About the House

DOMESTIC RECIPES.

Vegetable Cutlets. — Delightful vegetable cutlets are made in this way. Mash six large hot boiled potatoes, adding butter, seasoning, and enough hot milk to slightly moisten. Chop fine one onion and fry golden brown in a tablespoonful of butter. Boil and chop fine new carrots and white turnips to make one heaping cupful of each, add these and the onion to the potato, season very highly with salt and pepper, add a tablespoonful of chopped parsley and mould into small cutlets. Dip each in slightly beaten egg, roll in fine bread crumbs, and fry golden brown in deep, smoking hot fat.

Stuffed Egg Plant.—To stuff wipe large egg plant and boil in salted water for fifteen minutes, then drain and cool. Cut each in half lengthwise and scoop out the centres, leaving the sides almost an inch thick. Chop the centres fine, mix with an equal quantity of crumbled bread soaked for three minutes in a little milk, then pressed quite dry, one onion chopped and lightly fried in a little dripping and a high seasoning. The addition of a small amount of chopped cooked ham adds to the tastiness. Heap the shells with the mixture, cover with buttered crumbs, and brown in a hot oven.

Brown Buttered Eggs.—Put two tablespoonfuls of butter in a small saucepan and cook slowly until it is dark brown, then drop in quickly two tablespoonfuls of tarragon vinegar, cook for a moment and take from the fire. Divide between four shirred egg cups and add to each a quarter of a teaspoonful of chopped parsley; break a raw egg carefully in each, place in a hot oven, and bake until the whites are set. A variation on this recipe is to poach the eggs separately, trim the whites with a cutter, and slip them into the cups in which the sauce has been kept hot.

Chocolate Pudding.—Grate a quarter of a pound of plain chocolate, and mix it with a quarter of a pint of milk, and cook gently till smooth. Beat together a quarter of a pound of caster sugar and three ounces of butter till of the consistency of whipped cream; then add beaten yolks of two eggs and six ounces of bread crumbs. Also mix the milk and chocolate and a few drops of vanilla. Beat up whites of eggs with a tiny pinch of salt, place all in greased basins, cover with greased paper, and stand for one hour. Serve with sweet sauce

Fish Salad. — Ingredients required: Cold cooked fish, salad of lettuce and tomato two yolks of eggs, two tablespoonfuls of salad oil, one tablespoonful of vinegar, pepper and salt, and sugar. Take the fish, skin it, and remove the bones, and cut in neat slices. Arange a nice salad on a dish, with slices of fish on the top. Beat the yolks of two eggs in a basin with a wooden spoon, and gradually add the vinegar; stir one way only, as the oil is slowly added. Season with salt, pepper and sugar. Coat each piece of fish with this sauce just before sending it to table, and garnish the dish with slices of tomato and hard-boiled eggs.

Apple Cake.—Place a thin layer of short pastry on a round baking tin, pinch up the edges with the fingers, so as to make a little ledge round the cake. Peel and cut in two some large apples, carefully take out the core, and slice them, then arrange in circles round the pastry, one slice overlapping the other. Sprinkle with ground cinnamon and sugar, and bake for three-quarters of an hour in a steady oven. When cold divide into pieces, sift more sugar over, and serve.

Pickled Beetroots.—There are some precautions needed in the keeping of pickles that may not be usually considered. They must not freeze, or they will be spoiled; they should always be in stone crocks or glass, never in glazed jars or tins of any sort; they must be kept cool, and especially must the cupboard be entirely free of dampness where pickles are stored. If grease of any kind has been in a jar or bottle pickles will spoil if put in the same receptacle. Among the most attractive vegetables used for sour pickles is the beet. Care should be taken in preparing them for boiling to not prick the outer skin, or the beautiful red is lost in cooking. Select them of uniform size, wash and boil about an hour and a half; drain and cool; peel and slice half an inch thick. Measure vinegar to cover, and add two ounces of allspice and the same of whole peppers to each gallon and boil for five minutes. When cold pour over the sliced beets and cover. They will be ready for use in a week.

TEN MINUTE SOUPS.

Puree of Celery. — Chop fine a little celery, tops and all, and place over the fire in a kettle containing one pint of boiling water; let this stew for a few minutes until the celery flavors the water; then strain, and add the liquid to one quart of milk that has been boiled and thickened with two tablespoonfuls of flour and one of butter. Season with salt, pepper and celery salt, and serve with saltines. Celery extract may be made to flavor this soup if no fresh celery is at hand.

Cream of Spinach Soup.—Chop fine some cold-boiled spinach, place two gills of cream in a saucepan and add a pint of milk; thicken with a tablespoonful of flour added to half as much butter, and then season with white pepper and a dash of grated nutmeg. Stir in enough of the chopped spinach to color the soup a light green; let it boil up, strain and then serve, adding salt and butter the last thing.

Tomato Cream Soup.—Place a cup of tomatoes over the fire to heat, adding a pinch of soda and a little water. When heated through, strain carefully to remove every seed, and add to one pint of boiling milk that has been thickened slightly with flour and butter rubbed together till smooth. Boil up once, and season with salt and paprika; serve with croutons.

Cream of Peanut Soup.—Add half a pint of peanut butter to one quart of boiling milk, season with a bay leaf, a little salt, celery salt, or extract, and one tablespoonful of grated onion. Cook for six minutes in a double-boiler, and then thicken with one tablesponful of flour or cornstarch, moistened in a little cold milk. Cook until smooth, strain through a fine sieve and serve at once with croutons made of entire wheat bread

Soup Soubise. — Left over creamed onions can be chopped fine and added to one pint of boiling milk; the cream gravy should thicken the soup sufficiently, but more flour may be added if necessary. Boil all together then strain, season and serve with saltines. A little onion juice may be added if the flavor of onions is not quite pronounced.

USEFUL HINTS.

A few drops of paregoric in water will exterminate all the ants on the premises. Put it into a shallow dish, and the ants will fall into it.

Prunes are greatly improved by being cooked in a little cider.

To restore discolored brass make a paste of vinegar and salt, and rub it on the stains. Then polish with a dry piece of flannel.

See that the skin of potatoes rubs off easily when buying these; if not, they have been dug some days, and will not be as good a flavor as if freshly dug.

Yellow stains left on white cloth by sewing machine oil can be removed by rubbing the spots with a cloth wet with ammonia before washing with soap.

Moisten a little prepared chalk with cold water, to which a few drops of ammonia have been added. Smear over the silver, brush off when dry, and polish with a soft chamois leather.

FIFTY CENTS

IN some conditions the gain from the use of Scott's Emulsion is very rapid. For this reason we put up a fifty-cent size, which is enough for an ordinary cough or cold or useful as a trial for babies and children. In other conditions the gain is slower—health cannot be built up in a day. In such cases Scott's Emulsion must be taken as nourishment; a food rather than a medicine. It's a food for tired and weak digestions.

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WHEAT MOTOR TIRES.

Inventor Discovers Substitute for Rubber Made From Cereals.

A new substitute for rubber has been found, and if the claims of a Middlesex (England) inventor proves to be well founded, we shall some day see motor cars and bicycles with tires made of wheat, golf balls that once were kernels of maize, pavements of barley, and linoleum that might have been rye bread.

Patent office records show that some 300 inventions of substitutes for rubber have been filed, not one of which has attained success.

The new claimant is Mr. William Thredfall Carr, of Wembley. He purposes to make artificial rubber from cereals. It is said that a syndicate of capitalists interested in the manufacturing have offered him $1,250,000 for his patent rights.

The invention of artificial rubber was prophesied at the recent meeting of the British Association, and the industrial world has been eager for it ever since the motor car and bicycle trades threatened to exhaust the supply of the natural article.

Mr. Carr's substitute is obtained by treating any cereal with phyalin, a well-known chemical substance that acts in solution as a ferment, turning the starchy matter in grain into dextrose. Another chemical is used in the process to check fermentation at any desired stage. This makes it possible to produce the artificial rubber in several different strengths.

The inventor proposes to make the substance in six grades, from a liquid solution suitable for waterproofing to a hardness suitable for golf balls, in which form it is said to possess the lightness of cork and the toughness of chilled steel. In other trades it will be serviceable for tires, tubes, linoleum work, and slabs and sheets for block pavements.

Mr. Carr intends to visit Canada and other grain-producing countries for the purpose of arranging for supplies of cereals in quantities sufficient to cope with the operations contemplated. When he was asked if his invention might not have the effect of increasing the price of food, he replied:—

"There is no danger. The new linoleum will be a reserve food supply. In the event of a famine it can be boiled and reconverted into food."

SAVED BABY'S LIFE.

There are thousands of mothers throughout Canada who have no hesitation in saying that the good health enjoyed by their little ones is entirely due to the judicious use of Baby's Own Tablets. And there are many mothers who do not hesitate to say that at critical periods the Tablets have saved a baby life. Mrs. Wm. Fortin, St. Genevieve, Que., says: "I feel sure that Baby's Own Tablets saved my baby's life. When I first began giving them to him he was so badly constipated that the bowels could only be moved by injection, and he suffered terribly. After the first day I saw a marked change, and in less than a week the trouble was entirely removed, and he has since enjoyed the best of health." You can get Baby's Own Tablets from your druggist or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

CHARGED BY ANGRY ELEPHANT.

A Hunter's Adventure with a Wounded Pachyderin in a Malayan Forest.

I took steady aim at the last vertebra at the nape of its neck, expecting the bullet to smash its backbone and perhaps to rake into its brain, writes G. Maxwell in the Temple Bar, describing an elephant hunt in the Malay peninsula. I fired and all was still.

Peering under the smoke of my ten bore, I saw the animal lying motionless. I waited a few seconds, and then looked around toward the two Malays. The week before, shooting in the Kunantan valley, I had killed a fine tusker elephant with a single bullet in the brain. This made two consecutive elephants with two consecutive bullets, and the second of them was this famous Blat elephant. Trying to conceal my emotion, I beckoned to the men to come up, saying that the animal was dead. But "dead" had scarcely crossed my lips when there was a rending of the rattans, and before I could move the elephant was charging straight at me.

A second before it had been lying on the ground with all four feet stretched out, and with, I believed, a bullet in its brain. An elephant cannot spring to his feet, and a tame animal generally takes some time to rise. The suddenness of this charge may, therefore, appear exaggerated. I can only say that I was standing within a few yards of the animal and was not aware of any interval of time between its lying silent on the ground and its charging me. I saw the green rattans tearing asunder to right and to left away from an enormous brown head—a trunk tightly coiled up and a pair of huge gleaming tusks. It was all high up in the air, and right above me—imminent as a wave that curls before it breaks. With my second barrel I fired into the centre of the enormous brown chest, the head being so high and so close that it was covered by the tightly coiled trunk, and then with an empty rifle I turned and ran down the track up which we had come. The elephant was only a few yards behind me, and I ran for life.

Before I had gone more than fifteen or twenty yards I tripped and fell heavily to the ground, my rifle being flung from my hand. Death seemed certain and I could only hope that it would be painless. But to my intense surprise the elephant had not followed me. Looking over my shoulder I saw it standing under the great dead tree from underneath which I had fired both shots. I picked myself up and, not daring to wait to get my rifle, which had been thrown into a thicket by my fall, raced down the path again and hid behind the first convenient tree. From this point of comparative safety I saw the elephant still standing under the dead tree. It was fumbling dizzily with its trunk in the heavy smoke of the black powder—fumbling to find me. The blood was pouring from the wound in its chest in great throbbing jets, and the bright green undergrowth was drenched with heavy red.

After a few seconds the great brute began to scream with rage and pain. How it screamed! As the numbness caused by the shock of the first bullet wore off the pain of the wound and of the second bullet in its chest drove it to frenzied madness. It trampled over the ground, which was already besmeared with its blood, and with trunk outstretched and ears thrust forward turned in every direction for its assailant.

After a time—it may have been only a few minutes, but it seemed like hours—weakened by the loss of blood and convinced perhaps of the futility of its search, it moved slowly away.

Long afterward it was found dead.

"It is a great comfort to have a child about the house," said the man of domestic tastes. "Yes," answered the unfeeling wretch, "when company comes that you don't care for, you can make the child recite."

You cant judge every woman by her looks, because appearances may be bought at most druggists.

ITS SUPERIORITY

Over Japan Teas is so pronounced that tea critics have nothing but praise for it on a teapot infusion.

"SALADA"

CEYLON GREEN TEA.

Every leaf is uncolored, undoctored and of virgin purity.

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

GERMANY'S NAVAL IDEA.

Increase in Navy Made Necessary by Her Dependence upon Imports.

A German Government official of high standing, has been giving a correspondent of the Pall Mall Gazette some explanation of the necessities driving German policy along the road to international collision.

One-third of Germany's raw food stuffs, he says, comes from abroad, one-fourth of the people is fed on imported cereals, and 75 per cent. of her foreign trade is sea-borne. It is our recognition of the utter dependence of German industry and even the vitality of the body politic upon the volume of our imports, which has revolutionized German policy and forced upon us the construction of a great navy; the second impulse being the acquirement of colonies, and the desire to expand across the seas on economic-political lines.

He looks to a future with a Russian Empire barring German goods, self-sufficient American continent, and a self-contained British Empire on Mr. Chamberlain's lines. In spite of Radical and Socialist fanatics, Germany, he says, means to be able to exercise, where necessary, the force upon which the ultimate success of commercial policy is dependent. He claimed the necessity of the establishment of a central European customs union, with the Rhine under Germany's protection and the Adriatic manned by her marines.

WHITE BEAR MINE.

Favorable and encouraging reports continue to arrive concerning work on the White Bear mine at Rossland. The Rossland Miner has the following:

"The development of the several new ore shoots found on the 850-foot level and elsewhere in the White Bear, continues with flattering results. Eighty tons of first-class ore and 40 tons of concentrates were shipped to the smelter during the week. This was taken out in the course of the development."

Hardup—"I'll never go to that restaurant again. The last time I was there a man got my overcoat, and left his in its place." Welloff—"But the proprietor wasn't to blame, was he?" "No; but I might meet the other man."

People have time to stop and listen to the story of your success, but they are in an awful hurry when you attempt to explain why you failed.

Investors, Act Quickly

We have associated our name with **White Bear Mining Shares**, and to our established clientele desire to say that we give it the strongest possible endorsement. Firm in our belief that **White Bear** is rapidly reaching a position that will culminate in another **Le Roi** success. It has all the evidences NOW. Located and forming part of the group containing **Le Roi**, War Eagle and Centre Star at Rossland, B.C. Shipments already made (in process of development only) **have netted $10 a ton after paying all costs of freight, smelter charges, etc.** Reports reaching us regularly are highly satisfactory, and we confidently expect to see another repetition of the **Le Roi** wonder.

THINK OF IT! THINK OF IT!

And particularly note the location of **White Bear. In a group of mining properties paying regular dividends of 10 per cent.**

CANADIANS WAKE UP!

To the immense possibilities of **White Bear**, before it passes under foreign control. Act, and act promptly, if you would benefit by this, which we consider the greatest opportunity that has been placed before you for **some time.**

DO YOU REALIZE IT?

$100	Invested in the Le Roi is now worth	$20,000
$500	" " " " "	100,000
$1,000	" " " " "	200,000

You have magnificent possibilities in **White Bear.** Shares in a developed mine, producing under the most favorable conditions, actually selling at prospect figures. To those who have already taken advantage of this offering we want to extend our congratulations. To those who up to the present have not seen fit to do so, **we want to reiterate what we have already said,** and assure them that our confidence in this property is unbounded.

You Can Secure White Bear Now at About 10 Cents a Share

Take our advice and do not delay an hour!

INVEST $500.00 (Not Speculate) IN WHITE BEAR

As a beginning in a remarkably attractive offering.

We have buyers and sellers for

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