About the Household

Pie Recipes.

Cream Pie.—One cup sweet milk, one heaping teaspoon cornstarch, three tablespoons sugar. Let boil until thick, then add one tablespoon vanilla. Have a baked crust ready to receive the above mixture over which lightly spread the stiffly beaten white of one egg and two tablespoons of sugar. Set back in oven to brown.

Mock Cherry Pie.—One cup of cranberries, two-thirds cup raisins, two-thirds cup sugar, half cup water, one tablespoon flour, one teaspoon vanilla. Mix well and bake between two crusts.

Chocolate Pie.—One cup sweet milk, half cup sugar, quarter cup butter, two tablespoons grated chocolate, one tablespoon flour and one of vanilla. Put milk and sugar on to boil, beat one egg well, add a little cold milk and the flour; beat to smooth paste, and add to milk, stirring constantly. Add butter and chocolate melted together and boil all a few minutes, beat to smooth paste and fill baked crust. Cover with whipped cream or white of egg.

Lemon Cocoanut Pie.—To one cup sugar add the grated rind and juice of one lemon, one egg well beaten, a good tablespoon of flour, one cup of water and half a cup of cocoanut (shredded). Line a pie tin with rich crust. pour in the mixture and bake.

Butter Scotch Pie.—Make a rich crust and bake. Fill with the following: To one cup light brown sugar melted over the fire, add a large tablespoon butter and cook until the sugar is slightly burned, then add one cup milk, and when well blended, the yolks of three eggs, thoroughly beaten. Stir until thick, and pour into the shell. Beat the whites to a stiff froth, add three tablespoons powdered sugar, and spread on top. Brown in a quick oven.

Date Pie. — One cup dates (stoned), one-fourth cup sugar, one egg, one cup of hot milk, half cup water, one teaspoon lemon juice. Add the sugar and water to the dates and cook over a slow fire until half done, remove and add filling and put back to finish baking.

Banana Pie. — When fruit is scarce I make pie by baking an undercrust, and in this slice a banana; then cook one large cup of milk, one-third cup of sugar, a pinch of salt, a little butter and thicken with flour or cornstarch. When done flavor with vanilla, stir in beaten yolk of egg, and pour over bananas, in crust. Beat white of egg, sweeten and spread on ton, and brown.

Pieplant and Strawberry Pie. — Line the pie plate with dough, put in good layer of pieplant, cut into cubes, then half a cup of fresh strawberries, or half a cup of canned berries. Mix one cup sugar and one tablespoon flour together, turn over the fruit, cover with upper crust and place in hot oven for 10 minutes, then reduce the temperature and finish baking. Avoid boiling the contents of a pie, as this is the reason that so many boil over or run out at the side.

Custard Pies.—1. Plain Custard—Beat together until very light the yolks of four eggs and four tablespoons sugar, flavor with nutmeg or vanilla; then add the four beaten whites, a pinch of salt, and lastly a quart of sweet milk. Mix well and pour into tins lined with paste. Bake until firm, in a moderate oven.

2. Chocolate Custard Pie.—put some grated chocolate into a saucepan and place on the back of the stove and let melt (do not add any water to it), beat one egg and some sugar in it; when melted, spread this on top of the above custard pie. Lovers of chocolate will like this.

3. Peach of Custard Pie.—Use either fresh or canned peaches. Chop peaches without juice and add to a plain custard.

4. Fig Custard Pie.—Three figs soaked over-night in water, then boiled until tender, after which they should be chopped until fine. Add chopped figs to plain custard, and bake.

Apricot Pie.—Stew apricots until tender, sweeten to taste and add beaten yolk of one egg. Fill crust and bake. When cool cover with a meringue made of the beaten white of the egg, sweetened with one tablespoon of sugar. Set in oven until browned. Or cover the pie with criss-cross strips of pastry when the pie is first put into the oven.

Hints for the Home.

When steaming potatoes put a cloth over them before putting the lid on. They will take much less time to cook, and be much more mealy than when done in the ordinary way

A piece of white oilcloth placed at the foot of dark stairs will warn those who are descending that the last stair is reached, and thus save an unpleasant fall or jar to the system.

Before using a new saucepan add a lump of soda and some potato peelings and let it boil for some hours. Then wash out thoroughly, and all danger from poisoning from the tin lining will be gone.

When lemons are hard cover them with boiling water and stand them aside to cool. They will then appear fresh and full of juice. Neither will the juice seem in the least diluted by any water absorbed.

To remove grease stains from wall-paper mix with water to the consistency of cream, spread over the marks, allow to remain for two days, then remove with a stiff brush, and the stains will have disappeared.

The following is a light cheese pudding, much more easily digested than plain toasted cheese, which was at one time a favorite with many, eaten with oatmeal cake or toasted bread:—Cut up the cheese into small pieces and place in a saucepan. Mix two tablspoons of corn flour in a breakfast cupful of milk and pour into the saucepan. Allow to boil for a few minutes. Take off the pan and add a well-beaten egg.

The frequent variations of temperature during the spring makes it highly dangerous to change children's clothing too hurriedly. It is a mistake, immediately a hot day comes, to pack away the warm "woollen" and take out the lighter summer clothes. Many a serious cough and illness has been the result of this premature change. The alteration from winter clothing should be gradual. Wool should always be worn next to the skin, as this protects the child from sudden chills, and a thick vest is necessary until the weather is quite warm and summerlke.

Didn't Mind Loss of Legs.

A French Deputy who is serving as a captain of artillery tells in a letter to a friend a story illustrating the bravery of the French soldiers. During a bayonet attack a shell exploded in the advancing line of French and took off the leg of one of the soldiers. When an ambulance attendant ran up to the wounded man the latter shouted to him:—

"Hurry up and look for my leg; it is lying over there. Maybe I can have use for it yet."

After the soldier had been brought to the hospital the general commanding, who had heard of the incident, went to see the soldier and complimented him on his courage.

"Thank you, very much, my General," the wounded soldier responded. "I have yet one leg for the service of my country, and I can even afford to lose that, too."

"But, my dear man——"

"Oh, I know what you are going to say," the soldier interrupted, "but really my legs are not so necessary in my profession, because I am a piano instructor and my hands are enough for me to get along with."

Sal—What do you think of Gertrude? Sue—Oh, I think she is a right sweet girl. Sal—I don't like her, either.

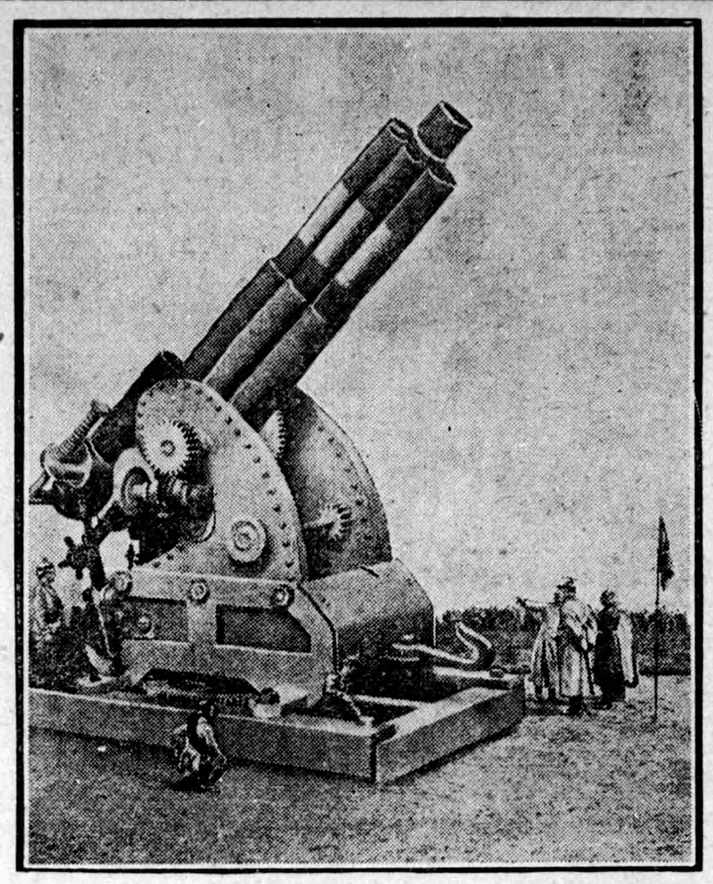
Candles improve by being kept a few months.

Canada's First Concrete Pavements

While the first concrete pavements ever laid in Canada were, according to the best obtainable information, those laid in Toronto, nevertheless, Windsor, Ont., can probably claim the destinction of being the first place to use this form of construction to any great extent.

At the beginning of 1908 Windsor had over 20,000 square yards of concrete pavements, and this quantity has been increased every year since then. In fact, practically no other kind of pavement is being used in that city.

The general method has been to lay the pavement in two courses, that is, with a foundation of concrete and a wearing surface of mortar. The cost has varied from 99 cents to $1.15 per square yard. The pavements laid in 1912 cost very little more than $1.00 per square yard. At the same time, the cost of macadam pavements was about $1.10 per square yard, so that the cost of concrete was practically the same for macadam and a better pavement was obtained and one for which the cost of maintenance is practically nothing.



Eight Barrels and a Range Exceeding Any Other Weapon.

This is the first photograph of the secret Krupp siege howitzer of which so much has been said In Germany it is called the Emperor's Eight-Leagued Boots, from the number of its barrels and its kick (technically, of course, its recoil). It weighs on its service mounting, as photographed, 159 tons, 2 cwt., 1 qr., 11 lbs. Its eight clustered barrels (their size may be estimated by comparing the figures of the Kaiser and his staff officers) are specially designed for concentrated or collective "bombardment," for discharging salvos or "bouquets" of shells (one projectile of which is a fair load for an ordinary railway truck) at a range of thirty-two miles.

RED CROSS SOCIETY.

Toronto, May 1.—The heavy losses suffered by the gallant troops who took part in the glorious battle of Neuve Chapelle shows clearly that even local successes cannot be gained without great loss of life. The greater proportion of these casualties are wounded, and lives can only be saved when these wounded men are attended to promptly and when the doctors and nurses have every medical appliance at their disposal. A large amount of medical supplies have been sent from the Red Cross both to England from Canada and from Canada to the front during the past weeks, and as the war progresses a still larger amount will be needed.

Funds are specially needed for these surgical supplies, as the Red Cross authorities know exactly what kind of instrument is needed at the front and in the hospitals, and they have to be purchased from the proper sources. Nevertheless, anyone can roll bandages, and these are needed by the million, but word has been received from England that bandages not properly rolled should not be sent, and the Canadian Red Cross Society earnestly requests that all who undertake to send in bandages should not do so unless they are prepared to carry out exactly the instructions given them. These bandages are made 2 inch, 2½ inch, 3 inch, 4 inch, 5 inch and 6 inch and 5 yards long. A cheap grade of unbleached factory cotton should be used, and they must be torn, not cut, and tightly rolled on bandage rolling machines.

Old linen, cotton and flannel will be always acceptable, and there must be many housewives who have table cloths, towels, sheets, etc., which have been used sufficiently to enable them to be replaced. If every householder were to give one sheet, one towel and one table cloth, what a lot of bandages could be made to bind up the wounds that our brave soldiers have suffered in the cause of freedom.

It is of the greatest importance that all supplies should be packed according to directions and that the contents of each parcel should be fully described on the outside, with the number of articles, size of articles, etc. Full directions as to packing and what is most needed, etc., can be had on application to the Superintendent of Supplies, 77 King Street East, Toronto. A new leaflet has just been issued, in which all information is given for the guidance of all those who are helping in the great cause.

Those who are assisting the work of the Red Cross little realize how their good work is appreciated by the soldiers, both in the trenches and in the hospitals. Here is an answer from a Canadian nursing sister, who was for some time engaged in a hospital on Salisbury Plain:—"Please tell any of the dear people who send Red Cross things that they will never know what a blessing the things they have made are. They cannot make too many handkerchiefs, night shirts and pyjamas. They are valuable, I can tell you."

That is one of the many messages of gratitude that comes across the sea to the splendid band of workers who are doing so much for our Canadian soldiers in their battle for freedom. It should stir us to greater energy and renewed activity under the Red Cross sign.

RED CROSS NOTES.

One of the most interesting gifts received so far by the Canadian Red Cross Society reached headquarters recently in the form of one scarf and three knitted wristlets, which were worked by Miss J. M. Barnards, of Kohala, Hawaii. Enclosed in the package was a note which said:—"With this old lady's prayers and best wishes, who left England in 1851." Accompanying the message was a photograph of the sender who, though far away in Sunny Hawaii, has not forgotten our brave soldiers.

The Girls' Red Cross Auxiliary, of Aurora, Ontario, have for some time been making a small khaki bag containing iodine, wool pad, piece of gauze and waterproof. Altogether these girls have made 525 of these little bags. Full description and directions are printed in English and French on the outside cover, which also has the maple leaf printed above the directions.

While the appeal of the Society has been met in a generous manner, a large quantity is still needed if the Canadian troops at the front are to be supplied with this luxury. Pipes, tobacco in tins, plug tobacco, and smokes of all kinds will be welcomed at headquarters and also money to buy them. It is not necessary to point out what a great deal of comfort and pleasure a pipe of "baccy" affords our soldiers in the trenches and in hospital.

Another large consignment of Red Cross supplies left this city a few days ago, when 435 cases were sent to Halifax en route to London, where they will be distributed by the Canadian Commissioner. Since September 10 no less than 8,696 cases have left headquarters, and supplies from all parts of the country still continue to arrive every day. Among the articles sent yesterday were 4,861 shirts and 5,805 socks, besides a large assortment of other articles.

It is an interesting fact to note that from August 30 to December 31 last, 3,548 cases were sent from Toronto, and from December 31 to April 15 the number shipped totalled 5,148. Thus 1,600 more cases were shipped during the past three and a half months than during the previous four months. These shipments do not include any article sent other than Red Cross supplies.

That the West is doing its share is shown by the fact that in the past three weeks two shipments of 48 cases each arrived from Calgary. A large consignment was also received from Hamilton and 3,600 socks from the Brandon Chapter of the Daughters of the Empire. These latter articles were for the War Contingent Association.

Colonel Gorrell, who is in charge of the Duchess of Connaught Hospital at Cliveden, England, in a recent letter to Mr. Noel Marshall, chairman of the Executive Committee of the Canadian Red Cross Society, asked that maple sugar and syrup be sent, as the soldiers specially appreciated this luxury. The Society will be glad to receive any maple products, and the farmers of Ontario and Quebec are specially asked to assist in this worthy appeal. We cannot do too much for our soldiers, and when they express a wish for any particular luxury, they should receive it.

Although there are only twelve ladies in the town of Careross, Yukon Territory, including one Japanese and one Indian, they have been doing a splendid work on behalf of the soldiers, and have sent a parcel of knitted goods to the Canadian Red Cross. These comforts were sent by the Patriotic League of that little town in the far north.

The citizens of Guelph, through the Canadian Red Cross Society, and the people of Wellington County, have presented a motor ambulance to the Society for service at the front.

The Yukon Chapter, No. 1, of the Order of the Eastern Star, of Dawson City, Y.T., has forwarded to the Canadian Red Cross Society the sum of $304. The people of the Yukon Territory have supported the Red Cross in a generous manner.

THE UNIVERSITY HOSPITAL.

More Supplies Are Required For Our Wounded Soldiers.

We hope that our friends throughout the Province who have so nobly helped us to equip the Hospital, will not misunderstand our tardy acknowledgement of their generosity. The shower of sheets kept on steadily and made it difficult to announce the result. We have to date received ten thousand (10,000) sheets—so we are still in need of at least two thousand more. There need not be the slightest fear of over-lapping. All the supplies received over and above the needs of our hospital are to be turned over to the Red Cross for use in other, preferably Canadian, hospitals.

When our readers hear that now in some of the hospitals in France they are using sheets a second time for lack of a sufficiently large supply, the housewifely souls of our Canadian women will surely rise in rebellion against such conditions continuing.

We hope and believe that the sad events of the last ten days will make us more unselfish, more determined to provide all possible comfort, not only for our own, but for ALL who need our help. Surely in this hour every woman feels that all the Empire's sons are hers—hers to comfort in every possible way.

We still need also about two thousand pyjamas and the same number of surgical night shirts. Will some of the circles of organized workers come forward and help us.

JEAN McPHEDRAN.
151 Bloor St. West.

Money may be sent to Mrs. F. N. G. Starr, 112 College St.

"Oh," she said; "your conduct is enough to make an angel weep!" "I don't see you shedding a tear," remarked the brute.

FEEDING THE YOUNG CALF

Kindness and Care are the Secrets of Success—Feed Should Be Scrupulousiy Clean, Also Surroundings.

Many animals have been stunted in growth by improper feeding when they are young. It is much easier to injure a young animal by careless feeding than it is a full grown one. Thought and care are necessary at all times in feeding animals, but especially so when feeding young animals.

Whole milk is nature's food for the young calf, but unless beef is the sole object it will not pay to feed it. The next best thing is skim milk, but this must be fed with care. The skim milk fed to a calf should not exceed eighteen pounds daily until the calf is five weeks only, and only in rare cases should an amount beyond twenty-four pounds be given. Many calves are destroyed by being overfed with skim milk. Where calves do poorly on skimmed milk the results are due to the abuse of the food. Too large a supply of milk, infrequent and irregular feeding, cold milk, and sour, unclean feeding pails are the causes of nine-tenths of the troubles.

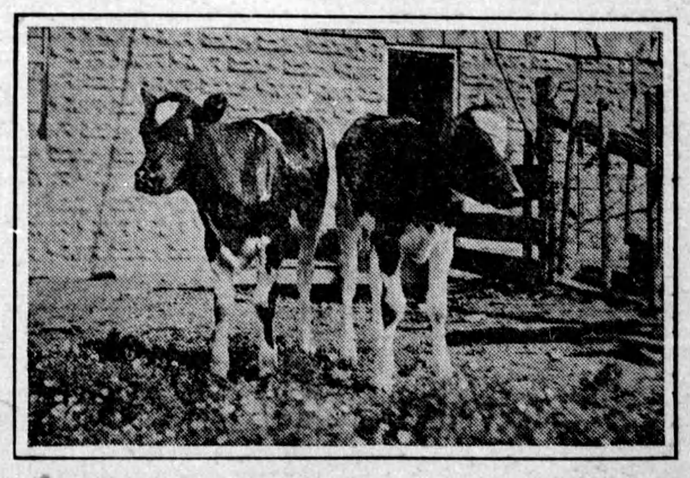
The young calf should be allowed to be with its dam for the first one or two days. It should be allowed to have the first milk or colostrum at any rate, as this is necessary for clearing the bowels and starting the digestive functions. All feed given should be at blood heat. Nothing upsets the digestive system of the calf and starts scouring so quickly as cold milk. Another thing that must be kept in mind is to start with light feeds, and very gradually increase the amount given. Good judgment is required to know when the animal gets enough without being overfed. A calf intended for a model dairy cow should not gain over one and one-half pounds per day for the first four months, and less thereafter. A good way to tell if the calf is being fed properly is to notice the condition of the bowels as indicated by the manure. If there is a tendency to looseness, the feed should be reduced at once, and care taken that everything fed is at blood heat.

If a calf gets off its feed it is a good plan to miss a meal or two and then feed somewhat lightly for a time.

Make Changes Gradually.

It is not possible to lay down fixed rules as to how much to feed, as calves differ so in their size and vigor. Holsteins may be started on about six pounds of new milk at a feed while half this would probably be enough for a Jersey. All changes in feed should be made very gradually. When changing from whole milk to skim milk, begin by replacing a pint of the whole milk with a pint of the skim milk. Then gradually increase the amount of skim milk and reduce the amount of whole milk until in about ten days nothing but skim milk is being fed. The change must be made slowly in this way or the digestive system will be upset. All changes in feed should be made slowly to allow the stomach to get accustomed to the new food. This rule applies to feeding stock of any kind. A great deal of the trouble that people have with their stock is caused by too sudden changes of food.

To replace the fat that has been removed from the skim milk it is good practice to add a little flax seed jelly to the ration. This jelly should be used in small quantities at first, and the amount gradually increased. Begin with a dessert spoonful in each portion and gradually increase the amount until about a cupful is being fed night and morning to a three-month-old calf. To prepare the jelly, steep the whole flax seed in boiling water and make a thick past of it.



The dairy calf should not be fed as heavily as the beef calf. It should be kept growing and thrifty, but not too fat, or the dairy type will be lost.

The calves should be taught to eat meal as soon as possible. This can be done by putting a little in their mouths, immediately after supplying the milk. The calves will begin to pick a little hay at about three weeks old. This should be encouraged, but care must be taken that only the best and cleanest hay is offered.

If the following rules are observed success in calf rearing is ensured:

1. Treat calves kindly and never lose your temper with them, even if they are a little stupid sometimes.

2. Be scrupulously clean as to the feed fed, and also as regards pails and the animal's surroundings.

3. Make all changes in the character of the food very gradually. This applies whether changes be as to temperature, quality of the feed, amount of food, sweetness or acidity with milk fed, time of feeding, or any other thing connected with the food.

4. Feed only wholesome food, feed regularly, and feed in sufficient quantities.