

# About the House

### SELECTED RECIPES.

**Beet Salad.**—Scoop out whole cooked beets; fill shell with chopped celery mixed with mayonnaise dressing. Serve on lettuce cut up with scissors.

**Oyster Corn Fritters.**—One pound brown sugar, one cup water, one-quarter pound of butter, six drops lemon extract. Boil until it spins a long thread. Pour into buttered tins.

**Cream Cheese Pie.**—Mash a cream cheese; add two beaten eggs and a half cup of white sugar; mix all together and pour this filling in a pie plate lined with ordinary pie crust. Lay on the cream strips of the dough, lengthwise and crosswise, and set in a moderate oven.

**Buttermilk Cookies.**—Two cups light brown sugar, one cup butter, one cup (scant) buttermilk, two eggs, one cup chopped raisins, one-third teaspoonful soda, one teaspoonful baking powder, flour to mix very soft. The cookies should be light and soft and will keep for weeks. The secret is in using the soft sugar.

**Southern Corn Relish.**—Cut from the cob one dozen ears of corn that have been boiled ten minutes. Chop fine one head of cabbage, four green peppers, and two red peppers. To this add two cups of brown sugar, one tablespoonful celery seed, one box of ground mustard, and three pints vinegar. Salt to taste; cook twenty minutes and bottle.

**Corn Croquettes.**—Grate tender green corn enough to make a pint. Mix with it half a green pepper finely minced with a small, tender onion. Salt to taste. Warm half a cup of milk sufficiently to melt a tablespoon of butter in it. Add a beaten egg and half a cup of flour. When perfectly cold mold into form and fry in wire basket, first dipping g into the hot fat to prevent sticking.

**Kentucky Waffles.**—These waffles, vouches for as perfect in a book of famous old recipes, contributed by descendants of famous southern cooks, are made as follows: Beat three eggs, whites and yolks separately. Add to the yolks two pints of sifted flour, and one pint of sour cream, stir well, then make the batter very thin with sweet milk. Add three tablespoonfuls of melted lard, a teaspoonful of soda dissolved in a little cold milk, then lastly the whites of the eggs. Bake quickly in hot irons.

**Potato puffs** is delicious with creamed chicken. To one pint of hot mashed potatoes add one tablespoonful of salt, one tablespoonful of pepper, half that quantity of celery salt, and hot milk enough to moisten well. When partly cool, add the yolks of two eggs, beaten stiff, and then put in the whites beaten stiff. Bake ten minutes in a hot oven, and it comes out in a golden brown meringue. That is an especially good way to serve old potatoes that have to be cut up a good deal in paring them.

**Eggs for Winter Use.**—The best method of keeping eggs is to dip each egg in melted paraffin. When it hardens on the surface examine carefully and pour a little extra paraffin on the spots imperfectly covered. Pack two or three layers deep, small end down, in a wooden box; put in a cool, dry place, and they will keep a long time. Another excellent way is to press them small end down in a bed of common salt. When one layer is placed fill all around carefully with the salt and place a second layer of eggs and continue until the box is full. Press the salt lightly but firmly to exclude the air and they will keep for months.

**Sweetbreads with Cauliflower.**—Take four large sweetbreads and two cauliflowers, open the sweetbreads and remove the gristle; soak them awhile in lukewarm water, put them in a small pan of boiling water, boil ten minutes; afterward lay them in a pan of cold water to make them firm. The parboiling is to whiten them. Wash, drain, and quarter the cauliflower, put in a large stewpan with the sweetbreads, season with a little cayenne pepper and a little nutmeg, add water to cover them. Put on the lid of the pan and boil one hour. Add quarter of a pound of fresh butter, two tablespoonfuls of flour, leasup of milk; give it one boil up and remove; serve hot in a deep dish.

**Swiss Pancakes.**—Rub to a cream two tablespoonfuls butter and four tablespoonfuls of sugar. Add four egg yolks, one at a time, beating between each addition. Sift together three cups of flour, two teaspoonfuls of baking powder, and a half teaspoonful of salt, and add to the butter and sugar mixture, together with the whites of the eggs, whipped to a dry froth. Mix into a smooth batter, and bake in small cakes on a hot griddle. As soon as brown on one side turn to the other. Have ready a buttered plate, and as fast as brown-

ed lay on it and spread with raspberry jam. Repeat this, adding cakes and jam to the pile of cakes until you have used jam twice in each pile. Sift powdered sugar over them and serve hot.

### HOUSEHOLD HINTS.

**To Use Frozen Cream.**—Cream when frozen will separate and curdle when used in hot coffee. If cream is beaten briskly with an egg beater it will return to its original state.

**Egg Beater is Cook's Friend.**—Use a strong wire egg beater in place of a spoon or fork in making cream sauce, gravies, and all kinds of soft batters. It saves a great deal of time and makes things much lighter.

**Two Uses for Lemon Juice.**—Put a few drops of lemon juice into water in which fish is boiled to make fish firm and white. A few drops added to rice while boiling blanches it and puffs the kernels.

**Easy to Seal Jelly Glasses.**—It is not necessary to melt a quantity of paraffin for jelly or preserves. Drop a small lump in the glass and pour hot jelly on it. When the jelly is firm it will be covered with the paraffin.

**Boil Jelly Glass with Chicken.**—In boiling a chicken that is tough put a common jelly glass in the kettle and boil with the chicken. Not only chicken, but all other fowl and tough meats will be made tender in this way.

**Save Kitchen Table.**—Keep one or two blocks of wood or squares of oilcloth to put on the kitchen table to stand saucepans or baking tins on while their contents are receiving attention, as this precaution will save the table from becoming blackened by them.

**Recanned Fruit.**—When canned fruit bubbles over or oozes out, empty the fruit into a granite basin, putting in two-thirds of a cup of cold water, and heat slowly, letting it steam uncovered. Bring to a boil and skim, then at the end of ten minutes put in two-thirds of a cup of sugar. As soon as it is all dissolved put in can, using a new rubber, and it is as good as at first.

**Saving the Boiler.**—When the boiler is dried and ready to put away after the week's wash, set it on the stove, and while hot rub it all over the inside and around the seams with laundry soap. It prevents rusting, and the boiler will keep new and last much longer. All the soap is not lost, either, as it is dissolved in the water for the next week's wash.

**Renovating Old Silk.**—Old silk renovated in this way will retain its lustre and look as well as when new: Put two ounces of alcohol, a tablespoonful of mucilage or strained honey, a round tablespoonful of soft soap (dissolve a small piece of good quality in water), and two cups of soft water in a bottle, and shake until well mixed. Sponge the silk on both sides with the mixture, rubbing well, and then shake up and down in a tub of cold or cool water, neither rubbing nor wringing. Hold by the edge and flap off the water, pin the edges to the line, and while still damp iron between cloths or paper with an iron only moderately hot.

**Mend Old Baking Pans.**—Small round holes often come in baking and roasting pans, kettles, etc. To mend these get one of the small copper rivets which are used in mending harness and may be bought at any hardware store. Place the rivet in the hole, with the flat side underneath, allowing the other end to project through. Then place the pan on something hard, such as back of a range, and with a hammer pound the projecting end flat. This will stop the hole perfectly, and at practically no cost. If knobs to pot and pans lids come off, put a screw through the hole left, head downwards, and thread a cork up on the projecting screw. This will never get hot and will last a long time.

**Mrs. Newrich lived in an expensive and luxurious hotel.** She knew that well-appointed equipages of any sort were to be had, and proposed to show that she knew what was suitable for each occasion. "Chowles," she said to Mr. Newrich's valet one afternoon, with great dignity, "I am going to return some calls this afternoon, and you may go to the livery stable and tell them to send up the best cart-de-visit they have."

**Major-General Baden-Powell is rarely at a loss for repartee,** and his most humorous sayings are generally spoken in a low, even voice, and with a serious look, only belied by the twinkling of his eyes. At a luncheon party on one occasion a celebrated doctor was chaffing him. "And how do you feel when you have killed a man professionally?" he asked. "Oh," said Baden-Powell, "I don't mind it. How do you feel under the same circumstances?"

**There are nervous women; there are hyper-nervous women.** But women so nervous that the continual rustle of a silk skirt makes them nervous—no, there are no women so nervous as that!

**By switching the truth a train of lies is soon made up.**

## "CUT" BY HIS MAJESTY

### THE DIRE PENALTIES OF OFFENDING ROYALTY.

#### An Unintentional Offence Is Usually Readily Pardonable by the King.

There is no greater social offence than to do anything that incurs the displeasure of the King or Queen. The man or woman who does so intentionally ceases to be recognized by their Majesties, and this means social extinction. The offender's name, no matter what his or her rank may be, is struck out of the visiting-list of every person in society; if the offender be a man he is asked to remove his name from every club of any standing to which he may happen to belong; no man or woman of social repute will know him, and if he is in the Army, Navy or Diplomatic Service the best thing he can do is to resign, for he will find himself cut dead by every one of his brother-officers, says London Answers.

It need hardly be said that their Majesties are always loath to inflict on anyone the penalty which a public avowal of their displeasure entails, and, in fact, never do so unless a person offends willingly. It is considered a serious offence to violate any of those rules of etiquette which their Majesties expect people whom they honor with their acquaintance at all times to observe scrupulously in their presence.

### THE AMERICAN'S ERROR.

If you fail to observe these rules, it is not considered any mitigation of the offence to plead ignorance of them, for all who come into social contact with Royalty are supposed to make themselves thoroughly familiar with these observations. On one occasion a few seasons ago, a lady whose name was well known among American hostesses in London was honored by an invitation to a dinner-party at Buckingham Palace. A few days before the dinner, the lady wrote to the Queen asking if she might bring a guest who was staying with her to the dinner-party. This was an outrageous violation of etiquette. The lady's request was refused, though, of course, the refusal was couched in the most courteous terms, but her name was never again included in the list of Royal invitations, and it soon got known in society that their Majesties did not wish to meet her. The result was that the lady was dropped absolutely and completely out of society, and she shortly afterwards gave up her London house and left for the country.

### FROM SOCIETY TO SOLITUDE.

There was a peer who, a couple of years ago, presuming on his friendship with the King, took an unpardonable liberty with his Sovereign. The King had arranged to be the peer's guest from Saturday to Monday, and as is customary in such cases, a list of the other guests the peer proposed asking was submitted to his Majesty. Two of the names on the list were unknown to the King, and his Majesty asked that they might be omitted from the party.

They were, however, present, and the peer explained their presence by stating that he had sent the list to the King. Such an offence was quite unpardonable; the King declined ever to meet the peer again, and the nobleman soon found that an ancient title and high position could not save him from the penalty which taking a liberty with the Sovereign entails.

His name was removed from the list of members of every club he belonged to, invitations he had received to various houses of people in his own rank were cancelled; and he was asked to resign his captaincy in his county yeomanry. He left his country mansion one of the most splendid houses in England, and went to live on the Continent, and he now resides in great privacy in a villa near Toulon, for he is altogether too proud a man to accept the only sort of society that is open to him.

### SAD BREACH OF ETIQUETTE.

A member of the French Embassy in London once addressed his Majesty as "dear boy," which was a gross violation of etiquette, but under the circumstances the offence was pardoned. It was committed during a game of bridge at the Marlborough Club when the diplomatist in question was playing with the King. The former, though not a very good player, was a highly enthusiastic one and very keen about winning. The last hand of the rubber was a "no trumper" played by the King, and the diplomatist watched the fall of each card with the greatest anxiety. The King at the finish won by two tricks, thus winning the game and rubber, and his partner, in a rapture of enthusiasm, exclaimed, "Ah, my dear boy, well played, well played!" Then in an instant, as a dead silence fell on the players, the diplomatist recollected himself, and jumping to his feet, prayed his Majesty's pardon which was at once granted, for his offence was so transparently unintentional.

### RUINED BY ROYAL FROWN.

In another club some years ago a retired naval officer one afternoon flatly contradicted a statement made by the King, then Prince of Wales. The officer was a notorious bully, but he made a fatal mistake when he tried to bully the heir to the throne. The King took no notice at the time of the officer's rudeness, which was obviously intentional, but later on sent an equester to inform him that his Royal Highness did not any

longer wish to number him among his acquaintances. From that moment, the officer was cut by every one in society. He brazened the matter out for a while, but he sank rapidly in the social scale, and a few years ago he was fatally injured in a drunken brawl in some low gambling den in New York.

An officer in the Army who is on considerable terms of friendship with the King said recently to the writer: "No one is less ready to take offence than the King, or more ready to pardon one when the offence is unintentional; but his Majesty never permits a liberality to be taken with him, and if people do so they must suffer the consequences which their offence entails." Many an aspirant to Court favor has had experience of this.

## MAKING GLASS BEADS

### THE INDUSTRY IS OF MUCH IMPORTANCE AT VENICE.

#### Composition of the Pastes Used Is Jealously Guarded as a Trade Secret.

Formerly Venice was the only place where glass beads were made. It was asserted that there was no possibility of making them elsewhere owing to some climatic influence, and the chemical composition of the local sweet and salt sands. Manufactories, however, now exist in France, Bohemia and Antwerp. Some years ago a factory was also established in India.

The process of making glass beads is as follows: First—The vitreous paste is composed and is then fused in the furnace. Second—The canna or long, thin, perforated tube, is made by the Margaritari, for producing the round small globes of glass of different colors, or imitation of pearls, coral and precious stones. Third—The rounding and working of glass pearls is done at the flame of the lamp. The first operation is considered the most important, as it provides the material necessary for making all kinds of beads, and requires some technical knowledge and great practice, as the preparation and composition of the various pastes are

#### JEALOUSLY KEPT SECRET.

It may, perhaps, be of interest to see the general character of a bead factory. The furnace contains five or six large earthen vases, divided one from the other so that they may be differently heated, according to the various compositions which are poured into them. The operations for making the canna ferata, or long hollow tubes to be converted into beads, and the canna maschia, to be reduced into pearls, are these: The vitreous paste is reduced into long glass tubes, more or less thin, according to the different thicknesses of the beads to be made, but in such a way that the hole in the middle of the tube is always maintained.

The work is executed by the foreman, who has under his orders two assistants and four workmen, called tiradori. One of these assistants dips the end of an iron rod about four feet long into one of the vases containing the molten paste of the required color. He then rolls it on an iron table to reduce it in a cylindrical form, and makes a round hole on the upper part of the paste. After this the foreman takes the rod in his hand and heats in the furnace the portion of paste attached to its end by giving it a few turns, and sees that the hole made is

#### EXACTLY IN THE CENTRE.

He then promptly attaches another rod to the upper part of the paste. The two rods are at once delivered to two tiradori, who, running speedily in opposite directions, reduce the molten material into a very long thin tube, which preserves the hole in its centre for all its length.

The glass tubes are then divided according to their thickness, and cut in small pieces. Such pieces are then sifted and put in iron tubes with sand and coal powder, and by turning them in the furnace the pieces are made round. The pearls are then polished by placing them in a bag containing some sand and shaking them for some time. They are then separated from the sand by a sieve and put in another bag containing a portion of white bran, and again shaken, when they become extremely brilliant, and after being sifted, are ready for sale.

#### A DELICATE JOB.

Doctor: "The increasing deafness of your wife is merely an indication of advancing years, and you can tell her that."

Husband: "Hum! would you mind telling her that yourself, doctor?"

#### WANTED A LITTLE SUNSHINE.

Mrs. Digs: "You used to say I was the sunshine of your existence."  
Mr. Digs: "So I did."  
Mrs. Digs: "And now you stay out night after night."  
Mr. Digs: "Well, one can't expect sunshine after dark, you know."

#### DIET FOR EVERY MAN.

- Jam—for car conductors.
- Cereals—for novelists.
- Mincepie—for automobilists.
- Beets—for policemen.
- Saratoga chips—for gamblers.
- Pi—for printers.
- Colp—for chiropodists.
- Starch—for henpecked husbands.
- Gum drops—for dentists.
- Tally—for after-dinner speakers.
- Dough—for insurance presidents.

## THE STOMACH ON STRIKE.

### The Tonic Treatment for Indigestion is the Most Successful.

Loss of appetite, coated tongue, bad taste in the mouth, heavy, dull headache and a dull sluggish feeling—these are the symptoms of stomach trouble. They indicate that the stomach is on strike, that it is no longer furnishing to the blood the full quota of nourishment that the body demands, hence every organ suffers. There are two methods of treatment, the old one by which the stomach is humored by the use of pre-digested foods and artificial ferments, and the new one—the Dr. Williams' Pink Pills method—by which the stomach is toned up to do the work nature intended of it. A recent cure by the tonic treatment is that of Mrs. Jas. W. Haskell, Port Mailland, N. S. She says: "For years I enjoyed perfect health, but suddenly headaches seized me. I had a bad taste in my mouth; my tongue was coated; I grew tired and oppressed; my appetite left me, and such food as I did eat only caused distress. I had severe pains in my chest. I lost all strength and was often seized with vomiting. At different times I was treated by some of our best doctors, but although I followed their treatment carefully I did not get any better. One day while reading a paper I came across a case similar to mine which had been cured by Dr. Williams' Pink Pills. I immediately purchased a supply and it was not long before they began to help me. I grew stronger day by day till now I am as healthy as I ever was. I have a good appetite, am strong and active and can attend to my household duties without fatigue. I have no hesitation in recommending Dr. Williams' Pink Pills to all sufferers from indigestion."

Rheumatism, kidney trouble, neuralgia, St. Vitus' dance, headache and backache, palpitation, general weakness, and a host of other troubles, find their root in bad blood just as in the case of stomach trouble. That is why the Dr. Williams' Pink Pills treatment is always a success—they are a powerful blood builder and nerve tonic. Sold by all druggists or direct from The Dr. Williams' Medicine Co., Brockville, Ont., at 50 cents a box or six boxes for \$2.50.

#### GREATEST OF PICK-UPS.

### Electric Cranes Which Handle 200 Ton Locomotives.

Of all the labor saving devices that have made possible the great industrial works of this progressive age none is more awe inspiring from the standpoint of the layman and none more important in the results achieved for commerce and manufactures than the electric crane.

Some years ago 100 ton cranes were about the limit, but they are now built to carry 200 tons with neatness and despatch, and all under the direction of a single workman, who operates the machine by the turning of a lever and travels with it.

There is no more interesting spectacle than to see a dismantled locomotive weighing in the neighborhood of twenty tons rushed into a repair shop, seized by a great crane, drawn high in the air and conveyed over the heads of numerous others standing on the floor of the shop, to the particular spot where it is to be lowered and operations begun to make it fit for the road.

There is probably no other device having capabilities so varied. Ordinarily a machine will do but one thing in one way, but an electric crane seems able to do almost anything in its line, and do it to perfection. These machines cost, from the smaller to the larger sizes, from \$2,000 to \$20,000 each.

#### PAINLESS TEETHING.

There is no period in baby's life that mothers dread more than teething time. The little gums are tender and inflamed; the child suffers and is sleepless and cross, and the mother is usually worn out caring for the child. The use of Baby's Own Tablets allays the inflammation, softens the tender swollen gums, and brings the teeth through painlessly. Mrs. N. Sauve, St. Reso de Lima, Que., says: "When my baby was cutting his teeth he was feverish, cross and did not take nourishment. After giving him Baby's Own Tablets he cut six teeth without the least trouble. I have never used any medicine for children I prize so highly as the Tablets." Sold by all medicine dealers or by mail at 25 cents a box from the Dr. Williams' Medicine Co., Brockville, Ont.

#### THE FACE OF HIM.

"It won't be good for you if you cut my face," remarked the man with the sample case, as he took his seat in the barber's chair.

"Why, what will you do?" asked the barber.

"Nothing," rejoined the other; "but you'll have to get a new razor."

#### ANY EXCUSE.

"Why is it that it is so easy to gather an inquisitive crowd in the street? Is it because people haven't anything else to do?"

"No; it is because they'd rather not do it."

#### CRUEL.

Tired Tim: "Ah, it's a cruel, heartless world, Jimmy. What d'yer think a woman done the other day when I asked her to give me something to keep body and soul together?"

Jimmy: "Dunno."

Tired Tim: "She grame a rabby pin."

**Scott's Emulsion** strengthens enfeebled nursing mothers by increasing their flesh and nerve force.

It provides baby with the necessary fat and mineral food for healthy growth.

ALL DRUGGISTS; 50c. AND \$1.00.