

HOUSEHOLD.

GOD BLESS THEM.

God bless the wives who learn to cook,
From teacher, magazine or book;
We love those lessons, lines and
pages,
But in the experimental stages
We think their products should be
sent
To some far-distant continent,
Where dread dyspepsia never rages
And all the men are saints or sages.

CHILDREN'S DISEASES.

To treat summer complaint in children the "Medical Record" says the first point is to discontinue all kinds of food which were given at the time of the attack; for example, if milk has been given, it must be discontinued, and a food more easily assimilated substituted, as for example barley water, rice water, farina water, sago water, cornstarch water. These simple preparations are usually made by adding a tablespoonful of barley, rice or farina to a pint of water, boiling the same, straining it and warming it immediately before feeding. It should be given in the same quantities as the child has been in the habit of taking prior to this attack, but at longer intervals, thus allowing the stomach much more time for the digestion and absorption of a lighter article of food and giving it a little more rest. For example, if a child has been fed on four ounces of cow's milk and two ounces of barley water, and the feeding was continued every three hours, then it is a good plan during an attack of summer complaint to stop the milk and give only barley water, six ounces, and feed every four hours. During the interval, if the child is very thirsty, it is a good plan to give boiled water plain, or boiled water to which the white of a raw egg, albumen water, and some salt are added, and, if the child is old enough, an occasional few drops of the expressed juice of meat, made by broiling a steak over a fire and expressing the juice in a lemon squeezer or meat press. When the infant's normal condition is again restored and all disease symptoms have passed away, then we can gradually return to nature's remedy—milk feeding.

Every mother knows how difficult it is to keep milk fresh and pure during hot weather, and therefore greater care must be taken thoroughly to destroy any and every possible source of contamination, namely, germs of all kinds, by steaming the milk in a sterilizer at least forty-five minutes. When milk is to be kept only for a short time, pasteurization can be resorted to. Pasteurized milk is really milk that is sterilized at a lower temperature, but for all practical purposes the common milk steamer will answer.

Nothing is so pleasing to an infant as the removal of all unnecessary clothes, and hence it is our duty to make these suffering children comfortable.

The first point after properly cooling the body with bathing, sponging, and using either alcohol and water or some perfumed toilet water, is to check perspiration. To do this effectively we must keep the child in a large, well-ventilated room, the temperature of which should be maintained at about 68 to 72 degrees F. if at all possible. The room should be darkened, and all unnecessary noises and irritations are to be strictly avoided.

Children seem to lie comfortably in hammocks, and as these permit plenty of air to surround the patient they are certainly advantageous. The bad habit of rocking the children should be avoided, as it is uncalled for and frequently promotes gastric disturbance, ending in vomiting.

STRAWBERRY RECIPES.

Strawberries are both wild and cultivated. The name of the fruit was probably derived from the strawlike stems of the plant, or from the berry lying strewn on the ground. The several species belong to the genus *Fragaria*; they are stemless, perennial herbs with compound leaves; they multiply by runners, which are long, weak branches, forming a bud at the end, which soon develops roots and leaves, and by decay of the branch becomes an independent plant. New varieties are produced from seed, from flowers carefully cross-fertilized. The seedling comes up in four or six weeks, and if protected during winter and transplanted the next spring will bear fruit the following year.

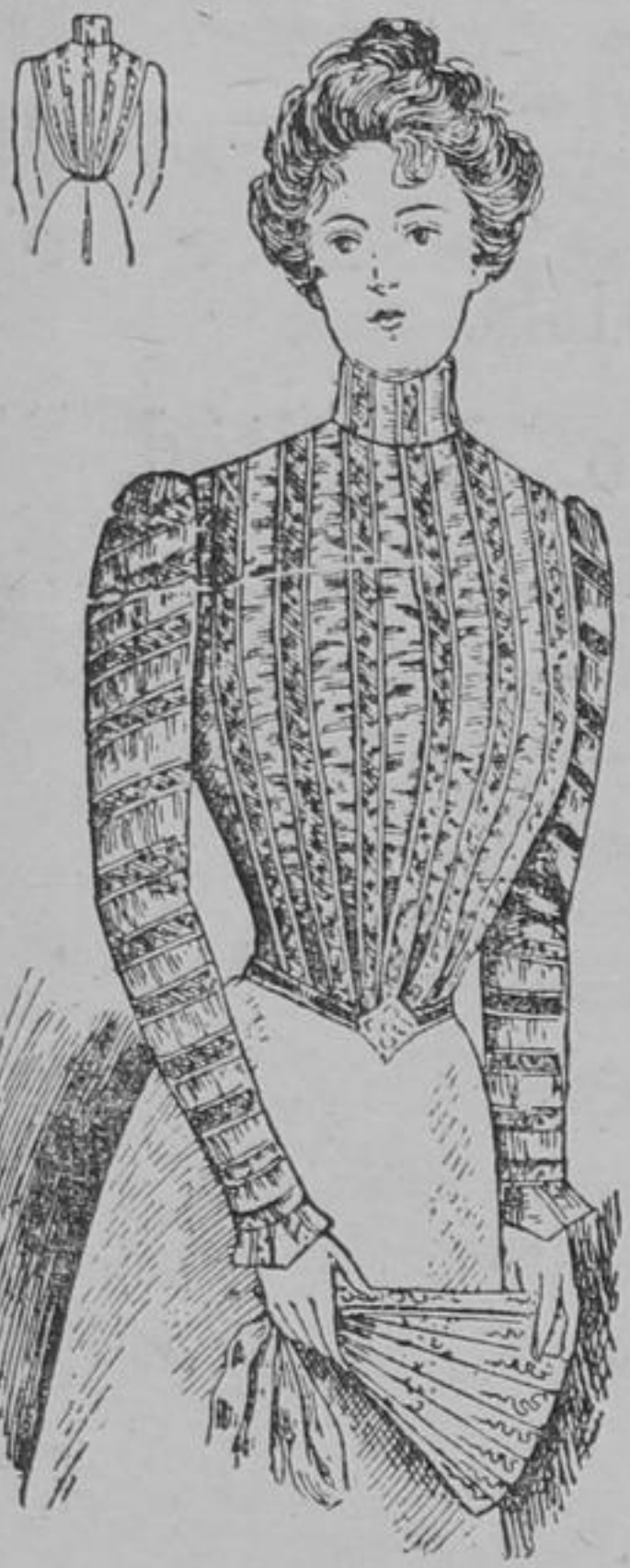
The strawberry is one of our most delicious fruits, and highly esteemed by every one. Strawberries may be prepared in a variety of ways of which we give a few receipts.

Strawberry Fromage.—Place half an ounce of gelatine in half a cupful cold water in a small bowl; when soft, set the bowl in a pan of hot water on the stove; stir until dissolved. Mash one pint of well-cleaned strawberries with a silver fork, add half a cupful sugar, the gelatine and a few drops of bluish coloring, set in a cool place stirring often; when it begins to thicken, add half pint whipped cream, while stirring constantly; continue to stir a few minutes, then pour into a form and set on ice; serve either plain or with whipped cream.

Strawberry Mousse.—Enclose one quart fresh strawberries in cheese-

cloth, press out all the juice, then measure; there should be three-quarter cupful; if not, add sufficient water to make up the deficiency, add six tablespoonfuls sugar, the yolks of four eggs; place this in a small double boiler over the fire and stir till the contents thicken; remove from fire, and, when cold, add half cupful crushed strawberries and half pint whipped cream and one teaspoonful vanilla, also a little bluish coloring; pour this into a melon form; cover the form; first with a piece of white paper, then put on the cover, or put on the cover and paste a piece of buttered paper around the edge of cover; pack the form in rock salt and fine shaved or cracked ice for four hours.

Strawberry Pudding.—Pick over, wash and mash with a silver fork one quart strawberries; place one ounce of gelatine in a small saucepan in one cupful cold water; when soft, stir over the fire till gelatine is dissolved, add the gelatine, and, when it begins to thicken, beat the whites of six eggs to a stiff froth; add slowly the strawberry preparation while beating constantly; pour into a form and set on ice. In the meantime prepare the sauce. Place the six yolks with three cupfuls milk and three tablespoonfuls sugar over the fire in a double boiler, stir until nearly boiling, remove at once; add one teaspoonful vanilla, and serve when ice-cold with the pudding.



Shirt-waist of shirred lawn bands alternating with lace stripes. Stock collar and sleeves made to match. Material required, 20 inches wide, 4 yards.

DOMESTIC RECIPES.

Confection Cake.—Cream two cups of sugar with two-thirds cup of butter; add a cup of sweet milk, two and a half cups of flour, two rounding spoonfuls of baking powder, the whites of six eggs beaten very stiff and half a teaspoonful of flavoring extract. Bake in four layers. Boil two cups of sugar with half a cup of water till like thick honey, pour gradually on the stiffly beaten whites of the two eggs, beat till cold. In half of it put candied cherries, figs and raisins chopped fine, with a few hickory-nut and almond meats also chopped, and flavor. Spread between the layers. Use the other half of the icing to cover the top of the cake. This is a delicious cake.

Delicious Strawberry Pie.—Make a short pie crust and bake in a deep shell. Hull and wash two quarts of fresh berries, cover with a cup of granulated sugar, and slightly mash. When ready to serve fill the shell with the berries, cover with a meringue made of three stiffly beaten whites of eggs, with three tablespoonfuls of sugar and half a teaspoonful of vanilla. Brown delicately in a moderate oven. Worth keeping for strawberry time.

Pieplant Charlotte.—Peel the pieplant, cut in inch lengths, place in a dish with nearly double its quantity in sugar and a tablespoonful of minced lemon peel and ginger-root, and bake till tender. For a quart of the pieplant dissolve two tablespoonfuls of granulated gelatine in a little hot water, add the juice of a lemon, strain into the baked pieplant and pour into a mold. When cold serve with whipped cream.

Rice Pie.—Put two ounces of well boiled rice into a basin, with one ounce of butter two hard boiled eggs chopped into pieces, a tablespoonful of potted ham a dessertspoonful of minced parsley, salt, pepper, and cayenne and mix altogether with a quarter of a pint of melted butter sauce. Butter a pie dish, sprinkle with bread crumbs, on which put a few flakes of butter, and bake until nicely browned in a hot oven.

DINING ROOM.

If no dining room is to be had then make one corner of the kitchen less "kitcheny," and a screen may be placed in front of the cook stove to shut off the view of the kettles and spiders. This is not hard to do.

A dining room need not be large. I use for a dining room what was for-

THE PALM OF VICTORY TO THIS VETERAN PHYSICIAN

Whose Famous Recipe Book and Great Family Remedies have made him Loved and Admired to the Uttermost Parts of the Earth. A Record of Marvellous Cures.

DR. CHASE'S NERVE FOOD

THE GREAT BLOOD BUILDER.

Mrs. D.W. Cronsberry, 168 Richmond St., Toronto, Ont., states: "My daughter, who sews in a white goods factory, got completely run down by the steady confinement and close attention required at her work. Her nerves were so exhausted and she was so weak and debilitated that she had to give up work entirely for some weeks."

"She then began to use Dr. Chase's nerve food and found it excellent in restoring her to health and strength. She is now greatly improved and at work again. Dr. Chase's Nerve Food also helped her through a very severe attack of la grippe. I can recommend it as an excellent remedy."

DR. CHASE'S KIDNEY-LIVER PILLS

ONE PILL A DOSE, 25c. A BOX.

Mr. Alex. Marshall, 59 Essex St., Toronto, Ont., says.—"Dr. Chase's Kidney-Liver Pills are a splendid medicine and certainly do all that is claimed for them. Both myself and wife have been greatly benefited by their use. I had kidney disease and pains in the back for over two years and at times the pains were so acute that I was totally unfit for work. Among the remedies I tried were English pills supposed to be good, but they did not fit my case."

"I heard Dr. Chase's Kidney-Liver Pills highly praised, and used them. I now feel like a new man. The pains and aches have entirely disappeared and I can now work with comfort. My wife is much improved in health and we both endorse Dr. Chase's Kidney-Liver Pills most heartily."

DR. CHASE'S OINTMENT

HAS NEVER FAILED TO CURE PILES.

Mr. O. P. St. John, the Dominion inspector of steamboats, residing at 246 Shaw Street, Toronto, in the following voluntary letter tells of his efforts to rid himself of the misery of Itching Piles and of his final success by using **DR. CHASE'S OINTMENT**:—"I suffered for nine years from itching piles, at times being unable to sleep on account of the annoyance caused by them. After trying almost all remedies in vain, I began the use of Dr. Chase's Ointment, which entirely cured me. I cannot speak too highly of it. I have recommended it to several of my friends, all of whom have been cured by its use."

Dr. Chase's Catarrh cure, wonderfully prompt and effective as a cure for cold in the head and catarrh. Dr. Chase's Syrup of Linseed and Turpentine has by far the largest sale of any remedy for coughs, colds, croup, bronchitis and asthma. Each, 25c., at all dealers, or Edmanson, Bates, & Co., Toronto.

merly a small bedroom, says a writer. There is space for only table and chairs, but I can air and then darken it, and it looks attractive. It is difficult to keep the table inviting in appearance if it must be set always in the kitchen.

It is not convenient to use dining room and sitting room as one; but some are compelled to resort to this plan. When such is the case, it is hard to keep the cloth free from dust. It is likewise difficult to keep meddlesome babies from jerking off the sugar-bowl and "sowing wheat" over the carpet. The choice china is apt to be shattered and the silver spoons thrown about.

THEY EAT LOCUSTS.

The locust, which is very abundant in Southern Europe and the Barbary States, is eaten by the inhabitants, and is said to be very good by travelers who have tasted them. The Goliath beetles of Africa are eaten by the natives, and are also said to be very good.

The gentleman who lodges in your house seems very attentive to you! Yes, and I've even promised to marry him; but still I can't help doubting if he really loves me! O, that's absurd! Why should he want to marry you if he doesn't love you? O, you see he owes mamma already six

Twenty-five dollars for a basketball frock? Why, Clara, the doctor said you were not to play basketball any more. Well, mercy me, Harry! I have to have something fit to wear when I go to look on—

OUTPOSTS DON'T SALUTE.

Troops on outpost duty do not salute their superiors, or notice them, unless addressed.

Decided to the Lord.

The most remarkable deed ever drawn may be seen on the private estate of a resident of Worcester in Massachusetts. It is chiseled on a rock on what is known as Rattlesnake hill, situated near the boundary line between Worcester and Leicester.

Old Solomon Parsons, who was widely known in Worcester county as an eccentric character, and particularly as a crank on the subject of religion, paid William C. Hall \$125 for a parcel of land, and directed Hall to convey it by deed to the Almighty. In order that the greatest possible publicity might be given to his disposition of the property Parsons had the deed of transfer cut into the rock verbatim et literatim.

During his lifetime Parsons is said to have made several attempts to have the deed recorded, but the register of deeds, who was aware of his eccentricity, each time put him off with the explanation that no official record was required in the case of a transfer of real estate to the Almighty.

Parsons died intestate several years ago, and the administrator included the parcel of land on Rattlesnake hill in the inventory of the old gentleman's estate which he filed in the probate court. A wag of a lawyer raised the question of title, but the judge decided in the favor of the administrator.—New York Journal.

Dealers in charcoal in Havana are said never to have yellow fever, while in lay circles it is advised always to have it about during its prevalence, because of its absorbing properties, it is presumed.

Nod and Drop Asleep.

Dr. Pardini of Turin claims that he has discovered that the best method of treating obstinate insomnia is to make his patients imitate the drowsy noddings of a tired man while sitting in a chair.

Every one who has ever watched a sleepy man in a train has probably been amused by the neck distorting nods which herald the approach of sleep. If the observer has given any thought to the subject at all, he has probably decided that the contortions are due to the sleeper's unconscious efforts to preserve his balance. Dr. Pardini says that the balance has nothing to do with it. He declares that nodding is pathologic; that it is nature's own method of inducing sleep.

This, if properly carried out, brings the head of the patient almost upon his right shoulder. The body is then to be inclined to the left and the head allowed to roll in that direction, still uncontrolled by the muscles. As soon as the head has reached the left shoulder muscular control is to be resumed and the head raised slowly until it is in the same position as at the beginning of the exercise. Then the whole method is to be repeated as long as needful.

Sacrilegious.

An urchin in a country parish in Scotland, having been told by his parents to read a newspaper aloud to them, began to do so in the usual drawing manner of the parish school. He had not proceeded far when his mother stopped him short, exclaiming: "You rascal! Hoo dare ye read a newspaper wi' the Bible twang?"—