

The Home.

Fighting with One Another.

It is not to be denied that the piece of d. After all Agnes' planning and sponging and pressing, sent had that unmistakable "r" look which is the dread of our dressmaker.

had accepted cheerfully her decision that he could not afford her a new gown that sea-sheerfully had she entered upon a remodeling of an old one. her usual success had crown-articular undertaking, and as for she surveyed the work of her lips trembled, and the ally forced themselves into

if the piecing does show! I any reason for being so afraid know it's a made-over dress, that's just what it is," said Jane. "My best black skirt's ed six times, and anybody's o know it."

days later the household was to unexpected confusion by a on the part of Aunt Jane. been searching for something ret, and had missed a pile of papers which for years had lowing under the rafters. tremulous she hurried down-make enquiries as to their ts.

nine portion of the house- d at one another guiltily, and es who took upon herself the ty of an explanation. "Why, I afraid they were burned up -cleaning time. You know almost falling to pieces, they d, and we didn't think you'd to read them again."

unt Jane cried, and went up m to spend the remainder of solitude, and downstairs w eloquent over her folly. of mourning like that," she r a pile of musty old papers, se they happen to have the ities or obituaries of the used to know! I never heard g more foolish."

by week the gulf widens be- two people, bound to each closer ties than kinship, just ther sympathizes with the le sorrows and vexations. forgets to put herself in the a young, beauty-loving girl, not try to understand what mories may cling about the of a vanished youth and other years. Each magnifies special worry, and looks on e other as too trifling to de-deration.

hith asking if there are not nes where this self-same bringing about estrangement ose whom God meant to love r. Do we not need to prac- g ourselves in the place of e, looking at things through Unless we master this art, not put the right estimate dene our friends are carry- will fail in giving them the they have a right to expect

Air Without Draughts.

the windows of the sleeping e situated too near where the stand, delicate persons often selves the much needed fresh natural fear of taking cold the window open. This e, may be avoided, and a fresh air assured by a simple h have been used.

sh air is wanted the window e width of the board, the eing lifted and pushed for- t as a support for the win- Thus the window is opened e, the current of air enter- on the top of the lower eash- bottom of the upper one—the e window where the re to be most feared, being e board.

ple draught screen may be e by even the feminine car- if varnished or painted to rest of the woodwork is noticeable when down, and o, at all objectionable. the board may be as wide e greater width allowing culation of air, but when e window ledge will e acuous when down.

ice is particularly applicable room, since by it we avoid rect draught from the win- at the bottom, and that an- pping of the curtain hich is low opening the window at

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Corn Sauté.—Place the contents of a can of corn in a saucepan with a third of a cupful of butter and allow it to simmer for five minutes. Then add a cupful of cream, a dusting of white pepper and salt and a little nutmeg. Cook gently for a few moments, then pour into a hot dish and serve.

Ham Salad.—Chop some ham very fine and slice twice as much cold potatoes very thin. Arrange the ham and potatoes in a salad dish in layers and sprinkle each double layer with chopped celery, then pour French dressing over all. Garnish with hard-boiled eggs, cut in slices or in fancy shapes.

Strawberry Fritters.—Beat one egg very light, and pour it into one cupful of sweet milk and add one tablespoonful of sugar. Into this dip slices of stale sponge cake cut into neat pieces. Fry in hot butter, arrange on a hot plate and heap each fritter with strawberries and sugar. Serve with cream, either plain or whipped, if preferred.

Buns.—One cupful of lard and a little more of sugar, two eggs, one pint of warm milk, nutmeg, one cupful of yeast, flour to make a dough. Mix well and let rise. When making these out after they have risen use a round pan, and make the first row around the outside the largest, each succeeding row smaller, ending with one big rusk in the centre.

Corn Pone.—One cupful of cornmeal, one cupful of flour, one cupful of sour milk, with a little soda, two tablespoonfuls of sugar, two tablespoonfuls of butter, one tablespoonful of baking powder. Use the fine meal, not the granulated. Put sugar, flour, meal and butter together, put in the rest, and beat hard. Bake in a bread tin about half an hour.

Mince Crumpets.—One-half cupful of sugar, two-thirds cupful of shortening mixed together. Add one-half cupful of molasses, one teaspoonful each of cinnamon, nutmeg, ginger and salt, one-half cupful of sour milk with one teaspoonful of soda dissolved in it. Flour to make of the consistency of cookies. Roll about one-half inch thick. Bake in quick oven.

Steamed Puffs.—Butter as many tea-cups as there are persons to be served. In the bottoms of each put three tablespoonfuls of any kind of fruit, either canned or fresh. Then fill the cup two-thirds full of a batter made as follows: One and one-half cupfuls clabbered milk, a scant half teaspoonful of soda, pinch of salt and flour to make rather a stiff batter. Steam twenty-five minutes and serve with sugar and cream.

Cheese Fingers.—The cheese fingers are quickly made and very savory. Mix one cupful of flour, one quarter teaspoonful of salt, a dash of cayenne, one-half teaspoonful of baking powder, rub into this two tablespoonfuls of butter, add one-half cupful of grated cheese, and mix a dough with ice water. Roll out in a thin sheet, cut in half-inch strips with a jagging iron and bake pale brown in a moderate oven.

Creamed Strawberries.—Dissolve half a box of gelatine in one-half cupful of cold water. Add three cupfuls of boiling water, one cupful of sugar, and strain. Let the jelly set—it should be only half as firm as most jellies—then stir lightly in one quart of fine, sweetened strawberries, and one large cupful of whipped cream. Nearly fill custard glasses with this mixture and put on each a spoonful of whipped cream. Serve very cold.

Daffodil Pudding.—One cupful of butter, one-half cupful of molasses, one-half cupful of granulated sugar, a cupful of milk, three level cupfuls of flour in which is thoroughly mixed three teaspoonfuls of baking powder, one-half cupful of finely chopped citron and the same of small, seedless raisins and a teaspoonful of cinnamon. Whip the mixture until as light as possible, pour into individual pudding dishes and steam for one-half hour. Serve with a rich lemon sauce.

Union Cake.—One and one-half cupfuls of sugar, one-half cupful of butter, one cupful of sweet milk, six egg whites, one-half cupful of cornstarch, three cupfuls of flour, two teaspoonfuls of baking powder, one teaspoonful baker's extract of almond. Cream the butter, add sugar and eggs, dissolve the cornstarch in the milk, and add to the mixture. Next add the baking powder and flour sifted together, and then the flavoring extract. Bake in a moderate oven.

Baked Bananas.—Peel four bananas and cut in half lengthwise and then across, making four pieces of each. Butter a baking-dish and lay in the fruit. Make a syrup of four level tablespoonfuls of sugar, one and one-half tablespoonfuls of melted butter, a pinch of salt, four teaspoonfuls of lemon juice and one-half cupful of hot water. Baste the bananas very often with this syrup while they are baking. Bake slowly for about half an hour, when the syrup should be quite thick. Serve hot.

Rice and Strawberries.—Boil half a cupful of well washed and dried rice in one quart of boiling water for twenty minutes. Drain it and put into a double boiler with a little salt, a tablespoonful of sugar and milk enough to cover it. Cook until the rice is thoroughly soft and the milk is all absorbed. Make a thick syrup of one cupful each of water and sugar and let it cool. In the center of a glass dish heap strawberries, arrange the rice around them, and over the whole pour the syrup. Serve at once.

Lemon Custard Pudding.—Boil one pint of milk and pour it over three ounces of fine bread-crumbs. Cream one ounce of butter with two ounces of sugar, add the beaten yolks of two eggs and the grated rind of a lemon. Then gradually add the milk and crumbs. Stir all together and pour into a buttered pie dish; bake for half an hour or until set. Then beat the whites of the eggs to a stiff froth with one ounce of sugar and a few drops of lemon juice. Pile roughly over the pudding, sift a little sugar over, and then brown lightly in the oven or before the fire.

Red Bean Croquettes.—Boiled red or kidney beans which have been left from a previous meal may be used for croquettes, or they may be freshly prepared. Soak the beans over night, boil in slightly salted water until very soft, and then drain. Press one pint through a ricer, add the beaten yolks of two eggs, salt and cayenne to taste, one teaspoonful of onion juice and one tablespoonful of chopped parsley. Form into tiny balls or cylinders, dip each into slightly beaten white of egg, roll in fine dry bread-crumbs and fry—three or four at a time in smoking hot fat.

Honey Nut Sandwiches.—These are a dainty delicacy for afternoon tea. To make them, have a jar of strained golden honey, some finely chopped walnuts, almonds, pecans that were blanched before chopping, and a number of the small raised quick biscuits that may be found in any first-class-caterer's. After heating these by placing them in the oven in a closely covered pan, first brushing each one over the top with milk or water, split each one and spread with the honey, with which has been mixed the nuts, in the proportion of one tablespoonful of chopped nuts to each two tablespoonfuls of the honey.

Banana Float.—Take a small box of gelatine and dissolve in one teacupful of cold water one hour. Boil three pints of sweet milk and three and one-half cupfuls of sugar together. Keep out a little of the boiled milk and stir into the gelatine, then stir this into the rest of the milk and boil ten minutes. When cool stir in six bananas that have been broken to pieces with a silver fork. Mix thoroughly and set on ice. The next day, one hour before serving, take a quart of rich cream, sweeten to taste, flavor with vanilla and whip it well. Put the frozen bananas into a glass dish or bowl with the whipped cream on top.

Cherry Cake.—Pour hot water over one pound of candied cherries, let stand a moment, drain, dry in a cloth and set in the oven opening to become dry. Take one-half pound of crustless bread slices in as much milk as they will absorb. Add four beaten eggs, four tablespoonfuls of sugar, four of warm butter, one-quarter pound of boiled and grated chestnuts, a dusting of cinnamon. When these ingredients are mixed well add the cherries. Pour into a buttered shallow pan, brush the top generously with butter, strew much sugar and cinnamon, and bake slowly in moderate oven. This is delicious served with chocolate.

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Fresh From the Gardens

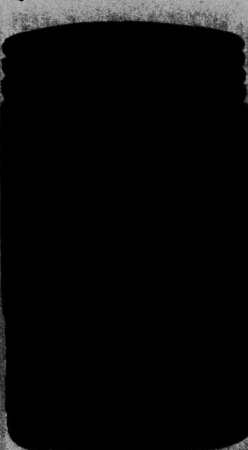
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