About the House

SOME DAINTY DISHES.

To Bake Cake in Hurry.—If you will put a tablespoonful of boiling water on your butter and sugar when you are baking cake, you will find that it will cream in a few minutes.

Creamed Carrots.—Take a few small carrots, boil them in salted water until tender, drain, then add two ounces of butter. A tablespoonful of flour, salt, pepper, and a dash of nutmeg, milk or cream; simmer a few minutes and serve hot.

One Hour Bread.—Take three cups of flour, three teaspoons of baking powder, one teaspoon of salt, one teaspoon of sugar, sift together three times; one and one-half cups of sweet milk; cut and fold with a knife and bake slowly in a covered or double pan forty-five minutes.

Stuffed Celery.—One bunch celery; one cream cheese or one small soft cheese; ten drops onion juice; two or three pounds cream; salt, cayenne; separate, wash, drain celery, and trim into six or eight inch lengths. With a silver fork work the sweet cream into the cheese, season and stuff into the hollow of each celery stalk. Serve cold.

Delicate Turnip Dish.—Peel and slice thin. Boil till nearly done. Drain water off. Place a layer of turnips in a buttered dish, season, then a layer of crumbs. Another layer of seasoned turnips, then a layer of crumbs. Moisten with a little milk and bake in covered dish. Just before serving remove cover and brown.

Cook Celery Root.—A most wholesome vegetable, practically unknown to many, is celery root. Peeled, cut in dice, boiled in unsalted water, and prepared like cauliflower, it is delicious. Boiled whole, peeled, cut in thin slices, and combined with cold sliced potatoes, boiled with jackets on, it is a delightful salad.

Whole Wheat Gems.—One cup whole wheat flour, three-fourths cup equal parts milk and water, two small tablespoons sugar, three tablespoons melted shortening, half teaspoon salt, and a heaping teaspoon baking powder. Mix all dry ingredients, then add milk, water, and shortening, and bake in hot oven about twenty minutes. Makes six gems delicious enough for the epicure and economical enough for the slimmest purse.

Beans with Tomatoes.—Get one quart of navy beans, soak over night, then drain all the water off. Put in a kettle with fresh water and a pinch of baking soda. Boil for a few minutes, then drain. Put water on again and boil about one-half hour; then put the whole contents in a stone crock with 10 cents worth of salt pork, one pint of canned tomatoes, two tablespoons of sugar. Put in the oven, cover until almost done, then take the cover off and brown. Bake three or four hours.

How to Cook Pumpkin.—To cook pumpkin properly requires a slow, steady fire and long cooking to insure richness and flavor. It is almost impossible to cook it slowly over a gas stove without burning. A better and simpler way is to bake it as you would squash. Cut the pumpkin in two, remove seeds and tissues, and bake until the desired shade of color and dryness is reached. The flavor will be much better than by the quicker method of boiling by gas.

Raised Biscuit.—Scald one and one-half cups sweet milk, add a tablespoonful of sugar, when lukewarm add a half cake yeast (compound) dissolved in half cup of warm water. A tablespoonful of lard and flour to make a stiff dough, a little stiffer than for a milk biscuit. Knead for about fifteen or twenty minutes. Set in a warm place to rise, allowing four or five hours; when light flour board, roll and cut as other biscuit; place in a greased pan, brush with butter, let rise a second time, prick with a fork, bake in a hot oven about twenty minutes.

Potato Cobbler.—Peel and slice one pint of sweet potatoes, place in a porcelain lined stewpan, with two cups of light brown sugar, half a cup of butter, and half a teaspoonful of cinnamon, quarter of a teaspoonful of cloves, and quarter of a nutmeg, and sufficient boiling water to cover nicely; boil until potatoes are soft, but not mushy; thicken with a level tablespoonful of flour, stirred in cold water until smooth; take from the fire and put in a wineglass of sherry and a tablespoonful of brandy. Line a deep dish with the mixture, cover with a crust of the paste, and bake in a moderate oven until a light brown.

VARIOUS CAKES.

Neat Slices of Fruit Cake.—This is fruit cake season, and one often finds it hard to cut it thin without it crumbling. Heat your bread knife quite hot and you won't have any trouble.

Nut Kisses.—To white of one egg well beaten add ten teaspoonfuls of pulverized sugar, one tablespoonful of brandy (or flavor with vanilla if preferred), a little ground cinnamon and cloves; then add a cupful of nuts chopped fine. Put tablespoonful of mixture on buttered paper on bottom side of pie pan and bake ten minutes in a moderate oven. This makes one dozen.

Almond Torte.—Beat the yolks of nine eggs with three-fourths of a pound of sugar, until light and creamy; add one teaspoon of almond extract, one-half cup of flour, and small teaspoon of baking powder (sifted with the flour); now beat the whites of the nine eggs until stiff, and add three-fourths of a pound of grated almonds. Bake about forty minutes in a moderate oven.

Fig Cake.—Take one cup of sugar, one-half cup of butter, one-half cup of cold water with a small teaspoon of soda dissolved in it, one and one-half cups of raisins, chopped a little, not fine; two teaspoons of cinnamon, two teaspoons of nutmeg, two eggs, one-half pound of figs, and a little more than two cups of flour. Bake in two layers. Put a layer of figs in the middle of each layer of dough. Put layers together with a fig jelly or plain icing. This is as delicious as a fruit cake.

Date Cake.—Take one cup of baking molasses and one cup of brown sugar, one cup of butter, one cup of wine, three eggs, one pound of dates, one-half pound of raisins, a cup of English walnut meats, one teaspoon of nutmeg, one of cinnamon, one of cloves, a teaspoon of soda dissolved in hot water, and about one quart of flour. Use flour according to size of cup. Chop your dates, nuts, and raisins. This makes a fine cake and will keep a long time if necessary.

USEFUL HINTS.

Use for Old Screening.—A half yard of white mosquito bar folded and stitched around the edge makes a splendid dish rag that will not absorb the grease.

Salt the Grease.—If a "sprinkling of flour" over the greased pan fails to prevent sticking add a little salt to the grease before rubbing on pan.

To Shell Corn.—Put a few ears of popcorn in a cloth sack, then hold the end tight, hit on the floor a few times, and your corn is shelled beautifully. This saves labor and time.

Help to Ironing Sheets.—When passing the sheet through the wringer begin at the selvedge edge instead of the hem and it will be found perfectly straight and smooth when ironed without any effort.

To Iron Quickly.—In ironing children's dresses, petticoats, or tucked yokes iron garment on wrong side. You will have no trouble with the tucks turning up and will iron in one-half the time.

To Remove Grease Easily.—Hot grease spilled on the kitchen floor or anywhere else need not cause the consternation that it usually does. Put ice (in the winter snow will do) upon it as quickly as possible and it can be lifted up with a knife. One light scrubbing will remove all the rest and much energy and worry will be saved.

Save Old Corsets.—Take your ironing sheet, turn wide hem on both sides, cut three pair corset backs (eyelet stays), and sew on each side, and lace instead of pinning sheet on. It can be done even better with front stays if they are not broken, but a small outlay of 30 cents will purchase new ones and your sheet can be placed in the wash each week and be a pleasure to put on.

Dry Curtains on Table.—Pull out dining room table the desired length. Put on padding, pull lightly around ends, and fasten with safety pins. At the centre on one side of the table, with four safety pins, pin a broad piece of muslin to the padding (part of an old sheet will do), pass muslin under one leaves to the opposite side of table, and, drawing light, pin to the padding on that side, making it firm. Pin on curtains. Can put four on at a time, using same pins. If curtains are too long fold back and start another curtain as if it were not there. They soon dry and are perfectly straight and look like new, and edges are not worn, as on stretchers.

Girlhood and *Scott's Emulsion* are linked together.

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.

BEST EVER WRITTEN

PRESCRIPTION WHICH ANYONE CAN EASILY MIX AT HOME.

Said to Overcome Kidney and Bladder Afflictions — Shake Simple Ingredients Well in Bottle.

Mix the following by shaking well in a bottle, and take in teaspoonful doses after meals and at bedtime:

Fluid Extract Dandelion, one-half ounce; Compound Kargon, one ounce; Compound Syrup Sarsaparilla, three ounces. A prominent physician is the authority that these simple, harmless ingredients can be obtained at nominal cost from any druggist, even in the smaller towns.

The mixture is said to cleanse and strengthen the clogged and inactive Kidneys, overcoming Backache, Bladder weakness and Urinary trouble of all kinds, if taken before the stage of Bright's disease.

Those who have tried this say it positively overcomes pain in the back, clears the urine of sediment and regulates urination, especially at night, curing even the worst forms of bladder weakness.

Every man or woman here who feels that the kidneys are not strong or acting in a healthy manner should mix this prescription at home and give it a trial, as it is said to do wonders for many persons.

CHILD MARRIAGES IN MEXICO.

Mexican Women Over 30 Have Not Much Chance of Being Married.

Not the least of the romantic features of the marriages of Mexico are the ceremonies uniting children. The marriage of girls over 12 years of age and boys over 14 is permitted, and most marriags in Mexico come in early life, says the Mexican Herald.

There are about 170 to 180 marriages a month in this capital, a ridiculous proportion in view of the fact that the population by the census of 1900 was 550,000, and is now probably nearer 600,000. This small proportion of legal marriages is due largely to the expense attending a religious ceremony, for the peon is educated to believe that the legal marriage is not sacred without the church service. Hence when he cannot have the church service he does not bother to have the official service, which is not expensive, performed.

The general age for women to marry in Mexico is about 20. The statistics for the last two months show the following figures on the marryng of women:

From 12 to 20 years, 33; from 21 to 30 years, 102; from 31 to 43 years, 34; from 40 to 60 years, 5.

No woman over 60 was married during this period. As seen from these figures, the number of women who married at from 21 to 30 years is greater than any other. The age at which most women marry in Mexico is from 18 to 24. It is to be observed that in the higher classes the girls marry generally when over 20, and some of them nearly 30 and over 30, while in the middle class a great majority of the women marry before they are 20 years old.

Among the lower class, on the contrary, the number of girls who marry before 20 is considerable, and many of them marry at 15, 14, and even 12 years. The most recent cases of girls married at 15 and 16 are observed among the middle class and lower class people. One of these is Angela Carmona, who married at 15 years; another is a Spanish girl, Rosario Gonzalez, who married at 16, and another is that of Eduarda Gutierrez, who married at 14.

As to the men, the age at which they generally marry is also from 21 to 30 years. The statistics for the last two months show that the number of men married at different ages was as follows:

From 14 to 20 years, 5; from 21 to 30 years, 90; from 31 to 45 years, 57; over 60 years, 1.

It is seen that the proportion of men marrying before 30 years is strong, although it is not as heavy as that of the women married under that age. The proportion of women married under 30 years is 136 to 20, while the same proportion among the men is 95 to 70.

In Mexico a woman above 30 is considered as not having much chance of being married, and in the middle class the chances are not great beyond 25 years.

"Your husband says that when he is angry he always counts ten before he speaks," said one woman. "Yes," answered the other; "I wish he'd stop it. Since he got dyspepsia home seems nothing but a class in arithmetic."

COURT LIFE IN RUSSIA

THE IMPERIAL KITCHENS NEED A PURE FOOD LAW.

A Russian Writer in a Paris Journal Says They are Unsanitary Beyond Belief.

A writer who signs himself as S. R. G. has contributed to the Revue of Paris some revelations of the nether side of court life in Russia. The Revue says that the writer is a Russian prince and belongs to the suite of the Czar.

He begins with a reference to the Czar's attack of typhus fever in 1900 and the wonder expressed throughout Europe that a potentate whose life was so carefully guarded should have contracted the infection. There would have been no wonder, he says, if the secrets of the imperial kitchens were known.

These are managed with inexpressible disorder and are unsanitary beyond belief. Their unhygienic condition is only equalled by their dishonesty and extravagance.

The alleged prince writes that Gen. Tyrto, brother of a former Minister of Marine, called in his doctor one day. He was fearfully ill.

"Where have you been dining" asked the doctor.

"I had luncheon with the Czar yesterday, and I came right home and went to bed, I was so ill," was the answer.

The doctor treated him for ptomaine poisoning and pulled him through.

THE CZAR'S TABLE

is financed on a scale of enormous extravagance. Each dish provided is put down at ten rubles, or about $5, and each single article of food counts as a dish, though it may be only a few olives or a bunch of celery. At great state dinners the figuring is still higher.

For instance, if there are 500 covers set and lobster patties are on the menu the account put in will be for 500 lobsters at four rubles apiece, though one lobster easily suffices for four or five guests. Or if ducks from Rouen are provided 500 ducks are paid for at five rubles each, though each duck affords four portions.

Withal the lobsters are apt to be of doubtful freshness and the ducks do not come from Rouen. The champagne which is served on these great occasions, except perhaps at the imperial table, is sure to masquerade as the choicest brand in the imperial cellars, but the real quality is worse than suspicious.

There is a man in St. Petersburg who is famous for his dinners and his wine. As he is not wealthy his friends wonder how he does it. One day the writer

SOLVED THE MYSTERY.

He was sitting in a cafe with the dinner giver when a servant in court livery popped his head in at a rear door and beckoned. The prince thought the signal was for him, but the dinner giver put in with a dry laugh.

"Never mind. That's my purveyor general. He has something for me. We'll have good wine to drink his Majesty's health in to-night."

They went out into a rear corridor, where they found the servant had a big basket. It contained twenty bottles of the finest wines, which the dinner giver paid for at from 50 kopecks to a ruble a bottle and then sent them to his house by a public porter.

It was far from a unique case. A regular traffic in choice delicacies, including fruit, poultry and confectionery, is constantly going on between the Czar's pantry and the back doors of epicures of the capital, some of whom are well able to pay for their supplies at market prices but who have the ingrained Russian love of graft.

The tableware is also taken out of the palace and sold by kitchen servants and waiters. In the reign of Alexander III. his artist friend Bogoluboff, prowling about in search of curios, came on a beautiful Sevres plate, emblazoned with the imperial arms and monogram, in a junk shop. He bought it for a trifle and then the dealer said:

"If you care for rubbish of that sort I can get you lots of it.'

"Do, by all means," said Bogoluboff.

In a few weeks he had accumulated several dozen specimens of

THE CHINA AND GLASSWARE.

all stolen from Tsarskoe-Selo. One day he asked the Czar to come and see his newest curios.

The Czar was enraged when the matter was exlained to him. There was considerable clearing out of servants, and the police grabbed the old junk dealer. Then Alexander devised a plan to prevent further looting.

He ordered that a catalogue of every article in the palace be prepared so that the imperial property could be checked up at intervals. In Russia there is always a way to carry out a reform in appearance and beat it in effect. The palace officials selected a nice learned old man to make the catalogue, an author named Gregorowitz. He is dead and the Czar is dead and Bogoluboff is dead, but the catalogue is still unfinished.

One day the writer saw a painting with the imperial stamp of the Hermitage Museum on it for sale for five rubles in a second hand furniture store. He made some discreet inquiries and the guardians of the museum told him that it was very hard to keep the pictures. Grand dukes and court officials and Ministers had a habit of borrowing pictures for the decoration of their houses for special occasions, and they very seldom came back.

DR. WILLIAMS' PINK PILLS CURE ANAEMIA

Pale Faces, Dizzy Spells, Palpitating Heart, Headaches and Shortness of Breath are Symptoms of Anæmia.

Watery blood is an open invitation to disease to take possession of your system. Watery blood is responsible for nearly all the headaches and backaches and sideaches that afflict womankind. Watery blood is responsible for the dull eyes, sallow cheeks and the listless, dragged-out feeling that is found in so many growing girls. Good blood means good health, and good blood actually comes through the use of Dr. Williams' Pink Pills. Weak, ailing, despondent women who use this medicine are made active and strong; listless, pale-faced girls are given new health, rosy cheeks, bright eyes and a new sense of happiness and security. Mrs. E. S. Nightingale, Chesley, Ont., says:— "My daughter was ill for a long time with anaemia, and would often be confined to bed for three or four days at a time, and we feared she was going into decline. A lady friend advised the use of Dr. Williams' Pink Pills, and I got half a dozen boxes. By the time these were used there was a marked improvement, and I got a further supply for her. The change these pills have wrought in her condition is so great that you would not think that she was the same girl. I will always have a kindly feeling for Dr. Williams' Pink Pills."

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

A NEW MOTIVE POWER.

Hudson Maxim Has Added "Motorite" to His Inventions.

Hudson Maxim, the inventor of Maximite and smokeless powder, has applied for letters patent for three new inventions—a new torpedo that can travel faster than a mile a minute; a submarine torpedo that can attain a speed of over sixty miles an hour; and a new motive power—motorite—to propel the torpedo and the torpedo boat so powerfully that if necessary it will shoot them rocket-like out of the sea.

The narrative of his triply-crowned achievement reads like a classic romance of adventure, for Mr. Maxim, starting out with the sole intention of designing a torpedo that would surpass in speed the slow-moving Whitehead, found that he had invented not only what he sought, but also a motive power so tremendous that it should revolutionize submarine warfare, transpose the despised torpedo boat into the most dreaded fighting monster of the sea, and —later—may even be expected to send a transatlantic liner between New York and Southampton faster than the fastest trains move on the land.

A delicate blend of nitro-glycerine, guncotton and one other drug, and the application of a new system of "jet propulsion"—the same principle on which automobiles are run—is the secret of it all

The taming of nitro-glycerine and guncotton from high explosives into tractable means of boat propulsion was not a simple matter. But Mr. Maxim finally got it.

He also found a way to set this motive power going in water, so that the action of the water turned the combustion of the blended explosives into powerful jets, projecting the vessel forward in leaps as the jets, thrust out backward.

The big problem with Mr. Maxim became how to tone them down so they wouldn't shiver the torpedo to atoms each time he let one loose. But finally he succeeded in regulating them—thrust them beneath levers under perfect control, and when he got to sending them out backward from the stern of a half-ton torpedo he found that they would send the torbedo hurtling through the water at any speed he cared to name, for as far as ten miles with perfect aim.

A WORD TO MOTHERS.

Baby's Own Tablets is the only medicine for children that gives the mother the guarantee of a Government analyst that it is absolutely free from opiates and poisonous soothing stuff. The Tablets cure all stomach and bowel troubles, destroy worms, break up colds and simple fevers, and bring teeth through painlessly. They give baby sound natural sleep because they remove the cause of crossness and sleeplessness. Mrs. Ralph Judd, Haven, Ont., says: "Baby's Own Tablets have given me great satisfaction both for teething troubles and constipation." Sold by all medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

MISNAMED.

"Why do you call young Kallow 'Cholly?' His first name is Noah, said Towne."

"I know," replied Browne, "but that's so inappropriate. Noah had sense enough to get in out of the rain."

"What are you crying about, dear?" inquired a sympathetic husband. "Oh, George, the mice have got into the pantry and eaten up a beautiful custard pie I made myself!" "There, there, my dear! Don't cry over a few little mice!" was the doubtfully complimentary rejoinder.