first sign of life began and the eggs produced larvae. The great majority soon died, but M. Delage by constant and minute care brought four sea urchins and two starfish through the larvae stage. They are now healthy, growing specimens. One sea urchin has six pairs of tentacles and six pairs of spikes, whereas those produced naturally have five. The creatures are still small and the tentacles are visible only through a microscope. Prof. Delage hopes to bring them to maturity, followed by reproduction. These experiments go beyond those made by Prof. Loeb at Barclay University in San Francisco. M. Delage shows that the vital impulse begins immediately the fecundating liquid touches the ovule. If the part touched be cut out the ovule nevertheless continues the evolution and produces a larva. M. Delage is making further experiments and expects to throw further light on the causes leading an artificially compound liquid to awaken latent life in an egg.

LOOKING AHEAD.

Alice—"And so Lord Addlepate is sixty. Did you refuse him because he's too old?"

Augusta—"No; because he's not old enough."

Give the average man an opportunity to talk about himself and he will deliver the goods.

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Can't shrink nor stretch nor bind nor bulge; outlasts other kinds; and is sold with a guarantee that insures you against any possible fault.

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