

## About the ...House

### SELECTED RECIPES.

**Fruit Wafers.**—Mix a cup each of cleaned raisins, figs, dates and nuts and force twice through a meat chopper. Add a few drops of vanilla or lemon juice, then knead until well blended on a board dredged with confectioner's sugar. Roll to one-fourth inch in thickness. Cut into rounds with the top of a salt shaker or into three-quarter-inch blocks with a knife. Roll in granulated sugar and pack in tin boxes between sheets of paraffine paper. Nice for Christmas.

**Cake Snowballs.**—Make any good cup cake, bake it in small, round, smooth patty-pans. Choose those that after baking have risen so as to be nearly round; ice one-half, let dry, then ice the other; pile on a large platter and put sprigs of red-berried holly between.

**Chicken Salad.**—Cut the meat from a cold boiled chicken into dice. Measure, and allow half as much celery, cut in small bits, as you have chicken. Mix and moisten with one part vinegar and three parts salad oil, and season with salt and pepper. Prepare a mayonnaise dressing as follows: Into a chilled soup-plate break the yolk of one egg. On this squeeze six or eight drops of lemon juice, and with a silver fork stir with a rotary motion. Begin at once to put in the salad oil, first a few drops at a time, then adding it in larger quantities as the mixture thickens. Season with salt and a pinch of Cayenne. Put in a cup of the oil, then thin with enough vinegar or lemon juice to suit the taste. Line a salad-bowl with crisp lettuce-leaves, put in the salad, and cover thin with the thick mayonnaise. Garnish with pieces of hard-boiled egg and with stoned and halved olives.

**Fried Bologna Sausage.**—This is much improved by being dipped first in cracker crumbs. All the slices are to be cooked in "deep fat" and then lifted out. Next put them into a shallow frying-pan and scramble up beaten eggs with them.

**Kidney Omelet.**—Chop cold cooked kidney very fine, make an omelet mixture with three eggs, three tablespoonfuls of milk, salt and pepper to season, put one teaspoonful of butter in a frying pan; when it is melted turn in the mixture, cook slowly until a crust is formed on the bottom; in the meantime, sprinkle over the omelet the chopped kidney and chopped parsley; fold the omelet in half, lift it to a hot platter and serve at once.

**Sour Cream Nut Cake.**—Two eggs one cup granulated sugar, half a cup rich sour cream, two cups of flour, measure before sifting, half teaspoonful soda, one level teaspoon baking powder, pinch salt. Beat the eggs till whites and yolks are well blended, add sugar; dissolve soda in cream, stirring it then into the mixture the flour, baking powder and salt, and beat well. Bake in three-layer cake tins. Filling—One cup pecan or walnut meats.

**Banana Sandwiches.**—Among fruit sandwiches, banana takes the lead, and to this a slight variety can be given by spreading each lengthwise slice of fruit with whipped cream

rather sparingly. Upon this sprinkle shredded coconut, pressing the latter well down with a silver knife. Boston brown-bread thus treated will be excellent.

**Apple and Orange Jelly.**—Use an equal number of apples and oranges. Wash the apples, slice and core them; put them over the fire in the preserving kettle with enough cold water to cover them and simmer them until they are reduced to a pulp. Pour the apple pulp into a jelly bag, to strain out the juice. Measure the juice, and to each pint of apple juice add one of boiled orange juice and a pound of sugar, and boil them together, removing the scum that rises, until a little, cooled upon a saucer, forms a jelly. Then take the kettle off the stove, let the jelly partly cool and pour it into glasses. When cold seal it up like any other preserve.

### WHEN EGGS ARE SCARCE.

In making squash and pumpkin pies without eggs, use less milk in proportion to the amount of stewed pumpkin or squash, sweeten and flavor the same as when eggs are used.

**Doughnuts.**—One cup buttermilk or good sour milk, 1 level teaspoon soda, half cup sugar, flavor with nutmeg or lemon or half of each. Some prefer ginger or cinnamon. Use flour to make as soft as can be easily handled. Cut out and fry in deep fat.

**Raisin Cake.**—One cup sweet milk, half cup butter, or other shortening, 2 cups flour, 1½ cups raisins cut in halves, 1 level teaspoon soda, half teaspoon each salt, cloves and cinnamon.

**Cream Cookies.**—One cup cream, 1 cup sugar, 1 teaspoon soda, a pinch salt, flavor with nutmeg or lemon. The amount of soda should be varied according to the sourness of the cream. Flour to make as soft as can be handled easily. Roll thin and bake carefully.

**Spiced Cookies.**—One-half cup each sugar and molasses, 1 heaping teaspoon soda dissolved in 1 cup hot water, 2-3 cup shortening, one teaspoon each ginger, cinnamon and cloves. Flour as for cream cookies.

**Ginger Snaps.**—Two teaspoons soda, two tablespoons boiling water, five tablespoons melted lard, salt and ginger to taste. Put in a cup and fill with molasses. Add another cup molasses and flour to mix stiff. Roll thin. All cookies need careful attention in baking, some persons liking them soft and others brown and crisp.

**Baked Indian Pudding.**—In a 2-qt. pudding dish heat one qt. milk to the boiling point. Stir in carefully three tablespoonfuls sifted meal, half teaspoon salt, half cup molasses, one teaspoon cinnamon, half cup raisins. When partly baked add another quart of milk. Bake 3 or 4 hours. We use creamery milk after it comes from the separator.

### HELPS IN THE KITCHEN.

The stove will not need to be polished so often if it is carefully rubbed after each meal with newspaper softened between the hands; and when it is necessary to polish it the polish will last longer if the blacking is mixed with turpentine or strong coffee instead of water.

The following is a reliable recipe for making baking powder at home: Mix well together six ounces of tartaric acid, eight ounces best baking soda and one quart of best flour; then sift five or six times through a fine sieve and keep in a can closely covered.

A teaspoonful of baking powder in mashed potatoes is a wonderful aid in making them fluffy and light, and when making flour batter cakes the baking powder should never be stirred in until just before frying, as it will make the batter much lighter.

To clean coffee and teapots fill them with cold water; add to this some baking soda and boil until the stain is removed, then rinse out with clear hot water, and place in the sunshine. Soda dampened and rubbed on with a flannel cloth is excellent for keeping the outside of a tin coffee pot and other tinware bright and clean.

The best dressing for burns and scalds is baking soda made into a paste with vaseline, or any soft, unsalted grease; and if put on soon enough will prevent blistering.

When washing with hot suds fails to remove the stains from enameled saucepans, a piece of cut lemon dipped in salt and rubbed over the stain will generally prove effectual.

If the tables, biscuit board and rolling pin are scrubbed at least once a week with a strong, hot pearline suds they may be kept white and clean, and in order to keep them in this condition have the places most used around the table covered with mats, or keep small boards to set the pans and kettles on. These can easily be kept out of sight when they are not in use.

To prepare a new iron kettle for use, fill it with potato parings and water and let them boil for two hours, then wash in hot soap suds, wipe the inside of the kettle perfectly dry and rub it with a little lard. A good way to keep the lamp burners bright is to boil them with potato parings and then wash in hot suds.

### A SEVENTY POUND EEL.

In the recent storm which raged on the Upper Solway the largest eel ever seen in the district was stranded off Powfoot, England. It measured 6 feet in length, 25 inches in girth and weighed 70 pounds.

## BRAVE ELEVATOR BOYS

THEY HAVE SAVED LIVES OF MANY PEOPLE.

Seventeen-year-old Boy Rescued Over Seventy People From Death.

When Mr. Carnegie's rewards for heroism are distributed it is probable that not a few will find their way to the brave boys who run the lifts in public offices and other buildings, for many dwellers in modern sky-scrapers owe their lives to the promptness and fearlessness of the lads who earn their livings in the elevator service.

Only last June, for instance, Joe Dollman, a seventeen-year-old boy, rescued over seventy people from a burning building at Nos. 457 and 459, Broome Street, New York, having to make no fewer than ten trips before accomplishing his heroic purpose. Dollman, it appears, was not the regular elevator boy, but as soon as the fire was discovered, and all escape for those in the top storeys seemed to be cut off, he jumped into the elevator and ran the car to the top floor, where he found a panic-stricken crowd of typewriter girls and clerks.

When he made his tenth and last trip the flames were licking the elevator cage and it was touch-and-go whether the ropes would hold out for the final journey. He reached the ground in safety, however, and then coolly strode out of the burning building, but before he could vanish he was caught and given a hearty cheer, with the promise of a substantial reward for his heroic services later on.

### A PARTICULARLY BRAVE

act is credited to an elevator boy named Johnnie Day, also of New York, who last spring succeeded in rescuing six people who were cut off from all escape in a big building in Manhattan. While the firemen were endeavoring to reach the imprisoned men and women by means of the fire-escape Johnnie Day jumped into his elevator and, despite the warning of the police, insisted on running it to the sixth floor in order to bring them down.

When they reached the landing the elevator was hidden with the smoke, but the boy knew his way and dived into the lift, followed by those he had come to save. When they were all in, the boy, probably from mere force of habit, slammed the gate and all reached the ground in safety. A few minutes later the elevator shaft took fire and the building collapsed. For this brave act young Day was rewarded with warm praise from the Chief of Police and by a medal, together with a substantial sum of money collected from those who were tenants in the building.

A remarkable instance of cool heroism on the part of a boy named Henri Grene was reported a year or so ago from Paris. Grene ran the lift in an apartment house near the Rue de Rivoli, and one night, about 2 a. m., the porter discovered the building to be on fire. He immediately rang an alarm and proceeded to arouse the inmates, who fled to safety "with no thought of what they should put on." The fire had started on the sixth floor and burned so furiously that the escape of all on the seventh and top floor was entirely cut off. The

### TERROR-STRICKEN PEOPLE

were frantically calling from the windows for assistance, but there was some delay in setting up the fire-escapes, and the heat and smoke increased to alarming extent.

There were eight persons, but the lift would not accommodate more than five, and the boy, perfectly cool but fearful lest the cage should tumble to the bottom and his human cargo be killed, begged three of the men to await his return. These, to their infinite credit, immediately stood aside and allowed the cage to descend without them.

As soon as he had landed his passengers Grene proceeded on his second journey of rescue, but had only reached the third floor when a tremendous crash announced the fact that the burnt flooring had given way, doubtless carrying with it the three men who were relying upon the return of the elevator boy for their safety.

When he reached the top floor he found them clinging to the gate of the elevator, singed and almost suffocated with smoke, but still possessed of sufficient strength and courage to allow the boy to slide the door open and drag them in. On reaching the ground one of the men was found to be unconscious, but he quickly recovered in the open air, and young Grene had the satisfaction of knowing that of the eight he went to save not one was lost. It would be difficult to recall an instance in which greater coolness and audacity was shown by a lad in face of almost certain death.

Not long ago an elevator boy attached to a private apartment house in Chicago risked his life in a successful endeavor to save the life of a canary, which had been forgotten on the seventh floor by its owner, an old lady who was greatly

### ATTACHED TO THE BIRD.

The boy, whose name was Thompson, had brought down everyone, when the old lady remembered her pet and begged him to return for it. The lad jumped into the elevator, reached the seventh floor, which was enveloped in blinding smoke, raced from room to room in search of the canary, which he finally found in the old lady's bedroom singing

## A Revelation to Lovers

of the cup that cheers.

# "SALADA"

Ceylon Tea is the real genuine delicious article in all its native purity. Sold only in sealed lead packets. Black, Mixed or Natural GREEN. By all grocers. Received the gold medal and highest award at St. Louis.

away as though unconscious that its little life was threatened, sped back to the elevator, jumped in once more, and descended to the ground in safety. Then he went in search of the old lady, whom he discovered sitting disconsolately in the garden which surrounded the house, bitterly blaming herself for having left her pet to die.

When the boy ran up to her with the familiar cage in his hand the old lady nearly fainted, and in her gratitude took the rescuer in her arms and rapturously kissed him, greatly to his embarrassment. However, she afterwards supplemented the embrace with a substantial present, and, though she had lost all her furniture and effects, she was probably the happiest old lady in Chicago on the night that she was burned out of her home.

### CURIÖUS DEMONSTRATIONS.

Celebrating a Fall of Rain by a Parade and Church Service.

Not long ago a protracted drought in the Wichita district of Kansas, threatened the inhabitants with enormous loss. Prayers were offered up in various places of worship for a fall of rain, and black clouds were yearned for instead of bright ones.

Before the threatened ruin had been wrought the black clouds came, and the much-needed rain fell in torrents over an area of something like 100 miles. The people went frantic with joy, and in a very few minutes a brass band was parading through the streets, followed by a great crowd singing hymns of thanksgiving and cheering themselves hoarse. Even the factories closed in order that their employes might have the opportunity of standing in the rain until soaked through; and subsequently nearly 1,000 persons attended a special service in the pro-cathedral.

Of the very opposite character was a demonstration reported from Tacoma, in the State of Washington, which is a centre of the salmon-fishing industry, in which Chinamen largely engage. Concerned about the bad prospects of the season, the Celestials held a religious service in the hope of propitiating their "joss" or god, and thus ensuring a period of prosperity. But after a fortnight's praying there was no improvement in the outlook, and angry with themselves for having lost so much time, and still angrier with their "joss" for his callous disregard for their fervent supplications, they tied a rope around him and dragged him from his exalted position in the temple through the streets, where they finally

### SMASHED HIM TO ATOMS.

There was a very remarkable feature in a demonstration held by the village clubs and friendly societies of a Gloucestershire district for the benefit of the Stroud Hospital. At Eastington, a village six miles east of the city of Gloucester, England, there resides a Roman noble, Count de Ligri, who claims to be a lineal descendant of the ill-starred House of Stuart, and who was the leading figure in the demonstration.

He was preceded by two standard-bearers, one bearing the blue and

white battle-flag of his house and the other the Royal Standard of Scotland. Next came a page-in-waiting and a sword-bearer, and by way of bodyguard the Count himself had a stalwart halberdier on either side of him. The sword and halberds used were stated to have been in the family for no less a period than five hundred years.

Quite unique in its character was the demonstration of the students of the Aberystwith College on the occasion of one of their number being sent away for a couple of terms for the heinous crime of holding converse with a lady student. After presenting him at a formal meeting with a marble timepiece and silver-plated inkstand, they formed up in funeral order to accompany him to the railway station.

Dressed in deep mourning and wearing their black gowns in the form of cowls, the procession moved off, the leading file carrying open books and all joining in singing the Dead March, together with well-known Welsh funeral hymns. The whole proceedings were characterized by the greatest solemnity, which much impressed the hundreds of spectators who accompanied the procession to the railway station, where the departing student had a "send-off" of thunderous cheers.

### GOT THE JOB.

He called at the house and asked if she had any carpets to beat, adding that he had been in the business over twenty years.

"How much to beat the parlor carpet?" she asked.

"One dollar and a quarter."

"Why, that's awful! There was a man here yesterday who offered to do the job for a dollar."

"Exactly, madam, but how was he prepared?"

"He had a stick in his hand."

"I presume so. He intended to take the carpet out on to the piece of land yonder, didn't he?"

"Yes; our yard is too small, you know."

"Exactly. Your carpet is badly worn. It has numerous holes in it. He would make a great show in getting it out there and back again. Out on the ground he would show off its shabbiness to everyone who asked whom the carpet belonged to. Is that the way to do a job of this sort?"

"How do you do it?"

"I take the carpet out through the back. I wheel it home. I beat it in a yard surrounded by a high wall, and while I am returning it, all nicely rolled up and covered with a cloth, if anyone asks me what I have I reply that it is a splendid pile for No. 24, Blank Street. If no one asks me any questions I call at the houses on either side of you and ask if they have order a new Axminster. They watch me and see me come in here. Madame, in the language of the Greek, do you twig?"

He was given the job.

Father—"Cooling schools are of some use after all. This cake is delicious." Daughter—"Is it? I thought it would be a terrible failure." "Why?" "I told Bridget exactly how to make it, and she went and made it some other way."

## Take No Risk With a Cold

Further Developments May Prove Fatal. There is Cure for You in

DR. CHASE'S SYRUP OF LINSEED AND TURPENTINE

If you could depend on a cold passing off of its own accord it would be all very well to let it run its course.

The Risk is too great. Consumption and pneumonia always have their beginnings in a cold.

If you take prompt means of curing every cold you will never be a victim of these or other fatal lung troubles.

Did you ever wait to think of it that way?

Dr. Chase's Syrup of Linseed and Turpentine is best known on account of its extraordinary control over croup, bronchitis, whooping cough, asthma and severe chest colds.

As a means of overcoming ordinary coughs and colds, throat irritation and the many diseases of the throat, bronchial tubes and lungs it has made an enviable reputation for reliability.

Pleasant to take, thorough and far-reaching in action, and certain in its beneficial results, Dr. Chase's Syrup of Linseed and Turpentine

should have a place in every house as a safeguard against consumption and other fatal lung diseases.

Mrs. J. Provost, Renfrew, Ont., writes:—

"My fourteen-year-old boy had a very severe cold in the chest last winter and I really thought he was going to die. He coughed nearly all the time and sometimes would spit up blood. We had about given up all hopes of his recovery when I heard of Dr. Chase's Syrup of Linseed and Turpentine. After using one bottle there was a great change in his condition, and I positively say that he was completely cured by two bottles, and he has not been troubled since. I never saw medicine take such quick effect and can sincerely recommend it."

Dr. Chase's Syrup of Linseed and Turpentine, 25 cents a bottle, at all dealers or Edmanson, Bates & Co., Toronto. To protect you against imitations the portrait and signature of Dr. A. W. Chase, the famous receipt book author, are on every bottle.

## Always in Sight

Crowded street. People passing by. Old and young. All eager about their own affairs and always somebody in plain sight who needs Scott's Emulsion.

Now it's that white-haired old man; weak digestion and cold blood. He needs

## Scott's Emulsion

to warm him, feed him, and strengthen his stomach.

See that pale girl? She has thin blood. Scott's Emulsion will bring new roses to her face.

There goes a young man with narrow chest. Consumption is his trouble. Scott's Emulsion soothes ragged lungs and increases flesh and strength.

And here's a poor, sickly little child. Scott's Emulsion makes children grow—makes children happy.