



## Home-Made Biscuits — and CROWN BRAND CORN SYRUP

Fresh from the oven and piping hot! So light they melt in the mouth! A rare treat indeed. But ever so much better served with CROWN BRAND CORN SYRUP.

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## HOME

### Selected Recipes.

**Oyster Loaf.**—Take the two ends of a loaf of Vienna bread (cut over an inch thick) and scoop out enough of the heart of each to form a shallow box. Toast it to a light brown and butter it while hot. Have ready half a dozen large fried oysters, piping hot. Put them between the two pieces of hot buttered toast, with a very thin slice of a large, sour pickle, and serve them at once.

**Batter Apples.**—Cut out the cores and centres of one dozen apples of uniform size. Place in a baking pan and fill each apple with sugar and a little grated nutmeg. Now make a cake batter of one cupful of sugar, one tablespoonful of butter, one cupful of sweet milk, two eggs, two teaspoonfuls of baking powder and three cupfuls of flour. Beat this well, pour over the apples, and bake. Serve with sauce.

**Creamed Celery.**—Remove the leaves and small stalks from two heads of celery, wash and cut in half-inch lengths. Boil in salted water until tender. While the celery is boiling, make a sauce of one cupful of cream or thick milk and one tablespoonful of butter mixed with flour. Boil the sauce until it is smooth and thick. When the celery is ready, drain and place it in a dish, pour over the sauce and serve.

**Pumpkin Pie Filling.**—Put the pumpkin in the oven and bake until it is soft. Then remove the inside and press it through a strainer. This results in drier pumpkin than that prepared in the ordinary boiled way. To the pulp of one medium sized pumpkin add a quart of rich milk, a cupful of granulated sugar, three beaten eggs, a teaspoonful of ground ginger and one of cinnamon, a big pinch of salt, and three tablespoonfuls of dark molasses.

**Creamed Rice.**—Soak a cupful of rice over night in cold water. In the morning boil it for about ten

minutes; then add sugar to suit your taste, a dash of salt, one cupful of condensed cream, and one-half of a cupful of chopped walnuts, and boil the mixture until it is creamy. Turn it into an earthen dish, cover it, and allow it to steam. This process finishes the cooking. Serve it with cinnamon, sugar and cream. Adding the condensed cream makes the rice much richer than if it were cooked in milk.

**Owendaw Corn Bread.**—To two cupfuls of hot, boiled hominy, add two tablespoonfuls of butter, and four eggs beaten until light. Mix thoroughly. Stir in gradually, first one pint of milk, and then one-half pint of corn meal, making a batter of the consistency of rich boiled custard. If it should be thicker, add a little more milk. Bake in a deep pan in an oven that is somewhat hotter at the bottom than at the top, so that the bread may rise. It has the appearance when cooked of a baked batter pudding, and ought to have almost the delicacy of baked custard.

**Pavians.**—Crackers prepared in this way are particularly good for afternoon tea, or at luncheon with the salad course. Split common crackers and soak them in ice-cold water for exactly three minutes. Take them out of the water and let them drain for one minute. Put a good-sized lump of butter on each half cracker, place the crackers in a pan, put the pan in the oven, and leave it there until the crackers puff up, turn a delicate golden brown, and are quite crisp. With a moderate hot oven, six or seven minutes should be long enough to brown them thoroughly.

### In Place of Meat.

**Creamed Codfish on Toast.**—1 package codfish, 1 cup milk, 1 tablespoon butter, 1 tablespoon flour, 1/2 teaspoon onion juice. Put the codfish into colander, pour boiling water over and press out all water; add to the cream sauce. Serve on rounds of toast, garnished with sprigs of parsley. Sauce—Put the butter into saucepan; when melted, and the flour; mix well and add the cold milk slowly, stirring until smooth and creamy; add the onion juice and a dash white pepper.

**Baked Codfish Puff.**—One cup shredded codfish; one quart mashed potatoes; one cup cream sauce; one egg; one-eighth teaspoon paprika; 1 teaspoon grated onion; 1 teaspoon butter. Put the shredded codfish into bowl, cover with boiling water and let stand until cool, then press until dry and add to the hot mashed potatoes; mix well, and add the cream sauce, onion, paprika and well-beaten egg (save 1 teaspoon egg to brush the top); beat all well together. Brush bakedish with melted butter and put in the mixture, rough the top with fork and brush with the egg; place in oven and bake 25 minutes or until brown.

### Household Hints.

Old fruit stains can often be removed by oxalic acid.

Cranberries should be picked over often if you wish them to keep long.

Natural or "unpolished" rice is far more wholesome than the shiny-white kind.

A tablespoonful of vinegar added to a potroast will make it more palatable and tender.

Horseradish is better scraped than grated, and should be prepared just before it is needed.

Never rub soap on a stain without first wetting it and partly washing it out in cold water.

A teaspoonful of baking powder to every four eggs will make an omelet a wonder of lightness.

Don't use soiled suds for washing colored clothes unless you expect them to be muddy looking.

A stub pen can be used in an emergency for tightening the tiny screws in a pair of eyeglasses.

Sew a piece of velvet inside the heels of your shoes and it will save a good many holes in your stockings.

A very little glycerine smeared around the glass stoppers of bottles will keep them from sticking for a long time.

## RHEUMATIC MISERY

Can Only Be Cured Through the  
Blood. Liniments of No Use

In no disease does the blood become thin so rapidly as in rheumatism. Not only does it become thin but it is loaded with impurities—rheumatic poisons. Without the proper treatment these poisons increase, the inflamed joints swell and the patient becomes a cripple. There are a number of methods of treating rheumatism, most of them aiming to keep down the rheumatic poisons until nature can build up the blood sufficiently to overcome them. But unfavorable conditions of cold or dampness may give the disease the advantage and a relapse or renewed attack follows.

Dr. Williams' Pink Pills for Pale People build up the blood and enable it to cast out the rheumatic poisons with the natural secretions of the body. Thousands have tried this treatment with the most beneficial results. That every sufferer who does not try Dr. Williams' Pink Pills is neglecting the most helpful means of recovery is shown by the following statement. Mrs. Emeline Smith, St. Jerome, Que., says: "I was attacked with what the doctor said was inflammatory rheumatism. The joints of my hands, feet and limbs were badly swollen, and I suffered the most excruciating pain. Notwithstanding medical treatment the trouble became so bad that I could not go about. My appetite began to fail me and I was growing physically weak. A neighbor who had been benefitted by Dr. Williams' Pink Pills advised me to try them and I decided to do so. In the course of a few weeks I noted some improvement, and my appetite began to return. Then the swelling in my joints began to disappear, and it was not long until I was perfectly cured and I have had no return of the trouble."

Dr. Williams' Pink Pills are sold by all dealers in medicine or will be sent by mail at 50 cents a box or six boxes for \$2.50 by writing direct to The Dr. Williams' Medicine Co., Brockville, Ont.

### FROM IRELAND TO BELGIUM.

Lieut.-General Macready Preserved Peace in Ulster.

Six months ago he was the most-talked-of man in the British army. The annoying thing about him and what made him so tremendously unpopular with the press at any rate was that he refused to talk back. This was at the time "King" Carson was installed in his place at Craigavon and when battleships cruised off Arran; when Larne was regarded as being much more interesting than Calais, and a siege of Belfast infinitely more probable than a siege of Antwerp; Ulster volunteers in their tens of thousands were drilling, marching and

counter-marching and "spoiling for a fight." This all seems so long, so very long, ago, that there is no harm in recalling it, more especially as we now better realize what a hideous, unspeakable thing warfare is, and it has become certain that never again will anyone dream of conniving at that most criminal form of warfare, namely, Civil war. Only a few months ago we seemed on the brink of it. Gun-running went merrily on, and the flower and pride of Ulster's manhood were preparing themselves with burning zeal for battle. In the midst of it all Macready very quietly and unostentatiously arrived in Belfast. No one knew exactly why he had come or what position he held except that he was a resident magistrate. Some said that he was the military governor of Belfast; some that he had come to bring peace, others a sword. Probably the Government knew least of all why he had been sent. He had been so wonderfully clever and tactful in managing the troops during the Welsh troubles at Tony-pandy and also during the railway strike that they played Macready in Ulster as their very last card. He was shadowed wherever he went; he could not buy an ounce of tobacco without the fact being reported; he could not go a mile by railway without rather ostentatious dogging of his footsteps. But what must have annoyed the shadowers extremely was, that, although knowing perfectly well that he was being shadowed, he paid not the slightest attention to it at all.

### No Secrecy About Him.

There was no secrecy about his movements. He went on his way very quietly, but very busily. He went everywhere and did everything. He moved troops about, but gave no hint as to why they were being moved. Interviewers innumerable tried to draw him, but the only information which they got from him was that he considered that both sides were showing self-restraint. Nevertheless the Ulstermen undoubtedly came to the conclusion that he was not on their side, but that reason had they for saying so, goodness only knows. On one occasion he and two of his staff officers visited "King" Carson. They were duly stopped by guards at the entrance and eventually were permitted to enter the royal pre-



Lieut.-General Sir C. F. N. Macready, K.C.B.

sence. What happened at the audience, who knows? Macready certainly never told anybody. Very possibly snipe-shooting was the only kind of shooting that was discussed.

Now, this quiet, unostentatious manner, one would have thought would have made this well-set-up, soldierly-looking man, with clear but rather cold eyes, liked, but it did not, because during the whole time that he was in Ulster no one had the slightest idea as to what he was thinking or what he proposed doing. He absolutely refused to be a conspirator of a theatrical type, and this is rather to be wondered at because he was the son of William Charles Macready (by his second wife, Miss Spencer), who was one of the most famous actors the English stage has ever known and whose representations of Macbeth, King Lear, King John, and Iago, are still remembered for their extreme brilliance. Macready, the actor, though a man devoted to his family and children, as his wonderful diary shows, as a stern disciplinarian, so very likely in his early childhood General Macready had the seeds of obedience and discipline strongly implanted in him.

### Still a Young Man.

He was born in May, 1862, so it will be seen that for his present position he is a young man. He was educated at Marlborough and Cheltenham, afterwards going to the Royal Military College. In 1881 he became a lieutenant in the Gordon Highlanders. Before he had been a year with the regiment he made the famous night march across the



Egyptian rebels' lines at Tel-el-Kebir.

After this he did not again see service until the South African War broke out. He was then early in the field, being present at the first battle of the war, namely, Elands Laagte, where we gained our initial success over the Boers. After this he was shut up with Sir George White at the siege of Ladysmith, and after the relief joined with Sir Redvers Buller's forces and fought at Laing's Nek, Belfast and Lydenberg, as well as in many another action during this regrettable war. He was mentioned in despatches both by Sir George White and Sir Redvers Buller, and for his services he received the brevet of lieutenant-colonel, the Queen's medal with six clasps, and the King's medal with two clasps, and after the war his services were retained on the staff in South Africa. In 1910 he became one of the four directors of personal services under the Adjutant-General of the Forces, which appointment he held until he went to Belfast.

Winston Churchill is a very great admirer of Sir Nevil, and this is very odd, as their characters and temperaments are so essentially different; but whether one likes Winston or dislikes him, there is very little doubt but that he has an excellent eye for selecting a good man, and it was Mr. Churchill, when he was at the Home Office, who first recognized what an extremely valuable man Macready was and what tact he had displayed during the Tony-pandy and railway strike troubles. All his life Sir Nevil has been an extremely keen soldier, has a very strong personality, and is very alert. He speaks with well-weighted words, and very few of them.—London Tatler.

### BUSY DOCTOR

#### Sometimes Overlooks a Point.

The physician is such a busy man that he sometimes overlooks a valuable point to which his attention may be called by an intelligent patient who is a thinker.

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"At the time my own health was bad and I was pretty well run down, but I saw at once that the theories behind Grape-Nuts were sound and that if the food was all that was claimed, it was a perfect food.

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