

About the House

COLD ROAST LAMB.

After the roast lamb, here are numerous savory dishes that can be made from the cold lamb:

Lamb Darioles.—Add to three-quarters of a pound of minced ham four beaten eggs, salt and pepper, and a spoonful of tomato or Worcester sauce, and a tablespoonful of gravy. Butter six dariole molds, and put in each a bit of tongue and cold boiled white of an egg cut in fanciful designs. Then fill with the mixture and steam for half an hour. Serve with green or French peas.

Crown of Lamb.—Order a crown of lamb prepared at the market, place it on a rack in a baking pan, rub with salt and dredge with flour. Wrap each bone with a piece of salt pork, and cover the top with a buttered paper. Roast for a little more than an hour, basting frequently. Remove the pork from the bones when serving, and fill the centre of the crown with green peas.

Stuffed Fillet of Lamb.—Remove the bone from a leg of lamb which has been served as a roast, season the meat well, and put in a baking pan. Rub the meat with onion and fill the space left vacant by taking out the bone with hot mashed potato, putting more potato on the outside of the meat. Pour thick gravy around the meat in the pan, and bake for about an hour, basting the meat and potato every fifteen minutes with the gravy. A few minutes before taking from the oven spread two beaten eggs over the meat and potato.

Lamb Cutlets.—Cut the cutlets from the loin, trimming them nicely. Have ready a small, deep dish of beaten egg flavored with grated nutmeg and the fleshy grated rind of a lemon peel. Into this dip each cutlet, rolled in bread-crumbs, seasoned with salt, pepper, and sweet marjoram. Fry in lard or beef drippings. Repeat a second time with both the egg and bread. The cutlets must not be placed one on top of the other. Serve with gravy mixed with currant jelly. The cutlets may be broiled instead of fried.

Lamb Sweetbreads.—Let the sweetbreads stand in salted water an hour, then simmer for ten minutes. Drain and plunge them into cold water. When cold trim and add a pint of soup stock, cooking slowly for three-quarters of an hour. Cut them, at the end of that time, into dice. Add a little butter thickened with flour to the stock from the sweetbreads, bring to a boil and add the sweetbreads, and the yolk of an egg slightly beaten; season with salt, pepper and lemon juice. Serve in paté crusts.

Pineapple and Orange in Shell.—Cut the top from a pineapple and carefully remove the inside so that the shell may not be broken. Cut the pulp into bits, mix it with the pulp of three oranges, also cut very small, and liberally sweeten the mixture. Smooth off the bottom of the pineapple shell so that it will stand upright; refill with the fruit pulp, put on the top, and set in the ice for three hours.

Pineapple Cream.—Soak a half box of gelatin in a scant cupful of cold water for an hour. Peel a small pineapple and grate it; then cover with a cup of sugar, and let it stand for an hour before stirring the soaked gelatin into it. Turn all into a saucepan and set within a pan of boiling water and stir until the gelatin and sugar are dissolved. Remove from the fire and let it cool, but not stiffen. Whip a pint of cream very stiff. Stand the saucepan containing the gelatin and pineapple in a deep bowl of cracked ice, and as the mixture stiffens beat into it, by the spoonful, the whipped cream. Beat steadily until all the cream is in and the jelly is stiff and white. Turn into a glass bowl and set in the ice for some hours. Serve with rich cream.

A Novel Cream Ice.—Have ready a quart of rich vanilla ice-cream, and a cup of double cream, sweetened with four tablespoons of sugar, flavored with a few drops of rose, and beaten firm. Add to the ice-cream a little pink vegetable coloring (amount is given on bottle), mix through the ice-cream so as to leave it in streaks. Put this in tall glasses or in sherbet cups, put a spoonful of whipped cream on each, and decorate with a candied (or marshmallow) cherry.

Chicken Soup.—To each quart of chicken liquor flavor with a small onion, part of a carrot and a few stalks of celery; thicken with a quick-cooking tapioca (one and one-half tablespoons), and enrich with the beaten yolks of two eggs mixed with a cup of rich milk, or cream. Add a few grains of salt to the whites of two eggs, and beat until dry. Shape in two dessert-spoons, dipped in boiling water, and poach in hot water

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or milk. Place an egg-shape on each plate of soup, and fleck delicately with very fine-chopped spinach or pistachio nuts.

Baked Potatoes en Surprise.—Bake choice potatoes, uniform in size. While baking, bake as many filets of fish as potatoes, and prepare a cup of Bechamel sauce. Cook the trimmings and bones of the fish with a slice or two of onion, part of a carrot, and a bit of parsley, in water to cover, to make stock for the sauce. Season each fillet with two shakes of salt, a dash of paprika, a few drops each of onion juice and lemon juice. Roll each, and pierce with a wooden toothpick, dipped in melted butter, to hold in shape. Pour a little melted butter over the turbans, and a little fish stock around them, and bake about twenty minutes, basting a few times. Cut a thick slice from the baked potatoes, and remove the edible part, which press through a ricer. Add half a cup of this potato to the Bechamel sauce, beat very light, pour over a turban of fish, and set in each potato shell. Dot with a little butter, and brown in oven.

HOME HELPS.

Rinsing milky glasses in cold water before washing them in warm prevents them from looking smeared.

When pouring hot fruit into a glass dish, place the latter on a wet cloth; this prevents any chance of the dish cracking.

If you shut your finger in a door, or bruise it, put it at once in water as hot as you can bear. Change the water as it cools, and keep the finger in for fifteen minutes.

To keep bread-and-butter fresh and moist, put it in a cool place, cover closely with a serviette or cloth wrung out of cold water, and many hours after it will be as moist as when cut.

Keep the roots of the celery plant, dry, grate them, and mix the powder with one-third as much salt. Keep in a bottle, well corked. This is delicious in soups, gravies, hashes, etc.

To clean gold jewellery with stones in it, wash it in suds made with yellow soap, with ten drops of sal volatile in them. You will find this make the jewellery brilliant.

Water that has stood all night in a bed-room is quite unfit to drink. Cold water is a powerful absorbent of gases. This is why it is used in a sick-room to help purify the air.

Marks on polished wood made by hot dishes should be rubbed with paraffin. This will remove the white marks, and you can afterwards polish with beeswax in the usual way.

Polished tables may be kept in good condition if about once a week they are rubbed with a mixture of equal parts of turpentine and olive oil. Apply with a piece of flannel, afterwards polishing with a dry cloth.

See that the iron is not too hot when ironing silk blouses, etc., as silk quickly discolors. Sprinkle the article first with water, then roll up tightly in a towel. After this it may be ironed, and the creases will readily be taken out.

If stove-polish is moistened with benzine, the blacking will last much longer and be brighter on the stove.

Beeswax, broken in pieces and put within the folds of white woollens and silks, will overcome the tendency to yellowness that white fabrics have when laid away for any length of time.

On taking a cake from the oven, set it on a cloth wrung as dry as possible from lukewarm water. Let stand on the cloth about five minutes, and then it can be easily removed from the tin without breaking or sticking.

A spoon-rest attached to a saucepan is a new device, singular as it may seem. It is made with a piece of wire so bent that it will clasp the edge of a kettle, and so shaped that a spoon may be slipped into it and removed again when needed for stirring.

Fruit tarts lose their juice in the oven when the upper and under crusts are not fastened together. To prevent this, use a wide-rimmed dish; brush the edge of the under crust with water or white of egg before placing the upper crust. Then press the paste together on the inner edge of the rim, but loosen it from the outer edge of the dish.

In making buttonholes, a strong foundation is necessary. Leave at least half an inch margin in the cloth at the outer end of the buttonhole, so it will not tear out. Cut to suit the size of the button. Darn around it with coarse thread, passing back and forth around the outer edge several times. Commence to work at the inner edge, and buttonhole around the sides and outer edge with close, even stitches. When opposite the starting-point, take two even stitches across the end, drawing the thread tight. Turn the garment, finishing on the wrong side.

DECOYS FOR MAIL THIEVES.

Letters Mailed by Inspectors Bring the Best Results.

There have been several arrests and convictions of local postal employees recently for mail depredations, and in discussing these instances a post-office inspector said to the *Washington Star*: "Although we use the same old bait in catching postal offenders, and the novice at the business and the old hand know what it is as well as we, they keep on just the same until the time-worn but deadly 'decoy letter' lands them high and dry in the penitentiary, to wonder and lament at their leisure why they were so weak and foolish to bite at it."

"The 'decoy letter' is such a simple thing that the average citizen may wonder at its effectiveness, or why the thief doesn't succeed in dodging it. It is the

greatest silent thief-catcher in use by men who make it their business to apprehend their dishonest fellows, will also remain so, and doesn't need improving to insure its stability in the criminal world.

"There is an angle of delusion in matters criminal as in honest affairs, and the postal thief's is that he thinks he will not be discovered; at the same time he knows perfectly well that complaints of missing letters containing valuables are invariably made to the department, and that the department's machinery for the investigation is practically perfect, based upon years of experience.

"The postal thief, emboldened by initial success and elated by the pleasant novelty of having in his pockets ready and easy money for which he did not have to work, goes along merrily until the innocent-appearing 'decoy letter' is silently slipped into the mails, to find its way to his hands as surely as does the fish torpedo the steel magnet of the battleship's sides.

"Do they try to dodge this missive of danger? Oh, yes, they do try. The explosion does not necessarily follow the launching of the first letter. If a postal thief is suspicious of a letter he will let it go through, even though he is morally certain that it contains the coveted cash he is after. In these cases the 'decoy' continues its part of the silent detective just the same. If the dishonest employee allows it to 'slip by' it tells the inspectors at the other end of the line in its mute way that the employee is 'on'; they just send another, and still others, if necessary, until the inevitably certain one lands in the pocket of the thieving employee, then to change its role of detective to 'documentary evidence,' which winds up the career of the victim of his own cupidity.

"The 'decoy letter' contains all the outward, and inward, for that matter, appearance of an ordinary piece of mail intended for the addressee, who may be some private citizen or business house whose mail is being tampered with. That's how we get 'em; they can't tell the difference, it being a case of 'all looking alike to me.' Only a postal thief is naturally cautious, and doubly so if he thinks he is being watched. But they don't all look alike to the post-office inspector in charge of the case. Their private earmarks are as big as a house to the inspectors, and when they are shown up in court, one by one, I guess they look about twice as large as the thief on trial."

SUMMER FAG.

Dr. Williams' Pink Pills the Best Tonic for Summer.

The long, hot summer thins the blood and leaves you weary, worn and wretched. Nothing can cure that summer fag except Dr. Williams' Pink Pills—because they actually make new blood and thus strengthen every organ and every tissue in the body. Every dose fills you with new strength, new energy, new life. Purgative pills only weaken you more. Common tonics only stimulate for the moment. But Dr. Williams' Pink Pills actually make new blood, and nothing but good, pure rich red blood can brace you to stand the summer. That is why you should take Dr. Williams' Pink Pills now. Mr. W. J. Norfolk, White Horse, Yukon Territory, says: "I am thirty-nine years of age and have been an athlete who scarcely knew the meaning of illness. Last year, however, my health gave way. I became nervous, did not sleep well and grew as weak as a kitten. It seemed as though I was completely worn out. I tried several so-called tonics, but it was only a waste of money, for they did me no good. Finally I began using Dr. Williams' Pink Pills, and they put me on my feet again, and gave me new health and strength."

Every weak and easily tired man and woman will find new health, new strength and new energy through a fair use of Dr. Williams' Pink Pills. They cure all blood and nerve diseases like anaemia, nervous exhaustion, headaches and backaches, indigestion, neuralgia, rheumatism and the special ailments that afflict most growing girls and women of mature years. Sold by all medicine dealers or by mail at 50 cents a box or six boxes for \$2.50 from the Dr. Williams' Medicine Co., Brockville, Ont.

WINES IN THE DRAINS.

New Form of Entertainment in New York.

The members of several prominent temperance organizations were invited to the residence of Mr. and Mrs. William Henderson, of New York, recently, to witness the destruction of the contents of a costly and well-stocked cellar.

Mr. and Mrs. Henderson, who entertain extensively, recently joined the temperance workers, and were persuaded that it would be impossible for them to keep any alcoholic liquors on the premises.

When the guests had assembled, the wines were brought up by the servants and piled on the lawn in front of the house. Mr. and Mrs. Henderson then emptied bottles of champagne, hock and port into the drains, assisted by their guests, who sang temperance hymns.

CHURCH WITHOUT DEBT.

The congregation of a church in Iowa have set a shining example in the matter of building churches. They decided to have no debt, and, in order to avoid it, they agreed to have the estimated cost apportioned among the members according to the amount of their property as shown on the rate assessor's books. The money was cheerfully paid, and in a remarkably short while a beautiful church was erected and opened.

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PORTUGUESE BULL FIGHT

BLOOD IS NOT SHED, NOR HORSES GORED TO DEATH.

Fighters in Picturesque Costumes—Splendid Exhibition of Horsemanship.

The Portuguese bull fight, which, while not without danger and some humanitarian objection, has none of the painful details of the Spanish bull fight, writes Major H. C. Evans in the *London Express*. Blood is not shed, horses are not gored to death, and it certainly necessitates in its participants nerve, courage and agility.

At the beginning of the fight the great doors opposite the royal box are thrown open, and the procession of bull fighters in their picturesque costumes enters, crosses the arena, and halting under the royal box salutes its occupants and asks the necessary permission to begin the entertainment.

The espadas, or fighters on foot, then retire, followed by those on horseback, who in making their exit give a splendid exhibition of horsemanship and the manner in which their splendid horses are trained. With hardly any movement of their hands they rein back their mounts in a perfectly straight line across the arena, and through the gates that had served them as an entrance. The entrada is over, and everything is READY FOR THE FIRST BULL.

In obedience to a trumpet call the doors opposite the royal box are again swung open, and a caballero, or mounted fighter, comes in. His horse is a thoroughbred, carrying his ribbon bedecked head proudly and arching his neck in a way that shows plainly how conscious he is of the attention he is attracting, while his perfectly groomed coat shines like burnished metal in the sunlight.

On his back, seated like a centaur, his feet in the old Spanish box stirrups, is a man wearing a three cornered, leather trimmed hat, a scarlet coat reaching below his knees, trimmed with silver lace, a pair of mouse colored breeches and long boots of soft black leather. In his right hand he carries a long banderillo. Scattered about the ring are four or five men carrying cloaks, whose business it is to attract the bull and place him in favorable positions for the caballero to plant his banderillos. The trumpet again sounds, the smaller door to the left of the royal box is opened and in rushes the bull. His horns are covered with leather to prevent his doing any harm should any hapless actor in the fight make a slip and get within their reach.

The bull rushes straight to the centre of the ring, looking rather perplexed, and wondering what on earth he is there for. A scarlet cloak is flashed before his eyes, and he is after it in a second, giving it an angry toss as it hangs on the barrier, the man manipulating it having lost no time in placing himself on the other side. No sooner does the bull think that he has got rid of his baiter than another cloak is FLASHED IN FRONT OF HIM.

and he gives chase once more. Soon he sees the scarlet coat on the horseman, and makes for that.

With consummate skill the rider, looking as if he were glued to his saddle, draws the bull on, checking his pace so as not to get too far away, yet at the same time leading the bull to think that the horse will fall an easy prey to his horns. On and on they go, and now the bull, thinking the time and distance just right, lowers his head preparatory to goring the horse. Something must have gone wrong, for the bull stops dead in his tracks with a sharp pain in the upper part of the neck, while the horse breaks into a walk a few yards away.

The band plays a triumphal strain

and various colored paper flags unfold themselves from the short end of the banderillo that remains planted in the bull's neck in spite of his wild efforts to shake it off. Mad with rage, the bull goes for the nearest man, who, slipping quickly out of the way, directs the infuriated animal towards the worse.

The bull recognizes his tormentor, and starts off in mad pursuit bent on retaliation. Now he is close to him—so close that the onlookers hold their breath, expecting to see the horns enter the horse's body in spite of their leather protection. Down goes his head, sure of success, but he has failed again. He feels another sharp prick in his neck, and again the band proclaims the success of the caballero.

Two banderillos are now planted, whose bite is accentuated by each movement of the bull's fine head. Another pause and the bull stands pawing the ground in the centre of the ring. He seems to have made up his mind that he has had enough of this game, where he gets all the kicks, and can never succeed in getting any satisfaction in return. Four or five more darts are planted, and then, as he appears to have become bored,

THE TRUMPET AGAIN SOUNDS, a herd of cows is driven in, which surrounds the bull and leads him out.

The next bull is then sent into the ring and faced by an espada. The procedure is much the same as before, except that the banderillos used are much shorter. The man stands still while the bull rushes at him, and as the latter lowers his head for the charge the former plants his darts, and steps deftly out of the animal's way, though from the spectator's point of view it seems as if it was almost too late. When the bull fighter is dismounted the coup de grace is given with a sword, not with the view of killing the bull—that is never done—but to make the show resemble its more cruel and barbaric Spanish prototype. The animals are just pricked over the shoulder.

To provide a diversion, the mozos forcados now enter the ring. Their business is to seize and lead out the bull. The process of seizing the bull is by no means an easy one or free from danger. The mozos forcados, dressed in gayly colored shirts and knee breeches, advance in line toward the bull, one of their number who acts as leader, being slightly in front of the rest. On approaching the animal, out of whom the fight has not by any means been completely knocked, the leader makes a dash at him and grasps his horns.

If he can stick to the bull all is well, and his comrades close around, over-coming the bull by sheer weight of numbers. If, however, the leader loses his grip, he will fare badly. He will get tossed and possibly rather badly hurt. Generally, however, he obtains a firm grip, plants himself firmly between the bull's horns and defies all the latter's attempts to dislodge him.

KEEP CHILDREN WELL.

In thousands of homes throughout Canada there are bright, thriving children who have been made well and are kept well by the use of Baby's Own Tablets. In many homes parents say this medicine saved a precious little life. Dr. A. Dana, L.D.S., Riviere du Loup, Que., says: "At the age of five months we thought our little girl dying. Nothing we did for her helped her until we gave her Baby's Own Tablets, and only those who have seen her can realize what a change this medicine has wrought in our child. She is now about eighteen months old, eats well, sleeps well and is a lively, laughing child, and weighs 37 pounds. We always keep the Tablets in the house now for we know their great value." If mothers wish to feel absolutely safe, they should keep a box of Baby's Own Tablets in the house always. They cure all the minor ailments of children and are absolutely safe. Sold by medicine dealers or sent by mail at 25 cents a box by writing The Dr. Williams' Medicine Co., Brockville, Ont.