

HOUSE AND HOME

CONDUCTED BY HORTENSE



LAMB OUTLETS.

Put two ounces of bread crumbs into a saucepan with a slice of onion stuck with a clove, one ounce of butter and sufficient milk to cover, and stir over the fire until the milk is absorbed and the bread is reduced to a thick paste; turn it into a basin, remove the piece of onion, and add three ounces of finely minced mushrooms which have been gently fried for ten minutes in one ounce of butter; season with salt, freshly ground black pepper, and a pinch of powdered mace, then add the yolk of an egg and mix it thoroughly. Have ready eight neatly trimmed lamb cutlets which have been fried for five minutes in hot butter (or clarified dripping), cover one side of the cutlets with the mushroom mixture, moulding it into pyramid form; pour some warm butter, seasoned with celery salt, Neapol forement, then cover it with finely sifted, dried bread crumbs and put the cutlets into a buttered baking tin and let them finish cooking in a fairly quick oven, which will take about ten minutes. Arrange the cutlets on a support of potato down the middle of a hot dish, and surround them with young peas which have been carefully boiled and then reheated in boiling cream seasoned with mint, salt, pepper and nutmeg, and a dust of castor sugar.

FOIE GRAS IN PORT JELLY.

Make some golden aspic jelly in the usual way, but add nearly twice as much gelatine or isinglass as would ordinarily be required, and when the jelly is cool, but still liquid, mix it with an equal quantity of port and add sufficient carmine to make it a nice, clear (but not dark) red. Rinse a china soufflé mould (one pint size) with cold water, pour in enough of the jelly to not quite half fill it and put it aside in a cold place. Turn out the foie gras from a tureen, which is only slightly smaller in circumference than the soufflé mould, and when the jelly is set place it on the remainder of the jelly, which should be quite cool and inclined to stiffen. When the jelly is firm turn the moulded foie gras on a silver dish, and garnish with water cress and serve it accompanied by a salad composed of young French beans (cooked) and stoneless cherries dressed as follows: Put two table-spoonfuls of the best salad oil into a basin, add a little salt, Neapol pepper and a dust of castor sugar, then stir in, by degrees, four table-spoonfuls of the liquor in which the cherries were preserved; mix thoroughly and pour over the beans and cherries.

STRAWBERRY CREAM WITH FRUIT.

Line a border mould with pale pineapple jelly, decorate it all over with whole, preserved strawberries, setting them in place with jelly, and put it on ice until the lining is quite firm. Pass half a pint of strawberries, which have been preserved in syrup, through a fine sieve and heat the pulp gradually in a saucepan; then stir in three quarters of an ounce of isinglass which has been dissolved in a little hot water, and a small wineglass of maraschino or kirsch, and a squeeze of lemon juice and put aside to get cool. Whip a pint of thick cream until it is stiff, sweeten it, and color it a delicate strawberry pink and mix it thoroughly with the strawberry pulp, then fill the prepared mould with it. When the time arrives, turn the strawberry cream from the mould and fill the middle with mixed fruit (oranges, apricots, bananas and pineapple) which have been cut into small pieces and steeped in a thick syrup flavored with kirsch, for two or three hours beforehand.

Success in Smiles.

We often win success with the weapon of a smile. The road to a man's heart and to a woman's fortune sometimes lies in the light of a smile. A new cult teaches that one has only to sit up and look pleasant to obtain pretty much everything worth while possessing in life. Health and happiness, which elude the utmost endeavors of many of us and hold in thrall, we are assured may be won and kept by a smile. Advancement in business is measured by the quality and variety of our smiles. A fellow being can be cheered to living, and one may prolong his own life by merely smiling. These and many other facts are brought out relatively to a school for smiling established in Paris. The Frenchwoman is nothing if not practical. It took a Frenchwoman to reduce to a practical science the art of smiling. There is much to learn about this pleasing little contortion of visage. A grin is not synonymous with a smile, nor does

called her his best and truest friend. On one occasion, when driving with him to the House of Commons, her finger got shut in the carriage door. He had to make a most important speech that night, and, rather than distress and distract him, she sat there suffering agonies until he entered the House and she could have her finger released without him knowing of her accident. That was a manifestation of the truest love, showing self-sacrifice and self-control. She had her reward, for the speech was a most wonderful success.

Women are much more given to the use of verbal endearments than men; and they often overdo it. They should try to learn the wisdom of economizing in terms of endearment, lest they become commonplace.

Social Ozone.

I stand upon the shore; far out to sea
Are many ships, but none sail there for me;
Yet once I launched one, and bade it haste
Across the main,
And watched with eager eyes the dreary waste
To see my ship again.
And when its sails arose in the west,
With richest hopes across, I know not why—
God knoweth best.
But I saw my ship go down.
—Eleanora Eversfield.

Interesting Volumes.

The largest bound book ever made was owned by Queen Victoria. It weighed sixty-three pounds and is eighteen inches thick.

For the Hebrew Bible in the Vatican in 1512 the Jews offered Pope Julius II. its weight in gold—\$100,000—but the Pope would not part with it.

More expensive even, if not more valuable, is the official history of the War of the Rebellion, issued by the United States Government at a cost of nearly \$3,000,000. It was ten years in the making, consisting of 112 volumes.

The smallest book in the world, not much larger than a man's thumb nail was made in Italy, the text being a letter, before unpublished, written by the inventor of the pendulum clock to Mme. Christine, of Lorraine, in 1615. It is four-tenths of an inch long, a quarter of an inch wide, and contains 208 pages, each with nine lines and from ninety-five to one hundred letters. Next smallest is an edition of Dante's Divine Comedy, a little less than an inch wide, with type so small that it takes a microscope to read the letters.

A College of Housecraft

There is in London at present a house called St. Martha's College of Housecraft, where Catholic women are trained in the management of household affairs. The students are of three kinds: Educated women who wish to qualify as lady housekeepers, matrons and domestic workers, either for home or in the British Colonies; prospective brides; and girls who are fresh from school life and whose parents wish them to take a short course of domestic science in order that they may take an intelligent interest in their own household affairs, in a word, to become truly domesticated, after the manner of the German girl, whose mother would not consider her educated till she had been sent to the "Household School."

Students are divided into three groups, house, kitchen and laundry students, and remain thus a week at a time, at the end of the period changing over from one set of duties to another.

On Monday afternoons the students have demonstrations in household cookery, Wednesdays in laundry work, and Fridays in housewifery. Tuesday afternoons and Thursday afternoons sewing and simple upholstery are taught, and Saturday afternoon is a half holiday. Sundays as little work as possible is done consistently with keeping things in order.

Students in training do everything except those duties which do not come under woman's work. A happier and more cheerful set of workers does not exist and the weeks of training pass quickly.

On Monday afternoons the students have demonstrations in household cookery, Wednesdays in laundry work, and Fridays in housewifery. Tuesday afternoons and Thursday afternoons sewing and simple upholstery are taught, and Saturday afternoon is a half holiday. Sundays as little work as possible is done consistently with keeping things in order.

Students in training do everything except those duties which do not come under woman's work. A happier and more cheerful set of workers does not exist and the weeks of training pass quickly.

Love—and How to Keep It.

It is impossible for two people of strong character to agree on every subject, but no opinion is worth the price of happiness. Some people seem to agree too well.

An Irishman was asked why he and his wife quarreled so constantly.

"Faith," said he, "it is because we are both of the same mind! She wants to be master and so do I!"

Even women who can not be persuaded to acknowledge the immense value of sympathy in everyday life, will see its worth in sickness.

In illness a man wants remedies tactfully suggested rather than cold facts plainly stated. If he has indigestion, she is unwise who says: "There, I told you not to eat any of those muffins!"

A woman should be able to tell by glancing at her husband if things have gone well or ill with him. His voice, his walk, his bearing, all tell his secrets to the woman who loves him, and by virtue of the special study she has made of him, she should be able to go straight into the secret chambers of his heart and find there the sorrow he has hidden from her, and give him the sympathy he craves.

It was more than beauty, more than youth and charm that made Demill, the Azra, say to his beloved:

"While I live my heart will love thee, and when I shall be no more, still will my shadow follow thy shadow, and watch the tombs."

Perhaps Lord and Lady Beaconsfield were as happy a couple as one could meet. She adored him, and he

Be a Part of the Whole.

"Who are the most delightful and sympathetic people you know? The ones, I will warrant, whose lives are a part of the mainland of human life, who, when they meet you, are not so eager to tell you of their health and their affairs as they are eager to know about yours. And the most entertaining and charming conversationalists? They are those who tell you about other people, not those who tell you about themselves; they are those who interest you in things outside themselves and yourself. And the most beautiful lives? The rule applies here, too. They are those which have forgotten themselves in love for others."—Woman's Home Companion.

Some Tasty Recipes.

LITTLE SOUFFLES OF CHICKEN

Melt two ounces of butter in a saucepan and stir in one and a half ounces of flour; when a smooth paste is formed moisten it gradually (stirring quickly all the time) with rather less than a quarter of a pint of nicely flavored veal stock, mixed with a quarter of a pint of boiled milk. When the sauce is very thick season it with salt, pepper and nutmeg, and take the pan from the stove and add (one at a time) the yolks of two raw eggs and six ounces of pounded chicken (the white meat from a cooked bird), two ounces of pounded ham (cooked), a tablespoonful of sherry and a squeeze of lemon juice; then turn the mixture into a mortar and pound it well for a few minutes before passing it through a fine wire sieve. Add a pinch of salt to the whites of the eggs, whisk them to a very stiff froth, and stir them lightly into the soufflé mixture; butter some little silver saucers; rather more than half fill them with the prepared chicken, and put into a quick oven for ten minutes. Whisk the white of a third egg to a very stiff froth, season it with celery salt, cayenne and a little grated Parmesan, and quickly and neatly form a little dome-shaped cover on the top of each soufflé; then replace in the oven until the egg is a pale fawn color, and serve at once.

a simpler rank in the same category or convey the same meaning. A widening of the mouth has not the significance one seeks in a smile, and laughter is a thing often associated with but distinct from it. One is an irresistible expression of excited ripples—the irrefragable overflow of mirth—or a vocalization of anger, irony, contempt. It is a product of the emotions. The other is more deeply seated in the feelings and when spontaneous more certainly serves as an index to character. It is not always spontaneous. Alas, it may never be so again!

The school for smiling consciously instructs in methods of producing smiles adapted to all purposes and suitable for every occasion. Unconsciously perhaps it inculcates deception and upon necessity in the smile of its graduates deceit is as likely to lurk as mirth. Tenderness, pleasure or sympathy. The dimpled irradiation which betokens a gay, untroubled mind has almost the charm of the smile that belongs to happiness, and both are invariably the possession of youth. Older people are wont to take their joys more soberly, unaware that the outward and visible sign of a smile is as necessary to their well-being as sunshine is to that of a flower. There are organisms which can exist only in the light. Within us are organisms whose presence is necessary to health. These need the illumination of a smile and the exercise of laughter to keep them in healthy condition.

You can't climb up by pulling others down.

What is Worn in London

Fringes, which are, perhaps, one of the prettiest forms of trimming ever invented, are growing more and more popular every day. The love of fringe may almost be termed a primeval passion, for savages of all countries and climates have one taste in common—and that is fringe. Whether it be the fringe of cowrie shells and berries of the island dwellers of the Pacific, the fringe of scalps or of cut deerskin and beads of the Red Indian, or the fringe of ermine tails of the Lapps, and Samoyedes, the fact remains that fringe is the most widely appreciated form of adornment of the human race. Personally, I am a fanatic on the attractions of fringe, and the wider it is the better and the more beautiful in its rippling, swaying effects as the happy wearer moves, so this detail of the present fashion has my hearty support and encouragement.

The fringes this year are being much used to emphasize the bias or spiral lines which are so graceful and popular, and are a most pleasant change to the straight lines which characterized the double skirts and tunics of last year. All the tunics this year are either cut longer at one side than the other or are draped up or trimmed to give the bias effect.

In a dinner gown which I saw this week this bias or spiral idea was most charmingly carried out in fringe. The foundation of the dress was the usual clinging fourreau of shimmering moonlight blue satin, over which fell a tunic of sun-ray pleated mousseline de soie in the same color, which was cut in a long point over the satin train at the back, and was bordered all round with a deep band of embroidery carried out in blue silk and silver thread and studded with sapphires, whose deep dark blue showed up admirably against the silvery moonlight blue of the satin and chiffon. Two lines of sapphire fringe wound round the figure spirally, the lower line being mounted on a band of moonlight blue satin. The same satin formed the waist-belt which was round the figure, and then a narrow fringe of sapphires, was brought up across the bodice and fastened on one side with a huge sapphire brooch. The bodice was made of the same lovely embroidery which bordered the tunic, softened at the decolletage with folds of tulle; it was cut in a very wide square in front (which is always the most becoming form of decolletage) and in a very deep point at the back, which is also one of the details of fashion which prevail at this moment. In fact, some of the latest bodices are cut down into so deep a point at the back that one wonders what the wearer does with her corset, for the point almost reaches the waist.

All the evening dresses I saw in Paris on my round of visits to most of the big dressmaking houses in the Rue de la Paix and elsewhere were faithful to the tunic and veiled effects. The possibilities of these effects are so illimitable that there is no monotony, as one would expect from all the dresses being made according to one dominant idea; and certainly the philosophic observer has no desire to quarrel with a fashion which makes so indisputably for beauty of color. At one well-known house I saw a lovely dinner gown in which the tunic was multiplied with the happiest effect. It was a Princess dress of white satin brocade, over which fell not one but three separate tunics of black mousseline de soie edged with a narrow jet ball fringe. The tunics were slightly cut up the front to give a slanting line to the back; the lowest reached almost to the hem, the next below the knees and the upper one a little above the knee line; the jet fringe in each case making a clear line of demarcation. The black tunics rose above the waist-line in a corset fashion on the bodice, which was entirely of a lovely silver embroidery; and the effect of the somewhat dense black of the triple tunic getting lighter toward the hem of the skirt, was distinctly original. Another very

There is no happy medium in the realm of millinery, toques are permissible—indeed, are very fashionable—but the small hat has been relegated to the background, the enormous hat having completely usurped its place. There are the close-fitting Neapolitan fisher hats, which are really toques; the crowns are of exquisite needle-run lace, finished with a band of satin, and the lace is draped in front so that it falls down in a peak at the back, when it is weighted with a gold or silver tassel. The modified pierrot toques are quite new, and are trimmed with bands of velvet, a tiger feather or an egret.

Another caprice of La Mode is the employment of fur for the adornment of Leghorn and Tuscan hats. The crown is encircled with a band of costly peltry, or a piping is introduced on the doubleure, which is usually of two contrasting materials. Velvet hats were worn last summer, so it is not very surprising to learn that the next evolution of the wheel of fashion introduces fur as a trimming for summer millinery.

Draught-board feathers must be chronicled as a novelty; they are obtainable in all cashmere colorings, and are extremely costly, as the greatest difficulty is experienced in dyeing them, the colors being apt to run from one square to the other.

Stockings with openwork fronts ever come to the fore with the advent of the warm weather. Old lace, however, is now employed for this purpose, being crocheted on to the hose in an extremely successful manner. These stockings, with patent leather shoes, are reminiscent of men's pumps.

Black jet beads play a prominent role on colored crepe gowns veiled with black net; they enhance the severity of the creation, and can appropriately be used on the transparent coats which are a feature of smart promenade and evening toques. They do not usurp, however, the place of the ordinary evening mantle, the latter being more elaborate, harmonizing with the color scheme of the gown.

Only Tea Kettle of Hot Water
is needed with
Surprise Soap

Don't boil or scald the clothes. It isn't necessary. The clothes come out of the wash clear white, perfectly washed. The dirt drops out, is not rubbed in.

Child's Play of Wash Day.
Use Surprise the ordinary way if you wish but we recommend a trial the Surprise way.

Read the directions on the wrapper.
Surprise is a pure Hard Soap.

Punny Sayings.

HE GOT THE MONEY.

A negro preacher, whose supply of hominy and bacon was running low, decided to take radical steps to impress upon his flock the necessity for contributing liberally to the church exchequer. Accordingly, at the close of the sermon, he made an impressive pause, and then proceeded as follows:

"I hab found it necessary, on account ob de stringency of de hard times an' de general deficiency ob de circulatin' mejum in connection wid dis chu'ch, to interduce ma new attermatic c'lection box. It is so arranged dat a half dollah or quartah falls on a red plush cushion without noise; a nickel will ring a small bell distinctly heard by de congregation, an' a button, ma fellow mawtels, will flash off a pistol; so you will govern yo'selves accordingly. Let de c'lection now p'ceed, while I takes off ma hat an' gibs out a hymn."—Tid-Bits.

Freaks of Fashion.

There is no happy medium in the realm of millinery, toques are permissible—indeed, are very fashionable—but the small hat has been relegated to the background, the enormous hat having completely usurped its place. There are the close-fitting Neapolitan fisher hats, which are really toques; the crowns are of exquisite needle-run lace, finished with a band of satin, and the lace is draped in front so that it falls down in a peak at the back, when it is weighted with a gold or silver tassel. The modified pierrot toques are quite new, and are trimmed with bands of velvet, a tiger feather or an egret.

NO FAST COLORS.

"Auntie," said little Constance, "don't you want some of my candy?"

"Thank you, dear," was the reply. "Sugared almonds are favorites of mine."

"The pink or the white ones?" asked the little tot.

"The white ones, please."

There was silence until the last piece had disappeared.

"They were all pink at first, Auntie," remarked Constance.

FOREARMED.

"With all your wealth you are not afraid of the proletariat?" asked the deliver in sociological problems.

"No, I ain't," snapped Mrs. Newrich. "We boil all our drinking water."

JUST THE THING.

Emperor—I do not care to hear your composition, sir. Everything that is submitted must first be put through the Prame Minister.

Subject.—Nothing would please me better. I want to show you the new bayonet which I have invented for army use.

Once a reporter went to a certain residence to get details about the master of the house, who had just died, in order that an obituary notice might appear in the newspaper which he represented. Such details, as a rule, are easy to get, as few people have objections to giving them out for publication. The reporter, therefore, was intensely surprised when the widow of the deceased, with scarcely a word, slammed the door in his face and retired into the house. Presently the door-bell rang, more furiously than before. Still the lady of the house would not stir.

"I have told him that I don't want to say anything about my husband," she thought to herself, "and he has no right to be so persistent."

So she sat still, while the door-bell rang again and again and again.

At last she could stand it no longer. Opening a window over the front door, she poked her head out and remarked severely:

"Young man, I do not desire to say anything to you. Kindly do not disturb me any more. Go away."

"I can't," roared the reporter, beside himself with anger. "You've shut my coat-tails in the door."

RELIGIOUS
HAVING DE
ENGRAVING
SHOULD
LA PRESSE
PHOTO
EXPERT II
Engravers to

SELF RAISE
Brodie's Ce
Self-Ro

is the Original
A Premium given
returned to
Bleury Str

The transition I
to summer's heat
strain upon the
duces internal co
ways painful and
common form of
tery, to which m
the spring and su
best medicine to u
painful ailment s
sentry Cordial
remedy, sold every

RELIGIOUS
HAVING DE
ENGRAVING
SHOULD
LA PRESSE
PHOTO
EXPERT II
Engravers to

THURSDAY, MA
M. J. Morrison
MORRISON
Advocate, B
5th Floor, Banqu
97 ST. JA
Phone Main 3114.
Hon. Sir Alex
KAVANAGH, I
ADVOCATES
7 PLAC
H. J. Kavanagh, K.C.
H. J. LeJolice, K.C.
Paul Jacoste, LL.L.
T. Rossard, K.C.
Thomas
BROSSARD, CH
Advocate, Bar
Phone Main 1491
Bel Tel. Main 3557
Conro
133 CHEN
Practical Plumbers
Estimat
Jobbing Prom
Lawyer
PLAS
Successor to John R
Hails and Oronout
all kinds promptly att
15 Paris Street
D. H. WE
Caterers an
10-12 HERMINE
Manufacturers of
Paris Caramels and
Baquettes, Wedding
attention.
SOCIETY
ST. PATRICK'S
Ilished March 6
1863; Me
Hall, 92 St. A
Monday of the
meets last Wed
Rev. Chaplain,
Shane, P.P.; P
Kavanagh, K.C.
dent, Mr. J. C
President, Mr.
Treasurer, Mr.
ponding Secreta
mingham; Recor
P. T. Tansey; C
cretary, Mr. M
shal, Mr. P. C
shal, Mr. P. C
Synopsis of Can
HOMESTEAD
ANY even number
son Lane in M
and Albert, a
not reserved, may
any person who is
family, or any ma
age, to the exten
Entry must be
in the local lead
in which the lead
Entry by proxy
made on certain
other, mother, m
ther or sister of
steader.
The homestead
form the condition
with under one
plans:
(1) At least an
upon and cultivat
each year for thr
(2) If the fathe
the father is deces
steader resides ov
vicinity of the la
requirements as to
assisted by such
with the father o
(3) If the wif
sent residence up
owned by him in
homestead the re
residence may be
done upon and is
Six months' a
should be given to
Commission Lands
tion to apply a
Deputy Minister
N.B.—Unauthorized
this advertisement
RELIGIOUS
HAVING DE
ENGRAVING
SHOULD
LA PRESSE
PHOTO
EXPERT II
Engravers to
SELF RAISE
Brodie's Ce
Self-Ro
is the Original
A Premium given
returned to
Bleury Str
The transition I
to summer's heat
strain upon the
duces internal co
ways painful and
common form of
tery, to which m
the spring and su
best medicine to u
painful ailment s
sentry Cordial
remedy, sold every