



HOUSEKEEPING ACCOUNTS.

Advantages Derived from Keeping Them Well—An Expense Book.

The woman who is going to grow rich is she who keeps an expense account religiously and who cultivates assiduously the habit of putting away money in a savings bank. To deposit money merely for the sake of having a bank account and a fascinating little checkbook does not in itself lead towards accumulating a fortune. Indeed, there are those who find that the possession of a checkbook is a temptation to extravagance. They cannot persuade themselves that merely signing their names to a bit of paper is equivalent to disposing of a sum of money. But the savings bank account has a different effect. The woman who starts such a one takes a pleasure in adding to her hoard. One of her delights becomes the computing of interest, and only dire necessity can induce her to withdraw her little pile.

The expense account book should be a substantial, sensible affair, not a leather-bound volume, almost small enough to tuck into one's glove. It should be ruled horizontally and on the left hand side of the page there should be a space ruled off vertically wide enough to contain dates. On the right hand side two spaces each, about an inch square, should contain the dollar and cents record. The wide intervening space on the left hand page should contain the names of the sources from which money is received, and the same space on the opposite side should be devoted to telling where the money is spent. All these spaces should be large enough to allow of large, legible writing.

An account book is extremely valuable to those wives whose husbands have the cheerful habit of inquiring what has become of sundry dimes and quarters. It also teaches frugality. The woman who has just written down in cold black and white what she has spent during the day is much less likely to spend as large a sum the next day than the woman who trusts all her accounts to the tablets of her memory. As a record, also, the account book is invaluable. There are times when it is really necessary or, at least, desirable, to know when one last bought a pair of boots or how much one gave to such and such a charity. The properly kept account book furnishes an immediate answer to these and all similar questions.

It is not necessary for the average woman, whose business dealings are usually limited, to learn double-entry book-keeping before beginning an account book. She will need nothing but method and a knowledge of arithmetic to make a success of it. She will find it impossible to treat an account book like a diary and "write it up" whenever she has leisure. She will have to put down her expenditures every day. Even if she could remember all the details of her spending for several days at a time—which she absolutely cannot—it would be a waste of mental strength to do it. Once a week she should balance her accounts. At first it will be her bitter experience that the income side and the expenditure side will not balance. She will find sums ranging from six cents to as many dollars unaccounted for. But the longer she persists in keeping the accounts the more nearly balanced the columns will grow, until finally there will come a happy day when they will balance exactly.

Their Wedding Journey.

Two families were recently greatly distressed over a telegram. A son and a daughter of these families had married and gone away on a bridal tour of three weeks or a month, as the case might be. Two days after the three weeks were up the bride's parents received a telegram, which read:

Have had a row with my husband. Am coming home.

To say this was not startling would be to say what was not true, and the bride's parents at once hastened to the home of the bridegroom's parents, only to find there a similar message, except that it read, "Have had a row with my wife." Messages were wired at once, but no replies were received, as the couple had evidently started home immediately after they had sent their communications. Then there followed an anxious waiting, and thirty-six hours later the facetious and happy couple turned up smiling, with the explanation that it was a row on the river they were talking about, and they weren't to blame if the telegraph didn't pronounce words correctly.

A Delicious Pudding.

To make peach cobbler line a deep dish with rich thick crust; pare and cut into halves or quarters some juicy, rather tart peaches, put in sugar, spices flavoring to taste; stew it slightly and put it in a lined dish; cover with thick crust of rich, puffy paste and bake a rich brown. When done break up the top crust into small pieces and stir it the fruit. Serve hot or cold with a cream sauce.

Where Women Rule.

At first thought one would say that no State existed except in Mallockian fiction which had been entirely governed by women, and had flourished withal. Yet there is such a State in Java, and though there is a rex de jure, there is one de facto, the State Council consisting of three women. All State offices are held by women, and, if the authorities be correct, all that men are allowed to do is to exist.

Royal Tastes.

Queen Victoria has a great dislike to the present mode of colored underclothing, even of the most dainty tints, and always prefers a pure white. Her Majesty has also a well known antipathy even to colored borders to handkerchiefs.

WITHOUT A FREEZER.

A Delicious Ice May be Made Without the Usual Apparatus.

Make an ice pudding without the aid of a freezer, thus: Pour half a pint of boiling milk, sweetened, into a basin containing two well-whisked eggs, stir the ingredients, put them into a clean sauce-pan and stir steadily over the fire until a thick custard is produced, taking care it does not boil, or it will be spoiled. Remove from the fire and put aside until cold, then add half a pint of whipped cream to the custard, and add some dried cherries or pineapple cut into small pieces and a few drops of carmine, just sufficient to give a pale pink tint.

Put the mixture into a pudding mold with a cover, or an ordinary round cocoa tin that will hold a pint will do quite as well, providing it has a well fitting cover; stand the tin in a zinc pail, and pack it round tightly with equal quantities of rough ice, broken up into fairly small pieces, and freezing salt; about three pounds of each will be required; then cover the pail entirely with a thick blanket and stand it in a warm corner of the kitchen, near the fire, but not too close, for three hours and a half. Then turn the pudding out of the tin, knocking it on the table if necessary to loosen it, and serve at once.—New York World.

The Power of Children.

One man was making unkind remarks about his mother-in-law, and the other man was taking it all in. After awhile he put in his own.

"You haven't any children, have you?" he inquired.

"No," was the reply; "what's that got to do with it?"

"More than you'll ever know until you have some."

"I fail to see it."

"Yes, so did I, at first, and I talked just as you do. Then when the youngsters came and began to grow up and to learn who grandma was, and to look to her as their best friend; the one to shield them when they needed the parental spanking; the one to give them pennies when their parents thought they should not have them; the one who came and watched by them when they were sick; the one who was always good to them; the one grandma of all the world to the innocent, mischievous, all-pervading kids, blamed if I didn't forget utterly that she was my mother-in-law, and I got to calling her 'grandma' just as the little ones did, and thinking about her just as they did, and finally, when the gray-haired old angel went to her rest, I grieved with the children and as sincerely as any of them."

Household Hints.

Cold meats or fish may be hashed fine and mixed with potatoes, rice or hominy and a sauce and made into croquettes.

Gravies, sauces and soups, no matter how small the quantity, should be saved to use in warming over meat, fish or vegetables.

Tough pieces of meat and bones may be used for making little steams or a little soup stock. All kinds of meats can be combined in making a stew or soup.

Pieces of bread may be used for puddings and griddle cakes and in the form of dry crumbs for breading. Pieces of cake and gingerbread may be used in puddings.

Leather belts or boots that have been soaked in water and dried hard may be softened by rubbing plentifully with coal oil. If the leather is very dirty wash it with good, hot soap and water.

To clean silver, first wash or remove all the grease from the silver, then rub with a woollen cloth wet with ammonia and whiting and polish on the chased and filigree parts with a toothbrush.

Queer Signs in Mexico.

A visitor finds many things which surprise him in the City of Mexico. When the mail arrives at the postoffice the names of the people to whom letters are addressed are written on a slip of paper and posted on a bulletin board. Merchants go every morning to examine this announcement, and, if they find their names on the list, hand their cards to the deliver, clerk, who hands them their mail. No postage stamps are sold outright. Those having letters to mail take them to the postoffice and pay the postage himself. In all public places men are found with pen, ink and paper, ready to conduct the correspondence of anyone unable to do it himself. Finally, everyone smokes, men, women and children, in the streets cars, at the opera and even in church.

Toothsome Almond Cookies.

One half pound of butter, one-half pound of sugar, 1½ pounds of flour, five beaten eggs, one heaping teaspoonful of baking powder, flavor with almond extract. Mix to a smooth dough. Roll to a quarter of an inch in thickness. Brush with the beaten white of an egg, and sprinkle thickly with fine sugar. Cut with a cake cutter into hearts and diamonds, or make simple rounds with the lid of the dredging box. Bake in a quick oven.

Frosting Without Eggs.

Take five tablespoonfuls of milk and one cup of granulated sugar. Boil five minutes. Flavor with lemon or vanilla. Beat it hard until it is cool enough to spread on cake. The frosting is ready to cut as soon as it is cold. It is very nice with the addition of grated chocolate or cocoanut.

Invented the Sewing Machine.

After a long search the housewife which Joseph Madersberger, who, the Austrians say, invented the sewing machine, was born has been found in Vienna. His birth occurred on March 6, 1768. The house is to be marked by a suitable inscription.

Good Advice from China.

"Eat at your table as you would eat at the table of the king," said Confucius. The Chinese sage meant that good manners can only be acquired by private practice.

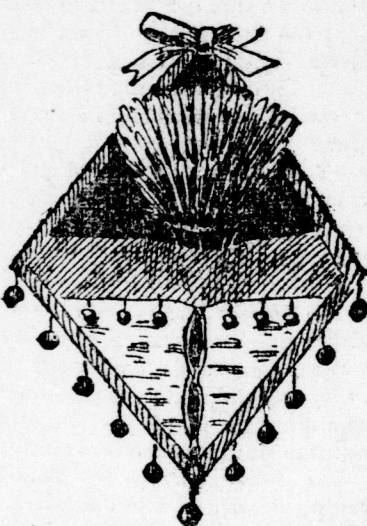
HANDY THING TO HAVE

NO HOUSE SHOULD BE WITHOUT A FEATHER DUSTER HOLDER.

Easily Made if the Instructions Given Below Are Carried Out—But a Few Cents Needed to Buy the Necessary Material.

The feather brush is as popular as ever as a useful ornament for a drawing-room, and there is, therefore, no excuse to be made for dust upon brackets, pictures or knickknacks of any sort. The holder shown here is, as seen from the sketch, by no means elaborate, and most of the effect depends upon the colors and materials employed for it.

Of course it is made up on a foundation of stout cardboard, which is cut into a



FEATHER DUSTER HOLDER.

diamond shape and used with one point uppermost, the brush being slipped into a loop specially made for it. Cut a piece of moire, or of satin, or velvet, or plush, for the front, just about one-half larger all round than the cardboard. Cut also a band of buckram about two inches wide, and three inches longer than will stretch across the diamond horizontally from point to point. Cover this buckram with plush or velvet to accord with the rest of the covering, and line the middle of this band with a scrap of silk; the ends need not be thus lined. Sew a number of little imitation gems, or large spangles, at equal distances along the centre of this band, and add some small pompons or drops of some kind to the lower edge. Lay this band across the centre of the satin from point to point, sew it down firmly at each end from the wrong side, but leave the exact middle of the band slack so that the handle of the brush will slip easily into it. The reason for lining the middle part of the band is now obvious.

Now stretch the satin very tightly over the cardboard, drawing the raw edges together on the wrong side with lacing stitches of strong thread. Be careful to get the band in the middle quite straight, for the holder will be anything but ornamental if this is crooked. It is as well to add the cord round the edges below the band, the bow at the tip of the point, and the ring to hang the holder up by, before lining the back neatly with satin or a piece of plain silk.

It is quite possible to make up the feather brush itself at home, if the worker is anxious for the whole thing to be of her own workmanship, or if she happens to have a number of fancy feathers that she would like to use up. A "turned" stick is needed, which may either be gilded or enameled. Take the shortest of the feathers and arrange them with the tips downward round the lower edge of the stick. Tie them firmly in place with some fine twine, and glue this twine to prevent it from coming untied. Add a second set of feathers rather longer than the others, and secure them also with fine twine, giving this as before. Continue this until the brush is full enough, and hide the ends of the last set of feathers with a "sugar-paper" shaped piece of velvet, secured here and there with a touch of glue, and having a band of wide gold braid tacked round the upper edge to hide the place where the velvet and stick meet. The lower edge of the velvet should be vandyked. It is a good plan to use kid or leather instead of velvet, and there should be no difficulty in getting this of a good and suitable color, as many bookbinders will dispose of scraps left over from their own work.

The Etiquette of the Fan.

There is an endless etiquette in the use of fans, and with the Japanese the fan is an emblem of life. The rivet end is regarded as the starting point and as the rays of the fan expand so the road of life widens out toward a prosperous future. It is also said that the Japanese ogi originally took its shape from their wonderful mountain, Fuji-san, which represents to them all that is beautiful, high and holy. When one begins to understand all this there comes a salutary feeling of ignorance, and we perceive that the Japanese may claim to be among the great symbolists in the world. A continuance of such study might turn the most hardened European into a Japonophile.

To Make Puffed Bread.

Tear the crust from a part of a loaf of baker's bread. Now tear the crumb of the loaf into long, thin pieces. Spread the torn bread in a pan and put in a hot oven to become brown and crisp. It will take about fifteen minutes. Serve hot with cheese. Puffed bread is also nice with chocolate or coffee.

Why Women Chew Gum.

Some one baying chewing gum at a candy shop lately began to apologize for the plebeian purchase: "Oh, we don't think anything about it any more," replied the saleswoman. "So many women chew gum for dyspepsia that we always take it for granted that that is why it is wanted."

An Object Lesson.

"I don't ever go fishing any more," said the small country boy.

"Why not?" asked the visitor. "Tired of it?"

"No; but I was casting a fly on the pond one day and the hook caught me in the back, and it hurt so I've been sort of too sorry for the fish ever since."—Harper's Young People.

NEAT PIAZZA TABLE.

Directions for Making This Indispensable Article at Home.

Where the piazza is used as a summer sitting-room, a table is necessary, as in a dining-room. A shelf hinged to the house and so arranged that it can be raised and lowered is quite serviceable, but it is not exactly an ornament to the house, and the difficulty of exactly matching the paint makes one that can be quite readily made by anyone who can drive a nail or fasten a screw.

The top is of pine wood, three-quarters of an inch in thickness and twenty-four inches across. As it is difficult to find a board of sufficient width, two pieces will have to be glued together and secured with dowel pins. There must be two of them, driven into the edge of each piece two and one-half inches, after the edges have been carefully squared and straightened by planing. The holes must be bored with a quarter-inch bit, and an equal distance apart. Make the pegs of oak to fit the holes, and after dipping them into hot liquid glue, drive them into one piece; then glue the edges, and before it has time to cool, insert the pegs in the opposite piece and drive them tight together.

The lower round or shelf of the table will probably have to be made in the same way. It measures twenty inches across. Set them away to dry till next day; meantime select three hardwood, straight-grained broomsticks of equal thickness, and saw them twenty-seven inches long. Prepare them by scraping off the paint and varnish and sandpaper them down smooth. The following day the work may be continued. Smoothly plane both sides of the boards. If you have not a large pair of compasses the circles may be described with pencil, string and tack in the way that every schoolboy knows. Saw along the lines carefully with a compass saw, holding it vertically. Through the smaller circle bore three holes through which the legs may pass, each one inch from the edge, equidistant from each other.

Lay the shelf on the under side of the top, and mark the places for the upper ends of the legs. The broomsticks should fit tightly in the holes, and the shelf secured in place, thirteen inches from the floor, with one and one-half inch finish nails. The upper ends of the legs must be placed on the marks and the tops secured with



HOME-MADE TABLE.

one and one-half inch screws, the ends of which are sunk in the wood and the hole filled with putty. After it has been smoothly finished with sandpaper it may be stained or painted and finished with lambrequin or fringe put on with brass-headed nails.

Another way to finish it is to cover it smoothly with denim, or any preferred material, tacked on with an embroidered valance. The legs should be stained cherry or oak, and finished with brass claw-foot sockets.

How to Prepare Frozen Coffee.

Measure four heaping tablespoonfuls of pulverized coffee. Put into a farina boiler and pour over it one quart of fresh boiling water, cover the boiler and stand it over the fire for ten minutes. Then strain through two thicknesses of cheese cloth, add half a pound of sugar, stir until the sugar is dissolved, and when cold drop in the white of one egg unbeaten, half a pint of cream and turn it at once into the freezer. Freeze as you would a sherbet, stirring carefully but continuously. Serve in glasses as quickly as frozen.—Household News.

Cornmeal as a Cosmetic.

Cornmeal, the yellow Indian meal of our pantries, is said to be one of the best of cosmetics. A jar of it should be kept on the toilet stand, and after the face has been washed in really hot water with a pure, unperfumed soap, the meal should be rubbed all over it, well and gently. Then it should be dusted out of the hair and eyebrows, the face wiped lightly over with a bit of soft old linen, and the result promised by those who have tried it is a delightfully smooth and satiny skin.

A New Dress Material.

A new dress fabric made of "peat fiber" is in contemplation, and the possibility of using aluminium for making drapery goods is thought to be very practical, since it can be drawn into wires finer than a hair, and yet so fine and supple that they can be woven with silk. It has already been used for silk bows.

French Salad Dressing.

One tablespoonful of vinegar, one half teaspoonful of salt, one-fourth teaspoonful of black pepper. A dash of cayenne, three tablespoonfuls of olive oil. Put the salt and pepper in a bowl and add gradually the oil. Mix in slowly the vinegar, stirring rapidly the while. As soon as you have a perfect emulsion, that is, the dressing is well blended (the oil and vinegar), it is ready to use, and should be used at once.

Punctuality is a Virtue.

The habit of being always a little late is so general that it might seem unavailing, were it not that punctuality is secured from the very persons at fault when the occasions are as guarded as in the wedding to which the foolish virgins failed to gain admission because "the doors were shut." It is better to train up children to order, punctuality, honesty in keeping engagements, as a part of keeping one's word, and to teach them not only self-reliance, but make them men and women on whom reliance may be placed.

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8—Dyspepsia, Indigestion, Constipation, 25
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SESSION 1894-5.

The calendar for the Session 1894-5 contains information respecting conditions of entrance, course of study, degrees, etc., in the Several Faculties and Departments of the University, as follows:

FACULTY OF LAW, (Opening Sept. 3.)

FACULTY OF MEDICINE, (Sept. 20.)

FACULTY OF ARTS OR ACADEMICAL FACULTY—Including the Donalds Special Course for Women, (Sept. 17.)

FACULTY OF APPLIED SCIENCE, (Including Departments of Civil Engineering, Mechanical Engineering, Mining Engineering, Electrical Engineering and Practical Chemistry, (Sept. 18.)

FACULTY OF COMPARATIVE MEDICINE AND VETERINARY SCIENCE, (Oct. 1.)

McGILL NORMAL SCHOOL, (Sept. 13.)

Copies of the Calendar may be obtained on application to the undersigned.

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