

About the House

SOME DAINY DISHES.

Cheese crisps made as follows are very popular: Take very thin plain biscuits spread with grated cheese worked into a paste with butter, and make very hot in the oven.

Baked Apple Drink.—Bake half a dozen good sized apples without peeling, place in a large jug and pour over two quarts of boiling water while the apples are still hot. Cover all till cold, then sweeten to taste. Add a squeeze of lemon juice, and serve.

For Camomile Tea.—Put one ounce of camomile flowers in a quart of boiling water, and let it infuse on the hob for about twenty minutes, then strain. For a dose, take a claret-glassful. Hot, it acts as an emetic, and cold, as a tonic.

Priest Pudding.—Take two eggs, their weight in butter and sugar, the weight of three in flour, add three tablespoonfuls of any preserve, and a pinch of carbonate of soda. Beat the yolks and whites of the eggs separately, pour into a greased mould, and steam for two hours. Turn out to serve, and sift caster sugar over.

Coffee Sodawater.—Make some very strong coffee, letting it stand till perfectly clear, and pouring it off carefully. Add enough condensed milk to sweeten, and at the last moment add sodawater to taste. Half a pound of coffee will be necessary for one pint and a half of boiling water. Ice this drink if possible.

Excellent ham sandwiches are made as follows: To a teacupful of finely chopped ham allow half an ounce of butter, a teaspoonful of chopped parsley, a teaspoonful of made mustard, and a good pinch of allspice. Mix thoroughly, heat all slowly in the oven, and press into pots.

Tapioca and apples are a good pudding course. Take a small cupful of tapioca, cover it with cold water, and soak in warm water on the stove till it appears starchy. Then add one quart of boiling water, a teaspoonful of flavoring, and sugar to taste. Line the bottom of a pie-dish with peeled and cored apples, pour the prepared tapioca over the fruit, and bake till quite done. Serve hot or cold with custard.

Sugar Icing.—Into the stiffly beaten whites of three eggs stir one pound and a half of the best icing sugar, the juice of half a lemon, and flavoring of rose water. Beat it till smooth. Dip a knife into cold water, spread part of the sugar evenly over the cake, dry before the fire for a few minutes, color the remainder of the sugar with carmine, and decorate the cake. Dry the icing on the stove or in a cool oven, but avoid heating it, or it will slip off the cake.

A Savory Liver Dish.—Cut about a pound of very fresh calf's liver into thin slices, and wipe it with a damp cloth. Grease a pie-dish, put a layer at the bottom of it, scatter salt and pepper over it, an onion finely chopped, and a few bread-crumbs, some slices of par-boiled potatoes, a couple of rashers of bacon, and on them some chopped parsley. Continue the layers till all the liver is used, and let the last layer be of potatoes. Pour a little gravy into the pie, bake for three-quarters of an hour, and serve very hot.

Make faggots as follows: Wash and dry as much pig's fry as you require, and put in a saucepan with just enough water to cover it; add three or four onions, some sage, and allow all to simmer for ten minutes. Take out the meat and cut it in slices, chop the onions and sage together; season all highly with pepper and salt. Cut the caul into convenient sized pieces, put two heaped tablespoonfuls of mince on each, fold over safely, tie with string, place on a baking tin, and cook in a moderate oven. Make some nice gravy to serve with the faggots.

Mushroom Souffle.—Boil some mushrooms in milk, the quantity to vary with the size of the souffle basin. Make a cream sauce with flour, milk, cream and butter. Add the mushrooms, which have been chopped in dice. Beat up the yolks of two eggs (for three persons), add pepper, salt, and a squeeze of lemon juice. Put into the souffle basin. Whisk the whites of the eggs to a snow, lightly stir in, and steam for three-quarters of an hour. Serve with a table napkin round the basin, and sprinkle chopped parsley on the top of the souffle.

Orange Ginger Bread.—Heat together in a sauce-pan seven eighths of a pound of butter. When warm enough to blend thoroughly add three-eighths of a pound of brown sugar, a quarter of a pound of candied orange peel cut fine, a pound and an eighth of flour. Work well together and put away in a cool place overnight. Roll out thin on a floured board, cut in circles or small squares, and lay an inch apart in greased tins. Mix the yolk of an egg with half a cupful of milk and brush over the top of each piece with it. Bake in a moderate oven and as soon as taken out wash again with the egg mixture.

Confection Cake.—One-third cake chocolate, one-half cup butter, one cup of sour milk or cream, two eggs, two and one-half cupfuls of flour, a small half teaspoon of baking soda, stirred into one-half cupful of warm water, in which is also dissolved two cupfuls of grated maple sugar. Cream the butter, add the unseparated eggs, add the chocolate melted over a pan of hot water, the flour to which has been added a teaspoonful of baking powder, and the maple sugar and soda. Bake in layers. Icing.—Put one pound of marshmal-

lows in a double boiler with a little water, add a large cupful of mixed nut meats chopped, some chipped crystallized fruits, and add enough orange juice to spread. Cover the outside with plain boiled icing.

HOUSEHOLD HINTS.

An oyster shell is the best thing with which to rid a kettle of fur.

Mud-stains may be removed from cloth by rubbing with raw potato.

Hot water should never be used to remove onion juice, as it causes it to set.

A lump of camphor laid away with metal trimmings will ensure their remaining untarnished.

To revive artificial flowers hold them over the steam arising from boiling water for a minute or two.

Enamelled saucepans can be kept scrupulously clean by rubbing with salt moistened with vinegar.

Water-bottles and decanters may easily be cleaned by putting into them rice and vinegar and shaking well.

Mahogany polish is made with half a cupful each of turpentine, linseed-oil, alcohol and vinegar.

Hairbrushes should be washed in lukewarm water in which borax, soda, or ammonia has been dissolved.

A small piece of Brussels carpet, sprinkled with powdered brick or emery powder, will clean knives quickly and thoroughly.

To renew velvet hold the wrong side of it over the steam of a kettle of boiling water. This will gradually cause the pile to rise.

Before polishing furniture, rub over with a cloth which has been dipped in hot water and wrung out. The furniture cream will then produce a better polish, and will not so readily mark.

A delicious sauce to serve with boiled rice is made from a pint of tomatoes stewed and strained, then thickened with two tablespoonfuls of flour and two tablespoonfuls of butter. Season with salt, pepper, and chopped parsley.

When washing silk heat should be avoided, the soapsuds being nearly cold. The "ironing" should consist in pressing under weights, and not with hot irons. The instant a hot iron is put upon silk all its original stiffness vanishes forever.

Gold paint can be satisfactorily made by mixing half an ounce of good quality gold-bronze with one and a quarter ounces of Japan gold-size. If necessary, thin with turps. Clean the article to be gilded, and paint thin and evenly with a soft brush.

Gold chains, brooches and other jewelry can be thoroughly cleaned by scrubbing lightly with an old nailbrush dipped in a lather of warm soap and water. Rinse well, then lay the articles while wet in a bag of boxwood sawdust. Shake gently, then rub dry with a cloth. Bran is sometimes used instead of sawdust, but it does not answer the purpose so effectually.

Floor polish is made by cutting two ounces of beeswax and half an ounce of white wax into a pint of turpentine, and let stand for twenty-four hours. Then dissolve half an ounce of white Castile soap in half a cup of boiling water. When it is dissolved pour into the turpentine mixture, mix thoroughly, and apply to the floor with a flannel cloth, rubbing vigorously.

Old and neglected pewter often has its surface badly corroded. The removal of this in oxidation must be gradual and patient. Prepare a bath of soda crystals of borax as hot as the hands will bear; place the pewter in it, and scrub with a hard nail-brush and plenty of soap. Then, when dry, scour the surface with a woolen pad dipped in metal polish and petroleum. Again wash well in soap and warm water, and bring up the final polish with whiting and water. Never revert to emery-cloth or sandpaper, or, in fact, any severe treatment.

EATING CAUSED AGONY

HEALTH RESTORED BY BILEANS.

Mrs. J. Whitfield, of Swan Lake, says: "Bileans have done me a wonderful amount of good. I can hardly describe how bad I felt before I took them. I could not eat but that it caused pain. There was a constant sensation of tightness in my side, and my liver was entirely out of order. I could not sleep at nights, suffered also from kidney trouble, and was altogether rundown. I had been ailing in this way for years, and it is gratifying to find that Bileans were equal to my case."

Bileans have been called "a woman's medicine" because of their exceptional fitness for the various ailments peculiar to the sex, as well as for liver disorders and stomach ailments generally. Unlike most liver and stomach medicines, Bileans contain no bismuth, mercury or any mineral whatever. They are purely vegetable.

Bileans are absolutely unequalled for female ailments and irregularities, constipation, piles, anaemia, debility, rheumatism, blood impurities, etc. They tone up the system and enable it to throw off colds and chills, strengthen girls just emerging into womanhood, and speedily restore energy and strength to those who are rundown. Of all druggists at 50c. a box, or post free from the Bilean Co., Toronto, on receipt of price. 6 boxes for \$2.50.



An Irish philosopher says it is a wise man who marries his second wife first.

MAKES REAL DIAMONDS.

Parisian Chemist Counterfeits in the Crucible Nature's Processes.

When the De Beers mines in South Africa are exhausted—according to the management, in about eleven years—and other sources of natural diamonds are also used up, diamond lovers will still be able to indulge in the purchase of real gems artificially produced. These have nothing in common with the familiar artificial diamonds. They are produced by a mechanical process which reproduces as nearly as possible the conditions under which diamonds are crystallized in the bowels of the earth.

Prof. Moissan, the eminent Paris chemist, has been explaining his method of making real diamonds in his laboratory. He takes absolutely pure iron, freed from sulphur, silicon and phosphorus, and packs it in a carbon crucible with pure charcoal obtained from sugar. This is heated in an electric furnace, the invention of which alone make possible the production of the pure gem.

The furnace heats the crucible above 7,000 degrees Fahrenheit, at which temperature the iron melts like wax and saturates itself into carbon. The crucible is then lifted out and plunged into cold water. The sudden cooling solidifies the outer skin, while the iron in the centre is still liquid.

The process of solidification exerts a tremendous pressure on this central mass and the result is that the carbon which was soaked up by the molten iron is squeezed out again like water from a sponge and crystallizes into diamonds.

CHAPPED HANDS.

ZAM-BUK THE HEALER.

At this season chapped hands, chilblains, rough, red skin, and other effects of the cold are very common; and Zam-Buk, the homely healer, is in great demand.

Miss E. Brown, of Markham, says: "I certainly think Zam-Buk the finest balm in the world. I used it for chapped hands, and it made them as smooth and soft as a baby's hand. My uncle has also tried it and found it wonderful!"

Mrs. M. A. Doyle, of Wickson Avenue, Toronto, says: "My son used Zam-Buk in the first place for chapped hands and cold-sores. He found it so good that we now always keep a supply in the house, and use it for cuts, bruises, burns, etc. It is wonderful how soon ease comes after Zam-Buk is applied to a sore or injury!"

Not only for chapped hands, cold-sores, chilblains, etc., but for cuts, bruises, ulcers, running sores, blood-poisoning, festering wounds, abscesses, pimples and eruptions, etc., Zam-Buk is a cure. It also eases the pain and smarting of piles, and stops the bleeding. It will close old wounds and sores which have defied all other treatment. Rubbed well in over the parts affected it cures rheumatism, neuralgia, sciatica; it eases tightness and aching chest in cases of colds and chills.



The magic Healer can be obtained of all druggists at 50c. a box, or post free from the Zam-Buk Co., Toronto, upon receipt of price. 6 boxes for \$2.50.

A NATIONAL ARMY.

What Great Britain Needs is an Armed People.

Speaking a short time ago in London, England, before the City Liberal Club, Major Seley, M. P., laid down the proposition that reductions in the regular infantry of the line, whether popular or unpopular, are absolutely essential. The progress of civilization and the specialization of industry have made it more and more difficult for any man to find employment who has not learnt a trade, with the result that an appalling proportion of the vagrants and inmates of workhouses are ex-army men. About half of the vagrants in Ireland, on the authority of a Royal Commission, are ex-soldiers, more than a thousand, exclusive of militiamen, having been admitted to the workhouses last January.

When one reflects on the nature of the special danger to health, apart from the difficulty of learning a trade, which must beset the foreign service soldier, it is neither more nor less than a scandal that provision should not be made for him. To set things right will cost money, and as in the near future more money must be spent on each man, it is necessary no less for the welfare of the soldier than for the well-being of the empire that there should be a reduction of the line. Still another reason for this is that attention must be centred more upon those parts of the army which it takes longest to make, notably artillery and cavalry, and these are far more costly than the infantry arm.

The Major had no hesitation in saying that the true path to pursue was to aim at creating gradually by building up out of existing materials a national army, complete in all arms, on the voluntary principle, and on a home defence basis—an army of men who remained civilians and engaged in civilian pursuits, while still finding time to learn and organize to defend their country's liberties. There should be two armies, but only two, a small foreign service army and the armed people.

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CEYLON GREEN TEA.

Has such a fine flavor that you will use it always after a trial.

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

WHEN CHILDREN SEE JOKE

THE SENSE OF HUMOR IS VARIED BY AGE.

Professor Relates Experiences Before Association for Study of Childhood.

"The funniest thing I ever saw was a black negro eating a water melon." "The funniest thing I ever heard was about a man running. Some one asked him why he was running, and he said he was going to get home before he got tired."

These are two of many instances of child humor that Prof. Earle Barnes related recently to the British Association for the Study of Childhood. He was talking about the various phases of humor in children, and gave an explanation of humor.

"We are all in the world to grow, develop and advance. That necessitates regular, organized work," he said. "But the continuity of work makes us tired, and that has to be corrected by bringing new centres of activity into play."

FUNNIEST THING.

"If in the middle of organized work our minds are switched off to something that is not organized activity, we feel refreshed, and nature rewards the flushing out of our activities into new areas of feeling, with a sense of mirth, which we call humor."

"For instance, if we watch a man driving a calf down a lane, that is organized work, and if we continue watching it we feel tired. But if the calf suddenly upsets the man in a puddle, that is not work; it is disorganized activity. It causes a flush of new activity in the mind, and nature says, 'Well done; glad to have those new activities.' That's humor."

The professor gave many samples of child humor selected from 2,700 answers written by children to the question, "What is the most laughable thing you have ever seen or heard?"

"I read a story where a man mixed sawdust with the food he gave his chickens, for an experiment," wrote a boy. "After a while the hen hatched four eggs. Three turned out chickens with wooden legs, and the fourth was a woodpecker."

BRINGS DOWN HOUSE.

Another told a story of a man who bet another £2 he could not drink a gallon of beer. "Wait a bit and I'll tell you whether I'll take the bet," said the man. He went away and on returning took the bet and drank the gallon. "I didn't think you could do it," said the man who offered the bet. "Nor did I," said the other, "until I had been down to Bill's saloon and tried it."

"The humor first enjoyed by the child is purely physical," he said. "You take up a year-old infant, shake him gently, rub your nose in his pinafore and cry 'boo.' That's the joke that always brings down the house."

VAUDEVILLE HUMOR.

The next stage of development was the appreciation of curious combinations of words. One child wrote that the funniest thing it ever heard was "Peter, Peter, punket Peter." It meant nothing, but the jingle of the words tickled the child's mind. A little girl wrote that the funniest thing she ever saw was a drunken man who could hardly stand up.

"Displaced things form the staple of

the humor of children from eight to twelve years of age, and they are the ordinary standard of the London music hall joke," the professor said, amid laughter. A man played a solo on a saucepan, wore a bonnet for a hat, or dressed as a tramp when he should be dressed as a gentleman, and the music hall audience declared it to be a terrific joke.

"The ordinary humor of the music hall is that of eight or twelve years of age," said the professor, at which his audience laughed and said, "Hear, hear."

SOMETHING ENTIRELY NEW.

Plan of the Pacific Coast Securities Company Absolutely Safe.

The old idea of "nothing new under the sun" is completely put to flight by the Pacific Coast Securities Company of Portland, Oregon, in handling the stock of the Sea Island Copper Company. This Company, whose officers are business men of many years' experience have perfected a plan whereby the investor's money is under his own control and he does not take the stock until earnings and accrued dividends are satisfactory. A new booklet, "Something to Set You Thinking," has just been issued for free distribution, and it is valuable to anyone contemplating investment in corporate enterprises.

LEARN TO LAUGH.

You've a laugh concealed about you; Why not give it freedom now? If the world were left without you It could get along somehow; But no matter, why be dismal Or a brother to despair? Though your woes may seem abysmal, You've a hidden smile somewhere.

Why go sneering or complaining; Does your sadness help at all? Is it good to sit back draining Out the wormwood and the gall? Is there profit in declining To give up the frown you wear, That you go around repining And exhibiting despair?

Every laugh that rings out purely Makes the world a better place; You've a smile about you, surely, Why not wear it on your face? Why go hoarding up your gladness When each sound of sinless mirth Helps to clear away the sadness That should have no place on earth?

Can it truly be said of any other book than Webster's International Dictionary that it is—The Standard of the Federal and State Courts? The Standard of the Government Printing Office? The Basis of nearly all the Schoolbooks in the country? Indorsed by every State School Superintendent? Universally recommended by College Presidents and Educators? Adhered to as a Standard by over 99 per cent. of the Newspapers? Reliable, Indispensable, Complete, Scientific, Practical, Popular, The Safe Guide for a Professional Man, Business Man, Teacher and Student? Should you not own such a book? Look elsewhere for advertisement in this paper.

"You see that mountain over there, well, two or three days ago a young lady and gentleman went out for a walk on this side you see now; they went up higher and higher, and—never came back again." "Dear me! What became of the unhappy pair?" "They went down on the other side."

Don't neglect your cough.

Statistics show that in New York City alone over 200 people die every week from consumption.

And most of these consumptives might be living now if they had not neglected the warning cough.

You know how quickly Scott's Emulsion enables you to throw off a cough or cold.



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