

# HOME

## Favorite Recipes.

**Sponge Layer Cake.**—Cream together one level tablespoon of butter and a cup of powdered sugar. When those two are beaten till the mixture is of a feathery lightness, add four eggs which have been beaten at least three minutes. Beat all together until the mixture is perfectly smooth. Sift one level cup of flour, into which one slightly heaped teaspoon of baking powder has been sifted, and gradually stir into the above mixture. Bake in two layers, being careful not to put more of the batter in the centre of the pan than around the edge, or the cake will not be level. This cake requires about fifteen minutes in a rather quick oven. When cool, remove from the pans and put the following filling between and on top: Two tablespoons of sweet cream, three-fourths of a cup of powdered sugar, and two tablespoons of unsweetened chocolate, which has been melted. Mix the cream and sugar until there are no lumps, add the melted chocolate and a half-teaspoon of vanilla. It is better eaten when it is perfectly cold, for then it cuts better.

**Mother's Chowchow.**—Four and one-half quarts of green cucumbers, or cucumber pickles may be used, medium sized ones, four and one-half quarts celery or celery seed, two and one-half quarts green tomatoes, four and one-half quarts red tomatoes, not too ripe, five quarts cabbage. Boil in salted water till perfectly tender but not too soft, then drain well. Dressing.—One gallon and three pints of vinegar. Take two cups of sugar, two cups of flour, one ounce of turmeric, and one-fourth pound of ground mustard. Put in a vessel and mix all together thoroughly until there are no lumps left, then gradually add part of the vinegar until you have a thick, smooth paste; thin still more with the vinegar. Pour this, with the rest of the vinegar, over the vegetables. Cook until dressing thickens, stirring constantly to keep from sticking. This makes quite a good deal, although the vegetables boil down some. Make in a granite or porcelain vessel; tin or brass is poisonous with the vinegar. This is delicious served with either cold or hot meats, and this quantity will last through the whole winter season.

**Chicken Pie.**—One cupful flour, one teaspoon baking powder, one tablespoonful lard, one-half teaspoonful salt. Rub this together, then moisten with one egg and one-half cupful milk. This will be a batter. Take left over stewed chicken and cut up fine and heat in the oven. Then pour this batter over it and bake in moderate oven for about one-half hour.

**Pork Tenderloin Baked.**—Split pork tenderloins almost through. Make a stuffing as for fowl, using fine crumbs, a seasoning of salt, pepper, a little thyme and grated onion; two tablespoons of butter or pork fat for each cup of stuffing. Spread a thick layer of this over one of the opened loins, cover with the second loin, tie together in three or four places. Roast in a quick oven, basting often. This is equally good when cold to serve in thin slices.

**Cooking a Chicken.**—Prepare a good fat hen as you would for baking and cut the skin under the wings and put in some pieces of bacon and rub a little salt inside. Steam over three pints of water in which has been placed a medium sized onion and two or three sticks of celery. Steam until the chicken is tender, filling in hot water if the fowl requires a good deal of cooking. Cut up dry bread for dressing and moisten with some of the broth after you have strained it. Add salt and pepper and a little sage. Stuff your chicken and add a little of the broth and brown it nicely. Set aside some of this broth to cool, remove the grease, reheat, and add salt and pepper, and serve in bouillon cups with wafers.

**Corn Muffins.**—Sift together three-quarters cup cornmeal, one and one-half cups flour, three tablespoons sugar, three teaspoons baking powder, and a pinch of salt. Add two well beaten eggs to which has been added one cup sweet milk. The last thing add butter (melted not hot) the size of an egg. Beat about five minutes. Bake in muffin pans in a quick oven about twenty minutes. This makes one dozen.

## Home Hints.

Rouge powder is the best cleaner for tortoise shell ornaments. Delicate colors should be dried in the house, or at least in the shade. Alum in the rinsing water will

## CANADA'S SOLE SURVIVING FATHER OF CONFEDERATION.



Sir Charles Tupper.

prevent green-colored dresses from fading.

Air and sunshine are beneficial to the hair, but extreme heat will fade and burn it.

Grease spots may be removed from gowns and draperies with the help of French chalk.

A mixture of rainwater, lavender and benzoin is an excellent remedy for a sunburned skin.

If the rings on a curtain pole stick when you draw the curtains, rub the poles with paraffin.

The hair should always be brushed out and left free at night, that the air may circulate.

Hosiery should be pinned to the clothesline by the open end of the stocking instead of the toe.

Printed linen chintzes, so much liked for the summer-house, may be washed indefinitely.

The fashionable voiles with raised dots or figures should always be ironed on the wrong side.

In measuring a room for wallpaper, remember to allow for a great deal of waste if the pattern is a large one.

A solution of orange shellac and alcohol applied to the heels of white shoes will leave them with a satiny finish.

All summer dresses should either be ironed till dry, or thoroughly aired after ironing, if you would avoid creases.

Net collars and colored embroidery should be washed in soapy water and rinsed first in warm water, then in cold. The latter should have a little salt and vinegar added to set the color.

Pure chloroform will remove paint, grease and other stains from colored garments. Put clean blotting paper under the spot and pour the chloroform—a few drops—on it, in the open air.

If a book gets grease spots on its leaves, they can be removed by dipping a camelshair brush in rectified spirits of turpentine and moistening the spot. When the latter is dry, moisten it with spirits of wine, and the turpentine will disappear.

When making a baked custard, add two tablespoonfuls of bread-crumbs. Delicious with stewed fruit. When making a boiled custard, add a spoonful of corn flour, mixed with a little cold milk, and boil in the usual way. This just thickens it and prevents burning.

A good summer dessert is made by lining a pudding dish with sponge cake and filling the dish with stewed fruit. Put more sponge on the top, press till cold and coat the whole with boiled custard.

To make green pea puree, boil good green peas in light stock with two or three young onions and a sprig of mint. When cooked, drain and rub through a cheesecloth. Mix with a very little thick white sauce.

In preparing salads, the lettuce, endive, etc., should be perfectly cleansed, but not left in the water. Dry them by tossing in a napkin, and do not prepare with dressing, etc., till the last moment before serving.

One of the best ways to keep the eyes clear and healthy is to give them a bath night and morning in a salt solution, using a level teaspoonful of salt to a pint of boiled

water. Let the salt settle and use the solution with an eye-cup.

Salad jellies are an excellent way to utilize all sorts of left-overs. Sometimes the foundation jelly may be made with the water vegetables have been boiled in, combined in the usual way with gelatine. All such jellies should be sliced with a warm knife.

A cooling lotion for sunburn and freckles is made with six ounces rosewater and two drachms of tincture of benzoin.

Delightful scent bags or pillows may be made with any dry, fragrant leaves of flowers—geranium leaves, rose petals, heliotrope, lemon verbenas. Tie in bags of gauze, or make pillows of gauze.

Table jellies mixed are delicious—pineapple and raspberry, or lemon and cherry, according to taste.

A jelly added to stewed fruit improves it and thickens the syrup. Sufficient may be added to make a mold and turn out to serve with cream or custard.

A substitute for egg is made by preparing a thick paste of flour and water, then dip the fish or cutlet to be fried into batter, and sprinkle with breadcrumbs. You will find this answers well, giving a beautiful brown appearance and preserving the delicate flavor.

## LEARNED TO READ AT 71.

**Did Frenchwoman With Thirst For News of Crimes.**

"It's never too late to learn" is a variation of a maxim that Mme. Ortinas has apparently made her own. Mme. Ortinas lives in Liege, she is a widow 71 years old, and she has just begun to go to school.

Madame wanted to learn to read newspapers with the particular object, she says, of reading reports of crimes and accidents.

Her daughter used to read the news to her, but the daughter got married. So, on the advice of a neighbor, she went to the Adults' Commercial School at Liege, that the world's news and the police court news might not be a closed book to her.

The result was surprising. In a few weeks madame made such good progress that she can now read newspapers almost with ease, and, further, she was invited to attend the annual prize distribution because she had made such good progress that she had won a prize.

When called upon, Mme. Ortinas was poring over a copy of "Victor Hugo's Letter to His Friends." She confessed that she found the book very uninteresting.

"I much prefer reading about a murder or an accident in the newspapers," she added. "I also find the advertisements in the streets very interesting. Before I went to school I often wondered what they were all about, now I read them all."

He—The hand that rocks the cradle rules the world. Don't forget that. She—Then you come in and rule the world awhile. I'm tired.

## THE WORLD IN REVIEW

### Nothing Wrong With Canada.

On his return from England, Sir Edmund Walker, president of the Canadian Bank of Commerce, expresses himself very hopefully on the money situation, and in an interview stated that there was no need of anxiety among reputable Canadian business men engaged in ordinary business ventures of a sound nature.

"There is nothing wrong with Canada," said Sir Edmund. "The whole trouble is with the world supply of money. The production of gold has increased, but not sufficiently to keep up with the world-wide prosperity of the last few years, and the tightness in the money market is due mainly to this cause, though, of course, the war in the Balkans has also helped by diverting money from commercial channels. The only reason why Canada has been singled out for criticism," went on Sir Edmund, "is that she is the most prominent borrower, and therefore attracts most of the attention when capitalists begin to discriminate in making their loans. Canadian credit is not in the least injured, and interest in Canadian investments has not flagged, but investors in England are obliged to discriminate more carefully and to charge a higher rate."

### Widow of Sir John A. Macdonald.

Baroness Macdonald of Earncliffe is the only Canadian woman, almost the only British woman who holds a title in her own right. The Baroness is the widow of Sir John A. Macdonald, and was created a peeress in 1891, on the death of her husband, in consideration of his public services. She was a Miss Bernard, daughter of the late Hon. T. C. Bernard, of Jamaica. Her marriage to the Canadian statesman took place in 1867, the year of confederation. Lady Macdonald makes her home in England, but continues to take an interest in things Canadian, although she has reached the age of seventy-seven. A woman of intellectual power, Lady Macdonald in earlier years did a service to Canada by writing for the English press of the resources of the country. How many Canadians knew that the famous statesman's wife was still living?

### Temperance and Insanity.

One of the speakers at the medical congress now in session in London discussed the remarkable growth of the temperance movement in Great Britain. He referred to the improved habits of army and navy officers, who are now expected to set a good example to the men under them, and to the change among the commercial and professional classes.

Other observers, including the chancellor of the exchequer, have been calling attention to the same gratifying phenomena, and the average man, without so much as a glance at statistics, knows the statements regarding the spread of temperance to be true. It is undeniable, moreover, that the progress of temperance is not confined to England. It is worldwide.

Now intemperance is a potent cause of insanity, and there should be observable everywhere a decrease of insanity as one of the results of the gradual elimination of the drink evil. Yet, according to speakers at the medical congress, insanity is growing, and growing at an alarming rate. In England it has increased 276 per cent since 1850, although the population has increased only 87 per cent. Is the increase largely apparent rather than real, because of better registration and diagnosis, or is it actual? If actual, what are its causes? Conditions of life have improved, and so have conditions of labor. Is it our modern pace that kills the minds of so many? Light is wanted.

### The Peach-Crower's Life.

When the city man gazes upon the garnished peaches on the fruit stores, his imagination conjures a life of pleasure and ease in growing the luscious fruit. The reality is not quite so primrose, according to one who has tried it. "The peach-grower's life is a life of anxiety. He watches the clouds, he marks the winds, he studies the thermometer, as another man might the tape from a stock-ticker. He has ploughing to do and fertilizing. He must cut back the young trees and prune the older ones. There are insidious diseases he must treat—yellows, twig blight, leaf curl, black spot. Insects dispute the possession of the orchard—bark beetle, aphid, peach tree borer and an occasional stranger with an appetite for destruction quite as strong. The price of land in the peach growing district indicates that the orchards pay. But there is one thing the peach grower will swear to by the oath of his ancestors. This is that he earns his money. There are none who can readily dispute the fact."

### Canada Will Exhibit.

As the Dominion Government has decided to exhibit at the Panama Pacific Exposition in San Francisco next summer it will be hoped that a really fine illustration of Canada's resources and products will be made. It is altogether a different thing for Great Britain to take part in this exhibition. The United States and Canada run parallel for over 3,000 miles and yet there are vast differences in their resources and possibilities which can only be gauged by a close comparison. While it is unfortunately impossible to illustrate Canada's resourceful climate the products of that climate may be seen. This will be a fine opportunity for the individual provinces to advertise their wares.

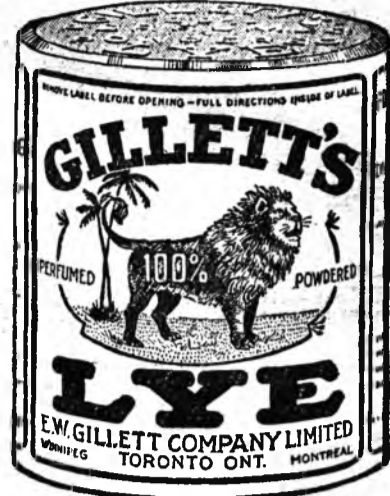
### A Governor's Downfall.

Only a man without compassion could help being sorry for the Governor of New York State, who has been impeached, and who may indeed be threatened with criminal proceedings for falsifying the document in which he was required to account for the money spent in his election campaign. In the course of that campaign, while he was denouncing the corporations and pledging himself to the service of the people, he appears to have been speculating privately in Wall Street with money that had been given him to be used in securing his own election and that of other candidates of his party.

Governor Sulzer has been something of a demagogue, climbing to prominence as a champion of the "plain people," and as the uncompromising enemy of privilege and graft. Since attaining office he has sincerely tried to carry out the promises he made in the course of his campaign. The reason he earned the enmity of Tammany Hall was that he did try. If he had continued to be a mere shouter for reform, and at the same time an enemy of progress, he would not now find himself at the end of his political career. He has been pursued and ruined not for his faults, but for his virtues. There is reason to believe that responsibility was made a new man of Sulzer, that his solemn oath of office drove him to break with his Tammany partners, and eventually to defy them when they desired him to make improper appointments. No one should exult in his downfall, least of all the people of the State of New York, who will have lost a man who wrecked a brilliant career, though in office he tried to be true to the trust they had imposed in him.

One may sometimes guess how a young man will turn out by noting the time he turns in.

## GILLETT'S LYE EATS DIRT



## COREAN MARRIAGES.

**The Parents and Friends Arrange the Match.**

The Koreans marry very young, generally between the ages of twelve and fifteen. For a woman to reach twenty without marrying is considered a terrible thing. A peculiarity of these weddings is that they would appear to be a matter of personal interest to everyone except the parties mostly concerned, who often see one another for the first time on the wedding morning. This is because in a Korean household the boys are kept apart from the girls, the father and sons occupying the front of the house, and the mother and the daughters living in the rear of the establishment. Moreover, in their social life the boys are not allowed to mix with the gentler sex. The parents and friends arrange the match, in accordance with their own interests, and, if both parties agree and the bargain is concluded, the formalities are of the simplest. There is no religious ceremony and no legal contract.

Early on the wedding morn the bestman arrives to tie the bridegroom's pigtail in a knot on the top of his head, and this not only remains forever as an outward and visible sign of his condition, but entitles him to wear that for the first time in his life and to be treated as a man and enter public life. He may be a mere child, twelve years of age, but he has no longer any right to play with his boy friends, and must choose his associates among old men. He has now all civil rights and is expected to behave accordingly. If, on the contrary, a man is unable to afford the luxury of a home and a wife he may reach the age of 50, but he must still wear his pigtail down his back, has none of the advantages of citizenship and is expected to play with kites, marbles and such like. Any folly he may commit is excused in the same way as the naughtiness of a child who is not responsible for his actions.

The wedding ceremony itself is most simple. The whole function consists of a procession, when the bride and bridegroom are conducted by their respective relations to a dais. There they are put face to face, and probably, as already stated, see each other for the first time. They merely glance at one another, then bow, and the knot is tied indissolubly.

## Prepared.

Mark Twain at a dinner at the Authors' Club said: "Speaking of fresh eggs I am reminded of the town of Squash. In my early days I went to Squash to lecture in Temperance Hall, arriving in the afternoon. The town seemed poorly billed. I thought I'd find out if the people knew anything at all about what was in store for them. So I turned in at the general store. 'Good afternoon, friend,' I said to the general storekeeper. 'Any entertainment here to-night to help a stranger while away the evening?' The general storekeeper, who was sorting mackerel, straightened up, wiped his briny hands on his apron and said: 'I expect there's goin' to be a lecture. I been selling eggs all day.'

## Can You Guess?

What is a young woman who refuses you?—Much too no-ing.

Why should a teetotaler not have a wife?—Because he won't supporter.

Why is butter like a cowardly soldier?—Because as soon as it is under fire it runs away.

Why did William Tell shudder when he shot the apple from his son's head?—Because it was an arrow escape for his child.

Why are birds in spring like a banking establishment?—They issue promissory notes, and rejoice when the branches are flourishing.