

## About the House

### SUCCESS IN CANNING FRUIT.

To help sister housekeepers who have trouble keeping fruit I offer my method in detail, writes a correspondent. I do not lose one can in a hundred, and, while there are doubtless many who succeed just as well, there are still more who do not, and few of them understand the cause of their failures. Some will tell you that to keep tomatoes you must use tin cans; others will say to wrap jars in brown paper to exclude light, while still others tell you jars must be kept in a cool place. All this is well enough, but not at all necessary. The real secret is in thorough sterilization, not only of the fruit, but of jars, caps, rubbers and all utensils used in the work.

First, see that your jars and caps are perfectly clean, which they should be before putting away. Then, when you put the fruit on to cook, put the jars and caps on also to sterilize; use a large dish-pan, fill half full of water; put in each jar with its representative cap, see that the water comes to boiling and remains so for at least ten minutes or until your fruit is cooked. Then fill jars brimming full, shake well to remove air bubbles, dip rubber in boiling water, adjust same, also cap and seal as tightly as possible; let stand upside down for a few hours and if no moisture has oozed out, they are all right and may be put away.

Always use sound, fresh fruit for canning, as that which is overripe is not only insipid but contains a greater number of fermentation germs, which are the cause of spoiled fruit. Always sweeten fruit at canning time as the sugar being cooked with it, not only gives it a finer flavor, but a smaller amount of it is required. A cupful to a quart can be a good proportion for berries, peaches and pears, though this is merely a matter of taste, as the sugar has nothing to do with keeping the fruit unless enough is used actually to preserve it.

It is not necessary to cook fruit as much as may seem to think; never boil violently, but heat gradually to boiling point and cook until tender, turning over carefully rather than stirring as this rule applies to fruits in general. I will not give any specified length of time as some kinds need only a few minutes, while the firmer fruits, such as apples and pears, require a much longer time.

A nice way to can crab apples and Japan plums, or any fruit that will be broken by handling when cooked, is to select sound, well-colored fruit, discarding any that might be wormy, wash carefully and remove stems and blossoms, but do not cut; pack as closely as possible in clean jars, having ready a clear syrup made in the proportion of 1 cup sugar and 1 cup water to each quart of fruit. Divide this equally among the jars, put covers on loosely, and set them in wash boiler on a rack made by nailing laths together to keep the jars off the bottom of the boiler. Now fill boiler with water to within an inch of top of jars, heat and steam until the fruit can be pierced easily with a fork, then lift out and if liquid doesn't come to the top fill up with boiling water, scald rubbers and seal. Always use new rubbers.

By this method the fruit retains much more of its natural flavor and freshness than when put in the usual way. Try it.

### SUMMER BEVERAGES.

Iced Chocolate — Chocolate when carefully made and served, is both delicious and wholesome. Put one ounce unsweetened chocolate in a saucepan containing one quart boiling water and stir until dissolved. Then add one pint granulated sugar and cook for three minutes after it begins to boil, without stirring. Strain, and when cool add one tablespoon vanilla extract, bottle and keep in a cool place. When ready to serve place in each tumbler two tablespoons syrup, two tablespoons each crushed ice and whipped cream, and fill up the glass with milk and water, two parts milk to one of water and stir well. Carbonic or Apollinaris water makes it still nicer than plain water.

Current Punch — Boil one cup sugar in one pint water, turn in one tumbler currant jelly and stir until dissolved. Then add two quarts cold water and the juice of two lemons and when ready to serve, one pint of finely crushed ice. This makes a wholesome and thirst quenching drink to give children.

Orangeade—Peel the yellow rind from two oranges and boil for five minutes in one pint water with one lb granulated sugar. Remove the peel, cool, add the juice of two oranges and one lemon and enough ice water to make a well flavored drink.

Simple Fruit Punch—Boil one pint water, one pound sugar and the grated rind of a lemon for five minutes, strain and while hot add to it two sliced bananas, one pint halved strawberries and one cup stoned cherries, or lacking one ingredient, substitute a cup of unfermented grape juice, a cup of grated pineapple, or the finely cut pulp and juice of two oranges. When ready to serve add the juice of six lemons and two quarts ice water, or better still, Apollinaris or as a change from either two quarts iced tea.

### KEEPING FOOD WITHOUT ICE.

This way of keeping food without ice is simple, proved good when tried by the writer. One can work out the idea according to one's facilities. In a roomy gear hall, we placed a marble top table;

any marble slab will answer. On the table was placed a platter holding cooked or uncooked meat and plates holding other foods, including butter. Over each was placed a screen cover. The screen door being the only closed door at night, gave needed air, a screened window in lower or upper hall, giving complete, cooling circulation.

Another way practised in the same climate, when ice was not to be had, was to turn large, shallow tin pans bottom up on table in a hall and on these set the platters and other dishes, placing screen covers over, or when all cooking heat had left the material, a light tarlatan cover answered. Always, of course, these should stand in an unused room or hall, where there is a draft.

It is surprising how well food will keep in this way. It is well to keep berries in like manner, never in the cellar, for they spoil quickly there.

Shallow pans, either of plain tin or enameled, may be inverted along a shelf before a north window of a pantry, which should be left open, and screened, always making sure that the pans project a trifle over the edge of the shelf, that the air can strike the under as well as upper surface of the metal. The temperature of plates and contents will be found a number of degrees lower than if standing on the shelf direct. Of course certain foods will dry rapidly in this way.

### FINE GHOST STORY.

This Irishman Has No Doubt About the Matter.

The London Daily Express has been publishing letters on the question of Spiritualism and the reality of ghostly visitations. The most remarkable of the series is the following, which The Express leads its readers to believe was sent recently and published in good faith:—

Sir,—May I relate my own daily experience, which has become not only a matter of satisfaction, but a pleasant duty? I am a housekeeper in an old mansion in Ireland. I had served my master faithfully for forty-two years, when he died after a few days' illness. He left in his will directions that his old house should be let every season to tourists, and the yearly income devoted to the local cottage hospital.

The morning after my master's funeral I went into his private sitting-room to pull up the blinds, when I found him sitting in his accustomed chair, reading his paper, as I had found him every day for over forty years.

For one moment I forgot, and said "Good-morning, sir"; then I ran in terror from the room, but not before he turned a look of surprise and sorrow on me.

A little later I went back, and found his spirit had disappeared, but I could not forget the sadness of the look he cast at me as I ran away. The next morning I determined to be brave, and went in. The master was sitting there. I said: "Good-morning, sir," pulled up the blinds, and left the room. Every morning since I have found him there, and it is now eighteen months since his death.

The families who rent the house have often questioned me about the tall old gentleman whom they sometimes meet in the passage, and I always say that it is a friend of the old master's, who felt his death very deeply, and likes to come back.

One or two young gentlemen who had heard that there was a ghost came during the fishing season last year. "I never have any luck," one of them said to me. "I shall never see the ghost." Just before they left he came to my room.

"Well," he said, "you see I was right. I have not seen a ghost of a ghost; only a gloomy old man—some friend of the servants, I suppose—who shuffles along the stone corridor."

I did not say that the "gloomy old man" was the ghost he was hoping to see. E. S.

Dublin.

### THE MINER'S WILL.

An addition to the literature of curious wills comes from the Arctic gold fields of Canada. A miner died at the headwaters of the Steward River in the Yukon Territory. On a piece of birch bark he wrote his last testament, bequeathing his valuable claim on the river to his nieces. A companion who was with him in his last moments said, "We had no paper, and so the man wrote his will on a piece of bark, and a friend and I signed as witnesses."

### FITNESS OF THINGS.

"They are very particular in that establishment, I believe."

"So particular that they press all their mourning suits with sad irons."

### UNREASONABLE VISITOR.

Host—Why did you strike my dog?  
Visitor—Well, you don't expect me to wait until he tasted me, do you?

Disease takes no summer vacation.  
If you need flesh and strength use  
**Scott's Emulsion**  
summer as in winter.

Sent for free sample.  
SCOTT & BOWNE, Chemists,  
Toronto, Ontario.  
50c. and \$1.00; all druggists.

## THE 42ND HIGHLANDERS

### SOMETHING ABOUT THE FAMOUS BLACK WATCH.

Have Brought Honor to the British Army in Over a Hundred Bloody Battles.

No Scottish historian, in describing the splendid achievements won for the British Empire in almost every part of the world, can well afford to leave out of consideration the heroism and conspicuous bravery of the 42nd Royal Highlanders, writes the Rev. John J. Munro. Although the early history of the Black Watch is somewhat fragmentary and chaotic, it is very clear that it came into being through the timely suggestion of Duncan Forbes of Culloden.

After the defeat of the young Pretender of the Stuart dynasty in 1715-6, the Scottish Highlanders were in a state of unrest and sullen rebellion. Armed mobs marched from mountain to glen in search of plunder, and for a time sheep and cattle-stealing became a profitable industry among the Highlanders. To use a Yankee phrase, Christian ethics did not "cut much ice" with the clans in those days. Rob Roy's doctrine seemed to have a peculiar fascination for them—"He who hath the power let him keep who can." In the northern fastnesses of Inverness-shire every man seemed to be

### A LAW TO HIMSELF.

Since the Union of Scotland and England in 1707 the Highlanders had little or no love for the house of Hanover, nor the doings of the British Government at home or abroad. George II. and his advisers were in a dilemma. The one man in Scotland who knew the situation thoroughly at this time was President Forbes of Culloden. When his advice was sought he recommended that a constabulary or national guard be organized for the protection of life and property in the Highlands. When this was submitted to the leading clansmen they approved of it. Although the exact date is unknown, somewhere in the year 1729-30, three companies of citizen-soldiers were organized at Inverness and called the "Black Watch" on account of their dark-colored clothing, to keep the peace of the Highlands. The first company was formed by Colonel Fraser of Lovat, the second by Colonel Grant of Strathspey, and the third by George Munro, the laird of Ross, but the real organizer was his brother, Colonel Sir Robert Munro of Fowlis, a soldier of great experience, who had seen service under Marlborough on the Continent.

The Black Watch soon put the thieving clansmen out of business, and won for itself a name all over Scotland. In 1740 three more companies were added, making them

### TWELVE HUNDRED STRONG.

As soon as George II. heard of their valor and the work they had done in stamping out disorder in the Highlands, he invited them to London, where he could see them for himself. After they had given several exhibitions of agility and prowess the King fell in love with them, and then had them organized into a regular British regiment of the line. When they were ordered to Flanders, where they would see real service, about two hundred rebelled and started for Scotland on foot, but were brought back by a company of English Dragoons, court-martialed and two of the leaders shot and the others pardoned.

On May 9th, 1745, the Black Watch took a leading part at the battle of Fontenoy, where they were commanded by Sir Robert Munro of Fowlis, whose singular tactics commanded the respect of Marshall Saxe, the French commander. Colonel Sir Robert Munro, who stood six feet six in his stocking soles, was a giant soldier. While the battle was in progress he left his horse and went into the midst of his men, to give personal direction to the fighting. The tactics used on this occasion were those of Sythian warriors in the days of Alexander the Great. The Highlanders would fall on the ground, then fly at their enemies like a cyclone. All through the battle Sir Robert kept calling to his men,

"UP AT THEM AGAIN, HIGHLANDERS,"

till one of the best of the French legions was almost decimated.

In 1758 the Highlanders were sent to America to take part in the French Indian war. The Black Watch were present in full force at the battle of Ticonderoga, which lasted from July 5th to 8th. Through the jealousy and stupidity of the English commander the Highlanders were sent into the woods to fight the Indians, instead of being kept in the open, where they could have met them with cold steel. As a result, during those three days one half of the regiment was slaughtered. The remains of Lord Howe, who was killed at this time, were found in the village of Ticonderoga, and identified about fifteen years ago. At that time I went over the battlefield, where so many of the brave Highlanders were killed nearly a hundred and fifty years ago, and wondered how any of them ever escaped alive.

In 1808 the Black Watch were with Sir John Moore at Corunna, and would have conquered had their allies, the Spanish, been of the same vigorous spirit, but the Highlanders had to do most of the fighting as usual. They fought the French six to one, but their commander, General Moore, a native of Glasgow, was killed, whom "they buried at the dead of night, the sods with their bayonets turning." From Fontenoy to

## IT IS PURE!

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CEYLON GREEN TEA

Free from dust, dirt and all foreign substances.

Lead Packets only. 40c, 50c and 60c per lb. At all Grocers.

HIGHEST AWARD ST. LOUIS, 1904.

South Africa the Black Watch fought over a hundred bloody battles, in which they brought glory to the British arms in every part of the world. And the monument which was unveiled at Ticonderoga to their memory on July 4 is a worthy tribute to the brave body of Highland soldiers.

### GOLDEN RULES FOR SUCCESS.

Sir Hiram S. Maxim Gives Some Good Advice.

In writing on "the Golden Rules for Success in Business," it would appear to me that I can only occupy the place of "the horrible example," and point out what should be avoided if one wishes to succeed. Quite true, I have been successful in my profession, and have managed to hold on to a considerable portion of my earnings. If, however, I had known as much of this wicked world and of my fellow men thirty years ago as I know at the present moment, I could have been vastly more successful.

I have been brought into contact with two different kinds of men. One class has exploited my inventions, and I am glad to say that collectively they have made a great deal of money; the other class has attempted to exploit me, and have not done quite so well.

It is a very good rule in business to have nothing to do with one's relations. Of course, there might be exceptions to this rule as to all others; however, I have never found an exception. Then, again, if friends or acquaintances are in trouble, it is a very risky business to get them out of it.

When James G. Blaine was told that a certain person was publishing the most outrageous lies about him, he thought for a few moments, and then said, "I cannot think of anything I ever did for the man; I never did him a favor in my life. Why then should he wish to lie about me, and abuse me?"

Twice in my life I have gone out of my way to get friends out of very serious trouble, and in both cases they have not only repaid me with the basest ingratitude, but have done all in their power to inflict upon me the greatest amount of injury. I feel sure that if a man was under sentence of death, and I should succeed in saving him from the gallows, he would never be satisfied until he had murdered me.

I asked a very wealthy man on one occasion how he had succeeded in accumulating such a vast sum of money. He said, "It has been the rule of my life to rub up against men that have money; some of it sticks to me. I avoid men that have no money."

Another golden rule in business is never to lend money without good security. It is a very curious fact that people who would be ashamed to cheat their grocer or their butcher, never think of repaying borrowed money. There is an old saying about a bird in the hand being worth two in the bush; in money matters, however, "a dollar in the pocket is worth a hundred in the bush."

An American once advertised that he was able to inform anyone how they could get rich, providing they sent 25 cents. His advice was very simple and direct: "Work very hard and don't spend a cent."

### A BRETON WEDDING.

Poor People Set Up Housekeeping By Presents from Friends.

A typical Breton wedding is as curious as it is improvident. So poor often are the young pair that the only way they can set up housekeeping is by presents from their friends of food, flax, furniture and money. The youth desirous of matrimony simply offers his hand to the object of his choice. If she accepts she must confirm her acquiescence by drinking wine with him. Her father's consent is asked by proxy, the deputy holding a piece of furze during the interview. The father usually offers an old woman, a young widow, and a child, before granting the request.

On the wedding day a cowherd leads round the village an ox-wagon laden with the wedding furniture. On the top of this load two maidens are seated, one spinning hemp and the other flax.

The bride shows her fine breeding by making her friends drag her to church. On either side of the altar burns a wax taper, and it is expected that whichever of the two is nearest to the least brilliant light will die first.

The bride, on leaving the church, is presented with a distaff to remind her of her duties. Tripe, butter, buckwheat bread, and cider form the marriage feast, towards which each guest pays his portion.

At nightfall, according to an ancient custom, the mother gives her daughter a handful of nuts. The happy pair are serenaded, and are served with soup containing crusts threaded together, in symbol of unity.

### CAMEL AND ELEPHANT CAVALRY.

Can Be Seen Nowhere in the World Outside of India.

It is at the commencement of the cold season that King Edward's army in India arouses itself from the lassitude that has crept over it during the long sweltering months when everything in the shape of drills and exercises is reduced to a minimum and any work outdoors carries with it the risk of sunstroke or heat apoplexy, unless it be done in the cool hours of the dawn or nearing sundown. Then begins the busy time for the British and native soldier. Drills, musketry and camps of exercise are the order of the day, and the ceremonials of military pageant are forgotten. The Christmas review is almost as regular an institution at every military station, from the smallest to the largest, as is the similar ceremonial always observed on the King's birthday, and the moment selected for pressing the button is when the elephant battery is passing the saluting point.

This feature of military review can be seen nowhere in the world outside of King Edward's Indian dominions, and it adds to an Indian review an essentially Oriental character that is as picturesque as it is imposing. Nowhere do animals form so striking a feature of military, or, indeed, of any great ceremonial, as in India.

While it is only in the imagination of a camp song writer that bombardiers bestride elephants, and sergeants curvet past the saluting point on Kangaroos, yet a spectator at a big Indian review sees many military novelties. Cavalry and infantry he can see anywhere, elephant batteries and gun bullocks, mountain batteries, European and native, with handsome well groomed mules carrying their deadly little popguns, or batteries of camel guns, and the same ungainly, but most useful, mounds bestridden by mounted infantry.

### HE CAN SEE ONLY IN INDIA.

For the big brutes, the elephants and the camels, it must be said that they are far more useful than ornamental, while the oxen and the mules are both patient and picturesque. One is accustomed to connect the horse with battle scenes, and the gallant and dashing field artillery of the British army is famous for its rapid movements and skilful handling, the horses appearing to know almost as much about it as the gunners and drivers. Yet the elephant is not a bit behind the horse in this respect; there appears to be very little which he does not understand, and for the transport of siege trains one cannot imagine a more valuable animal.

Dr. Russell says, when with a wild camel corps:—"There was an aggregate of prolonged angry grumbling grunts, swelling by degrees into a storm of furious sound, which raged far and wide over the camp. I had never heard the like before; but the cause was not doubtful. In the rear of each tent were crouched three or four camels, which had been brought up noisily from their own part of the world, and were now expressing their resentment at present and their apprehension of future wrongs. The moment the dood-wallah pulls the string, which is attached to a piece of wood passed through the cartilage of the animal's nostrils, the camel opens its huge mouth, garnished with hideous blackened tusks, projecting like chevaux-de-frise from its lips, and from the depths of its inner consciousness of its wonderful hydraulic apparatus starts up groans and roars, full of plaintive anger, the force of which can only be realized by actually hearing it."

"When used as beasts of burden the nose rope of one camel is fastened to the tail of another all along the long line."

### HOT WEATHER AILMENTS.

At the first sign of illness during the hot weather, give the little ones Baby's Own Tablets or in a few hours the trouble may be beyond cure. Baby's Own Tablets is the best medicine in the world to prevent summer complaints if given occasionally to well children. The prudent mother will not wait till trouble comes—she will keep her children well through an occasional dose of this medicine. Mrs. Edward Clark, McGregor, Ont., says: "My little girl suffered from colic and bowel troubles but Baby's Own Tablets speedily cured her." And the mother has the guarantee of a government analyst that these Tablets contain no opiate or harmful drug. 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.

Passer-By—"Is that your pork down there on the road, guv'nor?" Farmer—"Pork! What d'ye mean? There's a pig of mine out there." Passer-by—"Ah, but there's a motor-car just been by."