Household

Chickens in English Style.

English methods of cooking chicken differ considerably from those in use in this country. The favorite manner in which fowl is served at the home table is boiled with a white sauce. The cold fowl so frequent in chop houses, railway restaurants and tea shops is the boiled fowl rather than the roast.

There is a reason for this, an excellent one in these days of high prices. The boiling of a chicken is probably the least wasteful manner in which it can be prepared. Every drop of fat and gravy goes into the liquor in which the chicken is boiled, forming the basis for a good soup, with the addition of vegetables, barley, rice, etc.

The boiled chicken separates cleanly and easily from the bones, with no waste whatever. For the purposes of salad, for hashing, for croquettes or patties, for boning or sandwiches no better way of cooking can be tried. Yet the average Canadian houskeeper always roasts the chicken. It makes a better appearance, it is true, with its brown, crisp skin, and the flesh may have a more piquant flavor than that of the boiled fowl, but on the other hand a great deal of the juice of the chicken is lost in the roasting process.

For boiling the chicken is cleaned, stuffed and trussed as for roasting. The stuffing may be any of the many kinds that make a good combination with chicken or turkey, oysters and chestnuts being among the popular dressings. Small young chickens may be used if a very delicate dish is preferred, but the larger birds and the capons are more desirable and substantial.

The chicken should be firmly wrapped in a floured linen cloth, and the water should be well boiling before it is put in the saucepan. This cooks the skin immediately, which conserves and holds the juices. The broth will of course be less rich than when the chicken is put into cold water, but the flesh of the fowl will be far richer in taste. The broth will always serve, however, with the addition of vegetables, rice or any of the various pastes, nudels, etc. French housekeepers always cook the feet of the fowl, as they contain valuable gelatinous matter.

For the first half hour of boiling the chicken it must cook slowly. Small chickens will cook through in an hour.

A fine sauce for boiled fowl is made from oysters, one pint with half a lemon, two tablespoonfuls of butter, a tablespoonful of flour, a teacupful of cream and some cayenne pepper and nutmeg.

Cook the oysters in their own juice for a few minutes and add the milk. Strain when it boils and put the liquor back in the pan. Thicken it with smoothly blended flour or cornstarch, stirring in carefully to avoid lumping. Then add the butter, the pepper, the lemon juice. Cook up for a minute or two, stirring it well, and pour over the chicken.

Some cooks chop the oysters, but this does not make as inviting a sauce so far as appearance is concerned. Fresh parsley sprigs may be used as a decoration for the dish. An egg sauce is made by chopping up three hard boiled eggs and adding to a rich drawn butter sauce.

Mushrooms and chestnuts also make good sauce to serve with boiled fowl. Large perfectly shaped brussels sprouts placed about the fowl in a large dish, their fresh color preserved by a pinch of soda in the water in which they are boiled, are decorative, and when cold the combination is an excellent supper. French dressing may be passed separately for the brussels sprouts.

When cold ham and fowl are served both may be sliced and passed, with lettuce leaves as a garnish. Pickles, red or green peppers, cold asparagus, and all the various green salads are good with this dish. Brown bread and butter and cheese go well with it; also celery and olives.

A familiar and excellent way in which to serve chicken is the fricasee, which in most households has Americanized itself into a sort of glorified chicken stew, sometimes with dumplings added. There are some clever cooks who can take a fowl long past its prime, unfit for roasting, and by careful, slow cooking, with salt pork, turn it out delightfully tender.

For fricasseeing the chicken is cut up preferably in sixths, covered with cold water and put on a very slow fire to simmer. Half a pound of salt pork in strips is added, and the chicken is simmered closely covered. The liquor is skimmed and salted and an onion and chopped parsley added. Some thicken the gravy of the chicken when it cooks so that the flesh softens on the bones. A great deal of butter can be added to advantage. Then the pieces of chicken are arranged on a platter and the gravy is poured over.

Dumplings may be made of self-raising flour and butter rubbed well together, moistened with milk and beaten egg, spooned from the bowl, rolled in flour and dropped into the chicken pot. Then the cover is closely adjusted and in ten to twenty minutes the dumplings, according to their size, will be found, delightfully light and feathery, done through, to be served on the dish with the chicken. This makes an economical and appetizing dish.

Chicken pie is another English dish, the fowl being cooked in a deep dish lined with pie crust. The chicken is cut up free from bones and placed in the pie with plenty of gravy to moisten, and sliced ham or kidneys are frequently added. But there is hardly anything the real English cook will not put in a pie. More conservative taste would call for the chicken alone. Chicken livers make a good admixture. The top crust should be raised by means of an inverted cup placed in the pie, which prevents it from falling and becoming soggy.

These pies, often made in individual sizes, practically unknown in this country a few years ago, are now a staple order with caterers for the lunches which are taken in motor cars on country jaunts.

Hints to Housewives.

To remove the smell of paint place a few slices of onion in a pail of water and leave it in the room for a few hours.

When crocheting wear a piece of court plaster on the fingers as a protection for keeping the needle from pricking them.

Cayenne pepper is excellent to rid cupboards of mice. The floor should be gone over carefully, and each hole stopped up with a piece of rag dipped in water and then in cayenne pepper.

Always boil a new clothes line before using it, as it prevents the line from stretching and makes it last longer. New props should be soaked in cold water for a few hours, as this prevents them from splitting.

Every woman who cuts out from a paper pattern knows of the bother of pinning it flat to the cloth. Take a hot iron and smooth the tissue paper pattern over the cloth, and it will remain flat without pins.

To clean a mackintosh or dark clothes from mud stains, brush off all the mud and rub all stains with the cut surface of a raw potato, then sponge with clear water, using a piece of dark material for sponging.

Before blacking the stove, rub soapsuds on the hands, allowing the soap to dry in. When washing the hands after the work is done the blacking and soap come off easily together, leaving no stain on the hands.

In sweeping the carpets, take an old round tin, pierce holes in the bottom, and fill with common salt. Sprinkle this over the carpet. It prevents the dust from rising, brightens the colors, and prevents moths.

If your furniture has grown streaked and dull, try rubbing it with flannel dipped in equal parts of turpentine and coal oil. It polishes quickly and much more cheaply than expensive polishes.

When paring any kind of fresh fruit, if the hands are washed off immediately with cold water instead of being washed in warm water and soap, there will be very little danger of unsightly stains.

When cooking cabbage, or any other similar vegetable, put a piece of dry bread—crust will do—in the pan with boiling water. The bread kills the disagreeable odor which rises from the cabbage, and it will entirely prevent the smell from going through the house.

This is a suggestion for trousers in regular wear. The bottom part of men's trousers, just where they rub against the boots, gets shabby very quickly, but if you line this part with leather cut from the wrists of old kid gloves you will find it saves the trousers a great deal of hard wear.

For tapioca pudding soak four ounces of tapioca in a pint of cold water, flavored to taste with strained lemon juice. Simmer the tapioca until it is quite clear, mix it with three or four tablespoonfuls of red current jelly, pour into a glass dish, and leave it to become cold. Just before serving cover with the beaten white of egg, sweetened and flavored to taste with lemon juice.

Mothers take note.—Don't feed the baby at irregular intervals. Don't jolt baby after feeding. Don't bathe baby immediately before or after feeding. If baby cries don't bribe it to silence with the breast or bottle; find out what is the matter. If baby insists on being fed don't let baby suffer for the sake of rule; after all a naturally-brought up baby is the best judge of its own needs. Don't forget that nothing will so surely make a breast-fed baby ill as its mother's neglect to breathe pure air night and day. Don't forget that too little fresh air and too much food will soon kill the most robust of babies.

ALFRED NOYES.

"Most Considerable" English Poet Since Tennyson.

Canada this year is being intellectually enriched by the visits, not only of British actors, but also of British poets of the first rank. A few weeks ago we had Yeates, one of the chief representatives of the Irish school; now comes Alfred Noyes, who has been called the "most considerable" English poet since Tennyson.

It is not incongruous to discuss barber shops while talking of poets. The point about Noyes is that he patronizes the barbers as often as a business or professional man. He does not belong to the lengthy hair variety. On the contrary, he is averse to "poetic" eccentricities of dress and manner. He looks with disfavor on the insincerity and sham that mark some would-be poets. He regrets that so many "men on the street" consider poetry as a vain impracticable thing. For this he blames the "wretched aesthetic movement." "The protagonists of that movement," he says, "made a cult of insincerity and naturally they alienated sensible people."

Noyes is by no means a pessimist, however, and he declares that this cloud is rapidly passing away, and that people are beginning to see that there is a fundamentally democratic reason for approaching poetry. "The basis of poetry," he declares, "is the sense of rhythm, and this sense is universal. Indeed, you may say that rhythm is the basis of life."

Poetry Is Religion.

The man who thus takes his art so seriously, and who also affirms that poetry is the strongest part of what is called religion, because in the very broadest and grandest sense that can be given to the words, "Poetry is Religion," is a young man, thirty-two years of age. For ten years, however, he has been famous. His books are sold all over the world, and he lives entirely on the proceeds of his poetry, and the lectures on his poetry. He is amazingly popular in the United States, which he visited for the first time last year. So enthusiastically was he welcomed that he returned again

Mr. Alfred Noyes.

this winter. He has just received the high honor of being appointed "visiting lecturer" of English literature at Princeton.

The best known poems of Noyes are "Drake," "The Flower of Old Japan," "The Forest of Wild Thyme," "Tales of the Mermaid Tavern," "Rada," and "The Winepress." The last two represent him in one of his leading characteristics, an advocate of peace.

His latest poem, "The Winepress," will be read by Noyes himself at his evening meeting in Toronto.

His place in the peace movement, he describes himself. "A vast agency," he says, "is at work weaving meshes of a net around the continents, consolidating them in spirit, a more potent chain than that of new boundaries. In this agency a host of influences are at work. I have tried to invoke the imagination, an element resistless as fire, but constructive. This desire has been the inspiration of my verse."

The Militarist Argument.

In the following lines, Noyes sums up what he believes to be the argument of out-and-out militarists:—

"Their deps are always ankle deep,
with twisted knives, and in their sleep
They often cut themselves; they say,
That if you want to live in peace
The surest way is not to cease
Collecting knives, and never a day
Can pass unless they buy a few.
And as their enemies buy them, too,
They all avert the impending fray
And starve their children and their wives
To buy the necessary knives."

—Jack South, in Toronto Star Weekly

Our London Letter

Rulers Visit London Poor.

The king and queen once more showed their deep interest in the people by a surprise trip to the cottages and flats at Kensington, where the Prince of Wales recently became a landlord of model dwellings housing sixty families. No hint of the journey was given. The royal couple first observed an aged charwoman polishing the brass knobs of a door.

"Couldn't have believed my eyes," the woman said, "that they even were coming near us. A fine lady is Queen Mary."

The trip was productive of many amusing incidents, all enjoyed by the king and queen.

Ascending to the first floor of one of the flats, the king tapped on a door in a simple, unaffected way and said to the housewife, "I've come to inspect the cottages and flats I've built for my son; may I come in?"

"Although I recognized the king and queen at once," said Mrs. Charlton, who occupies the flat, "I remained glued to the spot for several moments while they passed through all the rooms inspecting everything."

At another flat Mrs. Marshall was clearing the table after her husband's luncheon. On table was a glass and empty stout bottle, which Mrs. Marshall endeavored to hide, and, failing, apologized. The king and queen laughed heartily, but the king kindly put the woman at ease, saying he was glad to observe that she attended to the comforts of her husband.

The king, practical in all things, inquired how the flats and cottages compared with the incomes of the tenants.

"I am anxious to make provision for the lower and middle classes," the king said. "I am anxious for the welfare of the working classes, but in London I have realized that these classes find it difficult to obtain a house within their means, not too far from the centre. I had that in view when I decided to have these dwellings erected for my son, for this is a serious problem to hundreds in London to-day."

Man of the "Twisted Nose."

Considerable interest has been aroused by the announcement that it has been decided to re-open the case of Oscar Slater, "the man with the twisted nose," who also went by the names of Sands, Hando and Anderson; who was convicted five years ago of the murder of Miss Minnie Gilchrist, a wealthy young woman in Glasgow, on Dec. 21, 1908.

Slater was extradited from America at the request of the British police, the chief piece of evidence being a pawn ticket found on him for a brooch belonging to the woman. The police description emphasizing his crooked nose led to his identification. He was sentenced to death but was reprieved and is now serving a life sentence.

Sir Arthur Conan Doyle interested himself in the man's case and eighteen months ago published a booklet entitled "The Case of Oscar Slater," in which he vigorously attacked the verdict. Slater, who is a German jeweler and lived for some years in New York, has never ceased protesting his innocence. It is asserted that new facts have come to light which will go a long way toward clearing him of the crime.

Recalls Bluff King Hal's Day.

During Queen Mary's recent exploration of the old houses tenanted by the Board of Trade she saw one of the most romantic and least known scraps of antiquity in Whitehall. This is the fine stone archway now filled in by an official looking door underneath the offices—the watergate of Wolsey's Palace.

Through this gate, we know from the chroniclers, Henry VIII. would come to visit the Cardinal "in a mask with a dozen other maskers, all in garments like shepherds' made of fine cloth of gold and fine crimson." The King would burst in upon the festivities upstairs, and for his partner in the dance would single out Anne Boleyn.

If you enter the prosy little room where accounts are being added up you can still see the Cardinal's arms carved on what was once the outer side of the arch. The watergate and the cryptlike cellar are all that is left of the splendid palace. Nowadays clerks eat their luncheon among the pointed arches of Wolsey's building.

The Board of Trade has some of the best ceilings in London, and the barrel ceiling of the room where the messengers dwell now—once the ante-chamber to Lord Pembroke's great room of state—is especially beautiful.

Prince John is a Real Boy.

Prince John, the 9 year old son of King George, jumped on a bench in St. James' park the other day and shouted at the top of his voice, "Votes for women!" A crowd immediately gathered and it took an embarrassed nurse some time to get her charge back to Buckingham palace.

Prince John seems to enjoy life much as do other boys of his age. He has gathered, doubtless from his eldest brothers, who bring it from the public schools, university and navy, a lot of slang, and has horrified his mother by his apt use of it.

Recently, while motoring with the queen he was rebuked for his use of slang, and particularly for his use of the word "kids," as applied to children. At that he thought the thing was overdone and pointed out that all boys talked about "kids" and "what else would a fellow call them?"

Deaf Mute Cambridge M.A.

A wonderful story of pluck and determination is revealed by the announcement that Armand Mackenzie is one of the new masters of arts at Cambridge. Mr. Mackenzie is deaf and dumb and is the first individual so afflicted to take the degree of M. A. at an English university. He paid the fees out of his own earnings.

London, March 30, 1914.

VANCOUVER ISLAND.

Said to Be the Most English Portion of Canada.

Vancouver Island has been described as "a bit of England on the Pacific." It is certainly the most English portion of the Dominion. Settled originally by a fine class of British settlers the ways and customs of the old land have been preserved to an extent unknown on the mainland, and this is one of the salient attractions of the island for many of the newcomers. The scenic beauties are many and varied, but we cannot live, however, on scenery alone and the means of livelihood is, as a rule, the dominating factor in a settler's choice of locations. In this very essential respect Vancouver Island possesses many attractions. It is primarily a country for the settler with some capital at his disposal, and does not offer the same opportunities to the poor man as the prairie districts of Canada. But for the man with a taste for outdoor life the island is peculiarly attractive. As a fruit growing centre it is making considerable headway; many retired British army and naval officers have gone into the district in recent years and here engaged in the very pleasant, and if properly handled, remunerative occupation of fruit growing. The soil and climate conditions are more especially adapted to the cultivation of small fruits, and for this product the cities of the island and the mainland offer a good market.

NEWS FROM SUNSET COAST

WHAT THE WESTERN PEOPLE ARE DOING.

Progress of the Great West Told in a Few Pointed Paragraphs.

Vancouver's electrical staff was cut down by six men.

Vancouver's fire loss for January was slightly over $14,000.

The City of Nanaimo will spend $38,000 on its public schools this year.

Victoria parties who wished to engage a singer approaching B.C. shores by ship, engaged him by wireless.

The first white settlement in British Columbia was made at Kamloops in 1812. Victoria was first settled in 1842.

On account of the steady increase in commerce between B.C. and Australia, a regular fortnightly service has been installed.

Huge piles 100 feet long are being driven in the construction of a new pier for the C.P.R. at Vancouver, and nearly 2,000 piles in all will be used.

The Vancouver shipyards are very busy, and are likely to be so for some time. At present a new power schooner for the Hudson's Bay Company is being built.

The Vancouver Terminal Company plans to build a double track railway from Main Street, Vancouver, to Kitsilano, where the Dominion Government will establish extensive dockage facilities.

The British Columbia Government will hold its first sale of public property in Fort George next May. Some 2,300 lots will be auctioned, and it is expected that $2,000,000 will be realized.

A new school, known as the Dawson School, was opened in Vancouver, with 700 pupils enrolled. It was named after Sir William Dawson, for 40 years principal of McGill University, Montreal.

The New Westminster, B.C., Retail Merchants' Association put themselves on record as favoring a statutory weekly half-holiday and the closing of all stores at 6 p.m., except on days preceding holidays.

In the three British Columbia Fish hatcheries there are eight million sockeye fry, which will be released when ready for distribution. These are young fish, on which will depend the success of the season of 1917.

Japanese on the B.C. coast make a practice of going home on sights seeing trips every winter. And the crafty Nipponese generally bring wives with them when they come back, thus killing two birds with one stone.

W. C. E. Koch, a well-known lumberman, has built a big flume on Robson Creek, which will take six million feet of logs down to the Little Slocum River next spring. This will solve the problem of getting timber from heretofore inaccessible sections in the mountains.

At a meeting of the B.C. Dairymen's Association, it was stated that middlemen were making more profit out of milk than either the producer or retailer. In some cases, it was said, the milk advanced over 100 per cent. in price after it reached the hands of the middlemen.

City Analyst Birch, of Victoria, told the British Columbia Dairymen's Association that 95 per cent. of the milk cans coming into Victoria over the railways were unsealed, and the contents were often tampered with by parties who had a partiality for cream. He advised them to seal all their cans.

Vancouver Trades and Labor Council resolved to ask the Dominion Government to prohibit artisan immigrants from entering British Columbia for six months. It was also resolved to include in the ban women seeking work as domestic servants, who, it is said, are too numerous in British Columbia.

$65,000 in Lowly House.

Gold and notes to the value of $65,000 were found in the house of an elderly maiden lady who died the other day in an unpretentious dwelling in the east end of Glasgow, Scotland. The old lady had lived on a very simple plan. She was friendly with her neighbors, but never gave any indications that she was wealthier than others in the same neighborhood, who were all of the working class. Some of the money was found in an old-fashioned purse, and there was no miserly effort at hiding the money, which was scattered about in different parts of the house. She had often declared that she did not believe in banks.

Rival Pets.

"Why this coolness between you and Mabel?"

"Oh, we disagreed about something."

"What was it?"

"As to whether her dog was more intelligent than my baby."

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, APRIL 19.

Lesson III. The Cost of Discipleship. Luke 14. 25-35. Golden Text, Matt. 16. 25.

Once more we pick up the thread of Luke's narrative of the journey. The teachings of Jesus, en route, centre largely in his emphasis upon the cost of discipleship and the serious responsibility involved in following him. His own impending suffering leads him thus to lift into prominence the serious side of the Christian life.

Verse 25. There went with him—The route taken by Jesus from Capernaum to Jerusalem was a circuitous one. See Luke 13, 22; 17. 11; 18. 31; 19. 11, 28. The journey seems to have occupied several months, ending with his triumphal entry. Here, as in other places, it is mentioned that great multitudes followed him. Some did so from idle curiosity, others with more or less interest, but with little understanding of what discipleship meant. Believing that they should know what was involved in casting their lots with him, he turned to them and delivered the discourse contained in our lesson.

26. If any man . . . hateth not his own—Jesus here refers to cases in which a choice must be made between love of kindred and loyalty to Christ (compare Matt. 6. 24; 10. 37). Jesus often thus stated a principle in a startling way.

27. Whosoever doth not bear his own cross—Bearing the cross is mentioned only twice in the New Testament; here, where it is used figuratively, and in John 19. 17, where it is used literally. Jesus meant that the disciple must be willing to suffer martyrdom if necessary. Putting to death by crucifixion was so common in Christ's time that his hearers had no doubt often seen men "carrying the cross."

By two illustrations Jesus points out that becoming a disciple is a serious matter not to be entered into thoughtlessly or without considering the probable outcome.

28. Desiring to build a tower—An estimate of the building material is equally essential in character-building. It is first of all a question of what a person can put into the service of Christ.

31. King—Local princes, though subject to the Roman empire, bore the title of kings.

Whether he is able with ten thousand to meet him that cometh against him with twenty thousand—This was an age of reckless warfare. A king with a smaller force might possibly win a battle, but the case manifestly calls for careful deliberation. In the Christian life, power of endurance is as important as the building material.

33. Renounceth not all that he hath—Through all the history of the Christian church there have been those who have been called upon to actually renounce all their possessions for the sake of the gospel. All Christians are asked to be ready to do so, that is, to subordinate earthly claims to those of Christ when the two are incompatible.

34. Salt—Discipleship, or the spirit of self-sacrifice and service, referred to in the preceding verses. Salt which has lost its savor is here the discipleship which has lost the spirit of self-sacrifice and service for Christ's sake.

35. Cast it out—Tasteless salt would be absolutely worthless. Disciples without the spirit of self-denial and service cannot exert a helpful influence in human society.

Couldn't Stump Barney.

Barney Phelan, Father Healy's servant, was celebrated for his ready wit. One day, while he was serving at dinner, one of the guests said to him: "Barney, why is my ankle placed between my knee and my foot?"

"Begorra, I dunno," replied Barney; "unless it is to keep your calf from eating your corn."

Needed Advice.

Burglar (holding jewel-case and speaking to householder crouched terrifiedly in bed)—Sorry to trouble yer, mum, but would yer mind helping me choose a present for the missus? It's her birthday to-morrow.

It is best to give linens a long soaking before washing. If this method is followed stains will wash out easily.

Israel Zangwill, the London novelist, once visited the city of Chicago. Among other places of interest he was taken to the stock yards, where luncheon was served for the party. During the meal a pert miss, seated next to the guest of honor, asked him this question: "Mr. Zangwill, how do you like Chicago ham?" The Dreamer of the Ghetto raised his sorrowful face and said quietly: "I like it, I like it—much better than Chicago tongue."