

About the House

CHESTNUT COOKERY.

Chestnuts must be blanched before they can be used in any recipe. Remove the shells, place the nuts in boiling water, and let them stay ten or fifteen minutes. Pour off the water when they will easily slip from the covering. Do this before beginning with any recipe.

Chestnut Soup.—Put a quart of chestnuts in a soup kettle and cover with a quart of stock. Add a slice of onion, a bay leaf, a pinch of celery seed or a celery top, and cook slowly until the chestnuts are tender. Press through a colander first and then through a sieve. Thicken a pint of milk with a tablespoonful each of butter and flour rubbed together, stir in the chestnut pulp and add pepper and salt to taste.

Chestnut Croquettes.—Boil a pint of shelled and blanched chestnuts until tender, drain and put through the colander or potato masher while hot, add a teaspoonful of salt, a dash of red pepper, a tablespoonful of butter, and a little onion juice if liked. Mix and shape in tiny squares, dip in egg and bread crumbs, and fry in smoking fat.

Baked Chestnuts.—Boil one quart of blanched chestnuts fifteen minutes in salted water. Put in a baking dish, pour over them a white sauce, adding cream to the drawn butter instead of milk when convenient. Cook in the oven until they are tender enough to be pierced with a fork.

Chestnut Marrons.—Chop boiled chestnuts fine, with a little orange water, and press through a sieve. To each pint add one ounce of dissolved gelatin, four tablespoonfuls of firmly whipped cream, and one tablespoonful of granulated sugar. Serve chilled.

MEAT DISHES FOR TWO.

Stewed Kidneys.—Draw the thin white skin from one beef kidney or two pairs of sheep's or lambs'. Wash and soak for an hour in salted water. Put them in a stew pan with a pint of water and skim carefully when they begin to boil. Turn down the flame so that the water will only bubble slightly for two hours. Put one tablespoonful of butter over the fire in a small pan, add a level tablespoonful of flour, and stir until smooth and brown. Stir this into the pan containing the kidneys, add seasonings, and cook for half an hour longer. It may be necessary to add a little more water. Serve on slices of toast.

Fricassee of Veal.—Have two ounces of pork cut in thin slices and a pound of veal cut into small pieces. Fry the pork to a good brown and take out of the pan, putting the veal, which has been rolled in flour, into the hot fat. Brown well on both sides, take out, draining carefully,

and stir in two scant tablespoonfuls of flour, rubbing it smooth in the fat and stirring until brown. Add a pint and a half of water gradually, stirring all the time. Put the browned veal into it and simmer for half an hour.

Chicken Pie.—Cut up enough cooked chicken to make a pint and a half. Season it with salt and pepper and put two tablespoonfuls of butter into a frying pan and place on the fire. Stir into this two small tablespoonfuls of flour. Add to this gradually a pint of stock or water in which you have stirred cold gravy. Stir the chicken into the sauce and set away after turning into a shallow baking dish. When it is cool roll the paste in the same shape as the top of dish only a little larger. Make a hole in the center, cover the meat, and bake slowly for one hour.

MISCELLANEOUS RECIPES.

Omelette Souffle.—Beat the yolks of three eggs until light, add one-fourth teaspoonful of vanilla. Beat the whites of six eggs to a froth, add gradually three rounding tablespoonfuls of powdered sugar, and beat until stiff. Pour over this the yolks and mix carefully. Place in escalloped dishes or on small sauce dishes; sift powdered sugar lightly over the top, place in a moderate oven for from three to five minutes, according to size. Serve at once.

Twin Biscuits.—Sift together one pint of flour, three level teaspoonfuls of baking powder and half a teaspoonful of salt. Add one rounding tablespoonful of butter and rub through carefully; add three-fourths of a cup of milk, stir quickly to a dough with a knife; turn out on the board, roll gently back and forth until nicely floured. Roll out about half an inch thick, brush each one lightly with melted butter, put two together, one on top of another, and place in a pan about half an inch apart. Bake in a quick oven about twelve minutes.

Fruit Muffins.—Sift together two cups of sifted flour, half a teaspoonful of salt, three level teaspoonfuls of baking powder, and two rounding tablespoonfuls of sugar. Beat one egg until light, add to it a scant cupful of milk, and pour them over the dry ingredients; add two tablespoonfuls of melted butter, stir just long enough to mix; add one cupful of dried currants or any kind of fresh berries, drop in greased gem pan and bake fifteen minutes in a quick oven.

Graham Muffins.—Mix with thin cream to a stiff batter a pint of graham flour, two teaspoonfuls of baking powder, half a teaspoonful of salt, half a teaspoonful of brown sugar and one egg. If cream is not obtainable, use milk and butter as large as an egg. Bake in small tins or muffin rings.

HOW TO FINISH A SKIRT.

"What kind of a finish would you make for the bottom of a cloth skirt," asks a correspondent, "and would you put in any bottom stitching?" The finish would depend very largely on the weight of the material in the skirt. For a very heavy cloth I should put the bottom of the skirt exactly as it should be in the finished garment, leaving about an eighth of an inch longer than the desired length. This narrow margin would have stitched to it a facing of Italian cloth or some material which, while light in weight, would stand a good amount of wear. The bottom of the skirt would then be turned over and basted firmly into place, after which it would be pressed with a hot iron, on the wrong side, of course, and with a damp cloth between the iron and the goods. Then the facing would be basted to it, taking small plaits in the top wherever necessary. The top of the facing would be turned over a half inch to the inside. If the facing is to be stitched on, it is now ready for the machine and two rows of stitching, only an eighth of an inch apart, one close to the top of the facing and the other lower down, would be put on. Then, after the bastings are withdrawn, the centre facing would be again thoroughly pressed. In case stitching was not desired, the facing would be hemmed to the skirt, care being taken to put in plenty of small stitches and not to have them show through on the right side of the skirt.

If the skirt is made of medium-weight cloth I would make a self hem on the bottom of it, but instead of turning the hem in at the top, which would make it bulky, I would stitch a row of silk binding over the raw edge of the hem after the latter had been carefully basted and plaited to it perfectly flat. This finish is the best for all but quite light weight goods. Such material may have a turned-in hem. With a circular skirt, however, a hem is not always practicable, and in such a case a facing of the material, cut to fit, may be used. Very great care must be taken in applying such a facing not to have the skirt draw at all, and to be sure that it is quite smooth and flat before any stitching is put in. For a skirt with a facing, a stitched finish at the bottom is generally preferable, though the facing may be first stitched to the bottom of the skirt and then turned up and hemmed. With regard to the interlining, few are being used, and I should advise leaving it out, unless the skirt will not hang well without it. In most of the plaited skirts the plaits are pressed to the bottom of the skirt, and an interlining would be apt to interfere with the graceful hang of the garment.

THE CARE OF LAMPS.

Lamps, like grate fires, are still ad-

mired for their picturesque qualities, despite the modern luminaries of gas and electricity.

To clean a lamp, one duster is necessary for the stand and one for the chimney and globe, a lamp mop, an old pair of gloves, soft tissue paper, oil filler, and a little bristle brush.

Lamps should always be attended to by daylight, to avoid accidents. The materials should be kept apart on account of the odor of the oil.

For this reason it is wise to spread a piece of oilcloth on the table.

Proceed with the cleaning in this order:

1. Remove the dust globe, washing it when necessary.
2. Dust and polish chimney, using a woollen chimney mop or a stick with a pad of chamois leather at the end.
3. Remove and dust the frame.
4. Dust and brush any charred bits off the reflector.

5. Rub the top surface of the wick with paper to remove the charred particles and leave it even, turning the wick up just above the level of the burner whilst attending to it, afterwards lowering it to prevent the oil from oozing out.
6. Fill the reservoir to within half an inch from the top, adding a lump of salt about the size of a walnut, as this produces a better light.
7. Wipe the oil from the burner with paper until quite free from grease.

8. If the stand is of brass, polish it with a duster, washing it occasionally with sour milk, lemon juice or vinegar and water. If of bronze rub with a little vaseline, then polish it with a duster. If of china, it may be cleaned with soap and water.

If kept carefully dusted chimneys require only occasional washing. For this purpose put a little ammonia in the water, not soap suds; allow the chimneys to drain until dry, as drying with a cloth causes a daubed appearance.

Half an inch air space should always be allowed at the top of the reservoir to allow for expansion of the oil when heated and to prevent the oil from oozing through the mouth of the reservoir. The oil should be poured from an oil filler.

Occasionally the burner should be allowed to boil in a little soda water, then rubbed clean and dried with a soft cloth.

BLOODLESS GIRLS.

Find New Health Through the Use of Dr. Williams' Pink Pills.

"When you see a young girl pale and ailing and wasting away, you know that budding womanhood is making new demands upon her blood supply which she cannot meet. Month after month her health, her strength, her very life, is being drained away. No food and no care can do any good. Common medicine cannot save her from broken health and a hopeless decline. New blood is the one thing that can make her a healthy, cheerful, rosy-checked girl. And Dr. Williams' Pink Pills actually make new blood with every dose. That is the whole secret of how they have saved thousands of pale, anaemic girls from an early grave. Miss Alice Chaput, aged 17 years, living at 475 St. Timothee street, Montreal, gives strong proof of Dr. Williams' Pink Pills to cure. "A couple of years ago" says Miss Chaput, "I was an almost continuous sufferer, and became so weak I could hardly go about. I suffered from frequent and prolonged spells of dizziness, I had frightful headaches, and my stomach was completely out of order. The least exertion would leave me worn out and breathless, and I did not appear to have a drop of good blood in my body. I consulted a general debility, but his treatment did not help me a particle. To add to the trouble my nerves gave way, and I often passed sleepless nights. At this stage a friend advised me to try Dr. Williams' Pink Pills, and I got a few boxes. The first benefit I noticed from the use of the pills was an improved appetite, and this seemed to bring much relief. I continued taking the pills until I had used six boxes, when I was fully restored to health, and I have not had a day's illness since. I cannot praise Dr. Williams' Pink Pills enough for the great good they have done me."

A pale anaemic person needs only one thing—new blood. Dr. Williams' Pink Pills do one thing only—they 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 originally from bad blood. But when Dr. Williams' Pink Pills replace bad blood with good blood they strike straight at the root and cause of all common diseases like headaches, side-aches, backaches, kidney trouble, liver complaint, biliousness, indigestion, anaemia, neuralgia, sciatica, locomotor ataxia and the special secret troubles that every woman knows but that none of them like to talk about, even to their doctors. But you must have the genuine pills or you can't be cured, and the genuine always have the full name, "Dr. Williams' Pink Pills for Pale People," on the wrapper around the box. Sold by all medicine dealers or sent direct by mail at 50 cents a box or six boxes for \$2.50 by writing the Dr. Williams' Medicine Co., Brockville, Ont.

He who is ashamed of his calling has no call to follow it.

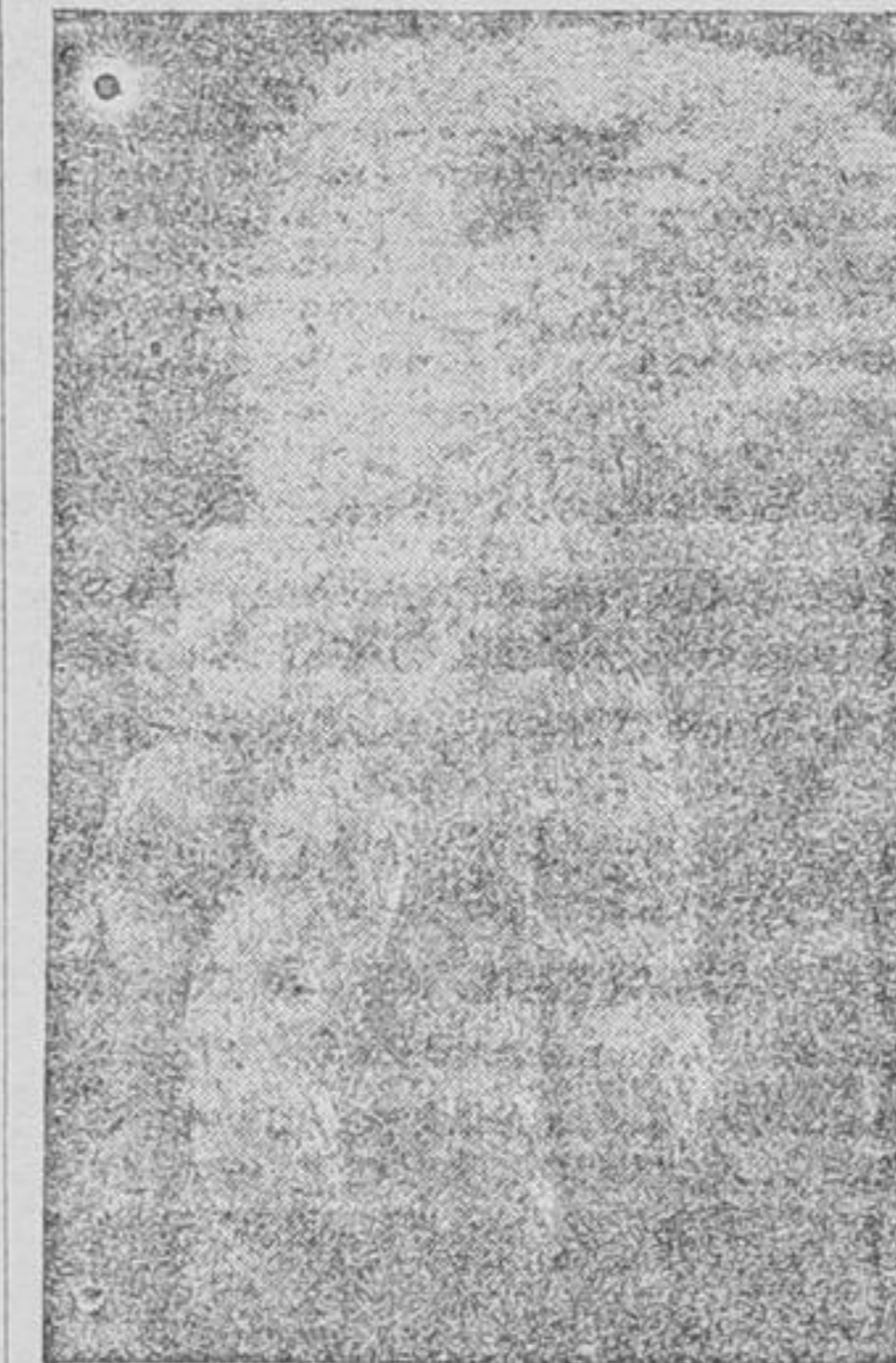
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KEEP TOWER OF SILENCE

PARSEES REFUSE TO ABANDON THEIR CUSTOMS.

Say Their Way of Burying the Dead Is More Sanitary Than the Christian.

Among the Parsees of India the recent agitation to induce them to dispose of their dead by cremation instead of exposing them to be devoured by vultures on their "towers of silence" has awakened only indignation, says a Bombay correspondent. They are not prepared to abandon a custom which is hallowed to them by hoary antiquity and associated with their most hallowed religious rites.

Though in European minds the thought of allowing feathered scavengers to feast on the bodies of their beloved dead would excite the deepest feelings of repugnance and disgust, as practiced by the Parsees this method of getting rid of the fleshly tenement is far from being so horrible as is generally imagined. Indeed, to the Parsees themselves—and they are the most cultivated and intelligent of all the sects found in India—it seems far preferable to burying the dead as practiced by Christians.

DEFENSE OF CUSTOM.

"Your people," said a Parsee to me, "put your dead underground, where they provide a banquet for worms. We put ours above ground, where their flesh is eaten by vultures. The ultimate result is the same. The bones alone are left. But there is a great difference in what takes place before the skeleton stage is reached, and that difference is all in favor of our method. Before consigning the bodies of your dead to the earth you inclose them in coffins. You dare not allow your imaginations to picture the horrible changes that there take place before nature recovers what she gave. We do not seek to retard the process. The vultures do their work expeditiously. There is no putrefaction. Christian burial grounds, so I have read, are often sources of disease. Parsee dokhnas, or "towers of silence" as you poetically call them, are never such. From a sanitary point of view they are incomparably superior to your cemeteries, and with us they are equally sacred."

"But," I suggested, "fire would do the work even better than vultures."

"Or worms," said my Parsee friend. "When you Christians take to cremation we Parsees may possibly follow your excellent example. There are far weightier reasons why cremation should take the place of burial than can be urged in favor of its substitution for our towers of silence."

The towers of silence crown the summit of Malabar hill, near Bombay, and are situated in the midst of a beautiful garden whose tropical trees swarm with vultures. They are built of stone and are about twenty-five feet high. A small door is provided for the entrance of the body. When a Parsee dies, after the performance of solemn and imposing funeral rites, the body is borne upon an iron bier to the towers, followed by a procession of relatives and friends of the dead headed by a number of priests. Upon arrival at the gardens the bier is laid down and prayers are said at the "sagri," or house of prayer, near the entrance to the garden. The attendants then carry the body to the towers of silence, lay it on its stony bed and retire. Then the vultures gather about it and do their grewsome work unscathed. The bones are soon denuded of flesh and fall through an iron grating into a pit

beneath, from which they are afterwards removed by a subterranean cavern.

DEATH ANNIVERSARY.

On the third day after the death friends and relatives again assemble at the house where the dead man lived, and thence proceed to the "temple of fire." Standing before the urns in which the "celestial fires" are kept burning, priests recite prayers for the soul of the departed. His son, or adopted son, kneels before the high priest and promises due performance of all religious rites and obsequies to the dead. Friends and relatives then hand the priest a list of contributions to various charities which have been subscribed as a memorial offering. This concluded the ceremony of "rising from mourning," or the "resurrection of the dead." On each recurring anniversary of the death of a Parsee memorial funeral ceremonies are performed. In an iron framework erected in the house shrubs and flowers are cultivated, thus literally keeping the memory of the dead man green. Before these iron frames prayers are said two or three times a day.

The Parsees are a small set. They number altogether about 82,000, of whom 72,000 live in or near Bombay. Most of the remaining 10,000 are found in Persia. As a people they are remarkably intelligent and trustworthy, with a genius for business which fairly rivals that of the Jews. They are highly prosperous, much given to charity, and beggars are unknown among them.

MISERABLE NIGHTS.

Nothing so demoralizes an infant and enslaves the parents as to take a cross or wakeful baby from the bed and walk him up and down the floor during the night. The baby cries because it is not well—generally because its stomach is sour, its little bowels congested and its skin hot and feverish. Relieve this and baby will sleep soundly all night, growing stronger and better every day. Just what mothers need to keep baby healthy and make him sleep soundly is Baby's Own Tablets, which cure all stomach, bowel and teething troubles and thus promote natural health-giving sleep. Mrs. Wm. Holmes, Dacre, Ont., says: "My baby was troubled with sour stomach and was constipated most of the time, and was always cross and restless. I gave him Baby's Own Tablets and found them a complete success and would not be without them." You can get Baby's Own Tablets from any druggist, or by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

WHY SHE WASN'T CALLED.

"Sarah," said a lady to her servant, "I am very tired and am going to lie down for an hour. If I should happen to drop off call me at five."

"Yes, ma'am," replied the dutiful Sarah. The lady reclined on the couch, closed her eyes, and was soon in the land of dreams. She was awakened by the clock striking six, and cried indignantly:

"Sarah, why didn't you call me at five as I told you to do?"

"Well, ma'am, you told me to call if you had dropped off. I looked in at five and you hadn't dropped off at all, you was lying on the couch in the same place, fast asleep!"

(Collapse of mistress.)

Consumption

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