

Household Department

Useful Hints and General Information
for the Busy Housewife

Candy For Winter Parities.

Nut Taffy—Two cups brown sugar, the juice of one lemon, one-half cup butter. Put in a pan, stand it over a moderate fire. Stir the mixture until it begins to bubble, then draw it to one side of the stove and let it boil slowly. Test it by dropping a little of the mixture into cold water. If it hardens it is done. Stir into the candy finely chopped peanuts, then put in buttered pans.

Molasses Candy—Two cups brown sugar, one cup New Orleans molasses, one tablespoon vinegar, one tablespoon butter. Stir and boil the mixture slowly one-half hour, testing it in cold water. When done stir in one-quarter of a teaspoon baking soda, pour into buttered pans lined with walnut kernels.

Chocolate Nut Caramels—Boil slowly together two cups brown sugar, one-quarter pound chocolate well dissolved, one-half cup cream, one-half cup butter, one-half cup molasses. Test it and when it hardens add a teaspoon vanilla, finely-chopped shell almonds; then put in buttered pans, and cut into small squares when cold.

Chocolate Fudge—Two cups sugar, two ounces chocolate, two tablespoons butter, one-half cup cream. Put into a saucepan and boil until when tried in cold water a soft ball is formed. Remove from the fire, add one teaspoon vanilla and stir until smooth and creamy. Add finely chopped nuts, then pour into a buttered dish and when cold mark into squares.

French Candy—White of one egg, one-half teaspoon vanilla, two tablespoons cold water, two pounds confectioners' sugar. Beat the white of the egg, add to it the vanilla and cold water. Stir in gradually enough sugar to make a stiff dough and roll into balls the size of marbles.

Ginger Slab—One pound of brown sugar, one-half ounce of ground ginger, one gill of water. Put the sugar and water into a saucepan, bring them to the boil, stirring all the time, and remove all scum carefully. Boil again until it reaches the "soft-ball" stage, then move it from the fire, stir in the ginger, go on stirring till it thickens, then pour into a tin lined with greased paper. When set divide into small squares.

Walnut Candy—One-half pint of molasses, ½ pint brown sugar, 1 ounce butter; boil quickly twenty minutes. Just before taking off the fire stir in 1 teaspoonful baking soda and 1 quart picked walnuts.

Sugared Dates—Wash in warm water one pound of dates, remove the stones, and insert walnut in their place. Then roll the dates in icing sugar.

Barley Sugar—Put one pound of sugar into a saucepan (a double one for choice), and add half a pint of cold water. When the sugar has dissolved, place it over a slow fire. Before the mixture gets very warm, beat the white of an egg and add it. Bring slowly to the boil, removing any scum that rises. When it becomes quite clean, strain into a basin. After straining, return it to the saucepan and let it boil quite thick. Add a few drops of essence of lemon and pour on to a well-oiled dish, and as it begins to set, cut it into strips and twist it.

Caramel Popcorn—Have ready a pan of popcorn from which all hard kernels are removed. Boil together one cup milk, one cup of granulated sugar and three squares of chocolate. When nearly done add butter the size of an egg. Cook till it hardens in water. Add one teaspoon vanilla, after taking from the stove. Pour while hot over popcorn, stirring with a spoon until it is well coated, then pour in buttered pans to cool.

Carrots Are Health Producing.

Few people realize the value of carrots as a food. Following are a few recipes for their use:

Saute—Pare and cut into dice a cupful of carrots; boil in stock till tender, but not to pieces. Tablespoon of butter and when hot add the carrots, season with salt and pepper, brown slightly and serve.

Soup—Put into soup kettle five pounds of knuckle of veal, a gallon of cold water, a head of celery (or half a teaspoonful of celery salt), two and a half pounds of chopped carrots, a pinch of cayenne pepper, a tablespoonful of salt. Cover closely, simmer three hours—remove knuckle and serve.

With Milk—Scrape, slice, put in double boiler, cover with milk, season with butter, pepper and salt, cook all day, or until milk has thickened.

Lemon Juice—Lemon juice and the yolks of eggs are recommended for fried carrots, to add taste and color.

Steamed—Steam whole and wipe. Slice or mash; butter, pepper and salt to taste. So prepared they retain their full flavor.

Cold—Slice and place in stewpan with one ounce of butter, two onions minced, a little chopped parsley. Simmer slowly thirty minutes, then thicken the gravy with whole meal, add some lemon juice and serve.

Coquettes—Boil carrots in two waters until tender, mash smooth, add one beaten egg, one tablespoon melted butter, pepper and salt to taste, and set paste aside until cool. Mold into croquettes with hand, roll in fine crumbs, dip in egg mixed with water, roll again in crumbs, and set aside for one-half hour. Fry good brown in deep fat.

Marmalade—Wash and boil until tender five pounds of carrots. Scrape and chop fine. To each pound of pulp add one pound granulated sugar and boil. Remove from fire. Add the grated rind of one lemon, the juice of two, and one teaspoon almond extract. Boil fifteen minutes longer and seal.

Browned Carrots—Scrape four or five good sized carrots and cut into three-inch lengths. Cut each slice into strips. Drop into boiling water and simmer until tender. Put a tablespoonful of butter in the frying pan and when very hot add the drained carrots. Dredge lightly with salt and pepper and fry until lightly colored.

Pudding—Take one cup of sugar one cup of suet, one cup of grated carrot (raw), one cup of grated potatoes (raw), one cup of currants, one cup of raisins, one egg, pinch of salt, one teaspoonful of soda, two cups of flour, one teaspoon of cinnamon, a little nutmeg. Tie in a cloth and boil for two to three hours.

Household Linen.

It is always wise to keep a few extra towels and other linens for emergency use when guests arrive. This applies to table linens also. Every set of napkins and each tablecloth should bear the housewife's surname initial or her monogram embroidered upon it. There is a question as to the proper place to put them, but the majority prefer the letter on a table cloth to be in one corner, where it will just show off the rounded edge of the table. Napkins should have the initials in the corner or in the middle on one side, where they will be on top when the napkins are folded. Tea napkins are the only ones on which a wreath can appropriately be placed. It is quite permissible to place an initial within the wreath or other decorative motif. The napkins can also be finished with hemstitched or scalloped edges. Some women may argue that they haven't time to put embroidery on household linen. This is a poor argument, for almost every woman has a few moments during the day when she sits down to chat with a friend.

They Made Him A Different Man

What B. Draper Says of Dodd's
Kidney Pills

His Troubles Were Numerous and of
Long Standing, But Four Boxes of
Dodd's Kidney Pills Drove Them All
Away.

Sedley, Sask., Feb'y 12th (Special.)
"Dodd's Kidney Pills made me a different man." The speaker was Mr. Benjamin Draper, well known and highly respected here. He is a fine healthy representative of the prairie provinces and he says he owes his health to Dodd's Kidney Pills.

"I was in bad shape all round when I started to use Dodd's Kidney Pills," Mr. Draper continued. "My trouble came from hard work when I was young. My joints got stiff, my muscles cramped and I suffered terribly from a sore back. I was depressed and low spirited, I was always thirsty and I had flashes of light before my eyes.

"I had rheumatism and heart flutterings, my appetite was fitful, my memory was failing and I was troubled with shortness of breath. Four boxes of Dodd's Kidney Pills made me a new man."

Dodd's Kidney Pills cured all Mr. Draper's troubles because they all came from sick kidneys. If you have any of his symptoms Dodd's Kidney Pills will help you.

Norway has prohibited the exportation of coffee substitutes.



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CIGARETTES

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The blending
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GOLD TREASURE OF BRITAIN.

Hundred Millions in Gold Hidden in
the British Isles.

From data collected in different parts of the country, the London Evening Star estimates that there is £20,000,000 in gold secreted in Great Britain.

When the war broke out, many individuals drew considerable sums in gold from the banks, and while much of this had been retrieved, says the newspaper, it is believed, the amount mentioned in gold coin is still hoarded in stockings or other receptacles in homes or buried in boxes or bags.

A considerable sum in gold, according to one authority, is to be found among Scottish crofters and Irish peasant farmers, who are far from banks and who, since the war began, have been making more money than ever before. Since the campaign for the new war loan began a number of people have appeared at the banks with bags containing from £70 to £80 in gold coins. The number of sovereigns retained by the well-to-do since these coins virtually went out of circulation, it is declared, would also make a large total.

IF FOOD DISAGREES DRINK HOT WATER

When food lies like lead in the stomach and you have that uncomfortable, distended feeling, it is because of insufficient blood supply to the stomach, combined with acid and food fermentation. In such cases try the plan now followed in many hospitals and advised by many eminent physicians of taking a teaspoonful of pure bisurated magnesia in half a glass of water, as hot as you can comfortably drink it. The hot water draws the blood to the stomach and the bisurated magnesia, as any physician can tell you, instantly neutralizes the acid and stops the food fermentation. Try this simple plan and you will be astonished at the immediate feeling of relief and comfort that always follows the restoration of the normal process of digestion. People who find it inconvenient at times to secure hot water and travelers who are frequently obliged to take hasty meals poorly prepared, should always take two or three five-grain tablets of Bisurated Magnesia after meals to prevent fermentation and neutralize the acid in their stomach.

THE TOY INDUSTRY OF CANADA.

This New Industry Has Made Vast
Strides in Last Two Years.

There are now over a hundred toy manufacturers in Canada altogether, and the number is increasing almost daily. Yet among them there is not so far overmuch competition. For there is a distinct tendency to specialize. For example, some manufacturers go in for velocipedes, doll carriages, express wagons, etc. Others make a specialty of wooden toy articles, such as cannons, kiddie cars, rocking horses, and so on. Others, again, specialize in iron toys. There are now about twelve doll factories altogether in the country, of which seven are located in Toronto, four of these latter having started within the last year, which fact shows the hold the toy industry is taking.

At the third annual toy exhibition at Toronto in February there were something like five thousand different toys on exhibit. Probably half of these were of new design. For the toy trade is like the millinery trade. Fashions are always on the change.

Among the exhibits were many new naval and military toys—wooden Long Toms, bombing machines throwing round bombs in the form of ping-pong balls, several new dreadnoughts and cruisers, and a complete cannon outfit with limbers made in iron and wood.

There were any amount of new wooden toys—nursery carts representing Puss-in-Boots, etc., rocking horses, representing motor boats, automobiles, elephants, and locomotives, wheelbarrows representing bull frogs, clowns, rabbits, cats, and so forth.

Several kinds of extremely fascinating sand balancing toys—such as sand cranes—were on view. New steel construction toys made in Canada, and ranging in price from 50 cents to \$25, were shown. There were various kinds of wooden blocks all made in Canada, and some very ingenious kindergarten folding tables. Among other very pleasing toys were some Russian dolls' sleighs



Making Two Blades Grow Where Only One Grew Before.

PROGRESSIVE farmers to-day recognize the fact that they cannot continually crop their lands, drawing on the plant foods in the soil—without putting something back—and realize that the intensive cultivation of a small area is more profitable than the unskilled farming of a large one. The judicious use of the proper fertilizer on your land will increase your profits from 20 to 200 per cent.

GUNNS SHUR - GAIN FERTILIZERS

are particularly compounded for use on Canadian soil. Property and consistently applied they are not an expenditure, but an investment which will yield constantly increasing returns in larger crops. Forty years' experience and reputation back them up.

For booklets and price list write

GUNNS LIMITED,

WEST TORONTO

and some dolls' rubber-tired rickshaws.

After four years spent in perfecting them, dolls' heads in bisque, such as the Germans were so famous for, are now made in Toronto, and for beauty and elegance even surpass the German kind, it is claimed. Dolls' wigs come from Montreal. And dolls' eyes and wigs, far better than those formerly emanating from Germany, come from England.

It is very gratifying to learn that Canadian toy manufacturers are now well able to compete with American concerns as regards both the price and the quality of the toys they are producing.

HUNS AND OTHER BEASTS.

In East Africa Make a Picturesque
Campaign.

Reuter's special correspondent with the East African forces relates the following incidents about the work of a South African Squadron of the Royal Flying Corps:

The squadron endured a good deal of anxiety on account of lions. These well-meaning and really quite harmless, but terrifying animals had closed in behind the marching brigades to feed upon the dead and dying animals that fell by the way. These lions were frequently encountered by men passing to and fro on motors, and one or two were bagged.

The corps found difficulty in regard to ground scouts, who would insist upon describing two and three feet high as "short" grass. Such grass is short for East Africa, but it can conceal tree stumps which will rip up the inside out of an aeroplane as it lands at 40 miles an hour with disastrous effect.

In July the pilot T— had to make a forced landing, the crash rendering him unconscious. When he came to be found in the neighboring kraal a native who spoke English, and with this man's assistance, was able to get to Handeni, but the native paid dearly for his simple act of kindness, for a German patrol visited his kraal afterwards and hanged him, together with three of his companions.

On July 20 Intelligence received information that a raiding party of the enemy was marching on the aero-

drome. Flying was abandoned for the moment, and the squadron turned to the construction of fortifications. The digging of trenches and the building of blockhouses is no part of the work of a flying corps; nevertheless, trenches were dug, blockhouses were built, and the scouts sent forward by the raiding party must have liked the aspect presented by the aerodrome so little that the attack was never made.

In August a curious incident occurred. One of the squadron motorcyclists, dashing along the road with a despatch, became suddenly aware of a rhinoceros, which bore down upon him, passing close behind him. He got down and hid in the grass. The cycle had been going on low gear, and in all probability the fumes from the petrol and its curious antics prevented the rhinoceros scenting the cyclist and riveted his attention, for he spent some time in cautious examination of this new inhabitant of the jungle; then he trotted off, and our friend, the cyclist, attempted to regain possession of his machine. To his horror he perceived the rhinoceros returning, and again fled to cover. However, the great beast, which showed signs of having been wounded, disappeared, and as his machine was broken, the cyclist had to make his way to camp on foot, passing another bicycle, which had been trampled out of all semblance of a machine by the enraged animal, its owner being nowhere to be seen.

ON TRIAL

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Upward

American

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