

thoroughly congealed, then stir it with an egg-beater; drain and throw away the curd, or use it for something else, saving the whey. To this add one pint of water, six teaspoonfuls of sugar of milk, eight tablespoonfuls or five ounces of cream, and the whites of four eggs, mix together whey, water, cream, and sugar of milk. Take a small quantity of the mixture and put it in a fruit jar, add the whites of the eggs to it, screw on the top of the jar, and shake the mixture until the whole is thoroughly blended, then return it to the mass and put at once in a cool place. This will be given as ordinary milk. A child cannot digest starchy materials until after the first teeth appear.

Fall and Winter Coats and Wraps.

The coats and wraps for fall and winter offer a wide latitude to the woman who seeks for individuality in her appearance. It is a laudable desire not to look exactly like one's neighbor, and this end may be accomplished even with the ready-made coat, that garment with which, if it be well cut and made, our only quarrel is that that there are so many others just like it. Its buttons may be removed and others substituted from among the many handsome, fanciful ones which are such a feature of fashion just now, and the difference in the quality of the buttons will give the coat an individuality which will distinguish it from others to be seen in the shops.—*October Ladies' Home Journal*.

Boiling and Roasting.

In boiling put the meat, if fresh, into cold water, or, if salt, into lukewarm. Simmer it very gently until done. It is a general rule to allow a quarter of an hour to every pound of meat; but in this, as in everything else, judgment must be used according to the bone and shape of the joint, and according to the taste of the eaters. All kinds of meat, fish, flesh and fowl, should be boiled very slowly, and the scum taken off just as boiling commences. If meats are allowed to boil too fast they toughen, all their juices are extracted, and only the fleshy fibre, without sweetness, is left; if they boil too long they are reduced to a jelly, and their nourishing properties are transferred to the water in which they are boiled. Nothing is more difficult than to boil meat exactly as it should be; close attention and good judgment are indispensable.

In roasting meat the gravy may be retained in it by pricking the joint all over with a fork, and rubbing in pepper and salt. Mutton and beef may be underdone, veal and pork must be well cooked. Young meat generally requires more cooking than old; thus lamb and veal must be more done

than mutton and beef. In frosty weather meat will require a little more time for cooking. All joints for roasting will improve by hanging a day or so before cooking.—*Ideal Cook Book*.

Curious Facts.

The largest flower in the world is the *Rafflesia Arnoldi* of Sumatra. Its size is fully three feet in diameter—about the size of a carriage wheel.

Perhaps the only word that is the same in all languages is the "Hello!" in response to the telephone call. Wherever there is a telephone line the word is in use, and means just what it does in English.

It is estimated that the earth receives not more than one-thousandth-millionth part of the total radiation of the sun's rays. If any considerable proportion of this heat were concentrated upon the earth it would not only become uninhabitable, but become speedily consumed.

It is reported that the Graz Hospital, in New Haven, Conn., has in its custody a girl baby, a week and a half old, and weighing three pounds. She is about ten inches long. At birth she was put into a hastily improvised incubator, and has been thriving ever since.

An English officer, who is now engaged in some exploring work in Central Asia, has discovered that there exists in Khotan a regular manufactory of old Asiatic manuscript relics, and so large is the output that he believes that at least ninety-five per cent. of the manuscripts which have reached Europe from Central Asia during recent years are spurious.

Any one who has ever picked up with a bare hand a piece of intensely cold iron knows that the touch burns almost as badly as if the metal were red-hot. Indeed, the action of great heat and extreme cold were so similar that a Hungarian chemist has turned the latter to account to prepare meats for food. He subjects the meats to 60° of frost, and then seals it up in airtight cans. The result is that the meat is practically "cooked by cold."

In Chinese cities streets are never built straight, from superstitious fear that processions of evil spirits might otherwise enter and remain.

It is estimated that the consumption of beer in the entire world amounts to \$1,080,000,000 per annum. This seems to be an almost incredible figure, but it does not appear so strange when it is considered that the beer which is consumed throughout the world in a single year would make a lake three and three-quarters miles long, a mile wide and six feet deep.

Winter Waists and Bodices.

Odd waists and bodices have come to be an accepted and essential part of every woman's wardrobe, so it is well to bestow a little thought upon the general effect, and in selecting material and trimming to have those which match the skirt in color. This applies to the dressy bodice. A shirt-waist in winter is usually made to wear with jacket suits, and should contrast prettily.—*October Ladies' Home Journal*.

"Matildy's Beau."

We oughter have expected it, she's most eighteen, yer see;
But, sakes alive! she's always seemed a baby, like, ter me;
And so, a feller after her, why, that jest did beat all!
But, t' other Sunday, bless yer soul, he come around ter call,
And when I see him all dressed up as dandy as you please,
But sorter lookin' 's if he had the shivers in his knees,
I kinder realized it then, yer might say, like a blow,
Thinks I, "No use! I'm gittin' old; Matildy's got a beau."
Jest twenty-four short years gone by—it don't seem five, I vow!
I fust called on Matildy—that's Matildy's mother now;
I recollect I spent an hour a-tyin' my cravat,
And I'd sent up ter town and bought a bang-up shiny hat.
And, my! Oh, my! them new plaid pants; well, wa'n't I somethin' grand
When I come up the walk with some fresh posies in my hand?
And didn't I feel like a fool when her young brother, Joe,
Sang out, "Gee, Crickets! Looky here! Here comes Matildy's beau!"
And now another feller comes up my walk, jest as gay,
And here's Matildy blushin' red in jest her mother's way;
And when she says she's got ter go an errand to the store,
We know he's waitin' round the bend, jest as I've done afore;
Or when they're in the parlor, and I knock, why, bless yer heart!
I have ter smile ter hear how quick their chairs are shoved apart,
They think us old folks don't catch on a single mite; but sho!
I reckon they forgit I was Matildy's mother's beau.

—Joe Lincoln, in *Puck*.

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