

HEALTH AND HOME HINTS.

Tansy leaves were old before moth balls were heard of, still there is nothing better today for keeping moths out of woolen goods.

One of the best and handiest things to clean bone, ivory, or pearl knife handles is moist fine salt. Polish afterwards with a dry, soft cloth.

Macaroni or spaghetti will be much tenderer if put in cold water and slowly brought to a boil than if dropped raw into boiling water.

In baking puff paste have a very hot oven, and have the heat come from below until the paste is risen as high as it will go. Then allow it to brown, setting it on a higher grate if necessary.

Raisins ought never to be washed for a pudding, or it will be heavy. Rub them clean between dry towels.

A Cherry Roly-Poly—Make a light paste, roll in a long sheet, cover thickly with stewed cherries, sprinkled liberally with sugar. Roll closely, and fold over at each end. Boil or steam, and eat with cherry sauce made as follows: Stir to a cream a cupful of butter and three of sugar, flavor as you like, divide the quantity and add to one-half enough cherry juice to make a bright red. Shape into a cone. Take a half sheet of paper and make a funnel, fill with the white sauce and begin at the base of the red cone, squeezing the sauce out in white spiral lines, around and around, until you reach the top.—Table Talk.

Rhubarb Jelly—Take some fresh red rhubarb, wash, and wipe dry, but don't peel. Then cut it up and put it into a preserving-pan, with one large cupful of water. Allow it to simmer gently until all the juice is extracted, then strain through a jelly-bag. Measure the juice, and to each large cupful add one pound of loaf sugar. Stir until it boils. Boil for ten minutes, or longer, if it does not appear firm enough. Pour into small pots and store in a dry, cool place.

Biscuit Tortoni—Make a syrup of one cupful of sugar and a quarter cupful of water. Beat the yolk of four eggs. Add to them three quarters of a cupful of syrup and a half cupful of cream and a half cupful of cream. Place the mixture on the fire and cook, stirring constantly until it makes a thick coating on the spoon. Turn it into a bowl, place it on ice and beat until it is cold and quite stiff and light. Then fold in lightly a pint of whipped cream in the condition of a stiff froth. If any liquid has drained from the cream, do not let it go in. For flavoring, add a teaspoonful of maraschino, or any flavoring desired, to the custard when taken from the fire. Put the mixture into paper cases, sprinkle over the top some chopped, brown almonds or some macaroons rolled to crumbs and tack. Tin boxes containing framework of shelves, are made for holding individual ice while freezing, but a tin bucket with a light lid may be used. In this case place a sheet of paper between each layer of cases. Seal the lid of the bucket with butter, pack in ice and salt for nearly five hours.

THE NEW MOWN HAY.

Along the shaded lone concession way
At sundown when the sky turns grey,
The dew dips down and sucks aloft
The small elusive, subtle, soft,
Of new-mown hay

The farmer boy—his feet may far off stray
Down many a weary, strange and heated way—

It helps a headache if he smells
Even in a dream the breath that swells
From new-mown hay.

How many perfumes come and go, but
they

Are half forgotten in the freshening day—
On mountain, mere, on sand or sad
There is no smell this side of God
Like new-mown hay.

—The Khan.

SPARKLES.

Bishop Potter tells this story of a civil war veteran who was arrested on Memorial Day on a charge of drunkenness:

On being brought before the Magistrate, he was asked whether he had anything to say in his defense.

"Why, your Honor," was the reply, "I wasn't drunk; I've never touched a drop in my life. You see, I was marching in the parade, and there was a band in front and a band behind, and I was trying to keep step with both."

He was discharged.

The wife: "What luck?"

The husband (wearily): "None whatever."

The wife: "Were there no servants in the intelligence office?"

The husband (sadly): "Lots of 'em; but they had all worked for us before."

A friend in need is a friend to steer shy of.

An honest man's word is as good as his bond when you've nothing to lose.

"Your fiancé, the doctor, seems to be very absent minded."

"He is. Whenever he takes my hand, instead of squeezing it, he feels my pulse."

"Who was it who first said 'all men are born equal'?"

"Oh, the doctors started that."

"The doctors? How do you mean?"

"They always insist that the baby tips the scales at not less than ten pounds."

LADDIE.

A correspondent of the Scientific American writes as follows:

"I was the possessor of a bright, active Irish setter dog, Laddie, who accompanied me on my many drives through the country. My dog and horse were inseparable friends, and when we went out driving Laddie assumed to take charge of both the horse and myself; several times helping us out of what might have resulted in serious difficulties, at one time catching and holding the horse when frightened and running away, until I could reach her. But the instance I desire to relate occurred two years ago last spring. I was driving through a rough and hilly section of the country, where the road was frequently crossed by brooks, which at that season of the year at times, assumed large proportions, flooding both roads and bridges. I approached one of these streams over which was a bridge about 12 feet long and somewhat raised above the road on the farther side from me. The water was up to the bridge, and beyond the bridge was a pond of water some five or six rods in width, dark and muddy and several feet deep in places. A little way from the point of crossing were some large rocks standing close together, over which the dog could cross without taking to the water, and he started to cross in that manner. When I drove on to the bridge my horse stopped and refused to take to the water, which stood level with the bridge; my dog stood on one of the large rocks watching my progress, and when the horse stamped and refused to go on, the dog, with human intelligence and reasoning, instantly leaped from the rock on to the bridge, ran up in front of the horse, looked into her face, gave a sharp bark of encouragement, and then turned and deliberately walked off the bridge into the water, all the time looking over his shoulder at the horse, saying, 'Come on,' as plainly as his intelligent face could express those words. Then without any urging on my part the horse at once followed the dog into the water and across the flooded strip of road to the dry land, at times up to her belly in the flood, the dog swimming over the center of the road just in front of her."

WEAK KIDNEYS.

Restored to Health by Dr. Williams' Pink Pills.

Bad blood is the cause of weak kidneys. The impurities of the blood clog the kidneys so that they are unable to perform their work of separating the waste matter from the blood—the bad from good. The symptoms of diseased kidneys are numerous. The dull, sunken eye, the coated tongue, the backache, weak, shaky knees, sallow, swollen face all show what is wrong. This disease must not be neglected. Every day delayed in finding a cure is a day nearer "Bright's disease"—that trouble is incurable. Do not waste time and money on a medicine which acts only on the kidneys. It may relieve, but it cannot cure you. The trouble, to be permanently cured must be treated through the blood. Good blood makes healthy kidneys. Dr. Williams' Pink Pills actually make new, rich, red blood—that's why they cure when other medicines fail. Thousands owe good health—some life itself—to this medicine. Among them is Roy Davidson, who resides with his uncle, Mr. C. B. Maclean, near Brockville, Ont. Mr. Maclean says: "My nephew, Roy, had weak kidneys. About a year ago he took the measles and this left him in a bad state. His kidneys were so weak that they were incapable of performing their functions. He suffered from backache, weakness and restlessness. For a time he had to leave school. Our family doctor was unable to help him. In fact, he told me that Roy might never get better; that the disease would probably grow worse. I then secured a supply of Dr. Williams' Pink Pills. I had already used the pills myself with great benefit and felt confident they would cure Roy. He began taking them and continued their use until he had taken a half-dozen boxes, which fully cured him. He is now stronger and better than he ever was and neither study nor work about the farm seem to fatigue him. I believe Dr. Williams' Pink Pills saved him from a life of misery."

Dr. Williams' Pink Pills do just one thing—but they do that thoroughly. They actually make new, rich, red blood, which feeds and strengthens every nerve and organ in the body. That is why this medicine cures such common ailments as anaemia, general weakness, headaches and backaches, indigestion, palpitation of the heart, rheumatism, neuralgia, and the ailments which make the lives of so many women and young girls miserable. Don't take something else which the dealer may say is "just as good." If you can't get the genuine pills from your dealer send to The Dr. Williams' Medicine Co., Brockville, Ont., and get them by mail at 50 cents a box or six boxes for \$2.50.

A milliner who works in a large city says that one day a woman came into the store very much excited, and wanted the trimming on her new hat changed. She said that it had been trimmed on the wrong side.

"But," said the saleswoman, "the trimming is on the left side. That is where it ought to be."

"It doesn't make any difference whether it ought to be in front or back, or right or left, it's got to be on the church side."

"Church side!" gasped the astonished girl.

"Yes, church side. I sit right next the wall in church, and I'm not going to have all that trimming next the wall. I want it on the other side, so the whole congregation can see it."

The trimming was promptly placed on the "church side" of the hat.

Every sauce containing butter and flour is made after the same formula. Melt the butter, add the flour, and cook to a paste then add whatever liquid is required—milk, stock, strained tomato, or cream—and cook, heating constantly. The result will be a smooth, creamy sauce.