

HOUSEHOLD HINTS

CONDUCTED BY HORTENSE



It is beautiful acts that make a beautiful life. What you preach or say does not affect your character much, but the instant you do a thing it becomes a part of your very self and colors your whole life.

What of That?

Tired! Well, what of that? Didst fancy life was spent on couch of ease, Fluttering the rose-leaves scatter'd by the breeze? Come, rouse thee! Work while it is call'd to-day. Coward, arise! Go forth upon the way!

Lonely! And what of that! Some must be lonely. 'Tis not given to a heart's responsive rise and fall— To blend another's life into its own. Good work's oft done in loneliness. Work on!

The Charm of Common Sense.

Few women realize that good taste is the supreme factor to be considered in the general appearance of their attire. To be really well dressed does not mean that we wear the most expensive clothing that our purses will permit, neither does a great flow of fussiness and elaboration tend towards the high standard of perfection. The smartest woman on earth can easily be the one who brings her ready feminine ingenuity to full hearing at the right occasion and who makes the most of her existing circumstances. Common sense is the great thing in a woman at any stage of life, and nowhere can it better assert itself than in the mode of attire she adopts. All too often does one notice a young girl of about seventeen or eighteen trying to delude herself, and everyone else, that she is a person of far more consequence by adopting the manner and attire of women by no small figure her senior. The age of this practice has reached its height, and it is well nigh time that such young people began to wake up a little and recognize the charm of their youth. Many older women, however, make a somewhat similar mistake, and carry the idea to the other extreme. A woman at thirty in the present age is at the very best time of her life, if and a very big "if" too, she does not mistake her advantage, and try to mimic the manners and attire of women some years younger than herself.

A Wish.

May every soul that touches mine, Be it the slightest contact, get therefrom some good— Some little grace, one kindly thought, One aspiration yet unmet, one bit of courage for the darkening sky, One gleam of faith to brave the thickening ills of life, One glimpse of brighter skies beyond the gathering mists. To make this life worth while, and heaven a surer heritage!—Anon.

Soda For Hair Brushes.

To clean hair brushes dissolve a piece of soda in some hot water, allowing a piece the size of a walnut to a quart of water. Put the water into a basin and, after combing the hair out of the brushes, dip them, bristles downward, into the water and out again, keeping the backs and handles as free from the water as possible. Repeat this until the bristles look clean, then rinse the brushes in a little cold water. Shake them well and wipe the handles and backs with a towel, but not the bristles. Let the brushes dry in the sun or near the fire, but take care not to place them too near to the fire. Wiping the bristles makes them soft, as does soap.

Danger Places in a Storm.

(From T. P.'s Weekly.)
What is the safest place in a thunder-storm? As a rule the safest place of all is inside a building which is provided with perfect lightning conductors. The conductor, however, must have no defects. If it be broken or have a faulty earth connection it is then a source of grave danger.
In an ordinary dwelling house, unguarded as it usually is against lightning, a safe place is the middle of the largest room, where one is away from the walls, or a still safer precaution is to lie on an iron bed drawn out from contact with the wall.
The most dangerous places in the house, we are further told, are near the bell wires, or an open window, or the fireplace. Outside the house the places of danger are proximity to walls and buildings and iron

fences. Another danger is a crowd. The vapor which arises from a crowd tends to lead a flash toward the crowd. In the open country one of the most dangerous places is the bank of a river. Avenues of trees, lakes and hedges are likewise dangerous.
If anyone doubt the danger of a Hawthorn hedge let him take his stand at a safe distance during a respectable storm and watch the effect. The lightning will dart along the hedge like sheets of fire. If the observer gets wet to the skin, so much the better for his safety.

Washing Blouses.

When washing mercerized lawn blouses, instead of swelling in clear water, swell in a slightly soapy water, to which add about a tablespoonful or less of dry starch, and, after squeezing out as much water as possible, roll up a few hours, and then iron. The result will be almost equal to new material.—Woman's Life.

Pineapple Conserve.

"Pineapple conserve should be made of the sugar loaf pineapples," says Julia Hite Callahan in the Woman's Home Companion for July.
"Peel, remove the eyes with a sharp knife, and cut into thick slices, up and down instead of across, in order not to use the hard core; scald in clear water until tender, then add two thirds sugar to the water in which it was scalded, return to the fire, and when the syrup is cooked down thick, add the fruit and cook an hour; pack in jars, and cover with the syrup. When ready to use, if preferred dry, drain and roll in granulated sugar."

Care of Umbrellas.

Do not open an umbrella to dry it, nor let it stand on its ferrule. Either method is destructive to this useful friend, the former because the ribs will become warped by being bent by the silk, so that the neat, tight rolling will be impossible in a short time; and the second because the water resting above the top will rot the covering. Turn the umbrella closed, but not rolled, with the handle downward, then when the silk is perfectly dry rub it with a woollen cloth or silk handkerchief to restore the gloss. Do not keep the case drawn over the umbrella when the latter is not in use, as it will wear the covering at the seams.—Philadelphia Star.

To Ebsonize Wood.

The appearance of ebony may be given to wood by the application of the following stains: Take two ounces of borax and four ounces of shellac and let them dissolve in two quarts of water, then put the mixture on the fire and let it boil until a perfect solution is obtained and then add a tablespoonful of glycerine. After solution add enough aniline black, soluble in water, and the preparation will be ready for use.

Strong Ironing Sheet.

Make your ironing sheet of strong unbleached muslin cloth and instead of pinning it at the back, hem the sides and sew pieces of tape to the sides, about six inches apart, then when the sheet is drawn over the board tie the tape and the sheet will be kept firmly in place and will have no pinholes to start tears.

Lamp Shades of Linon.

Embroidered linen for summer cottage lampshades is gaining much popularity. One pretty shade of linen was worked in the eyelet style with conventionalized daisies. The same daisy pattern had been worked in the table cover, which had pockets in the overhanging ends made just the right size to hold decks of playing cards and counters.

Uses For Lemon Peel.

When the peel of lemons is not required it may be grated and put into jars with a little salt sprinkled over it. It keeps well and comes in useful for forcemeat, etc. Done in the same way, with sugar in place of salt, it is useful for fruit tarts.

Marks of Matches.

The marks of matches on walls may be cleaned by applying the cut side of a lemon. Then rub the place with whitening and last scrub with soap and water.

How One Woman Utilizes Old Papers.

I could get along without many of my household conveniences, but I simply could not live without

paper—all kinds and every kind, but especially newspapers. I use them every day of my life. In the first place, I put several sheets of news paper on the tray of the gas stove under the burners, and after getting a meal, instead of having to wash the tray, I simply take off the top sheet of paper and a fresh one is already in place. When I use the coal range, and the ashes are to be taken up, I spread a newspaper before the stove and no ashes touch the floor. I always spread a paper on the floor where I feed my cat and no grease spots show where pussy's table is.

If I have a fowl to clean, I cover part of the table with paper and when I am through all the waste parts are gathered up in the paper and thrown in the stove, and a perfectly clean table is left with no cleaning up to be done.

In sweeping or even "brushing up" I tear up a damp newspaper and throw the bits on the floor and reduce dusting to a minimum. But I use paper to assist in this same dusting. For this purpose I save all old patterns and tissue paper, and wipe off mirrors, picture glass and the windows, thereby postponing a general cleaning.

I also use papers a great deal in cooking. When I have anything to be rolled in egg and crumbs, I always use a nice clean sheet of wrapping paper instead of a moulding board, and do the same when I mix biscuits.

I keep the soft papers that come around fruit in a little drawer and use them to fill the bill. The waxed papers that come in cracker boxes are the nicest things to turn out fudge or other candy on and save washing a pan or plate and, of course, they always come in handy in packing a lunch. For my son's lunch that he carries to school, I save all the five pound bags that come into the house. He scorns a box or basket, but with wax paper I can manage a very nice lunch in a paper sack.

I used to dread to have the children entertain, on account of the extra dishes, napkins, etc., but we have learned to be very festive with paper plates, napkins, and the pretty lace paper doilies that may be had for a small cost. I use the paper plates in the pantry a great deal, too, in putting away dry food.

And now for just one more idea. I find there is no way of cleaning the face of dust and grime equal to a good bath of cold cream, but I hated the greasy smudge left on wash cloth or towel, and even old rags was a bother, so I use soft paper napkins to remove the cream and find them most satisfactory.—Woman's Home Companion.

Notes From a Blue and White Kitchen.

Mint leaves lend a pleasant flavor to iced tea.

Meat should generally cook thirty minutes to the pound.

Rubbers can be brightened by the use of ammonia and water.

A yeast cake can be kept fresh for a week by burying it in flour.

Whitewashing the cellar walls at least once a year will save doctor's bills.

If stoves are rubbed with kerosene before they are stored away they will not rust.

House plants intended for winter blooming should not be allowed to flower during the summer.

Place a solid silver spoon in a fruit jar when it is filled with hot preserves and the jar will not break.

To make tough meat tender cover it with boiling water and put it where it will barely simmer for several hours.

When starching shirt fronts and collars, if a mgn gloss is desired add a few drops of turpentine to the starch.

Strong ammonia and water will revive the lustre of the gold and silver riveted Egyptian scarfs that sometimes tarnish.

Any brickwork rinsed off with ammonia and water and then carefully dried will be wonderfully brightened by the process.

A cloth wrung out in hot water to which has been added a little turpentine will restore the brightness of faded rugs.

In spite of its apparent warmth Indian curry has a very cooling effect, and is excellent with rice and chicken in summer.

When making aprons the pockets will not tear if a strip of straight goods is stitched in between the pocket and the apron.

Old perspiration stains may be removed by applying oxalic acid and water in solution of one part of the acid to twenty of water.

Wet mildewed spots on white goods with sour buttermilk and place in the sun. If this is repeated several times the mildew will generally disappear.

To prevent starch from sticking to the irons and to gain a finer gloss add a tablespoonful of kerosene to a quart of starch when it is cooked stirring well.

A tablespoon of kerosene to a gallon of clear warm water is good

for washing windows and mirrors, as it cleans without leaving a streaked effect.

If moths have attacked a carpet, work powdered borax into the carpet wherever there is a sign of the insects, and scatter it under heavy pieces of furniture.

To keep the hands soft and smooth they may be soaked in sweet almond oil each night, and then wiped with a soft towel. Loose white gloves may be worn while sleeping.

White oilcloth laid under a linen or embroidered cover will protect the polished top of the dining table, dresser or washstand from hot dishes and from bruises and scratches.

To keep salt in good condition and prevent its getting lumpy, put a tablespoonful of cornstarch into a large dish of salt and set on the oven for a few minutes, stirring briskly.

Keep leaves of celery, parsley or other herbs in the warming oven until they are well dried, and then pack them away in small jars. They are excellent for flavoring soups, gravies, etc.

When cutting bread for sandwiches cut the loaf in two, then cut alternate slices from each side, buttering one piece before cutting it off from the loaf. The slices, thus, will always fit.

A Famous Blackberry Jam Recipe.

Blackberry jam is a staple served on the tables of 90 per cent. of the people of Kansas. Just now the Kansas blackberry season is on and with it comes the annual demand from housewives for the famous recipe for making blackberry jam first published by Mrs. John J. Ingalls more than twenty years ago.

"Take two gallons of blackberries, carefully pick them over and thoroughly wash in cold water," are the directions given by Mrs. Ingalls. "Place in a preserving kettle and pour over one quart of water and cook until soft, being careful that they do not burn. Stir at intervals with a wooden spoon to break up the fruit."

"Remove from the fire and press all through a wire sieve into a large stone or earthenware jar, avoiding tin. Stir the pulp thoroughly. Take one quart and put into the kettle, and when it boils add one quart of granulated sugar previously heated in the oven. Bring to a boil and let it cook rapidly for fifteen minutes, shaking the kettle from time to time, so it will not stick to the bottom."

When it begins to jelly it is done. This can be tested by slipping a silver spoon into cold water, then take up a little boiling jam and drop it slowly in a saucer. If it hardens it is done. One accustomed to preparing it generally can tell by the peculiar sound of the bubbles as they break.

"Pour into small jars, and when cold seal tightly and place in a dry place. Never try to make more than a quart of jam at once; it will take no more time to prepare a little at a time and it will be in every way better. I prepare the fruit one day and set it away in the cellar and make the jam the following morning."

Englishwomen's Feet.

The short skirts now in vogue in London are making one fact quite evident; that Englishwomen's feet are larger than they were the last time short skirts were in fashion. A reporter watched a number of his countrywomen at smart tea shops and in fashionable thoroughfares and was convinced that this was the case, so he went to various shoe stores for confirmation, and there learned the truth, that Englishwomen are taking far larger sizes in shoes than in former days. Substantial five and sixes are required in place of the twos and threes which used to be worn. Indeed, one shoe dealer informed the reporter that in the last ten years the lowest size in women's shoes had risen from a two and a half to a five—that is, from a nine-and-a-half inch shoe to a ten-inch shoe. In proportion as sizes have increased heels have grown higher, till now it is not an uncommon sight to see a tall Englishwoman adding to her stature by three and one-half inch heels, on which she totters along. The feet of American women are not getting larger, says the English shoe dealer. In fact, it is for American sales that the small sizes are kept at some of the larger shops.

A Stocking Precaution.

When persons with delicate skins wear colored stockings it is a wise precaution to wash them out in scalding water before wearing.

The dye in some stockings contains a poisonous element that irritates many skins. This is especially true of cheap stockings of the highly colored Chantrelle tones in favor with white shoes.

Before running the stockings under the boiling water it is well to set the color with strong salt water.

It is said that silk stockings last much longer if they are washed before wearing.

Care of the Hair in Summer Time.

"It is impracticable to wash the hair every day to remove the ubiquitous dust. Indeed, even if possible, it would be unwise for too much water ruins the hair and there are many who believe that once in three months is often enough for the soap and water shampoo."

"Dry shampooing is the right idea, but do not place too much confidence in orris root alone. The perfect shampooing powder is made by mixing four ounces of starch with two ounces of orris root. This mixture glazes immediately, and the starch tones up the scalp and

Tea Kettle Surprise Soap



Don't boil or scald the clothes. It isn't necessary. The delicate, scum out of the wash clear white, perfect washed. The dirt drops out, it isn't rubbing.

Child's Play of Wash Day. Use Surprise Soap the ordinary way if you wish, but use it the Surprise way. Wash clothes in warm water. Surprise Soap. Surprise Soap. Surprise Soap.

gives the hair a glossy and beautiful lustre.

"When you want to dress your hair in a hurry, just sprinkle a little of this mixture through the hair (don't use too much and sprinkle it evenly), then brush the hair thoroughly. You will be delighted with the result."—Southern Style Book.

How to Use Pineapple.

Pineapple Meringue.—Cut slices of sponge cake the size of the slices of canned pineapple. Place each slice in a dish and soak with a weak syrup made of the pineapple juice, a bit of lemon juice and sugar. Sprinkle the cake with a thin layer of powdered macaroons and place on this a slice of canned pineapple. Cover with a cooked icing flavored with lemon juice and sprinkle grated cocoonut over the top. If a color is to be emphasized it may be added after the cocoonut. For instance, candied cherries for red or chopped pistachio nuts for green.

Pineapple Sherbet.—Drain one small can of grated pineapple. Add from one-half to three-fourths of a pound of sugar, according to whether you wish it sweet or not. Add enough water to make a quart and boil ten minutes. Add the juice of two lemons and the pineapple. Turn into the freezer and when slightly chilled add the stiffly beaten whites of two eggs. No trace of the sherbet should appear when the sherbet is frozen.

Pineapple Fruitade.—Pare the thin yellow rind of six lemons and three oranges and pour over them one cupful of boiling water and let stand covered in an earthen or granite bowl till cold. Strain into a large bowl and add the juice of twelve lemons and three oranges. Add light brown sugar to taste, a pint of tea made of half an ounce of Oolong and a few sprigs of fresh mint brewed with the tea. Pour on enough water to dilute sufficiently, allowing for a bottle or even two of seltzer water which is to be put in just before serving. Add also a can of grated pineapple, some very thin slices of cucumbers and some Maraschino cherries. Serve ice cold.

Pineapple Salad.—One can of shredded pineapple, one-fourth pound of salted almonds chopped, one-fourth pound of shelled filberts chopped. Let stand for an hour or more in a dressing made of oil, orange juice, lemon juice and a dash of tarragon vinegar. Arrange on lettuce leaves and garnish with thin slices of cucumbers and Maraschino cherries. Arrange mayonnaise at one side or around the salad but not on it. The mayonnaise may be colored light green or made with a very yellow yolk.

Pineapple Delight.—Take sliced canned pineapple and cut into eighth parts sweet, juicy oranges and remove the seeds. Arrange on one side or around the salad but not on it. The mayonnaise may be colored light green or made with a very yellow yolk.

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THURSDAY, JULY 21, 1910.

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