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THE SAUSAGE.

succulent sausage was invented many in the year 897. It was a blood of a goat's stomach stuffed olood and little pieces of fat. pork was not used until the

MISTOOK THE CAUSE. dreadfully nervous girl that

HOUSEHOLD.

ICE-CREAM WITH A HOME-MADE FREEZER.

Ice-cream can be made without a patent freezer, but not so quickly, and the process is more laborious. Use a tin pail with close fitting cover and a larger wooden pail or small tub. Pack in a solid layer of broken jce, about three inches deep, then set in the pail containing the mixture, and fill the space about it with layers of salt and ice, one-third salt and two-thirds ice, packing as closely as possible. Cover the top with ice and salt and throw over a woolen blanket or piece of carpet. Let stand until the mixture is frozen around the sides of the pail, from thirty to sixty minutes; then with a bright knife or long wooden paddle scrape the frozen cream into the mass and beat until smooth. Repeat until the cream is fine-grained and firm. Turn the water from pail or tub, refill with ice and salt, cover as before until served. Great care should be taken that not a drop of brine or any salt finds its way into the cream. Less ice is required if blanket or carpet is kept wet with cold brine.

Ice-cream can be prepared for an invalid by using a pound baking-powder the ice and salt ten or fifteen minutes; then open and beat well, and let stand until frozen.

to flavor, porcelain-lined pails should be used; these pails, with covers, are now sold at hardware stores. The sugar should be dissolved in the juice before it is added to the cream, else it is liable to curdle it.

Cream, that has risen on milk that and it will not mold. stands in a very cold place twenty-four hours makes the richest product. Uncooked cream gives quantity at the expense of quality. That which is cooked of each and boil slowly for half an has more body and richness, and is less likely to turn. A very little pow- boil 10 minutes longer. Seal air tight. dered borax added to cream, will pre- If preferred, pint for pint of sugar and vent its turning, and will keep it sweet several hours.

Ice-Cream, No. 1 .- Put a quart of to seal the butter air-tight. cream, or part milk and cream, into a tin-pail; set in a kettle of boiling water when it just reaches the boiling point; stir in a level teacupful of sugar and the desired flavoring. When cold add the whipped white of an egg, pint of cider vinegar, 2 ounces of alland freeze.

of milk and a quart of cream. Beat two together 40 minutes. Spiced plum buteggs; add half a coffeecupful of su- ter is very nice with roast meats. starch; stir into the boiling milk; cook gar and a scant half teacupful of cornand let cool. When quite cold, add half water. Place a cloth and weight on a coffeecupful of sugar, the flavoring, and freeze.

dissolved in four teaspoonfuls of hot winter use. water, a large teaspoonful of vanilla extract, and freeze immediately.

Lemon Ice-Cream .- Measure out two level teacupfuls of sugar, grate the rinds of three lemons, squeeze out the The Practical Disappearance of a Garment juice and mix with half the sugar; bring a quart, half milk and half cream to the boiling point; take from the fire, add the remaining sugar and the le-

mon mixture; when cold, freeze. Coffee.—To a pint of milk add a quarter of a pound of coarsely-ground coffee; let boil, strain through cheese-BROWN, Issuer of Marriage cloth, and when perfectly cold, add a teacupful of sugar, and a pint of whipped cream, and the well-beaten white with the carpet-sack and the alligatorof an egg.

MackAY, Durnam, Land Valu Raspberry.—Bring to boiling, a quart I wor and Licensed Auctioneer for the half milk and half cream, take from the Sales promptly attended fire, add a scant teacupful of sugar. Crush a quart of red raspberries with a teacupful of sugar; when the milk then add the well-beaten white of an

Peach.-When a pint of milk and a pint of cream has exactly reached the boiling point, add a teacupful of sugar, stir well and let cool. Chop enough sweet ripe peaches to make a pint, add a teacupful of sugar and stir into the cold milk. When half frozen, stir in a pint of cream, beat vigorously and finish freezing.

Lemon Ice.—To a pint of lemon juice add a quart of water flavored with the skins of three lemons. When half froz-

en to a stiff froth. in a little water, until half frozen, strain, to every pint of juice add two scant teacupfuls of sugar and a pint of water; when half frozen, add whip-

ped whites of three eggs. Grape.—To a pint of rich grape juice add half a pint of water and a little lemon juice. Sweeten with coffeecupful of sugar, strain and freeze.

ORANGES AND BANANAS.

Creamed Orange.-Dissolve half boxful gelatine in half a cupful water, add three cupfuls of boiling water, half lemon. Mix thoroughly and strain. simply called sticky or muggy, but When the jelly has set, it should be which in these fashionable modern days thin-not more than half as firm, as is called humid, the duster was creased most jellies. Peel and cut in small with many creases that seemed, later, pieces four to six oranges. Stir these glasses, and put on top of each a large And these creases, in appearance like spoonful of whipped cream, sweetened accordion pleats struck by lightning, and slightly flavored with vanilla.

Banana Trifle.-Line the bottom of some pretty dish with stale cake, sliced thin; on this put a layer of bananas sliced crosswise; then another layer of cake, another of banana, and so on, having the top layer of cake. Cover thickly with whipped cream, and let the whole stand long enough to moisten all the cake. This requires at least three-quarters of an hour.

PLUMS THE YEAR ROUND.

Spiced Plums-To every pound of plums take 1 lb sugar, 1 teaspoonful cloves, 1 teaspoonful of cinnamon, 1-2 teaspoonful nutmeg and 1-2 cupful cider vinegar. Prick the skins of the plums with a fork so they will not burst. Tie the spices in a thin muslin bag. Heat the sugar and vinegar, skim, put in the spices and plums; cook until going recipes. Take 7 pints of plums, 7 Seal air-tight while hot.

Plum-Apple Jelly.-Wash the plums, put into a porcelain kettle with water just to cover them and boil until tender. Pour into a jelly bag and let drain. Wash the apples, put into a porcelain kettle and boil until thoroughly tender, then put into a jelly and let drain. Do not squeeze them. To animal traits and habits. 1 pint of the plum juice and 1 pint of the apple juice add 2 pints of sugar. lowed by writers of picking animals to Boil the juice 10 minutes, then add the can set in a small pail; leaving it in sugar, which should have been heated in the oven, and boil 10 minutes longer. This can be tested by dropping in a saucer and placing in a cool acters and dispositions, or explaining place; if it does not spread but re-When lemon or fruit juice is used mains rounded it is cooked enough. Roll the glasses in hot water and fill them with the jelly while hot. Sprinkle powdered sugar upon the jelly and cover the glasses with thick writing paper, brushed over on the inside with the white of an egg and turned down on the outside of glass. This work should be done while the jelly is quite hot

Plum Bucter.-Take the plums and the apples that are left from the jelly and press through a sieve. Take a pint hour and then add 1 pint of sugar and pulp may be used; when this amount of sugar is used it is not necessary

Spiced Plum Butter:-Prepare the pulps of plums and apples as in the foregoing recipes. Take7 pints of plums, 7 pints of apples, 8 pints of sugar 1 spice, 2 ounces of ground cinnamon, No. 2.—Bring to boiling point a pint and 1 ounce of ground cloves; boil al

Scalded Plums .- Wash the plums and put in a stone jar; cover with boiling top. They will keep well. Do not be alarmed at the heavy scum that rises No. 3 .- To two quarts of thick cream, on top. Just lay it back and take out add a pint of milk, and a teacupful of your plums, being sure to replace it. sugar; stir in a tablespoonful of soda, This is a simple way to keep plums for

DECLINE OF THE DUSTER.

That Was Once Familiar.

A traveller by rail cannot fail to notice the decline of the duster. And one does not meed to be, as the man said, a centenarian to observe this. In fact, only thirty or forty years ago dusters were commonly worn by railroad travellers. They were coexistent mouthed valise, both now more completely passed away than the duster itself, and almost as completely gone as the hair-covered trunk.

The duster in its original form was is cold, mix the two and half freeze; built of brown linen, which, when starched, stood boldly out like a garment of thin and flexible, but not too flexible, sheet metal. It was worn, of course, to protect the wearer and his garments from the dust. When the linen duster flourished, locomotives burned wood, tracks were sand-ballasted, and rails were light, cars were not vestibuled, or provided with dust screens for the windows, and the time required to cover a given distance was en, add the whites of two eggs, beat- far greater than now. A duster was far more needed then than now, and Gooseberry.—Stew green gooseberries it was likely to be a part of the equipment of the casual as well as of the regular traveller. Indeed, it may be said that the casual traveller would scarcely have thought that he had made a trip by rail unless he had provided himself with that indispensable part of every traveller's equipment.

Prim and stiff and sheet-irony in effect as the freshly ironed linen duster was when first put on, it presented a very different appearance when it had been worn for a time. At first, sat down in on a day such as was then despite the weather, to be frozen in. shortened the garment somewhat. They Pommes d'Orange.-Slice in thin, took it up, and made it bigger around

small slices, a dozen tart apples, after and more bunchy. peeling and removing all defects. Cut the next effect came with the continued wear, when the starch was all tinued wear, when the duster became up half as many oranges. Place in the dish you wish to serve on the table a gone out of it and the duster became

layer of orange, then a layer of ap- stringy. And if before it had seemed ple, and so on, sprinkling each layer to shorten up and grow stout it now thickly with granulated sugar, pow- seems to become lean and attenuated; dered, if preferred, and having the top to take into itself many little rolling layer of orange. Let it stand for an longitudinal wrinkles; to sort of shrink in on itself sidewise, and to draw over lengthwise; and by this time it had probably come to hang unevenly, so that the front corners had a dip and were lower than the back of the coat. In its first estate the linen duster was if not a garment of dignity, one that had an effect of preciseness, but in its last was very far from that. In fact, it is doubtful if a person of even the most imaginative temperament could conjure up anything more neglige in its general effect than a stringy linen duster.

But the linen duster was not the only one. There were dusters of alpaca and of mohair and of other materials, some of them black and some gray; big, flowing, comfortable dusters, which, if not beautiful, had at least the grace that all things made of good materials possess. You could almost tell a man, without seeing his face, by the duster he wore.

WHY ARE THESE THUS?

Interesting Animal Problems Wanting DEPARTMENT all NEW TYPE, thus af-Expert Answers.j

A Dublin correspondent of the London Spectator asks some questions which must arise in the mind of any person who wants to make a study of

He objects to the plan generally folpieces and writing about their bones and parts that are atrophied from disuse, instead of treating of their charfacts about them which have never been explained.

How, for example, have cats learned to climb and jump? If it is in order to escape from their enemies, and the evolution theory is correct, why have not their enemies, dogs, learned to follow them? Then, again, why should cats and dogs be enemies? Even in their wild state do they ever prey upon one another? The youngest kitten, who has no reason for hating a dog, and whose mother is on friendly terms with the house dog, will arch its tiny back and spit furiously at her first sight of a dog. It is not mere fear of the unknown and big, for man is bigger and just as great a marvel; but there is no expression of hatred when a kitten first becomes acquainted with man, though he is really a far more deadly foe to a kitten's life than a dog.

How do evolutionists explain the existence of a cat's tail? What useful purpose does it serve? It appears to be cumbrous, dangerous appendage. How can cats have acquired their extreme love of shellfish, a taste impossible for them to gratify except by man's aid, yet this, too, is instinctive? Why does a cat use its paws to play

with and a dog its mouth exclusively?

DURHAM, ONT.

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health and almost its greatest delight never attempts to take constitutionals without the companionship of man. Why do the tails of a dog and of a cat express such totally different sentiments? And how has the purr, most cozy of all sounds, been developed?

FISHES CENTURIES OLD.

There seems hardly any limit to the age of fish of many kinds. Carp are known to have lived 200 years and over, while the case of the Russian pike that was caught a few yearsago, with a gold band round his tail on which the date 1546 was imprinted is well known. There are gold fish that have belong-Cats have been domesticated in all ed to one family over 60 years, and probability longer than dogs, yet are do not now appear much larger than still far more independent of man. A when originally placed in the aquarcat washes itself, forages to a certain ium, though they are every bit as liveextent for itself, makes up its own ly as ever. In the Royal Aquarium of mind on the subject of exercise, and St. Petersburg there are fish to-day entirely declines to subordinate its that are known to have been there at own views on any subject to ours. In least 150 years. Some of them are five all these things a dog is the reverse, times as big as when first captured; and though exercise is essential to its others have not grown an inch.

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We beg to inform our customers and the public generally that we have adopted the Cash System, which means Cash or its Equiv alent, and that our motto will be "Large Sales and Small Profits."

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