Hints for the Home

Salad Dressings.

Quick Mayonnaise.—Put a pinch of salt in a soup plate with a tablespoon of vinegar (if a vegetarian you will use lemon juice instead of vinegar and many not vegetarians prefer it), a little white pepper (a mayonnaise in which spots of pepper show is not as handsome as when they do not), and a pinch of mustard, with the yolk of one egg. Use small egg whisk to blend these, then add to them one-half cup of oil. If at the last the mayonnaise should split a little, whisk in a tablespoon of boiling water to blend it. This makes the dressing a little whiter and smooths it if it has become thick.

If a larger quantity must be made and it must be thinned from time to time while beating it, a few drops of cold water may generally be preferred to lemon juice used for the same purpose. Instead of two egg yolks for a cup of oil some people use a whole egg, but it is not quite as easy to make a handsome mayonnaise. Skill in using the whisk for any purpose has a good deal to do with the final appearance of the dressing.

Thousand Islands Dressing (1)—Plain mayonnaise is not a good dressing for lettuce, and all the green salads related to lettuce, but mayonnaise more highly seasoned and thinned with some tomato mixture is quite generally liked. The simplest so-called Thousand Islands Dressing is a mixture of mayonnaise and chili sauce, the coarser pieces being chopped fine. But if one has at the chili sauce some cooked tomato, boiled down and sifted, makes a handsome and well-flavored dressing, or some raw tomato chopped with a bit of onion and perhaps some green pepper and dressed with salt and vinegar or with a French dressing may be added, enough to thin the mayonnaise acceptably, and this depends on how thick the latter is. Mayonnaise keeps well, but at some temperatures it thickens and in others grows thin. In the ordinary ice-box it does not change much if any.

Roquefort Dressing.—One of the most popular additions to French dressing at present is Roquefort cheese. This is mashed and the dressing well worked into it, and then the whole may be thinned with cream.

Thousand Islands Dressing (2).—In the little book compiled by Mrs. Helen Ruggles there is the elaborate recipe for the Thousand Islands dressing as made at the College Inn. In most places where it is served it is not of so elaborately seasoned a mixture. Here is the recipe: Mix two tablespoons each of finely cut green peppers and pimento, one tablespoon of minced onion (wrung out of cheesecloth after rinsing in cold water) or the same amount of pearl onion, and one chopped hard cooked egg, with a teaspoon of Worcestershire sauce, a tablespoon of catsup, two tablespoons of chili sauce, and seasoning of salt and paprika. Blend thoroughly with three-fourths of a cup of whipped cream and add gently to the same amount of mayonnaise dressing.

French Dressing.—The mixture of a little salt, pepper, and vinegar with three times the measure of oil mixed in a bowl rubbed with garlic or not is commonly called French dressing, but it has other names, according to what it is used with. In order to make a thick dressing some people put the whole in a bottle and shake it, and as it keeps well, any that is left over can be used another time. Perhaps a better way to make it is to put a half teaspoon of salt and some pepper with the requisite amount of vinegar in a shallow bowl and then whip the oil into it, just as in making mayonnaise. This will make a thick, creamy dressing, which should be used as soon as whipped, as it will quickly separate.

The French call this dressing both a vinaigrette and a marinade. It is called a vinaigrette dressing when it is used with cold boiled meats, sliced, and allowed to rest in it until seasoned. It is called a marinade when pieces of raw meat or fish are dipped in it, or, preferably, allowed to lie in it an hour before broiling. Nearly all the fish steaks are improved by this treatment, some slices of onion or some onion juice being added to heighten the seasoning. Like mayonnaise, additions of various sorts are made to the French dressing.

Cooked Salad Dressing.—Nearly all the cooked salad dressings, sometimes called cooked mayonnaise, consist of the same ingredients, but in different proportions. The following is one of the simple and satisfactory ones which will keep well: One egg, two tablespoons of vinegar, four tablespoons of milk, two teaspoons of oil or butter, one half teaspoon of salt, one-half teaspoon of mustard, a pinch of pepper. If butter is used instead of oil it is put in just before taking from the fire. If oil is used mix it thoroughly with the dry ingredients, the add the egg and beat for several minutes, three or four, then beat in the vinegar for a minute. Add the milk and put the whole in a double boiler, cooking until thick and stirring all the time. It will take nearly ten minutes for it to cook. It can be bottled and kept in a cool place for a week or more.

Real Cream Dressing.—Sweet or sour cream can be used for this dressing. Perhaps it is made best of sweet cream, unless the sour cream has just been turned. Whip up the cream with an egg beater, and to a cup add a tablespoon of vinegar or of lemon juice or a little more, if needed. Most people will prefer the vinegar, and about twice as much is used with sweet as with sour cream. A little sugar brings out the flavor and a little salt is added. Other additions are made according to taste. Celery salt is one of them. It is an excellent dressing for cabbage salad, and particularly for the Chinese cabbage salads.

Inexpensive Meat Dishes.

There are many ways of serving meat that are fairly inexpensive, even at the present time, when the cost of meat has gone up.

Liver braised and garnished with vegetables, finely sliced carrots, turnips, celery and potatoes makes a delicious dinner dish, and is not expensive.

Spare ribs, which are in the market now, are cheap, and when cooked in the southern way with a thick brown gravy and sliced vegetables are delectable. They are also good grilled and served with a hot sauce, made as follows: One-half cup of tomato catsup, one-half cup Worcestershire, two teaspoonfuls of mustard, and a dash of vinegar. This is mixed well together and served separately, and it is very hot and a little of it goes a long way.

For a small family tenderloins of pork make an economical dish, and are extremely good stuffed and baked. One tenderloin should be allowed each person. Have the butcher split them for stuffing and fill them with this dressing:

Crumb about one-fourth of a loaf of stale bread and soak the crumbs in a very little water. Add to the crumbs one minced onion, one teaspoonful of salt, one-fourth of a teaspoonful of pepper, and two teaspoonfuls of poultry seasoning. Bind with one well-beaten egg. Stuff the tenderloins and secure each one with a small skewer. Bake in a moderate oven for about thirty minutes, basting them frequently. They should be very tender. When they are cooked make a brown gravy with the liquor left in the pan. Pour the gravy over the tenderloins and serve.

The meat bill can be kept moderate by a little care and thought. Do not while the prices are so high buy expensive cuts of meat. There are plenty of good, inexpensive cuts and by the time you have exhausted their possibility the prices of the others may have gone down. Remember that it is the cooking that makes the dish. The best meat is spoiled if it is not cooked correctly and the toughest may be made palatable with skill and care.

Useful Hints.

Use paper bags for covering pitchers with food in them.

An old rule for roasting a turkey is an hour for each year.

Always turn salt fish skin side up when soaking it to freshen.

If a raincoat needs cleaning sponge it with alcohol, with a few drops of ammonia added.

A novel cranberry sauce has seeded dates added to it. Of course, it requires less sugar.

If roast is to be served hot for two meals, cook it slightly the first day and slice only from one side.

To insure lightness in a cake, it should be put in the oven as soon as the baking powder or other raising medium has been added.

Always insist on having anything that is bought in baskets emptied out. By this means you are sure of both quality and quantity.

Stewed meats are better for being well browned before any liquid is added, by the way. After that, they may be finished in the fireless cooker or in a casserole in the oven.

When we wish to economize and get the most solid nutriment for our dollar we must resort to corn. A dollar thus spent gives more actual food than when spent for any other foods whatsoever.

There is but little doubt that people who eat about the same things over and over are more likely to be troubled with indigestion. The latest researches in science favor a constant change in foods and flavors.

It is best not to allow the marrow to remain on the backbone of your mutton or lamb or the thin membrane on your steaks, as these are the parts which decay quickly and taint the rest of the meat.

Caught in the Act.

Alkali Ike—And so Slippery Sam died with his boots on, eh?

Broncho Bill—No, he died with my boots on. That's how he came to die.

Judge—"Your innocence is proved. You are acquitted." Prisoner (to the jury)—"Very sorry, gentlemen, to have given you all this trouble for nothing."

Polly—He actually begged me to kiss him! Dolly—What did you say? Polly—I told him I might be sorry for it afterwards. Dolly—And were you?

MAJOR-GENERAL ALLENBY.

Cavalry Leader Mentioned in General French's Despatches.

To Sir John French the repeated writing of General Allenby's name and exploits in his great despatches must have been the pleasantest of duties. It would remind him of old and arduous campaigning with one of the fittest and most thorough officers in the armies of the allies.

General Allenby, who was appointed Inspector-General of Cavalry in England in 1910, is, and always has been, a soldier through and through. He has not waited for wars in order to show his quality and sharpen his martial wits. Circumstance as well as preference has curtailed his activities in the world of fashion. He is not a society man. So little does he amalgamate his social or domestic concerns with those of his profession that many of his military acquaintances could not tell you whether he is married or a bachelor. "Hard as nails; given over to soldiering. No; don't know the lady"—such is the character sketch provided in one of the London military clubs.

Roughing It Abroad.

The tradition of his regiment has been all against the mixing of the social and martial careers. The Inniskillings were on the veldt for ten years in the 'eighties, and, though they grumbled, it made them very serviceable. Nor was that the end of their exile. When Allenby's division came home at the close of the last South African War, it had been on foreign service for fourteen years. General Allenby first saw active service in the Zulu War of 1878.

Major-General Allenby.

The Inniskillings were, from the point of view of the smarter folk, a little heavy. They were hardly admitted to the inner clique of the crack regiments. Too heavy for their horses; and their mess port, like the wit that goes with it, not quite as light as might be," was the old view of them. But the Boer War changed the tone of their critics. Every regiment that came in touch with them recognized their quality. The men were splendid in action, the officers "thorough good sorts." But, if from that moment their social status was raised, General Allenby remained the same. He never learned the arts of the ornamental soldier.

His dislike of even the most legitimate form of military ostentation was illustrated at the entry into Barberton, after desperately hard fighting under French. The general of brigade wished Allenbys division to lead the triumphal procession into the town; it had taken the honors in the field, and was to be sent to the top of the class. But, though first in every attack, Allenby demurred when it came to a parade of victory. He excused himself with "my men and horses are fatigued," and came quietly in the day after.

A Letter of Condolence.

Of General Allenby's cordial relations with his junior officers no better indication can be given than the letter he wrote to Lady Champion de Crespigny: "Dear Lade de Crespigny—I and the whole of the cavalry division sympathize with you and we feel deeply for Norman's (Lieut. Claude Norman Champion de Crespigny) loss. But I must tell you he died a hero's death. . . . Norman, with a few men, was holding an important tactical point, and he held it till every man was killed or wounded. No man could have done more, few would have done so much. With deepest sympathy, yours sincerely. —E. H. H. Allenby." We have said that General Allenby is a soldier through and through. It is just because he is a soldier through and through that he is several other things besides, and can sit down while a battle is raging to write a perfect letter of condolence. He writes on the field rather better than most men write in their studies, and Lady de Crespigny is consoled as far as it is in the power of anybody to console her.—London Sketch.

Comforting.

Rich Uncle—It grieves me to think that my money will pass into spendthrift hands like yours when I die.

Wild Nephew—Well, don't worry, uncle, it won't stay there long.

"I understand that you have called to ask for my daughter's hand?" "Oh, no, nothing like that." "Then——" "She and I settled all that. What I have called for is to find out what part of the house you are going to turn over to us when we are married."

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, NOVEMBER 22.

Lesson VIII. Jesus and Pilate. Matt. 27. 11-31. Golden Text, Matt. 27. 22.

Verse 11. Art thou the King of the Jews?—Jesus had called himself the "Christ," not the "King" of the Jews. The Jews accuse him to Pilate as wanting to be the King of the Jews so as to make a political affront and the more readily catch Pilate's ear. Jesus is ready, however, to admit that King and Christ are essentially the same. He was a "King," but not of this world. See John 18. 33-37.

12. He answered nothing—To Pilate Jesus spoke at length (see again John 18. 33-37); but to the chief priests and elders, he was silent. It was really beneath his dignity to speak to them. However, his silence was due to the absolute uselessness of his speaking.

13. Hearest thou not how many things they witness against thee?—The leaders and the multitude were unbridled in their speech. They were making whatsoever accusations against Jesus happened to come into their minds.

14. Insomuch that the governor marveled greatly—The accusations against Jesus evidently were so irrelevant and immaterial that Pilate supposed a word or two from Jesus would clear him. He did not know the perverseness of the leaders, as Jesus did, and hence could not appreciate the wisdom of Jesus' silence.

15. Now at the feast the governor was wont to release unto the multitude one prisoner, whom they would—The governors of Rome had had sufficient knowledge of the Jewish tenacity to know that it was best not to cross them if there was no absolute necessity for so doing. Hence they had accustomed themselves to make certain concessions, such as the releasing of a prisoner at the time of passover.

16. A notable prisoner called Barabbas—The original has Bar abban. If the spelling were Bar rabban the phrase would mean "son of a rabbi." Bar abban is the accusative of Bar abbas and means "son of a father." Some of the church fathers held to the former interpretation. Jerome called Barabbas filius magistris, "son of a master," or teacher. This man Barabbas was notable at least on account of his father.

17. Whom will ye that I release unto you? Barabbas, or Jesus?—Pilate undoubtedly thought Jesus was a popular favorite and that when the crowd was given a choice, they would choose Jesus. Jesus, which is called Christ?—Pilate understood the word King as Jesus used it, hence the term "Christ." In spite of his shortsightedness otherwise, he could see through the Jews (18), and refused to let the issue against Jesus be confused.

19. His wife sent unto him—The incident of Pilate's wife is historically doubted. Why, is not clear. The wives of Roman provincial governors were privileged to accompany their husbands to the provinces (Tacitus, Annals III., 33-34); so her presence is probable. Being present, she would have been greatly stirred by the arrest and trial of Jesus, for even in the inner household of the governor Jesus was known as a righteous man. Her reference to him as that righteous man shows well how he was known. She knew her husband better than he himself and feared he would not be equal to the wiles of the Jewish leaders.

20. Now the chief priests and elders persuaded the multitudes—In spite of the fact that Jesus stood alone and unrepresented, much persuading evidently was necessary to get the multitude to prefer Barabbas to Jesus.

22. What then shall I do unto Jesus who is called Christ?—Pilate had tried hard to escape passing judgment on Jesus. He was on Pilate's hands and Pilate knew not what to do with him. The plight of this Roman official is truly pitiable.

23. Why, what evil hath he done?—The "why" is an exclamation of surprise. Pilate could not understand why the Jews wanted to kill Jesus. But they cried out exceedingly, saying, Let him be crucified—They make no attempt to answer Pilate's question. They knew of no evil Jesus had done. They are not concerned about this aspect of the matter. They are bent on carrying their point. To stop to answer questions would have thrown them into confusion.

24. When Pilate saw that he prevailed nothing—He was powerless. On another occasion a Jewish mob stood its ground against a Roman governor to his discomfiture. Pilate evidently knew this and wanted no unfavorable report of his administration, in this instance, to go back to Rome. His attempts to persuade the crowd in favor of Jesus only raised a tumult. Took water and washed his hands before the multitude—This was a Jewish custom which the Jews would understand. The leaders of the Jews, at least, also understood how completely Pilate was undone in the doing of this act. I am innocent of the blood of this righteous man; see ye to it—In his extremity Pilate remembered the advice of his wife. It was good advice. He wanted nothing to do with the execution of Jesus.

25. His blood be upon us and on our children—They were brave, in the safety of the multitude. They really did not know what they were doing. They were mob-mad. Later on in the quietness of sober reflection many of them repented and would gladly have undone what they did.

26. Jesus he scourged—It would seem that to deliver Jesus up for crucifixion would have sufficed. The "scourging" was a barbarous practice among the Romans from which Jesus was not to be exempt. The Roman soldiers (as we see in verses 27-31) had their usual chance at mocking and scourging the condemned man. That he was the Prince of Life was a fact which, if at all known to them, was known in raillery.

A New Naval Hero.

Lieutenant-Commander Max Kennedy Horton, of Submarine E9, who added to his laurels by dashing into the mouth of the Ems and sinking a German destroyer. It was the same boat which made a similar dash off Heligoland on September 13, sinking the cruiser Hela.

THEIR RIFLE SHOOTING POOR.

German Army Depending Chiefly On Artillery Fire.

The ineffectiveness of the German rifle fire seems to be borne out by the hospital records.

"This was to be a war of the laboratory and the machine shop on the German part," said a high officer in London the other day. "They seem to have paid little attention to the rifle shooting by their men, but to have depended upon their artillery. The infantry was then to be used to tear a hole by sheer weight through the enemy's line."

The immensely heavy siege guns of which so much has been heard, were to reduce fortifications, and have been very successful. The field guns have been extraordinarily well handled, although the shells are said to be deficient. The infantry arm was the machine gun rather than the rifle. No army in the world has ever carried so many machine guns—they are of the Maxim type, identical with that used by Great Britain—in proportion to the number of troops employed.

Bursting shells and shrapnel cut and tear, where the rifle bullet bores a neat little hole, easily healed. Reports from the front are that an extraordinary proportion of the men wounded on both sides have sustained injuries on the face or head. The stories told of some of these wounds are too revolting to be repeated. These are all shrapnel and shell wounds.

Whether the comparative harmlessness of the rifle fire is to be maintained is doubtful.

According to expert opinion the German rifle is the least deadly arm used in the Great War. It fires a bullet of only 154 grains, and attains the extremely high muzzle velocity of 2,882 feet per second. This light ball at high speed cuts through flesh so cleanly that the resultant wound hardly incommodes the victim.

The British rifle is considered one of the best all-round weapons in the war. It carries a 215-grain bullet at a muzzle velocity of 2,060 feet. It is sighted up to 2,800 yards, being the longest range rifle used in any of the armies, is short and easy to carry, and has ten shots in its magazine against five for any of the others. The Russian rifle, it is thought, will prove to be the most deadly. It carries a 214 grain bullet at the low muzzle velocity of 1,985 feet per second.

Tiniest Dolls in World.

Isabel Belaunsaran, a little Mexican girl, is the maker of the tiniest dolls in the world. They are barely three-fourths of an inch in length. The clothing is cut according to the character of the doll and fitted carefully, and is exquisitely embroidered. On account of their daintiness, exquisite coloring, design and workmanship, these dolls find a ready sale at the ridiculously low price of twenty-five cents each.

An implement has been patented for slicing a boiled egg evenly.

Stella—Packers say that meat animals can't catch up with the consumers. Bella—Ever have a bull chase you?

DOWN BY THE SOUNDING SEA

BITS OF NEWS FROM THE MARITIME PROVINCES.

Items of Interest From Places Lapped by Waves of the Atlantic.

All Canadian horses for the battle front will be shipped from St. John, N.B.

A man named Donovan, of Sydney, was instantly killed at Bedford by a railway train.

Dr. A. R. Nugent, of Chipman, N.B., was knocked down and seriously injured by a bicycle.

The regiment sent from Newfoundland with the first Canadian contingent numbered 525 men.

Newfoundland is steadily raising money for the Patriotic Fund without aiming at any fixed figure.

The captain of the schooner Duchess of Cornwall died and was buried at sea, while en route to Bourgeo, Nfld.

Two young lads named James Goulton and Kenneth Brown, of St. John, N.B., killed a 800-pound moose near Clarendon.

Hon. E. R. Bowring, of St. John

Hon. E. R. Bowring, of St. John's, Nfld., has presented several acres of land on Inidi Vidi Lake to his city to be made into a public park.

Joseph Andrews, a Belgian coal miner at Minto, N.B., was sentenced to two years in prison for attempting to blow up the homes of German residents.

John Melanson of St. Charles, N. B., was sentenced to six years in prison for stealing a set of harness, breaking jail and stealing a horse and rig.

Clifford, the 17-year-old son of Timothy McDonald of Chatham, was accidentally shot in the leg by Willie Kennedy, a chum, and died from the loss of blood.

Ralph, the 11 months old child of Charles Stafford, 186 Upper Water street, Halifax, was killed by a fall from the third story window of its father's home.

Chester Russell was sentenced to 25 years in the Dorchester penitentiary by Judge Barry, at Moncton, for assaulting Miss Forsyth, a Charlotte County teacher. Clifford Pine was given two years for burglary.

The Grand Jury at Halifax reported "no bill" in the case of Charles E. Taber, who was charged with manslaughter. Taber had charge of a steam shovel in connection which James Hanrahan lost his life.

Captain G. C. Evans, of the C.P.R. liner Lake Manitoba, will command the new C.P.R. steamship Missanabie, which has made her maiden trip from Liverpool to Montreal. Capt. Evans is well known in the Maritime.

Captain Ingraham Sobean, Acadia Street, St. John, N.B., lost one son by drowning two months ago and now his only other boy Gordon, 13 years old, has probably lost his evesight from injuries sustained when a gun exploded in his hands.

FACTS IN MODERN WARFARE.

The Horse Is Still Used for the Courier Service.

A column of infantry marching four abreast—the regular marching form—will pass a given point at the rate of 175 a minute. At that rate it will take a division, which contains about 10,000 men, about an hour to pass.

A division will fully man two miles of trenches. The regulation distance, in the manning of a trench is a yard to a man. There are three lines, however, needed fully to man such defences—the firing line, which is down in the trench, a yard between each man; the support, which is back a short distance, and the reserve, which is behind the support. These three parts of the defence are of equal size.

In locating an enemy dust clouds are often excellent indications. A low, thick cloud indicates infantry, a high and thin cloud indicates cavalry, while a broken cloud indicates artillery or wagon trains. An experienced scout can closely estimate the character and strength of an enemy solely by the dust cloud.

An aeroplane, to be perfectly safe, must keep at an elevation of at least 4,000 feet above the ground.

Although the telegraph and telephone have become generally used in battle for purposes of communication, for distances under half a mile the old-fashioned courier and horse is still exclusively used. It has been found a swifter and surer means of communication for short distances than either telephone or telegraph.

Boneless.

Thug (pursuing victim)—I say, I've a bone to pick with you.

Mr. Mildly — Pardon me, sir, that's quite impossible, for I'm a vegetarian.

"What on earth is the meaning of all that racket back there?" "I guess the neighborhood cats are mobilizing."