Hints for the Home

Selected Recipes.

Carrot Soup.—Boil half a dozen large carrots until tender; rub them through a colander into a saucepan; add a pint and a half of water and boil. Thicken with flour and add teaspoonful of butter, and pepper and salt.

Potato Soup.—Boil half a dozen large optatoes, put into a saucepan a shredded onion, some chopped parsley, and a cupful of milk. Rub the potatoes through a sieve into the saucepan. Stir well together, thin with water and season with pepper and salt.

Cranberry Jelly.—A simple and easy way to make cranberry jelly is to take a quart of cranberries and boil them. Cover and stir from time to time so they do not burn. Put them on the back of the stove adding cup to cup of sugar and juice. Boil the sugar and juice for about fifteen minutes. Try it with a silver spoon; when the juice begins to drip it is done. Take a jelly mould and wash in cold water, pour in the jelly and put it in the icebox.

Beef and Potato Pie.—Moisten three cupfuls of minced roast beef with a little stock, season to taste, and put it into a greased pudding dish. Into a large cupful of mashed potatoes beat a little milk and a teaspoonful of melted butter. Season this potato and spread it over the top of the minced beef. Set it in the oven and bake, covered, for twenty minutes; uncover, wash over with beaten white of egg and cook from fifteen minutes longer, or until it is slightly browned.

In making Balmoral pudding take two teacups of flour, one teacup of soft sugar, threequarters of a teacup of milk, one tablespoon of butter, one egg, half a teaspoon of carbonate of soda, quarted of a teaspoon of tartaric acid, one tablespoon of jam or marmalade. Put the butter and sugar in a basin and beat till it looks like cream, then add the egg (previously well beaten,) then the milk and flour alternately, beaten thoroughly. Add jam or marmalade, and last the soda and acid. Pour into a greased tin, and steam 1 1-2 to 2 hours. Serve with hot sauce.

Poached Whipped Eggs.—The white of egg whipped with a pinch of salt and a bit of sugar, if the later is favored, and the whole yolk dropped into the middle of it, is sometimes called the "hygienic egg," and is much used for invalids. The whipped egg is put into a glass bowl, set on a tribet (wire stand) in lukewarm water, in a covered utensil, and cooked until it puffs up without letting the water boil. This will take about five minutes. Some people who need eggs to build them up find even this delicate way of cooking the egg not agreeable, yet they may like the whole egg whipped up, slightly salted, and sweetened and cooked in the same way. This is near to being a boiled omelet, and care must be taken to beat the whole egg thoroughly or most of the yolk will be in the bottom of the bowl.

Poached Eggs.—Poached eggs are considered one of the most delicate and digestable ways to cook eggs. Egg poachers which should be buttered have lessened the task of serving them in fine shape, but some of the same precautions should be observed as when cooking them without this aid. Boiling water tears the white to rags, when it is not confined, and it hardens it too much under any circumstances, making it less digestible. One tablespoon of vinegar to three quarts of lightly salted water is the proportion that will help to set the whites quickly. The vessel in which eggs are poached should be wide and low. Crack egg into a saucer which has been rinsed with cold water, and gently slide into the poaching water. Poach for three minutes. Take up with skimmer, and trim if necessary. Round cutters with fancy fluted edges are to be used as a garnish. Serve on a platter with butter and season, or on toast, or use to garnish anything from the humble hash and the Welsh rabbit. Or again serve with elegant sauces of mushrooms or with strips of broild bacon, etc.

Household Hints.

Sweeping can be made much easier if you have painted floors, with small rugs.

Mashed potatoes beaten by an egg beater will be deliciously fluffy and smooth.

Biscuits should always be started in a very hot oven; it may cool a little later.

Sometimes a liberal bath of cornstarch will take perspiration spots out of silk.

If the edges of the saucepan are well buttered the contents will not boil over.

To remove stains from a rainproof coat rub with a little eucalyptus oil on a piece of flannel.

A quantity of quicklime put into a damp cupboard for a few days will absorb the dampness.

When the nails are stained or discoloured a little lemon juice, or vinegar and water, is the best application.

Let the member of the household who wishes to gain weight remember that the kind of food is more important than the quantity.

When wisking an egg be sure the basin and knife are perfectly dry. There will then be no difficulty in getting it to foam up quickly.

When hanging Chinese lanterns it is a good plan to place a little sand at the bottom of each. This prevents the lanterns from swinging and minimizes the chances of their catching fire.

To remove grease marks from books sponge the soiled spot carefully with benzine or ether, nd then put the leaf between two sheets of blotting-paper and quickly pass a hot-iron over it.

When engaged on delicate needlework a good idea is to have a little flour in a saucer by you to dip your fingers in from time to time. It keeps the finger-tips cool and smooth, and the material exquisitely clean.

To brighten linoleum in the guest-room or elsewhere wash it well with soapy water and let it dry; then be prepared with a bowl of sour milk, and rub the linoleum over with the liquid, which gives a beautiful polish when dry.

If mothers only realised how important it was, what infinite pleasure it gives a girl in after-life to be able to make her own under-clothing and blouses, they would insist on a portion of each day being set aside for needle-work.

A small piece of glass placed over a cookery book when lying open on the table keeps it open, and enables the cook to read the recipe without handling the book with sticky fingers. A glass from a photo-frame or small picture would do.

If you wish to make starch and let it get cold before starching the clothes try this. After the starch is made and still hot sprinkle cold water all over top as though you were sprinkling clothes. You will find no scum on top, and can use every speck of it.

Thoroughly cleanse and wash the fish in cold water, have ready a saucepan of boiling water. Place the fish in, and let it simmer gently, allowing ten minutes to every pound and ten minutes over. An ordinary saucepan will boil the fish, but it must be put into clean cloth and tied up to prevent the fish breaking.

Baked potatoes must be without blemish because a knife must never touch them, and they should also be much of an equal size if possible. They are simply washed and scrubbed thoroughly, using lukewarm water in the process, as some persons eat the skins because of the potash contained in them being considered good for rheumatism. Before putting the potatoes to bake they require to be pricked all over the skin with the prongs of a fork, then lay them on a gridiron or open tray, put either in a close oven or in a Dutch oven before the fire, and bake, turning them occasionally to roast them on all sides. Bake for one hour, or until soft.

Scope of the Campaign.

While the war and the demand it is causing for supplies, especially foodstuffs, are the main reasons for the "Patriotism and Production" campaign, the subject matters discussed have a wider aspect than the immediate present. They mean the welfare of the district, the country and the Empire, both now and hereafter. With all the principal European supply countries engaged in deadly conflict, there will be no produce of quantity or quality coming from thence. They will not only require every ounce for their own consumption, but will be compelled to purchase largely from neutral countries. Great Britain, above all, will have to be fed and clad, and Canada, being her largest, nearest and absolute ally, will have in great measure to furnish the necessities. Nor will Great Britain be the only member of our Empire that will need what we can produce. New Zealand and Australia will also be importers. Thus then, the markets are assured for years to come, practically for all time, and not only for grain, but also for live stock, for, as the seasons pass, the latter bid fair to become scarcer and scarcer. Cattle cannot be bred, raised and placed on the market in one season; nor can horses; nor can sheep. Hence the demand for action is instant. In short, Canada's opportunity is right now.

TIME FOR FULFILMENT.

Now is Canada's opportunity to make good her boast that she is the granary of the Empire. Many of her young men are displaying a martial turn and hastening to offer themselves, to sacrifice themselves, in the cause they have at heart. But there is even a deeper duty resting on this country. That duty, well fulfilled, while helping others, cannot fail to help ourselves. We shall be abundantly paid for all we do, and in doing will possess the proud sense of serving the right. To neglect the opportunity for improved production is to not only fall short of the call of patriotism, but to be guilty of a crime. We have the soil, we have the resources, we must have the energy to justify our claim to be the Granary of the Empire.

Woman as Mayor Rules Over Soissons.

Mme. Marcherez, the heroic woman Mayor of Soissons, who, with four other noble women, remained in the bombarded town and aided the army doctors in their terrible work under shell fire. Although 63 years of age this woman, who has been prominent all her life for her good works, did not hesitate to face the German invaders. On September 1 she saved Soissons from sack and burning by her bold adoption of the office of Mayor. During twelve days she governed the town, and organized a system of requisition for the German army, and compelled the German governor to accept a reasonable tribute and respect the needs of the civil population. When the British drove the Germans out of Soissons Mme. Marcherez continued as Mayor, despite the bombardment, which began immediately, and has continued ever since.

SQUEEZING THE BELGIANS

CITIZENS OF GHENT FINED FOR SLIGHEST OFFENCE

German Collection of Money From Already Starving People.

The London Times prints a story of life in the captured City of Ghent in which a subject of a neutral state who has just returned from a visit to that city furnishes evidence of the methods of the Germans in fleecing the shorn lambs of Belgium. The man says:

I know Ghent, the capital of East Flanders, well, having been there often in peace time to buy linen for export to South America, and I felt at once the depression of the population as something infectious. The train conductors, and drivers are sullen, the policemen, who go about with a stick as their only weapon, look undignified and indifferent, and conversation between the inhabitants goes on in a low voice.

Fines for Everything.

There is good reason for this, as the city is crowded with Germans whose chief duty is to pick up bits of conversation and to denounce all persons who express themselves disrespectfully about Germany, the army, or anything else connected with the Fatherland. For the slightest injudicious remark a fine of $2.50 is imposed, and higher fines are levied for more serious offences. To give an example: Two German officers jumped the other day on the platform of a tramcar, when a passenger called out "Full up." One of the officers began to count the number of passengers and, finding that there was still room for them, he requested the passenger to follow him to headquarters, where he was promptly fined $70 for trying to interfere with the comfort of one of his Imperial Majesty's officers.

There is no question that the Germans have decided to defray the cost of feeding their army in Belgium at the expense of the Belgians, and to pay the officers' pocket money out of the sums extorted from the people by way of fines.

Robbery by Daylight.

During the month of December a German soldier quartered in a village near Ghent passed a bullet through his thigh so as to escape further military service. The soldiers informed the authorities that he had been shot at by a passer-by and the village was condemned to pay an indemnity of $1,500. As the village did not possess 6,000 farthings, the City of Ghent had to provide the money in hard cash.

One of the telephone wires was found cut in Ghent, and the city had to pay a fine of $25,000. It is supposed that the Germans cut the wire themselves in order to squeeze still another sum out of the unfortunate city.

It is money that is wanted more than anything else. A soldier told me with tears in his eyes that since October all soldiers were receiving half-pay only, and that he had no money to buy such small comforts as make life under present conditions somewhat bearable. The officers had received full pay.

Highwaymen of Kultur.

The city has to pay for the officers' lodging and meals, and each officer leaves at the restaurant after every meal a slip of paper signed by him stating the amount spent. The restaurant keeper presents these slips every fortnight to the municipality, who pay the debts incurred. The same applies to the hotelkeepers for officers lodgings. Ghent is particularly full of officers. It is the largest city near the Yser front, and the officers are in turn granted leave to take a rest in Ghent. I noticed also many naval officers and even a few bluejackets, which would go to show that the naval department is also doing its part of the work west of Ghent.

Not only has Ghent to provide board and lodgings for the soldiers at the expense of the city, but it has also to supply Germany with raw material, especially with flax, flax-yarns, cotton, canvas, etc. The German government has appointed a flax merchant whose duty it is to seize all flax have it weighed and control the loading into wagons, when it is sent to Germany.

Bad Outlook Ahead.

The Belgian flax spinners are compelled to keep working, but all they produce in yarns must be delivered to the German government. On the other hand, the Germans know quite well that the stocks of raw material in spinners' hands cannot last very long, so they have ordered the spinners not to work more than 24 hours weekly and to close on Saturdays. In that manner they hope to eke out the slender stocks for three months, but if after that period no more raw material can be obtained the Ghent flax and weaving mills will be compelled to discharge all their workpeople, and the distress will become appalling.

As regards other goods, the Germans are commandeering large quantities of everything, and when the goods are not raw material I believe that payment is being made at once—of course in marks, which have to be taken at the rate of Fr. 1.25 per mark, whereas the agency of the Deutsche Bank in Brussels will pay only at the rate of Fr. 1.12.

Value of Publicity.

Publicity is the strength of every movement. It is characteristic of the "Patriotism and Production" campaign that the best is being done to shine in the glare of the big white light. All known means are being utilized to reach the people, that they may be encouraged, not alone to extend, but also to improve production. It is unavoidable that prices should vary. This is not entirely owing to speculation, but largely to conditions of the period. Of this one great fact not only agriculturists but all classes may be assured, that with a large section of Europe devastated, shipping channels closed, the great output of Russia effectually blocked, and production minimized by reason of the demands of war upon man and beast, there must be for things Canadian an upward and a permanently upward trend. Latterly, in some things there has been a rush to market, consequent upon money tightness, which, with the curtailment of facilities for shipment across the seas, has led to a drop in price. But that can only be temporary. Demand will, must and always does come to its own.

The Heiress—"Have you seen papa?" The Duke—"Yes. It's all off." Heiress—"You don't mean to say that he refused to give his consent?" The Duke—"Oh, no. He said he'd give his consent—but not another cent."

A "horny-handed son of toil," who had been married less than a year, was complaining to a friend of his wife's extravagance. "How is a man going to save anything for old age?" he said. "I no sooner get home than it's Tom, give me a dollar, give me fifty cents, give me fifteen cents; five for this, that and the other thing. I just can't stand it." "Why, Tom, what in the world does your wife do with so much money?" "I don't know—I ain't gave her none yet."

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON MARCH 7

Lesson X. Saul Anointed King. 1 Sam. 8 to 10.—Golden Text, 1 Pet. 2. 17.

Verse 17. This same shall have authority over my people—The word "authority" means to restrain, and is well chosen in view of the fact that the children of Israel were becoming rebellious again and wanted to go their own way. They did not want to have judges or prophets over them; they wanted to have a king over them like the neighboring peoples had. The use of the word "authority" in the sense of "restrain" shows that the king of Israel was to restrain his people rather than give them privileges which they did not now possess.

18. In the gate—In verse 14 we read that Saul and his servant "went up to the city; and as they came within the city, behold, Samuel came out toward them." The words for "gate" and for "city" in Hebrew are very much alike. It is supposed that here in verse 18 the reading should be "in the city," and not "in the gate." However, it is very probable that Saul and his servant, after they came into the city, had been inquiring for Samuel, and when he was finally pointed out to them, he was nearing the gate of the city, and that they retraced their steps and actually met him in the gate.

20. As for thine asses—While Samuel had things of far greater consequence to tell Saul, Saul's mind was fixed first of all upon the lost property of his father. He had come to Samuel to ask him about the animals. Samuel saw this and recognized that Saul was not to be turned aside from his quest, and so the seer satisfies the seeker about the first, although the lesser, thing.

For whom is all that is desirable in Israel?—The margin reads "the desire of Israel." In Hag. 2. 7. appears a phrase which is frequently found in the Old Testament, "The desire of all nations," and verse 8 describes this desire to be "the silver and the gold," which are for Jehovah. "The desire of Israel," therefore, was all that was "desirable in Israel," form the value point of view. Saul and his house were to be enriched by the honor that was to be thrust upon Saul. What, therefore, were a few asses to his father? Is not all that is desirable in Israel "for thee and all thy father's house"?

21. Saul answered and said—The natural modesty of Saul here appears. What Samuel was saying could have no reference to him.

Am not I a Benjamite, of the smallest of the tribes of Israel? and my family the least of all the families of the tribe of Benjamin? wherefore then speakest thou to me after this manner?—The tribe of Benjamin was the smallest of the tribes of Israel, if the tribes of Ephraim and Manasseh are looked upon as one tribe. In Judg. 20 we read that the tribe of Benjamin was nearly annihilated. In verse 35 we read that "the children of Israel destroyed of Benjamin that day twenty and five thousand and a hundred men: all these drew the sword." And in verse 44, "And there fell of Benjamin eighteen thousand men; all these were men of valor." As the tribe had not recovered from this awful decimation at the time of Saul was speaking to Samuel, it was undoubtedly by far the smallest of the tribes of Israel.

22. Guest-chamber—The temple had chambers near the sanctuary. Those who were put over these chambers held offices of trust, as we read in 1 Chron. 9. 26. It is quite likely that the guest-chamber here mentioned was similar to the waiting-room in the Bamah, or high place, where Jehovah was worshiped outside the city.

The chiefest place—We well remember the parable of Jesus about not taking the chief seat at the banquet. Among the thirty who were bidden, Saul and his servant were placed in the very best seats by invitation. This, according to the parable of Jesus, was indication that Saul belonged where he was placed. To show that the future king was to be democratic, and not aristocratic, one of the people, rather than one over the people, the servant of Saul was invited to sit with him.

23. Samuel said unto the cook—The word for "cook" in the Hebrew is "slaughterer." This officer of the temple, or the place of worship, not only cooked the animal; he killed it, and dismembered it, cutting it into joints.

24. The cook took up the thigh, and that which was upon it, and set it before Saul—The thigh, or shoulder, was the choicest piece; it was the most tender and juicy, the piece most desired by those whose tastes were cultivated for the good things. As we read in Lev. 7. 32, the right thigh, or shoulder, was the piece which was given unto the priest for "a heave offering" out of the sacrifices of the peace offering. Doubtless this portion which was given to Saul was Samuel's own piece, expressly set aside for him. The king, therefore, was to receive that which was expressly provided for the priest. The priestly prerogatives thus easily became merged in the kingly.

25. When they came down from the high place into the city, he communed with Saul upon the housetop—This was not a private place, but a public one. Samuel the prophet, took Saul, the stranger, into as conspicuous a place as he could find, so that all the people would know that he was honoring his guest in a peculiar and important way. The housetops of the Orient were flat. That there would be no danger from anyone falling off and hurting himself, it was ordained in the law (Deut. 22. 8) as follows: "When thou buildest a new house, then thou shalt make a battlement (a railing) for thy roof, that thou bring no tblood upon thy house, if any man fall from thence." In Isa. 15. 3 we read of the housetop in the same sense as the broad or public place, showing the publicity of the housetop. In Luke 12. 2. 3 we read that, "There is nothing covered up that shall not be revealed, and hid that shall not be known; that which we have spoken in the ear in the inner chambers' shall be proclaimed upon the housetops."

26. The spring of the day—This means dawn of the morning. Compare Pippa Passes: "The year's at the spring." Early rising was habitual among the dwellers of Palastine. Passages in abundance referring to the many important things that were the consequence of early rising are to be cited. And this early-rising habit has not departed from the land of Palastine. He surely is a sound sleeperwho can rest undisturbed in any of the cities of Palastine to-day after the rising sun has pronounced itself by the first faint rays of light above the distant hills.

Samuel called to Saul on the housetop—Samuel did not call "up to" the housetop. He was on the housetop with Saul, as they had slep there together. Doubtless a tent or an awning had been provided for Saul.

27. Bid the servant pass on before us—Although the servant had been a part of all the ceremonials up to that time, he was not to hear the word of Jehovah as pronounced by the lips of Samuel which would make of his master a king. The servant was to pass on and only Saul was to hear the word of God.

Chapter 10. 1. Samuel took the vial of oil, and poured it upon his head, and kissed him—The oil was for the anointing, of course, and the kiss was the mark of respect and honor.

Is it not that Jehovah hath anointed thee to be prince over his inheritence?—Doubtless Saul was very much surprised when Samuel anointed his head and kissed him. So Samuel adds at once, Is it not Jehovah who hath called thee, and who hath directed me to proclaim unto thee that thou art to be king over Israel?"

Bacon and Hams.

In 1913, Great Britain imported 5,440,387 hundred-weight of bacon. Canada supplied 272,745 hundred-weight. Russia, Sweden, Denmark and the Netherlands furnished 3,129,570, and the United States 2,019,776 hundred-weight. In 1913, Britain imported 957,595 hundred-weight of hams of which Canada supplied 100,892 hundred-weight and the United States 851,835. In 1910 Canada only supplied 42,136 hundred-weight. There is some improvement in hams, but a sad falling off in bacon. Britain took 689,704 hundred-weight of the latter commodity from this country in 1911, but as previously stated, only 272,745 hundred-weight in 1913, a decrease of 416,959 hundred-weight in two years.

Object of the Campaign.

It is not to be supposed that "Patriotism and Production" means increased production alone; it means also improved production. Neither does the phrase or term mean that anybody assumes to teach anybody else how to conduct his own affairs. It is merely founded on the plain and acknowledged fact that nobody is so wise that nobody else can give him a hint or suggestion of value in some departments of his business. It is always possible to be too rigidly self-contained.

Definiteness Aimed At.

The bulletins obtainable free on application to the Publications Branch, Department of Agriculture, Ottawa, treating each of one subject and written by acknowledged expert authorities, are especially definite. Readers in occasional cases may think they know as much as is there set down, or even that they know better, but to the vast majority there cannot fail to be something helpful. At any rate, send for the bulletins and see.

A Time for Introspection.

There can be little advantage in trying to value an unpurchased future. The future will be just what we make it—what we earn. Now is the time for toil, for blood, sweat, for courage and good cheer. It is a time to take inspiration from the memory of our fathers, from the example of our million brothers who line the battle front—a time for each man to judge not his fellow, but to sternly judge himself.—Hon. Arthur Meighen, at Winnipeg.