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Choice Recipes.

Tomatoes With Cream Sauce.—Wipe, peel and slice three solid tomatoes. Sprinkle with salt and paprika, dredge with flour and saute to a golden brown in three table-spoons butter, place on a hot platter and cover with one cup white sauce.

Lemon Sherbet.—Four cups water, two cups sugar, three-fourths cup lemon juice, white two eggs. Make a syrup by boiling water and sugar twenty minutes. Add lemon juice, cool, strain and freeze. When frozen add beaten egg white and stir thoroughly.

Scrambled Eggs with Tomato Sauce.—Cut fine three tomatoes and cook for ten minutes in two table-spoons butter, one-half teaspoon salt and a few grains of paprika; then drop in three unbeaten eggs. Cook, stirring constantly until the eggs are cooked. Serve at once on hot toast.

Creamed Carrot Pulp.—Wash and scrape carrots and grate outer red portion into bowl. Season this pulp with salt and paprika, moisten with cream and heat very hot in a double boiler. Place in a baking dish, cover with buttered crumbs and brown in the oven.

Codfish Balls.—One cup codfish, two cups potatoes, one tablespoon butter, dash of paprika, one egg. Put fish in bowl of cold water and pick it apart. Boil potatoes and codfish for twenty minutes. Drain, mash and beat well with fork. Beat in butter and pepper. Cool and add egg. Drop by spoonfuls in deep fat.

Danish Cookies.—One and one-half cups sugar, one and one-half cups butter, three eggs, four cups sifted flour, one-fourth teaspoon soda. Sift soda in flour. Bake in buttered pans, using a pastry tube to shape the cookies.

Orange Ice.—Four cups water, two cups sugar, two cups orange juice, one-fourth cup lemon juice. Make syrup by boiling water and sugar twenty minutes; add lemon juice; cool, strain and freeze.

Chicken Royal.—One five or six pound chicken, four sweetbreads, one can mushrooms. Boil chicken day before it is to be used and allow it to stand in the liquor over night. Then cut up as for salad. Boil sweetbreads. Into a saucepan put one quart of cream; into another put four tablespoons of melted butter and four tablespoons flour. Add heated cream, stirring until mixture thickens. Flavor with a little chicken, mushrooms and sweetbreads together; stir into the cream mixture, put in a buttered baking dish and cover with buttered bread crumbs. Bake twenty minutes.

Chocolate Cake With Sour Milk.—One cup sugar, one cup sour milk, four tablespoons butter, two squares chocolate, one and two-thirds cups flour, teaspoon soda, one egg. Heat chocolate, butter, one-half cup sugar and milk until the chocolate is melted. Add egg well beaten, flour and soda and the remaining one-half cup sugar.

A Tomato Dish.—Panned tomatoes are tempting for very warm days. To cook them cut firm tomatoes in half and dip them in flour, seeing that they are lightly and evenly covered. For each tomato heat a teaspoonful of butter in a frying pan, and when it is hot put in the tomatoes, flat side down. Cover the pan and cook them until they are tender and brown. Make a well-seasoned white sauce, put the tomatoes in a hot dish and pour the sauce about them. Strew with minced parsley.

Individual Pineapple Pies.—Make a flaky pie crust from any good recipe, roll out thin and bake in six pastry shells (using deep cup cake pans), and fill with two cups of fresh shredded or canned pineapple cooked in double boiler with one cup of sugar and thickened with table-spoonful cornstarch dissolved in half cup of water. Add meringue of two stiffly beaten whites of eggs and half cup of sugar. Return to oven to brown lightly. Serve with candied cherry or strawberry on top. Strawberries or cherries may be substituted for pineapple. These individual pies are more attractive and easier to serve than a large pie.

Date Bars.—One-half cup of granulated sugar, three eggs, one and one-half cups of pastry flour, one teaspoon of baking powder, one-half pound of dates, three-quarters cup of chopped nuts. Cream yolks and sugar until light; add baking powder, nuts, and dates to flour, beat in gradually, then add the stiffly beaten whites. Mix well, then bake in flat, ungreased square layer pans. When cold remove from tin, cut into oblong bars about one



Sir Max Aitken, M.P.

Once poor, now British M.P. and multi-millionaire.

inch wide and three inches long. Sift confectioner's sugar over. If an extra rich cake is desired, cover the bars with chocolate frosting.

Home Hints.

If a curtain or portiere pole is rubbed with hard soap before being put up, the draperies will slip on easily.

Potato balls which are sauted in butter after being boiled are delicious. They should be served with a generous sprinkling of minced parsley.

A bare broom splinters matting easily. If you have no longhanded soft brush, make a grey canton flannel covering for the top of the broom.

To remove scorch marks from linen cut an onion in half and rub the scorched part with it. Then soak in cold water, and the marks will disappear.

Grease on a kitchen floor can be softened by pouring kerosene over it and letting it remain for 10 or 15 minutes; then scrub with soda water.

Paint and varnish can be easily removed from the hands by first rubbing well into them some grease or lard; then washing with soap and water.

A frying basket should be dipped in boiling water or heated in the oven before being put in the hot fat. It will thus not reduce the temperature of the lard.

When scrambled eggs are served, make a tomato sauce, adding to it a few Spanish peppers, chopped fine. This will be a delicious accompaniment to the eggs.

Turnips are liked better by many persons if they are parboiled and drained before the final cooking. A little potato added to mashed turnips is a pleasing variety.

When a fabric loses its color in washing, it may frequently be restored by sponging the material with ammonia and water. If this fails, vinegar may be effectual.

When stringing beads or sewing them on to any material always have the thread well waxed. It will be stronger and easier to work with, as it does not become knotted easily.

Paint stains may be removed from woolen fabrics by rubbing with turpentine. If the stains are old and do not respond to this treatment, add ammonia to the turpentine.

Some housewives always make their ironholders of marble cloth, using suitable material for interlining. The advantage is that they may always be wiped off when soiled.

When post card photographs curl and become brittle, rub them over with a cloth dipped in a cupful of water to which a teaspoonful of glycerine has been added to soften them.

To destroy red ants, grease tin plates with lard and put them on the floor, with a few sticks for the ants to climb up. Soon the plates will be covered with ants, which

prefer lard even to sugar. Turn the plates upside down on a hot fire.

Never sit on the edge of a sick person's bed, and never place your chair so that he must strain his eyes or turn his head to see you. Get directly in range of his vision, so that he may see you comfortably. Never whisper in a sickroom.

Lamb's liver, which is very delicate, and not so much used as it deserves to be, is delicious minced and served on toast. It is also excellent diced, cooked two or three minutes in a tablespoonful of butter, and folded in an omelet, with peppers and a minced olive or two.

GOOD BLOOD THE SECRET OF HEALTH

To be Healthy You Must Keep the Blood Rich, Red and Pure.

Dr. Williams' Pink Pills are useful in any disease caused by thin or impure blood, and the list of such diseases is astonishingly large. Anaemia literally means a condition in which the blood is thin and watery. In rheumatism the blood becomes thin more rapidly than in any other disease. After an attack of la grippe or acute fevers the blood is always thin and impure, and Dr. Williams' Pink Pills are the tonic to use during convalescence. When the blood is poor and thin the stomach suffers. The food ferments, gas and certain acids form and the trouble is pronounced indigestion or dyspepsia. The nerves receive from the blood all of their nourishment to keep up their energy and repair waste or damage. Some forms of paralysis are caused by thin blood. The progress of locomotor ataxia is stopped in many cases when the blood is made pure, rich and red. This is only a partial list of the troubles having their origin in impure, watery blood, and all can be cured by supplying the blood with its missing constituents.

This is exactly what Dr. Williams' Pink Pills do. Their chief mission is to make rich, red blood, and this good blood reaches every organ and every nerve in the human body, thus driving out disease and bringing renewed health and strength to thousands of weak, despondent people.

Ask your neighbors. There is not an inhabited corner in Canada where Dr. Williams' Pink Pills have not restored some sufferer, and all over this country there are grateful people who do not hesitate to say they owe health—in some cases life itself—to this great medicine. If you are ailing begin to cure yourself to-day by using Dr. Williams' Pink Pills.

Sold by all dealers in medicine or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

THE WORLD IN REVIEW

According to the daily papers, a prominent young society girl of Toronto, spending her holidays at a well known summer resort, ran away with a young man whom she had not known for more than ten days and got married. She was immediately taken home by her parents. The next day her husband appeared in the police court and the bride's father was preparing to institute proceedings in an attempt to have the marriage annulled.

This is one of many incidents reflecting a sort of daredevilishness that is exhibiting itself in Canadian society, but which only in a modified form and rarely see the light of day in the newspapers. Thanks to an obliging Canadian press, it is not difficult to keep such stories out of print, this being one of the outstanding distinguishing characteristics of the newspapers of this country as compared to those of our neighbors in the south. The fact is that according to private gossip there are any number of incidents occurring in Toronto and Montreal which do not reflect any credit on the stamina and soundness of Canadian character. One frequently hears the prediction that some day, if things go on as they are, there will be a tragedy in Canadian society, so called, which may attract the attention of the world. These conditions apply only to a certain small set.

One wonders sometimes if it would not be a good thing if Canada had one real "yellow" newspaper which would go after these proceedings and bring them to public attention. Perhaps the fear of publicity and the light of day would be a vastly more repressing influence than have been the laws of the land or respect for morals.

The U. S. and Mexico.

A good many people in Canada view with suspicion the conduct of the United States toward Mexico. It is not evident that there is any ground for this suspicion excepting the feeling that the United States has not always been most considerate in its attitude toward Canada, and that perhaps if she saw a good chance to absorb Mexico she would not be averse to taking it. Such critics point out that the United States obtained the Panama Canal zone by tactics that were not altogether free from criticism, that she has more recently obtained a protectorate over Nicaragua by the same methods and that she would not be averse now to cleaning up the map from the 49th parallel to the isthmus of Panama by securing a status in Mexico.

It ought to be said that so far as outward acts go there does not seem to be the slightest ground for any such aspersion with respect to her activities in Mexico. Indeed, in England and in Europe generally, the feeling is that the United States is striking her responsibility in not having interfered long ago with the revolution ridden country of Madero and Huerta, particularly when the lives and property of many foreign citizens are in danger.

The Republican party is generally credited with being in the United States the Imperialist party, that is the party which wants to branch out and become a figure in world affairs. True, it was responsible for the taking over of that wail of the Pacific Ocean, the Philippine Islands. But it has to be remembered that it was the Democrat party that caused the Venezuela expedition. It is but a history repeating itself if the Democrats, on their first return to power, got into a mix up in Mexico. They play jingo politics in the United States as well as other places.

A Big Municipal Enterprise.

If the City of Toronto's negotiations with Sir William Mackenzie for the purchase of the Toronto Street Railway and the Toronto Electric Light Company go through, it will inaugurate one of the largest experiments in public ownership which have been tried in Canada. The deal involves approximately \$3,000,000, of which about \$2,000,000 is for the Street Railway and about \$8,000,000 for the Electric Light Company.

Mayor Hocken and Sir William Mackenzie have now come to terms which they have agreed to submit to their principals. The details of this agreement are not known yet. Sir William on his part will submit the proposal to his shareholders. The Mayor before leaving for a holiday trip in Newfoundland, also passed the agreement over to expert valuers who will check up the figures, after which it is to be considered by the Provincial Hydro Electric Commission.

Just what Hon. Adam Beck and his colleagues will say to it is somewhat difficult to guess. They may come to the conclusion that the deal prejudices the rights of the other municipalities outside Toronto now being served by the Hydro Electric Commission. It is not to be decided whether they may arouse the hostility of Toronto's Mayor, who apparently believes that the deal will be a good thing for everybody, and that if Toronto wants to spend her money buying up these local concerns it is nobody's business but her own.

If the Hydro Electric Commission give their approval it will help the reception which the proposal will receive from the citizens, for of course the whole proposition has to be voted on by the ratepayers before it can go into effect. It is expected the vote will be reached by the last of September or perhaps some time in October, that is, providing the Hydro Electric Commission give the arrangement the stamp of its approval.

Will be Opposition.

Undoubtedly there will be vigorous opposition to the proposal. The Toronto Telegram early showed its colors and is opposing the whole business with characteristic vigor.

The chief criticism from a Toronto view point is that the price quoted by Sir William Mackenzie is excessive. The Toronto Street Railway franchise has but eight more years to run, and though the company is making surplus profits at the rate of about \$1,500,000 a year, \$2,000,000 is a big price to pay for an eight-year franchise. In 1921, when the franchise comes to an end, the City will get for nothing what it is asked to pay something for now, though at the same time it has to be remembered that there is the possibility in 1921 of a big argument over what the city will be obliged to pay for the plant and equipment of the railway even after its franchise is exhausted.

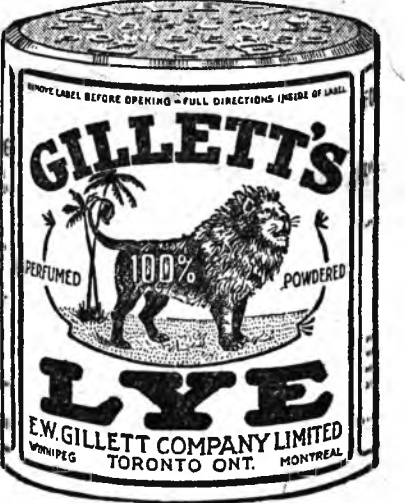
From a provincial point of view the situation is complicated by reason of the fact that the Street Railway and the Electric Light Company both have long term contracts with the Electrical Development Company, the chief competitor of the Provincial Hydro Electric Commission.

Before the matter is finally settled there will no doubt be some warm discussion and perhaps interesting developments. Less courageous mayors would not have tackled such a big problem, but Mayor Hocken from the beginning of his term has seemed determined to make his regime mean something.

Visiting Englishman.

A party of some twenty English M. P.'s, with their wives and daughters, have been passing through Canada en route to Australia, where they are to be the guests of the Commonwealth. They had no mission to Canada other than any other tourists, being members of the Imperial Parliamentary Union, a purely social organization. The remarkable thing about the party was the extreme civility, getting any political subject whatsoever. The explanation of this curious fact no doubt lay in the fact that even their small numbers represented almost every shade of political opinion, including alike Lords and workingmen, Liberals and Unionists, and it would have been almost impossible to have expressed any opinion on any po-

GILLETT'S LYE EATS DIRT



litical matter to which someone in the party would not have taken violent exception.

Conspicuous in the party were two former Canadians, Hamar Greenwood, a graduate of Toronto University, and Donald McMaster, a graduate of McGill University. Both of these men have made distinct successes in law and politics in England, the former as a Liberal and the latter as a Unionist. Both are comparatively young men and may be in line for still further honors. Greenwood is a particularly aggressive type and his career is a veritable romance. While Canada is the land of opportunity for many a penniless immigrant, England proved to be the land of opportunity for young Greenwood who, on his arrival there, was as penniless as any immigrant who set foot upon these shores. Undoubtedly his skill on the platform has been a source of strength to his party. McMaster is more of the intellectual type and is confidently expected to be included in the next Unionist Cabinet whenever that shall be organized.

One of the most picturesque members of the party was Willy, the Labor member for Woolwich. Peer or peasant, it is all one to Crooks. He is hail fellow well met with all.

Lord Emmott and Lord Sheffield were the leaders of the party. They are types of newly appointed Liberal lords who have grown wealthy in trade and who have with them into the Upper Chamber certain more or less pronounced Radical proclivities.

LEATHER FROM THE OCEAN.

The Skin of the Shark is Used For Many Purposes.

A good many kinds of leather are got from sea creatures, some of which are very curious and beautiful. The skin of sharks is a beautiful burnished gray or bluish color. The surface resembles finely grained leather, inasmuch as it shows many tiny prickles set all one way. They are quite invisible to the naked eye, but there are so many and they are so finely set that you distinctly feel the roughness of the surface if you rub your hand over the skin in the direction opposite to that in which the prickles point.

This property of shark skin renders it especially valuable to the manufacturer of "shagreen." Since the skin is at once tough and easy to work, it can be used for many purposes where decorative effects are desired.

In spite of its lumpy armor, the sturgeon furnishes a valuable and attractive leather. It has been found that when the bony plates are removed, the patterns remain on the skin, just as the patterns of alligator scales remain on alligator leather, a circumstance that adds greatly to the value of the product. From the sturgeons that abound on our Pacific coast and in the Great Lakes, we get a tough leather that is used for the making of laces to join leather belting for machinery. It is said that the lacing frequently outwears the belting itself.

There is found in Turkish waters a strikingly unattractive fish called the angel-fish, classed among the littoral sharks. This fish yields an extremely high quality of green leather, much esteemed in the Ottoman dominions.

In Russia certain peasant costumes are trimmed with the skins of a food fish, the turbot, and in Egypt men wear sandals made from the skins of fish caught in the Red Sea. In our own country, too, the cod has been used in a similar manner, for in bygone days a good many shoes and gloves have been made in Gloucester from the skin of the humble cod, says a New York paper.

Elskin is useful for many purposes, among them the manufacture of leather binding for books and for braiding into whips.

The garfish, a fish found along our coasts, has a skin that can be polished till it resembles ivory. It is used in making picture frames and jewel-caskets. The skin of this fish was used by certain of our Indian tribes to make a sort of armor. It is so tough and hard that, according to some accounts, a breast-plate made of it will turn a knife or a spear.

Queer uses are made of the intestines of the walrus and the sea-lion. The Eskimos make the former into sails for their boats, and the latter they slit and stitch together, to form hooded coats that are far superior to rubber as water-proof garments.

Most girls' names sound as if their mothers were novel readers.