

## About the House

### TASTY CATSUPS.

**Tomato Catsup.**—Boil tomatoes, strain. For each quart of juice take one-half cup brown sugar, one-half cup cider vinegar, two teaspoons salt, half a grated nutmeg, half a teaspoon allspice and cloves mixed, wet with juice and add gradually. Boil slowly for several hours and seal. Pickle bottles may be used to good advantage, but must have new corks, and are sealed hermetically after the corks are put in by inverting the bottle for a second in melted beeswax. The flavor of all catsups is so much a matter of individual taste that it is well before following any recipe blindly to add the seasoning sparingly at first, then taste and add more of whatever the taste demands.

**Spiced Grape Catsup.**—Set an earthen jar containing six pounds of Concord grapes in a larger vessel of boiling water and cook until the skins burst; carefully strain off every particle of juice, and return to the fire, adding to each quart of juice a pint of granulated sugar, one cup of vinegar, two teaspoons of salt, a tablespoon of whole cloves, half a grated nutmeg, a teaspoon of ground allspice and a tablespoon of powdered cinnamon; boil slowly for about one hour and pour boiling hot into self-sealing bottles. Delicious to serve with game.

**Mushroom Catsup.**—Wipe half a bushel of freshly gathered mushrooms with a damp cloth and arrange in layers in a large stone crock, sprinkling each layer liberally with salt. Let them remain overnight, and in the morning mash well with a potato masher, carefully straining off the juice through a fruit sieve or berry press. Add to this liquid half a teaspoon of black pepper, half a dozen whole cloves, and two sticks of cinnamon to a pint, then boil slowly until reduced about one-quarter, strain through cheesecloth and dilute with two tablespoons of spiced vinegar to every pint; seal in bottles.

### PRESERVES.

Jellies, pickles, catsups, and so forth, keep best on the floor. Set them in orderly rows beneath the lowest shelf. In front of them hang a thick curtain. Standing in the light makes them insipid and pulpy. All things put up in sugar are improved in color and flavor by sunning for several days just after they go in a glass. Sunlight sometimes reforms jelly that will not jell into beautiful solidity. Any sort of pickles or preserves will run out in spite of hermetic sealing if the cans are set where it is alternately hot and cold. Wine in bottles should also be kept on low pantry shelves.

Whiten and keep white the whole pantry interior, and then moth rust, mold, or any sort of creeping thing is plain at a casual glance. Prevention is better than cure when it comes to cleaning. No matter what the haste do not be untidy in the pantry. If supplemented with thorough cleanings twice a year, a monthly dusting ought to keep the place clean. Spring and fall make everything smell fresh, and soapy, and limey, and let the scoured floor and shelves have a half day to dry. Never put either butter or vinegar in an earthen jar or crock, and to prevent the odor of cabbage in the house put some coffee on a heated shovel and pour on vinegar and keep on back of stove.

Egg stains on silver may be removed by the aid of salt, while strong hot vinegar rubbed well on window glass will remove paint.

To fill cracks in plaster, use vinegar instead of water to mix your plaster; after one-half hour it will set.

To scour knives easily, use one-half raw potato dipped in brick dust.

For cleaning glass water bottles, save your coffee grounds, add soapy water, and let stand awhile, then shake thoroughly, wash and rinse.

### WITH CORN.

**Omelet.**—With a sharp knife cut through the grains in each row of kernels and scrape out the pulp. Beat five eggs until you can take up a spoonful, add five tablespoons water, half or three-fourths cup corn pulp, a scant half teaspoon salt, and a dash of pepper. Mix thoroughly. Butter a hot omelet pan, turn in the mixture, and shake the pan, and cook as you would a plain French omelet.

**Succotash.**—Scrape, wash and

score in quarter inch slices a generous quarter pound salt pork, fat and lean. Put into a saucepan, add a quart of boiling water, and cook, with the water just below the boiling point, for four hours, or until tender. Remove the pork and add one pint freshly shelled lima beans, and, if necessary, more water. When the beans are nearly tender add one pint sweet corn pulp. Cook about fifteen minutes, add one tablespoon butter or a little sweet cream and salt if it be needed. Put the pork into a saucepan long enough to become hot. Pour the succotash into the serving dish, slice the pork in the scorings, arrange on the top of the dish, and serve at once. To remove the pulp from the ears of corn without the hull take a sharp knife and cut down through the center of each row of kernels, then with the back of the knife press out the pulp and leave the hull on the cob. For a change add a cup of reduced tomato pulp to the above, seasoning carefully and accordingly; or an onion may be cooked with the beans and then removed before serving.

### GOOD RULES FOR VISITING.

Do not stay too long. It is much to break into the life of any family even for a few days. Pay no attention to urgings to stay longer, however sincere they seem. Set a time to go when you arrive and stick to it.

Conform absolutely to the household arrangements, especially as to times of rising, going to meals and retiring. Be ready in ample time for all drives or other excursions.

Carry with you all needed toilet supplies, that you may not be obliged to mortify your hosts by pointing out possible deficiencies in the guest-room, such as a clothes brush, the article most commonly lacking.

Enter heartily into all plans for entertaining you, but make it plain that you do not care to be entertained all the time or to have every minute filled with amusement.

Be ready to suggest little plans for pleasure when you see your hostess at a loss to entertain you, says an exchange. Try how well you can entertain her for a change. Turn about is fair play in visiting as well as in everything else.

Be pleased with all things. Your high spirits and evident enjoyment are the only thanks your hostess wants.

Take some work with you, so that when your hostess has to work you may keep her in countenance by working also. More good times are to be had over work than over play anyway.

Do not argue or discuss debatable matters. Few things leave a worse taste in your mouth.

Offer to pay the little incidental expenses that will be caused now and then by your visit, but merely offer; do not insist upon it, which would be very rude.

### WHEN YOUR PLANTS "SULK."

Sometimes when you first bring rubber plants and palms indoors for the winter they do what florists characterize as "sulking."

They'll get over it after a little, although it may be in that time some of the leaves will yellow and drop.

The best thing to do is to make two or three little holes in the earth, close to the roots, and pour down a tablespoonful or two of olive oil; it seems to feed them in a way that keeps the leaves bright and glossy.

Another way is to wipe each leaf with a cloth moistened in the oil. It makes them look as though varnished—like artificial plants—for a few days, but gradually the oil will become absorbed.

Don't try this latter process, though, if you are about to commence house-cleaning or just before sweeping, unless they are sure to be removed beyond insidious attacks of dust. The oil attracts dust in quantities not only to make the plant repulsive in appearance, but to interfere with its proper breathing through its lungs, the leaves.

### SELF-MAKING YEAST.

Boil two ounces of the best hops in four quarts of water for half an hour; strain and let the liquor cool down to the warmth of new milk; then put in a small handful of salt and half a pound of sugar; beat up one pound of the best flour with some of the liquor, and then mix well all together. Let this mixture stand until the third day; then add three pounds of potatoes, boiled and mashed; let it stand a day longer, stirring frequently, and keeping it near the fire—i. e., keep warm—in an earthen vessel; then strain and put in bottles and it is ready for use.

The advantage of this yeast is that it ferments spontaneously, not requiring the aid of other yeast. If well cooked and kept in a cool place it will keep six months or more. It has been thoroughly tested, and never fails to make delicious bread.

Paddy Doolan went into a shop one day to buy eggs. "What are eggs to-day?" "Eggs are eggs to-day, Paddy," replied the shopman, looking quite triumphantly at two or three young lady customers who happened to be in the shop. "Faith I'm glad to hear you say so," replied Paddy, "for the last ones I got here were chickens."

### LAYING A GHOST.

Rev. John Todd Tells of a Remarkable Case.

Now and then a circumstance or combination of circumstances, strange and apparently inexplicable, comes to the world's notice. In olden times such phenomena were almost always attributed to a supernatural power, and even to-day there are many who retain the fear of ghosts. Experience and investigation have demonstrated, however, that there is always some reasonable and natural solution to such mysteries. If the Rev. John Todd had not worked on that principle, the residents of his town might have lived out their lives in terror of a haunting spirit. Mr. Todd tells the story in his "Autobiography."

In the village stood a house which was said to be haunted. It was a large, three-story building, well lighted and ventilated, and in a thickly settled neighborhood, the last house one would have connected with the idea of ghosts. The neighbors, however, were much excited. They heard strange sounds proceeding from the closed rooms: groans and sighs and unearthly wails. Some who had ventured to listen at the doors told of the patter of little feet on the bare floors.

"All is not right there," they said. "Strange secrets lie within those walls."

I had been the last one to occupy the house, and just before I had left it I lost a little boy. Of course the good people did not suspect me of ill-doing, but in some way they connected the noises with the death of my son. This made me more anxious to clear up the mystery.

One day I got the keys of the house and made known my determination to investigate. The neighbors gathered about the gate, but would not enter. A few moments satisfied me that the little feet which pattered about were those of the numerous rats. But how to account for the groans?

I went from room to room. All was still. Then I opened the door of the room in which my child died. Instantly I heard a deep, sharp groan. The people about the door heard it, and called out in fear.

The room was perfectly bare, but the groans and moans repeated themselves, now low, now shrill.

I went to the chimney and tore away the fire-board. Looking up the flue, I discovered a shingle which had lodged half-way down and which swung back and forward, now almost closing the chimney, now presenting its edge to the draft. Here was the ghost.

With difficulty I persuaded the neighbors to come in. I displayed the "haunt," and then I pulled it down, and the groans ceased forever.

### TEETHING WITHOUT TEARS.

Mothers who have suffered the misery of restless nights at teething time, and watched their babies in the unhelped agony of that period, will welcome the safe and certain relief, that Baby's Own Tablets bring. Mrs. W. G. Mundle, Yorkton, N.W.-T., says: "When my little one was cutting her teeth she suffered a great deal. Her gums were swollen and inflamed, and she was cross and restless. I got a box of Baby's Own Tablets, and after starting their use she began to improve at once, and her teeth came through almost painlessly. The Tablets are truly baby's friend." This medicine is guaranteed to contain no poisonous opiate or harmful drug. It cures all the minor ailments of little ones and may safely be given to a new born child. Full directions with every box. Sold by all medicine dealers or sent by mail at 25c a box by writing The Dr. Williams' Medicine Co., Brockville, Ont.

### DEATH FROM BEE STINGS.

Farmer, Wife and Horses in Fierce Battle.

A man, a woman, and two horses have been stung to death by bees at Pareng, a village close to Budapest, Hungary.

A farmer named Makranszki, returning home from a neighboring town, left his two-horsed cart in the courtyard of his farmhouse. The horses, annoyed by the sun, shifted to a shadier corner. In doing so they kicked over eight beehives.

The bees swarmed out, and began a furious attack on the horses. Makranszki and his wife rushed to the assistance of the animals, but were themselves attacked by the insects.

Their cries brought the farm hands to the spot, but it was found impossible to drive away the bees, and at last the fire brigade was called out, and the hose turned on.

When the bees were driven away it was found that both the horses were dead. The farmer and his wife, terribly stung, were carried away to the infirmary, where they died the same evening from blood poisoning.

### LENDING NATURE A HAND.

Flowers which are withered may be wonderfully revived by plunging their stems into hot-water. Fill a flower-pot about half-full with quicklime, and fill to the top with good soil. Plant the bulbs in the usual way. The heat of the lime will rise through the earth, and in this manner beautiful flowers may be obtained

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We have secured land in JAMAICA, BRITISH WEST INDIES, uniting all desirable features and the highest quality of soil for the cultivation of COCOA and BANANAS, and it is the company's intention to put 1000 acres of this land under the highest state of cultivation in COCOA and BANANAS.

BANANAS produce a revenue after the ninth month, and after twenty months will pay \$100 per acre profit.

COCOA will pay \$100 per acre profit after the fifth year. The supply of both COCOA and BANANAS is not equal to the demand, and will not be for many years to come.

They are both staple articles of food, and in daily use, with the demand increasing faster than the supply.

Our managers have had over 20 years' experience in the growing and marketing of both COCOA and BANANAS in the ISLAND OF JAMAICA.

The company are offering a limited number of shares of \$100 each, two of which are equivalent to one fully developed acre, paying the second year \$100 profit, or 50 per cent. on the money invested.

A few shares in this company will give a competency for life. Remember there is no element of speculation about this proposition, no probability of shrinkage in values or failure of development, as contracts are made to have the property turned over to the company in a fully developed state.

Estimates of profits and probable returns to investors are fully warranted by actual experience; the same are being made on many plantations in JAMAICA every year.

\$200 invested in this company will give a permanent income of \$100 yearly.

Write or call for full particulars.

## AGENTS WANTED.

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73 Adelaide Street East, Toronto.

ed at almost any time. The soil should be kept perfectly dry. Do not water potted plants too frequently. It is best to wait until the plant shows that it requires water, then give it a good dousing in the bathtub. A plant with its roots constantly in mud cannot thrive. If hothouse plants are watered once a week with water in which there is a little ammonia they will thrive well. Sometimes small white worms are found in the earth. Ammonia or lime-water will kill them. Stir up

the soil, to expose as many as possible, before pouring it on.

### HER METHOD.

Miss Weerie—What a pretty watch fob you are wearing. May I see it? Mr. Stoplate—Certainly; here it is. Miss Weerie—Oh, and such a beautiful watch! So charmingly engraved, and—dear me, if it isn't 12 o'clock! Just look! I'd never have thought it was so dreadfully late, would you?



"No, mum, I do not despair of marrying. There are as good fish in th' say as iver wuz caught!"  
"Yis, but in your case, ain't th' bait gettin' a trifle stale?"

## Mother's Ear

A WORD IN MOTHER'S EAR; WHEN NURSING AN INFANT, AND IN THE MONTHS THAT COME BEFORE THAT TIME.

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