

About the House

JELLIES.

Fruit Jelly.—The fruit should be placed in a jar and the jar set in a stewpan of warm water, covered, and allowed to boil until the fruit is broken. Take a strong jelly bag and press the fruit, a little at a time, turning out the skins each time. Allow two pounds of sugar to one pound of juice; set on the stove to boil again. Many good cooks heat the sugar by placing in the oven and stirring now and then to prevent burning. When the juice begins to boil—watch that it does not boil over twenty-five minutes—add the heated sugar. Stir well and just bring to a boil; remove directly from the stove. Dip the vessel to contain it in hot water and set them upon a dishcloth wrung out of warm water, pouring the boiling liquid into them. Cover in the usual way.

Quince Jelly.—Ripe quinces, allowing one pint of water to each pound of fruit, three-fourths pound of sugar to every pound of juice. Prepare the quinces and put them in water in the above proportions. Simmer gently till the juice becomes colored, but only pale. Strain the juice through a jelly bag, but do not press the fruit; allow it to drain itself. Put the strained juice in a preserving pan and boil twenty minutes, then stir in the sugar in the above proportions and stir over the fire for twenty minutes, taking off the scum, and pour into glasses to set.

Raspberry Jelly.—Ripe, carefully picked raspberries. Allow three-fourths pound of powdered sugar to every pound of fruit. Boil the raspberries for ten minutes, strain and weigh the juice, and add the sugar in the above proportions, and boil for fifteen or twenty minutes. Skim and stir well.

Rhubarb Jelly.—Soak two ounces of gelatin in a pint of water with one-half pound best lump sugar. Well wash and slice about two and one-half pounds of rhubarb of a nice bright green color, put it in a stewpan to boil with a quart of water. Leave it to get thoroughly stewed, but not long enough to let the juice get thick. Strain the latter and add one and one-half pints of it to the dissolved gelatin, with the whites and shells of three eggs. Whisk it all quickly on the fire, pass it through the jelly bag, and pour it into a mould and leave it to set.

Orange and Tapioca Jelly.—Soak six tablespoonfuls of tapioca for three hours in two cupsful of salted water. Set it in hot water and boil, adding four tablespoonfuls of sugar and a little boiling water if too thick. When like custard add juice of one orange. Cover the bottom of the mold with sliced oranges, and when the jelly is cool pour it over the fruit.

Apple Jelly.—Allow three-fourths pound of sugar to each pound of juice. Peel, core, and quarter the apples and throw them into cold water as they are done. Boil them till tender, then strain the juice from them through a fine sieve and afterward through a jelly bag. If necessary pass it through twice, as the juice should be quite clear. Boil up the juice, add the sugar, stir till melted, and boil for another ten minutes. Add the strained juice of a lemon to every one and one-half pound of juice just before it is finished.

NEW WAYS FOR OLD DRINKS.

Coffee as in Cuba: Put three pints of sweet, rich milk into the brightest of new coffee pots and let it come to a boil. Put in a teaspoonful of ground coffee and boil five minutes. Strain off and serve.

Chocolate as in Spain: The Spaniard's usual breakfast is a cup, as small as an after-dinner cup, of chocolate, a small roll, and a roll-shaped piece of sweet, white substance like the outside of a meringue. The nourishment is in the cup of chocolate, which is so thick that it is eaten instead of sipped from a spoon. To the one cup goes an ounce of sweetened and cinnamon flavored chocolate melted over the fire, with just enough water to stir it smooth.

French Punch: Pour into a saucepan one quart of California claret, one-quarter pound of sugar, a stick of cinnamon, and the strained juice of two lemons and three oranges. Let it come to the boiling point. Pour into a hot pitcher, add a couple of slices each of orange and lemon cut into tiny pieces; dip a large bunch of dampened mint into powdered sugar and stick in the top of the pitcher, so that the punch will pour through it. A glass pitcher is more attractive if gradually heated.

English Tea: Use English breakfast tea and if it is of the best every day quality, say \$1 a pound, allow a heaping teaspoonful for each cup. This tea, as in no other cases, is either allowed to boil for just a minute, or is steeped eight or ten minutes. Its color is a bright brown, almost like coffee, and it is never made light like Oolong or Japan teas. Full rich cream is used in it, though skim milk is used for teas with more delicate aroma.

PANCAKES.

Mix a quarter of a pound of flour in a basin with a quarter of a teaspoonful of salt. Make a hole in the middle of the flour, and break in one raw egg; first ascertain it is good. Put about two tablespoonfuls of milk on the egg and stir in smoothly with a wooden spoon. When this is as thick as thick cream,

add more milk till all the flour is mixed in with about a quarter of a pint of milk. Then beat well for five minutes. Now add the remains of half a pint of milk and let this batter stand two hours. When ready to fry, strain it into a jug. Melt three ounces of lard in a little saucepan and pour enough of it to make a thin film of fat over a small frying-pan. When this fat begins to smoke pour in enough batter to thinly cover the bottom of the pan. Let this set over the fire, shake it gently, to be sure it is not sticking, peep underneath, and if a good brown, toss it over to the other side. This requires courage and a little practice. When this side is also brown slip it out of the pan on to a piece of paper dusted over with caster sugar. Squeeze over it a little lemon juice and a little dredge of caster sugar. Roll up lightly, and put on a hot dish in a hot place while you make the others.

USEFUL HINTS.

Keep honey in a warm, dry place. Moisture is fatal to its keeping qualities, making the contents of the cells thin and watery.

Spirits of camphor rubbed lightly on the gums will allay inflammation.

Greasy baths may be made perfectly clean by lightly scouring with a wet flannel dipped in common salt.

Pieces, stu good, can be cut from worn carpets, which, joined together, will make rugs for servants' rooms, etc. Wallpapers can be cleaned with dough almost better than bread, which sometimes roughens the surface.

If a baby gets a knife in its hand, do not attempt to draw it away, but hold up something else likely to attract it, and it will drop the knife.

To Clean Gilding.—Remove all dust with a soft brush, then wash the gilding lightly and rapidly with warm water in which an onion or two has been boiled. Dry by rubbing lightly with soft cloths. Iron rust can be removed by salt mixed with a little lemon juice.

Mud stains may be removed from tan leather boots and shoes by rubbing them with slices of raw potatoes. When dry polish with cream or paste in the usual way.

To stop bleeding from the lungs, take a teaspoonful of table salt and swallow it dry. Keep perfectly quiet, in a recumbent position, until a physician arrives.

To drink a half-pint of hot milk or hot water will have the effect of producing sleep in eight cases out of ten. When ironing, if the iron is rough and sticks and is difficult to work, sprinkle a little salt on the ironing board and rub the iron up and down upon it. It will speedily make the iron smooth again, and prevent its sticking.

Do not set earthen dishes in a hot oven or upon the stove. It cracks the glazing and renders them unfit for use. The smell of such dishes is very disagreeable, and cases of poisoning have been traced to their use.

Before making a silk cushion iron the silk on the wrong side with an iron that has been well rubbed with wax. This will form a kind of thin varnish on the material, and prevent the down r feathers used for stuffing working through after a time, as they often do.

TEETHING TIME.

Every mother dreads that period in her baby's life known as teething time. The little gums are swollen, inflamed and tender; the child suffers greatly, and is so cross and irritable that the whole household is on edge. All this is changed in homes where Baby's Own Tablets are used. This medicine allays the inflammation, softens the swollen, tender gums, brings the teeth through painlessly. In proof Mrs. W. C. McCay, Denbigh, Ont., says: "I have found Baby's Own Tablets a splendid medicine at teething time. My baby was very sick at that time, was cross, restless and had no appetite. After giving her the Tablets there was a marked improvement, and in the course of a few days she was not like the same child. The Tablets are just the medicine to help little ones over the trying teething time." You can get Baby's Own Tablets from any druggist or by mail at 25 cents a box by writing The Dr. Williams' Medicine Co., Brockville, Ont.

LOVE'S SWEET DREAM.

The wind swept a cloud of dust about them as they turned the corner of the street.

"Did you get any dust in your eyes, darling?" he asked, fondly, holding her closely to him, as though to keep the too eager wind away.

"Yes," she murmured, searching for her handkerchief.

"Which eye, dearest?"

"The right one, love. Did you get anything in yours?" she asked anxiously, seeing his handkerchief appear.

"Yes, darling."

"Which eye, dearest?"

"The right one, love."

"How sweet! she exclaimed, with a glad light glowing in her well eye. "Do you suppose, dearest heart, that it could have been part of the same piece of dust that got in our eyes, darling?"

"I hope it was," he said, beaming with one eye and wiping the other.

"Wouldn't it be sweet, dear?"

"Wouldn't it, love?"

And the wind howled round the corner as though it was in pain, and from the house three doors below a dentist's sign fell into the street.

Patience: "When I was young I had at least fifty offers for my hand." Practice: "Those were what you might call your palmy days. I suppose?"

OUT FOR THE SUPREMACY

FIGHT OF STEAMSHIP LINES FOR BLUE RIBBON OF THE OCEAN.

Vessel Must be Gigantic, Indeed, and Well Equipped to Outclass Present Service.

Yet another bid for the blue ribbon of the Atlantic! Hardly has the colossal Cunarder Lusitania left the slips than the Hamburg-American line announces its determination to take up the challenge for supremacy. Not satisfied with their mammoth Amerika and Kaiserin Auguste Victoria, the Germans are to build a vessel which will exceed in size and speed the Lusitania, at the present the fastest, largest, and heaviest steamship in the world, says the London Express.

The Lusitania and Mauritania, sister ships, each have a gross tonnage of 33,200, as against the Kaiserin's 25,000. The next Hamburg-American must, therefore, very greatly exceed the Kaiserin in size and weight. She must be over 787 feet long and 88 feet broad. Her speed will have to be over 25 knots, her horsepower above 800,000, and she must carry at least 3,200 passengers and 800 crew.

A quarter of a century ago an expert in the Engineers declared an ocean speed of 25 miles an hour an impossibility. But the Lusitania will steam 29½ miles, and the forthcoming Hamburg-American well over 30. Another quarter of a century and ocean speed may have increased another 50 per cent.

AMAZING FORECASTS.

Later experts have made amazing forecasts. In the last third of a century the tonnage of Atlantic liners increased fivefold; if, therefore, their capacity were to increase in like ratio during the next third of a century, the largest steamer in the year 1940 would be nearly 70,000 tons. Her corresponding dimensions would be: Length, 1,000 feet; breadth, extreme, at upper deck, 120 feet; depth, 75 feet. The Lusitania's length is 787 feet, breadth 88 feet, depth 60 feet.

This, however, is merely the modest prognostication of a practical shipbuilder. H. G. Wells, dreamer and romancer, might picture whole cities afloat by 1939.

We are told that the next Hamburg-American will go one better in the matter of luxury as well as size. She is to be equipped with Turkish baths, and a swimming tank for the use of passengers.

But she will have to be a very wonderful creation indeed if she is to excel existing liners in luxury of accommodation. Shipowners vie eagerly with each other in providing accessories to passengers' comfort, as a survey of their recent announcements will show.

Handsomely fitted gymnasias are the latest allurements. The Hamburg-Americans have them, of course, so have the R.M.S.P. Aragon and the North German liner Prinz Eitel Friedrich. The gym on the last-named is 25 feet long, 21 feet wide and fifteen feet high. It contains machines for rowing, swimming and cycling, and Swedish electrical health machines.

A PLAYGROUND FOR CHILDREN

is a feature of the C.P.R. company's Empress of Ireland. An imitation beach composed of Clyde sand is constructed on the upper deck and here juvenile passengers may shovel and build sand castles all day long. The vessel also has a nursery, well stocked with toys.

Ocean libraries have not been too well stocked heretofore and the companies are beginning to give better consideration to this department. The Cunard line has just undertaken to provide passengers with first-rate service of books, the volumes being renewed after each voyage in order to include the newest and most important works of the day.

The catering system is being revised in a somewhat remarkable way. On the newest Hamburg-Americans meals are now served a la carte. Passengers may take tickets to include the customary dining-saloon meals, or they may book with the liberality of using the restaurant when and as they please.

The Amerika's a la carte restaurant is on the sixth deck, and its accommodations 120 persons. This is in addition to the main dining-room, where 400 persons may take the usual table d'hôte service. The Kaiserin's a la carte restaurant, adapted for 140 people, is the largest afloat.

Bathing facilities on Atlantic liners have been considerably improved of late. The Kaiserin has well-furnished suites of apartments connecting with private bath and toilet-rooms, while many single rooms have their own baths. The Amerika has luxurious electric and hydropathic baths, attended by professional masseurs. On the Carmania even the steerage has its own needle and shower baths.

A GREAT NOVELTY.

aboard the Kaiserin is the palm-court and garden, a delightful lounge where afternoon tea is served and where the surroundings all tend to realize the atmosphere of a palmarium in a London hotel.

The invention of wireless telegraphy is revolutionizing the amenities of ocean travel. A Marconi installation of the most up-to-date type is a feature of the Amerika and the Cunard boats publish a "Marconi daily newspaper." Liners converse with each other by wireless many miles apart in mid-Atlantic, and keep in touch with the shore from Liverpool to Sandy Hook, receiving daily all the current news from both shores. Thus the fear of disaster is lessened, for

Universally Acknowledged

to be superior to the finest Japan grown.

"SALADA"

CEYLON GREEN TEA

Get a Trial Packet to-day.

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

assistance may be summoned from considerable distances, while the facilities for social and business intercourse are immeasurably increased.

Electricity, indeed, has worked wonders in the development of the ocean greyhound. Lifeboats are now raised and lowered by electric-power; electric motors heave the sounding line, hoist the passenger lifts, and drive all the auxiliary machinery in the stokeholds, bakery, galley, pantry and refrigerating-rooms. Electricity lights and ventilates the ship, works the searchlights and signaling apparatus, conveys stores, rails and baggage and closes the watertight doors, while even the siren is subject to its control.

And the decorative setting of all these luxuries is superb. Smokerooms and drawing-rooms are garnished and upholstered like West End mansions; famous artists have designed and executed the mural adornments; the magnificent sitting and sleeping-rooms, music-rooms and saloons are furnished with Louis XV suites, Sheraton couches and tapestried walls. There is \$10,000,000 worth of comfort and splendor on nearly every liner afloat. And the Hamburg-American liner, envious of the Lusitania, has promised to "go one better" than all this!

PERSONAL POINTERS.

Interesting Gossip About Some Prominent People.

Blind barristers are rare. One has just been admitted to practice in Sydney, Australia, in the person of Mr. Neville Gilbert M'William, who had taken the degrees of B. A. and B. L. with special distinction.

Count Tolstoi neither drinks, smokes, nor eats meat. It is his boast that he does not possess a single article he could possibly dispense with; and he has even refused to receive a bicycle as a present, on the ground that it was a luxury. His recreations are chess and lawn-tennis, at both of which he became an expert.

Miss Sophie Harris, the well-known opera singer, tells this story of an Australian experience: "One night, just as I went up to top B, there was a breathless silence, and grating through it there came a raucous juvenile voice from the gods: 'My hye, wouldn't she be a stunner to 'awk bananas?' I simply had to laugh, and the top B came down with a run."

Sir Charles Wyndham, the eminent English actor, was intended by his father for the ministry, and was sent to a Moravian school in Germany for that purpose. He was brought up rather strictly at the school, and was taught among other important things, the advantages of early rising, for the boys had to be at their lessons long before most English schoolboys leave their beds. He practised as a doctor before going on the stage.

Lord Charles Beresford is a staunch teetotaler. "I am now sixty years old," he said, recently, "and since I have entirely given up wine, spirits, and beer I find I can do as much work, or more, physically and mentally, than I could do when I was thirty. I am always well; always cheery; laugh at the downs of life equally with the ups; and always feel fit and in condition. If only some of the young men would try going without liquor for three months, I do not believe they would think liquor at all necessary again."

Mr. Whitelaw Reid, the American ambassador at the Court of St. James, is generally known to have risen to his present rank from a leader-writer on the New York Tribune. But he began life in a much humbler grade. He was born in a little town in Ohio, the son of a Scottish farmer of Covenanter stock. He learned his Greek in New York sitting on a fence, his mentor being a kinsman, Dr. Hugh M'Millan. Then he went from the farm to the University, became a school teacher, and afterwards a country editor. A correspondent in the Civil War for a Cincinnati paper, he migrated to the New York Tribune, when it was under the guidance of Horace Greeley, whom he eventually succeeded, later becoming proprietor.

The Earl of Aylesford succeeded to the title on the death of his brother in Texas in 1885. The late Lord Aylesford, with two of his younger brothers, the Hons. Daniel and Clement Finch, bought a ranch near Big Springs, and lived the free and easy life of the West for some years. His extravagance and escapades still serve as stories for the "old-timers" out there. He had hunted in nearly every big-game country in the world, and had a wonderful collection of furs, skins, and heads, unfortunately destroyed when his ranch house was burnt. He died when he was thirty-six, and his brothers also died when they were a little over thirty. The present Lord Aylesford is an excellent sportsman, being an exceptionally good shot and, as he omes the Lord Warden of the Woodmen of Arden, an accomplished archer.

CANCER DISCOVERIES.

The Question of Heredity May Soon be Solved.

There is the happy possibility of the mystery of the terrible disease of cancer being solved at no very remote date.

This was hinted at when the results of the experiments made during the year by the Imperial Cancer Research Fund were described at the annual meeting in London, England, by Dr. Bashford, the general superintendent of the fund's laboratory. He dealt chiefly with the results of the inoculation of 100,000 mice.

The scientists, he said are now able to reproduce at will in mice all the features of spontaneous cancer, and to protect healthy mice from all the consequences of inoculating them with experimental cancer. "This having been achieved it is not too much to hope that the further development of the experimental study of cancer will yield results having a direct bearing on the nature and treatment of the disease," added Dr. Bashford.

After repeated failures during thirty years the fund have been able to obtain offspring from mice suffering naturally from the disease, and in the near future it may be in consequence be possible to conclude whether cancer in man is or is not hereditary.

Sixty per cent of the "spontaneous" cancers which Dr. Bashford referred to had been got to grow in mice previously healthy, and in the view of the scientists this points to the conclusion that all malignant growths are transplantable.

The "protection" experiments were so successful that, whereas of 100 ordinary mice ninety developed tumors after inoculation, none of the protected animals developed the disease.

At the same time Dr. Bashford added a note of warning in case the results might give rise to exaggerated expectations.

It was not yet possible, he said, to arrest the progress of experimental tumors, much less to effect the cure of the disease occurring naturally.

Sir William Church, in moving the adoption of the report, said that radium had not given satisfactory results.

Lord Strathcona presided at the meeting, and the Prince of Wales, the president of the Fund, was represented by Sir Arthur Biggs.

DUST HEAP CURE.

New Health Resort for Fashionable London Women.

The prospect of daintily dressed damsels asking a policeman to direct them to the nearest dust heap is unfolded by Mr. Hugh Colin Smith (ex-governor of the Bank of England), who declared at the quarterly meeting of the Bermondsey Municipal Association that sorting dust heaps was a healthy occupation.

He went further than this, and drew a picture of the time 100 years ago when all the great physicians used to prescribe for the fashionable women who suffered from weak lungs a course of visits to the dust heaps of London, to stand over them and breathe in their fragrance, because the gases emitted from decaying vegetable matter strengthened the chest.

Mr. Hugh Colin Smith is unfortunately unable to give his authority for the "dust heap" cure.

"I read it somewhere, but I cannot recall the name of the book," Mr. Smith told a London Express representative recently. "I am convinced, however, that the women sorters of dust heaps are an extremely healthy lot."

A medical man who was consulted on the dust heap cure contented himself with a few brief remarks.

"The accumulation of refuse," he said, "means the accumulation of dangerous germs, and dust is the worst thing for the lungs. Happily, the physicians of to-day are not what they were 100 years ago."

Hump Back

SCOTT'S EMULSION won't make a hump back straight, neither will it make a short leg long, but it feeds soft bone and heals diseased bone and is among the few genuine means of recovery in rickets and bone consumption.

Send for free sample.

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