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SEASONABLE DISHES.

Cranberry Roll.-Make a rich biscuit dough; roll out one-fourth of an inch in thickness, spread with cranberry sauce. Roll up and press the edges well together. Sow up in a floured cloth and sleam for over an hour.

Serve with cream and sugar or sauce. Turkey Legs Broiled.—Place the legs and thighs left over from the turkey on a gridiron over a low fire and every three or four minutes. turn When well broiled on both sides take them off. Roll in mustard and bread crumbs

and pour melted butter over them. Turkey Toast.-Chop cold turkey fine and let it simmer for fifteen minutes, with just enough gravy or slock to ecver it. a lump of butter, and salt, pepper, and mustard to season. Have ready small squares of buttered toast, formed the butter ware it and serve spread the turkey over it and serve. Cranberry Sauce.—Wash four cupfuls cf cranberry sauce.—wash four cupturs of cranberries and put in a saucepan with four cupfuls of granulated sugar and one cupful of cold water; cover and allow them to koil for fifteen minutes then remove from the fire, skim, and pour into the dish in which they are to served.

Pudding.-Wash in several Rice waters one cupful of rice and mix with it four cupfuls of sweet milk, one-half teaspoonful of sall, one-half of a cupful

teaspoonful of sall, one-half of a cupful of sugar and the grated rind of a le-mon. Stir in two eggs not previously beaten, turn into the pudding dish and bake for three hours. Cranberry Olives.—Spread slices of roast turkey, chicken, or veal with rich eranberry sauce, sprinkle with grated breal crumbs, a little minced celery, and some little bits of butter, season delicately, roll up, and fasten with tiny-skewers, or tie. Dip in _melted butter, roll in seasoned crumbs, and brown hightly in a quick oven.

roll in seasoned the roll in seasoned the Cranberry Batter Pudding.—To a cup-ful of sour milk add half a cupful of sugar, a teaspoonful of sola. Beat until hght, then add enough flour to make a thin batter. Flour a pint of cranber-ries and stir into the batter. Bake in a moderate oven until baked through. Serve with sauce. Serve with sauce. Serve with sauce. Serve mith sauce and the micest slip-state and places which mice frequent, will direct subscience and places which mice frequent, will direct subscience and places which mice frequent, will direct subscience and places which mice frequent, will and places which mice frequent, will direct subscience and places which mice frequent, will and places which mice book hung to the door with and book hung to the door with and blaces which mice book hung to the door with and blaces which mice book hung to the door with and blaces which mice book hung hor the blaces which mice blaces which mice blaces which mice blaces hung hor the blaces which mice blaces hung hor which mice blaces hung hor which mice blaces which mice blaces which mice blaces hung hor which mice blaces hung hor her blaces her blaces hung hor her blaces her blaces her blaces hung hor her blaces her blaces

with a mixture of bread crumbs and chopped oysters. Season this with metted butter, sall, pepper, minced cel-ery, and a little tomato catsup. Boll up tight and tie. Dust with seasoning, dredge with flour, and fry slowly 'n hot butter until a golden brown.

Pumpkin Pie.—Pimpkins vary in ge-latinous substance so much that the heavy work is bait for pails while amount of milk in proportion to the mashed pumpkin must vary also. A mashed pumpkin must vary also. A cupful of pumpkin, a quart of creany milk, two eggs, one-half cupful of su-gar and spices should make a good pie. When there are only two it is nice to bake individual pies in patty pans. Cranberry Snow.—Cook a pint of eranberries in as little water as pos-sible and when tender put them through a colander. Add almost as much sugar

a colander. Add almost as much sugar as cranberries and return to the fire a be liable to crack from sudden expan-Beat the whites of two eggs sion. very stiff and add slowly the cooled very stiff and add slowly the coolea and jellied erapherry. Serve in oat-meal dishes with splashes of whipped the basting one tablespoonful of sugar.

Bind it together with butter, working Bind it together with butter, working H into small oblong rolls with the hands. Mix up a light biscuit dough, roll it into a thin layer, cut into squares and wrap one around each meat rolf. Bake in a quick oven and serve hot with cream sauce or with the creave with cream sauce or with the gravy roll.

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oven to heat. Arrange upon dish and of ammonia. Press with hot iron on

Chocolate Cakes, Marshmallow Frostchoosate Cakes, Marshmallow Frost-ing.—Cream half a cupful of butter; add a quarter of a cupful of cocoa, the beaten yolks of three eggs, one cupful of sugar, one teaspoonful of cinnamon, and half a cupful of water, then the beaten whites of three eggs and a cup-ful and a quarter of focur with three ful and a quarter of flour, with three teaspoonfuls of baking powder. De-corate with boiled frosting, to which

corate with boiled frosting, to which dissolved marshmallows are added. Rice Snowballs.—Boil rice in salted water till very tender. Wet small cups and while rice is still hot pack tightly into the cups, leaving a shallow hollow in the centre. Set in cool place for about three hours. In serving fill believe in the centre. Set in cool place for about three hours. In serving fill hollow with red jelly and pour custard sauce around. Custard Sauce—One pint of milk, three eggs, one and one-half cup-fuls of sugar and a little salt, cooked in double, boiler until smooth and in double, boiler until smooth and creamy. When cold flavor with vanil-

THINGS WELL TO KNOW.

la.

Polatoes may be warmed up in sour cream better than in sweet cream. Clean wringer rollers with kerosene and keep the wringer well oiled. Clean mica in heating sloves by Clean mica in heating stoves by washing with hot vinegar and solt. Add a little cream to icing for cake to prevent its cracking when cut. To clean glass bottles or vases, put vinegar in soap suds and wash thoroughly.

Chloride of lime, sprinkled around places that rats frequent, will drive them away.

Turpentine restores the color of yel-lowed knife-handles when rubbed well into them. Hot water and soda will usually re-move stains from wood, such as the

door, table,etc. In lining a jacket, put plait in mid-die of the back to allow for strain

across the back. Gilt frames can be cleaned with a small sponge dipped very lightly in oil

of turpentine. A good filling for sofa cushions is made from strips of old clothes, torn as for rag carpets,

A button hook hung to the door with about three yards of tape can be used in any part of the room. When washing white stockings either of silk or thread, add a few drops of ovalle acid to the water oxalic acid to the water.

heavy work is being done. Put a clean napkin under the cover

and polish with a newspaper.
When washing glassware do not put it in hot water bottom first, as it with be liable to crack from sudden expan-sion.
To give a fine flavor and good color to a meat roast add to the water for the basing one tablespoonful of sugar.
Broited meats should be eaten im-mediately after being cooked, in order that the best results may be obtained.
An oll refrigerator which has a lin-ing of tin may be made to look clean-er by applying coats of white enamels?
To renew the stiffness of a veil, wrap it around a pasteboard roll, stretched at full width, steam and dry it on the space on the floor or grass and give two good coats of paint, a dark green or margon.
And polish with a newspaper.
Natives of that Country.
Natives of that Country.
In civilized life debt is regarded as a purely personal matter, for which the exception is in the case of a wile or minor children. In that case the hus-band and failer is responsible. But in Africa an older practice still persists, and debts may be collected from other relatives, are, indeed, they may among many Oriental peoples.
A debt among the native tribes of Africa is never outlawed. It descends from the father to the children, even unto the third and fourth generation. In the journal of G. Harry Agnew, a mis-sionary, the following account of native lew and methods of dealing with offen-ders is given : turkey which has been seasoned highly.

with cream sauce or with the gravy left from the day before. Chicken Patties.—Chop meat of cold chicken coarsely and season well. Make large cupful of drawn hutter, and while green or marcon. Thicken battles. Chop meat of each the form places of eld carpeds, there coursely and season well. Make for first in two cools of paint, a dark form first in two cools of paint, a dark form or marcon.
 The girl who takes Scott's Emul-sion has plenty of rich. red blood; she is

the wrong side. To sugar doughnuts evenly and thor-oughly without waste, shake four or five together in a paper bag contain-Put a few grains of rice in the salt cellars to keep the salt from caking; os the cellar is shaken the rice will keep the salt moving.

Instead of using a knife to rip ma chine stitching, insert the sharp point of your scissors under every third stitch far enough to cut it.

BADLY RUN DOWN.

Dr. Williams' Pink Pills Came to the Rescue After Doctors' Treatment Failed

The life of any constant traveller is always a hard one, but those whose work compet them to take long tire-some drives over rough roads, exposed to all conditions of weather, are in con-stant danger of losing their health. The extreme heat of summer or the pierc-ing winds of winter sap their strength, the kidneys become diseased or rheu-matism sets in. What is needed to the kidneys become diseased or rited-matism sets in. What is needed to withstand this hardship is rich, red blood—the pure blood that Dr. Wil-liams' Pink Pills alone can make. These pills are the travellers never-failing friend—Concerning them Mr. George friend. Concerning them Mr. George Dalpe, of St. Eloi, Que., says:-"I am grain dealer and am obliged to make frequent trips, sometimes very tiring. I returned home from one of these

I returned home from one of these trips last summer very much fatigued. I was overheated and tried to cool and rest myself by lounging on the veran-dah till lale at night. I caught cold, and the next day I did not feel at all well. I had a headache, pains in my stomach and was very weak. I went to see a doctor, but he said I would be alright in a day or so, so L storted as to see a doctor, but he said I would be alright in a day or so, so I started on another trip. I had not gone far before I felt very ill and had to return hom-and go to bed. I had chills, headache, and go to bed. I had chills, headache, pains in my slomach and kidneys. The doctor came to see me and he said I was overworked. He treated me for several months, but instead of improving I continually grew worse. I wasted way almost to a skeleton and really away almost to a skeleton and really thought I was going to die. One day my wife returned from the village with a supply of Dr. Williams' Pink Pills. She urged me to take them, as she said they had been very highly recom-mended to her. I did so, and by the time I had taken four boxes I felt enough benefit to decide me to continue them and I took about a dozen boxes. them and I took about a dozen boxes. They fully cured me and to-day I am

They fully cured me and to-day I am able to go about my work without feeling fatigued." Fatigue, on the least exertion is a sign that the blood is poor. Replace the bad blood with good blood and lator will be a pleasure. Dr. Williams' Pink Pills make pure, red blood. That is why they cure anarmia, rheumatism, kidney trouble, indigestion, heart pal-pitation and the nerveracking ills of pitation and the nerve-racking ills o girlhood and womanhood. Sold by al medicine dealers or by mail at 50 cents a box or six boxes for \$2.50 from The

Dr. Williams' Co., Prockville, Ont.

DEBTS IN AFRICA.

They Are Never Outlawed Among the Natives of that Country.

FAIR EASTERN SMUGGLER.

How a Turkish Woman Evaded the Cus toms Officer

Of course women are better smug-giers than men. Every Customs House officer of the Western world is well aware of that fact. But notwithstanding Pierre Loti's recent revelations as to the modernization of the TUrkish harem and the revelt of its doughters it seems the revolt of its daughtens, it seems strangely incongruous that the veiled ladies who fit in ghost-like fashion about the streets of Constantinople

the revolt of its daughters, it seems strangely incongruous that the veiled talkes who fit in ghost-like fashion about the streets of Constantinople should not only travel alone by train, but defy the customs House officer with a brazenness that would do credit to a globe-trotting woman of the North or West. Such, however, is the case, ac-cerding to a lady correspondent who some time ago travelled in a ladies' car-riage from Constantinople to Sofia in the company of a wealthy Turkish lady. By the help of a few French, Turkish and Greek phrases we began a queer sort of conversation, and my travelling companion explained that she was go-ling on a visit to a married sister in Bul-garia. Pertrips, in order to impress one with the idea of her wealth, she showed all manner of beautiful presents which slae carried with her in her various pieces of luggage. There were towels with wide embroidered borders, hand-kerchiefs with fine needlework corners and hems, veils and scarfs of Easiern silk, and ever so many other things, which I duly admired. There must have been twenty pounds in it. Knowing that the Bulgarian Customs House officers keep their sharpest eye on coffee and cigareites, and that we wre rapidly nearing the frontier, I gave vent ko my feelings by exclaiming : "But the Customs House !" But my Turkish lady, with the characieristic movement of the head which with Orientals implies nega-tion, clicked her tongue and said, "Non, ne vient pas ici," obviously meaning of the Customs officer. At daydawn we reached Hermanli, the

the Customs officer.

the Customs officer. At daydawn we reached Hermanli, the fronfier station. The officer came to our carriage, cast a glance into our com-partment saw the Turkish lady (who, meanwhile had put her "feridshi" over her head) and disappeared at once, in deference to the Mohammedan chjection that a woman should be seen by any man outside the harem. After a while an old woman appeared. "Hanum (madam)," she said, "the Customs officer sends me to ask whether thou hast any-thing upon which a duty should be (madam), "she said, "the Customs officer sends me to ask whether thou hast any-thing upon which a duty should be paid." "Say to the child of the desert." was the dignified reply, "that I have no-thing but the things I require. A little coffee for the journey." And she put down the front of her-dainty little travelling coffee machine and a spirit lamp and began to prepare her breakfast, throwing, as an after-thought, a few coins and cigarettes at the old woman's feet. With a blessing and a grin on her lips the crone left the carriage. The Customs were passed and I thought sadly of all sorts of beautiful things which I had not bought at the large bazaar at Constantinople for fear of the Customs.

large bazaar al

PASS **RECIPE AROUND**

TELLS HOW TO MAKE THIS SIMPLE RHEUMATISM CURE.

Prescription Given Which Sufferers of Dread Disease Can Make Up and Try at Home at Small Cost.

To relieve the worst forms of Rheumasm, take a teaspoonful of the following nixture after each meal and at bed-



THE BARBER'S UNION

Of Montreal, Canada.

and them

MR. EDWARD BOUSQUET PE-RU-NA SCORES Another Triumph in Canada

President Edward Bousquet Lauds in Glowing Words.

Mr. Edward Bousquet, 248 a Panet. treet, Monireal, Can., president of arbers International Union, Local street, 1 Barber s

Barber's International Official, Local 455, writes: "For several years I have suffered from catarrh. I tried many remedies with little or no results. "I was advised by a friend to try Peruna, and after using a few bottles, I am much relieved

I am much relieved. "I believe Peruna to be the greatest

known catarrh remedy of the age. tarrh.

The truthfulness of Mr. Bousquet's statements cannot be questioned. He has given a clear and frank recital of his experience with chronic catarrh, and how Peruna helped him when all other remedies failed.

JUST HIS CASE.

A man who was famous for never pay-ing his bills owed a considerable sum ic his tailor. Sending bills had had no effect upon the debtor, so the tailor decided to make a personal attempt to collect the amount. He called several times upon the datinguent, but was never able to catch him. Finally he succeeded, just as he was going out, and accosted h m with the modest inquiry:-"Will you pay me this bill, sir?" The man looked at it for a moment, and then spid, innocently "Did you ever owe anybody any-thing?" A man who was famous for never pay-

thing?

"No, sir," replied the milor.

"Then you can afford to, wait," said the waggish debtor, and off he walked. The tailor again made several attempts, and at last was successful in cornering the man a second time. The debtar looked very solemn, and said: "Are you in debt to anyone?" Not to be caught this time, the tailor

replied:-"Yes, sir; I am sorry I.am."

These harmless ingredients can be ob-tained from any druggist in the smal-ker lowns, and are easily mixed ty shaking them well in a bottle. Relief deses. This prescription, states a well where the states a well the states a we

buy it. Instead of paying for the ivory, the white man took it and drove them away. The owner then made claim against Fazenda's grandfather, who could not pay, so the debt descended to his son. The son, to settle the matter, gave a girl to the son of the man who had lost the ivory; but this girl died, so, accord-ing to native custom, he had to give an-other girl. This he did by handling over least an hour.

other girl. This he did by handing over

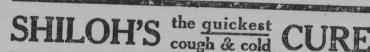
Fazenda. The matter finally got more compli-ated, as the man who got Fazenda died, and she became the property of his bro-

ther. She left this man, and another offered to buy her. Accordingly, her father took clefth from the second man in order to settle up with the man she left. But Fazenda refusing the bargain, the second man would not take back his cloth, but demanded gold sovereigns instead. Finally Fazenda went to work for a missionary, earned some money of her own, and was able to seitle up the com-plicated affa'r. plcaled affair.

Give a man a good dinner and he made than self-made. Will remain in a good humor for at One kind of charity of

card attached to it.

SHERE AN ADDRESS OF LEADING SHEET



Get a bottle to-day from your druggist. If it doesn't cure you QUICKER than anything you ever tried he'll give you your money back

Shiloh's is the best, safest, surest and quickest medicine for your children's coughs and colds. It has been curing coughs and colds for 34 years. All druggists-25c; 50c., and \$1.00 a bottle.

The reason is that at a period when a girl's

ALL DRUGGISTS: 50c. AND \$1.00. ፟፟፟ኯ፝ፙ፟ኇ፝ኇ፟ኇ፟ፙፙፙፙፙፙኇ<u>፟</u>ኇዀዀዀዀዀዀዀ

digestion is weak, Scott's Emulsion

provides her with powerful nourishment in

It is a food that builds and keeps up a

plump, active and energetic.

easily digested form.

girl's strength.