

## About the ...House

### HINTS FOR HOME LIFE.

If onions are strong change the water several times while they are boiling.

To keep milk sweet for several days add a teaspoonful of fine salt to each quart of new milk.

Alcohol in its purest state is itself a poison and makes war on the tissues of the brain and bones.

In using a gas stove the oven will at times become very hot. To cool quickly, place a dish of cold water in it.

Never bang-to the oven door when baking pastry, as the shock causes the dough to settle down and the pastry becomes heavy.

Bananas should not be eaten till the skin becomes blackened, as they are more wholesome, besides having a better flavor than when green.

Creaking shoes, rustling of garments, the rattling of dishes, and kindred noises are often the occasion of positive suffering to an invalid.

To clean light wall papers rub the soiled spots with dry plaster of Paris. When all traces of dirt have been removed, dust off the powder with a soft cloth.

The open-air treatment which has been found so beneficial in consumption, is now being recommended strongly by German physicians in cases of nervous diseases.

To make good toast is quite an art. The bread should be cut one-third of an inch thick, dried slowly over the stove or at a distance from the fire; then browned quickly and served hot.

To keep tortoise-shell combs bright rub them, after each wearing, with soft leather. When they become dim, clean with rotten-stone and oil applied with chamois leather.

A blind with a shiny surface can, over and over again, be cleaned with breadcrumbs, and made to look as good as new. Lay the blind on a deal table and rub lightly, changing the bread as it gets dirty.

To remove spots from silk or cashmere, make a paste of fuller's earth and cold water, and lay it on the spot. Leave it some hours, then brush off. If this does not remove the marks, sponge them with chloroform.

Tomato rice. Place some plain boiled rice in a sauce-pan, add to it a teaspoonful of butter, and sufficient tomato sauce to make it a pretty color. Stir all together till hot, then add a tablespoonful of grated cheese. Serve the rice piled on a dish.

The best cure for hard skin on the feet is to rub the affected parts nightly with vaseline or pure olive oil. Continue doing this and in time the hard skin will fall off like powder. On no account cut the skin, as that only makes the hardness increase.

Cleaning galvanized vessels. The simplest plan is to scour these with a strong solution of hot water and common washing soda. All stains can be scoured off with paraffin and coal ash. Be sure to scour the exterior as well as interior of the zinc vessels.

Pound cold boiled fish to a paste, moisten it with a little mayonnaise sauce; add some hard boiled eggs if you have it. Spread on bread and butter, lay a lettuce leaf on it and

## Mother and Babe

Sick mother—sick child! That's the way it works when a mother is nursing her infant.

Scott's Emulsion is an ideal medicine for nursing mothers. It has a direct effect on the milk. Sometimes the mother is weak; her thin milk does not make the baby grow.

## Scott's Emulsion

changes all that. The rich cod-liver oil in Scott's Emulsion feeds the mother and gives a flow of rich, nourishing milk for the baby.

The medicine in Scott's Emulsion not only strengthens the mother but goes naturally through the milk and strengthens the child.

Nothing to harm—all for good—Scott's Emulsion.

We'll send you a little to try if you like.  
SCOTT & BOWNE, Toronto, Ont.

cover with a second slice of bread and butter. Stamp into dainty shapes and serve.

A floor should never be swept in a room where there is a contagious patient. It should be washed with a cloth dipped in borax water, so that no dust annoys the patient and no assortment of germs are flung up in the air, to drift out of the window en route to fresh victims.

Almond paste for a cake is made thus: Beat the whites of three eggs to stiff paste, grind one pound of fresh almonds very fine, moisten them with rose-water. Mix with the eggs, and add one pound of caster sugar. Lay the paste evenly over the cake, and set in a very slow oven.

To renovate black silk, rub the silk all over on the right side with a solution of ammonia and water (two teaspoonfuls of powdered ammonia to a quart of a pint of warm water), and smooth it on the wrong side with a moderately hot iron, and the silk will regain a bright black appearance.

Make half a pint of good melted butter sauce. Stir while it boils up, remove the pan to the side of the stove, add the beaten yolks of two eggs and the strained juice of a lemon. Season with salt and cayenne pepper. Serve with boiled fish.

Put one ounce of butter in a saucepan, and when it has melted stir in two eggs, a tablespoon of anchovy essence, half a teaspoonful of chopped capers, and a pinch of red pepper. Stir till the mixture begins to set, then spread on hot buttered toast. Garnish with chopped parsley and lemon rind. This, like all savouries, must be served very hot.

Render cloth waterproof as follows: Take of powdered alum and sugar of lead each half an ounce, and stir them into a gallon of rain-water, when the mixture is clear, pour off the upper liquid. Immerse the cloth in this for twenty-four hours, then dry in the air and press it. The cloth thus waterproofed will stand any amount of rain to which you are likely to be exposed.

Iron and steel goods of all descriptions are kept free from rust in the following manner:—Dissolve  $\frac{1}{2}$  oz. of camphor in 1 lb. of hog's lard, take off the scum, and mix as much blacklead as will give the mixture an iron color. Iron and steel goods of all kinds, rub over with this mixture, and left with it on for twenty-four hours, and then rubbed with a linen cloth, will keep clean for months.

Chilblains, which generally attack the fingers, toes and heels, are caused by the stoppage of the blood in the part affected through extreme cold. The best preventives are the wearing of woollen stockings and gloves, active exercise, and care not to expose the hands or feet suddenly to the fire when they are cold. A good remedy for chilblains is iodine ointment, which should be rubbed over them.

For pickled pork, cut the meat into convenient sized joints and remove the principal bones; rub on both sides thoroughly with saltpeper. Then take two parts of bay salt and one part common salt. Pack all in a clean vessel—a wooden tub is often used—with plenty of salt around the sides and quite covering the top. Great care must be taken of the pork tub in hot weather, or the meat will soon spoil. It needs constant attention and fresh salts.

### SELECTED RECIPES.

Oysters with Brown Butter.—Pick over, rinse, and drain fifty nice oysters. Put them in a saucepan with one-quarter of a cupful of their liquor, strained, one-quarter of a teaspoonful of salt, and a dash of white pepper. Heat, shaking frequently, until they are plump, and the grills ruffled. In the meantime cook two tablespoonfuls of butter in another saucepan until it is nicely browned. Throw in three tablespoonfuls of vinegar, and bring to the boiling point. Pour over the oysters, and serve at once on thin slices of hot buttered toast.

Ebony Jelly.—Soak three pounds of prunes over night. Put in a double boiler or large kettle, and cook very slowly until plump and tender. Drain off the juice. When partly cooled, cut each prune in several pieces. Put pits and juice into a saucepan and boil until reduced—when strained—to three cupfuls. Add one pint of sugar, stir until dissolved, add one package, and a half of gelatine, which has been soaked in one cupful and a half of cold water. Take from the fire, stir until this is dissolved, mix with the prunes, and set aside until beginning to chill. Add three teaspoonfuls of vanilla, one pint of sherry, and sufficient caramel to make very dark. Turn into wetted molds.

Pickled Chicken.—Boil until the meat falls from the bones, pick the meat and put into a jar, and pour over it a liquor made with vinegar, to which has been added one-half of the quantity of the water in which the chickens were cooked.

Chicken Pie.—Stew chicken till tender, season with one-quarter of pound of butter, salt, and pepper; line the sides of a pie-dish with a rich crust, pour in the stewed chicken, and cover loosely with a crust, first cutting a hole in the center. Have ready a can of oysters, heat the liquor, thicken with a little flour and water, and season with salt; pepper and butter the size of an egg; when it comes to a boil pour it over the oysters, and about twenty minutes before the pie is done lift the top crust and put them in.

Pressed Chicken.—Boil two chickens tender, take out the bones, and

chop the meat fine, add a small handful of bread crumbs, season to taste, with butter, pepper, salt, and a little sage; pour in enough of the liquor to make it moist; mold in any shape you choose, and when cold cut in slices.

Beefsteak Chowder.—Cut a generous pound of round steak into strips an inch and a half long and half an inch thick and wide. Cut a two-inch cube of fat salt pork into tiny bits, and cook in a hot frying pan with an onion sliced very thin. When the fat is fried out of the pork and the onion is browned add a quart of boiling water. Let simmer five minutes, then pour the whole over the pieces of steak. Bring the contents of the saucepan quickly to the boiling point; let boil five minutes, then simmer until the meat is tender. Have ready four or five potatoes, pared, cut in slices, scalded in boiling water, drained, and rinsed in cold water. Add the potatoes with a teaspoonful of salt and one-eighth of a teaspoonful of white pepper to the meat. Add also, if needed, boiling water to cover the potatoes. Cook until the potatoes are tender, then add a cup and a half of rich milk. Split half a dozen crackers and dispose them in a soup tureen. Pour over them the chowder and serve at once.

### KEEP THE BLOOD PURE.

Nearly All the Common Ills of Life are Caused by Weak, Watery and Impure Blood.

Bad blood means bad health. That is why Dr. Williams' Pink Pills mean good health—they actually make new, rich blood. Bad blood poisons the whole system. The nerves break down, the liver goes wrong, the kidneys get clogged and inflamed, the heart flutters and jumps at the least excitement, the stomach loses its power to digest food, the lungs are unable to throw off the lingering colds, in fact the whole body gets out of order. Then you have headaches, can't sleep and can't eat and feel utterly miserable. And it all comes from bad blood and can be cured by the rich, red blood Dr. Williams' Pink Pills sends coursing to every part of the body. Mr. Daniel McKinnon, of North Pelham, Ont., suffered from bad blood, but has been made well and strong by Dr. Williams' Pink Pills after all other treatment had failed. Mr. McKinnon says: "Until last spring I had been afflicted with a weak stomach, headaches and kidney troubles. At times I was completely prostrated and my sufferings were of a most severe nature. At different times I was treated by no less than seven doctors, but from none of them did I get more than temporary relief. As time went on I became hopeless of ever being well again. Last spring a friend drew my attention to Dr. Williams' Pink Pills and I decided to try this medicine. I had only taken four boxes when I found a decided improvement in my condition, and I continued using the pills until I had taken a dozen boxes when I was cured and the sufferings I had formerly endured were but a disagreeable memory. I admit being an enthusiastic admirer of Dr. Williams' Pink Pills, but I think I have just cause for my enthusiasm and will always recommend them to my ailing friends."

Just as surely as Dr. Williams' Pink Pills cured Mr. McKinnon they can cure anaemia, indigestion, headaches, backaches, kidney trouble, rheumatism, lumbago, sciatica, neuralgia, nervousness, general weakness and the special ailments of growing girls and women. All these ailments come from bad blood, and Dr. Williams' Pink Pills can cure them by filling the veins with new, rich, red blood. But you must be sure to have the genuine pills with the full name Dr. Williams' Pink Pills for Pale People on the wrapper around every box. Sold by medicine dealers everywhere or by mail at 50c a box or six boxes for \$2.50 by writing the Dr. Williams' Medicine Co., Brockville, Ont.

Scrambled Mutton.—Three cups of cold boiled mutton chopped fine, three tablespoonfuls of hot water, one-fourth of a cup of butter; put on the stove, and when hot break in four eggs, and stir constantly until thick. Season with pepper and salt.

Wild Duck.—To roast put a dozen cranberries inside, and cook the duck in a hot oven eighteen or twenty minutes. While these are cooking set into the oven thin slices of choice mild-cured bacon, rolled and fastened with toothpicks, turn these as needed until they become crisp and browned throughout. Serve around the duck on rounds of cooked hominy, egg, crumbed and dried. Some housewives chop a small piece of salt pork fine and put it in the duck. It is supposed to remove the strong taste from wild duck.

Time-Saving in Pie Crust.—One good full cup of lard—cold; three cups (round) full of flour; one even teaspoonful salt. Rub together till thoroughly mixed; set away in a cold place till you wish to make a pie. It will keep any length of time cold and dry. When you wish to make a pie, take one cup of the mixture, and as little cold water as you can possibly get it together with, hardly more than a teaspoonful of water. Add a few drops of water at a time, roll out, and on the top crust sift or sprinkle a little of the dry mixture to make it flaky. Very good, and always the same, and ready for instant use.

## We Keep on Telling You

about the vast superiority of

# "SALADA"

CEYLON UNCOLORED GREEN tea to Japans. What we claim is true. You can prove it speedily by a tea pot infusion. Will you do so? See that you do. Sold in the same form as the famous "SALADA" Black tea. 25c and 40c per lb. By all grocers.

### FATTENED FOR SLAUGHTER.

A Sailor Tells How He Escaped From Cannibals.

To be captured by a horde of wild cannibals, fed until he presented a most appetizing spectacle to his captors, and to have a dangerously near view of a large, rough gridiron, where he was to be roasted until properly browned, was the recent experience of Thomas Ellis, a member of the crew of the steamer Astrakan, which arrived at Philadelphia the other day. The story of how Ellis escape this fate and thus disappointed the expectant palates of the savages was told by him.

At the time of his experience Ellis was a member of the crew of the sailing ship Aigburth. Under the command of Captain John H. Reed and with a crew of seven men, the ship left New South Wales for Java, where it was to take a cargo of sugar for Philadelphia. On July 10, when off the northeast coast of New Guinea, the ship met a storm.

The sails were carried away first, and the mast soon followed. The second day land was sighted, and it was determined to make a trial at reaching shore. When still some distance away the boat was swamped, and the eight men, already exhausted, had to swim to shore.

One of the men had brought a rifle with him, and he managed to keep this dry, knowing it to be their only hope of getting food.

Wet and weakened, the party made their way inland for several hundred yards, when they were attacked by a band of naked savages. With the aid of the rifle, which kept their pursuers at bay, Captain Reed and three of his men succeeded in escaping, but Ellis and the others were captured.

To the wonder of the men, the savages took great trouble to capture them alive, and seemed to express glee rather than hatred in their glances. Still more surprised were they when they were placed in a warm, dry hut and given plenty of vegetable food.

No meat was given them, and this omission was due, they afterward found out, to the prevalence of tsetse, a fly pest, which had exterminated most of the animals in that section of the country. It was not until the end of this time that they began to realize the fate in store for them.

Good living and little work had its usual effect, and they began to fatten. It was when they noticed that this increase of flesh was appreciated by their captors that they realized that, having been long without animal food or flesh of any kind, the savages intended to have a gala feast with them as the principal dish.

In the meantime the other sailors had also been captured, but by another and more friendly tribe. This tribe had many dealings with traders. When they learned that the rest of the party had been captured by the cannibals, they offered to rescue them, as it gave them a chance to wreak vengeance on a tribe with which they had several scores to settle.

When they reached the enemy's

country they attacked the cannibals on the day that had been set for the feast. The captors were taken by surprise, and soon gave way, running in all directions. The captives were forgotten in the general route.

Ellis and his three companions were found lying bound, beside a huge fire, on which had been placed a crude gridiron. With the aid of friendly natives a port was soon reached, and the men were able to set sail for Java.

### BABY'S WELFARE.

Every mother is naturally anxious that her little ones shall be bright, good natured and healthy. Every mother can keep her children in this condition if she will give them an occasional dose of Baby's Own Tablets. These Tablets cure indigestion and stomach troubles, prevent diarrhoea, cure constipation, allay simple fevers, break up colds, destroy worms and make teething easy. And the Tablets are guaranteed to contain no opiate or harmful drug. Mrs. R. E. Long, Peachland, B.C., says:—"I have found Baby's Own Tablets unsurpassed for teething troubles, breaking up colds and reducing fever and they make a child sleep naturally. They have done my little one so much good I would not like to be without them." Druggists everywhere sell these Tablets, or you can get them by mail at 25 cents a box by writing The Dr. Williams Medicine Co., Brockville, Ont.

### PAPER KETTLES.

Preparations are being made to furnish the soldiers of the German army with paper kettles. It is understood that the new devices are the invention of a Japanese. Although the utensils are made of pliable paper, they hold water readily. By pouring water over them they can be hung over the fire without burning for a length of time sufficient to boil the water. One kettle can be used about eight times, and the cost is only two cents. The chief advantage in favor of the unique receptacles is that they are much lighter to carry than anything else yet devised.

A district visitor once went to see an old Scotch woman who was dying. Noticing that her talk was all about herself and the minister, he said:—"Well, really, Jeannie, I believe you think there will be nobody in Heaven but yourself and the minister." "Ah, weel," said the old woman, "an' I'm no' sae sure about the minister."

"There are some songs that will never die," said the musical enthusiast. "I guess that's right," answered Mr. Cumrox. "My daughter sits down at the piano and tries to kill a few of 'em every evening. But it's no use."

"Why, Willie," said Mamma, "you're pulling the cat's tail!" "Mamma, I ain't pulling her tail. I'm only holding on. She's doing the pulling!"

## Do You Choose

Your Medicine with Care and Insist on Having  
DR. CHASE'S SYRUP OF LINSEED AND TURPENTINE

You cannot be too particular in buying medicine.

It may be a question of life or death.

There are so many cough and cold remedies that there is a tendency to be careless in the selection of treatment, and yet what is more dangerous than a cold?

You would not think of taking any medicine that might be offered for heart trouble or kidney disease, and yet far more people die from the results of neglected colds than from these ailments.

INSIST ON HAVING A MEDICINE OF RELIABILITY AND REPUTATION, SUCH AS DR. CHASE'S SYRUP OF LINSEED AND TURPENTINE.

This great family medicine has stood the test of years, and never disappointed those who put their trust in it as a cure for croup, bronchitis, whooping cough, asthma, coughs, colds and throat troubles.

Do not be satisfied with substitutes and imitations, for they lack the curative powers which have given Dr.

Chase's Syrup of Linseed and Turpentine its world-wide reputation.

MRS. GEO. GOOD, Tichborne, Addington Co., Ont., writes:—It is with pleasure that I certify to the wonderful success of Dr. Chase's Syrup of Linseed and Turpentine as a cure for colds. It is the best and surest treatment for coughs and colics that we have ever been able to find.—Mrs Geo. Good, Tichborne, Addington Co., Ont.

MRS. A. A. VAN BUSKIRK, Robinson street, Moncton, N. B., writes:—"For years I have used Dr. Chase's Syrup of Linseed and Turpentine for my children when they have colds in the winter. I first used it with my daughter, who suffered from a severe form of asthma. The last exposure to cold would lay her up and she would nearly suffocate for want of breath. I must say I found it to be a most satisfactory treatment, and it has entirely cured her. It seems to go direct to the diseased parts and bring the desired relief."

Dr. Chase's Syrup of Linseed and turpentine, 25 cents a bottle, at all dealers, or Edmansson, Bates & Co., Toronto.