

HOUSEHOLD.

WHERE THE HEART IS.

Oh! 'tis not the place that pleases
That is home, if we but knew,
Though 'tis swept by happy breezes,
And the scene is fair to view;
We may meet with passing gladness,
As across the world we roam,
Still, come sorrow, toil, or sadness,
Where the heart is—that is home!

Though our feet find dwelling places
To delight us, bright and fair,
Though they're lit by loving faces,
Brighter, fairer than the rest,
We may meet with passing gladness,
As across the world we roam,
Still, come sorrow, toil, or sadness,
Where the heart is—that is home!

It may be some spot beside us,
Or far off, across the foam,
Though the weary leagues divide us,
Where the heart is—that is home!

'Tis the place forgotten never,
To fond memory ever blest,
'Tis the one spot that is ever
Brighter, fairer than the rest,
'Tis the source of all thoughts holy
And divine, 'neath Heaven's dome,
Be it humble, be it lowly,
Where the heart is—that is home!

SOUP MAKING.

Lean, juicy, fresh-killed meat is best for soup; stale meat will make it ill-flavored, and fat meat is very wasteful. An economical cook will save, as ingredients for soup, the liquor in which meat has been boiled; for example, leg of pork liquor may be easily made into pea soup; and calf's head liquor and knuckle, the made the base or stock of white soup. The trimmings of undressed meat and game will be useful to enrich soups, and the bones of dressed or undressed meat assist to make a good stock. Ham gives fine flavor, as well as the bone of a dressed ham, taking care to allow for its saltiness. Soft water should always be used for making soup, unless it be of green peas, in which case hard water better preserves its color; and it is a good general rule to appertain a quart of water to a pound of meat, that is to say, flesh without bone; but rich soups may have a smaller quantity of water.

Meat for soup should never be drowned at first in water, but put into the kettle with a very small quantity and a piece of butter, merely to keep the meat from burning until the juices are extracted; by which means of stewing the gravy will be drawn from it before the remainder of the water is added. A single pound will thus afford better and richer soup than treble the quantity saturated with cold water. The water in the soup kettle, when first put on, should be allowed to boil for at least half an hour, else the water will not penetrate, but harden the meat and keep the impurities which, in slow heating, will rise to a scum. Long and slow boiling, for at least four or six hours, is necessary to extract the strength from meat, but the pot should never be off the boil from the time it commenced. The fat should be taken off as it rises. If, however, as is generally thought desirable, the soup should be prepared the day before, the fat should be removed when cool in a cake, and the soup attains more consistency without losing the flavor; but it need not be seasoned till wanted, then slowly heated till boiling.

When put away to cool, the soup should be poured into a freshly scalded and thoroughly dried earthen pan; and, when to be kept for some days, occasionally simmer for a few minutes over fire, to prevent its becoming rancid; in returning soup be careful not to pour in the sediment.

All vegetables, bread raspings, or barley, for plain, common soups, when merely intended to thicken and flavor the soup, should be put in as soon as the pot is skimmed, but if the vegetables are to be served in the soup, none with the exception of onions, should be put down to stew at the same time as the meat, and the different sorts should be put down at different times. Onions, whether whole, or sliced and fried at once; pot herbs, carrots and turnips and others of a delicate kind, only about an hour before the soup is ready.

Spices should be put whole into soups; allspice is one of the best, though it is not so highly esteemed as it deserves.

APPETIZING TOASTS.

Bread is toasted to take out the moisture as well as to give it a better flavor. Toasting converts the insoluble starch in bread to a substance called dextrine, which can be perfectly moistened with the saliva and easily digested. Bread toasted undry and brown agrees better with weak stomachs than any other kind of bread, and a sensitive stomach will frequently digest good toast when it will digest no other article of food. Hence, toast properly made can be judiciously and safely used as an article of diet for invalids at all times, without the least fear of its proving injurious, or producing discomfort. But if the slices of bread to be toasted are thick and are carelessly held before a blazing fire, the outside becomes burned and toughened, the moisture is driven in, instead of being evaporated, and the toast is rendered clammy and indigestible. Toast of the best quality can be made only from sweet, light, well-baked bread and no amount of toasting will turn inferior bread, or bread that is heavy and half baked, into toast that is digestible or fit to be eaten. Toast of an excellent quality can always be made by following these directions:

Cut the bread in even slices, about half an inch in thickness. Slightly dry them in an oven or before the fire. Put each slice on a toasting fork, or in a wire boiler and hold it before or over a clear, bright fire of coal or charcoal, but at a sufficient distance from them to allow it to brown evenly, without burning. When the surface of one

side becomes a rich, golden color, turn it and toast the other side in a similar manner. Serve covered with a napkin on a warm plate.

To make dip toast, dip slices of dry toast in well salted boiling water to which a sufficient quantity of melted butter has been added.

To make milk or cream toast, dip slices of dry toast into boiling milk or cream, well salted and enriched with butter.

To toast on a blue flame oil or gas stove of any kind put the slices of bread in a wire broiler, lay the broiler on a griddle over the flame, and turn frequently until the slices are nicely browned on both sides on each other. If so piled they will become moist and lose their crispness and flavor.

TESTED RECIPES.

Cream of Scallop Soup—Wash one quart scallops, reserve one-half cup, and finely chop remainder. Add chopped scallops to one quart milk, and cook slowly 20 minutes with two cloves, a bit of bay-leaf, one-fourth teaspoon peppercorns, one tablespoon chopped onion and two tablespoons butter. Strain and thicken with three tablespoons butter and one-fourth cup flour cooked together. Parboil one-half cup scallops, add to soup and serve with small biscuits or oysterettes.

Fried Fish—Separate cold boiled halibut in flakes, moisten with one cup white sauce, one-third cup flour and one cup scalded milk, season highly with salt, cayenne and lemon juice. Cool, shape in form of fish, dip in crumbs, egg, and again in crumbs, and fry in deep fat. Drain on brown paper and serve with Hollandaise Sauce.

Hollandaise Sauce—Wash one-third cup butter and divide into three parts. Put one piece in a sauce-pan with one-half teaspoon vinegar and the yolks of two eggs. Cook over hot water until butter begins to melt, then add second piece, and when that is melted, third piece. Remove from range as soon as thickened and season with one-fourth teaspoon salt, a few grains cayenne and tomato catsup. Miss Turner questioned whether the butter really needed washing, but she always followed the custom of making this sauce in the time-honored way.

Sweetbread in Peppers—Parboil one pair sweetbreads, cool and cut into small pieces; these should be one cup. Melt two tablespoons butter, add two tablespoons flour and one-half cup chicken stock. As soon as boiling point is reached add one-fourth cup heavy cream, the sweetbreads and one-fourth cup mushrooms. Season with salt, pepper and Worcestershire sauce. Remove a slice from the stem end of six peppers, remove seeds and parboil peppers 15 minutes. Cool, fill, cover with buttered crumbs and bake in a hot oven until crumbs are brown. Serve with or without a sauce.

Celery Salad—Clean celery and cut in small pieces. Let stand in ice water, allowing one slice of lemon to a bunch of celery. Drain as dry as possible, mix with French dressing and serve with lettuce, cress or chickory.

French Dressing—Mix one-half teaspoonful paprika, two tablespoons vinegar and four tablespoons olive oil.

Concord Cream—Mix one pint cream, one and one-fourth cups fermented grape juice and one-third cup sugar. Add lemon or fresh lime juice to taste. Freeze and serve garnished with whipped cream sprinkled with finely chopped pistachio nuts.

AURORA BOREALIS.

Electrical Experiments of a Frenchman.

A foreign scientist has recently made some wonderful experiments in electricity that will crown his name with honor. By plunging the negative wire of a powerful induction coil in a vessel of water and bringing the positive wire into contact with the surface of the water, or slightly below it, he has succeeded in creating the perfect aurora borealis, or northern lights we have seen in the sky with such wonder and admiration.

The flickering streamers, now faint and now brilliant, the darts and the circles from which they flow—all the varied phenomena that have puzzled the mind of the observer are accurately repeated on a small scale.

M. Planie thinks that the aurora of our northern skies is produced by a flow of positive electricity through the upper regions of the air into planetary space, the fact that lightning and other similar phenomena are not frequent at the polar regions, showing that the discharge is not toward the earth.

He believes that all the planets are charged with positive electricity, and that this flows out from the neighborhood of their magnetic poles. When it meets no other article it goes off in obscure rays, but when it encounters masses of vapor then it becomes the glorious aurora.

These mysterious lights, waving and dancing in the northern sky, have always been a marvel and a puzzle to mankind, and any information as to their coming and going is welcomed by old and young. This beautiful experiment proves that the aurora is but another form of the mysterious force that speaks to us through the telephone and telegraph, that heats our houses, cooks our food, gives us light and darkness and conveys us over land and sea.

In Central Siberia there are 85 horses to every 100 of population. In the United States the proportion is 22 to 100 and in France seven to 100. The Siberian proportion is only exceeded by the Argentine Republic, where the ratio is 112 horses to every 100 inhabitants. The average peasant horse is worth from \$8 to \$8. The horses used for the post, which have enormous powers of speed and endurance, cost from \$13 to \$15. The finest horses are to be got from \$25 to \$35.

CANADA'S STEEL AND COAL

SIR CHRISTOPHER TURNER'S INTERESTING LETTER.

Labor-Saving Machinery and Nearness to Harbors Great Advantages.

The Engineering and Mining Journal has the following:

"A matter of interest to those concerned in Canadian development, we publish the notes of a well known British ironmaster, Sir Christopher Furness, on the Dominion Iron & Steel Company's plant in Cape Breton. We find these in a letter published in The London Colliery Guardian, the substance of which is given below:

"In Cape Breton I have visited the whole of the works and collieries and was struck with the magnitude of the undertaking, also the comprehensive and thorough manner in which everything is being carried on. There are two separate companies, one owning the collieries, about 50 miles of railway, and the port facilities; the other company owning the steel plant and the large number of coke ovens of the Otto-Huffman type, very different from our old-fashioned out-of-date beehives. The site chosen by the company is, in my opinion, unparalleled. They have an extensive frontage to the harbor, and for a considerable distance beyond the site of the steel works is a natural inner harbor. At the pier this harbor built the depth of the water is 35 to 40 feet, and on these piers have been erected most up-to-date steam and electrically driven machinery and contrivances for rapid loading and discharging. The ore is brought from Wabana, where it exists in enormous quantities, and where vessels of 6,000 tons are loaded in seven to eight hours, making the return voyage in thirty hours, and the discharge is then effected in seven or eight hours, all of which figures I have verified by the logs of a captain of a great steamer discharging here. After discharge the ore is carried from the discharging wharf to a heap and pockets about a quarter of a mile distant, opposite the blast furnaces, from which it is run on a belt and carried up. The steel works are not yet complete, but they already employ in the present condition of affairs 3,500 men, and cover about 250 acres. The coke ovens (of which there are 400) and blast furnaces are working at full capacity, and the by-products, such as tar and sulphate of ammonia, they have yet to find a satisfactory market, for the whole of these. The rolling, rail and plate mills are still in course of construction, and some little time will elapse before they are able to make a full quantity of steel plates and rails. Pig iron they are shipping in steamers carrying about 4,500 tons to Glasgow at a freight of about \$2 per ton, and at a lower price than Cleveland is shipping to that market.

COAL-PRODUCING LAND.

"The details of the coal production will undoubtedly prove more interesting than those of the 169 square miles of coal-producing land, and computed roughly to contain 5,500,000,000 tons of coal. At present five pits are being worked, in addition to which they have nearly completed two more shafts, one of 660 feet and the other 840 feet, which will produce over 6,000 tons per day, one 3,500 tons per day, the other about 3,000, making a grand total when all the pits are working of 16,000 tons per day. The main shaft every day except Sunday. The supply appears to be without limit, and the difficulty I foresee for them is to find an outlet for the pits fully running. Up to the present practically no entire product has been sent to Canada and the United States, but they must now find other outlets and will be bound to enter into competition with the north and south country coal in the Mediterranean markets, and in this way are being assisted by the policy of the present government at home in taxing our exports.

LABOR-SAVING MACHINERY.

"They employ about 5,500 men and boys, using machinery which does not see they could improve, so that what many miners in Durham and Northumberland do on their backs they do by machinery. In the first pit we visited they employ 850 men and boys underground, who raise 3,000 tons per day. The shaft is sunk to a depth of about 200 feet. The coal is loaded below into trucks of two tons, which are hoisted to the surface, where, on arrival, they automatically tip on to a broad moving belt, on either side of which are two coal slides on the screen, then on to what is termed the 'pickers' plate, and from that down to the railway trucks. These trucks carry from 30 to 50 tons, and are taken along to the harbor, where they are shipped to the ports of Sydney and Louisburg on their own railway. The average distance from either harbor to the pits is about 15 to 20 miles. In the second pit the working is somewhat different, as the seam comes up very close to the surface. The coal is loaded on to trucks carrying about 24 to 25 tons, which are drawn up by an endless wire rope, and again tip automatically as described above on to a belt below the truck, when empty, passing over the opening down a incline on to a siding, where it starts on the return journey. The other pits are worked in one of these two ways, a difference being, however, projected at the new shafts, where the coal will be brought to the surface in trucks of 6 tons, the shafts being unusually wide.

EQUAL TO AMERICAN COAL.

"About ten per cent. of the coal raised in Canada, and the quality of their production is, they maintain, equal to any American coal except 'Pocahontas.' In conclusion I may mention that the workmen, while they earn good wages, are able to turn out at the pits much more coal per man than we are able to do from any pit either in Durham or Northumberland. You will therefore see, that with the advantages they possess of having acquired the land so cheaply (a large part costing nothing), with two splendid harbors; and no high railway rates for carriage to the water, also with an unlimited supply of coal they are in a position to produce and deliver it f.o.b. at a figure quite out of the question for any of our collieries to compete with.

"Our railway companies in England will have to alter their methods if England is to hold her own in the industrial world. When I consider what the Northeastern Railway Company do, and compare their methods with those I see here, I realize our difficulties and deficiencies. Since I saw the 30 wagons carrying 50 tons each drawn by one engine, and then compare that with what is done on any of our Durham or Northumberland lines.

"I omitted to state that the seams vary from 7 to 10 feet, and the company can deliver the coal f.o.b. at less than \$1 per ton. The steel company will be able to make pigs at less than \$6 per ton, steel blooms at less than \$10 per ton, and steel rails at about \$12 so that you will see what we shall have to contend with. The cost of the steel is about 52 per cent., and can be put into the works at about \$1.16 per ton. Ore is being sent abroad from Bell Island containing the above percentage."

V. C. HEROES AT COLENZO

INCIDENTS OF THE BATTLE TOLD BY AN EX-BURGHER.

Wonderful Resolution of a British Soldier With Both Legs Shot Off.

Mr. Bennett Burleigh, war correspondent, writes from Vryheid: "There is still dispute as to how close the Boers actually were to Colenso to Col. Long's post guns. Here is an account I have obtained from the Boer side. The account is furnished by one of the ex-burgers now with us. I give it as narrated. The information is supplied by Piet Nel, who was a corporal in the Boer army, a position high equal to that of lieutenant in our force.

"At the battle (Colenso) some of us were hid under the river banks, and others towards Hlangwani. When, with murderous Mauser fire used at close range, not more than 800 yards, we had shot down the gunners' horses and most of the men, as well as the infantry escort to Col. Long's batteries, none but dead and wounded remaining upon the field, I went out with eight men, several machine teams, accompanied by natives, to try and haul the guns away. Whilst approaching the batteries a Boer fell off his horse, and the horses that two others of my comrades were riding were shot under them. Instantly taking cover, we signalled back to the leaders of the machine teams to halt and

LAKE TO BE EXPLORED.

Object to Learn of Plants and Fishes at the Bottom.

The bottom of Lake Ontario is to be explored, so there is every reason to believe that the mysterious depths will be revealed in descriptions and illustrations by scientists, who are to make the explorations. The explorations of the bottom of Lake Ontario are to be made in connection with similar investigations in the waters of the Great Lakes, including Erie, Michigan and Superior.

The investigations will prove of great interest not only to men versed in the sciences, but to others who take no particular interest in these studies, except matters of this kind are made plain to them. To learn the character of the fishes and vegetation at the bottom of Lake Ontario at the different depths of that great inland body of water will certainly be of great interest to the people of the United States, and it is expected the U. S. Government will give its aid. Some of the explorers are to be American scientists. Since Dr. Evermann published his recent work on the fishes and fisheries of Puerto Rico, the occupation of an oceanographer has taken to itself a new fascination.

The bottom of the seas has been explored until it is no longer unknown territory. Prof. Charles Dreyer, who occupies the chair of zoology in the University of Iowa, and is a noted authority on that matter, now asserts that in the greatest depths of the sea.

5,000 FATHOMS OR MORE.

There is light of some sort. Also the presence in these great depths is not such as to make it impossible for objects that sink beneath the surface to float midway between the top and bottom of the sea. If they will sink on the surface they will sink to the bottom. One of the deepest of the newly found holes in the ocean is off the Philippines, where Mount Marcy, the giant of the peaks of the Adirondacks, the old Whiteface Mountain, next in height, could be buried one on top of the other with no tip to protrude above the surface.

The actual discoveries of flora and fishes in the depths of the sea make stories stranger even than the fiction of Verne in the voyage of the Nautilus. The jelly fish, the coral, the zoophytes, anemones and other beautiful and weird things of the deep seem to belong to another world, as indeed they do. They are of the world beneath the waves, and man is the world above the water.

The waters of the Great Lakes, of course, do not hide so many weird and unique things as do the waters of the seven seas, but they screen enough to make exceedingly interesting and thorough exploration that has been reported pertaining to the under life. From time to time there have been reports pertaining to the under water portions of the Great Lakes, but few explorations have been made. Prof. Nutting has gone into the work in a detailed and exhaustive manner.

It is proposed now that in the summer of 1903 explorations or investigations should be made by the U. S. Government, it is said, will favor and support such a work, and it is hoped that Prof. Nutting and fellow-experts may be persuaded to participate in it. In oceanography a water glass, which is a bucket-box with a glass bottom, to counteract the ripples, is a valuable adjunct to the work.

None of the features belonging solely to salt water will be found in the Great Lakes. The explorers will find only a fresh-water show beneath the surface.

BEAR DEVOURS A HYENA.

The audience at a Bordeaux menagerie were recently witnesses of a sensational and unexpected combat. The keeper who was transferring some of the animals from the cage to another, inadvertently allowed a female hyena and an enormous Polar bear to come together. As soon as the latter noted the hyena he jumped upon her, and holding her in a vice between his powerful claws began to devour his prey. Tamers and keepers ran to the rescue, and tried to separate the animals, but all their efforts were fruitless, and the bear only stopped when he had almost entirely consumed his victim.

A FORTUNE IN TIPS.

An objector to the tipping system in hotels states that there is a certain hotel in Manchester, England, where the head boots pays the managers \$1,000 per annum for his job, and that he is able to clear between \$5,500 and \$5,000 each year.

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be eaten. In a day may vary from two to six.

A healthy condition of the body depends upon a perfect balance of foods taken. There are many other factors entering into the question, but this feature must not be forgotten. Few people there are who can keep healthy without fruit.

How absurd, some one says, to be told to eat fruit when everybody eats it. Yes, but how do you eat it? Do you take a definite amount of it, the same as you do of meat and potatoes, or do you eat it, as you do candy?

If you suffer from an acute attack of indigestion after a dinner of soups, meats, pickles, salads, cakes, pastries, with spices and condiments enough to blister the skin, to say nothing of the delicate lining of the stomach, pray do not aver that indigestion arises from the moral of fruit taken at the end.

Be honest with your stomach. Do not eat more than you can eat of simple food, into which the true luxuries of nature, such as apples, oranges, pears or other fruit shall enter. Try, if only as an interesting experiment, to eat sparingly of the cruder articles of diet, and more of those suited to a normal stomach, and see to it that fruit form a part of each meal.

"But there are so many kinds of fruit that I cannot eat."

"There it is again. Because you cannot eat seventeen kinds of food, one meal ending with fruit, it, of course, war the apple, or the straw berries that did the harm."

"But doesn't fruit make the blood thin?"

"It certainly does, and we are mighty glad of it. Ask any doctor who has practiced medicine for ten years with his eyes open, and he will tell you that the great majority of grown-up folks have blood too thick."

"The minerals and natural acids of the fruit are the very best conceivable remedies for this thickened condition of the cruder articles of diet, and come both a food and a medicine—necessity and a most delightful luxury."

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best unless the
vigorous, with
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