

HOUSEHOLD HINTS.

Some Interesting Information for Busy Housewives.

RECIPES.

Strawberry Meringue.—Shake about in a large bowl two teaspoonfuls of hulled strawberries with half a teaspoonful of white sugar, spread them over a thin, sweet cake baked in a square jelly tin. Fit a narrow strip of paper around the cake and fasten with a pin. Make a meringue of the whites of three eggs and a teaspoonful of powdered sugar, spread the meringue over the berries and brown quickly.

Candied Cherries.—Two quarts of large, ripe, red cherries stoned carefully; two pounds loaf sugar, one cupful of water. Make a syrup of the sugar and water and boil until it is thick enough "to pull" as for candy. Remove to the side of the stove and stir until it shows signs of granulation. It is well to stir frequently while it is cooking. When there are grains or crystals on the spoon, drop in the cherries a few at a time. Let each supply lie in the boiling syrup two minutes, when remove to a sieve set over a dish. Shake gently but long; then turn the cherries out upon a cool, broad dish and dry in a sunny window. These are very nice to use in making gelatine desserts.

Macaroni Croquettes.—Make a cup of white sauce by cooking together a tablespoonful of butter and one of flour until they bubble, pouring upon these a cup of milk and stirring until thick and smooth. Have ready two cupfuls of spaghetti that has been broken into inch lengths, cooked in boiling salted water until tender, blanched by having cold water poured over it and drained. Stir this into the white sauce and add two tablespoonfuls of grated cheese. Let the mixture become stone cold, form with the hand on croquettes and fry in deep fat. Serve with tomato sauce.

SNOW CUSTARD.

Use one pint of milk, one pint of cream, one quarter pound of white sugar, two eggs, one stick of cinnamon. Put the milk, cream, sugar and cinnamon in a farina kettle and set on the fire; when the mixture begins to boil, pour in the yolks of the eggs having previously beaten them up in a few spoonfuls of milk; keep stirring the mixture till it begins to boil again; then take out the cinnamon and stir in the whites, previously well beaten, stirring quickly all the time to prevent running over; when done put it into a dish garnished with small cakes.

RICH FRUIT CAKE.

One pound of butter, 1 pound of sugar, 1 ounce of flour, 1 pound of raisins, 1 pound of currants, 1 pound of citron (shaved finely), 1 cup sour cream, 1 teaspoonful cinnamon, 1 teaspoonful soda in the cream, 2 teaspoonfuls almond extract, 5 eggs. Beat sugar, butter and spices to a cream, add eggs well beaten, then add cream and flour a little at a time and beat well.

CREAMED KIDNEYS.

Six veal kidneys, half a pint of milk, 1 cup of cream, 1 tablespoonful of flour, 1 teaspoonful of finely chopped parsley, a little paprika, a dash of red pepper, and salt to taste. Soak the kidneys in salt and water for 2 hours, then rinse them off and parboil for 20 minutes. Chop them reasonably fine and add milk. Let it come to a boil. Cream a tablespoonful of butter with the flour and add to the kidneys. Then put in seasoning, and last of all cream, which should not be put in until ready to serve.

FRUIT FROSTING.

One-half cup of raisins, 1 cup of citron, 1 cup English walnuts, all put through the food chopper. White 1 egg, 1 teaspoonful lemon juice, a little grated orange peel, 1 teaspoonful melted butter. Mix all together and add confectioner's sugar till thick enough to spread while the cake is warm.

Buttered Parsnips.—Wash and boil in cold salted water from three-quarters to an hour. Skin and cut into round, thick slices. Have ready in a saucepan a tablespoonful of butter and one teaspoonful of flour, previously rubbed together, and two tablespoonfuls of milk. When it boils up, put in the parsnips and shake over the fire until smoking hot. Serve hot in a covered dish.

Orange Water Ice.—Add a tablespoonful of gelatine to one quart of water; let it stand twenty minutes and add half a pint of boiling water, stir until dissolved, and add four ounces of powdered sugar, the strained juice of six oranges, and cold water enough to make a full quart in all. Stir until the sugar is dissolved; pour into the freezing can and freeze.

Apple Fritters.—Make a smooth batter of one-half pound of flour, three eggs and a half pint of sweet milk; salt to taste. Cut one dozen large, juicy apples into slices, after peeling and coring them. Put the slices into the batter. Have ready a pan of equal parts of lard and butter boiling hot. Take the batter up in a ladle, allowing a slice of apple to each fritter, and drop into the hot lard. Fry brown, drain a moment, and serve with powdered sugar and nutmeg.

Chocolate Frosting.—One cup of light brown sugar, one half cup of cold water, whites of two eggs and one quart of a cake of grated chocolate. Boil the water and sugar till it forms a brittle thread as it drops from the spoon. Have the egg beaten very stiff, and as you pour the

syrup on stir them briskly. Pour it very slowly at first till the eggs are warm. Flavor with vanilla and add the chocolate, then beat till nearly cold and spread between three layers of cake and on the top.

To Make Chocolate.—A dainty way to make chocolate is to set an earthen pot in a kettle of boiling water; in this place a quart of milk and cream mixed. Stir into this when it is hot a paste made by mixing three heaping tablespoonfuls of grated chocolate with a little cold milk. Let this boil for two or three minutes, and serve very hot. If the chocolate is sweetened, it is better not to add sugar, but to let each one add it at the table if it is not sweet enough; but if the unsweetened chocolate is used, two dessertspoonfuls may be put in while it is cooking.

HOT WEATHER DRINKS AND DESSERTS

If the ice-man has not forgotten you why not make a pleasing beverage at home of a hot afternoon or evening? Crush a quart of strawberries, pour over them a quart of water. Two lemons must be squeezed and the juice added. Now let this stand about two hours before straining. Use a pound of sugar for sweetening. Flavor with a little rose or orange flower water if liked. Set on ice.

Drain off the syrup from some of the strawberries you are canning and strain it. Can it for a beverage with ice water or for pudding sauces. The rest of the berries will keep with some sugar as a sort of marmalade until currants are in market. Then add currant juice to it, with an allowance of sugar equal to the fresh fruit.

A RHUBARB DRINK.

To make rhubarb into a pleasant thirst quencher allow eight good stalks of rhubarb, a sliced lemon and a quarter of a pound of raisins. Boil these in two quarts of water, covered, for thirty minutes. Strain and can while hot and use for ice water, sweetening to taste with fine sugar.

THE ORDERLY GIRL.

Ribbons, even black ones, can be washed in ordinary soap and water. Put on a flat surface and scrub with a small nailbrush, so as not to wrinkle. Stretch the ends out and rinse by passing under the cold water faucet. Dry by smoothing lengthwise between folds of a towel until very little dampness remains, then hang smoothly over the back of a chair. Moire beltings can be made like new in the same way. The first bit of soil on skirts or waists should be watched. The easiest treatment is to cover the spot thickly with French chalk and put the garment in a dark place. Brush carefully before wearing.

Then the practical girl will always keep her underclothing in order. The ribbons will be run in as soon as the wash comes up. An easy way to do this is to sew one of the ribbons to a piece of tape just the width of the heading. Run the tape through, pull it, and the ribbon will follow, keeping flat as it comes. When the wash comes up is also the time to mend small tears, and darn the first hole or slipped thread in the stocking. It is well, if possible, to have one special time for this prosaic but necessary repairing which is so essential to being well groomed.

Spots should be carefully washed off. A dark cloth should be kept for this purpose in the bathroom. Soap and water will do for ordinary spots; grease, however, requires gasoline or ether, and should be pressed into brown paper.

THINGS WORTH KNOWING.

Bits of velvet can be freshened and their nap raised by an application of damp sand.

A small pad with a pencil attached will be found most convenient to hang in a kitchen closet. When an article is needed from the store a note should be made on the pad.

Cutflowers will retain their freshness much longer if a little salt and charcoal are added to the water in which they are put. The charcoal should be broken into small lumps.

Rubber and leather castors are now frequently put upon furniture which is to be placed on a hardwood or stained floor. Some housekeepers and decorators, however, recommend instead the castor cups.

HOUSEHOLD HELPS.

New bread may be cut quite evenly the knife is very slightly heated.

To remove tar marks, rub a little water on the spot, and allow it to stand till the tar is softened, when it may be washed out with warm water and soap.

A good broom holder may be made by putting two large screws—nails will answer—into the walls about six inches apart. Drop the broom between them handle downwards.

Artificial flowers that have lost their first freshness, may be restored by holding them over a pan of boiling water for a minute or two. The steam will be found to refresh them.

To keep stove brushes clean, always use old newspapers first, to take off the grease of the stove and then, and then to polish. A daily polish with old newspapers will keep the stove and steel in good order and with less labor.

Tea leaves are invaluable as a

means of cleaning varnished paint. When sufficient have been laid aside, they should be placed in a tin basin full of water, and soaked for half an hour. The tea, when strained, should be used in a dish of soap and water to clean the varnished surfaces.

Steep a new broom before using it in warm water for a few minutes.

The dry fibres of a broom are brittle and likely to snap. For this reason it is advisable to repeat the process about once a week. Always keep brushes and brooms hanging up; they soon spoil if left standing on the floor.

To clean scratched silver—Buy a small quantity of putty powder at chemist's and put it into a saucer with enough olive oil to make a nice paste. Rub this paste on to the plate with a soft scrap of flannel. Polish with a chamois leather, and the scratches will be no longer visible.

Great improvement will be found in tea and coffee if they are kept in glass jars instead of tin boxes.

Scald the bowl in which butter and sugar are to be creamed for cake. The hot dish will help to blend the butter and the sugar.

Always wrap table or bed linen, or any other article of white goods, for that matter, which is to be stored away, in dark blue paper to keep it from turning yellow.

To clean dainty table covers, or silk, rub magnesia on the soiled spots and put away for a few days. Put plenty on both sides. When wanted for use again brush well and the spots will be gone.

Do not have a home too large for your requirements.

Have your house near enough to your husband's work to enable him to come home at noon and have all meals at home.

Do not eat new bread; it is wasteful and indigestible. Eat one loaf before you cut another.

When making cake beat your eggs thoroughly and mix in the last thing before baking.

The butter with the least amount of water in it is the most economical to buy.

Fat skimmed from the water in which bacon or meat has been boiled should be kept for frying or pastry.

Buy best joints for roasting for boiling and stewing the highest priced joints need not be bought, but each should be suitable for its purposes. Long stewing will make the toughest meat tender.

Continued on Sixth Page.)

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THE LONDON GAZETTE.

It is at Once the Oldest and Youngest Newspaper in London.

The youngest newspaper in London the Great is also the oldest. The London Gazette, after an existence close upon two centuries and a half, has only a short time ago been registered as a newspaper on its 28,185th issue. The Gazette came in with the great plague in 1665, and for that reason was first published in Oxford. The modern newspaper robs it of much of its importance, for the big appointments have all been announced in the press before they make their full dress appearance in its official pages.

Macaulay described the Gazette as containing nothing but that which the Secretary of State wished the nation to know. There has never been a rush on the job of circulation of the only paper of authority printed in England, as Lord Weymouth said of it about a century ago, except, perhaps when there is a change of Government, when the lucky recipients of office set up a brisk demand for copies of the issue containing the notice of their preferment.

To the death of Queen Victoria, an event which profoundly moved the whole world, the paper devoted only thirteen lines. Of the coronation of King Edward it gave no account whatever.

The Gazette's leisurely way of imparting the news was amusingly shown during the South African war, when it went on calmly publishing week after week long accounts of Lord Kitchener's drives, more than a year after they had taken place.

Once The Gazette did have a real beat. That was the time of the Crimean war, when it was the first to publish an important item of war news, the result of the battle of the Alma.

The Gazette is the only news journal to which Cabinet Ministers are frequent contributors, and to which the reigning sovereign now and then sends paragraphs authorized with his own initials. It is probably the only paper which returns the original copy to authors with the proofs. This is done in the case of the sovereign and Cabinet Ministers.

To Remove Carpet Stains.

Stains on carpet can often be removed by making a thick paste of fuller's earth to which a little ammonia has been added. Put on the paste thickly, let it stand twenty-four hours and brush off. Sometimes a second application is necessary.

TURKEY'S NEW WOMAN.

Constantinople May Before Long Hold Woman's Rights Congress.

In the coming of the new era for Turkey the Turkish women have played an important part. They have torn off their veils and marched openly in the streets of Constantinople, shouting the cry of the revolutionists and bearing aloft banners inscribed "Liberty, Equality and Fraternity."

When this sight first presented itself to the public the sensation was tremendous, and it is said that the sultan and his advisers on seeing it understood that the world had moved on for Turkey and that the only act possible was to concede a constitution and get in touch with the new conditions.

Nor did the demonstration started stop at the mere abandoning of veils, the waving of banners and shouting in the streets. The new woman of Turkey has presented to her brother this proposition—that since she has been borne all the perils of assisting in rebellion and would in the event of failure have been the victim of the sultan she has a right to share fully in the fruits of the victory. Therefore she asks that she be elevated to a plane of complete equality and be allowed to take part in politics and have her vote.

The disposition of the Young Turkish party is to grant this request. It understands that the women of the nation are bound to wield a powerful influence in the events of the next few years and that policy no less than justice would dictate giving them a place of fullest partnership in the great movement to bring the country into the fore rank of progress.

In Turkey it has always hitherto been the case that the woman of the harem never sees any man save husband, father and brother. Her liberty was completely restricted, yet, barring this fact, the treatment was not unkindly. The day began with a cigarette and coffee; then followed a period in which the wife waited on her husband, bringing him slippers, pelisse and chibouk. Not by any means was all of the day passed in singing and dancing. Always has a fair portion of the time been devoted to housework and the care of children. The Turkish girl comes into wedlock early, and the youth of the opposite sexes never see each other before wedlock. Photographs are exchanged, and professional matchmakers take care of the negotiations.

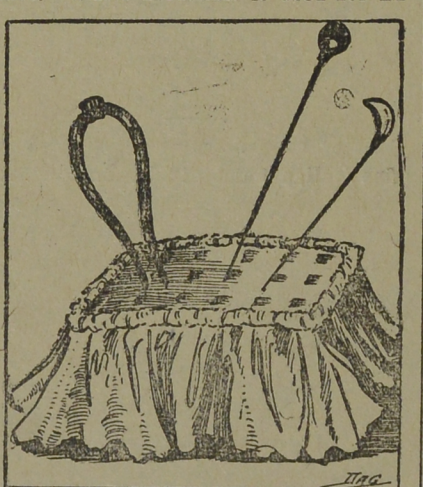
The new women of Turkey object to this programme. They say that the method of the accident is better. In Turkey it has mattered little whether or not the man was satisfied with the helpmeet who came to him in this way. If he did not like her he could speedily forget her by getting another wife. But for the woman the marriage was absolute. Never dared she so much as look at another man; hence the argument of the women of the new ideas that the gentler sex should be permitted some option in the choice of a helpmeet.

With this spirit of reform in the air, with thousands of women united to fight for the cause, aided by their husbands, it is more than a possibility of the next decade that one of the annual sessions of the woman's rights congress will even be held in Constantinople.

A DAINTY PRESENT.

Of French Origin Is This Pretty Hat-pin Cushion.

The hatpin cushion here pictured is of French origin, the foundation being an oblong cardboard box. The cover of the box is silk, neatly fluted on and finished with a frill of silk and lace. White horsehair is used for filling.



HATPIN CUSHION.

ing, and the cover is of white netting, although crocheted white wool is equally serviceable. A ruche of ribbon hides the joining of the top of the box and the frills. Such a cushion makes a dainty gift to a girl who is careful with her hatpins.

To Fatten the Neck.

To make the throat full and round the best exercise is to bend the head slowly forward until the chin touches the neck and then slowly raise the head to its normal position. Repeat these movements until you are tired. Then bend the head as far backward as possible. Sitting erect in a chair, bend the head from one side to the other and then roll the head to the right, left and forward. Another good position is to let the arms hang loosely at the side. Raise the shoulders as high as possible, then forward, down and backward, until a circle is formed. Continue this for a time and then reverse the motion. Do this every five or ten minutes.

It is also well to massage the neck and shoulders well with cocoa butter.

Fried Peanuts For Luncheon.
Shell the peanuts, brush off the brown skins, then toss in hot butter or olive oil until crisp and smoking hot.



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