

tion. By force of contrast rather than association, they made me think of those other little waterfalls of which we saw so many a year ago in the wilds of New Ontario,—but how different the scene! Quietly paddling, you would be, up the endless, silent lakes, the only sound the dip, dip, of the paddle. Then, all at once, a silvery tinkle, or a sharp whirr-r-r! Sish-h-h-h! would break upon your ear, and there you would see a snow-white thread tumbling or dashing down the rock-bound shore between the sombre jack-pines.

Here in Reservoir Park the grass is mown close, and the waterfalls show cobblestone confines, but the spot is pretty all the same. When we were there, there was not a soul in it but ourselves, and it was an ideal resting-place. Indeed, so it was an ideal resting-place. Indeed, so it was an ideal resting-place. Indeed, so it was an ideal resting-place.

Ascending by many shallow steps, then like the foolish, Who-was-it? who "ran up the hill and then ran down again," following the sidewalk down for several blocks, we reached the Yonge-street car, and this time never got off until within and the wharf of the ferry-boats for sight of the Island. The famous Yonge-street crossing, by the way, is still there, "tracky" as ever, in spite of the campaign which the Globe, on divers occasions, has waged against it.

Of course, everyone goes to The Island, the ferry-boats running at very short intervals, affording convenient passage across at almost any time. You can go either to Center Island, where there are more trees, a fine greensward, a lagoon, a number of summer cottages, and a restaurant; or if you choose you can go to Hanlan's Point, and "take in" all the "thrillers" that seem to bring joy to some young hearts.

Bettina and I were too grave and wise for bumpety-bumps and roller-coasters, and all such frivolities. Instead, we went into the restaurant and had a good, juicy beefsteak, then loitered about on the beach, took some pictures, and finally boarded the boat again to the tune of "Has Anybody Here Seen Kelly?" from the steam-organ hidden among the "amusements" somewhere.

In the accompanying pictures, you see Bettina sitting on the old boat by the shore, myself gazing out toward the ferry-boats. A friend suggests that "Will he no come back again?" might be a very good "line" for that picture. Perhaps it is "Will he no come back again?" I don't know. One thing I do know, that I was thinking of the lumps on my feet about that time, for nearly lame we both were, if truth must be told, after those three days of going. . . . At all events, I have now given you a photo of myself, as so many of you have requested,—haven't I?

Taking the train once more at 7.20 p. m., we reached home at midnight, very tired, but very well satisfied that we had really seen Toronto, and might now be in a position to direct all enquirers. Some of you may be in the Queen City for the Women's Institute Convention in November. That will not be the best time for seeing the parks, but there will still be Queen's "Park," with all its fine buildings, the City Hall, the Grange, the Normal School, and the big stores. If, however, you wait until summer, we think we can recommend to you our itinerary. D. D.

Re Weddings: Correction.

A mistake occurred in last week's issue. The toast to the bride, if not proposed by the clergyman, should be proposed by the most prominent male guest; but there is no hard-and-fast rule. Trust this will not be too late for N. Y. Z.'s purpose.

Painting and Papering.

The following questions from C. C. Halton Co., Ont., have been handed me to answer:

"We are going to have our house painted, which is built T-shape, the front being red brick. What color would you advise us to have? We want it to look clean and attractive, but not showy. The shutters and part of house have been painted a hideous red.

"We are going to have our dining-room and front hall papered and painted, or stained. The ceilings are painted a pale lemon. What colored paper would you advise us to have, and would you have woodwork painted white, or have it

stained a light oak, with floors finished in dark oak? The dining-room windows face to east and north, doors opening on to the hall with the sitting-room opposite to the dining-room. Thanking you for your great help that you have given me in the past." C. C.

With the red brick, you might have the trimmings painted a rich brown of a shade which will harmonize with the shade of the brick. As there are so many tones of red in brick, we cannot advise you as to the exact shade of brown, but you can easily try some of the paint close to it until you find what you want. White for trimmings is also used very much at present, and is rather

juice and grated rind of 1 lemon, and the melon, and cook until the melon is clear. It is better to cook the rind separately, and, when done, put in alternate layers in glass jars.

Quince Honey.—Peel and core ripe, juicy quinces. Make a syrup of 1 lb. sugar and 1½ cups water to each lb. fruit. Grate the quinces. When the syrup spins a thread, add the grated quinces, and cook until thick as honey.

Pumpkin Preserves.—Cut the pumpkin into cubes ½ inch thick. Weigh it, and for every lb. use ½ lb. sugar. Put the pumpkin and sugar in layers in a preserving kettle, adding slices of lemon, using about 3 lemons to a pumpkin. Let



In Reservoir Park.

attractive. Still others use a soft, dull, olive green stain, but this looks best when the lower part of the house is brick or cement, and the upper part shingled.

For the dining-room and front hall, you cannot do better than paper with some of the attractive new wood browns or tobacco browns. A very handsome dining-room which we saw lately, had the lower portion papered in a soft grape-and-foilage paper in brown, olive and purplish tints, the upper portion above the plate-rail being plain tobacco brown, harmonizing exactly with the brown tints in the lower portion. If you have no plate-rail, you might have the plain paper from floor to ceiling, the latter being at least 1½ feet wide; or you might have a foliage paper running quite to the ceiling, and finished there by a narrow wooden

stand over night, then cook slowly until the pumpkin is tender. The syrup should be just a little thinner than honey. Seal in jars while hot.

Cucumber Relish.—To 2 dozen sliced cucumbers, add 2 tablespoons salt. Put in a bag and drain over night. In the morning, add 6 large onions sliced, 1 sweet green pepper, 2 sweet red peppers chopped fine, 3 tablespoons sugar, 1 tablespoon salt, 1 ounce white mustard seed, ½ ounce celery seed, ½ ounce whole allspice, ½ ounce whole cloves, ½ ounce ground ginger, ½ ounce black pepper, ½ ounce turmeric. Cover with vinegar; let boil until well heated, and seal.

Grape Marmalade.—To 5 lbs. grapes, add 1 lb. water and simmer to a soft pulp. Squeeze through a jelly bag. To every quart grape juice, add 2 oranges



Above Reservoir Park.

moulding. When a frieze is used, similar moulding runs between it and the paper below.

If you dislike brown, you might choose soft olive or sage green, or a dull buff. Old blue or gray would be too cold for a room with only eastern and northern windows.

Oak or walnut stains would go very well with any of the above.

Some Dainties that Keep Well.

(If not eaten too soon.)

Preserved Watermelon.—Cut ripe red watermelon into cubes, and the rind into much smaller cubes. Make a rich syrup, 2 cups sugar to ½ cup water, add the

chopped fine, 1 lb. chopped raisins, 3 lbs. sugar. Simmer gently until of the required thickness, then put in jelly glasses.

Good and Nutritious.

Potato Salad.—Chop fine enough cold potatoes to make 2 cups. Add to them the chopped whites of 4 hard-boiled eggs, 1 cup chopped nuts, and some chopped olives, if you choose. Season to taste with salt, pepper, and grated onion. Melt ½ cup butter and mix in, also a little lemon juice may be added to the butter, if liked. Arrange in a dish with a border of chopped parsley, and grate the egg yolks over the top.

White Bean Soup (Good for supper on

chilly evenings).—Five hours before needed, put on the stove in a granite pan 1 cup beans, a small bit of salt pork, and 1 quart water. Let simmer, and 1 hour before dinner add 1 cup chopped celery, 1 sliced onion. When ready to serve, press through a colander. You may add a little hot cream or catsup if you like. Serve with croutons—bits of buttered bread toasted in the oven.

Stuffed Apples.—Core the apples, but do not peel them. Stuff with chopped nuts, butter and sugar, and bake. When done, serve with cream or whipped cream.

Oatmeal Muffins.—Sift 1½ cups flour, 4 teaspoons baking powder, ½ teaspoon sugar, then add 1 cup oatmeal porridge mixed with ½ cup milk. Beat, and add 2 tablespoons melted butter and 2 egg yolks well beaten. Last of all, fold in the two stiffly-beaten whites. Bake in a hot oven, in well-buttered muffin-tins, or deep pastry-pans.

Potato Craters.—Season a dish of mashed potatoes and arrange lightly, while still hot, in cones on a buttered pie-plate. Rub together 1 tablespoon butter and 2 tablespoons grated cheese, and season with paprika or pepper. Make a hole in each cone, fill with the paste, dust the outside with grated cheese, and brown in a hot oven.

Apple Pudding.—Sweeten some thick apple sauce. Fry some stale bread-crumbs in butter, and arrange layers of crumbs and apples in a deep dish, sprinkling with cinnamon. Have the last layer crumbs. Bake slowly. Serve with cream.

Tomato Marmalade.—Four quarts ripe tomatoes, pared and sliced; 4 lbs. granulated sugar, 6 large lemons, 1 cup seeded raisins. Put in a kettle in layers, and cook slowly until thick. Good as marmalade, or to serve with cold meats.

Codfish Balls (extra good).—Two cups boiled and riced potatoes, 1 cup soaked and scalded shredded codfish, 1 tablespoon butter, a pinch curry powder, a little minced onion, and a dash of paprika. Make into balls, roll in beaten egg, then in cracker crumbs, and leave in a cool place for a while. Fry quickly and serve.

Soft White Frosting.—Put the white of egg on a plate, add a few drops lemon juice, and a little water. Stir in confectionery sugar, about 1½ cups sugar. Stir to make creamy, as beating does not make it so.

To Remove Stains.

Grease.—When soap and hot water can be used, wash the spots and rinse well. If the goods cannot be washed, try absorption. Mix French chalk, or Fuller's earth, to a paste, and spread on the spot; let stand two or three days, then brush off, repeating the process. Some grease spots may be removed by putting clean blotting paper over and under the spot, and applying a hot iron. Then sponge with chloroform or alcohol. . . . Benzine, naphtha, chloroform, turpentine, ether and alcohol, all dissolve grease.

Vaseline Stains.—Soak in kerosene before washing. If goods cannot be washed, clean with chloroform.

Fruit Stains.—When fresh, pour boiling water through. Oxalic acid will remove most stains, but must be used carefully. Stretch the stain over a bowl and pour boiling water through, then dip the stained part in a bowl of warm water and oxalic acid (1 teaspoon concentrated acid to 1 pint water), rub gently; put into a pint of warm water, to which has been added 1 teaspoon concentrated ammonia, rub until stain disappears, then rinse thoroughly in clear water.

Coffee and Tea.—When fresh, pour boiling water through. When old, if on white goods, soak in javelle water, and rinse well.

Chocolate and Cocoa.—Use good soap and tepid water.

Iodine.—Wash with alcohol, then rinse with clear water.

Ink.—When spilled, soak up with blotting paper or corn meal. Ink stains can usually be removed by milk. Wash as soon as possible in several waters, then soak in milk or buttermilk for two or three days, or until stains disappear.

Acid Stains.—Sponge carefully with a solution of ammonia, 1 tablespoon household ammonia to 6 tablespoons cold water.

Alkali Stains.—Sponge with dilute vinegar.