

RECIPES FOR NEW DISHES.

Nuts with Ricd-Two cups cooked rice, one cup chooped almonds or pea-nuls, two tablespoons grated cheese, season to taste with salt. Mix together with a beaten egg and shape into balls. Fry a golden brown in deep boiling lard, and garnish with watercress or lettuce. Blended Fruit.-Remove seeds from one-half pound of white grapes and four

one-half pound of white grapes and four oranges, one-half can of pineapple; cut oranges and pineapples in small pieces.

oranges, one-half can of pineapple, cut oranges and pineapples in small pieces. Make a thick syrup of one cup sugar and a little water, pour over fruit, and serve. Johnny Pancakes.—Five or six pieces with long strips of cloth dipped in hot in your gas or water pipes by winding in your gas or water pipes by winding with long strips of cloth dipped in hot melled parafiln. Work quickly before it hardens, lapping edges about half over, night or until perfectly soft. To this mixture add two eggs, teaspoon sall, tea-spoon soda, and flour (to which a little baking powder has been added), suffi-cient for pancake batter. Only a little flour is required. Delicious Duck Dressing.—Pare, core and slice thin five good-sized apples; sgrinkle each with cracker dust to keep them while. Pour boiling water over one pound of French prunes, and when they are swollen, remove the seeds.

Delicious Duck Dressing.—Pare, core and slice thin five good-sized apples; sprinkle each with cracker dust to keep them white. Pour boiling water over one pound of French prunes, and when they are swollen, remove the seeds. Seed half a cup of raisins and mix with them and half a cup of cracker crumbs mixed with a teaspoonful of sugar. Then last add a sallspoonful of salt and a last add a sailspoonful of salt and a beaten egg. This will fill four good-sized ducks, but do not pack too closely, as

be used for fastening on closet nails or will sixteen tablespoonfuls of cold was ter and beat vigorobily until stiff. Flavor with vanifia and pour on butter tins. Cut into squares when cold with a heated knife and turn in powdered sugar mixed with a little cornstarch. Coat hese by dipping in melled choco-late, without furming in powdered sugar. Oatmeal Bread.—Two cups of oatmeal, one-half cup of light brown sugar, one-thalf cup of light brown sugar, one-half cup of kedded raisins (floured), three cups of wheat flour, mix well. Let rise over night. In the morning add just enough when flour to collect logether; do not make too suff. Make info two loaves; put in pans. Let rise until light. Bake in moderate oven abcut forty-five min-utes.

and plunge instantly in cold water; it makes an even cut where string Brighten Up Picture Frames .- If you have an old picture frame that does not look well, gather cedar nuts or acorns and glue them on in an artistic way,

then varnish. This will look like carved walnut. Shoe Comfort.—A shoe that is unccm-fortable from pinching may be eased by laying a cleth wet in hot water across place where it pinches, changing as it grows cool a number of times. This will cause the leather to shape itself to the fcct.

Newspaper Protector .- Two sheets of newspaper brotector.—Two sheets of newspaper brore the washstands pro-tect the carpets. They can be lifted easily and, unlike oilcloth, require no washing. Likewise they protect any place where the carpet or hardwood floor you endless pain and money. is much used, and are clean, easily lifted

and no trouble. Mend Your Own Pipes.—Mend leaks

left on the counter, as is the case in many instances. "Erect Pillow Shams.—To keep pillow shams crect and neat on an iron bed, stretch about one and one-half yards of cotton elastic, one inch wide, from post to post and fasten with pins or sew it. Pin shams to this. They can easily be thrown over head of bed-at night with-out unfastening. Tie a bow of ribbon on

terribly," com-

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"You mortified me

BACK TO MOTHER'S RECIPES. After having tried all the well ad

vertised patent medicines, the public are turning to the old household re-cipes for treatment of incipient diseases cipes for treatment of incipient diseases of the kidneys, liver, bladder and uri-nary organs, which, if neglected too long are almost incurable. One reme-dy that has come back to popular fa-vor is the following simple prescrip-tion: Four ounces syrup of rhubarb, one ounce compound vimosa, one cunce sweet spirits of nitre. Any drugounce sweet spirits of nitre. Any drug-gist will fill this at a moderate cost, or you can buy the ingredients separ or you can buy the ingredients separ-ately and mix at home. Take a des-sertspoonful in a little water after meals and at bedlime. A few doses will drive out the trouble, and save

### CURIOUS MAYORAL CUSTOMS.

Gifts of Fruit for Lord Mayor-Drinking to Sir Francis Drake's Memory.

It is not generally known that venison warrants are sent to the Lord Mayor of London and Sheriffs by command of the King twice a year, says London Tit-Bits. In July warrants for bucks are issued and in December for does. In the year 1101 the King then reigning granted and confirmed by charter that "the citizens of London shall have all the rights and privileges to the hunt in the royal demesnes as well and as full as their ancestors had.

Eventually, however, the citizens vere debarred from enjoying the chase in the royal parks and as a solatium it was ordered that the Lord Mayor of London and the Sheriffs should be supplied annually with so many deer

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# AN UNHAPPY OLD WIZARD

WILD MAN WHO LIVES LIKE PRE IIISTORIC SAVAGES.

#### Dumped on a Desolate Irish Moor When a Child, Has Wandered Ever Since.

Certain villages in Ireland are ringing with the slory of a wild man who lives in the woods and eats berries, roots, fish and small quadrupeds, just like a prehistoric savage. He has silvery locks, a long snow-white beard, and an ema-ciated body. He dresses in garments scanty, tattered and torn. It is said he has never had a home; that the whole of his wretched three score and ten years, e<sup>-+</sup> thereabouts, have been spent in the open air; and that as far as is known, he has no name. The story told of him by the peasaniry is that the was dumped on a desolate frish moor, when a small, pretty child, by 'a loathsome, vagabond mother of gentle birth and education, and that alone he has wondered ever since. fleeing from his fellow men as though some timid creature of the night, and making his home in the densext woods and on the most lonesome com-mens and wastes. It is little to be won-dered at that he lost his senses and lan-guage, and is now regarded only as a harmless, roaming lunatic. When last seen the unhappy old wiz-ard, as he is called locally, was in the woods near the little village of Kinnale, FISHING IN-A SMALL STREAM. Certain villages in Ireland are ringing

FISHING IN A SMALL STREAM.

FISHING IN A SMALL STREAM. peacefully meandering through a great, stient wood, with a bent piece of wire fastened on to the end of a hazel stick, a reaming pholographer happened to come upon him. But hardly had there been time to take a snapshot of him than he was on his feet, running, though not without a limp, toward a lofty thee, into the branches of which he eventually clambered with the nimbleness of a wild cal... And once in his lofty perchast cat. And once in his lofty perch no words, no offer of money, food of clothes, would induce him to come

contes, would induce him to consider the context of the second state of the second sta

Long before he reached the high road the pholographer could hear the man laughing in the tree top, and whooping in chorus with the owls. It is said, though probably no one knows for cer-tain, that the man cannot talk plainly, and that his vocabulary is limited to but A SCORE for Works on pro-center that have a season of revel. The woods are full of life and laugh'er. The days from the middle of October through November are mer-try ones. The chestnut slie thick or of the the tree top. The chestnut slie thick or the the tree top. The chestnut slie thick or the the tree top. The the tree top. The the tree top. A SCORE for the tree top. The the tree top. The the tree top. The the tree top. The tree top. The tree top. The the tree top. The tree top. The tree top. The the tree top. The tree t

A SCORE OF WORDS OR SO.

In the more poverly-stricken and deso-ate districts the man-is familiar to most "We wear our oldest clothes,' said one of the peasantry, who give him clothes from time to time. The clothes are dropped on the ground; and when the givers have withdrawn to a distance he comes and picks them up. As a rule, no sconer has he got them in his hands than he runs off as has the sons and any he runs off as fast as his legs can carry

no dite corporation, is placed on a pair of gignntic scales and the result is en-tered in a big book kept for the pur-pose. This custom is said to date back to the reign of Edward I. The Mayor of Plymouth is force d by an o'd custom to visit at least once during his year ef office the Lake of Burnator. When he journeys to the lake he is followed by all the members of the corporation. Reaching the banks the procession forms up in two lines and a couple of ancient goblets are filled with water from the lake and passed round from mouth to mouth. The Mayor of Plymouth in 1581 the memory of Sir Francis Drake, who when Mayor of Plymouth in 1581 brought water to the town by means of a canal some twenty miles in length. im. Food he will accept from no one. An dent in the art of catching things, he contents.

#### CHESTNUTS IN THE APENNINES



ZAM-BUK STOPS

PAIN AND BLEEDING KEEP ZAM-BUK HANDY," is

"KEEP ZAM-BUK HANDY," is a sound motto, for daily mishaps make ZAM-BUK a daily need. It can be used with remarkable soothing and healing effect from the oldest member of the family down to the new born babe. Mr. Ben. Hager, Edmonton, Alta., has recently had occasion to test the remarkable healing powers of ZAM-BUK. He says:-"When opening a can of Pineapple Sauce the other day the Can Opener lost its grip and my hand was ripped open by the rough edge of the half opened can. It made a gash in my hand about two inches long. The pain was fearful and the blood simply gushed away from me. I had a box of ZAM-BUK handy and I immej ately applied some. To my surprise the pain suddenly censed and the blood stopped. ZAM BUK'S quickness in healing up Sores, Cuts, Bruises, etc., is a great puzzle to me." ZAM-BUK CURETS

Sores, Cuts, Bruises, etc., is a great puzzle to me." ZAM-BUK CURES Blood poison, cuts, bruises, old wounds, running sores, eczema, ulcers, boils, eruptions, scalp sores, itch, chap-ped hands, burns, scalds, and all skin injurics and diseases. ZAM-BUK is the best cure for piles yet known. 50c box, all druggista and stores, or ZAM-BUK Co., Toronto: 3 hores 51.25. FIEE TBIAL TOX soil of Zam Sike Co., Taronto 12 2 ZAM-BUK

or october infourn seveniter are mer-ry ones. The chestnuts lie thick on the ground, and the reasants pick them up as fast as they can." "We wear our oldest clothes,' said one of the natives, "for the words are during and digly. Oh we look like here

### THE PHILOSOPHER'S STONE.

There is a good deal of pleasure in

# A HOME-MADE MIXTURE

### USEFUL HINTS.

USEFUL HINTS. Creaking Doors. — The unpleasant creaking of closet doors and bureau drawers can be remedied by rubbing the edges with soap. Home Made Funn 1.—Top of a long-necked bottle makes a good funnel. The an ciled string around the bottle, burn

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### Don't neglect your cough.

Statistics show that in New York City alone over 209 people die every week from consumption.

And most of these consumptives might be living now if they had not neglected the warning cough.

You know how quickly Scott's Emulsion enables you to throw off a cough or cold.

ALL DRUGGISTS; 50c. AND \$1.00. ත්රේදීම him who gave us water never want Part They Play in the Italian Peasan's' wine."

### A SERMON WHICH GRIPPED.

"Do sermons grip?" is now the ques- lander, the associates of the

A SERMON WHICH GRIPPED. To sermons grip?" is now the query tion. It depends upon the preadout the the stating of the Christing properties of the christing of the christing to a sertion flishep Policy of the christing of the Apennines to a sertion flishep Policy ellis certain parson of the wilk of whom Bishep Policy ellis certain the minule of the Apennines mons her an his cyce over his server mons her an his cyce over his server more the local grogshop, "round up the boys," and diff, hern into the server matrix hill of fare: mons her an his cyce over his server more server her allow the the current of the local grogshop, "round up the boys," and diff, hern into the hern the chastnul-flour current current of the local grogshop, "round the reatest desperado of the local grogshop, "round the reatest desperado of the local grogshop, "round the first man he approached offered a first is a dollar show." And wilk that the first man he approached offered the seven mat. T aw the baking of the need: the size an like hor hoted, and hern the first man he approached offered the seven mat. T aw the baking of the seven first is a collar show, "and wilk be back to tongs, was a huge worden ford to the first is a dollar show." And wilk that the first his his dollar show the baking of the seven to tongs, was a huge worden ford to the first is a dollar show." And wilk the his hold, the pixel is compared to the seven first is to tongs, was a huge worden ford to the first is a dollar show." And wilk this the baking to the seven first is a collar show the seven here the the first his bis the first here is a dollar show. The seven mat. T as the many here a back the will here of the low, more the seven here the the first his constant. This process the the first here were not here the here the seven if the seven here the here the seven here the there is the seven the seven here the seven here the there is the there en up. T as a shown here there were people per the shist, and the shown here the there

IS INEXPENSIVE AND EASILY PRE-Bill of Fare. S'rect-corner roasters, swarthy Italians; and the stuffing of the Christmas goose are, in the mind of the New Eng-

PARED DY ANYONE.