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The "Chronicle" is the only Peace Local Newspaper in Western Ontario.

A GOOD NEIGHBOR.

There is large significance in the phrase, "a good neighbor." It means not only generosity, thoughtfulness, sympathy, interest. It implies a nature that is ready to give to others the same quality of reserve. It speaks of a heart that is open to those things that are common to all. It signifies a tongue controlled by prudence, a mind suggestive of pleasant ways of helpfulness, a heart impelled to the doing of little good.

About the House.

TONICS FOR SPRING.

Delicate acid desserts or salads are especially wholesome and delicious at this season of the year, when almost every one feels the need of this kind of diet.

Pickles are by no means so deleterious to the health as some would have us believe. Used in moderation, they are necessary to some, and the old saying, "One man's meat is another's poison," certainly applies here.

The best way of meeting the loss of appetite and languor so common in the spring, is with acid salads of good green herbs and of fruits used in desserts.

Lemons are in good supply at this season, and they make excellent puddings as well as pies. A properly prepared lemon sauce is one of the best accompaniments of an apple or a batter pudding. Valencia and other oranges, from the Mediterranean, are now sold at a low price, and nothing could be better for dessert, either with hot pudding or cold jellies. The variety is much larger than the popular-choice desserts would indicate, as about one-fourth of the peel of oranges or lemons should be used with juice; indeed, orange desserts are almost tasteless if made without grated peel. Only the reddish skinned ones have a sweet rind, and therefore are the only ones valuable in cookery. They are raised now in California as well as on the borders of the Mediterranean. Every scrap should be saved to be put in the dessert or to be candied or made into orange extract.

The bitter rinds of pale-skinned oranges, which usually have the sweetest pulp, may be used for kindling, and will prove as useful as kerosene, though not at all dangerous. They must be kept in a warm place where they can dry, and the odor given forth when they burn will make them pleasant as well as a desirable substitute for fuel. Only a few peels are needed to kindle a fire.

The strawberry pineapple is another cheap fruit which may be advantageously used in the spring. It makes a delicious hot dumpling or fruit fritter, and mixed with cocoanut or without, a good jelly or Bavarian cream can be produced. The juice of the pineapple has sometimes cured obstinate cases of indigestion.

Grape fruit is also a valuable tonic for breakfast food, and is served after the bitter skin and rind have been torn off.

FLOWER NOTES.

Foxgloves are best planted away from scarlet flowers as their purplish pink spikes do not harmonize with that color. The pure white foxgloves are effective against a background of dark foliage, when planted in large clumps, having a stately effect. They remain in flower a long time. They can be planted in April and only ask a thinning out if too thick and an occasional stirring of the soil. The dwarf, otherwise known as the California sunflower, is a variety which well deserves a good word and a good place in the garden. Its foliage is clean and of an attractive dark green; its blossoms of a clear bright yellow, the hue of sunshine, and they are very double and about the size of a well grown dahlia. In fact they resemble the old form of that flower to a considerable degree. As a low hedge a row of dwarf sunflowers is literally "a blooming success," and we incline to give it preference over the zinnia for the purpose. It is difficult to think of sunflowers in presence of this compact, clean, bright faced double flower.

Mr. Meehan says that the common defect in flowering shrub bushes—that they get too strong at the top and weak at the bottom instead of forming shapely specimens—can be easily remedied by pruning in early summer. If the strong shoots which make the trouble are cut as near the ground as possible the sap which would now go into them goes into the weaker ones and in this way a uniformity of growth occurs throughout the whole. This is the only way to make shapely specimens. If left till winter and then simply sheared back, as is often the case, the top branches grow stronger than ever the next season and the bush is made worse than ever.

A correspondent of the Garden and Forest tells of some hollyhocks planted five or six years ago on land enriched by an old wood pile and since left to themselves. They have increased and multiplied in the rich soil, sending up many seedlings and grouping themselves in beautiful colonies. All shades of bloom are now seen from white through pale flesh tints to deep maroon, varied by buff and lemon tinted flowers. They have crowded out the weeds that disputed territory with them, and now own the soil. Hollyhocks are ideal flowers for such waste places.

The double zonal geraniums are almost entirely superseded nowadays by the semi-double forms, which have all the fade rapidly in the sun. The single forms, however, are good for winter house plants, giving large trusses of bright bloom. To produce the finest bright bloom should be rooted in plants cuttings should be rooted in July in a compost of equal parts of sand, leaf mold and loam. As the pots fill with roots the plants should be

shifted on till they are in six-inch pots. The soil for the later shifts need not contain so much sand or leaf mold but should be rich. All flower buds should be removed as they appear and the points of the shoots be occasionally pinched in to keep a bushy habit. They may be allowed to begin to blossom in October and will then appreciate an occasional watering with weak liquid manure water. If properly handled there should be abundance of bloom during the winter and everyone knows how bright and gay the geranium is.

Meehan's Monthly says the wild English daisy, the "wee, modest, crimson tippet" flower, celebrated by Burns, is abundant in a wild state, and just as luxuriant in habit, in the vicinity of Victoria, B.C., as if in its English or Scotch home. No doubt it had escaped from cultivation in the first instance, and this shows how, sometimes plants adapt themselves to a new environment and become as much at home as if in their own original habitat.

SOME WAYS TO COOK EGGS.

Tomato Omelet.—Drain half pint of canned tomatoes in a sieve, melt two ounces butter in a frying pan and add the tomatoes, seasoning with half a teaspoonful of salt, a quarter teaspoonful pepper, and the same of sugar. Cook for ten minutes. Beat six eggs until very light, add them to the tomatoes and stir a few minutes. Then let it rest for one minute. Fold the omelet over, slip it on a hot plate and serve.

Eggs in Cocottes.—Place a saucepan with two ounces butter, two tablespoonfuls fine-chopped white onions over the fire and cook for three minutes. Add half cupful fine-sliced mushrooms, cooking slowly for five minutes. Season with half teaspoonful salt, one-eighth teaspoonful pepper and one teaspoonful parsley. Cook two minutes. Remove and divide these fine herbs in six small earthen saucepans, called cocottes, over them a little salt and a little put one in each saucepan, sprinkling over them a little salt and a little melted butter, bake in a hot oven till the white of egg is firm, and serve.

Egg Fondue.—Beat two eggs very light, add two tablespoonfuls milk and beat again, adding two tablespoonfuls grated cheese. Butter two small earthen saucepans, pour in the mixture and bake in a hot oven about five minutes.

Eggs with Cheese in Cases.—Butter some small china cases, put one raw egg in each one, sprinkle over a little salt and white pepper, a tablespoonful of grated cheese and a little melted butter and bread crumbs. Bake for a few minutes in a hot oven.

Egg Croquettes.—Chop fine three hard-boiled eggs, melt half tablespoonful butter, and half tablespoonful flour, stir and cook two minutes adding half cup milk, one-quarter teaspoonful salt, one-eighth teaspoonful pepper and one-quarter teaspoonful English mustard. Stir and cook two minutes, then add the chopped eggs, one teaspoonful chopped parsley and one raw yolk of egg. Stir a moment and spread the preparation on a dish to cool. Grate some stale bread and beat one egg in a soup plate till light. Divide the croquette mixture into nine equal parts, take each part separately in a spoon and dip it in the beaten egg. Then roll in the bread crumbs, lay it on a board, and with two table knives form into a cork-shaped croquette. When they are all formed, fry them in hot fat to a fine golden color and serve with the following sauce:

Anthony Sauce.—Boil a medium-sized white onion in water five minutes, remove the onion and chop it fine. Place a saucepan with half tablespoonful butter over the fire and add the onion, half a bayleaf and six whole peppers. Cook three minutes, adding half tablespoonful flour. Stir and cook two minutes. Then add one cupful canned tomatoes, one-quarter teaspoonful salt, one-eighth pepper and a pinch of sugar. Cook slowly ten minutes stirring often. Then rub the tomatoes through a sieve, mix the yolk of an egg with two tablespoonful cream; add it to the sauce and serve.

"LOOK INDIAN" FOR IT.

When you drop a small object on the floor, "look Indian" and you're sure to find it. Here is the modus operandi:

Somebody dropped a stickpin in the hall the other day and had hard work to find it. She hunted high and low, and on her hands and knees, and with a candle specially procured for the purpose, but it was no use; the pin was very tiny and unperceivable, its value being that of association, rather than size or brilliancy. The somebody was after a final shake of the rugs, when just about to give it up for her, when one of the children looked to come along. "Why don't you look 'Indian' along?" he asked. Before the somebody for it?" he asked. Before the somebody realized what was meant, down dropped the youngster on the floor, his head and his whole body lying sidewise, and as close to the dead level as possible. In this position his eyes roved rapidly over the floor, "I have it," he shouted presently, and sure enough he shouted in the middle of the floor, in so right in the middle that it had escaped notice, plain a place that it had escaped notice, was the missing stickpin. The youngster then explained that "looking Indian" meant putting the head to the ground in order to catch sight of the smallest object between oneself and the horizon. "They do it on the plains all the time," he said. "That's why they can always tell who's coming. But it can work on houses just as well as on the plains. Why, we never lose any thing in the nursery nowadays; we just 'look Indian' and find it right off."

TO BE WELL DRESSED.

One often hears women complain that their gowns and belongings do not look as well as those of others who have fewer and less expensive clothes. In almost every instance this is due to the lack of care and attention to little details, in procuring the right things, and in looking after them when wearing them. The plainest tailor gown that has the required look of finish about it, will rank higher and wear better than the most elaborate costume badly put on and lacking the appearance of being perfectly in order.

The woman who has kept her clothes in order, shows to especial advantage between seasons. It is too early to get new clothes, and those she has, have been in active use several months, yet there is a marked contrast between her gowns and those of the woman who has been careless and not particular.

To secure this desired end of always looking well, the street gown should never be worn in the house, but taken off at once, shaken and brushed. If you have not time just then, do so at your first opportunity. The waist should be put over the back of a chair wrong side out, to dry and air.

Skirts should never be thrown over a chair back, but hung on two hooks or a skirt hanger, so they will not crease. After the waists are sufficiently aired, they should be hung on a wire frame or put away carefully in a drawer. Keeping skirts and waists spread out with plenty of room, is a great help in keeping them fresh. Tissue paper stuffed into the sleeves, aids in keeping them in shape.

Evening gowns require special care. The waists of these are best kept in a box couch or waist boxes and carefully covered, and kept in shape with white tissue paper. The skirts, also, should never be folded, but laid out their full length in a trunk or box with tissue paper between the folds.

Each time a hat is worn it should be carefully brushed before putting away. To put a hat away dusty will soon spoil the freshness of it. To trim the edges of the ribbons and the flowers that have become musty and frayed has quite a good effect. If the feathers lose their curl, take a broad-bladed knife and loosely curl them again or hold them near the heat.

Shoes and slippers should be stuffed with tissue paper or put on lasts, but the first-named is usually the most convenient. A pair of shoes kept on a last, when not in use, will keep their shape better and wear twice as long. If shoes have been wet they should never be exposed to great heat to harden, dry and curl them up, but they should be filled with paper and allowed to dry gradually. Rubbers should not be put away muddy, but wiped dry and clean and then rubbed to polish them.

There should be particular care taken with the small details of the dress, gloves, veils, handkerchiefs, etc. They should be always kept in their respective cases and carefully looked after. Never wear a veil with a hole in it or a frayed edge, or a soiled ribbon, or

THE DURHAM CHRONICLE

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Buttonless or ripped gloves; rather go without.

A cheesecloth cover is very useful to put over the clothes in the wardrobe, if the dust sifts through. Tiny sachets oforris root or violet powder distributed in the various clothes receptacles, are much liked by dainty women and gives the clothes an odor of freshness.

Care should also be taken with the undershirts. Those for the streets should be either black or some dark color and they should never be worn with a ragged and frayed edge. For dressy occasions they may be as dainty and elaborate as desired, but they should be fresh and clean.

John Powers, a drug clerk in Plainfield, N.J., saw a slight fire in a shoe store opposite his establishment, Arming himself with a couple of siphons of vichy, he dashed into the store, and with his supply of mineral water put out the fire.

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