

About the ...House

DOMESTIC RECIPES.

Asparagus a La Vinaigrette.—Cook as for boiled asparagus. While the vegetable is cooking make a hot French dressing, by putting together in a saucepan over the fire half a dozen tablespoonfuls of salad oil, two of vinegar, two teaspoonfuls of French mustard, half a teaspoonful of sugar, salt and pepper to taste. When the asparagus is tender, drain, lay it in a deep dish, and pour over it the hot dressing. Cover and set aside to cool, then stand in the ice chest for an hour or two before serving.

Potatoes a La Parisienne.—With a "potato gouge" cut out of raw, peeled potatoes a pint of balls. Cook in salted water until almost tender, drain, and toss in a frying-pan in which there are four tablespoonfuls of melted butter and a little salt. Set the pan in the oven, shaking it frequently, until the potatoes are thoroughly cooked and well browned. Add a little fresh butter, a dash of salt, if needed, and a tablespoonful of chopped parsley. Toss the balls about, to distribute the ingredients evenly, and serve at once.

Boiled Rice.—Wash a cupful of rice in three waters, leaving it in the last for ten minutes. Have on the fire a pot containing at least two quarts of boiling water. Put in a full teaspoonful of salt for each quart of water. The water should be at a furious boil when the rice goes in, and this must be kept up all the while it is cooking. Leave the pot uncovered and do not touch the rice with a spoon. At the end of twenty minutes take out a few grains with a fork and bite into them to try if they are tender. They should be by now. If the test is satisfactory, drain off every drop of water. Turn the rice into a heated colander and set at the back of the range or in the open oven for a few minutes to dry, as you would potatoes. Every grain should be plump, white, and tender, yet whole. Send to table in a hot open vegetable dish and eat with meat, as you would any other vegetable.

A Florentine Dish.—Cook as in recipe for boiled rice, but add to strained and seasoned tomato sauce a cupful of good stock or gravy, and when they have boiled together five minutes stir in two great spoonfuls of Parmesan cheese. Season the tomato with cayenne, not with black pepper. Dish the rice every grain standing apart from its fellows—and cover with the sauce. Loosen with a fork to let this sink into the rice, set in an oven for three minutes, and serve. It is a savory and pleasant accompaniment to cold meat.

A Swedish Dish of Rice.—Boil a cupful of rice in plenty of hot salted water until soft. Drain and dry off. Stir into it a great spoonful of butter, a teaspoonful of onion juice, and the beaten yolks of two eggs, with salt and pepper to taste. Stir over the fire, in a bowl set in boiling water for two minutes, using a fork, that you may not break the rice to pieces. Turn into a round-bottomed bowl wet with cold water and press down hard. Reverse the bowl upon a fireproof platter, cover the molded rice thickly with a meringue made of the whites of the eggs beaten stiff and set upon the top grating of the oven for three minutes to form. Eat with drawn butter.

Savory Rice Croquettes.—Boil a cupful of raw rice in plenty of hot salted water. Drain and dry, and while hot work into it a teaspoonful of butter, a tablespoonful of grated cheese, the yolk of a beaten egg, pepper and salt to taste, and set aside to get cold. Chop and rub the boiled giblets of chickens, ducks, or geese smooth, and work to a paste with a very little gravy, seasoning to taste. Flour a rolling pin, roll out the rice paste half an inch thick and cut into round cakes. In the centre of each lay a spoonful of the giblets, inclose it, and roll the rice about it in an egg-shaped ball. Egg and crumb them, leave on the ice for two hours or more, and fry in deep, hot olive oil.

Figs a La Antoinette.—Soak one pound of pulled figs in cold water, then drain and press into shape. Put one pint of the water in which they were soaked in a porcelain or granite kettle; add one cupful of sugar and two teaspoonfuls of mixed spices (ground cloves, cinnamon, and a little nutmeg form a good combination)

tied in cheese cloth. Let them come to the boiling point, then add the figs; simmer them gently until tender, remove the figs carefully, boil the syrup until thick, take out the spices and pour the syrup over the figs.

NUTS.

Are generally considered indigestible, but there is a class of writers on dietary matters which teaches that most nuts are wholesome if not mixed with certain other kinds of food.

In German hospitals, it is said, the peanut is used as a staple article of food, and cooked much as dried beans or peas would be. Flour is made from the nuts and used in China and Germany for bread or cakes. We have not gone quite so far as this, but believers in a nut diet must be greatly cheered by the fact that the sale of nut meats has taken its place as an industry and by the recognition of nuts in the preparation of many dishes where they were once not dreamed of.

Nuts added to most salads are an improvement thereof, and, unless they must be blanched, they are little or no trouble to prepare, especially if the nut meats are bought all ready for use. Nut sandwiches made of thin slices of brown bread, thickly buttered and spread with chopped and salted nut meats, make a delicious change. The nuts may be chopped with a chopper or run through a meat mill. A little grated cheese may be added to the nuts if the combination is liked. In some cases the nuts are ground fine, mixed with a little mayonnaise sauce spread on a slice of bread, covered with a lettuce leaf and then with the second half of the sandwich. Nuts added to a minced chicken sandwich make an improved variety of the old standby.

Nuts are used in many cakes, and a nut pie is a dainty dessert. A rich crust should be made and the pan lined with it. A cup of nut meats, chopped fine, is beaten into a mixture made of two beaten eggs, half a cup of powdered sugar, a tablespoonful of wine, a pinch of salt and a few drops of lemon juice. Fill the pie crust with this and bake in a brisk oven. When cold heap a meringue or whipped cream on the pie and serve immediately. The pies are best made small, patty paws being used.

Ice cream is better a la noisette, that is, flavored with nut meats that are stirred in just before the last moment of freezing. Try this with coffee or bisque cream, and see how delicious the result.

THE MOST COMMON.

Mistake made in preparing leftover meats is in cooking them again instead of merely rewarming.

In the majority of recipes the reheating is done in a sauce, and upon this depends the flavor and success of the dish. When this is the case the sauce should be first made and the meat cooked in it long enough to be thoroughly heated and seasoned. Where cream sauces are used it is better and safer to put them in a farina boiler and then add the meat.

The seasoning of recooked meats requires special skill, for the law of combination is by no means fixed. Veal and chicken are the easiest meats to recook, beef comes next, while lamb and mutton more often tax the resources. They need more palatable seasoning, and a little acid, like a chopped pickle or olive, or a tablespoon of capers adds to their flavor.

Game is usually cut in delicate slices or minced and rewarmed in a brown sauce, to which currant or other acid jellies, spices, or condiments have been added. Croquettes can be made of beef, veal, chicken, or turkey; ragout and curries of all the meats, including game; souffles of veal, chicken, or turkey. Veal, chicken, or turkey is usually reheated in white sauce; beef, mutton, lamb, and game in brown.

Where only a small portion of meat is left the rice or potato borer enables it to be served and adds to its appearance. Upon the appearance of leftovers depends their success, and special attention should be paid to their serving and garnishing. A meat chopper saves appearances as well as food, for unsightly and unpalatable pieces of gristle, long ends and unchopped pieces are then impossible. When meat is served on toast with or without eggs it should be chopped extremely fine, and the toast cut in even and attractive shapes and sizes.

Beef Spanish.—Two cups finely chopped cooked meat, two tablespoonfuls butter, one small onion, one cup tomatoes, two tablespoonfuls flour, one cup stock, salt and pepper to taste. Melt and brown the butter, add the onion, sliced, and cook until delicately browned. Add the flour and brown, stirring all the while; then add the meat. Add the stock and tomatoes and cook until thoroughly heated. Season and serve on a hot dish garnished with timbales of rice.

HOW TO SPOIL UMBRELLAS.

"In most cases umbrellas are not fairly worn out; they are ruined through carelessness of their owners," said an umbrella man recently. "When I see a man walking with an umbrella tightly grasped in his hot hand I smile to myself, because I know that very soon that man will be wanting a new umbrella. There is no surer way of making an umbrella

wear out quickly than this habit of carrying it about by its middle. Again, after being out in the rain you should turn your umbrella upside down and let the water drain off as it stands with the handle downward. By doing this you prevent the water from getting in at the framework, and thereby protect the ribs from rusting. Some men open their umbrellas before they stand them up to dry, but this is a bad plan, because the umbrella may stretch when it is wet. Another thing, too, never roll your umbrella up, as to do so cuts the silk."

CHINESE THRIFT.

Celestial Empire a Poor Field for Insurance Companies.

"China would be a poor field for accident insurance companies," says a man in the tea trade. "The inhabitants would be only too glad to get hurt in order to collect their insurance."

"Up the river from Hongkong there's a little settlement of Englishmen. Just across the river is a graveyard, inhabited by a few scrub birds of the snipe family. They are very poor shooting, but your Briton must have sport of some kind, and shooting these birds is the only sport in sight."

"One day, an Englishman let drive at a snipe and hit a Chinaman who had just bobbed out from behind a tombstone. The charge of shot struck the coolie in his wrist, putting his hand out of business."

"Of course, the Chinaman made a roar. The Briton, wanting to do the square thing, offered to pay damage. The coolie demanded \$10. The Englishman generously made it \$15."

"There was never any good hunting in the graveyard after that. Whenever an Englishman was seen approaching, a Chinaman hid behind every gravestone."

"With marvelous cleverness, they'd manage to get in range just when the Briton fired. If one of them had the luck to get two or three birdshot in his system, he would come out, roar, and collect."

"Of course, this drove away the snipe; but the coolies took to catching birds, tying them by the leg to gravestones and hiding themselves in holes from which they could rise and get shot at the proper moment. The Englishmen had to stop hunting. It was too expensive."

"One of the pleasant and refined Chinese tortures is crushing the ankle. There are coolies in Shanghai who keep a standing offer to submit to this torture for the benefit of tourists, at a rate of \$5."

"I know of several cases where this offer has been accepted. The coolie submitted without a howl and smiled when he collected the money."

WEAK LUNGS.

Made Sound and Strong by Dr. Williams' Pink Pills.

If your blood is weak, if it is poor and watery, a touch of cold or influenza will settle in your lungs and the apparently harmless cough of to-day will become the racking consumptive's cough of to-morrow. Weak blood is an open invitation for consumption to lay upon you the hand of death. The only way to avoid consumption and to strengthen and brace the whole system is by enriching your blood and strengthening your lungs with Dr. Williams' Pink Pills. They make new, rich, warm blood. They add resisting power to the lungs. They have saved scores from a consumptive's grave—not after the lungs are hopelessly diseased, but when taken when the cough first attacks the enfeebled system. Here is positive proof. Mrs. Harry Stead, St. Catharines, Ont., says: "A few years ago I was attacked with lung trouble, and the doctor, after treating me for a time, thought I was going into consumption. I grew pale and emaciated, had no appetite, was troubled with a hacking cough, and I felt that I was fast going towards the grave. Neither the doctor's medicine nor other medicine that I took seemed to help me. Then a good friend urged me to take Dr. Williams' Pink Pills. By the time I had used four boxes it was plain that they were helping me. I began to recover my appetite, and in other ways felt better. I took six boxes more, and was as well as ever, and had gained in weight, I believe Dr. Williams' Pink Pills saved me from a consumptive's grave, and I feel very grateful."

Now, Dr. Williams' Pink Pills build up the strength in just one way—they actually make new blood. That is all they do, but they do it well. They don't act on the bowels. They don't bother with mere symptoms. They won't cure any disease that isn't caused by bad blood. But then, nearly all common diseases spring from that one cause—anaemia, indigestion, biliousness, headaches, side-aches, backaches, kidney trouble, lumbago, rheumatism, sciatica, neuralgia, nervousness, general weakness and the special secret ailments that growing girls and women do not like to talk about even to their doctors. But you must get the genuine with the full name, "Dr. Williams' Pink Pills for Pale People," on the wrapper around each box. If in doubt send the price—50 cents a box or \$2.50 for six boxes, to the Dr. Williams' Medicine Co., Brockville, Ont.,

"The Highest Medical Authorities"

"SALADA"

Received highest award St. Louis, 1904
Sold only in lead packets. By all grocers.
Black, Mixed or Green.

ROYAL MATCH-MAKING

HOW LOVERS "ACCIDENTALLY" MEET.

Young People of Royal Parents Must Do As They Are Bid in These Affairs.

When a brief announcement appears in the Court news that his Majesty the King has been pleased to give his consent to the betrothal of this princess or that prince, the engagement appears, to the outsider, to have been as easily arranged an affair as an ordinary one upon which papa has been asked to bestow a blessing.

But such is not the case. To begin with, the King's consent means everything or nothing to the young couple, quite unlike that of papa, which is asked for more as a custom and a duty than as a necessary step to make the marriage valid. For the Sovereign must say "Yes" to the betrothal of any member of the Royal House of Great Britain, or the marriage of that member, even though it should be performed by the Archbishop of Canterbury himself, will be null and void, says Pearson's Weekly.

FATHER-IN-LAW OF EUROPE.

The late Duke of Cambridge, who married without Queen Victoria's consent, was never legally wedded to the lady of his choice, though he clung to her, in obedience to the vow he took at the altar, until death took that devoted lady from his side.

Directly a son or daughter is born to Royal parents, those parents begin to consider the Royal nurseries of Europe, and mark down suitable alliances for them. Some parents, of course, reveal more openly and enjoyably over plans for their children's future than do others. The late Queen of Denmark was an inveterate matchmaker, and the sweetest and luckiest of them, too, for she brought about brilliant and happy marriages for her own children and her children's children with so much success that the aged King of Denmark is to this day called the father-in-law of Europe.

When in the fulness of time a Royal prince or princess becomes old enough to marry, the nebulous plans that have been cherished assume a definite shape. A certain number of eligible partners are mentioned to the bride or bridegroom to be. Then meetings are arranged that shall bear the appearance of being accidental, so that, should nothing come of them, the feelings of the rejected may not be hurt. All the same, it is ever with a fluttering heart that a young princess is introduced to a young king or king-to-be, for, of course, she guesses that she is being passed in review before him as a possible sharer of his throne.

THE BRIDE FOR A KING.

More circumstance and care hedge round the choice of an heir-apparent than those that appertain to the marriage of a second or third son or daughter of a Royal house. His choice, in consequence, becomes seriously narrowed, for it must not only please his parents, but the Ministers of the country, the Parliament, and the people. His future wife's nationality must be, for political reasons, one that will best further the welfare of his own country, and, to quote the memorable words of Lord Palmerston, when the engagement of our King, then Prince of Wales, was announced, his bride "must be handsome, must be well brought up, and must be a Protestant."

In our country it is imperative that a Protestant prince marry a Protestant, and in Germany the Crown Prince must marry one of the same religion. When the young Czarvitch is old enough to choose a bride, she will have to adopt the religion of the Greek Church, unless it is already hers, just as the present Czaritsa did when she, a Protestant, became the Car's wife. But should a Roman Catholic king elect to marry a Protestant wife, the Pope may grant a dispensation, which will make the alliance valid in the eyes of the Church. Thus, were the King of Spain to become Princess Patricia of Connaught's husband, she would retain her religion, and the children of the marriage, if any, would be brought up in the faiths of their parents—the boys Roman Catholic, and the girls Protestant.

As has been said, the casual meetings are arranged most diplomatically, often during a visit to some mutual illustrious relative, or, as in the case of the Princess Margaret of Connaught and the Crown Prince of Sweden, in the course of travel.

CUPID AGAINST A QUEEN.

Queen Victoria's numerous homes

in the world say;
"It represents the
ideal standard of
purity."

were frequently the scenes of Royal trysts, for not only had her Majesty a large family of girls to settle in the world, but she was, like the best of her sex, devoted to matchmaking, and "arranged" many a great alliance. But she always chose a remote retreat for the embryo love-affairs of her proteges, and, in particular, it was at Balmoral that so many times the tender question was asked and answered.

But the most skillful matchmakers in Cupid's court are often outwitted by Cupid himself, who spares neither Kings, Queens, Ministers, nor Parliaments when his designs run counter to theirs. So it happened that though our good Queen Victoria had chosen for the Prince of Wales, our King, a German princess, his heart went out to the beautiful Danish girl who is now our Queen. As a boy of thirteen, he and the little Princess Alexandra met at a children's party given by Queen Victoria at Buckingham Palace, and six years later, when he was nineteen, he saw her again. This time it was in a portrait, and so enchantingly sweet was the picture that the Prince fell deeply in love with it. An "accidental" meeting was arranged to take place in the Cathedral of Speier, and here the young people met, the Princess totally unconscious of the Prince's admiration. We all know the happy sequel.

WHEN A PRINCE PROPOSES.

The time, place, and words of even the most Royal of all Royal proposals are left entirely to the decision of the prince who is to put the fateful question when a queen is concerned in the affair.

With settlements Royal lovers have nothing personal to do. Such business details are arranged for them. Their future incomes, their residence or residences, their jointures as widows or widowers, are discussed and agreed upon by the parents on both sides, through the agency of the respective Ministers of their Courts, or accredited Ambassadors entrusted with the delicate mission of the negotiations.

It is interesting to note the various annual incomes of members of our own Royal Family:

Their Majesties the King and Queen	£470,000
Prince of Wales	20,000
Princess of Wales	10,000
Princess Christian of Schleswig-Holstein	6,000
Princess Louise	6,000
Duke of Connaught	25,000
Duchess of Albany	6,000
Princess Beatrice	6,000
Duchess of Mecklenburg-Strelitz	3,000
Trustees for his Majesty's daughters	18,000

SAFETY FOR CHILDREN.

Mothers should never give their little ones a medicine that they do not know to be absolutely safe and harmless. All so-called soothing medicines contain poisonous opiates that stupefy the helpless little one without curing its ailments. Baby's Own Tablets is the only medicine for infants and young children that gives the mother a positive guarantee that it contains no opiate or harmful drug. Milton L. Hersey, M.Sc., (McGill University), has analyzed these Tablets and says: "I hereby certify that I have made a careful analysis of Baby's Own Tablets, which I personally purchased in a drug store in Montreal, and the said analysis has failed to detect the presence of any opiate or narcotic in them." This means that mothers can give their little ones these Tablets with an assurance that they will do good—that they cannot possibly do harm. The Tablets cure indigestion, colic, constipation, diarrhoea, simple fever, teething troubles and all minor ailments. Sold by druggists everywhere or sent by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

THE RECTOR'S PARROT.

The rector of a Hampshire, England, parish possesses a most wonderful parrot. Though the rector lives two miles from the church, the bird invariably accompanies him to the sacred building. While the service is proceeding the bird recognizes his master's voice, and when he reads a lesson or preaches one can hear the bird outside chattering away. The parrot also joins in the "Amen's," and is evidently quite conversant with all church service routine. The service over, the parrot, screams with delight, circles about its master's head, perches on his shoulder, and finally accompanies him home. The attachment of the master to the bird is only equalled by the parrot's evident pride in and affection for its master.

We like best to call
SCOTT'S EMULSION
a food because it stands so emphatically for perfect nutrition. And yet in the matter of restoring appetite, of giving new strength to the tissues, especially to the nerves, its action is that of a medicine.

Send for free sample.
SCOTT & BOWNE, Chemists,
Toronto, Ont.,
Sole and \$1.00; all druggists.