



## HOW TO CARE FOR LAMPS.

How the Thrifty Housewife Reduces the Job to a Science.

May Silvers writes in the American Agriculturist, under the title of "Care of Lamps," as follows: The ordinary caring for kerosene lamps is simply to fill them when about three-fourths empty, to pinch off the wick or cut it irregularly when it is found to burn badly, and to wipe off the oil from the outside. Then one washes one's hands of this disagreeable task. If the gas in my village home had not proved so poor and so disagreeable as to odor, I, too, should have gone on with my life caring for the one or two lamps in use in this same manner, but when I found it necessary to set up a dozen or more, it seemed worth while to give the matter more attention and to reduce their care to a science, if possible.

An interview with a large lamp dealer brought out the following important points: The worst possible economy is a cheap burner. Have as inexpensive a lamp as your purse demands, but let the burner be the best in the market. Keep the gauze or fine holes which admit air to the flame perfectly free from dust, and for this purpose rub it every morning with a cloth moistened with kerosene. When the wheels lower and raise the wick with difficulty, take out the latter and boil the burner in washing soda and water; if this does not remove the trouble, take it to a repairer, although the chances are that you will need a new one. In this case it is important that it should exactly fit the collar of the lamp. A lamp that is burned for several hours every night should have a new wick every three weeks. Tacking on strips of cotton flannel to enable you to use the last inch of wick is a pennywise proceeding that cannot be too highly censured. The quality of the light is always impaired by a wick that has been too long saturated with oil. Never cut a wick; remove the charred part with a soft cloth, turn it down until nearly even with the burner and even the wick with the burner by passing one blade of a dull scissors over it. When only a little light is required, do not turn down the wick of a large lamp, but use a small lamp with a correspondingly small wick. Very little less oil is burned when the flame is turned low, for what is not burned in the flame passes off in an ill-smelling gas, poisoning the air. Physicians say that this way of using a kerosene lamp is a frequent cause of diphtheria.

Fill lamps in daily use every morning Stop within half an inch of the brim, and do not run them over. Once a fortnight let the lamps burn until three-fourths exhausted, and the next day throw out what remains, washing the receptacles with hot water and washing soda; turn them upside down to dry, and fill with fresh oil. Use only the best quality of oil. The safest lamps are those in which the oil is put in a separate receptacle of metal filling inside the vase, or outside which may be more or less ornamental.

The almost invariable cause of explosion is the neglect of one or more of these rules. Charred bits of wick allowed to remain on the burner sometimes ignite, and if no one is at hand to remove them an explosion may follow. If a lamp explodes, throw some heavy fabric such as a rug over it at once, if one is at hand. A lady once presented what must, but for her presence of mind, have been a terrible conflagration. A lamp in a basement kitchen exploded; no rug was near, but the floor board stood handy and she threw the floor over the blaze in great scoops until the fire was extinguished.

## STRAWBERRY Dainties.

Many Toothsome Desserts Made With the Luscious Fruit.

Strawberries are at their best when the cook has not tampered with them. They should be served with hull and stem still attached, and small individual sugar sauces should accompany the plates holding them; into this sugar each berry may be daintily dipped, and the result is delicious. Cream is curled by the acid fruit, but as strawberries and cream are among the traditional dishes of the race, it is likely still to be served. Claret is sometimes substituted with delicious results.

A soufflé of strawberries is a dish not to be despised. A layer of the berries should be placed in the bottom of a dish and sprinkled with sugar. Then another layer of strawberries and another of sugar should be added, and the whole allowed to stand for several hours. Then pour over them cold boiled custard, and pile whipped cream on top. This should be placed on ice until it is very cold.

Another delicious strawberry dessert is made of strawberry juice, the whites of eggs and powdered sugar. The proportions are two cups of juice to the stiffly beaten whites of two eggs and twelve spoons of sugar. This should be served very cold with whipped cream.

Strawberries in jelly make a good dessert. A little gelatine is melted in cold water, and to it is added the juice of a pint of red currants. This is sweetened. About a pint of hulled strawberries are added, and the whole poured into moulds and set on the ice to harden.

Lady fingers, strawberries, and whipped cream make a good dessert. A mould should be lined with lady fingers split in two and moistened with strawberry juice. Strawberries and whipped cream in alternate layers should fill it up, and the whole put on ice and served very cold.

Ripe strawberries mashed and pounded in a bowl of sugar in the proportion of a pint of berries to one of sugar, allowed to stand, strained, mixed with a pint of ice water and the juice of one lemon, and frozen, make a delicious water ice.

## An Economical Dish.

Season mashed potatoes with salt, pepper, butter and cream. Place a layer in a pie dish, upon this place a layer of cold meat or fish, finely chopped, then alternate until the dish is nearly full. Strew bread crumbs over the top and bake brown.

## A New Sleeve.

We have a new sleeve—not that it is a great change from the leg of mutton, but the cuff or close-fitting piece is quite short instead of coming from bow to wrist.—Philadelphia Record.

## DOMESTIC ACCOUNTS.

Keeping Them Will Do Much to Encourage Thrift and Economy.

Those who have never kept an itemized account of their incomes and outgoes, or have attempted and abandoned the effort after a few months' trial, were disgusted at the tale the figures told, or because the debit and credit account could not be persuaded to balance should muster up courage and good sense, and determine to make another trial. Few things will do more to encourage habits of economy and thrift, for it not only shows what one's money is expended for, but oftentimes the want of consistency, and the injudiciousness of many of our pet efforts at economizing. And then, again, it may show and convince the "gule mon" that the expenditure of entrusting his wife with a weekly or monthly allowance for household expenses was not half as risky as he feared.

The practice of giving wives a regular allowance may not be always practicable with farmers, however liberal minded and well disposed they may be. But surely there are few instances even where the husband holds the purse strings, that a wife may not at least keep an itemized expense account and be helped by doing so. Economy is a comprehensive term, and means the expenditure of time and labor—not less than of money—judiciously and without waste. The latter, however, seems more tangible, and people are more easily convinced of the necessity and wisdom of guarding against its losses. But however lacking in such appreciation a housekeeper may be, she will, invariably, find that a determined effort to wisely manage her financial affairs will result in giving her a truer conception of the value of time and labor. According to this reasoning, then, the keeping of a strict financial account is the beginning of reformation in economizing all along the line of household management.

Katherine B. Johnson, in American Agriculturist.

## For the Tea Table.

One woman declares that the most awful problem which confronts her in domestic life is the one of providing some dainty substitute for the inevitable waffle at afternoon tea. Here are a few successes culled from her recipe book.

**Little Cakes.**—Mix a half pound of flour with four ounces of sugar, and a teaspoon of baking-powder. Gradually stir in six ounces of butter, which has been warmed enough to make it liquid, flavor with vanilla; beat well for a few minutes and add two well-beaten eggs. Stir well, and drop in spoonfuls on a buttered tin. Put a glass cherry in the centre of each and bake for ten minutes in a quick oven.

**Cookies.**—A cup of sugar, a quarter of a cup of butter, three eggs, well beaten together; a cup of milk and two teaspoons of baking-powder, sifted in two cups of flour.

**Lady Fingers.**—Mix into half a pound of confectioners' sugar the yolks of six eggs. Work this mixture with a spoon until very light and frothy. Add the stiff-beaten whites of the eggs and a quarter of a pound of sifted flour. Squeeze this batter through a meringue lozenge in strips two and a half inches long; sprinkle with fine sugar and bake in a moderate oven about fifteen minutes.

## An Ideal Breakfast Dish.

Bacon and poached eggs, if correctly cooked and served, make a breakfast dish which will tempt even the most capricious appetite. Care should be taken in selecting the bacon. Choose bacon of medium size, with the fat and lean quite distinct in coloring. The lean should be pink and the fat white. The lean looks streaked the bacon will probably be hard or tough. In cutting the rashers from a piece of bacon cut in the same way as slices of bread or a loaf. A sharp knife or a small carver should be used, and with little practice the rashers can be cut with unerring precision from top to bottom of the joint, fat and lean in even slices.

Just beneath the eggs should be extremely thin and well browned and the eggs poached according to the individual fancy. They should be served on a small platter, with the thin slices of bacon resting upon a bed of water-cresses. Prepare this dish for breakfast some warm morning this week and see if the members of your household will not appreciate it.

## A Salt and Whisky Bath.

One of the ways to be relied upon signs of spring is "that tired feeling" which appears with the perennial regularity as the bursting of the buds into blossoms.

Here is a bath for persons suffering from debility, which, if taken in connection with a tonic and careful diet, is sure to banish all languid feeling. Take a quart of cheap whisky and put into it a teaspoonful of rock salt. Dip a crash towel in this and let it dry, then wet the body all over with the salt and whisky. Rubbing should be done with short, light strokes and toward the heart, that is the limbs should be rubbed up, and the face, neck and upper part of the chest and facilitates circulation by bringing the blood to the surface of the body. You may add to the mixture one tablespoonful of camphor and one-half tablespoonful of ammonia.

## New Way of Arranging Lace.

Lace is more worn every day. The new way of arranging it on the Marie Antoinette waists is very graceful. The waistcoat is composed of pale satin or figured shot silk if made full; but if quite plain, brocade or moire antique can be used. It is either worn with a belt or made just beyond the waist line, and always fastens at the back. Collar and belt are of colored velvet fastened with the inevitable paste buckles. A deep flounce of the new fine guipure lace falls from the collar band, quite short in front, and gradually deepening into two points, which descend on either side beyond the girdle on to the dress. The short, open jackets of Figaros are worn with these.

## A Precaution.

A neat housekeeper, who does her own work, yet never keeps a visitor waiting while she changes her gown, has confessed that she wears it all day, but keeps hanging in the kitchen a very loose wrapper, and that she further protects herself by wearing cuffs of matting, such as are sold to butchers.—Harper's Bazar.

## Cider Drinking.

Cider drinking is an injurious habit. We should take no more fluids than the system actually demands.

## WHEN MOTHER IS SICK.

What the Small Daughter May Do to Make Her Comfortable.

It is peculiarly the province of a daughter to help and comfort at the time when mother falls sick and everybody else is in the household has a natural tendency to be at "sixes and sevens." Indeed, it is often just knowing that things are going wrong which is the last straw in prolonging for an invalid mother her distracting headaches, painful rheumatic twinges or fevered state of mind or body. What is a daughter to do? In the first place, you must strive to keep the peace and sound of domestic friction from your mother. This is a pretty big contract sometimes, but courage and ability come with trying, and unselfish efforts rarely fail in the end.

To begin to do your own small share of duties, if it be only to make your bed, in such a manner as you know would please your mother. These duties ought to be done promptly, too, and this in itself is not an easy matter, especially when there is no pleasant voice to say: "Come, my daughter, don't dawdle, or 'Do the errand first and then read Tennyson.'"

When there is no chance that your own neglect may add to the general discomfort open wide your eyes and see where you can help others. Above all things avoid having little fusses with your younger brothers and sisters. Just so sure as you do not the sound of your sharp voices, perhaps the very words, will reach the sick room. Don't you remember when you had the measles and your head ached so severely how much pains your mother took to keep the baby from crying? Perhaps you did not notice, but I can tell you she was trembling with weariness at nightfall from the care she gave you. So even though it is not fair for Grace to take your handkerchief or for John to hector, pass it by quietly this time. Do not slap the baby's fingers if they stray into mischief and nervous, and is too young to understand being without mamma, much less to tell his vague discomforts.

Take the children out to walk, and help John in his "home work," with its "awful" examples in decimal fractions. Slip into the dining-room and see if it and the table are in readiness before the bell is rung. You know how your father hates to find something missing from the table or John's cap on one of the chairs. Be constantly on the alert to fill in the gaps which no one else sees and to repair the blunders and neglects of others, but do not assume a manner of command. Be tactful, and while you may in truth be the housekeeper, treat the situation as one where you are merely an assistant.

If your mother's illness should require the services of a nurse you have still more opportunity to help. The nurse is, for the time being, the head of the household in all that concerns the sick-room, and this fact is apt to cause friction, if not rebellion, especially in case of a contagious disease. Your first duty is not only to treat the nurse kindly and considerately, but to uphold her authority by your own obedience and by your influence over and example to others. A tactful chat in the kitchen may lull a storm there, as well as to star with your mother do not forget to offer to the weary nurse out for a breath of fresh air. Would you like to stay in a sick-room night and day without a bit of relief? These are small duties, each trifling and the whole not at all heroic; but your mother has done this and more for you.

## Banana Cookery.

The banana seems a tame and tasteless fruit to many palates, but it can be treated in such a way as to become a rare delicacy. Banana fritters, for instance, are not to be despised, and banana shortcake is a dish before which the glories of ambrosia pale.

To make this delicious shortcake, mix a pint of flour, a large teaspoon of baking powder, and a third of a cup of shortening. Moisture with milk. While this is baking, grate a little lemon peel and mix with a cup of sugar. When the cake is baked, split it and fill with the fruit. Beat enough cream stiff to pile over the top of the cake.

Fried bananas also have a flavor which the raw fruit entirely lacks. They should be pared and split in two. A pan of melted butter should be on the stove, and into this the bananas are plunged. When they are brown on both sides they should be spread for a few minutes on absorbent paper to rid them of the grease, sprinkled with powdered sugar and served.

Banana cake is made by placing sliced bananas between layers of cake prepared by the ordinary rule for jelly cake. Banana fritters are made by dropping little slices of banana half an inch thick, into ordinary fritter batter, frying in boiling lard, draining and serving hot with powdered sugar.

## How to Tie Shoestrings.

"Stop a minute. My shoestring is untied." "Oh, dear! What a nuisance!" Your shoes are always untied, and there's our car coming! Result, fuss and bad temper. Though a shoestring is a very trifling thing, it is not one person out of a hundred knows how to do it. We all know how to tie a bow and of what a bow consists—two loops and a knot in the middle. Now suppose before you tighten your bow, and while you still have a loop in each hand, you take the loop in your right hand and pass it through the knot in the middle. Now go over your usual way and give both loops a good hard tug to tighten them, and there you are! No more untied shoestrings. No more lost cars. When you want to unfasten it, take one of the tag ends in your hand, give a good pull, and the thing is done, or rather undone, writes one of Good Housekeeping's correspondents.

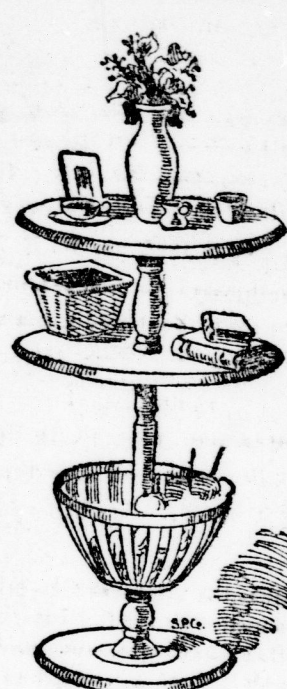
## Thirsty Babies.

It seems strange, but true it is, that there are yet in existence young mothers who never give their young babies a drink of water. Water is as necessary to a child's well being as good food and its bath. Two or three times a day the baby should be given a drink of water, say a tablespoonful at regular intervals. Try the little mite and see how he relishes it. Furthermore, it will, if given at regular intervals, keep the bowels in good order. The other day, by the way, a prominent physician was called in for a severe case of vomiting and sore stomach. He prescribed a tablespoonful of water and one of milk to be taken separately every hour. His patient laughed, but had the good sense to obey, and sure enough in a few hours she was well enough to get up and attend to her work.

## NOVELTY IN TABLES.

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## How to Make a Welsh Rabbit.

One-half pint of grated soft cream cheese and one-half cupful of cream melted together in a saucepan. Add a little salt, mustard, cayenne pepper, a teaspoonful of butter, an egg or yolks of two. Stir until smooth and pour over the toast. Ale can be used if liked instead of cream.



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