

About the House

BREAKFAST DISHES.

Hashed Cold Meat.—Take your bones and stew them in a little water with an onion, some salt, pepper, and, if you like, a little savory herbs; when the goodness is all out of the bones thicken the gravy with a teaspoonful of corn starch, and if it is not strong put in a bit of butter, then place your stew pan on the hearth and put in your slices of meat. Warm, but not boil. Serve with toasted bread.

Potato and Beef Hash.—Mince some cold beef, a little fat with the lean, put to it as much cold boiled potatoes chopped as you like, season with pepper and salt, add as much gravy or hot water as will make it moist, then put in a stew pan over a gentle fire; dredge in a small quantity of wheat flour, stir it about with a spoon, cover the stewpan, and let it simmer for half an hour—take care that it does not burn. Dish it with or without a slice of toast under it for breakfast. This hash may be made without potatoes if water is used instead of gravy, a bit of butter may be added, more or less, according to the proportion of fat with the lean meat.

Chicken Cutlets.—Season pieces of cold chicken or turkey with salt and pepper. Dip in melted butter; let this cool on the meat, and dip in beaten egg and in fine bread crumbs. Fry in butter till a delicate brown. Serve in slices of hot toast, with either a white or curry sauce poured around. Pieces of cold veal make a nice dish, if preferred, in the same manner.

Dried Beef.—The most common way of serving dried or smoked beef is to shave it into thin slices or chips, raw, but a more savory relish may be made of it with a little trouble. Put the slices of uncooked beef into a frying pan with just enough boiling water to cover them; set them over the fire for ten minutes, drain off all the water, and with a knife and fork cut the meat into small bits. Return to the pan, which should be hot, with a tablespoonful of butter and a little pepper. Have ready some well beaten eggs, allowing four to a half a pound of beef; stir them into the pan with the minced meat, and toss and stir the mixture for about ten minutes. Send to table in covered dish.

American Toast.—To one egg thoroughly beaten put one cup of sweet milk and a little salt. Slice light bread and dip into the mixture, allowing each slice to absorb some of the milk, then brown on a hot buttered griddle; spread with butter and serve hot.

A Good Dish.—Minced cold beef or lamb; if beef put in a pinch of pulverized cloves; if lamb a pinch of summer savory to season it, little pepper and some salt, and put it in a baking dish; mash potatoes and mix them with cream and butter and a little salt and spread them over the meat; heat up an egg with cream or milk, a little, spread it over the potatoes and bake it a short time, sufficient to warm it through, and brown the potatoes.

Rice and Meat Croquettes.—One cupful of boiled rice, one cupful of finely chopped cooked meat—any kind—one teaspoonful of salt, a little pepper, two tablespoonfuls of butter, half a cupful of milk, one egg. Put the milk on to boil, and add the meat, rice, and seasoning when this boils, add the egg, well beaten, stir one minute. After cooling, shape, dip in egg and crumbs, and fry as before directed.

Breaded Sausages.—Wipe the sausages dry. Dip them in beaten egg and bread crumbs. Put them in the frying basket and plunge into boiling fat. Cook ten minutes. Serve with a garnish of toasted bread and parsley.

PUDDINGS FOR HOT WEATHER.

Pineapple Ruche.—One cup tapioca, three-quarters cup of sugar, butter the size of a walnut, one cup of pineapple, two cups of water; soak the tapioca in water over night, let it warm slowly until it thickens, then add sugar, butter, pineapple, and let it come to a boil. Serve with whipped cream.

Meringue Suisse.—Beat the whites of four eggs, with four tablepoons of powdered sugar; beat until quite stiff; then pour into a pastry bag, press on paper rings the size of a walnut and close enough to make a ring. Brown in a slow oven. Cut the paper rings in four different sizes and when done put one on top of the other, the smallest being on top. Fill the centre with whipped cream, colored either brown with chocolate, or a bright rose pink with a few drops of cochineal.

Snow Pudding.—Two and one-half cups milk, two and one-half tablepoons minute tapioca, set on stove in double boiler till it thickens; then add beaten whites of three eggs and pinch of salt and set in mold to cool. Custard—Two cups milk, stir in when boiling yolks of three eggs, three-quarters of a cup of sugar, pinch of salt, one dessertspoonful of cornstarch or flour. When cool flavor with any desired extract. Serve with pudding.

Cocoanut Tapioca.—One cup of tapioca, soaked over night, one quart of milk, yolks of four eggs, whites of two, one-half cupful of sugar, two tablepoons of grated cocoanut. Bake one-half hour. Make frosting of whites of two eggs, three tablepoons of sugar, two tablepoons of cocoanut, spread over the pudding when baked. Set in the oven till a light brown.

Peach Dessert.—Two cups of peach juice (syrup of preserved peaches), three tablepoons of cornstarch wet up with

water, and boiled ten minutes with the juice. Beat whites of three eggs and pour the thickened mixture over it, beating until cold. Mold and serve with whipped cream or with a custard made of the yolks of the eggs.

For Custards.—In frosting any kind of a custard or pudding to be served cold beat the whites of your eggs until stiff, add sugar, and drop in a pan of boiling water, place in the oven and brown. For floating island drop in tablepoons a little distance apart, or if you wish it in one piece put in the size of your pudding dish. It can be made flat and smooth or heaped as high as you wish. This saves lots of time, as the pudding can be cooling while the frosting is being made.

Bizarre Pudding.—Two cupfuls of evaporated peaches, which have been soaked over night and stirred until tender, two cupfuls of bread crumbs, one-half cupful of syrup from the peaches, one-half cupful of blanched almonds. Mix thoroughly and turn into a baking dish. Cover the top with coarse bread crumbs, dot with butter, and bake brown. Serve hot with rich cream.

NEW IDEAS.

Dip half a lemon in salt and rub on knife handles; then wash immediately in warm water, and the handles will be as white as when they were new.

To remove coffee stains, rub the spots with glycerine and water and they will disappear as by magic.

Heat a lemon thoroughly before squeezing, and you will obtain nearly double the quantity of juice that you would if it had not been heated.

If housewives who dislike to find worms when cutting apples would first put the fruit in cold water, they would find that the worms would leave the apples and come to the surface of the water.

After washing lace curtains lay a blanket on the floor in some empty room; spread the curtains on the blanket, stretching them carefully, and they will keep their place without any fastening until dried.

Graniteware can be soldered as easy as tinware by adopting the following method: Brush over the edges of the holes to be mended with shellac—both inside and outside—and immediately apply the melted solder, which will adhere firmly.

To keep the neighbor's hens from scratching up your flowers, spread on the ground, close to the rows of clumps of plants, strips of heavy paper, through which, at close intervals, carpet tacks stones or pieces of brick on its edges to keep it from blowing away.

The very best way to keep violets fresh is not to put them in water, but to throw over them a handkerchief thoroughly wet, and set them in a draught. The best thing for cleaning pencil erasers is a piece of old plaster. Keep a small piece always handy, and when the rubber gets soiled a rub on the plaster makes it as clean as when new.

To keep iron sinks and iron kettles smooth and free from rust, never use soap in cleaning them. Wash them in the water in which potatoes have been boiled, using a well boiled potato to rub any spot which may have become rough, or rusted, afterward rinsing clean with very hot, clear water. By cleaning in this way, they will always be smooth and free from rust.

An excellent cleaner for guitars, violins, etc., is made of one-third each of linseed oil, turpentine and water. These shaken together in a bottle form an emulsion of cream. Rub the instrument with a cloth damped in the cream. Wipe dry and polish with a woolen cloth. Place pulverized pumice stone between the layers of a folded piece of soft muslin and stitch around the edge to keep the powder from spilling. Wipe lamp chimneys or window panes with this dry cloth and they will be clean and sparkling almost instantly. Enough powder will remain in the cloth to be used many times.

The housewife who wishes for a variety of jellies, especially where fruit is scarce, other than apples, can make a large quantity of apple jelly and when jellied, put into separate vessels on the fire and add extract of orange, pineapple, banana or lemon and she will be surprised to find what a delicate, natural flavor each kind has. Some drop in a few sweet geranium leaves and find it very satisfactory. This saves time, labor and experience, with perfectly satisfactory results.

SAFETY FOR CHILDREN.

Liquid medicines advertised to cure stomach and bowel disorders and summer complaints contain opiates and are dangerous. When a mother gives Baby's Own Tablets to her little ones she has the guarantee of a Government analyst that this medicine does not contain one particle of opiate or harmful drug. The prudent mother will appreciate that in Baby's Own Tablets there is absolute safety. An occasional dose to the well child will keep it well—and they promptly cure the minor ailments of childhood when they come unexpectedly. Mrs. G. Hamlin, St. Adolphe, Que., says: "I have used Baby's Own Tablets for colic and bowel troubles and find them safe and speedy in their cure." Sold by medicine dealers or by mail at 25 cents a box from the Dr. Williams' Medicine Co., Brockville, Ont. Keep the Tablets in the house.

Nagin: "But why don't you argue the matter out with your wife?" Mekton: "Hush! my wife has very positive ideas on that subject. The moment I opened my mouth my wife would put her foot down, and—" Nagin: "The idea; I should think you would choke to death."

VAALA DIAMOND DIGGERS

WHERE MEN WITH SMALL CAPITAL HUNT FOR GEMS.

Much Hard Work and Little Reward—Pits Dug in the River When Water is Low.

Away down in the extreme southwest corner of the Transvaal, in a district which until the opening of the Klerksdorp-Fourteen Streams Railway lay far out of the track of the ordinary traveler, there exists a curious little industry. The diamond diggers of the Vaal are found in a back-water of South African life. At long intervals the outer world hears of some exceptional success, but it knows nothing of the failures. The great financial schemers have no time for the men who poke about in the bed of a river to find a few stones.

The camp of the diggers makes a picturesque scene in the early morning. In the marvellously clear air and glorious sunshine of the beginnings of a South African day there is a certain promise of romance, writes a correspondent of the Pall Mall Gazette; a tinge of adventure brightens the most prosaic journey. The breadth of the Vaal between Christiana on the Transvaal bank, and Zoutpan's Drift on the Orange River shore, is always beautiful, but in the clear cut brilliance of early morning, as in the softer glow of the setting sun, there is

AN ADDED ATTRACTION.

The waters, though daily growing lower, so that the white post which marks the height of the flood time now stands three or four feet above the level of the stream sparkle in the sunshine; a few houses nestle among the trees, and away as far as the eye can see stretches the great plain, sun-yellowed and almost treeless, part of the expanse of apparently wasted land through which the Diamond Express now rushes for hour after hour. A silent, lonely land, striking on account of its immensity.

Here on the Vaal at 7 o'clock in the morning all is activity. The bronzed, taciturn ferryman laboriously rows over the heaviest loads of the day, his rough plank craft deep in the water. The river diggers who live in Christiana are crossing to the Orangia bank; those who dwell close to their work in the tented camp, which extends up steam for half a mile from the Drift, are taking a hasty breakfast before commencing on another day's gamble, which may leave them with a full purse or only an increased load of anxiety. For, after all, the diamond digger of the Vaal is a gambler, and no gambler ever worked harder for his gains.

Cross the placid water by the weir and inspect the little groups now starting work almost in the bed of the river. There are probably three or four hundred men digging in the mud and stones which lie beneath the reeds. A large proportion are white men, clad in mud-spattered clothes, with

BROWNE FACED AND ARMS.

They have excavated huge pits in the low ground left dry by the falling river; some are so close to the water that they have had to erect semi-circular dams to keep the stream from flooding the work. During the night two or three feet of water has risen in the diggings, and the first task is to bale out the pits. The more enterprising—or, rather, those with capital—have purchased California pumps, an innovation introduced by Mr. Hamilton, the biggest digger on the field, some months ago.

At first failure was predicted for the somewhat flimsy looking arrangements of wood and canvas and a throng of men came out to see their predictions verified; but it was a victory for science. The new fangled idea caught on, and half a dozen are in use to-day, for they empty a pit in an eighth of a time it would take a bench of boys with buckets. Many of the diggers, however, could not afford the outlay, and to-day you see the white man—who is supposed not to work in this happy land—standing knee deep in water and mud doing "nigger's work."

After the pits have been got fairly dry the mud and gravel are dug up and handed in buckets to the "baby." From this swinging sieve the finer gravel emerges, and this is again carefully washed; then comes the sorting, when the keen eye of the digger soon picks out any diamonds which have been brought up. But the stones so painfully looked for are few and far between, and often the men will plod on for days and even weeks without the slightest reward.

It is hard work as the sun grows hotter, and after a run of bad luck even the natural optimism of the river digger fades, and he thinks of throwing up his task; but luck has a strange way of coming.

AT THE LAST MOMENT.

That middle age digger over there—a man who employs a respectable sized gang of boys—was only recently on the verge of giving in. A run of blank weeks had eaten away his capital. His boys were unpaid. He could hardly force himself to remain on the bank and go through the endless washing, always finding nothing. At last he decided to "chuck it." Some of his gear was actually removed, when suddenly he found a stone which he sold for £120. The gear was put back, and the digger is still tempting fortune on the banks of the Vaal.

Over there is a Manchester man with his chum. The former is an educated man, formerly an accountant. They have no native labor, but do the whole

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AS IT IS GOOD

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TAMED BY KINDNESS.

How Wild Elephants Are Subdued In Ceylon Forests.

This is how elephants are hunted in Ceylon. The people begin by clearing an open space near a forest, part of which is strongly fenced in with trunks of trees, with open places for doors. Then the elephants are found, and, with blazing torches, rattling of noisy instruments, spears are driven toward the open doors.

At last, with a rush the great herd enters, the entrances are barred, and the poor giants of the wood find themselves hopelessly imprisoned. An elephant's rage is dreadful to witness, but the ingenuity of man has found a way of subduing it. One by one each prisoner is freed again, and tame elephants, remarkable for their sagacity, come up to him, stroke him with their trunks, and otherwise cajole him until they lead him on to a good strong tree. The natives creep up behind, and in a minute the elephant is made fast to a tree by his leg.

All the time this is going on the tame elephants are humoring their deluded victim, but as soon as he is secured they go away and leave him. Then the men bring him coconuts and leaves to eat, which, of course, he refuses, as he is again in a great passion and struggling to be free.

But hunger subdues even the fiercest, and at last his wild roaring ceases, and he eats. From that time the taming process is comparatively easy; again and again he is fed, as he requires it, by a kind hand; and the elephant, susceptible to kindness, becomes at last a docile servant of the man.

TOMMY'S MARCHING RATION.

What is the daily ration of a British soldier on the march? Very few, even among soldiers, could answer this question correctly off-hand. It consists, per man, of 1 pound of meat, 1½ pounds of bread or 1 pound of biscuits, 2 ounces sugar, ½ pound of fresh vegetables, with numerous more or less microscopic allowances of tea, sugar, and condiments, and the addition, on Viscount Wolsley's recommendation, of cheese, jam, and pickles where possible. When on the march each man carries one day's ordinary ration with the exception of meat, which is carried in the regimental cart transport. Each horse or transport animal also carries a day's complete forage. Three days' provisions for the men and three days' forage for the horses are carried by the commissariat. All these supplies are considered as reserves, and if they are drawn upon must be renewed from the advanced magazines which should contain as a minimum four days' complete supplies.

EATING ANTS FOR DESSERT.

Savages, we know, indulge in such luxuries as grubs and locusts, but for a civilized white man to finish up his dinner with a dish of raw ants seems too nasty to be credible. Yet in Mexico it is the custom. The ant eaten is called the honey-ant, and is perhaps as curious an insect as lives. With a tiny head and legs, it has a huge body as big as a large pea, and this is yellow and swollen with excellent honey. In each nest there are 300 or 400 of these honey-ants, which are attended by thousands of others. The honey-ants hang on to the roofs of the cells in the nest while the others feed them. They are, in fact, living storehouses of winter food. An observer says that if one of the honey-ants falls from his perch, a worker will go and pick him up and replace him. This feat is equivalent to a man walking up the face of a cliff carrying a large buffalo or cart-horse on his back.

PEARLS OF TRUTH.

Use no hurtful deceit. One to-day is worth two to-morrows. Do each day's duty as if it were the last.

They that won't be counselled can't be helped. "Expect trouble, you bring it," says the proverb.

Drive your business; let not your business drive you.

Lose no time; be always employed in something useful.

Speak not but what may benefit others or yourself.

If you want to keep your good looks, keep your good nature.

Keep your eyes wide open before marriage, half-shut afterwards.

Be not disturbed at trifles, or at accidents, common or unavoidable. Bury the past and make each day a starting-point towards a higher life. A man may, if he knows not how to save as he gets, keep his nose all his life to the grindstone, and die not worth a groat at last.

WHERE MEN OUTNUMBER WOMEN.

In Most Colonies the Men Outnumber the Women Considerably.

In Western Australia, taking the immigrant population, there are 86,000 males, and only 45,000 females. Queensland has 56 men to every 44 women, the Transvaal 55 men to every 45 women, and the Orange River Colony 54 men to every 46 women. These figures refer to whites.

Turning to marriage and to all races, the universality of marriage in India is strikingly brought out by the statistics. Of every 1,000 females aged fifteen and upwards, there are unmarried:

In Ireland 497
In Scotland 445
In England and Wales 395
In Western Australia 338
In India 45

The contrast is very striking, even when allowing for the earlier stage at which the natives of India marry.

One fact of interest is that Ireland is the country of old men and women. Out of every 1,000 of the population of that country there are 64 men and 63 women sixty-five years of age or upwards.

It hurts a pretty girl more to be ignored than it does an ugly girl to be reminded of her homeliness.

He: "She looks enough to eat!" She (severely): "Yes; plain food has its charms for some people."

SUPPORT

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