# About the House

FOR THE HOME COOKS.

salt, one and one-half cups rolled oats, are placed together and hung on the nail. vanilla to taste. Beat well and bake in Tightening Window Shades.-Unwind

many eggs as desired. When cold re- rough end. Wind the shade up; place move the shells, cut in half length-wise, the other end in place, and your shade is and dip in egg and cracker crumbs. Let tightened. If too tight, remove the latstand a little while; then fry in butter. ter end and unroll a few times. Serve in a bed of lettuce leaves. Eggs delicious.

as for sauce. When tender strain through colander; then put liquid on it boils thicken with corn starch; let cool, and add sugar and teaspoon vanilwith cream for dessert.

Crystallized Fruit.—Small fruit and sections of large fruit are attractive when served with a frosting of sugar. Beat the white of an egg to a stiff froth; dip the fruit in so that it will be coated entirely with the egg; then roll in powdered sugar and lay on parchment paper to dry. Keep cool and serve while fresh.

Canadian Pudding.—To one-half cup of sugar add butter the size of an egg; one egg; one-half cup of sweet milk; one cup of flour, and one teaspoonful of baking-powder. Stir this well together. Place nuls or fruit in the bottom of for one-half an hour.

Escalloped Fish and Potato.-Butter bread crumbs to depth of an inch; then place an equal quantity of cold fish, a few slices of cold boiled potato, and a finely chopped onion. Salt and pepper SUGGESTIONS FOR THE TOOTHLESS to taste. Use another cup of the breadcrumbs on top. Pour one-half cup of sweet milk over all and bake thirty min-; ping knife and bowl and season as ules under cover. Dot with bits of but- usual. ter and brown the top.

Apple Butter Cooked in Oven.—Cook | meat chopper and will be relished. apples until tender, run through a colander, and sweeten to taste. Place them upon leaf; then rolled tightly, placed on in any cooking vessel you use for that a hard-wood slicing board, and shredded purpose, filling it quite full, and put in with a sharp, thin knife. Cut crosswise, the oven. It will cook fast. You will until finely minced, and season to taste, ingenuity and courage. While in the not have to clean it off your stove and Don't try chopping or grinding lettuce, Bay of Biscay the vessel sprang a leak, have your hands burned by its popping for it bruises and withers it. on them. This method is just as good for preserves. If you put them in crocks A little strong vinegar suffices to pickle. or granite basins you can leave it in the oven and let it cook when you have a ear. With a sharp knife slice off the fire for other things.

one cup of moist bread crumbs add the on the ear. same quantity of cold boiled potatoes, cut in small dice. Season with salt, pepper and sage to taste. Have tablespoonturn into it the mixed bread and pota- Glately. toes and toss about lightly with a fork until delicately browned and slightly adhering. Serve with cold meat for supper. On a cool evening this is appetizing and wholesome.

Brownie's Delight.—Use four layers of rich white cake. Make a boiled frosting. Add one grated cocoanut, and pulp of one orange, rubbed through a sieve. Spread this upon the first layer. For second layer: To frosting add one cup railway between Damascus and Bei- damage done by the Dunvegan Castle cup of chopped raisins, and tablespoonfut of chocolate, grated. For third layer use one cup of chopped citron. On top there should be a smooth frosting.

Cream Pie.—Heat enough milk to fill your pie tin. Before it boils, add the yolks of three eggs, three tables boonfuls of water, and three tablespoonfuls of sugar, beaten together. Stir until self from bankruptcy after a similar flung its other feelers around its luckless smooth. Take from the fire and add fashion. Paraguay provided new unibutter the size of a walnut and vanilla to forms for its by no means insignificant flavor. Bake crust and add this filling: army, upon one occasion, and upon an-Beat the whites of the eggs stiff and put other it added over five million rounds in a little sugar and flavoring. Put this of small-arm ammunition to its reserve. over the top of the pie; return to the San Marino built itself a hall of jusoven a few minutes and brown. For tice in 1889, and Roumania a new prichocolate pie use the same recipe, only sor in 1891, the cost in each instance add checolate and more sugar, and leave being defrayed by what are known in out the flavoring.

#### TO LIGHTEN LITTLE BURDENS.

Umbrella Bags,-Make a long bag with a drawstring in top to put away the parasols and umbrellas that would hang in closet exposed to the dust. Add a strong loop at one side to hang by. This is neat and convenient. To Mark Umbrellas .- Mark your um-

brella with your full name and address. Borrowers will take no pleasure in its possession. Take artists' white tube paint and put it on blotting paper to remove the oil. Transfer it to a palette: thin a little with turpentine, and apply with a steel pen.

Shopper's Convenience.—A most convenient help to the busy housewife when but it isn't the kind of ring that is cal- opening the escape-valve in his helmet, sure of no less than 300 pounds. Dr. shopping is a little notebook, in which culated to satisfy the girl who is in and allowing some air to rush out, Lam- Joseph Head has been making some inare entered the sizes of shoes, hosiery,

underwear, collars, gloves, hats, etc., for each member of the family, also any special styles or brands, and the number of yards of various articles, in fact, many little helps toward shopping, thus avoiding many mistakes.

Help for Crowded Closet.-An inexpensive skirt hanger and one on which six skirts may be hung is a small board. half an inch thick, six inches wide, and a foot long. About an inch from each end drive six nails an inch apart. Faster skirt as you would when wearing Rolled Oat Cookies .- To one egg, well and hang by loops on nails. This not beaten, add one-half tablespoon butter, only saves room but prevents skirts one-half cup sugar, one-half teaspoon from wrinkling at the top, as when loops

slow oven. It is nice for 5 o'clock tea. the shade about half way or more. Then Egg Dish for Luncheon.-Boil hard as place the shade in the holder at the

Building Hint .- In building to save cooked in this manner are dainty and space put your attic stairs in the ceiling of the upper hall, or any upper room; Rhubarb Pudding.—Stew the rhubarb take some thoring or wainscoting long enough to reach from the ceiling to the SPLENDID FEATS OF HEROISM BY floor and nail some steps on the upper fire, adding a little more water. When side of this wainscoting. Finish the under side with hard oil finish. Operate with pulleys fastened to the rafters. A la. Pour in moulds and chill. Serve rope fastened at the lower end opens the Diver Leverett Risked His Life to Save a door. Any child can open it.

Bed Springs that Won't Sag.-With a brace and bit bore holes around the frame of the woven wire spring and remove the slats and coils of wire beneath used to support the wire nelting. Then however, did Diver Leverett, whose London Tit-Bits. take a cord the same as was used years pluck has entitled him to a place age to cord up the old style bed; use it amongst the world's heroes, risk his life better bed than a "cord bed" and the comrade's life was in danger. While

costly comb may be assured by slip- became entangled. To stay at such a ping a small rubber band up one of the depth under water for more than half teeth. Twist a stout hairpin in one end an hour was to court death. And yet of the loop. The band is concealed Leverett, in his anxiety to release his mould; pour the batter over it and steam when the comb is adjusted and the hairpin helps keep the comb in place as low for two hours, ultimately bringing well as to render it unlikely that both his mate to the surface, but not until he baking dish, scatter over bottom moist comb and hairpin ever can slip from its place unnoticed by the wearer.

Chop sliced cucumber fine with chop-

Radishes may be run twice through a

Lettuce should be laid smoothly leaf

Boiled beets should be chopped fine. Green corn should be boiled on the tips of kernels and scrape with the back | cloth. This, which was kept in shape by Supper Dish from Stale Bread.—To of the knife, leaving the husk of kernels

table dip meat chopper into hot water so it will not cool the meat; grind a slice of ful of dripping hot in heavy iron spider; | cooked steak or roast and serve imme-

## NEW USE FOR POSTAGE STAMPS.

way Through Their Sale.

lion postage stamps to collectors, the Cape Town Harbor Board, descended to lished precedent.

surplus stamps so profitable that she under favorable conditions, when, sudchanged her designs every few years, realizing enough upon one occasion to construct a cruiser and several torpedo boats.

St. Helena has up till now kept herphilatelic circles as "commemoration is-

The Begum of Bhopal appointed an official whose special duty it was to push the sale of local stamps among dealers and collectors, and invested the

proceeds in pearls. the last twenty years, sold to outsiders divers in the southern seas that few will enough stamps, mostly surcharged varicties, to pay for the building of two hospitals, a fort, and a gaol. British Henduras cleared \$50,000 a year for many years in succession after a similar fashion, and invested it in attempting to improve the quality of the bananas grown there.

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your powers of resistance weakened.

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prepared that it is easy to take and easy to digest.

ALL DRUGGISTS: 50c. AND \$1.00



DEEP SEA DIVERS.

Comrade-Octopus Attacked a Diver.

in the same way, and you have a much in the English Channel recently. A wire prevents the wear on the mattress. working in twenty-five fathoms of wa- Supposed to Have Saved the Life of Cap-Guard your Comb.—The safety of a ter the latter's air-pipe and breast-line comrade, went down and remained behimself was completely exhausted.

Unfortunately, as some readers may remember, the sequel to this splendid feat of heroism was a somewhat sad one; for Trapnell, the rescued diver, who had been five and a half hours in the water, succumbed to the shock a day or two later. No better example, however, of the pluck and comradeship which exist between men engaged in this dangerous calling could be found than that furnished by Leverett's bravery.

To Captain Mattson, of the Swedish barque Flora, all credit is due for his necessitating repairs from the outside. This the skipper successfully undertook, clothed in an improvised diving-suit, consisting of a large bag, 16 feet long and 2 feet in diameter, made of sailmetal rings and provided with armholes, sleeves, and a small window, was When the rest of the dinner is on the with its occupant lowered over the ves-

#### THE GALLANT CAPTAIN

scon located the damage, and despite the proximity of a shark and the fact that he narrowly escaped drowning by the inrush of water through a small hole, accomplished his hazardous task in Turkish Government is to Build a Rail- workmanlike fashion.

The dramatic episode in Victor Hugo's romance, "The Toilers of the Sea," was The Turkish Government, in announc- re-enacted in real life when a diver ing the intended sale of seventeen mil- named Palmer, in the employ of the proceeds to be devoted to building a a depth of 35 feet to examine into the rut, is merely following an old-estab- when she collided with the South Arm Pier. The water was clear, and the Long ago Spain found the sale of diver thought to proceed with his work denly, from behind a dislodged block of concrete shot a hideous tentacle that caught him by the leg. The next moment his arm was gripped, and an octovictim, who, having no knife, was at the mercy of his pitiless assailant.

of mind; he pulled the signal-cord, and his comrades above commenced to haul him up. Slowly he rose to the surface, whence he emerged with the sea-monster still enfolding him in its gruesome embrace. Relief, in the form of knife and plaints or curing them if they come on axe, was promptly at hand, and the creature was cut and chopped from its prey. When subsequently measured it was found to be

### NEARLY 12 FEET ACROSS.

In French Guinea they have, within shark, which is so much dreaded by work save within the bars of an iron Medicine Co., Brockville, Ont. cage. Lambert, the diver, when engaged off the island of Diego Garcia upon a coal hulk that had been fouled hy a steamer, distained such protection, and might have fallen a victim to his whatever in physical culture have one temerity.

proached by a large shark, curious to them unconsciously from our earliest Friendship may have the true ring, inspect the invader of his domains. By years, till now they can exert a presbert scared the creature away. Next teresting experiments, and has discovday, however, it returned, and despite ered that to bite a piece of boiled beef temporary repulses by the diver execut- we exert a pressure of three pounds. ing the same manoeuvre with his hel- Poast lamb needs four pounds, corned met, continued its visits with such regu- beef twenty, pork twenty-five, and larity that Lambert resolved to have re- reast beef as much as forty. You course to more drastic measures.

creature's next visit, he signalled for a bread, lay it on a table, and place sheath-knife and a looped rope. Using weights upon it till it is crushed. You his bare hand as a bait, he made the will find that the weight necessary is Beneath whose awful Hand we hold shark turn on its back, when he at- about fifteen pounds. Can it be wontacked it with his knife, inflicting several dered at that we sometimes chip or severe wounds. Then, passing the break a tooth-especially when we sub- But if we forget Him; if we refuse to noose of his rope over the fish's body, stitute for the comparatively soft things he signalled for it to be hauled up. As mentioned such a hard substance as a trophy of his prowess Lambert brittle coffee. brought home the shark's backbone.

A LONG-LOST DAGGER.

able dagger which had been given to him, and was, therefore, highly prized. Some years later, when his loss was well-nigh forgotten, he was at work off the Italian coast on a sunken vessel. His labor was gruesome in the extreme, for the bodies of those who had been drowned remained below. In the cabin he came upon two corpses locked in an embrace of direct hate. One was that of his brother-of whom he had heard nothing for many years-the other that of a woman, in whose breast was buried the blade of his long-lost dagger, whereof the hilt was hidden in her murderer's rigid grasp.

On September 22nd, 1842, two divers, named Jones and Girvan, between whom there had been some ill-feeling, were at work together on the wreck of the Royal George, which foundered off Pertmouth in 1782, when Girvan, who was a very powerful man, made a sudden attack upon his mate. The latter endeavored to escape, but the other, seizing him by the leg, frustrated the attempt.

Desperately did Jones struggle, and at last, with a frantic kick, broke the lens of Girvan's helmet. Through the crack rushed the water, and Girvan, now himself in sore straits, pulled the signal cord. His call was promptly answered, but only just in time, for he was at death's door when hauled up. Three days, however, in Haslar Hospital completely restored him, and the two submarine duellists subsequently worked Not for the rich spoils of a wreck, together in the greatest harmony .-

#### A PRINCESS OF MYTHS.

tain John Smith.

Princess Pocahontas, the Red Indian girl whose skeleton was supposed to have been unearthed the other day at Gravesend, England, recently, might well be christened the Princess of Myths.

For of all the many romantic stories that have gathered, in the course c 400 years, about her name, scarce one has any foundation in fact.

She was not even a princess. Her father, Powhatan, was merely a subchief of a small and roving band of savages.

The most romantic reported episode in her career was when she was supposed to have saved from death at the stake the famous Captain John Smith, by interposing her own body between that of the white captive and his wouldbe executioners. But this story was invented by Smith after the appearance of Pocahontas in England.

Neither is ti true that she offered her band to Smith in marriage. She was, in fact, already married to the chief of a neighboring tribe, from whom she was treacherously stolen by a certain Samuel Argall. As a ransom, seven white captives, with some muskets, axes, and other goods, were sent into t'e English camp, according to agree-

Argall kept both the ransom and the her, gave her to one John Rolfe, who had her baptized in the name of Rebecca, afterwards going through a form of marriage with her. Rolfe took her to England in 1516, but she only lived until the year following, dying of consumption at Gravesend on board the vessel that was to have conveyed her to her native land.

In London she was known as the beautiful savage." But La Belle Sauvto the contrary. Neither was she in .eality beauliful, but a very ordinary looking girl indeed.

## SAVES LITTLE LIVES.

Most liquid medicines advertised to cure stomach and bowel troubles and drenching everyone, from stem to stern. summer complaints contain opiates and are dangerous. When the mother gives Baby's Own Tablets to her little one she has the guarantee of a govern-Fortunately, Palmer kept his presence ment analyst that this medicine does with some difficulty, the visitors board net contain one particle of opiate or narcotic. Therefore, she can feel that her little ones are safe. There is no ing and altogether bewildering multiother medicine can equal Baby's Own | plicity of means of defiance does she Tablets in preventing summer comsuddenly. Keep a box of Tablets always at hand—they may save your child's life, Mrs. C. E. Hancock, Raymond, Alta., says: "I have used 'laby's Own Tablets for summer complaints, constipation and sleeplessness, and al-An equally formidable fee is the ways with the best results." Sold by innumerable smaller guns, and other all medicine dealers or by mail at 25 cen'ts a box from The Dr. Williams'

#### YOUR ENORMOUS STRENGTH.

Even those of us who take no interest set of muscles developed to a remark-When first he descended he was ap- able degree. We have been training can make the experiment very easily On the occasion, therefore, of the for yourself. Take a crust of dry

ALL HAIL PE-RU-NA. A Case of STOMACH CATARRH.



Miss Mary O'Brien, 306 Myrtle Ave., Brooklyn, N. Y., writes:

"Peruna cured me in five weeks of catarrh of the stomach, after suffering for four years and doctoring without effect. In common with other grateful ones who have been benefited by your discovery, I say, All hail Peruna."

Mr. H. J. Henneman, Oakland, Neb., writes: "I waited before writing to you about my sickness, catarrh of the stomach, which I had over a year ago.

"There were people who told me it would not stay cured, but I am sure that I am cured, for I do not feel any more ill effects, have good appetite and am getting fat. So I am, and will say 'Ic all, I am cured for good.

"I thank you for your kindness. "Peruna will be our house medicine hereafter."

Catarrh of the stomach is also known in common parlance as dyspepsia, gastritis and indigestion. No inedicine will be of any permanent benefit except it removes the catarrhal condition.

Gained Strength and Flesh. Miss Julia Butler, R. R. 4, Appleton, Wis., writes she had catarrh of the slomach, causing loss of sleep and appetite, with frequent severe pains after eating. She took Peruna, her appetite returned, she gained strength, flesh and perfect health.

#### "BRITANNIA RULES THE WAVES."

(By A. Banker.)

At any rate that is the assurance of the popular song; though, as a matter of fact, the tossing, inconsistent waves allogether repudiate any allegiance whatever to her rule. And yet the mighty British Fleet, which-under girl, and presently, growing tired of Providence-is the defender of our homes against the jealous foreigner, who would fly at our throat if he dare, is a spectacle of stately and imposing masterdom; especially when, as at the 'great review recently held, a large number of battleships, cruisers, and other craft are assembled together.

Embarking upon the barge of one cf the battleships, a large open boat towed by a small stem picket-boat, the visitors invited to witness the review soon age Yard, off Ludgate Hill, was not have an opportunity of experiencing called after her, despite all assertions how futile is the claim of Britannia to rule the waves. For in a very short time the heavy barge is pitching and tossing in a manner which, to those not accustomed to the vagaries of the deep, is distinctly disquieting; especially as, from time to time, a great wave breaks over the bows of the boat,

And so it goes on for nearly half an hour, some few of the guests gradually becoming paler and greener, until at length the battleship is reached, and, her. And what a speciacle of massive, stupendous power; and what an amazpresent. Gigantic cannon, one wellaimed shot sufficient to disable an enemy's vessel miles away, deadly, lethal torpedoes, which, stealthily and rapidly pursuing their unseen course beneath the surface, strike the foe, and in a moment a fine battleship is shattered, and plunges headlong into the deep; weapons of offence; together with most marvellous and complex electrical and other appliances of all kinds for directing and firing the guns and torpedoes from distant parts of the ship.

And now suddenly the cannon roar along the entire line in salute to the King-Emperor of the great Brilish Empire, who in his fine yacht steams slowy between the lines of nearly two hundred battleships, cruisers, gunboats, destroyers, submarines, and other war vessels, manned by five and thirty thousand of Britain's sons; while as each vessel is passed a roar of lusty cheering salutes King Edward.

But the Empire should beware lest:-

If drunk with sight of power we loose Wild tongues that have not Thee in awe.

Rather let us as a nation humiliate ourselves before the God of our fathers,

Dominion over palen and pine.

serve and obey His Son who on the

agenizing cross made expiation for our

Lo, all our pomp of yesterday

sins: then:-A thick head generates a multitude A diver named Bardi missed a valu- of thin ideas. Is one with Nineveh and Tyre-