

HOME

SOME Dainty Dishes.

Pease Pudding.—Soak overnight one quart of split peas, then tie them in a cloth, leaving room for the peas to swell. Boil for two hours, drain the peas, and mash with pepper and salt and a little dripping.

Apple Tartlets.—Line some patty tins with puff pastry and bake. When cold fill these cases with stewed apples, nicely sweetened and flavored with lemon rind. Beat up a little cream and sweeten to taste. Place a lump in the centre of each tartlet, dust over the cream a little sugar colored with cochineal.

To make caramel syrup put a cupful of white sugar in a saucepan with a teaspoonful of water to melt. It really must burn; then remove from the fire, add half a cupful of boiling water, place the pan on the stove again, and cook the contents till there is a thick syrup.

Vegetable Soup.—Take a pint bowl and fill it with vegetables of all kinds, cut nice and small. Boil these in two quarts of water with a little salt; when done blend two tablespoonfuls of flour with a piece of butter the size of an egg and one and a half pints of milk. Boil all together gently, stirring at intervals, and just before serving, add the yolk of one or two eggs mixed with a little more milk.

A Devonshire Pie.—Procure two pounds of neck of mutton, and cut the meat into neat pieces. Flavor these lightly with salt and pepper; place a layer of them in rather a deep dish, then put a layer of apples and onions sliced, with a good powdering of brown sugar. Put alternate layers of meat and apples till the dish is full. Do not add any water or gravy. Cover with a good crust, and bake slowly after the pastry is cooked.

Beef Stew.—Cut away the skin and fat from three pounds of the rump of beef. Put it into a stew pan with one quart of broth or water, and let it boil up; season with salt and pepper. When this has been simmering for two hours, shred half the peel of a lemon finely, and add to the gravy. Take up the gravy, and place it where it will keep warm. Thicken and color the gravy, flavor with hot sauce and lemon juice, and pour over the meat.

Scalloped Chop.—This is an easily digested dish for an invalid, and also makes a good dinner for a young child. Take all the lean meat from a tender loin chop, place it on a board, and chop thoroughly fine. Place this in a jar with a tablespoonful of breadcrumbs, seasoning of pepper and salt, and two tablespoonfuls of water. Tie a buttered paper over the top of the jar, and place it into a pan of boiling water, the water reaching half way up the jar. Boil the water slowly for twenty minutes.

Vegetable Marrow Preserve.—When the fruit is perfectly ripe, cut it, and set aside in a dry place for a few weeks, so that the seeds may dry out. Peel the marrow and take away the seeds. To every six pounds of pulp, cut in squares an inch thick, allow six pounds of preserving sugar and two lemons sliced through. Let these ingredients stand for twenty-four hours, then put into a preserving pan with two ounces of bruised ginger and one drachm of chilies tied in to a piece of muslin. Take out the ginger after one hour's boiling. Boil the rest slowly till all is clear, stirring frequently.

Mushroom Ketchup.—For this it is important to gather the mushrooms early in the morning before the sun is on them. Break all into pieces, place in a large pan, and add a quarter of a pound of salt to every three and a half pounds of mushrooms. Let them stand for two days; then drain off all the juice that you can procure by pressure. Boil the liquor slowly for an hour with two ounces of salt, a few cloves, long pepper and a quarter of an ounce of peppercorns. This quantity should be allowed to every quart of liquor. Then strain, and bottle when cold, adding a few drops of brandy. Use new corks and seal them very carefully.

MEAT DISHES.

Poulet Creole.—One large chicken cut into pieces at the joints season well with salt and pepper put one tablespoonful of butter in stew pan, when hot add chicken. Let this brown well on all sides. Have ready one large onion sliced. Add this to chicken and let brown. Be careful not to burn. Add one tablespoonful of flour. Let this brown then add one pint tomatoes. Cook slowly, allowing the mixture to simply simmer. Add three sprigs of parsley and thyme and two bay leaves and two cloves of garlic finely minced. Let all cook slowly. Cover and let smother for a half hour. Add three green peppers (sweet), remove the seeds, and slice fine. Stir well. Add one cup of hot water, let cook until tender, season to taste, and serve hot. This is delicious.

Smoked Tongue.—Use smoked tongue. Soak it over night or for about four hours, changing the water to freshen it several times. Boil it for four hours slowly until it is tender, then skin the tongue and lay it back in the kettle, and take one-half of a pound of butter to one cupful of the water it was boiled in, and pour this over the tongue and let it simmer slowly to keep it hot until it is served for dinner, and this also seasons it. Serve with creamed potatoes and green peas.

GINGER BREAD RECIPES.

Summer Gingerbread.—Rub to a cream one-half cupful of butter and a cupful of sugar. Add one-half cupful of molasses, one-half cupful of milk, with one-quarter teaspoonful of salt, one beaten egg and flour to mix stiff, with two teaspoonfuls of baking powder. Divide the dough in portions, pat into a sheet, place on a floured baking tin, run a fluted roller over it, and bake.

Gingerbread.—One-half cup of butter mixed with lard. One-half cup brown sugar. Cream sugar and lard. Add one-half cup of molasses. One rounded teaspoonful cinnamon. Two rounded teaspoonfuls of ginger. Two eggs, well beaten. Lastly, one and one-half cups of flour, one heaping teaspoonful of soda dissolved in one-half cupful of sour milk. Bake in shallow pan.

VALUABLE HINTS.

Iron pillowslips lengthwise instead of crosswise if you wish to iron wrinkles out instead of in.

Remove grease stains on silks by rubbing gently with a piece of flannel saturated with benzine collas. Add a little lemon juice to rice when boiling, for it makes the rice white and keeps the grains well separated.

When washing new black stockings add a handful of salt and a tablespoonful of vinegar to every two gallons of water.

The walls of outhouses and sculleries should be lime washed every spring. Lime destroys all insect life and purifies everything.

Bruised clothes placed among woollen clothes impart a delicious fragrance, and at the same time keep away the mercurial moth.

To turn a hem on table linen, take out the needle of your sewing machine, and run the linen through the narrowest hemmer.

To clean mother of pearl, wash it with whiting and cold water. Avoid soap, which discolors it and destroys the brilliancy of the shell.

The fungus in your cellar will probably disappear if you stand boxes of lime in it. The lime absorbs the damp, which is life to the fungus.

A shabby black bedstead or a bicycle can be greatly renovated by rubbing it well over with a cloth dipped lightly in paraffin. Polish with a rag.

When buying a sirloin of beef avoid the end piece, for it has a larger portion of bone on the upper side, and the meat is inferior to the centre cut.

If you have a garden, do not throw away soap suds, as they make valuable manure for bushes and plants. This must not touch the leaves of any plants.

Old potatoes are greatly improved by being soaked overnight or for several hours before being peeled. Change the water once or twice during the time.

When marking house linen, first write the initials or name carefully over the lines with the marking ink; the pencil mark prevents the ink from spreading.

The extract of mint is obtained by placing the mint leaves, carefully washed, in stew pan of cold water and allowing them to boil a few minutes. Strain and cool.

Brown bread, oatmeal baked in the form of oat cake or biscuits, not too much liquid at meals, and constant cleanliness are the best aids in preserving the teeth.

To wash white silk—After washing carefully in the usual way, add one tablespoonful of wood alcohol to the rinsing water. It will prevent white silk from becoming yellow.

For cleaning boots a strip of carpet glued to a piece of wood will remove mud from shoes very quickly and without the slightest injury to the leather, and is much better than the usual brush.

A very good substitute for glue can be made by rubbing a piece of cold boiled potato on paper until it is of the right consistency, when it will be found to be equal to strong glue or cement.

To keep cookery books clean have a piece of glass cut the size of your cookery book (when open). Place this on the open book when you are cooking from it, and you will be delighted with the result.

Bars of yellow soap should be divided into square pieces for use, as soon as bought, by means of a piece of string, attached to two pieces of firewood for handles. This avoids the waste caused by a knife.

Renovate curtain rings and hooks, when they are discolored by boiling for a few minutes in a quart of a pint of vinegar to half a pint of water. Afterwards rinse in cold water and rub clean with a duster.

To clean your lace collars put some paper under the lace. Sprinkle boric acid thickly over, wrap up carefully, and lay aside for a few days. Then shake or brush out the powder and the soiled marks should have disappeared.

Beeswax polish is splendid for linoleum. Scrape two ounces of beeswax and one ounce of yellow soap into a gallipot, and cover with turpentine. Stand the pot at the side of the fire till the contents are dissolved. Stir with a stick.

When ironing starched clothes, if the iron is dipped quickly into cold water each time when taken from the stove the starch will never stick, and the clothes iron smooth and so quickly you hardly realize you're started before you're done.

Camphorated oil is an invaluable household remedy, and is easily made at home. Place one ounce of camphor and one pint of olive oil in a jar, which stand in a saucepan of boiling water till the camphor is dissolved, then bottle for use.

"THOMPSON'S CURSE."

How the Plant Was Introduced into Great Britain.

In the report of a field meeting of the Cotteswold Naturalists Club there is an interesting story of a plant which was introduced into England a hundred years ago. This plant has just completed the 100th anniversary of its introduction into England, for it was one of the legacies left by the unsuccessful attempt made by the British against the French in 1809 in connection with the unfortunate Walcheren expedition, says the Cheltenham Examiner.

A land force of 40,000 British troops under Lord Chatham, supported by a naval force under Sirachan, landed on the island of Walcheren at the mouth of the Schelde, and bombarded and captured Flushing; they failed to take Antwerp, and were finally driven from Zeeland with great loss. The broken down fever-stricken British troops ultimately disembarked at Ramsgate.

The straw and litter upon which they had slept were afterward thrown into a disused chalkpit, belonging to a Mr. Thompson, other refuse was mixed with it, and in due time it was employed to manure the neighboring fields. Wherever the material was used a plentiful crop of the plant followed, so much so that in Kent it became known as "Thompson's weed," or "Thompson's curse."

From Ramsgate the plant spread over the Isle of Thanet, and at the present day its headquarters may be said to be the edges of the cliffs and the roadsides about Margate and Broadstairs, where it forms a conspicuous feature of the vegetation. When once it had taken hold of the soil it became a terrible pest; its roots were very feeble in length and soon choked the drainpipes of the fields. Considering the immense number of seeds of alien plants which are annually turned out from the straw and other materials now being used for packing the articles of commerce which reach Great Britain and Ireland from all the countries of the world the surprise is that so few of them make any permanent impression upon the constituents of the native vegetation. But Gardaridra was one of the few plants which had come to stay, and has reached the Cotteswolds. It is gradually spreading all over the country.

SEEING POWER OF INSECTS.

Can See at Same Time Through all Lenses of Eye.

It has been calculated that a dragon fly cannot see separately two objects which are placed less than one degree apart. In other words, to such an insect two silver coins lying on a table three inches apart and viewed from a distance exceeding fourteen and one-third feet would appear as a single object.

Bees and flies, according to the best authorities, are still more limited in their ability to see the details of objects presented to their eyes. A fly could only see the two silver coins above described separately at a distance not exceeding about seven feet.

It has been remarked as a consequence of this that we can see the details on the antennae of a fly at a distance of two feet or more better than the fly itself can, though they are but the fraction of an inch from its eyes.

In another respect, however, insects have apparently an advantage over us in seeing. It is believed that they can see with equal distinctness at the same time through all the lenses or facets of their eyes, and that they are able to adjust the different lenses simultaneously for distinct vision at various distances.

Certainly when the remarkable immunity with which a fly buzzes about among the variety of obstacles, never getting into collision, is considered, it becomes evident that its eyes must possess some remarkable facility of adjustment for vision at rapidly varying distances.

AIR SICKNESS.

A Journey Through the Air from a Medical Point of View.

Seasickness is a terror to many people and the chances are that airsickness will be worse. Most persons, again, have experienced the unpleasant feeling in a rift when it commences its descent or in a swing when, like the pendulum, it swings back. Not a few people refuse to stand close to the edge of a cliff or to trust themselves to look down into a vast chasm of space immediately beneath their feet owing to vague feelings of giddiness, fears of falling arising out of a sense of a jeopardized equilibrium, says the London Lancet.

And yet these same people converse glibly about the nearness of the day when zero traffic will be an accomplished fact and point in support of their view to the enormous rapid advances which motor traffic in the streets has made. When the question is carefully considered in detail it will be conceded that there is hardly anything that is comparable between the air motor and the land motor from the point of view of attaining practical success.

The problem in the case of the former is complicated by the first requirement, the conquest of that great force which, do what we will, pulls us back again to earth the moment we dare to rise from its surface. No special motor appliance is required to keep afloat on the sea or to keep a stable position on land, but we can only gain support in the air by means of moving machinery analogous to the wings of a bird or by utilizing a buoy or a substance which is much lighter than air and which therefore tends to float upon it. The machinery in the former case must obviously be well-nigh perfect and incapable of breaking down, while the difficulty in the latter case is the enormous bulk of floating gas that must be used.

In short the advances yet to be made in order to bring aviation within the practical affairs of daily life must still be very far reaching. Then, assuming the great consummation has been reached, will the human organization be able to stand aviation? This is by no means certain, having regard to the constant changes of atmospheric pressure, with their marked effects upon the respiratory and circulatory processes which a journey through the air must entail.

A WITTY PASHA.

Tells a Humorous Story to Uphold His Decision.

Bribery is common in the East. One of the notable contributory causes is the rigid suppression of a free press by the powers in authority, for there is elsewhere the fear of publicity is the beginning of official wisdom. But it must not be supposed that the universal official corruption is unknown in the East; it is, on the contrary, a tender subject there, as a humorous story within a story, told by the late Rev. H. H. Jessup, D. D., in his recent book, "Fifty Years in Syria," bears witness.

One day in 1873 Doctor Van Dyck, manager of the press in connection with the work of propaganda of the Syrian Protestant College at Beirut, was sent for by Kamil Pasha, the governor, to come to the serai, as he was about to shut up the press for a violation of the press laws. Doctor Van Dyck proceeded to the serai and asked the pasha what he meant.

The pasha, holding up a little tract, said, "Was this printed at your press?"

"Then it must be confiscated, as it contains an attack on the Turkish government."

"Wherein," asked Doctor Van Dyck, "does it attack the government?"

The pasha pointed out several passages which criticized the bribery and corruption everywhere prevalent, perjury and lying among witnesses and public officials, and the fact that "truth had fallen in the streets and equity could not enter."

"Are not these statements true?" said Doctor Van Dyck. "Your excellency ought to put a copy into the hands of every government official in your pashalic. Is it not so?"

"Have you never heard the story of the Cadi of Ah-war?" asked the pasha.

"And what is that?" queried the doctor.

"Well," began the pasha, "once there was a famous one-eyed cadi (judge). One day a man came to court and addressed him as follows:

"Good morning, O one-eyed cadi! May your day be blessed, O one-eyed cadi. I have heard of the noble character and justice of the one-eyed cadi, and I would ask the distinguished and revered one-eyed cadi to do me justice, and—"

"Stop!" interrupted the cadi. "Supposing I am one-eyed, do I want to be everlastingly reminded of it? Get out of my sight!"

"And so," concluded the pasha, "we know that these reflections on our country and our courts are true, but we don't want to be publicly reminded of it!"

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FATAL FALSE ALARMS.

MANY LIVES HAVE BEEN LOST IN PANICS.

Watermelon Mistaken for Bomb Causes a Riot—Joke Caused Two Drownings.

It is said that in the case of theatre fires many more lives have been lost in the mad rush for safety than were ever destroyed by smoke and fire. It is certain that never a year passes without scores of lives being thrown away in foolish—often causeless—panics.

An extraordinary case of the sort as is on record took place five years ago last September on the railway between Rome and Naples.

A locomotive pulling a passenger train broke down and the passengers, aware that another train was being thrown away in foolish—often causeless—panics. As a locomotive pulling a passenger train broke down and the passengers, aware that another train was being thrown away in foolish—often causeless—panics. As a locomotive pulling a passenger train broke down and the passengers, aware that another train was being thrown away in foolish—often causeless—panics.

BOTH DROWNED.

A sad drowning accident which took place near Tilit, in Germany, a year or two ago, was the result of a false alarm. A silly girl thought it would be a joke to pretend she was drowning, so, swimming out some distance, she began splashing and shouting for help.

No fewer than three men plunged in from the opposite bank to go to her rescue. But the current was strong, and one, who had not even removed his boots, began to sink.

A second went to his help, but the other, who was really drowning, pulled him down, and both the poor fellows were drowned.

A most mysterious business was the terrible affray at Breze, near Saumur, in France. It was one day in July, 1902, that a fair was held in the village, and among other attractions was a company of strolling gipsy players with their canvas theatre.

The play was just over, and the people were leaving, when there resounded a terrible scream, and like lightning a rumor flashed round that one of the players had assaulted and stabbed a villager. With one accord the audience stormed the stage, and a frightful battle began.

Pistols and knives were used, and when the police arrived five men were dead and a large number dreadfully injured.

Now comes the curious part of the business. At the inquiry it was definitely proved that none of the players had so much as touched one of the villagers.

TARRED MELON.

A tobaccoist of Kherson, in Russia, opening his shop, saw a great black bomb on the counter. With a yell of terror, he fled into the street and ran for his life.

Thinking him a criminal escaping from justice, a policeman called on him to stop, and as he paid no attention, fired. He missed the fugitive, but hit another passerby, who fell bleeding.

The wounded man was a Jew, and presently his compatriots gathered and a fearful riot ensued. Many lives were lost.

After it was all over, the tobaccoist crept back to his shop. There was the bomb still on the counter. Only it proved to be no bomb, but a tarred watermelon!

THE POWER OF FEAR.

How Fear or Sudden Shock Turns Hair White.

Authentic instances of the hair turning white in a few hours or a night through fear or sudden shock could be multiplied indefinitely, says Orion Sweet Marden in "Success Magazine." It is well known that when Ludwig of Bavaria learned of the innocence of his wife whom he had caused to be put to death on suspicion of her unfaithfulness, his hair became as white as snow within a couple of days.

When Charles the First attempted to escape from Carlsbrooke Castle, his hair turned white in a single night. The hair of Marie Antoinette was suddenly changed by her great distresses. On a portrait of herself, which she gave to a friend, she wrote, "Whitened by affliction."

This power of fear to modify the currents of the blood and all the secretions, to whiten the hair, to paralyze the nervous system, and even to produce death, is well known. Whatever makes us happy, whatever excites enjoyable emotions, relaxes the capillaries and gives freedom to the circulation; whatever depresses and distresses us, disturbs us, worries us; in fact, all phases of fear contract these circulation of the blood. We see this illustrated in the pale face caused by fear or terror.

RURAL GENIUS.

Silas—"Gosh, Hiram Spruceby has succeeded in making his goose lay golden eggs at last."

Cyrus—"Do tell! How did he do it?"

Silas—"Why, he fed them on gold paint."

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