

About the House

BREAD PUDDING.

In the preparation of bread puddings the housekeeper should remember that, while bread in some form is used as the foundation, the other ingredients such as milk, cream, butter, eggs, and spices must be added with a generous hand; for in this alone lies the difference between the insipid, watery bread pudding, studded with a few lonesome currants, and the delicious cabinet pudding, which is considered the acme of delicacy.

Ginger Bread Pudding.—Upon two cupsfuls of crumbled bread crumbs pour sufficient hot syrup drained from a pint of preserved Canton ginger to moisten, thoroughly beating with a wooden spoon to a paste; then add one well beaten egg, the yolk and white beaten separately, a tablespoon of grated nutmeg, two tablespoonfuls of powdered macaroons, and half a cupful of the ginger cut in dice. Turn at once into an ornamental pudding mold that has been buttered and steam for two hours; at serving time unfold on a hot platter and serve with a hot, foamy sauce.

Chocolate Bread Pudding.—To a quart of boiling milk add one pint of grated bread, beating well before adding the other ingredients. Then stir in one small cupful of sugar, three eggs, and two squares of unsweetened chocolate, flavoring with a scant half teaspoonful of salt, one teaspoonful of vanilla extract, and a little ground cinnamon; pour into small custard cups and bake. Set in a panful of hot water for thirty-five minutes in a moderate oven; allow them to cool, and then place directly on the ice until ready to serve, turning them out on individual dessert plates, resting on a lace paper doily. Garnish with a star of sweetened whipped cream.

Fruit Bread Pudding.—Moisten a loaf of stale graham bread, finely grated, with a cupful of hot molasses, adding half a cupful of melted butter, a teaspoonful of powdered cinnamon, half a teaspoonful each of powdered allspice and grated nutmeg, half a cupful of brown sugar, and a salt-spoonful of ground cloves. Mix thoroughly and then stir in a teaspoonful of baking soda, dissolved in a scant teacupful of sour cream, with sufficient flour to form a stiff batter, adding by degrees half a cupful of seeded raisins, two tablespoonfuls of currants, a quarter of a pound of shredded citron, and two ounces of candied orange peel. Pour into a large round pan and bake for forty-five minutes in a moderate oven; serve with a hard sauce, flavored as desired.

Cocoanut Pudding.—To two cupfuls of freshly grated breadcrumbs add a cupful of flour, a cupful of desiccated cocoanut, a teaspoonful of orange juice, a few drops of lemon juice, half a cupful of confectioner's sugar, and three eggs, the yolks and whites beaten separately. Turn into a buttered pudding mold and steam for an hour and a half, serving unmolded and garnished with squares of bright tinted jelly.

NOVEL DESSERTS.

French Gingerbread.—Blanch and chop fine a quarter of a pound of sweet almonds. Add a quarter of a teaspoonful of grated nutmeg, the same amount of aniseed, half a cupful of sugar, and half a pound of strained honey. Mix well together, then add the flour, four cupfuls, and knead the mixture thoroughly for thirty minutes. Work into a ball, cover with a napkin and set aside for twenty-four hours. Roll out in a thin sheet, cut into fancy shapes, and bake in a moderate oven. When cool glaze with a glaze à l'œuf.

Cherry Cake.—Pour hot water over a pound of candied cherries, let stand a moment, drain, dry in a cloth, and set in the oven opening to become dry. Take half a pound of crustless bread slices in as much milk as they will absorb. Add four beaten eggs, four tablespoonfuls of sugar, four of warm butter, a quarter of a pound of boiled and grated chestnuts, a dusting of cinnamon. When these ingredients are mixed well add the cherries. Pour into a buttered shallow pan, brush the top generously with butter, strew with sugar and cinnamon, and bake slowly in a moderate oven. This is delicious served with chocolate.

Prince de Conde Cake.—Roll half a pound of puff paste, well chilled, into a strip eighteen inches long by three wide and one-eighth of an inch in thickness. Cut into six pieces and moisten the surfaces with beaten egg, fold each piece in triangular shape, place on a baking sheet, and bake for thirty-five minutes. When cool make an incision in each with the thickest part of the larding needle and fill the cake interior with almond paste, using a pastry bag and tube for the purpose. Almond paste—Peel and crush a quarter of a pound

of blanched sweet almonds, place in a bowl, add five ounces of sugar, the white of an egg, a flavoring of rum if desired, and of anise. Stir until a smooth paste is obtained.

Berlingots Croquants.—Beat together until thick and smooth three-quarters of a pound of sugar and five eggs. Add three-quarters of a pound of flour, stirring it in by the spoonful. Then add one-quarter of a pound of butter beaten to a cream, a pinch of salt, and the juice of a lemon. Bake on a buttered baking sheet, placing the paste with a tiny spoon, that the croquants when baked will be no larger than macaroons. When removed from the oven put together in pairs with chocolate icing.

CRYING BABIES.

Babies do not cry for the fun of it, nor is it always because they are hungry as so many young mothers think. Nine times out of ten baby's cry indicates that his little stomach is out of order. Mothers will find instant relief for their suffering little ones in Baby's Own Tablets. A few doses will cure the most obstinate cases of constipation, indigestion or vomiting and a Tablet given now and then to the well child will keep it well. Mrs. Mary Pollock, Gawas, Ont., says: "Baby's Own Tablets have been a great benefit to my baby. They have made him happy, peaceful and contented, when before he used to cry all the time. I have more comfort with him since giving him the Tablets than I ever had before. He now sits and plays and laughs while I do my work. What greater praise can I give Baby's Own Tablets." For sale at druggists or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

HOME-MADE RUG.

Having collected about 25 pounds of flannel rags, and having dyed them the desired shades, they must now be torn into strips about an inch wide, and these must be neatly sewn together, overlapping about half an inch, so that the joining is strong. Now procure a length of clothes-line rope, and commence to crochet the flannel strips over the rope. This is begun in the centre, like any other wheel for a chair back. A large wooden crochet hook may be obtained from a needlework shop. The stitch of double crochet is used to cover the rope with the crocheted flannel. As you go along, the crochet is inserted into the previous row, so that the circle grows with every pull of the needle. In using two colors, the paler shade should be used until the circle is about a foot across. Then use the darker shade until you have gone five times around the rug. Return again to the paler color, repeating the alternative colors until the flannel is all used up, or the rug is the desired size, leaving the darker shade at the edge of the rug.

These are very economical to make, and are very quickly done, and are among the most durable of any of the home-made rugs, as the rope makes such a hard, strong surface before it shows any signs of wear. A friend of mine had one in her hall, and as yet it shows no signs of wear.

USEFUL HINTS.

Lemons which have dried and hardened again will become quite soft if allowed to soak in cold water.

Damp boots or shoes are difficult to polish. By adding a drop or two of paraffin to the blacking they will polish up at once.

After slicing or peeling onions place the knife at once in a jug of cold water for a short while. This takes away the unpleasant odor.

Match marks on a polished or varnished surface may be removed by first rubbing them with a cut lemon and then with a cloth dipped in water.

In peeling apples if a silver knife is used instead of a steel one the fingers will not become black, as acid from the apple unites with iron, but not with silver.

When you have a few tablespoonfuls of jam or jelly left over try what a delicious addition it makes to baked apples, dropping a teaspoonful into the core of each apple before they go into the oven.

The proper way to dry woollens is to hang the garments on the line dripping wet without wringing out at all. If dried in this way the shrinking will be so slight as to be almost unnoticeable.

Wall-papers that have become soiled may be much improved by first removing all loose dust with a feather duster, then rubbing all over, in circular sweeps, with thick slices of stale bread, beginning at the ceiling and working downwards.

"What," asked the sweet girl, "was the happiest moment of your life?" "The happiest moment of my life," answered the old bachelor, "was when the jeweler took back an engagement ring and gave me sleeve links in exchange."

AN AVALANCHE OF FIRE.

(By a Banker).

Amongst the most awe-inspiring spectacles ever witnessed upon this earth a great forest of health fire takes a foremost place. Originating perhaps from a carelessly thrown lighted match, a strong wind fans the flame, and in an incredibly short space of time a broad stretch of health is blazing furiously. Ever broadening out, the conflagration is soon a very deluge of fire, curling billows of wild-fire savagely leaping and bounding onwards; now, as a wide breadth of gorse is reached, with a fierce roar the livid flames mounting high in air, forked, blood-red tongues of palpitating fire quivering and vibrating half concealed amidst the rolling gyrating wreaths of blinding smoke; now, as a clump of tall firs is gripped by the devouring torrent, a very inferno, a whirlwind of eddying flames, surging madly in a frenzied spasm of lurid rage with a hoarse stridor as though it were the blast of a wild, infuriate hurricane; and now, the gale moderating, stealing along with diminished fury, though still a hissing sea of tossing fiery rollers; until at length the destroying blast subsides, the convulsive roar is stilled, and the wild, raging organism is quelled.

But what a terrible metamorphosis! Where once was a smiling landscape is now but a black ruin, a ravaged devastated wilderness. Where once all was gay in floral beauty, tufts of bell-heather all aglow in a brilliant pink, tassels and garlands of traveller's joy hanging in luxuriant profusion from the boughs of a tall thorn or hazel, erect spikes of purple foxglove, or pendent drupes of the graceful bitter-sweet, all now are swept away and reduced to ashes, and in their place is but a desolated waste.

Where once the lark carolled forth his love-song on high, or the yellow-hammer warbled its harmonious chaunt, or the blackcap trilled out its melodious strophes, all is now silent as the grave; not a songster of the wood ventures near that charred and gruesome desolation, nor enlivens its dismal melancholy with its tuneful harmony; not a squirrel will caper on those lifeless, blackened trees; not an animal will gambol on that stricken waste. For now the blithesome scene is but a dreary lugubrious wreck, the gay, flowery prospect a lifeless, withered ruin.

And we too, if the taint of sin, inherited or committed, is washed away and blotted out from the record through faith in the atonement made for us by the Saviour of the world, then is our lot in this life an existence enlivened with buoyant, exultant joys; and in the life to come, an inheritance of ecstatic gladness and of ravishing enchantments. But if we forget our Creator and reject His plan of salvation, then the fires of retribution pass over us, our heart becomes but a seared and aching void, and the world to come but a dread vision of blackness and ruin.

A SPRING DANGER.

Many People Weaken Their Systems by Dosing with Purgative Medicines.

A spring medicine is a necessity. Nature demands it as an aid to enriching the blood and carrying off the impurities that have accumulated during the indoor life of the winter months. Thousands of people recognizing the necessity for a spring medicine, dose themselves with harsh gripping purgatives. This is a mistake. Ask any doctor and he will tell you that the use of purgative medicines weakens the system and cannot possibly cure disease. In the spring the system needs building up—purgatives weaken. The blood should be made rich, red and pure—purgatives cannot do this. What is needed is a tonic, and the best tonic medical science has yet devised is Dr. Williams' Pink Pills. Every dose of this medicine actually makes new, rich blood, and this new blood strengthens every organ and every part of the body. That is why these pills banish pimples and unsightly skin eruptions. That is why they cure headaches, backaches, rheumatism, neuralgia and a host of other troubles that come from poor watery blood. That is why the men and women who use Dr. Williams' Pink Pills eat well and sleep well and feel active and strong. Miss Mabel Synnott, Lisie, Ont., says:—"I was pale and weak and suffered greatly from headaches, and I found nothing to help me until I began taking Dr. Williams' Pink Pills. These have completely restored my health and I bless the day I began taking them."

But be sure you get the genuine Pills with the full name, "Dr. Williams' Pink Pills for Pale People" on the wrapper around each box—all other so-called pink pills are fraudulent imitations. Sold by medicine dealers or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

Mr. Walker is a bright, well-preserved old gentleman, but to his little granddaughter Mabel he seems very old indeed. She had been sitting on his knee and looking serious for some moments when she said, "Grandpa, were you in the Ark?" "Why, no, my dear," gasped the old man. Mabel's eyes grew large with amazement. "Then," she said in a voice full of surprise, "why weren't you drowned?"

Jenkins—"I am told that the happiest marriages are between people who are exactly opposite in every respect to each other, so I am looking for a young lady of that sort, don't you know." Miss Per—"Then you have come to the right place. Come to the other side of the room, and I'll introduce you to a bright, intelligent, well-educated girl."



Ramsay's Paints

For Spring Painting.

Whether you are going to "touch up" the woodwork, paint the floors, brighten the porch, or make the whole house fresh and bright as new—get **Ramsay's Paints**.

There's the right paint—the right tint or color—for every use. Mixed just right—of the right ingredients—to wear right and look right.

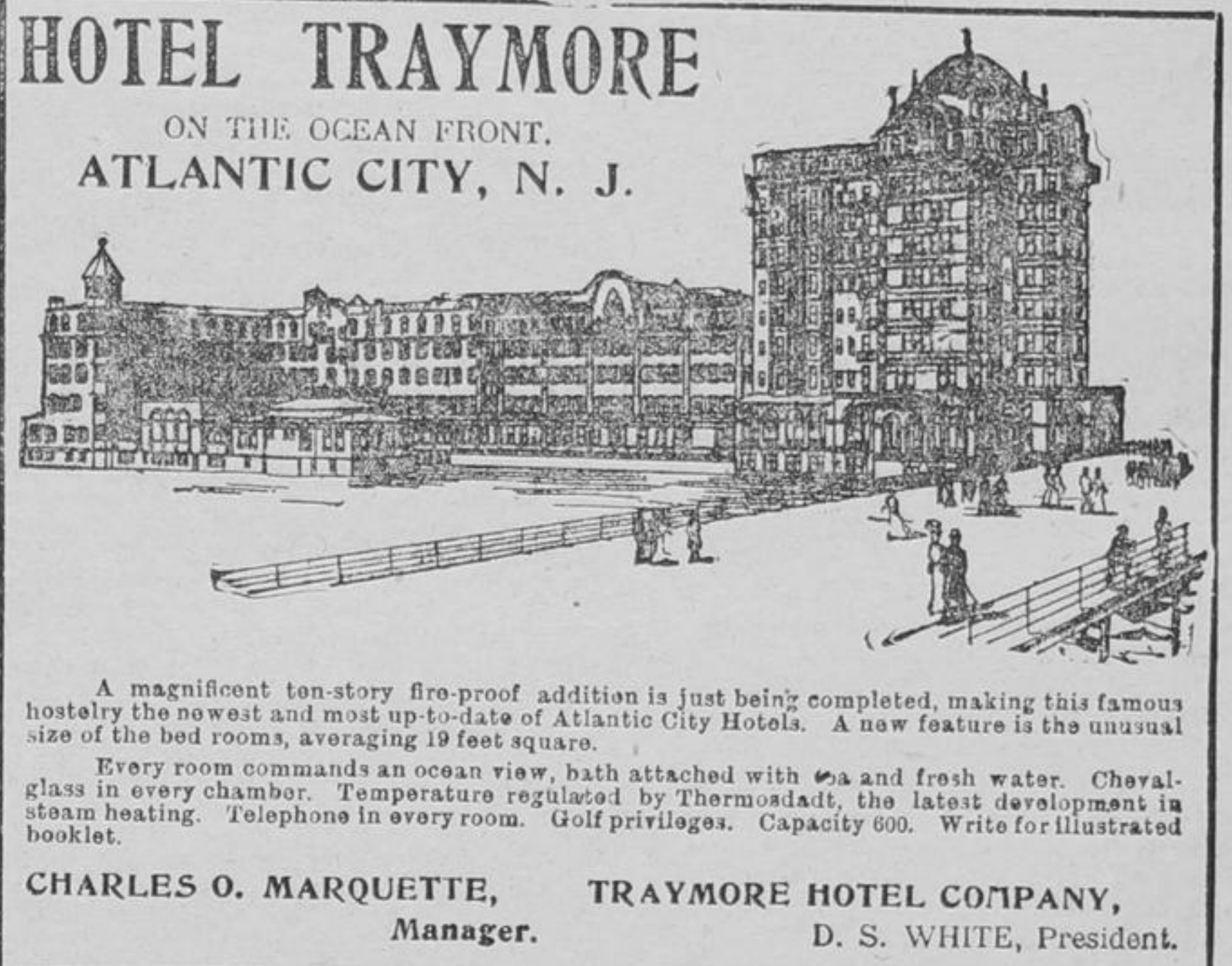
65 years of paint making have taught us the right way to mix paints. 65 years in business prove that we mix them right.

Write us for Post Card Series "C," showing how some houses are painted.

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Paint Makers Since 1842.

HOTEL TRAYMORE

ON THE OCEAN FRONT.
ATLANTIC CITY, N. J.



A magnificent ten-story fire-proof addition is just being completed, making this famous hotel the newest and most up-to-date of Atlantic City hotels. A new feature is the unusual size of the bed rooms, averaging 19 feet square.

Every room commands an ocean view, bath attached with hot and fresh water. Chivalglass in every chamber. Temperature regulated by Thermostat, the latest development in steam heating. Telephone in every room. Golf privileges. Capacity 600. Write for illustrated booklet.

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STORIES OF MEAN PEOPLE.

Woman Returns Skewers to Butcher—Miser Paid for Delivering Own Letter.

"There are some meannesses which are too mean even for man—woman, lovely woman, alone can commit them."

We quote this sentence from "A Shabby Gentle Story" not as any reflection on our fair readers, but merely as a fitting introduction to an example of meanness on the part of a lady which we feel sure is quite exceptional among her sex. This lady was in a fairly good position and lived in one of the suburbs of a large town. One morning she went to her butcher with a basket filled with wooden skewers. She told him she had saved them—that they had been weighed to her meat, and that she had brought them to receive their weight back again in meat! Is there a man bold enough to carry economy so far?

Perhaps the meannesses of mean people are more often actuated by feelings of avarice rather than those of economy. It would be difficult, for instance, to find a worse case than the following. An old man once wrote a letter to a friend, and wishing to save his stamp he ordered his servant to take it to its address. It was raining and the girl wore a new dress that she was afraid of spoiling. She looked into the street, saw a boy she knew, and calling out to him she said, "Deliver this letter for me, and I will give you a penny." The miser heard the offer and said, "Give me the penny, and I will carry the letter myself." What is more, he did so.

"The meanest person of whom I ever heard," says a contributor to the Captain, from which these stories are taken, "was the owner of a certain sweet-shop in a Yorkshire village. One of my aunts when she was a girl went to buy a pennyworth of sweets. After carefully placing a number of the required sweets in the scale pan the shopkeeper, finding that they did not quite make the necessary weight, carefully chose another sweet and added it to the pile. But unfortunately the sweet proving heavier than he had expected, the arm of the balance containing the sweets slowly descended. So he took the offending sweet off the pile and actually bit it in two, placing one-half back in the bottle and the other in the paper bag into which he emptied the pennyworth. Then, without a word of comment on this extraordinary performance, he handed the bag to my aunt."

The workmen's compensation act should put an end to examples of meanness such as the following:

Early one morning a bricklayer was going up a scaffolding with a hod of bricks when he fell to the ground, sustaining a broken leg and other injuries. The master builder, who was notorious for his closefistedness, visited the hospital to which the poor fellow had been taken, and approaching the latter's bedside observed, "How on earth did you manage it, Jim?" "Sheer accident sir—I slipped," replied the sufferer, faintly. "Oh, well, you know, you should have been more careful," said the master builder. "Every brick in the hod was broken, and I find by the time sheet that you had not earned enough to pay for them, but as you are injured I won't press the matter further—you may pay for them gradually when you recover."

SMUGGLING UP-TO-DATE.

Efforts to invent new methods of smuggling never cease, and nearly every week brings to light devices which have never been heard of before. One of the latest schemes worked well for a time at Antwerp. Three Germans landed there every week for several weeks, and it was noticed that one of them was always so intoxicated that the other two simply had to carry him ashore. Eventually the Customs officers became suspicious, and one night—the Germans invariably arrived in the night-time—one of the revenue men gave the helpless figure a heavy punch in the ribs. The inebriated "man" was a dummy figure stuffed from head to foot with all kinds of contraband! Some time ago a very fashionably-dressed lady landed in London carrying an invalid baby on a pillow. The child was asleep and looked too ill to be anywhere but in a snug cot at home. The Customs officers insisted upon handling both the baby and the pillow—and found that the pillow was half full of valuable lace embedded in feathers.

PEEPS INTO WOMEN'S LETTERS

If our readers could spend one morning looking through the letters received from all over Canada by the Zam-Buk Co., it would bring home to them with irresistible force the healing virtues of this great household balm. Old women, young women, wives, mothers and even young girls have something to say about how Zam-Buk did this or that good office in their home. Many of these writers give permission to make extracts from their grateful testimony. From these the following were taken at random:

"I was troubled for some weeks with salt rheum in hands and arms and was using a salve which did me little good. On receiving a supply of Zam-Buk I applied it, and it really seemed to act like magic! The itching and burning ceased, and in a few days the skin was cleared and healthy." So writes Miss E. A. Butchard, of North Keppel.

"Three boxes of Zam-Buk cured me of Eczema, from which I had suffered a long time." So says Mrs. Gladden, of Mansonsville, Que.

"Zam-Buk cured a case of blood poison in my family, and I wish to thank you for the great blessing it has proved," is the effect of a letter from Mrs. Webb, of Dovercourt.

And so one could go on quoting extract after extract, showing how Zam-Buk cures chronic sores, ulcers, abscesses, bad leg, itch, and blood poison; takes the soreness out of cuts and burns, and grows new, healthy skin over injured or diseased places. All stores and druggists sell at fifty cents a box, or the Zam-Buk Co., Toronto, will mail for price.

Six per cent. of all houses in England are uninhabited.

"What do you know about the character of this man?" was asked of a witness at a police-court the other day. "What do I know of his character?" "I know it to be unbleachable, your honor," he replied, with much emphasis.

Consumption is less deadly than it used to be.
Certain relief and usually complete recovery will result from the following treatment:
Hope, rest, fresh air, and—**Scott's Emulsion.**

ALL DRUGGISTS; 50c. AND \$1.00.

