HOME.

SOME DAINTY DISHES.

Novel Apple Pudding.—Take one egg, its weight in chopped apple, flour, suet, breadcrumbs, and washed currants. Mix all with a little milk, and boil in a greased mould for three hours. Turn out to serve, and pour a nice sweet sauce over the pudding.

Stewed Potatoes.—Put into a frying pan a small piece of butter, a little chopped parsley, salt, pepper, and a gill of milk thickened with flour. Let this come to the boil, add cold potatoes cut into slices, and let all cook for ten minutes very gently. Add a little bit more butter and serve.

Macaroni Pudding.—Throw one ounce of macaroni into boiling water to blanch for a minute and then drain. Into a double boiler put the macaroni and one pint of milk. Simmer all till tender, then place in a pie-dish, add a little butter, and flavor with grated lemon-peel. Bake till the top is browned and serve.

Leek Soup.—Put into two quarts of boiling water half a dozen parboiled potatoes, four ounces of bread, two ounces of dripping, and two pounds of sliced leeks. Boil all slowly for an hour, then add four ounces of rice. Boil together for another quarter of an hour, and serve. This is a pleasant change, and is very inexpensive, besides being nourishing.

Economical Pastry for Mince Pies.—Boil some nice dry potatoes, pass them when done through a sieve or masher. Take three ounces of mashed potatoes, the same quantity of flour, one teaspoonful of baking powder, and a pinch of salt. Mix all well together, and then rub into it with the finger-tips three ounces of lard or good beef dripping. Add cold water to make it into a stiff dough. Set aside for an hour or two. Roll out and use.

Try Fried Spanish Onions.—Take onions of equal size, peel them, and cut in half-inch slices. Have a sufficient quantity of boiling fat ready—it must be quite boiling. Lay the slices of onion in a frying basket, so as not to break them. Boil for about five minutes and, as each relay is done, lift them out carefully with a draining slice and place on a hot dish in the oven. See that the fat boils up thoroughly before cooking the next supply. Serve with pork, or alone with grated cheese.

Mushroom Sauce.—Fry two ounces each of butter and flour to a nice brown, add a little boiling water, some mushroom ketchup, and some finely chopped mushrooms. Simmer till all are cooked, stirring occasionally, add a wineglassful of sherry (or vinegar and water in equal parts), and a spoonful of rich gravy, and make the sauce the right consistency. Serve with grilled chops or steaks.

Italian Cake.—Beat three ounces of butter with the same quantity of caster sugar to a cream. In a separate basin put four ounces of pastry flour, the grated rind of an orange, and a little lemon rind. Beat the yolks of two eggs, add to the sugar and butter, also a dessertspoonful of cold water. Sift in the flour gradually, and lastly, the whites of eggs beaten to a very stiff froth. Pour into a buttered cake tin, and bake in a moderate oven for an hour.

Rich Brown Stew.—Take two pounds of beef skirting and carefully trim off all the skin, and cut into pieces one inch square. Dredge all the meat thickly with flour, and brown in a little hot butter in a frying pan. Take out the meat, add a tablespoonful of flour to the fat, stir till browned, add a pint of stock, a bay leaf, a small onion stuck with cloves, a teaspoonful of salt, and a good seasoning of pepper; lastly, stir in a teaspoonful of vinegar. Cover the saucepan and let the meat simmer slowly till quite cooked. N.B.—If this stew once boils fast it will be spoilt.

Currant Cookies.—Half a pound of flour, two ounces of butter, three ounces of currants, two ounces of sugar, two eggs, half a teaspoonful of baking-powder, a little milk (about one tablespoonful), one teaspoonful cinnamon (ground). Method.—Rub the butter into the flour, mix in the baking powder, then add the sugar, the currants and the cinnamon. Beat up the eggs with a little milk and add to the dry ingredients. Mix into a fairly stiff paste, and put the mixture into a greased baking-tin or flat square cake tin. Bake in a moderately heated oven for about twenty-five minutes. Cut into finger-shaped pieces and dredge with sugar.

Currant Rice Cakes.—Four eggs, 2 ozs. butter, 4 ozs. caster sugar, 2 to 3 ozs. currants, ½ gill cream, 4 ozs. rice flour, 4 ozs. Vienna flour.—Method—Beat up the eggs and sugar with a whisk for fifteen minutes. Sift both flours and stir into the beaten eggs. Melt the butter and add also; lastly, add the currants and the cream. Have ready some buttered patty pans or small cake tins; fill these with the mixture and bake from twenty-five to thirty minutes in a moderately-heated oven.

THINGS WORTH KNOWING.

Glycerine rubbed on tea stains will remove them.

Use apple sauce with roast duck, goose or turkey.

Keep a dainty white granite pan especially for sauces.

Instead of grating a pine apple run it through a meat grinder.

Do not put cold butter into a hot saucepan when making sauce.

To remove dust from rattan furniture, use a painter's small brush.

Corn starch, as well as any other starch, must be thoroughly cooked to be digestible.

Fish requires a slightly acid sauce; for it either lemon juice or vinegar may be used.

Curtain and portiere poles allow the hangings to slip easily if rubbed with hard soap.

All meats cooked with spices will keep much longer than plain roasted or boiled meats.

Rough bottoms of heavy china dishes may be rubbed smooth with coarse sandpaper.

To keep white gloves from becoming yellow, dust with cornstarch and tie up in dark blue paper.

Bags of lavender leaves placed here and there in the linen closet will give a delightful fragrance.

Orris powder sprinkled thickly on the hair at night and brushed out in the morning, will remove oil and dirt.

Ordinary baking soda, either as a powder or dissolved in a little water, will put out a small fire immediately.

A rounding tablespoonful of butter, and a rounding tablespoonful of flour will thicken half a pint of liquid.

Never use matting as a floor covering for a sewing-room. A bare floor, linoleum or old ingrain carpet are good.

Half a teaspoon of baking soda in half a glass of water, taken at frequent intervals will break the force of a cold.

For a burn, apply equal parts of white of egg and olive oil mixed together, then cover with a piece of old linen.

When frying or broiling, spread a large newspaper on the hearth. It will absorb all drippings and "spatterings" of fat.

If your corn bread falls in the middle while baking, your stove must have been chilled in some way or given a severe jar.

Smoked ceilings may be cleaned by washing with cloths wrung out of water in which a small piece of washing soda has been dissolved.

Roots used as vegetables, such as turnips, carrots, etc., not containing much nourishment, may be covered with a cream or egg sauce.

Unleavened bread is made from flour and water, beaten until light and elastic. It is then rolled very thin and baked in a moderate oven.

Keep a market basket within reach, put all the articles that need to be taken upstairs in the basket as they collect, and carry them all up at once.

To freshen a travelling skirt, after shaking and brushing it, hang it over a bathtub half full of very hot water, and let it steam. The wrinkles will soon disappear.

To make chocolate frosting, stir a cup or more of powdered sugar in three or four tablespoonfuls of chocolate syrup. The mixture should be stiff and put on a warm cake.

The chief causes of failure in even the more simple sauces, are the use of inferior materials, and the lack of constant stirring and careful attention while the sauce is being heated.

It takes a lot of practice to enable a man to become a scientific knocker.

Printers may be fond of cake, but they don't care for pi.

No girl treats a young man better than he sees her treat her mother.

Grippe or Influenza, whichever you like to call it, is one of the most weakening diseases known.

Scott's Emulsion, **which is Cod Liver Oil and Hypophosphites in easily digested form, is the greatest strength-builder known to medical science.**

It is so easily digested that it sinks into the system, making new blood and new fat, and strengthening nerves and muscles.

Use *Scott's Emulsion* after Influenza.

Invaluable for Coughs and Colds.

ALL DRUGGISTS; 50c. AND $1.00.

PINK PILLS WILL CURE RHEUMATISM

EVERY FORM OF DISEASE YIELDS TO THIS BLOOD BUILDING REMEDY.

It is easy to make the statement that a medicine will cure rheumatism, but the rheumatic sufferer must have more than mere statements—he must have both reasons and proof. Dr. Williams' Pink Pills cure all forms of rheumatism. Here is the reason: Rheumatism is a disease of the blood. Every dose of Dr. Williams' Pink Pills actually make new, rich, red blood. This new blood drives out the poisonous acid, loosens the aching joints, and rheumatism is banished. Thousands have testified to the truth of these statements, and here is further fresh proof. Mr. Raoel Montigny, of St. Jerome, Que., says: "For many years I was a victim of rheumatism and was almost a cripple. My work made it necessary for me to be on my feet a good bit of the day, but my limbs became so swollen and the pain so agonizing that I was forced to stop work. I tried remedy after remedy, but nothing gave me relief and I began to think I would never get better. At last I was persuaded to try Dr. Williams' Pink Pills. In less than a month I noted a slight change in my condition. I continued the Pills for three months and at the end of this time the swelling had disappeared; every pain and ache had left me and I felt better in every way. I was completely cured and once more able to go about my work with ease. Dr. Williams' Pink Pills are certainly worthy of all the praise I can give them."

Thousands write giving just as strong proof of the value of Dr. Williams' Pink Pills—not only as a cure for rheumatism, but as a cure for all the ailments finding their root in bad blood such as anaemia, heart palpitation, indigestion, kidney trouble, headache and backache, disordered nerves, etc. Dr. Williams' Pink Pills are sold by medicine dealers or by mail at 50 cents a box or six boxes for $2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

CEMENT FROM VOLCANOES.

Japanese Discover a Use for the Ashes Which Ruin Farming Land.

The saving Japanese, who are forced to play a close game with life because of the narrowness of their islands and the tremendous yearly increase in the population, have learned to take cunning advantage of every byproduct of nature.

They rake the sea beaches for seaweed to use as fertilizer and grub the mountains for twigs to burn into charcoal. Now they are turning the many and troublesome volcanoes to good purpose by manufacturing the volcanic ash into cement. To them belongs the credit of discovering that the scoria that sweeps down from volcano vents and scars the neighboring countryside may at least be tolerated, if it has to come as an economic asset.

G. H. Scidmore, American Consul at Nagasaki, has reported to the Department of Commerce and Labor at Washington that a Japanese company organized to work volcanic ash into cement had already paid a dividend of 9 per cent. for the first half year on a capital of 200,000 yen and that it had more orders in sight than it could fill. The Mitsu Bishi and Kawasaki dockyards, the two great privately owned dockyards of the empire; the Government naval yards at Sasebo and the Wakamatsu Iron Foundry Company were all being supplied with the new ash cement.

The Government had recently granted a contract for 60,000 bags of the stuff to be used in the new harbor works at Keelung. Quantities have already been exported to north China, Formosa and Corea.

The ash, which is obtained from two of the great craters in the so-called Japanese Alps, running through the main island of Hondo, near the west coast, is ground and screened at the new company's factory, and because of the nature of the composition it needs nothing but water to become very good cement. One asset the new company can count upon—the supply of the crude material is inexhaustible, and the more that is carted away the more land will be uncovered for the struggling farmer.

The discovery of the new cement strikes one more American product from the list of their exports which had been necessaries for Japan. The Portland cement manufactured in Oregon and Washington was the only cement in use in Japan before the keen Japs turned the scoria into a paying proposition.

FINGER-PRINT SIGNATURES.

Finger-print identification has been extended to commercial uses by the Postal Savings Bank of the Philippines at Manila. This bank has recently issued a series of stamp deposit cards on which are spaces for stamps of different values to be affixed. When the depositor has stamps to the value of one peso on the card it is exchanged at the bank for a deposit-book showing the amount to his credit. Opposite the lines for the owner's signature and address is a square ruled off for the reception of his thumb-print; so that, even if illiterate, depositors may readily be identified.

THE MOTHER QUEENS.

Love For Their Children Goes Before Their Rank.

Mother-love is as strong in the hearts of queens and princesses as in those of their humbler sisters. Court life necessarily deprives a Royal mother of many of the nursery privileges, but to most of them the claims of their children appeal more strongly than do the claims of State.

The Princess of Wales might well be regarded as a model British mother. She is seldom seen in private life without some knitting or needle-work in her hands, and she personally looks after the comfort of her husband and children.

At a garden-party during last summer she appeared with a child on either side, and plainly showed her desire to see that they "had a good time." She has taught Britain's future ruler, Prince Edward, to be democratic; so much so that he had at one time a great ambition to ride about on omnibuses "just like other people." A firm believer in discipline, she has brought up all her children to regard obedience to their parents as one of the primary virtues.

The Prince of Wales sister, Queen Maud of Norway, is another who places her motherhood before her rank. At the time of her marriage with the then Prince Charles of Denmark, she openly rejoiced that her life would in future be free to a great extent from the cares and troubles of State. When Prince Charles later ascended the throne of Norway, she still looked after their one child herself, refusing to relegate him to the care of nurses and maids.

When the King and Queen first arrived in Christiania, their capital, Prince Olaf was little more than a baby. Everybody—at least, all of the gentler sex—wished to kiss him, but this his mother would not allow. As a result, she was regarded with some dislike by her new subjects. But when they found that she was acting from mother-love, and not, as they had supposed, from pride, they soon changed their opinion.

Prince Olaf now takes his airings in the public parks, gravely shaking hands with such of his future subjects as desire it. With his fair hair and rosy cheeks, he is the idol of the Norwegian people.

The Tsarina of Russia, despite her heavy anxieties, devotes much of her time to her mother-duties. While she shared the Tsar's grief at the absence of an heir, she loved her little daughters none the less heartily. She wisely trained them to study as hard and to live as simply as would the children of the people.

After the advent of the Tsarevitch, the Tsarina's attentions were immeasurably increased. She sees to his food herself, rearing him on the plainest and most nourishing diet. Despite the glitter and pomp of her position, she is never happier than when in the company of her five little ones, empress forgotten and mother supreme.

The Queen of Spain has, ever since her wedding-day, with its terrible events, been an object of affectionate interest to the women of the world. Great, therefore, were the rejoicings when the first child born of this romantic union proved to be an heir.

As Princess Ena, the Queen was a wholesome, warm-hearted girl; now she is a tender, loving mother. As far as the traditions and formalities of the Spanish Court, perhaps the most ceremonious in the world, will permit, she waits on her little son herself. When her duties call her from him, she is full of motherly anxieties, and returns to his side the moment she is at liberty.

MODERN MEDICINES.

No sane mother would wish herself treated under the conditions of medicine or surgery of half a century ago. Why then should she give her little one the old-fashioned medicines of half a century ago, which more likely than not contain poisonous opiates that cannot cure the child, but merely drugs it into temporary insensibility. Baby's Own Tablets is a modern medicine prepared with all the care and skill of modern medical science. And the mother who gives this medicine to her child has the guarantee of a Government analyst that it does not contain one particle of opiate or poisonous soothing stuff. This medicine cures all the minor ailments of little ones, and makes baby a healthy, laughing, happy child. Sold by all medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

DUE TO DUST.

We have to thank the myriads of particles of dust which float in the atmosphere for raindrops, snow-crystals, and hailstones. Each of these specks, invisible to the naked eye, collect moisture, which becomes rain, snow, or hail, according to the season of the year. While the snow-crystal is the most beautiful, the hailstone is the most wonderful of these creations. The heart of every hailstone consists of a speck of dust which has collected moisture from the atmosphere. Borne by a current of air, it reaches a height of five, six, or even ten miles above the earth, where it freezes. Then, a hailstone at last, it plunges downward, gathering moisture as it goes, and attaining a velocity which has on many occasions driven it through the thickest glass.

If an acrobat isn't light on his feet he is apt to light on his head.

THOUSANDS TRY THIS

HOME-MADE MIXTURE SAID TO BE CURING RHEUMATISM.

The Philadelphia and New York Newspapers Print Simple Prescription Which Cures Thousands.

Some remarkable stories are being told in the large Eastern dailies of this simple home-made mixture curing Rheumatism and Kidney trouble even after the noted health resorts failed. Here is the recipe and directions for taking. Mix by shaking well in a bottle one-half ounce Fluid Extract Dandelion, one ounce Compound Kargon, three ounces Compound Syrup Sarsaparilla. Take as a dose one teaspoonful after meals and at bedtime.

No change need be made in your usual diet, but drink plenty of good water.

This mixture, writes one authority in a leading Philadelphia newspaper, has a peculiar tonic effect upon the kidneys; cleansing the clogged-up pores of the eliminative tissues, forcing the kidneys to sift and strain from the blood the uric acid and other poisonous waste matter, overcoming Rheumatism, Bladder and Urinary troubles in a short while.

A Toronto druggist who has had hundreds of calls for these ingredients since the first announcement in the newspapers last October stated that the people who once try it, "swear by it," especially those who have Urinary and Kidney trouble and suffer with Rheumatism.

Any druggist can supply the ingredients, which are easily mixed at home. There is said to be no better blood-cleansing agent or system tonic known, and certainly none more harmless or simple to use.

BUSY AND BEAUTIFUL.

Is the Manufacturing Japanese Town of Nagoya.

It is interesting to know that it is possible for a city of two hundred and eighty thousand inhabitants, and mostly factory employes, to be free from dirt and noise. This is the case with the Japanese town of Nagoya, says Mr. A. H. Edwards, the author of "Kakemono." It is a town full of porcelain and fan factories, cloisonne-works and cotton-mills.

The gateway of the cloisonne-works leads down a wooden passage into a tiny court—a garden set round with the workshops of the factory.

It is not larger than the front lawn of a suburban house, but the skill of a Japanese gardener has planted a whole mountainside with forests of pine and bamboo, has spanned with an arching bridge the stone-gray stream at the mountain's foot.

From inside the tiny matted rooms, no bigger than bathing-boxes, which shut in three sides of the garden, the illusion is complete. And the shade and coolness of the imaginary forest and stream bring a sense of calmness and repose, of quiet peace and beauty, to all the many workers of the factory. It is a living landscape growing unspoiled in the heart of a workshop in the centre of a manufacturing city.

It is a town of sunny streets and pure, fresh air, whose trees are green.

THE TWO-POWER NAVY.

Mr. Haldane Tells of Britain's Hard Task.

Following on Lord Tweedmouth's speech, in which he said that Great Britain must maintain the supremacy of the sea and that there must be no cheeseparing, Mr. Haldane, Minister of War, spoke of the navy in a speech at Hanley recently.

While we had a great navy, he said, there might come a time when it would not be so easy for us as to-day to command the two-power standard. Germany had a population of nearly six millions; the United States would before long have one hundred millions; it would be very hard for us with forty-four millions to maintain a two-power standard against two nations with a combined population of one hundred and sixty millions.

We might not be able in days to come to depend wholly and absolutely upon our navy with the completeness of to-day, and should the time arrive it would be upon the home defence forces that we should have to rest our trust.

For the defence of certain points of our coast we must have, said Mr. Haldane, a force of such a kind that we could produce three to one at very short notice against any enemy that might manage, despite the navy's vigilance, to make a lodgment on our shores. It was all nonsense to talk about six months intervening between the time war broke out and the time the force was available. It would be available from the first moment, but "six months" would bring it to fruition and perfection. The Government ought never to be extravagant, but should find sufficient money.

THE SWEET FLOWER CURE.

At the Bloomingdale Institution for the Insane, White Plains, N. Y., a new series of most interesting experiments is being conducted with the new flower cure in the treatment of insane patients. Beautiful, sweet-smelling flowers, it has been discovered, have a mysterious influence upon the human mind, and the weaker the mind the greater, it is said, is the influence of flowers upon it. Seemingly hopeless and incurable cases at Bloomingdale and elsewhere are being treated with the new flower method with beneficial results.