

About the House.

WISE ECONOMY.

There can be no doubt in the minds of all thinking people, that economy is a virtue, and one that we should all practice. If such a doubt has ever existed as to the desirability of cultivating this virtue, surely the experience of the past few years has been such as to convince even the most skeptical, that a wise man will keep within his income.

There are some of the sterner virtues, however, and this is one of them, that can be carried to such an extent that all the sweetness of living is forgotten, and one sinks to the level of a miser. This is a condition of affairs as much to be avoided as extravagance. Be wise, therefore, and do not go to excess.

The pastime of accumulating dollars becomes so fascinating to some, that they deny themselves almost the absolute necessities of life; they stint themselves in their pleasures; they work from morning until night, endeavoring to get on without help, losing sight of the fact that while they are so busy saving pennies, they may in reality be losing dollars, by not allowing themselves time or opportunity to take advantage of the good that comes their way.

They begrudge the cost of a newspaper and the time it takes to read it. They are completely blind to the fact that economy, to be wise, must be practical and intelligent. They do not realize that an inexpensive assistant could do as well as a costly one, and that they, by an attentive reading of the market reports, would know when to offer their produce for sale to realize the most. It is certainly poor economy to be in at the wrong time, or with poorly advised produce.

Teach the children that wise economy consists in saving, that greater good may be accomplished. A dollar does so much more than a penny—but it takes the pennies to make the dollar. Teach them that a penny gained at the expense of health is too valuable, or one that is gained through dishonesty. It takes a good many pennies to make a good dollar, and one must form habits of frugality, industry and general good living if he wants to own very many of the good dollars. Economize wisely if you would be successful.

THE SWEET-SCENTED VIOLET.

So many women are passionately fond of flowers that they will be delighted to know that the home-made violet beds is one of the simplest ways of gratifying their taste. Almost any suburban home has a small portion of ground with a southern exposure and a sheltered north side. Any florist will make a violet bed for from \$10 to 75 cents. But the ingenious young woman can utilize a shallow wooden box or an old trunk with the sides out down. The box should be buried in the ground, with the wooden sides standing out of the earth about six inches, and higher at the back than at the front. When the hole is dug put in the box and fill it with rich, black earth to within 10 inches of the top, having first punched holes in the bottom. Then find an old window sash with all the lights in place and perfect and lay it over the improvised hot-bed.

Violets are universally popular; are very hardy, and spread so that if you fill the bed this year next season you will have to weed out the violets. Buy only a dozen good, healthy roots, and plant them widely apart, then water them diligently every night for a week, and raise the glass cover during the sunny hours every day. The plants will grow and bud, and as winter sets in the flowers will appear in great profusion. After the weather becomes severely cold the flowers need not be watered, and it is not then necessary to lift the glass, only when gathering the blossoms. The heat from within and the cold without will produce sufficient moisture for them, and the hot bed once really well established will flourish marvelously. All that is necessary to keep the plants healthy is to pick the flowers. The table can be constantly supplied with violets; each member of the family can have a boutonniere every morning. Several well-known American women have found violet raising so delightful and the sale so sure that the clumsy little 'home-made' beds have grown into professional affairs, and they pick thousands of flowers every day. It is a way of adding to pin money without any risk of loss or any expense.

HOUSEHOLD SUGGESTIONS.

A good thing is hot sunshine, for taking out scorch.

Tin cleaned with paper shines better than when cleaned with flannel.

Boil ham as quickly as possible, and only just enough to cook it through.

Be sure to apply kerosene to unused stoves, for this keeps them from rusting.

If you don't want the bottom crust of fruit pies to be soggy, just glaze it with the white of an egg.

Never use the first water that comes from an iron pump or from a hydrant; having been there all night, it is not healthful.

Tea leaves are excellent to scatter over carpets just prior to sweeping, in that they not only freshen the col-

ors, but also prevent dust from rising.

Parsnip fritters may be made by scraping and boiling three or more parsnips until very tender; then, having mashed and seasoned them with salt, pepper and butter, make a pint of batter, add the parsnips, and fry a tablespoonful at a time in boiling lard.

When the glass globes of the chandelier have become smoked and grimy, soak them in hot water, to which a little sal soda has been added. Then put some ammonia into hot water, and scrub the inside of the globes briskly with a stiff brush, whereupon rinse thoroughly and wipe.

To make fine shirt bosoms stiff, after having starched them in warm boiled starch, dry them, then starch them in some of the cold boiled starch and fold until ready for ironing. Should a wrinkle chance to make its appearance, take a small cloth saturated with the starch and rub the wrinkle out and iron again.

SOME GOOD RECIPES.

Horseradish Sauce—Soak a stick of horseradish, then grate. Mix two table-spoons with a teaspoon of salt, two table-spoons of tarragon vinegar and a salt-spoon of made mustard. Beat up the yolk of an egg in one gill of cream and stir into the sauce. The cream and egg rob the horseradish of its excessive sharpness.

"Scalloped" Potatoes—Prepare in this proportion: Two cups of mashed potatoes, two table-spoonsful of cream or milk, and one of melted butter; salt and pepper to taste. Stir the potatoes, butter and cream together, adding one raw egg. If the potatoes seem too moist, beat in a few fine bread crumbs. Bake in a hot oven for ten minutes, taking care to have the top a rich brown.

Chicken Gelatine—Slice cold roast chicken and lay in a mold with alternate layers of cold boiled tongue and occasional slices of hard-boiled egg, and season with celery-salt. Dissolve half an ounce of gelatine in a pint of clear brown gravy and pour it over the meat. It must stand for twelve hours to harden before cutting. It is a most appetizing dish, and a very nice way of preparing cold meat for tea.

Tomatoes a la Julienne—Peel, cut in halves and press out the seeds from six tomatoes, and then chop them fine. To each pint allow one pint of bread crumbs, a teaspoonful of salt, a teaspoonful of onion juice, a salt-spoonful of pepper and a table-spoonful of chopped parsley. Form into croquettes, dip in eggs, then in crumbs and fry. The mixture may be too soft to handle. In that case, simply add bread crumbs till the right consistency is obtained.

Manhattan Sauce—Place a saucepan with teaspoonful butter and one fine chopped shallot onion over the fire; stir and cook three minutes without browning; add half pint canned tomatoes, six coarsely pounded peppers and one-quarter teaspoonful salt; boil ten minutes then rub the tomatoes through a sieve. Put the yolks of four eggs in a small double boiler, add one heaping table-spoonful butter and four table-spoonfuls of the strained tomatoes; place the boiler over the fire and stir till thick; remove at once; continue the stirring for a few minutes; add half teaspoonful paprika or a little cayenne pepper, a sprinkle of salt, one teaspoonful lemon juice and last half cupful whipped cream.

Veal cutlets—For veal outlets take the best end of a neck of veal and cut it into cutlets of an equal thickness, trim them neatly, and lard the lean part with strips of fat bacon; place the cutlets in a stewpan, and nearly cover them with some well flavored stock, add one-half glassful of sherry, cover the stewpan closely, and let simmer gently for one-half hour, and when tender drain the gravy from them, and place the cutlets between two flat dishes with a weight upon them until they are cold; strain the gravy, carefully remove the fat, and boil quickly till it is reduced; heat the cutlets in the oven, dish them in a circle, pour the gravy over, and place mushrooms, turnip, French beans or endive purée in the center and serve.

Hamburger Steak—Can be made a most enjoyable or an almost unenjoyable dish. Have the butcher put the meat, cut from the round, twice through the chopper, and with it some nice fat—a quarter of a pound for each pound of the lean beef. Without this fat the steak will be too solid, and also dry. Season with salt, pepper, a little nutmeg, ginger and sage, and make into a ball. Fry one or two sliced or minced onions in a spider until light brown, draw them to one side, and put in the meat, flattening it into a cake less than an inch in thickness. Fry, covered, until brown, then turn and brown on the other side. Now remove to a platter, make a good brown gravy, leaving in the onions, pour over the meat and serve. If there is much fat in the spider after taking out the meat, drain off all but a couple of table-spoonsful before making the gravy. Following this recipe your steak will be tender and delicate, not a dense wall of lean beef-fiber. If the meat is chopped at home and you have no fat, use cold boiled potatoes, half and half.

A RELIEF.

Father—You must live within your income, sir.
Son—That's all right, governor. I was afraid you was going to ask me to live without it.

AFTER GAME.

Halloo, old man, have any luck shooting?
I should say I did. Shot 17 ducks in one day.

Were they wild?
Well—no—not exactly, but the farmer who owned them was.

THE EPIDEMIC IN SKAGWAY

INTENSE COLD RENDERS MEN LIABLE TO DISEASE.

Physicians in Oregon Says Cerebro-spinal Meningitis There is Swift and Deadly.

A prominent physician of Portland, Oregon, who does not desire his name to be used, said, concerning spinal meningitis: "The disease runs in epidemics and is due mainly to bad sanitary conditions. It is an inflammation of the membranes of the spinal cord and of the brain, and is accompanied by terrible headaches and pains in different parts of the body. Young, healthy persons are more liable to it than any other class, and it attacks male and female alike. The disease is accompanied by a breaking out of purple blotches all over the body, and for this reason is sometimes called purpuric fever. There is no known cure for the disease, and nine out of ten people attacked die inside of twenty-four hours, and sometimes in a third of that time. If one does happen to recover, he is left deaf or blind, or afflicted in such a way that it would have been better if he had died.

"The sanitary conditions in Skagway are very bad. There is no drainage whatever, all slops, etc., being thrown on the ground. The water is very bad, as the creeks are full of dead horses by the hundreds. Then the cold weather compels the inhabitants to keep all the windows tightly closed, shutting out all ventilation and adding to the general bad health. It is a VERY TERRIBLE

thing, and nothing on earth could induce me to attempt to do any business there, while it is probably not contagious, the conditions that give it to one person will give it to another just as well."

There is no doubt that the cold of the Alaska climate renders men easier prey to the disease.

Up to the latter part of January the winter, from the Arctic Ocean to the Mexican line, had been exceedingly mild. Since then the Alaska coast has been constantly swept by icy gales, which have been destructive alike to life and property. During this brief period the Clara Nevada has been driven to her destruction in the Lynn Canal, the Oregon has been blown ashore, other vessels have had minor accidents, and many people have died at Skagway and Dyea and on the mountain passes leading out of those towns to the Klondike gold fields.

Strong indeed is the constitution that escapes ills in the northern regions at this season of the year. Few of the many thousands who have left Portland, San Francisco, and Seattle for the north since the first of the year, can truthfully say that they arrived at Skagway in perfect health. All complained of some ailment, cold in the head, stiffness of the limbs, sore throat, backache, etc. The long steamer trip is not conducive to bodily comfort. Seasickness is anything but pleasant, and lack of exercise causes languor and failure of the excretory organs to do their duty. Scrupulous attention to the functions of these organs, is an essential in the treatment of cerebro-spinal meningitis, but whether it avails as a precautionary measure is for doctors to say.

As the majority of the north-bound people come from south of the 50th parallel, they do not have any great difficulty in acquiring a cold after the steamer passes, the northern point of Vancouver Island and pokes her nose into the waters of Queen Charlotte Sound. In Alaska it is not considered good form to "kill" a cold with whiskey. The main reason is that whiskey in the northern regions does

MORE HARM THAN GOOD.

Another reason is that the whiskey of commerce, considered as a stimulant or as a medicine, is pure rot and is of no value. One drink of Alaska whiskey will make a man yearn for the return of his money; the second will cause him to tell all he knows to any one having time and patience to listen to him, and the third will cause him to arm himself with a tomahawk and go on a murderous hunt for his wife's relations.

The sanitary condition of Skagway is as bad as it possibly could be, but meningitis is just as prevalent and just as fatal in the mountain passes, where there is no end of fresh air and unrivaled scenery, as it is in the mud flat called Skagway.

Exposure to cold in Alaska, especially when men know what the result will be, is due largely to carelessness. Men will hug a red-hot stove for hours and toast their shins to perfection and then venture into the icy wind with the hat on the back of the head, the coat unbuttoned, on the neck insufficiently protected. In the course of a few hours they rack their minds to find out why this cold in the head, why this weakness and other ailments which are the sure forerunner of pneumonia, grip, or meningitis. Others will stand on street corners until the muscles of the feet twitch and a chill runs up the back from cold. Others will keep bundled all day in furs, woolen underclothes, heavy stockings, high shoes, and warm overshoes, with a woolen cap pulled down over the head leaving only part of the face exposed. In a burst of confidence in the atmospheric conditions, they will throw open the coat, and put the cap in a normal

position on the head. In a comparatively short time the wind is at the warm scalp and neck and quickly works its way inside the clothing to the chest and to the spine and the foundation for a period of sickness is effectually laid. Men working on the mountain passes with their outfits are as careless as people in the town. The lack of hospital facilities at Skagway gives the meningitis sufferer but little show for his life.

ST. PETERSBURG AND ITS PEOPLE.

Some Characteristics of the Russian Capital and Its Inhabitants.

Of all the eccentric actions committed by Peter the Great—and they were not a few—the founding of St. Petersburg deserves to rank among the foremost. He wanted, he said, "a window looking out into Europe," and with despotism and inconsistency he fixed upon one, the panes of which are, to continue the simile, frosted half the year, and, therefore, useless for spectacular purposes. Stranger still, the site he selected for his building operations was nothing but a vast quagmire.

As you stand in the gallery that rings the vast golden dome of St. Isaac's Cathedral, this capital with so strange an origin is spread like a map before you. As some water-logged bark it lies, wallowing in the midst of the streams of the many-channelled Neva. The black waters run almost level with the granite embankments that hold the river-god in order; while a great arm from the Baltic, stretching up to the lower city in a broad expanse of rolling waves, seems ever to threaten a terrible inundation. Fortunately, the Baltic, like the Mediterranean, is a tideless sea. But as it is, matters look black enough when the river, swollen by heavy rains, roars foaming through the creaking wooden bridges, and a gale from the south raises the short Baltic swell to check the flow of the stream seaward. At such times.

A WARNING GUN

Will thunder forth from the gloomy castle of Peter and Paul, and another and another in quicker succession as the danger grows apace. The dwellers in cellars seek shelter in attics; the police look to their boats; the sentries are relieved. Despite its natural disadvantages, the fact remains that this is the capital of the great Russian nation—a nation, which, at the present time, holds the peace of Europe in its hands. Within its walls a million human beings live, and, with some frequency, die. It has a ruler more autocratic, a court more gorgeous, a society more dissipated, a garrison more vast, and a populace more ignorant than any other city of civilization. Amusements these people will have,—each to his taste.

There are two St. Petersburgs, between the pleasures and amusements, of which there is a great gulf fixed—-one is the St. Petersburg of summer, another is the St. Petersburg of winter. The very nature of the people seems to change with the seasons. In summer they are a nation of the open air. They drive through the green elm avenues of the sunny Neva islands; they throng the pleasant parks and cluster round the bandstands in the gardens; they dine with no other roof than the darkening heavens; their very theatrical performances are out of doors. They yacht, they picnic. But with October the scene is changed; the city is a polar region. Vast plains of a whiteness that dazzles and exhausts the eye stretch to the horizon. It is an Eastern desert, with

SNOW FOR SAND.

Between night and day the line may scarcely be drawn. The people accommodate themselves to their environment like their own foxes that change the color of their coats with the seasons. The air is shunned as a deadly foe. Their homes are heated to a temperature almost unbearable to a dweller in the south. Yet it is a time of great gaiety—a time of concerts and operas, of balls and receptions innumerable. If folk venture forth, it is to whirl madly along in sleighs muffled to the eyes in furs. The poor shudder beneath their padded cotton cloaks. Is it surprising that they try to find warmth, oblivion, and even death in the fiery vodka, a spirit the most poisonous in Europe, absinthe perhaps excepted?

"Englishmen," so the proverb runs, "take their pleasures sadly." Russians, I have no hesitation in saying, take their pleasures "madly." They are a nation of extremes; it is the Tartar blood that runs in their veins. Watch the faces in the streets as you drive along. From the polished nobleman to the miserable moujik they all wear a sullen, hopeless look, as if life and its burdens were too heavy to bear. You would as little expect to hear one of them break into a hearty English laugh as to hear a Spaniard, let us say, give vent to a hearty English cheer. Yet, send one of these melancholy gentlemen on a sleigh-ride at full gallop, or start him whirling in the dance, or set him down to supper with a merry party, and in a few short minutes he will become as wildly excited as a schoolboy off for his holidays. — Pall Mall Magazine.

THE RIGHT TIME.

The teacher was telling them about the different seasons. He asked: Now, one of you boys tell me which is the proper time to gather fruit. When the dog's chained up, replied Johnnie.

SPRING SMILES.

An Exceptional Case.—He's rather timid, is he not? Very. Why, he's so timid that he's scared by war-sources.
After the Battle.—He.—Then I go and for ever. She Very well! I shan't call to-morrow evening; for I

Very.—Fred—So your engagement is a secret? Arthur—I should say so! Why, she won't let me even tell her father!

Cautious.—She—True love should cause one to forget all else.—Love me, love my dog. He.—What kind of a dog is it?

Not His Fault.—Freddy, why don't you let your moustache grow? Why don't I let it? Good heavens, dear boy, I do; but it won't.

Always in the Mood.—Brusque is a great whist devotee, I believe. Great He is so fond of whist that his wife never dares speak to him.

She.—I know there's something I've forgotten to buy. He.—That's just what I thought. She.—Why don't you think so? He.—Because you have some money left.

That man Williams never lost his head in a football game yet, did he? No! I think not. He's lost an ear, part of his nose, eight teeth; but I don't remember ever hearing of his losing his head.

Mrs. A.—I think your husband is a very quiet dresser. Mrs. B.—He is! You might change your opinion if you heard him looking for his clothes some mornings.

The Difference.—The Siting One.—Jones is so near-sighted he once took a man for a giraffe. The Standing One.—That's nothing. I once took a lady for a sail.

The Duellists' Danger.—We'll stand back ter back, count tin, walk sin slips, thin tur-rn 'roun' an' foun' that's all right enuff, Doolin, but what guarantay hov ov yez went kick me when me back's turned?

Her Adorer.—May I marry your daughter, sir? Her Father.—What do you want to marry for? You don't know when you're well off. Her Ador.—No, perhaps not; but I know when you're well off.

Steam has rendered man inestimable service, remarked the observer of men and things, and woman, also, since it has enabled her to open her husband's letters without his knowing it.

Ef de average young man, said Uncle Eben, ud be willin ter go froo as much hahdshup ter git usefvl knowlage as he did learnin ter smoke his fust cigar, dar would be nigh ez many regrete in dis here life.

At the Play.—Kippax—You seem very much affected at the tragic fate of Juliet, Miss Sniffen; I thought I saw tears in your eyes. Miss Sniffen.—Yes, Mr. Kippax, it does seem so sad to think that the lady who played Juliet is not really dead!

How the Scandal Started.—Miss Redding—I declare! I believe it is a fact that Reggie Dunsap sent his man to propose to Miss Risebud for him. Prunx—No; that's only gossip. I know the facts. He merely sent him afterward to ask the old man's consent.

Dixon—I don't believe young Shortleigh is half as extravagant as people say he is. Hixon—Perhaps not, but I've noticed that he has a suit of clothes for every day in the week. Dixon.—Is that so? Why, he always had the same suit on every time I met him. Hixon—Well, that's the one.

Making a Distinction.—Miss Cayenne had caused her partner a great deal of annoyance, by forgetting what her long suit was and remaining oblivious to trumpet signals. He mopped the perspiration from his brow and ventured the observation: I was under the impression that you said you were accustomed to playing whist. Yes, she answered sweetly, I play it. I don't work at it as some people do.

STOVE PIPE RADIATOR.

A Frenchman has brought out a design which solves in a very simple way the difficulty often met with of securing on a cold day more than the ordinary amount of heat from a given stove. The vertical leg of the smoke flue, leading from the stove to the chimney, is traversed by two pipes, open at both top and bottom to the air of the room. Through these air naturally circulates, becoming heated in its passage. The efficiency of the heating power of the stove is practically doubled by the addition to the heating surface of the radiating smoke pipe.

TOLD THE TRUTH.

Why were you discharged from your last place? I asked the merchant of the applicant for a situation.

I was discharged for good behavior, sir.

Wasn't that a singular reason for a discharge?

Well, you see, good conduct took nine months off my sentence.

NOT WITHOUT PAIN.

Patient—Is the doctor in?
Janitor—No, but I represent him. What can I do for you?

Patient—Do you pull teeth without pain?
Janitor—Well, that I can't promise. Only a week ago I pulled a patient's tooth, and I twisted my wrist so badly that the pain hasn't left it yet, and I may hurt me a little.

RAISING

In France, when palatable quality are fully appreciated and grown in proportion that the excellent fungus neglected in other when it is considered can be undertaken have fresh mushrooms around. All that equipment is or anywhere around bureau or chest can be used as a cult drawers to the cult with an intimate rich soil and drainage, in equal measure, thus procure some fresh mushrooms. French is the various points of soil. Sprinkle the water, and the drawers close together back of the stove and a curtain to let out the light. In rooms will begin but it will be a fit to eat can be will last, with a for many months most every day. Pignons.

DRINK

An average man of food per diem of water for drinking he absorbs 3000 eats as much water as that of the various foods. In for running the make up for was swallow daily 30 ounces of butter. The body is most a man weighing 96 pounds, or 46

GLEN EDEN

Over the Road Paddon

He Cast was a Seve Dodd's Kidney Pills

ly—Glen Eden Kidney Pills

Glen Eden, the ery of Mr. James est, from a jam Disease by the Pills has caused where Mr. Paddon's one. It was well constant sufferer pathy of all his it gives unaccountable know that he is his bitter enemy.

Dodd's Kidney Pills

claim that the will use for Bragg's Dizziness, Rheumatism, Heart Failure, Blood Impurities

of Kidney Disease, hundreds of cases in this neighborhood have the fullest

There is only Kidney Diseases, Kidneys. The of is by using Dodd's Kidney Pills, thus ensuring a blood and thorough

Dodd's Kidney

druggists at five boxes \$2.50, or 75¢ of price, by The Limited, Toronto

BAD FOR EN

It has been a generals in India

Allen is dead, has succumbed

al Sir William I. er-in-Chief, will explain why the was not more

Have Y

If you suffer get a remedy, Nervine. Its simply marvelous, most pleasant in the market.

It has recent iron ships little suffer rapid pipes having d the sea, due to

Quickcure Cuts, Bruis

Berlin pays a bird catcher institutions sup and eggs. He empire permit

CURED

BY Pure Rosin and W

live stimulant—sold

egg, egg, woodwal