

About the House

TESTED RECIPES.

Chicken with Sour Cream.—Cut up chicken as for fricasse. When tender season with salt and paprika, a tablespoon flour mixed with butter, and baste. Add a cup of sour cream.

Egg Pancake.—Take one egg and put it in a bowl, then take one-third of a teaspoonful of milk (sweet), then take egg beater and beat to a foam. Put it all in the frying pan, with a little butter.

Baking Powder in Custard.—In making boiled custard put a teaspoonful of baking powder in when ready to boil. It makes it light and flaky. One spoonful to a pint of milk. Cook in double boiler. Stir occasionally.

Croustade of Strawberries.—Make the croustade of sponge cake. Bake the cake in a thick sheet; cut out in large rounds, then cut smaller rounds from the centre of the larger ones. Fill the centres with berries and sprinkle with powdered sugar. Heap whipped cream on top of berries.

Velvet Cream.—Four tablespoons powdered sugar, one pint cream, one teaspoonful vanilla, one-third box gelatine; whip the cream stiff, add the sugar, then the gelatine dissolved in a little cold water. Flavor. Put in nuts and candied cherries, place in mold to harden. Serve plain or with maple or chocolate sauce.

Grape Marmalade.—A fine grape marmalade is made by taking almost a half peck of sound apples to a basket of grapes. While the grapes are cooking peel and grate the apples, and when you have strained the grapes put in the grated apples. Then allow a pound of sugar to a pint of pulp, and let boil slowly twenty-five minutes after it starts to boil.

Quickly Made Bread.—Thoroughly heat the flour to be used by standing pan containing it on the back of the stove and constantly stir to prevent burning. Into the centre of this mix the sponge, which must then be covered with the flour to keep it warm. Then lay a cloth and several thicknesses of newspaper over it. By this method bread set at 7 o'clock in the morning can be baked by noon.

Preparing Salsify.—Women waste time in scraping the outside skin off salsify or oyster plants, besides discoloring their hands. Wash plants clean and boil whole in salted water until tender. Then plunge in cold water for a moment, when skins will slip off as easily as from young beets. Slice and add to hot cream and butter, with a slight thickening of flour if desired.

Cooking Old Chicken.—When chickens are too old to fry, smother them. Cut chicken open down the back; season to taste, and roll in flour. Put in dripping pan with about two cups of water; lay two or three slices of bacon and a sliced onion on the chicken and bake until tender. Baste often and add more water as needed. When chicken is done leave the onion in the gravy and thicken with a little flour.

Canning Cherries Without Cooking.—Wash, stem and pit the cherries. Place in a stone or porcelain lined jar; cover the fruit with good vinegar, and let stand over night. Then take up handfuls, gently squeezing out the vinegar, and mix well with granulated sugar, pint for pint of cherries and sugar. Fill into self-sealing jars. Next day turn each jar to stand bottom side up. Reverse the position of the jars daily twice more, finally putting them away in a cool place.

Home Made Vinegar.—When making grape jelly, after draining through the jelly bag, put the skins in a stone jar, cover with water, and let stand four or five days. Then strain through a fine sieve and add brown sugar until it tastes sweet. Cover the jar tightly with a cloth and stand in a warm—not hot—place. In two or three weeks it will be the sourest, nicest vinegar of a beautiful purple color. Apple and peach skins also will make nicer vinegar than can be bought, with no expense except sugar.

Eggless Cake.—One cup sugar, one generous tablespoonful butter, one cup milk, three scant cups flour, one and one-half teaspoonful baking powder; cream, sugar, and butter; add milk and two cups of the flour and beat until light. The success lies in the amount of beating before you add the last cup of flour and powder. Bake in pan 7x11 inches, and when cold divide in half. Take the juice of one lemon and as much powdered sugar as the juice will absorb and spread between layers and on top, or add grated chocolate or coconut. To make nice tea cakes add raisins and spice and bake in gem tins.

Light Cake.—When making cake add the baking powder last if you want your cake light, delicate, and wholesome. It is a mistake to "sift the flour and baking powder together" as most recipes prescribe. The moment the milk or other liquid comes in contact with the powder effervescence begins, and by the time the dough is ready for the oven it has entirely ceased and the cake is likely to be heavy and flat. Have all your other ingredients well beaten together, add the powder at the last moment, and put into the oven as quickly as possible. The process of effervescence will be assisted by the heat and the dough will rise in a light, spongy mass.

REMOVING STAINS.

Iron rust may be removed by hydrochloric acid. Wash well in some disinfecting soap and warm water, spread

stained portion over a bowl of one quart of water and one ounce of borax. Apply acid, drop by drop, until stain brightens, then dip stain into the water. If not removed same method until stain disappears. Care should be taken to use either lemon juice or ammonia in rinsing water.

Lemon juice and salt also will remove iron rust. Sprinkle stain with moisten with lemon juice; let it sit in the sun. This method is slower, but likely to affect material. Either will extract color.

Kerosene may be removed by fuller's earth. Cover the stain with a thick layer of hot fuller's earth; let it remain twenty-four hours and brush off.

Lampblack is removed by washing with kerosene and washing with good soap and warm water.

Machine oil may be removed by washing in cold water and soaping, rubbing the stain with turpentine.

Meat juice stains simply need washing in cold water followed by soap.

Medicine can be removed by washing in alcohol.

Mildew is removed easily by washing with lemon juice and plenty of sunshine. Lemon juice and let stand in the sun. Another method is to wash with a paste compound of soft soap, talcum powder, starch, juice of one lemon. Cover the spot with the paste and allow it to stand forty-eight hours. Second application may be necessary.

Milk or cream can be removed by washing first in cold water and then by a thorough soaping.

Mucus is removed by soaking in ammonia water and then washing with water and soap.

Paint stains are removed by the use of benzine or turpentine. Rub with the benzine and turpentine. For colored colors chloroform in naphtha is best.

Scorch marks may be removed by hanging in sunlight. This is most effective for only slight scorch.

Perspiration discolorations are removed by either soap solution and water or by Javelle water. Place in the sun, after washing with soap Javelle water is excellent for goods.

Stove polish, if washed while hot in cold water and soap may be removed.

Varnish is attacked readily by turpentine or turpentine and allow it to stand a few minutes, then wet again, sponge off with a clean cloth. Continue this until stain is removed. In case the color is affected by alcohol sponge with chloroform; but for material use diluted vinegar.

If a picture frame has become speckled, the spots may be removed with stale beer. Then, if it be a glass frame, it may be freshened with a retouching varnish. If it be of polished hardwood, rub it with equal parts of turpentine and boiled linseed oil. Plush mat faded in the sun may, in many instances, be restored by moistening its surface with chloroform.

Where a house is being done up, it is not infrequently split on doors and it is sometimes found difficult to remove. In that case make a solution of potash and wash the doors simply leaving the solution to soak. In a short time the paint will be soft and then can be washed off with soap and water. Then use cold water. Paint which has been left for some time will yield to this treatment.

To Iron Embroidery.—How to iron embroidery on wrong side where between tucks which must be ironed right, lay embroidery with edge of ironing board, right side down, press out nicely. Then turn goods tucks right side up, with edge on edge of board; iron; then turn goods, so opposite tucks are on edge of board, iron them. Flatiron can in this be used on width of embroidered tucks and fancy waists done up like

PALE AS A CORPSE.

Dr. Williams' Pink Pills Brought the Ruddy Glow of Health.

Thousands of young growing people have pale, pasty complexions; distending headaches, backaches and side-aches. Sometimes they are unable to sleep, their nerves are unstrung; they are guided, breathless and the heart palpitates violently at the least exertion—that's anemia—and it may develop into consumption unless promptly attended to. Anemia means bloodlessness.

Williams' Pink Pills make pure, rich blood—that's the secret of their success. Miss Winnie Allen, Montreal, Canada, says:—"I was so weak and run down that my friends thought I was going into consumption. I was as pale as a corpse, had no appetite and did not sleep well. The least exertion sent me out and if I walked a few blocks I was almost breathless. My sister advised me to take Dr. Williams' Pink Pills and after using them for a few weeks I am again enjoying good health and have a good color. I think every weak, sickly girl should take Dr. Williams' Pink Pills."

Dr. Williams' Pink Pills make rich blood and in this way strike at the root of such troubles as anemia, indigestion, rheumatism, St. Vitus' dance, the secret ills of girlhood and womanhood and a host of other everyday troubles and cure them. But you must get the genuine with the full name "Dr. Williams' Pink Pills for Pale People" on the wrapper around every bottle—imitations never cured any one, sometimes they do much harm. If your dealer does not keep the genuine, they will be sent at 50 cents a box, six boxes for \$2.50, from The Dr. Williams' Medicine Co., Brockville, Ontario.

China produces 400,000 ounces of opium yearly.

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