

Household Hints

Wash Paint With Milk.—White paint when dirty should be washed in milk. Colored paints may also be treated in the same way.

Straw Hats May be Cleaned by rubbing them with a lemon cut in half, then wiping them carefully with a damp sponge, and drying them in the sun.

To prevent new lamp wicks from smoking, soak them thoroughly in vinegar before using, and let them dry before being put into the lamp.

To Clean Gilding.—To remove fly marks from gilding, dip a small piece of cotton wool in gin, squeeze it well, and then gently rub every part which requires cleaning; dry before a good fire.

Glycerine is very slow to freeze, and if a little is put on taps in frosty weather, and exposed pipes are covered with pieces of old carpet or sacking, the water is not likely to freeze.

Hose Supporters.—Not all women may afford a gown by Worth but all can be as well dressed in regard to hose supporters as their more fortunate sisters who have unlimited means at the command. They can wear Velvet Grip, which are economical and sold with a yellow guarantee coupon.

For Cyclists.—To prevent the mud sticking to your wheel, smear the inside of the mudguards of your machine lightly with paraffin. Use it with a spring hand, however, or it may drip on the tires, and oil of any kind is very injurious to rubber, even if removed immediately.

Care of an Umbrella.—Never leave it standing on the point in the ordinary way when wet. The water trickles down, spoiling the silk, and making the wire rusty. It is also a mistake to open and leave it standing, as this stretches the silk, making it baggy, so that it is impossible to fold it smoothly. The proper way is to shake out as much of the water as possible, then stand the umbrella on its handle to drain.

In housekeeping liberality is often the best economy, particularly at the beginning of winter, when the wise expenditure of a considerable sum on the season's food supply may mean the saving of many a dollar. Some practical advice in this direction is given by Isabel Gordon Curtis in the October Delineator, which contains many features of housewifely interest. "Hallowe'en Party Novelties," illustrating delicacies for Hallowe'en refreshment and entertainment, is a seasonable item, and other culinary topics are "Serving Game Dishes," "Celery Novelties," "Home-Made and Whole-Wheat Bread," and "A Rice Roundelay." In addition Mary Taylor-Ross has some helpful notes on "Little Things of Housekeeping."

SWEET PICKLED DAMSONS.

Take 3 lbs. of sound damsons, pick, wipe, prick the with a needle, and place them in a large basin or jar. Boil together in a saucepan a quart of brown vinegar, 3 lbs. of Demerara sugar and 1 oz. of stick cinnamon for ten minutes, then pour it over the damsons. Cover them with a plate or dish, and leave for three days, when drain off the syrup and boil for ten minutes, and pour over the fruit again. Next day boil damsons and syrup together for another five minutes, then turn into jars, and cover down whilst hot. This method serves equally well for plums, apricots or any similar fruit.

PICKLED MELON.

Pare the rind off the melon, and cut the fruit in thick slices, weigh it, and lay in white vinegar for two days. To each pound of fruit take one pint of vinegar, and 1-2 lb. of loaf sugar. Boil sugar and vinegar together for a quarter of an hour, with the juice and vinegar drained from the melon, then pour it over the sliced melon, and leave until next day. Repeat this boiling of the syrup daily for five days, on the fifth adding six cloves, a stick of cinnamon, and the rind of one lemon, with every pint of vinegar. Then remove peel and spices, pour the syrup over the melon in glass jars. When cold, tie over.

BLACKBERRY CORDIAL.

Stew the fruit with a teacupful of water until it breaks, then strain, pressing out all the juice. Strain again if necessary, then to each pint of juice add one pound of loaf sugar, 1-2 oz. of stick cinnamon and 1-4 oz. each of cloves and mace. Boil together for a quarter of an hour. When cold add a quart of a pint of best brandy to each pint of cordial, and place in well-corked bottle.

OX-TAIL SOUP.

Ingredients.—One ox-tail of medium size, one small onion skinned and cut in rings, 1 oz. flour, 2 ozs. dripping, one tablespoonful of ketchup, bunch of sweet herbs, pepper and salt to taste, three pints of cold water.

Method.—This soup should be cooked in a saucepan with a very tightly-fitting lid, or, better still, in a large covered baking jar in the oven. Prepare the tail by cutting it into joints, cut the largest joints lengthwise, mix the pepper, salt and flour together on a plate, and roll the joints in it. Melt the dripping in a frying pan, and when quite hot and steaming, fry the tail joints a delicate brown. Remove them, then fry the onion. Put all these ingredients in the pan or jar, excepting the ketchup. Pour over them the water, and cook slowly for four hours. Skim off the fat, add the ketchup, lay the meat in a tureen and strain the soup over it.

TOMATO SOUP.

Ingredients.—One quart of stewed tomatoes, or one quart of tinned tomatoes, one quart of stock, one small onion and carrot, half a stick of celery, two tablespoonfuls of butter, one bayleaf, three tablespoonfuls of flour, 1-4 lb. of lean ham, a dessert spoonful of brown sugar, half pint of milk or cream, pepper and salt.

Method.—Skin the onion and cut small, cut the ham into dice, and fry both in a little dripping until brown, put them in a large saucepan with the stock, carrot, bayleaf and celery, and simmer all for one hour. Add the tomatoes, and simmer for another three-quarters of an hour. Strain through a sieve, and pour the soup back into the saucepan. Rub the butter and flour together until smooth, add it to the boiling soup, and stir until it boils again. Season with salt and pepper, add sugar remove

fre fire, stir in the milk or cream or half of each and serve.

One pound and a quarter of lean beef or one pound and a half of veal will produce one pint of strong gravy.

Mashed potatoes make an economical ingredient in peas pudding.

Keep curry powder closely corked and in a dry place; curry can be made with the remains of any cold meat.

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Chas. Bush

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