

About the House

PICKLES.

Enamelled Kettles should always be used in preference to brass or copper in making catsup and pickles, as the verdigris produced by the vinegar on these metals is extremely poisonous. For some pickles use cold vinegar, as in boiling most of the strength is lost by evaporation.

Pickles should never be put in glazed jars, as salt and vinegar penetrate the glaze and produce a poison. Glass and stone jars are preferable to any other; a small piece of alum in each jar will make the pickles firm and crisp. One tablespoonful of sugar to each quart of vinegar will be found a great improvement to all pickles.

Damson and Cherry Pickles.—To five pounds of fruit put three pounds sugar, one quart vinegar, four tablespoonfuls, or two ounces, cinnamon, one tablespoonful cloves, as much mace. Put the fruit in a jar. Boil the vinegar, sugar, and spices and pour them boiling hot on the fruit. Tie the spices loosely in muslin before boiling.

Ripe Peach Pickles.—Pare the peaches and drop in vinegar that has been boiled, with one teacupful sugar to one quart vinegar, and twelve cloves, a teaspoonful of whole allspice, and three large sticks of cinnamon. Always tie the spice in cheesecloth or muslin loosely before boiling.

Spanish Pickles.—Use one peck green tomatoes, four onions thinly sliced, one cup salt, one-half ounce cloves, one-half ounce allspice berries, one-half ounce peppercorns, one-half cup mustard seed, one pound brown sugar, four green peppers finely chopped, cider vinegar. Sprinkle alternate layers of tomatoes and onions with salt and let stand overnight. In the morning drain and put in a preserving kettle, adding remaining ingredients, using enough vinegar to cover all. Heat gradually to boiling point and boil about thirty minutes.

Jumbo Pickle.—Chop fine a head of cabbage, sprinkle with salt; let it remain thus for 12 hours; then mix 1 onion finely minced with the cabbage; drain through a colander; add a good quantity of pepper and celery seed. Put it in a jar and cover with vinegar. Ready for use in three days.

Chow-Chow.—Use two quarts small green tomatoes, twelve small cucumbers, three red peppers, one cauliflower, two bunches celery, one pint small onions, two quarts string beans, one-fourth pound mustard seed, two ounces turmeric, one-half ounce allspice, one-half ounce pepper, one-half ounce cloves, salt, one gallon vinegar; cut the vegetables in small pieces, cover with salt, let it stand twenty-four hours, and drain. Heat vinegar and spices to boiling point, add vegetables, and cook until soft.

APPLE DESSERTS.

Apple Charlotte.—Cut slices of wheat bread or rolls and having rubbed the bottom and sides of a basin with a bit of butter, line it with the sliced bread or rolls; put tart apples, cut them small and nearly fill the pan, straining bits of butter and sugar between the apples; grate a small nutmeg over; make as many slices of bread or rolls as will cover it, over which put a plate and a weight to keep the bread close upon the apples; bake two hours in a quick oven, then turn it out. Quarter of a pound of butter and half a pound of sugar to half a peck of tart apples.

Rich Baked Apple Pudding.—Half pound the pulp of apples, half loaf sugar, six ounces of butter, the rind of one lemon, six eggs, puff paste. Peel and core and cut the apples as for sauce; put them into a stewpan, with only just sufficient water to prevent them from burning, and let them stew until reduced to a pulp. Weigh the pulp, and to every half pound add sifted sugar, grated lemon peel, and six well beaten eggs. Beat these ingredients well together, then melt the butter, stir it to the other things, put a border of puff paste round the dish, and bake for more than half an hour. The butter should not be added until the pudding is ready for the oven.

Apple Sago Pudding.—One cup sago in a quart of tepid water, baked for one hour, six or eight apples, pared and cored, or quartered and steamed tender, and put in the pudding dish; boil and stir the sago until clear, adding water to make it thin, and pour it over the apples; this is good hot with butter and sugar, or cold with cream and sugar.

Baked Apple Dumplings.—Make in the same way, using a soft dough; place in a shallow pan, bake in a hot oven, and serve with cream and sugar, or place in a pan which is four or five inches deep (do not have the dumplings touch each

other); then pour in hot water, just leaving top of dumplings uncovered. To a pan of four or five dumplings add one teacup and a half a teacup of butter; take from half to three-quarters of an hour. If water cooks away too much add more. Serve dumplings on a platter and the liquid in sauceboat for dressing. Fresh or canned peaches can be made the same way.

CARE OF HONEY.

The average housekeeper puts honey in the cellar for safe keeping, about the worst place possible. Honey readily attracts moisture. In the cellar extracted honey will become thin, and in time may sour. With comb honey the case is still worse, for the appearance as well as the quality is changed. Instead of keeping honey in a place moist and cool, keep it dry and warm, even hot. It will not hurt to be in a temperature of even 100 degrees. Where salt will keep dry is a good place for honey. Few places are better than the kitchen cupboard. Up in a hot garret next to the roof is a good place, and if it has had enough hot days there through the summer it will stand the freezing winter; for under ordinary circumstances, freezing cracks the combs, and hastens granulation or candying.

If honey be kept for any length of time, especially during cold weather, it has a tendency to change from its original beautiful liquid transparency to a white semi-solid granulated condition, called by bee-keepers, granulated or candied. According to a recent bulletin of the Ontario Department of Agriculture, it sometimes becomes candied so solid that when in a barrel the head has to be taken off, and the honey removed by the spade. This candied condition is not to be taken as an evidence against its genuineness or purity, but the contrary; for the adulterated honeys are less likely to candy than those that are pure.

It is an easy matter to restore honey to its former condition. Simply keep it in hot water bath long enough, but not too hot. If heated above 160 degrees there is danger of spoiling the color and ruining the flavor. Honey contains the most delicate of all flavors, that of the flowers from which it is taken. A good way is to set the vessel containing the honey inside another vessel containing hot water, not allowing the bottom of the one to rest directly on the bottom of the other, put putting a bit of shingle or something of the kind between. Let it stand on the stove, but do not let it boil. It may take half a day or longer to melt the honey. If the honey is set directly on the reservoir of a cook stove it will be all right in a few days. In time it will again granulate.

HOUSEHOLD HINTS.

To ascertain if coffee contains chicory place a spoonful of the ground coffee gently on the surface of a glass of cold water. The pure coffee will float for some time and scarcely color the water; the chicory, if any be present, rapidly absorbs the water and sinks to the bottom, communicating a deep, reddish tint as it falls. Or a small spoonful of ground coffee may be placed in a small bottle of cold water and shaken for a moment; if the sample of coffee is pure it will rise to the surface and hardly tint the water, while if the coffee is adulterated with chicory, the latter will fall to the bottom and discolor the water as before. A similar coloring of the water will be produced, however, if the coffee is adulterated with burnt sugar.

Graniteware can be soldered 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 Brighten up a Carpet.—A carpet looks much cleaner and brighter if, just before sweeping, some salt is thrown upon it, or if, after it has been swept, it is wiped over with a cloth or sponge wrung out of clean salt water. This quite removes the dusty look which so soon gathers upon carpets, and will brighten the colors. A cupful of coarse salt to a basin of water is the right proportion.

To Clean Velvet.—Rub with a piece of the same material dipped in spirits of turpentine, turning the piece as it becomes soiled. Velvet, if it happens to get wet, should be shaken thoroughly only, never rubbed with a cloth.

BRITISH DIPLOMATIC VICTORY.

Reforms in Persia are Ascribed to the Influence of Britain.

No student of international politics, writes a well-informed correspondent, can fail to recognize in the sweeping reforms which have been established in Persia a great English diplomatic victory. There are also signs that this victory contains the inception of an Anglo-Russian agreement which will give Russia the southern outlet in Western Asia she so ardently craves and pressingly needs.

While Wilhelmstrasse and German agents were trying to patch up a peace between Turkey and Persia over their frontier dispute which should win the eternal gratitude of the Shah, and the Hamburg-American Line was deciding to inaugurate a monthly service of steamships between German ports and the Persian Gulf in order to take advantage of the expected expression of gratitude, Downing Street gained the ear of an important member of the Mushir family whose father happened to be Persian Minister at St. Petersburg. Mushir-ed-Dowleh had evidently been overlooked by the German agents, who had reposed their hopes in the seemingly congenial behavior of Muzaffar-ed-din him-

self. The latter, however, showed signs of brain trouble about the middle of July—at any rate, he denied himself to the minions from Wilhelmstrasse, and Mushir-ed-Dowleh suddenly became an important man. He had two strings to his bow, both of which he revealed to the invalid Shah. One was that he had information from his father to the effect that the Russian Government would view as a friendly act any attempt on the part of Persia to pave the way toward a mutual agreement of Russian and British interests in that country. The second string was the theory that a British loan might be secured if only the English people could look upon Persia as a modern, trustworthy country which paid its debts.

In order to make these strings more effective Mushir-ed-Dowleh, while still retaining the portfolio of Foreign Affairs, was made Grand Vizier. As Grand Vizier he has presented and carried through a programme of political and financial reforms which were so far beyond the expectations of the Shah that only his desire to be accounted the friend of Russia and his greed for English gold kept him from dismissing the enterprising and reforming Mushir-ed-Dowleh.

Cable despatches from Teheran have announced the establishment of a National Assembly in Persia, while in London private telegrams have advised that Persia is about to negotiate a loan with Great Britain with the approval and support of Russia. In the present circumstances the tireless efforts of Wilhelmstrasse to prevent Turkey and Persia from coming to blows and the enterprise of the Hamburg-American Line in the Persian Gulf appear to be dwarfed into insignificance.

A MOTHER'S STORY.

She Tells How Dr. Williams' Pink Pills Saved Her Daughter.

Anaemia is the doctors' name for bloodlessness. It is an ailment that affects almost every girl in her teens. Womanhood makes new demands upon her blood supply that she cannot meet. Month after month her strength, her very life, are being drained away. No food and no care can do her any good. No common medicine can save her. She needs new blood. New blood is the one thing—the only thing—that can make a healthy woman of her. Dr. Williams' Pink Pills actually make new blood. That is why they never fail to cure anaemia. That is how they save from an early grave scores of young girls whose health and strength depend upon their blood supply. Mrs. Anson Clark, Arden, Ont., says:—"Dr. Williams' Pink Pills have been a great blessing in my family as two of my daughters have used them with marked success. When my eldest daughter was about seventeen she began to fail in health. Her blood seemed to have turned to water. She was troubled with headaches and dizziness; the least exertion would cause her heart to palpitate violently and she could not walk up stairs without stopping to rest. She doctored for upwards of a year, and the doctor said she did not have as much blood in her body as an ordinarily healthy person would have in one arm. The doctor's treatment did not do her a particle of good. She seemed slowly fading away. Then she became afflicted with salt rheum and her hands were almost raw. About this time a neighbor advised the use of Dr. Williams' Pink Pills and she began taking them. After using the pills for a few weeks we could see an improvement, her appetite began to improve and a trace of color came to her cheeks. She continued taking the pills until she had used thirteen boxes when she was as well and strong as ever, every trace of both the anaemia and salt rheum had disappeared and she has since enjoyed the best of health. Later on my youngest daughter, aged fifteen, began to lose her health, but thanks to our experience with Dr. Williams' Pink Pills we knew where to look for a cure and after using four boxes of pills she was all right again. I have also used the pills myself for nervous troubles with complete success."

Rich red blood is the secret of health—Dr. Williams' Pink Pills is the secret of rich red blood. They actually make rich red blood, that is why they cure anaemia, headaches and backaches, indigestion, nervous prostration, heart palpitation, neuralgia, rheumatism, sciatica, St. Vitus Dance and the ailments that make the lives of so many women and growing girls miserable. 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.

PERSONAL NOTES.

Gossip About Some Prominent People on the World's Stage.

The Czarina of Russia is fond of swimming, and when staying at the St. Petersburg Winter Palace indulges in the recreation in a splendid bath of white marble.

The Shah of Persia is supposed never to be off Persian soil. As a matter of fact he never is, though he does travel. To his boots there is a false sole; between the false and the real a portion of the holy earth of Persia is packed. He thus strictly obeys the law.

A good story is told of little Princess Mary of Wales. It was said that one of her aunts, wishing to test her knowledge when she was beginning to talk fluently, pointed to her feet, and asked what she called them. "Ven I has shoes on vey is feet," was the answer. "Ven vey is bare vey is Tribbles."

One of the proudest treasures of King Alfonso's nurse is a gold ring in which

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HIGHEST AWARD ST. LOUIS, 1904.

is set the first tooth shed by her Royal charge. It bears the inscription, "My looth to my nurse, Alfonso XIII."—in making this presentation His Majesty followed a custom which has prevailed in the Spanish Royal family for centuries.

The prettiest hand in the world belongs to Madlle. Marie de Castellane, member of the famous French family of that name, and one of the reigning beauties of Paris. The countess, who gets her title through the dethroned Royal family, long ago dropped the family crest and went upon the stage, where she is known by another name.

Edward Grieg, the great Norwegian composer, when only six years old learned the piano and the theory of music from his mother. At nine he composed some variations on a German melody, but he was told to stick to his lessons. As a boy he thought of being a painter, but at fifteen it was decided that he should go to Leipzig to study music thoroughly, as he showed such a decided gift.

Sir John Madden, Chief Justice and Lieutenant-Governor of Victoria, who is now enjoying the first holiday of his life in London, is a native of Cork who has spent fifty years in Melbourne. He was the first student of the Melbourne University, of which he is now Chancellor, to gain the degree of LL.D. As Dr. Madden he soon became a leader at the Melbourne Bar, a brilliant advocate, M.P., and Minister of Justice. He was also an accomplished athlete and amateur boxer.

Marshal von Wrangel is one of the most autocratic officers of the German army. On one occasion he noticed that a young cavalry lieutenant was wearing a pair of spurs that were not of the regulation pattern. The Field-Marshal promptly gave him twenty-four hours' arrest. The lieutenant, who belonged to the self-sufficient school of officers, took it upon him to point out that the Field-Marshal was wearing just such a pair of spurs. "Good, my son," was the reply; "you can just do twenty-four hours extra for my shortcomings."

The Earl of Egmont had a fairly adventurous career before he succeeded to the family honors in 1897, for he served for twenty years, before the mast, on vessels trading to the East, and has been, among other things, a member of the London Fire Brigade. He has no children by his marriage to a lady of South Carolina family, and his heir is his brother, who has, like himself, been a sailor, and has also served in the Natal Mounted Police. Cowdray Park, the once magnificent family seat in Sussex, was purchased by the sixth earl some sixty years ago.

General Weyler is the most popular soldier in the Spanish army, where his real ability and passion for efficiency are appreciated by officers and private alike. When a lieutenant-colonel in a crack regiment General Weyler wooed and won a humble peasant girl of rare beauty, who, like himself, was a native of the Balearic Islands. He invited his brother officers to the wedding ceremony at the conclusion of which he committed the bride to the care of the abbess of a neighboring convent. There she remained until she had received an education befitting her new position in life.

STILL UNINSURED.

Experience of Mr. Bromley With a Life Insurance Man.

A life-insurance agent named Gunn was in town the other day, and while there he heard that old Bromley had no insurance upon his life, so Gunn concluded to drop in and see him. Bromley had no acquaintance with Gunn, and when the latter entered the office he introduced himself by saying:—"Mr. Bromley, I've called to see if I could take your life."

"Wh-wh-what d'you say?" exclaimed Bromley, in some alarm.

"I say that I've come round to take your life. My name is Gunn. As soon as I heard you were unprotected, that you had nothing on your life, I thought I would just run in and settle the thing with you at once."

Then Bromley got up and went to the other side of the table, and said to himself:—"By George, it's a lunatic who has broken out of the asylum. He'll kill me if I halloo or run. I must humor him."

Then Gunn, fumbling in his pocket after his mortality tables, followed Bromley around the room and said to him:—"You can choose your own plan, you know. It's immaterial to me. Some like one and some like another. It's a matter of taste. Which one do you prefer?"

"I'd rather not die at all," said Bromley, in despair.

"But you've got to die, of course," said Gunn; "that's a thing there's no choice about. All I can do is to make death easy for you; to make you feel happy as you go off. Now, which plan will you take?"

"Couldn't you postpone it till to-mor-

row, so as to give me time to think?"

"No; I prefer to take you on the spot. I might as well do it now as at any other time. You have a wife and children?"

"Yes; I think you ought to have some consideration for them, and let me off."

"Well, that's a curious kind of argument," said Gunn. "When I take you, your family will be perfectly protected, of course, and not otherwise."

"But why do you want to murder me?"

"Murder you? Murder you? Who in thunder's talking about murdering you?"

"Why, didn't you say—"

"I called to get you to take out a life-insurance policy in our company, and—"

"Oh, you did did you?" said Bromley, suddenly becoming fierce. "Well, I ain't a-going to do it, and I want you to skip out of this office, or I'll brain you with the poker. Come, now, skip!"

Then Mr. Gunn withdrew without issuing a policy, and Bromley is still uninsured.

MYSTERY OF THE SEA.

Swedish Scientists Investigate Phenomena of Dead Water.

One of the most curious marine phenomena known to seamen is that called by Norwegian sailors "dead water," which, without any visible cause, makes a vessel lose her speed and refuse to answer her helm. The sailor's only definite knowledge of its origin, says the Scotsman, is that it exists solely where there is a surface layer of fresh water resting upon the salt waters of the sea. Several explanations have been advanced by the captains of ships of the effect of dead water, the commonest of which is that the two water layers move in different directions. The true explanation, however, was recently found by Swedish investigators. At least so it would seem from what follows.

The experiment carried out was an exceedingly pretty one. A large plate-glass tank was first mounted on a wooden frame. The tank was then filled to a certain depth with salt water, and a layer of fresh water was carefully poured on to the surface, so that two separate water layers were obtained. The salt water was blackened with liquid Chinese ink before the water layers were prepared, and in this way the different layers were made clearly visible. A boat model was then towed along the tank, and a silhouette of the waves produced was obtained by placing a white screen at a short distance behind the tank. The waves were also photographed by flashlight, and the results showed conclusively that waves actually were set up at the boundary line between the two liquids.

Further experiments were made to verify the sudden loss of speed due to dead water. The boat model was drawn across the tank, and the towing string suddenly slackened when the boat was about half way across. In cases where the tank contained salt water only the boat stopped gradually, moving some boat lengths after the towing string had been slackened. When the tank contained a layer of fresh water resting on salt water, on the other hand, the boat slackened speed quite suddenly, and moved only a very short distance. These experiments, carried out on a small scale, prove conclusively that the difficulties encountered within a dead-water zone are really due to the resistance experienced by the vessel in generating invisible waves at the fresh water-salt water boundary; although in some particular cases the influence of under currents must also, doubtless, be taken into account.

LOWEST BIRTH-RATE ON RECORD

The lowest birth-rate in any first quarter of a year since civil registration was established was recorded during the first three months of the present year, according to the quarterly return of marriages, births, and deaths in England and Wales. The actual number of births during this period was 237,396, in the proportion of 27.9 annually per 1,000 of the population. In the ten preceding first quarters the mean rate was 29.2. While the birth-rate has fallen so heavily, it is a remarkable fact that, owing to an even greater decline in the death-rate, the natural increase of population in England and Wales during the quarter was 96,934, as compared with 96,758, 7,166, and 89,740 in the first quarters of 1903, 1904, and 1905 respectively.

THE PESSIMIST.

"It was a sad fate."
"What was a sad fate?"
"Young Brewster's."
"What's happened to Brewster?"
"Married."

Mother's Ear

A WORD IN MOTHER'S EAR! WHEN NURSING AN INFANT, AND IN THE MONTHS THAT COME BEFORE THAT TIME.

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