

# About the House

## SEASONABLE DISHES.

**Cranberry Roll.**—Make a rich biscuit dough; roll out one-fourth of an inch in thickness, spread with cranberry sauce. Roll up and press the edges well together. Sew up in a floured cloth and steam for over an hour. Serve with cream and sugar or sauce.

**Turkey Legs Broiled.**—Place the legs and thighs left over from the turkey on a gridiron over a low fire and turn every three or four minutes. When well broiled on both sides take them off. Roll in mustard and bread crumbs and pour melted butter over them.

**Turkey Toast.**—Chop cold turkey fine and let it simmer for fifteen minutes, with just enough gravy or stock to cover it, a lump of butter, and salt, pepper, and mustard to season. Have ready small squares of buttered toast, spread the turkey over it and serve.

**Cranberry Sauce.**—Wash four cupsful of cranberries and put in a saucepan with four cupsful of granulated sugar and one cupful of cold water; cover and allow them to boil for fifteen minutes; then remove from the fire, skim, and pour into the dish in which they are to be served.

**Rice Pudding.**—Wash in several waters one cupful of rice and mix with it four cupfuls of sweet milk, one-half teaspoonful of salt, one-half of a cupful of sugar and the grated rind of a lemon. Stir in two eggs not previously beaten, turn into the pudding dish and bake for three hours.

**Cranberry Olives.**—Spread slices of roast turkey, chicken, or veal with rich cranberry sauce, sprinkle with grated bread crumbs, a little minced celery, and some little bits of butter, season delicately, roll up, and fasten with tiny skewers, or tie. Dip in melted butter, roll in seasoned crumbs, and brown lightly in a quick oven.

**Cranberry Batter Pudding.**—To a cupful of sour milk add half a cupful of sugar, a teaspoonful of salt, two eggs, and one teaspoonful of soda. Beat until light, then add enough flour to make a thin batter. Flour a pint of cranberries and stir into the batter. Bake in a moderate oven until baked through. Serve with sauce.

**Turkey Olives.**—Select the nicest slices of turkey, cut thin, and spread each with a mixture of bread crumbs and chopped oysters. Season this with melted butter, salt, pepper, minced celery, and a little tomato catsup. Roll up tight and tie. Dust with seasoning, dredge with flour, and fry slowly in hot butter until a golden brown.

**Pumpkin Pie.**—Pumpkins vary in gelatinous substance so much that the amount of milk in proportion to the mashed pumpkin must vary also. A cupful of pumpkin, a quart of creamy milk, two eggs, one-half cupful of sugar and spices should make a good pie. When there are only two it is nice to bake individual pies in patty pans.

**Cranberry Snow.**—Cook a pint of cranberries in as little water as possible and when tender put them through a colander. Add almost as much sugar as cranberries and return to the fire a moment. Beat the whites of two eggs very stiff and add slowly the cooled and jellied cranberry. Serve in oatmeal dishes with splashes of whipped cream about it.

**Turkey Rolls.**—Two cupfuls of minced turkey which has been seasoned highly. Bind it together with butter, working it into small oblong rolls with the hands. Mix up a light biscuit dough, roll it into a thin layer, cut into squares and wrap one around each meat roll. Bake in a quick oven and serve hot with cream sauce or with the gravy left from the day before.

**Chicken Patties.**—Chop meat of cold chicken coarsely and season well. Make large cupful of drawn butter, and when fire stir in two eggs, boiled hard, minced very fine, also a little chopped parsley, then chicken meat. Let almost boil. Have ready some patty shells of good paste, baked quickly to light brown. Fill with mixture and set in

oven to heat. Arrange upon dish and serve hot.

**Chocolate Cakes, Marshmallow Frosting.**—Cream half a cupful of butter; add a quarter of a cupful of cocoa, the beaten yolks of three eggs, one cupful of sugar, one teaspoonful of cinnamon, and half a cupful of water, then the beaten whites of three eggs and a cupful and a quarter of flour, with three teaspoonfuls of baking powder. Decorate with boiled frosting, to which dissolved marshmallows are added.

**Rice Snowballs.**—Boil rice in salted water till very tender. Wet small cups and while rice is still hot pack tightly into the cups, leaving a shallow hollow in the centre. Set in cool place for about three hours. In serving fill hollow with red jelly and pour custard sauce around. **Custard Sauce.**—One pint of milk, three eggs, one and one-half cupfuls of sugar and a little salt, cooked in double boiler until smooth and creamy. When cold flavor with vanilla.

## THINGS WELL TO KNOW.

Potatoes may be warmed up in sour cream better than in sweet cream.

Clean wringer rollers with kerosene and keep the wringer well oiled.

Clean mica in heating stoves by washing with hot vinegar and salt.

Add a little cream to icing for cake to prevent its cracking when cut.

To clean glass bottles or vases, put vinegar in soap suds and wash thoroughly.

Chloride of lime, sprinkled around places that rats frequent, will drive them away.

Turpentine restores the color of yellowed knife-handles when rubbed well into them.

Hot water and soda will usually remove stains from wood, such as the door, table, etc.

In lining a jacket, put plaid in middle of the back to allow for strain across the back.

Gilt frames can be cleaned with a small sponge dipped very lightly in oil of turpentine.

A good filling for sofa cushions is made from strips of old clothes, torn as for rag carpets.

When seeding raisins, pour boiling water over them and let them stand a few minutes.

Heat the milk to be used in custards, pies or puddings, and they may be baked much quicker.

To wash woodwork wring a cloth out of soft warm water, dip it in soda, and rub on the woodwork.

Peppermint sprigs laid around shelves and places which mice frequent, will drive them away.

A button hook hung to the door with about three yards of tape can be used in any part of the room.

When washing white stockings either of silk or thread, add a few drops of oxalic acid to the water.

To save enamel, have a wire frame on board to set in sink for pails while heavy work is being done.

Put a clean napkin under the cover when boiling potatoes, and you will find them much nicer when done.

Time and trouble may often be saved if the writing desk is kept supplied with good pens, paper and ink.

A simple method of cleaning lamp chimneys—hold in the steam of a kettle and polish with a newspaper.

When washing glassware do not put it in hot water bottom first, as it will be liable to crack from sudden expansion.

To give a fine flavor and good color to a meat roast add to the water for the basting one tablespoonful of sugar.

Broiled meats should be eaten immediately after being cooked, in order that the best results may be obtained.

An oil refrigerator which has a lining of tin may be made to look cleaner by applying coats of white enamel.

To renew the stiffness of a veil, wrap it around a pasteboard roll, stretched at full width, steam and dry it on the roll.

Patch the torn places of old carpets, then spread on the floor or grass and give two good coats of paint, a dark green or maroon.

To remove the cover from a jar of fruit, place a hot flatiron on top of jar cover and in five minutes cover may be removed.

To clean black goods sponge with one pint warm water and one teaspoonful

of ammonia. Press with hot iron on the wrong side.

To sugar doughnuts evenly and thoroughly without waste, shake four or five together in a paper bag containing a cup full of sugar.

Put a few grains of rice in the salt cellars to keep the salt from caking; as the cellar is shaken the rice will keep the salt moving.

Instead of using a knife to rip machine stitching, insert the sharp point of your scissors under every third stitch far enough to cut it.

## BADLY RUN DOWN.

**Dr. Williams' Pink Pills Came to the Rescue After Doctors' Treatment Failed.**

The life of any constant traveller is always a hard one, but those whose work compels them to take long tire-some drives over rough roads, exposed to all conditions of weather, are in constant danger of losing their health. The extreme heat of summer or the piercing winds of winter sap their strength, the kidneys become diseased or rheumatism sets in. What is needed to withstand this hardship is rich, red blood—the pure blood that Dr. Williams' Pink Pills alone can make. These pills are the travellers' never-failing friend. Concerning them Mr. George Dalpe, of St. Eloi, Que., says: "I am a grain dealer and am obliged to make frequent trips, sometimes very tiring. I returned home from one of these trips last summer very much fatigued. I was overheated and tried to cool and rest myself by lounging on the verandah till late at night. I caught cold, and the next day I did not feel at all well. I had a headache, pains in my stomach and was very weak. I went to see a doctor, but he said I would be alright in a day or so, so I started on another trip. I had not gone far before I felt very ill and had to return home and go to bed. I had chills, headache, pains in my stomach and kidneys. The doctor came to see me and he said I was overworked. He treated me for several months, but instead of improving I continually grew worse. I wasted away almost to a skeleton and really thought I was going to die. One day my wife returned from the village with a supply of Dr. Williams' Pink Pills. She urged me to take them, as she said they had been very highly recommended to her. I did so, and by the time I had taken four boxes I felt enough benefit to decide me to continue them and I took about a dozen boxes. They fully cured me and to-day I am able to go about my work without feeling fatigued."

Fatigue, on the least exertion is a sign that the blood is poor. Replace the bad blood with good blood and labor will be a pleasure. Dr. Williams' Pink Pills make pure, red blood. That is why they cure anemia, rheumatism, kidney trouble, indigestion, heart palpitation and the nerve-racking ills of girlhood and womanhood. Sold by all medicine dealers or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Co., Brockville, Ont.

## DEBTS IN AFRICA.

**They Are Never Outlawed Among the Natives of that Country.**

In civilized life debt is regarded as a purely personal matter, for which the individual who contracts it is alone responsible. Almost the only important exception is in the case of a wife or minor children. In that case the husband and father is responsible. But in Africa an older practice still persists, and debts may be collected from other relatives, as, indeed, they may among many Oriental peoples.

A debt among the native tribes of Africa is never outlawed. It descends from the father to the children, even unto the third and fourth generation. In the journal of G. Harry Agnew, a missionary, the following account of native law and methods of dealing with offenders is given:

If a man has committed some misdeed and runs away, it is customary to arrest his father, or his wife, so that the relatives may be forced to look for him.

Elephants ceased to exist in the neighborhood of Inhabane many years ago, yet there are debts among the people there to-day which originated in the sale of elephants' tusks perhaps forty years ago. An instance of this kind will illustrate the matter.

Fazenda is a native Christian. Her father is a petty chief. Her grandfather was a kind of underbuyer for a white man, who would give him cloth with which to purchase ivory.

One day a native came to him with a lot of ivory, more than he had cloth to pay for, so he invited the native to go with him to the white man, who would buy it.

Instead of paying for the ivory, the white man took it and drove them away. The owner then made claim against Fazenda's grandfather, who could not pay, so the debt descended to his son.

The son, to settle the matter, gave a girl to the son of the man who had lost the ivory; but this girl died, so, according to native custom, he had to give another girl. This he did by handing over Fazenda.

The matter finally got more complicated, as the man who got Fazenda died, and she became the property of his brother.

She left this man, and another offered to buy her. Accordingly, her father took cloth from the second man in order to settle up with the man she left. But Fazenda refusing the bargain, the second man would not take back his cloth, but demanded gold sovereigns instead.

Finally Fazenda went to work for a missionary, earned some money of her own, and was able to settle up the complicated affair.

## FAIR EASTERN SMUGGLER.

### How a Turkish Woman Evaded the Customs Officer.

Of course women are better smugglers than men. Every Customs House officer of the Western world is well aware of that fact. But notwithstanding Pierre Loti's recent revelations as to the modernization of the Turkish harem and the revolt of its daughters, it seems strangely incongruous that the veiled ladies who flit in ghost-like fashion about the streets of Constantinople should not only travel alone by train, but defy the Customs House officer with a brazenness that would do credit to a globe-trotting woman of the North or West. Such, however, is the case, according to a lady correspondent who some time ago travelled in a ladies' carriage from Constantinople to Sofia in the company of a wealthy Turkish lady.

By the help of a few French, Turkish and Greek phrases we began a queer sort of conversation, and my travelling companion explained that she was going on a visit to a married sister in Bulgaria. Perhaps, in order to impress one with the idea of her wealth, she showed all manner of beautiful presents which she carried with her in her various pieces of luggage. There were towels with wide embroidered borders, handkerchiefs with fine needlework corners and hems, veils and scarfs of Eastern silk, and ever so many other things, which I duly admired. Then she pointed to the enormous hassock under her feet. "Coffee," she said. There must have been twenty pounds in it.

Knowing that the Bulgarian Customs House officers keep their sharpest eye on coffee and cigarettes, and that we were rapidly nearing the frontier, I gave vent to my feelings by exclaiming: "But the Customs House!" But my Turkish lady, with the characteristic movement of the head which with Orientals implies negation, clicked her tongue and said, "Non, ne vient pas ici," obviously meaning of the Customs officer.

At daydawn we reached Hermanli, the frontier station. The officer came to our carriage, cast a glance into our compartment saw the Turkish lady (who, meanwhile had put her "feridshi" over her head) and disappeared at once, in deference to the Mohammedan objection that a woman should be seen by any man outside the harem. After a while an old woman appeared. "Hanum (madam)," she said, "the Customs officer sends me to ask whether thou hast anything upon which a duty should be paid." "Say to the child of the desert," was the dignified reply, "that I have nothing but the things I require. A little coffee for the journey."

And she put down the front of her dainty little travelling coffee machine and a spirit lamp and began to prepare her breakfast, throwing, as an afterthought, a few coins and cigarettes at the old woman's feet. With a blessing and a grin on her lips the crane left the carriage. The Customs were passed and I thought sadly of all sorts of beautiful things which I had not bought at the large bazaar at Constantinople for fear of the Customs.

**PASS RECIPE AROUND TELLS HOW TO MAKE THIS SIMPLE RHEUMATISM CURE.**

**Prescription Given Which Sufferers of Dread Disease Can Make Up and Try at Home at Small Cost.**

To relieve the worst forms of Rheumatism, take a teaspoonful of the following mixture after each meal and at bedtime:

Fluid Extract Dandelion, one-half ounce; Compound Kargon, one ounce; Compound Syrup Sarsaparilla, three ounces.

These harmless ingredients can be obtained from any druggist in the smaller towns, and are easily mixed by shaking them well in a bottle. Relief is generally felt from the first few doses.

This prescription, states a well-known authority in a Montreal morning paper, forces the clogged-up, inactive kidneys to filter and strain from the blood the poisonous waste matter and uric acid, which causes Rheumatism.

As Rheumatism is not only the most painful and tortuous disease, but dangerous to life, this simple recipe will no doubt be greatly valued by many sufferers here at home, who should at once prepare the mixture to get this relief.

It is said that a person who would take this prescription regularly, a dose or two daily, or even a few times a week, would never have serious Kidney or Urinary disorders or Rheumatism.

Cut this out and preserve it. Good Rheumatism prescriptions which really relieve are scarce, indeed, and when you need it you want it badly.

Give a man a good dinner and he will remain in a good humor for at least an hour.

## THE BARBER'S UNION Of Montreal, Canada.



MR. EDWARD BOUSQUET.

## PE-RU-NA SCORES Another Triumph in Canada President Edward Bousquet Lauds in Glowing Words.

Mr. Edward Bousquet, 248 a Panet street, Montreal, Can., president of Barbers' International Union, Local 455, writes:

"For several years I have suffered from catarrh. I tried many remedies with little or no results.

"I was advised by a friend to try Peruna, and after using a few bottles, I am much relieved.

"I believe Peruna to be the greatest known catarrh remedy of the age. I cheerfully recommend Peruna for catarrh."

The truthfulness of Mr. Bousquet's statements cannot be questioned. He has given a clear and frank recital of his experience with chronic catarrh, and how Peruna helped him when all other remedies failed.

## JUST HIS CASE.

A man who was famous for never paying his bills owed a considerable sum to his tailor. Sending bills had had no effect upon the debtor, so the tailor decided to make a personal attempt to collect the amount. He called several times upon the delinquent, but was never able to catch him. Finally he succeeded, just as he was going out, and accosted him with the modest inquiry: "Will you pay me this bill, sir?"

The man looked at it for a moment, and then said, innocently: "Did you ever owe anybody anything?"

"No, sir," replied the tailor.

"Then you can afford to wait," said the waggish debtor, and off he walked. The tailor again made several attempts, and at last was successful in cornering the man a second time.

The debtor looked very solemn, and said: "Are you in debt to anyone?"

Not to be caught this time, the tailor replied: "Yes, sir; I am sorry I am."

"And why don't you pay?"

"Because I haven't got the money," said the tailor, with significant look.

"That's just my case exactly, my dear sir," replied the debtor. "I am glad that you can appreciate my position. Good morning!"

## DRIVEN FROM HOME.

A wealthy American, who had read much about the hardships which the Irish peasantry are supposed to suffer, determined to travel about in the Emerald Isle and learn the state of affairs for himself.

While motoring through a remote part of the island he came across a poor old woman, seated, with all her humble furniture about her, in the middle of the road before her little cabin.

The traveller was profoundly moved. Here, before his very eyes, a real Irish eviction was taking place. He got out of his car, and he gave the old woman a sovereign.

"Tell me," he said, "what is the trouble my poor friend?"

Bobbing and curtseying her gratitude the old woman replied: "Shure, sor, me ould man's whitewashing."

A woman would rather be tailor-made than self-made.

One kind of charity always has a card attached to it.

## Girlhood and Scott's Emulsion are linked together.

The girl who takes Scott's Emulsion has plenty of rich, red blood; she is plump, active and energetic.

The reason is that at a period when a girl's digestion is weak, Scott's Emulsion provides her with powerful nourishment in easily digested form.

It is a food that builds and keeps up a girl's strength.

ALL DRUGGISTS; 50c. AND \$1.00.



## SHILOH'S the quickest COUGH & COLD CURE

Get a bottle to-day from your druggist. If it doesn't cure you **QUICKER** than anything you ever tried he'll give you your money back

Shiloh's is the best, safest, surest and quickest medicine for your children's coughs and colds. It has been curing coughs and colds for 34 years. All druggists—25c., 50c., and \$1.00 a bottle.