

About the House

WARM WEATHER PUDDINGS.

Sago Jelly.—Two pounds of picked red currants, one pint cold water, one half-pound white sugar, a cupful of sago. Put the currants into the water and boil till soft, pass through a sieve; put the juice to boil again with the sugar; when quite boiling add the sago, previously soaked in cold water; boil twenty minutes until transparent; put into a mould and when cold turn out. Serve with or without custard around it.

Currant Sponge.—Cover one-half box of gelatine with cold water and let it soak one-half hour; pour over a pint of boiling water, add one-half pint of sugar, and stir over the fire for five minutes. Pour in one-half pint of red currant juice, strain into a tin pan, set on ice until the mixture begins to thicken, beat to a froth, add the well-beaten whites of four eggs, mix and pour into a mould to harden. Serve with whipped cream.

Frozen Custard with Fruit.—Two pints milk, same of cream, six eggs, three teacups of sugar, one pint berries, or peaches cut up small. Let the milk nearly boil, beat the yolks of the eggs with the sugar and add the milk by degrees. Whip the whites of the eggs to a froth and add to the mixture; put all in a saucepan, stirring until it is a nice thick custard. When perfectly cold whisk in the cream and freeze. If the custard is allowed to freeze itself, stir in the fruit after the second beating.

Strawberry Tart.—One pound sifted flour, yolks of two eggs, one gill ice-water, three-fourths pound fresh butter, one tablespoonful sifted sugar, strawberries. Rub the butter into the flour and sugar, add the yolks of eggs, and mix well with a knife. Then add just enough ice-water to make a paste that will roll out. It must be a firm paste, rather dry. Be careful that the flour is dry and the butter cold. Roll out the paste about one-third of an inch thick, line with it a pie dish at least one inch deep with straight sides; trim the edges neatly, and bake the empty crust in a quick oven for ten or twelve minutes. When the tart is to be served fill it neatly with strawberries, pour some of the syrup over and serve with a pitcher of cream. The strawberries should not be allowed to stand long in the crust or its crispness will be destroyed. The crust should be firm, brittle, and crisp, not flaky.

Sunday Pudding.—One-quarter pound breadcrumbs, one half-pint milk, sugar and flavoring to taste, two eggs, strawberry jam. Boil the breadcrumbs in the milk, sweeten and flavor, and when the bread is thick stir in the yolks of the eggs. Put the pudding into a buttered tart dish, bake slowly for three-quarters of an hour. Then spread over the top a layer of strawberry jam and on this the whites of the eggs beaten with a teaspoonful of sifted sugar, to a strong froth. Dip a knife in boiling water and with it smooth over the whites; put the pudding again into a moderate oven until the top is a light golden brown. Serve immediately.

Malbrun Pudding.—Some thin slices of dry bread, fresh fruit, sugar, custard. Line a basin with the slices of bread. Boil some fresh, juicy fruit with sugar in the proportion of one-half pound to one pound of fruit. Pour into the lined basin, and cover with slices of bread. Put a saucer on top with a heavy weight on it. Turn out next day and pour custard round it.

Sweet Macaroni.—One-quarter pound best macaroni, two quarts of water, a pinch of salt, one teacupful milk, one-fourth pound white sugar, flavoring. Break up the macaroni into small lengths and boil in the water (adding the salt) until perfectly tender; drain away the water, add to the macaroni, in a stewpan, the milk and sugar, and keep shaking over the fire until the milk is absorbed. Add any flavoring and serve with or without stewed fruit.

EXCELLENT EGGS.

Like milk, contain in proper proportion all elements needed to support life. Being highly concentrated, however, they lack the bulk necessary to keep the excretory organs in perfect condition. Serve with them, then, such food as bread, rice, cereals, but do not serve eggs in any way at the same meal with beef, mutton, or fowl. Pork, such as bacon, may in winter be served with eggs.

While one pound of eggs is equal in nourishment to one pound of beef, the latter should be borne for a longer time, and would, in the end, be a much better food.

The mineral matter of the egg is small in quantity but rich in quality, and the albumen is in a form most

easily digested. We must bear in mind, however, that the egg albumen coagulates at a lower temperature than that in meat, which teaches us at once that to be easily digested egg must be lightly cooked.

Eggs in Rolls.—Scoop out the crumbs from stale rolls, first cutting off an even slice from the top. Toast or fry these shells, or rub freely with butter and set in a hot oven until crisp and brown. Drop a fresh egg in each roll, adding a little minced parsley, a tablespoonful of cream, minced meats or vegetables, as may be at hand. Bake in a hot oven until the eggs are set and replace the cover of the roll.

Stuffed Eggs.—Cut some hard boiled eggs in half, mince the yolks with a few olives and capers, some anchovies thoroughly washed, a few truffle trimmings, and a little tarragon, add some pepper, and fill each half egg with this mixture. Pour some melted butter over and warm in the oven. Then place each half egg with this mixture. Pour some melted butter over and warm in the oven. Then place each half on a sippet of bread fried in butter to a light yellow color and serve.

Baked Eggs with Ham.—Make a cream sauce and add to it one cup of cooked ham finely chopped. Butter custard cups, break an egg in each and stand in a pan of hot water in the oven till the eggs are firm. Spread the minced ham on a platter or on slices of toast and turn the eggs on it. Sprinkle with salt, pepper, and minced parsley.

Spanish Eggs.—Cook together one cupful of stewed tomatoes, one bean of garlic finely minced, one chopped onion, and two sweet green peppers, seeded and chopped. Cook gently until reduced one-half. Spread on thin slices of toast and lay a fried or poached egg on each side.

Swiss Eggs.—Rub a stoneware platter with butter, cover with thin slices of fresh Gruyere cheese (any cream cheese will answer), break fresh eggs on the cheese, sprinkle with grated nutmeg, pepper and salt; pour half a cupful of cream over the eggs, sprinkle with the cheese, grated, and bake for about fifteen minutes in a hot oven. Serve on the same platter.

Scrambled Eggs with Onions.—Chop coarsely two slices of Spanish onion; put them into a saucepan with plenty of butter, and when they are thoroughly cooked without being brown, throw in four eggs beaten together with pepper and salt to taste; keep on stirring until the eggs are nearly set, and then serve on slices of toast.

HINTS FOR THE HOMELIFE.

To take spots out of blue serge and generally refresh it, bathe with a sponge dipped in blue water, or use a brush instead of a sponge. Afterwards hang up the dress to dry.

Choose eggs, for they differ greatly, not only in the inside, but on the outside also. Choose dull ones as being the freshest, and brown ones as being the best flavored and having the largest yolks.

Chairs which are covered in American cloth should be rubbed over with beeswax and turpentine and thoroughly polished till dry. This process should quite remove the stickiness you complain of.

To whiten linen, to every ten gallons of water which you are going to use for washing, add a large handful of powdered borax. This will help to cleanse the clothes and at the same time will keep them beautifully clean.

When painting to an exact line without smearing beyond it, use a small paint brush, and lay along the line in a sheet of tin. Having made the line in this way, the strip can then be painted with a wider brush and more paint.

The dripping from roast meat, the skimmings from soups, and rendered down fat from meat trimmings, serve the same purpose when properly classified as lard or butter. Keep mutton dripping for basting mutton and for frying fish and cutlets.

Cleaning Lace.—Very fine old lace can be beautifully cleaned by being sewn in a piece of clean linen and laid into oil all night. Next day boil gently for a quarter of an hour in soapy water and rinse thoroughly. Dip into starch (or gum) water, and pin out on a cloth to dry.

A heliotrope satchet is one of the best that is made, and imparts a most delicious scent to clothing. Make it thus: Mix together and pass through a coarse sieve half a pound of ground rose leaves, two ounces of powdered longin beans, half a grain of musk, and two drops of essence of almonds.

To scour boards, pipeclay and water mixed together until they form a thick paste, and spread over the part where there is a stain will take out the grease very soon. This is a foreign practice, and a very successful one. For simply making the boards a good color, and to keep them free from insects use the following mixture: A quarter of a pound of lime, three-quarters of a pound of sand to half a pound of soft soap. Lay this on the boards and scrub thoroughly. Wash off with clean tepid water, and make as dry as possible.

FIREPROOF PEOPLE.

Sir William Crookes Tells of New Proof Against Flames.

When we hear of cases of "fire-walking," instances, that is, of people walking over or passing through fire, barefooted and uninjured, we wonder what a scientific investigation would have to say to such things.

No less an authority than Sir William Crookes has given a graphic picture of a striking instance witnessed and tested by himself. Speaking of cases mentioned by Mr. Andrew Lang, and their comparison with the performances of a

medium, D. D. Horne, with fire, Sir William gave the results of his personal observations.

He said that, although he knew of no chemical or other preparation which could possibly be applied to the skin in such a way as to prevent the destructive action of heat, he nevertheless saw Horne, in the drawing-room of a lady friend, go up to the fire, rake it out with his hands and take up a lump of red-hot charcoal, about twice the size of an egg, into his hand, upon which certainly no asbestos was visible. The flames were seen coming out from between his fingers, and he carried the charcoal round the room; one person present touched it and was burnt.

Again, on the same evening, he saw Horne put a red-hot coal on a fine cambric handkerchief, and carry the handkerchief about. Sir William took possession of the handkerchief and examined it carefully in his laboratory. No trace of any chemical was found upon it, and the only injury from its fiery ordeal was a small hole.

The speaker went on to say that the closest analogy that could be found to the instances related by Mr. Lang was in the case of iron puddlers who stand terrific heat and he had been told that it took three generations to make a really good puddler.

In fact, it had been suggested that heretofore had something to do with the faculty of "fire-walking," but this did not apply to Horne's case.

ALMOST HOPELESS.

The Condition of Thousands of Pale, Anaemic Girls.

"Almost hopeless is the best way to describe the condition I was in about a year ago," says Miss Mamie Mannett, of Athol, N. S. "My health had been gradually giving way until I reached a condition when I feared I was sinking into chronic invalidism. I was as white as a sheet, my blood apparently having turned to water. I had no appetite, suffered from headaches and dizziness, the least exertion would leave me breathless, and it appeared that I was going into a decline. I had seen Dr. Williams' Pink Pills highly recommended by the newspapers, and I decided to give them a trial. It was a fortunate day for me when I came to this decision, as the pills have not only restored my health, but have actually made me stronger than ever I was before. I now have a good appetite, a good color, and new energy, and I am satisfied that I owe all this to Dr. Williams' Pink Pills, which I cheerfully recommend to other pale, feeble, ailing girls."

Dr. Williams' Pink Pills quickly cured Miss Mannett, simply because they make the new, rich, red blood which enables the system to throw off disease, and brings robust health and cheerfulness to pale anaemic sufferers. Dr. Williams' Pink Pills cure bloodlessness just as surely as food cures hunger, and the new blood which the pills make braces the nerves and tones and strengthens every organ and every part of the body. That is why these pills strike straight at the root of such common diseases as headaches, sideaches, and backaches, kidney trouble, indigestion, neuralgia, rheumatism, St. Vitus dance, paralysis, and the troubles from which women and growing girls suffer in silence. It has been proved in thousands of cases that Dr. Williams' Pink Pills cure after doctors and all other medicines have failed. But you must get the genuine pills with the full name, "Dr. Williams' Pink Pills for Pale People," on the wrapper around each box. All medicine dealers sell these pills or you can get them by mail at 50 cents a box or six boxes for \$2.50 by addressing The Dr. Williams' Medicine Co., Brockville, Ont.

SILVER BATHS.

At the Czar's palace of Tzarskoe Selo, the nurseries provided for the care of children consist of eleven rooms. One feature is described by Miss Egar, the children's governess, as follows: "In the bathroom is a stationary bath of solid silver, used for the bigger children. There is a small silver bath for the use of whatever baby reigns. Each child's name is engraved upon it, so it forms a historical record. It was apparently bought for Nicholas I., and bears his name and those of his family. We also find the names of Alexander II. and of Marie, afterward Duchess of Edinburgh. The last name added was that of Alexis, the little baby who was born in August, 1904."

STANLEY AND THE BANANA.

Sir Henry Stanley was a firm believer in the banana. He went so far as to advise that its consumption would cure rheumatism, gout, and all liver affections. When lying at the point of death from gastritis a light gruel of banana flour mixed with milk was the only food he could retain and digest. The secret of the banana as a health and strength-producing food lies in its high percentage of proteids and the great number of its calories, respectively 20 and 391.71. It is a perfectly balanced ration if sliced for breakfast and served with milk and sugar.

LIVING ON CHEESE.

The new treatment for bringing stout people to slim, elegant, and comfortable proportions consists in the first place in eating all manner of cheeses, to the exclusion of all other foods, save non-fattening biscuits, fruit, and a limited quantity of meat once a day. You may breakfast on cream cheese, lunch on Gorgonzola and Camembert, take Cheddar sandwiches for tea, and a light supper of Stilton and Brie; but at dinner you must have only a "coupecc" of meat and nothing rich.

Sometimes money talks, but more often it stops talk.

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TOPICS OF DIPLOMATS

RAPPROACHMENT BETWEEN BRITAIN AND RUSSIA.

Germany's Attempt to Play Off England Against the Muscovite Empire.

Three prime topics will occupy European Chancelleries this summer, which, in their development, seem calculated to make history. The Pan-Islamic movement in Egypt, the rapprochement between Great Britain and Russia, and Germany's attempt to secure a British or a Russian understanding by playing off one country against the other.

Seemingly minor events have been rapidly succeeding one another in Egypt, revealing that the withdrawal of the Turkish troops from Tabah and the consent of the Sultan to negotiate the Sinai boundary line were merely surface matters, and that their passing left undisturbed a genuine cause for alarm in Egypt. In the last few years Pan-Islamism has been surreptitiously substituted for the narrower and more obvious "nationalism" of Egyptian opposition to British domination and the vulnerability of the country has increased by the consolidation of the Turkish power in Syria and the construction of the Hedjaz Railway, which, although convenient for pilgrims can also well serve strategic purposes. The other day the emissaries of the Senussi sect attacked the British-Egyptian garrison at Talodi, in Kodofan, southwest of Khartoum, and murdered

FORTY NATIVE SOLDIERS.

This was described in an official report by the British Foreign Office as a disturbance which was "apparently premeditated and purely local." From Cairo comes the intelligence that isolated garrisons have been subjected to similar attacks, and that English and Egyptian officers on hunting or exploring expeditions have been ambushed and slain. There have also been mutinies among Egyptian troops. The Cairo informant declares that a wave of fanaticism, the force of which no one is aware of, will presently break upon Egypt, propagated by the Senussi, who believe that they have received divine authority from—somewhere.

It is significant, in the light of the frugal cable despatches which now-a-days emanate from Cairo, that the British troops sent to Egypt and the Sinai hinterland to force the Turk from Tabah have not yet been withdrawn.

Although the terms of the Anglo-Russian understanding are still incomplete, there is little doubt that statesmen in St. Petersburg as well as in London are agreed that the present is the psychological moment for a rapprochement on grounds of expediency because it cannot be hoped that, if things are allowed to slide, the interests of Great Britain and Russia in Persia will long remain the only interests very seriously involved there. On this point M. Robert de Caix intimates that he

SPEAKS WITH AUTHORITY.

in an article in Le Journal des Debats of Paris:

"That an arrangement will be accepted in principle no longer admits of any doubt. For more than a year the whole attitude of England has tended toward it. The British press which has enough political sense to change its tone now that the factors of the international situation have themselves changed, no longer treats Russia as it did before the Russo-Japanese war and during a great part of the conflict. Further, it is no secret that the King of England is bringing to bear on the rapprochement between his country and Russia that firmness of purpose and political tact of which he has given constant proof since his accession."

Germany possesses two enticing habits which she thinks should strongly appeal respectively to Russian and British impressionability. If the revolution in Russia does not progress too far or rapidly, a word from the Financial Minister of Germany will be sufficient for Berlin bankers to advance large amounts to the tottering dynasty. The fact that German syndicates are buying Russian crown lands should not incidentally be lost sight of. As to the Bagdad Railway, its financing is no longer held out to Great Britain; it is taken as a matter of course that Great Britain desires the road built, and will place no political obstacles in Germany's way if only satisfactory agreement could be reached. This change of front was recently marked in

AN INSPIRED ARTICLE

in the Grenzboten, a political weekly of Berlin:

"Great Britain desires the Bagdad Railway to run into Koweit, a port on the Persian Gulf, and she must, therefore, in the comparatively near future, enter into negotiations with Germany. The question must be settled soon, for the termination of the line at a seaport

will necessitate the construction of works, custom houses, etc. A German post-office must also be established at the end of the line."

Another pointer is to be found in the following paragraph in the same article: "Germany is now certainly entering an Asiatic sphere of interest, but in a purely economic, not a political capacity. On the other hand, however, the line is of political and military importance to Turkey, for which it will open up vast tracts, and for which, in case of war, it will facilitate the mobilization of the troops stationed in Asia Minor. In other words, the construction of the Bagdad Railway signifies the strengthening of the Mohammedan world, with which Great Britain has principally to reckon."

In the meantime communications are being exchanged between the British Admiralty and the French Ministry of Marine to see in how far the French Navy may, according to the Anglo-French entente, be represented in the approaching visit of the British fleet to Cronstadt. And the German Baltic squadron of twenty-six battleships and cruisers, under command of Grand Admiral Von Koester, although uninvited to this full dress rehearsal of a drama, i-off Fredericksbavn, Denmark, and will find itself "accidentally" in the vicinity of the Anglo-Franco-Russian demonstration of good fellowship.

PERSONAL POINTERS.

Interesting Gossip About Some of the World's Leading People.

Prince Kropotkin, the famous Russian exile, is a first-rate carpenter. Years ago, when he decided to make his permanent home in England, he took a cottage at Harrow, and made a good portion of the furniture himself.

From boyhood Dr. Nansen, the Polar explorer, accustomed himself to the use of snow-shoes, and would often go forty or fifty miles on them without taking any food with him. He had a great dislike to any outfit for his excursions.

The Duc d'Orleans has a splendid collection of sporting trophies, numbering some 3,000 stuffed wild animals, birds, and reptiles, together with costumes, arms, and curiosities gathered from all parts of the earth, and a great array of heads and horns from Central and South Africa, representing the spoils of many a hunting expedition.

Jan Kubelik's first ambition was not to make a name as a musician, but as an explorer. Hearing much of Dr. Livingstone as a child, he was fired with a desire to emulate that great man, but long before he was out of the knickerbocker stage he showed such marvellous talents with the violin that a life of travel was out of the question for him.

Lord Wolverton is one of Fortune's prime favorites. Eighteen years ago he was a poor man comparatively, with an income of a few hundreds a year, which he spent pleasantly enough in traveling in remote regions and hunting big game. Unexpectedly his elder brother died unmarried at the early age of twenty-seven, and he succeeded to the title and an income of £50,000 a year.

The children of the Earl of Aberdeen have all been brought up to be useful. At one time a furnished cottage was placed at the disposal of Lady Marjorie, the Viceroy's daughter, who was expected to keep it tidy, and even lay the fires and scrub the floors. The cottage stood in a small garden which was cultivated by His Excellency's sons, one of whose hobbies was the growing of fruit and vegetables.

Queen Amelie of Portugal is the only Royal lady doctor in the world, i.e., the only Queen who is a doctor by merit, for many Royal ladies have received the degree of doctor of one sort or another as a courtesy title. Queen Amelie, however, went through a thorough course of medical training, and on more than one occasion, when walking in Lisbon, she has been able to render medical aid in street accidents.

SAVE THE BABIES.

Mother, an investment of 25 cents now may save your baby's life. Colic, diarrhoea and cholera infantum carry off thousands of little ones during the hot weather months. A box of Baby's Own Tablets cost but 25 cents and there is security and safety in this medicine. Give an occasional Tablet to the well child and you will keep it well. Give them to the child if trouble comes swiftly and see the ease and comfort this medicine brings. And you have the guarantee of a government analyst that this medicine contains no poisonous opiate. Mrs. R. Metlin, Halifax, N. S., says:—"Baby's Own Tablets are a valuable medicine for stomach and bowel troubles." Sold by all medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont. Keep the Tablets in the house.

CONTINUE

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