

About the ...House

TESTED RECIPES.

Lemon Cream Salad—This is a delicious fruit salad, made by a popular caterer. Beat the yolks of three eggs very light; add gradually one small cupful of sugar, two teaspoonfuls of flour, and the juice of two lemons. Melt one tablespoonful of butter in one and one-fourth cupfuls of boiling water; add the beatea egg mixture and boil until thick. Remove from the fire, cool, and whip in one cupful of whipped cream. Chop one large tart apple, peeled and cut into small pieces, with four sliced bananas and six thick slices of canned pineapple. Chill the fruit; mix it with the salad dressing and heap on lettuce leaves or serve in fancy fruit glasses.

Chicken Scallops—One quart of prepared creamed chicken, heated and made stiff by the addition of three tablespoonfuls of flour rubbed with as much melted butter; and half a cupful of stewed and seasoned mushrooms, drained, and two tablespoonfuls of minced celery. Butter the scallop shells; sprinkle thickly with fine bread crumbs; fill with the stiff creamed chicken; cover with crumbs; dot with butter, and brown in a moderate oven.

Almond Islands—Beat the whites of three eggs very stiff; add six tablespoonfuls of powdered sugar, half a teaspoonful of almond extract, and half a cupful of chopped almonds. Turn into a buttered pudding dish and steam twenty minutes. Serve with boiled custard.

Salted Pumpkin Seeds—These salted seeds, which are very popular among the Italians, are sold on the streets in the Italian quarter at a penny a cupful. They are extremely appetizing, and take the place of our salted nuts. Wash the seeds free from the sticky shreds which surround them, then dry in the sun or in a rather cool oven. When ready to salt spread on a baking tin, salt liberally, then set in a hot oven, shaking and stirring often until crisp.

Pumpkin Chips—Take what quantity you choose of good sweet pumpkin—the old Connecticut field pumpkin makes the nicest sweetmeats—halve it, take out the seeds, and cut into chips the size of a dollar. For each pound of the pumpkin allow a pound of fine white sugar and a gill of lemon juice. Put the chips in a deep dish and sprinkle on each layer a layer of the sugar. Turn the lemon juice over the whole. Let it remain for a day, then boil the whole together with a half pint of water allowed to each three pounds of pumpkin, a tablespoonful of ground ginger tied up in bags, and the peel of the lemons cut in shreds. When the pumpkin becomes tender turn the whole into a stone jar and set away in a cool place for a week. At the end of that time pour the syrup off the chips, boil it down into a rich syrup, then turn back, and seal.

Boiled Icing for Cakes—Two cups of granulated sugar, one of water. Whites of two eggs. Boil in a saucepan until the syrup hardens when dropped in ice water. Beat the whites of the eggs to a stiff froth and drop a little at a time of the hot syrup in, beating steadily

all the time. After all the syrup has been poured in beat a few drops of vanilla in. Spread on the cake at once. Care must be taken that the syrup is boiled to just the right point. If it cooks too long the icing will be stiff and dry; if not long enough it will soak into the cake.

Sponge Drops—Beat to a froth three eggs and one cup of sugar. Stir into this one heaping cup of sifted flour, in which two teaspoonfuls of baking powder have been mixed. Butter tin sheets with washed butter (free from salt) and drop in teaspoonfuls three inches apart. Bake in a quick oven. Flavor with vanilla.

Soup made from Turkey Bones—Put the bones in a boiler with about two quarts of water, and boil until all the substance is out of them, and then take them out. Add to the soup one tablespoonful of rice, one or two stalks of celery chopped fine, chopped onion, and salt and pepper to taste. This makes a delicious rich soup out of a part that is usually thrown away.

HOW TO MAKE CANDY.

Fondant—Take two cups of sugar (one pound) and half a cup of water. Place these in a smooth agate saucepan, over the fire; stir until sugar is dissolved and the syrup begins to boil, then remove your paddle or spoon and be careful that you do not disturb the syrup again while boiling. As the boiling syrup throws crystals of sugar up on the sides of the saucepan; carefully wipe them off with a soft cloth dipped in cold water. Cover the saucepan and let the syrup boil five minutes. At this point add a quarter of a teaspoonful of cream of tartar dissolved in cold water. Cook until you can form a soft ball between your thumb and fingers. When done pour the syrup out carefully, on an oiled meat platter or marble slab (do not oil it too close to the edge). When it wrinkles up when the platter or slab is tipped stir rapidly, one way, until you have a creamy white mass, then quickly knead with the hands into a ball, place in a bowl, cover and set away in a cool place until needed. It will keep several days. You can repeat this process until sufficient fondant has been made, but will find it always better to boil a smart quantity at a time.

A box of fine cream candies from a good confectioner will give you ideas of many varieties which may be made by adding to the fondant color and various flavoring essences. Many varieties of which may now be obtained at small cost. Many, however, prefer to keep their candy free from all such things, and dainty color and a variety of flavors may be obtained by the use of a small quantity of syrup from home preserved fruit. The yolk of an egg for yellow chocolate and strong coffee for brown, beet juice and cranberry juice for red and crimson, there is no end to the variety an ingenious worker can get out of the materials at hand in every household. Then a few nuts, dates, figs, raisins, a little peel, everything in fact that is good can be utilized. A very little practice will enable you to mold them satisfactorily. If the fondant gets a little dry and crumbly do not be worried, but knead it like bread or putty to a proper consistency, a little flavoring added will make it soft, or, if too soft, a little confectioner's sugar added will make it hard enough. Lay each cream when moulded on a piece of clean paper buttered or dusted with confectioner's sugar; do not let them touch each other until dry. Don't be disappointed if your candy has not the sharp moulded outlines of the factory-made creams for it will, instead, look like the expensive hand made creams turned out only by the best confectioners.

HOUSEHOLD HINTS.

Bedrooms are furnished very simply nowadays. Carpets have been banished in many houses, and nothing is allowed in the way of hangings that may not easily be washed. The bedspread and bureau linens may be as elaborate as one chooses. Very handsome spreads are made of heavy linen sheets inset with heavy lace bands. Pillows are smaller and are usually kept by day in a box slipped under the bed. A round bolster with a cover to match the spread is substituted. Marseilles spreads are not in vogue at present, dimity and linen having taken their place to a large extent. Few people use the gay colored chintz spreads once so popular. People who are lucky enough to own them use old-fashioned pierced quilts, although strictly speaking, these are not appropriate except on old mahogany beds.

Order is a beautiful thing in the house, but, as a writer in a recent magazine points out, it is not always understood properly. She says: "The order that makes for restfulness and for comfort is vital. It cannot exist in crowded rooms. Furniture is made to be used and books are made to be read. If the disarranging of a room or the misplacing of a book upsets the order something is wrong and that something is the crowded condition. Get rid of the superfluous. Most rooms have too many pieces of furniture, and all rooms have too many things."

If a double layer of brown paper is put under oilcloth on shelves or tables, it will wear three times as long as if laid directly on the wood. Boiled starch is much improved by the addition of a little salt or dis-

solved gum arabic. A useful thing to remember is that the iron will not stick to the clothes if the starch used has been mixed with soapy water.

To ward off a cold first bathe the feet in hot water and drink a pint of hot lemonade. Then sponge with salt water every three hours. Fourth, inhale ammonia or menthol. Fifth, take four hours' exercise in the open air. A ten-grain dose of quinine will usually break up a cold in the beginning. Anything that will set the blood actively in circulation will do it. But better than all if your cold is inveterate or serious consult your doctor, and at once.

WORK SEWING MACHINES.

Life in the Ameer's Harem Is Becoming Strenuous.

Mrs. K. Daly, who has returned to England from Afghanistan after eight years' uninterrupted residence there, has an interesting story to tell. She held the post of medical officer to the Government, and during the past three years was the only European lady living in the country.

The life in Kabul, Mrs. Daly informed a Reuter's representative, is always one of great anxiety. There is a universal atmosphere of suspicion and espionage.

The system of espionage is so complete that the British Agent is practically a prisoner. He dare not visit any one, and she never saw the Agent in the street. Sometimes a member of his staff might be met, but to be seen speaking to them would entail being packed off to the frontier next day.

One hears a good deal in Kabul of Russian intrigue, but there is certainly not much visible evidence of such. Last year two so-called Russian orderlies, supposed to be spies, were taken prisoners at Herat and brought into Kabul. One died of fever in prison; the other disappeared—no one knew where.

Mrs. Daly says that the advances made by Russia have not met with a favorable response from either the Ameer or his advisers.

The ideas of life in the harem as portrayed in popular novels are erroneous. Sewing machines take the place of Turkish delight, and English costumes that of the diaphanous attire usually attributed to the ladies.

The ladies are all busy, and take great interest in knitting, embroidery and other feminine pursuits. The chief wife has a sewing machine, and with it makes the clothes for her children.

The Ameer has one wife who is of royal birth, and who lives in a separate house. She is an ambitious woman, and wears English dresses, although it should be said that they are costumes of the style of thirty years ago.

Each of the Ameer's married wives—as distinct from his slave women—has a separate house, where she lives with her children.

Next to the Ameer himself, the chief political factor in the country is the Queen, by which title the royal wife of the late Ameer and the mother of Prince Umar is known.

She is a woman of considerable beauty, about forty years of age, and particularly intelligent and well informed. Her sympathies are so distinctly British that her palace is regarded with almost as much suspicion as the British Embassy.

WITHDRAW BRITISH TROOPS.

Army of Occupation to be Replaced by Native Forces.

It has been decided by the British Government that the army of occupation shall be practically withdrawn from Egypt. The native army will be left in possession, and a new police force will be created.

The command of the British force in Egypt now held by Major-General J. R. Slade will be abolished, and a minor officer will act as military commandant over a British garrison at Cairo. For a year this garrison will consist of a field battery and two battalions. There will be a further reduction subsequently.

The new police force, which is to be called the Egyptian Military Mounted Police, will consist for the present of about 100 men, half of whom sail in the Dunera from Southampton shortly. The force will be under the command of Captain C. Burroughs, of the Dublin district staff.

The withdrawal of British troops is approved by Lord Cromer, Lord Kitchener, and the finance authorities. Egypt pays £87,000 a year for the loan of British troops, a sum which will now be greatly reduced. It will be remembered that Great Britain gave a pledge to withdraw the troops as soon as the country could take care of itself.

The Egyptian army, which is in an efficient state, will remain as it is at present constituted, with British officers in command, and under the orders of a British Sirdar.

Nine years ago the army was 12,000 strong. To-day it numbers over 18,000 men.

Irish Barrister (addressing the Bench)—"Your honor, I shall first absolutely prove to the jury that the prisoner could not have committed the crime with which he is charged. If that does not convince the jury, I shall show that he was insane when he committed it. If that fails, I shall prove an alibi."

The Most Economical and Profitable Form
to Buy Tea in is to Use Only

"SALADA"

Ceylon Tea. Guaranteed to be absolutely Pure and Incomparable value. Black, Mixed or GREEN. Sold only in sealed lead packets. By all grocers. Received the gold medal and highest award at St. Louis.

ESCAPADES OF WARSHIPS

NOT ALL ON THE SIDE OF THE RUSSIAN NAVY.

Great Britain and the United States Have Had Many Catastrophes.

The unjustifiable outrage of a Russian war fleet in the North Sea, though practically without precedent, brings to mind some other extraordinary examples of the mishandling of warships which have occurred within recent years. Small need is there to point out that a modern battleship, with her marvellous appliances for destroying and preserving life and enormous stores of explosives, is in the hands of inexperienced men an exceedingly dangerous engine, whether in peace or war. The succession of awful, self-inflicted tragedies—for they are really nothing else—which overtook Russian warships a few months ago is an eloquent reminder of this.

But this is not the first time that the Russians have lost millions of dollars in expensive warships, with little or nothing to show for the outlay. In the Crimean Campaign the allied fleet, though manifestly no match for the great Sebastopol forts, aided as the latter were by a fine Russian fleet, soon found themselves without opponents on water, for the Russian commander-in-chief overruled the Russian admiral and promptly sank his ships to bar the entrance to the harbor.

It is a remarkable fact that for self-inflicted British naval catastrophes one must stick to times of peace. Perhaps the most calamitous of these was the ramming of the

MAGNIFICENT FLAGSHIP

of the Mediterranean fleet, the Victoria, by the Camperdown; and what Briton old enough at the time to experience the painful thrill caused by the dread news cannot take his memory back to it? The sickening crash of the great ram, which the thousands of horrified spectators, following on the mystifying and fatal signal, was inevitable several moments before it happened. Then came the strenuous efforts to stem the inrush of water and the equally futile dash for land, and finally the great ship turned turtle ten minutes after the collision and went down with 320 of her men, so completing the last act in this never-to-be-forgotten tragedy.

Our American cousins too, have suffered some dire naval mishaps in times of peace, the most recent of which was the explosion a few months ago on board the battleship Missouri. Then, who cannot take his mind back to a certain February evening, seven years ago, when the warship Maine, in Havana Harbor, was so mysteriously blown up along with 254 of her crew, precipitating the war with Spain?

The Germans also have had to mourn the result of a fatal piece of naval mishandling quite unconnected with battle. This was the accidental ramming of the ironclad Grosser

Kurfurst by the Konig Wilhelm in the English Channel

TWENTY-SIX YEARS AGO.

Five minutes after the collision the magnificent ship and nearly 300 of her crew were out of sight beneath the waves.

But what a warship in the hands of rash and indifferently-trained men may be made to do was shown a quarter of a century ago when a powerful Spanish insurgent force seized the important dockyard of Carthagena, along with several fine ironclads. In the bay outside the town was a pretty strong Government squadron, which, however, instead of attempting to force a way into Carthagena Harbor, sensibly waited outside for something to turn up. And something did turn up, for one of the finest of the insurgent warships, the Victoria, was one morning seen steaming serenely towards them, and while the Government crews marvelled if this was to prove a piece of heroic madness, down came her colors with a jerk; she had surrendered. The astonishing truth transpired later, that the Victoria had only come out for an airing, but so utterly inexperienced were her so-called engineers that, try as they might, they could not get the engines stopped in time.

Another stirring passage in this singular little war was some time later provided by the insurgent flagship. This fine vessel was equipped with a ram, which her officers hadn't the heart to use in actual battle, though many

A SPLENDID OPPORTUNITY

presented itself; but one day she buried her ram into the armored side of one of her mates, and down the latter sank like a stone, drowning nearly 100 of her crew.

So rash was the handling of some of the ships in the Chilian War of 1879 that they were positively more dangerous to friend than foe, and disasters were frequent. In the strangely unequal duel between the Peruvian ironclad Independencia and the Covadonga, a little Chilian gunboat built of wood, the former for two hours strove her hardest to ram her small but slippery foe. Probably some temper was lost in the process, as in her last attempt the Independencia clean missed her objective, and smashed with such force into a rock that she couldn't be got off, and fell an easy prey to the very enemy, she had despised so much—London Tit-Bits.

An annual nightingale competitive concert is held in various cities of Japan. The main feature of the quaint event is to bring together some tame nightingales of melodious voice, according to the accepted standard of the connoisseurs, and to let each of them sing in turn. By this singing the grade of the songster is determined.

"Is this true about Silas getting swindled in a horse trade?" "Well, he says so." "He's a fool not to keep it quiet, then. How does he expect to work off the horse?"

Can't Afford Ill Health

Cure is Cheap at Any Price—Benefit Certain if You Use

DR. CHASE'S NERVE FOOD

Only the wealthy can afford to be invalids.

They alone can bear the expense of constant attendance by doctors and high-salaried nurses.

Your time is your capital, and, whether your daily task is in the home or abroad, you must make every day count of prove a burden to yourself and friends.

Weakness is the greatest source of ill-health. Weakness of the blood and nerves, weakness of action of the heart, lungs and digestive organs.

Dr. Chase's Nerve Food is well suited to the needs of a multitude of people because it overcomes weakness, first weakness of the blood and nerves, and through them the weakness of the organs of the body.

It may require a dozen or more boxes of Dr. Chase's Nerve Food to make you strong and well and send the thrill of health through your shrivelled arteries and wasted nerves.

Because Dr. Chase's Nerve Food is a creator of blood and nerve force you can be positive that each box of it is at least doing you some good. Prove this by noting your increase in weight as new, firm flesh

and tissue is being added to the body.

Mr. Leonard Miller, Canboro, Halldam Co., Ont., writes:—"Dr. Chase's Nerve Food and Kidney-Liver Pills did wonders for me, as they seemed exactly suited to my case. Before I began taking this medicine I could not do a day's work to save my life. Now I can work all right and attend to my business with good courage. This means a great saving to me, as well as a pleasure, for I have a two hundred and fifty acre farm and a large stock to look after.

"Instead of being in misery from pain and suffering, life is now sweet to me, and I appreciate good health as I never did before. I have said all that I could to my friends and neighbors in recommendation of Dr. Chase's Remedies; for I know that when they have cured me they will cure others."

Dr. Chase's Nerve Food, 50 cents a box, at all dealers, or Edmanston Bates & Co., Toronto. Portrait and signature of Dr. A. W. Chase, the famous receipt book author, are on every box.

Scott's Emulsion

is a food-medicine for the baby that is thin and not well nourished and for the mother whose milk does not nourish the baby.

It is equally good for the boy or girl who is thin and pale and not well nourished by their food; also for the anæmic or consumptive adult who is losing good flesh and strength.

In fact, for all conditions of wasting it is the food-medicine that will nourish and build up the body and give new life and energy when all other means fail.

50c and \$1.00, all druggists.

SCOTT & BOWNE, Chemists, Toronto, Ont.