About the Household

Serving Rhubarb.

Baked Rhubarb.—Wash and wipe dry the rhubarb. Cut into inch lengths without peeling. Arrange a layer of the rhubarb in the bottom of a buttered earthern baking dish, covering with sugar, repeat this process until a sufficient quantity has been used. Cover tightly; do not add water. Bake for one hour and serve cold.

Rhubarb Puffs.—Cream together one cup of sugar and two tablespoons of butter, add two well beaten eggs, one-fourth of a cup of milk, one teaspoon of baking powder and flour enough to make a stiff batter; then stir in one cup of finely chopped rhubarb; half fill well buttered molds with the mixture, and steam for half an hour. Serve with any preferred pudding sauce.

Rhubarb Dumplings.—Wash and cut the rhubarb into inch pieces and stew with a little more than half its weight in sugar, adding a very little water. Make a batter by using a scant cup of sweet milk, a pint of flour into which has been sifted two teaspoons of baking powder, and a little salt. Drop this batter by spoonfuls into the boiling rhubarb, and cook for ten minutes. The result is a delicious pudding, which should be served hot, with or without cream.

Rhubarb Snowballs. — Boil half a cup of rice until soft; wring small pudding cloths out of hot water, and spread the cooked rice about half an inch thick over the centre of the cloths. Spread about half a cup of chopped rhubarb on each, sweeten well, tie up the cloths closely, and steam for 20 minutes. Then turn out of the cloths carefully and serve with rich cream.

Rhubarb Fritters.—Peel young rhubarb and cut into three-inch lengths. Make a batter of two well beaten eggs, one pint of milk, a little salt, and six large tablespoons of flour, beating until smooth. Dip each piece of rhubarb in the batter and fry to a golden brown. Serve very hot, piled high on a napkin lined plate, and well powdered with sugar

Rhubarb Custard.—Make a custard by using the yolks of two eggs, a pint of sweet milk, and two tablespoons of sugar. Line a deep pudding dish with pastry, and cover the bottom with a layer of chopped rhubarb which has been rolled in sugar. Pour over this the custard and bake. Make a meringue of the whites of the eggs, spread over the baked custard, and set in the oven to brown.

Rhubarb Souffle.—Put the rhubarb, cut fine, into a double boiler with plenty of sugar to sweeten, and steam until tender; then press through a sieve. To three cups of this sauce add the well-beaten yolks of three eggs, then fold in the stiffly beaten whites of the eggs and bake in a well buttered dish until it begins to crack open on top. Serve hot.

Rhubarb Pie.—One cup of finely chopped rhubarb, one-half cup of sugar, one heaping teaspoon of flour, the yolk of one egg, a small lump of butter, and a drop or two of lemon juice. Bake with one crust, and cover with a meringue made of the white of an egg, beaten stiffly, and to which has been added one large tablespoon of granulated sugar. Brown in a warm oven, and serve hot.

White Oilcloth.

White oilcloth can work a transformation in the darkest, dingiest kitchen and add to the charm of the brightest. A yard for 5c. will save you from facing the indifferent or worn paint at the base of the dish closet shelving, and besides, make cleaning easy and gratifying. The inside window ledge of the kitchen and the bathroom treated in this way will be conducive to beauty and cleanliness.

A strip along the wall beside the sink will catch spattered drops of dish water or drainings and may be readily cleaned with a lightly soaped cloth rubbed over the surface.

A stretch of oilcloth above the japanning about the range will catch any spattering grease, the vapor of steam or the blackest of escaping smoke, which can then be washed off, though here one of the coarse cleansers may be necessary to restore the pristine whiteness.

A yard of wide oilcloth at 18 or 20c will cover the top of a kitchen table with some to spare. A length of a few inches more of the scalloped kind will render the tops of the washtubs sightly and convertible to table uses for a hasty meal for one or two. The top of the refrigerator covered in this way will be taken as a pledge of the sweet, clean interior below.

Three Sewing Hints.

In sewing in hot weather use an emery "strawberry" frequently. Passing the needle in and out through it removes moisture, all danger of rust and insures much easier manipulation. Never allow a needle to squeak.

Wax the thread thoroughly before attempting to string beads, or to sew them on any material. This makes the work easier, as well as stronger and the thread or sewing silk will never knot.

Instead of binding or felling seams on lingerie, use narrow lace insertion, one piece on each side of the raw edges; stitch on both sides with the sewing machine. Lace braids, also the bought, ready-made lawn folds are admirable for the purpose and are easy of manipulation.

Useful Hints.

If one or two teaspoonfuls of sugar are added to turnips when cooking they will be improved.

When frying eggs try adding a spoonful of flour to the fat; it will prevent them from breaking or sticking to the pan.

Chamois leathers should be washed in tepid water and dried with the soap in them; they will then be nice and soft.

To make flypapers, boil linseed oil with a little resin till it forms a stringy paste when cold. Spread this on paper, using a large brush. This is inexpensive and makes one of the best traps for flies.

When making a pie, the juice from the fruit very often soaks through the under-crust, and spoils the appearance of it. This can be prevented by brushing the under-crust over with the white of an egg.

To clean oil paintings peel a potato and halve it. Rub carefully over the painting with the flat side. Cut a new surface each time the moisture is exhausted. Sponge afterwards with clean tepid water.

Paint marks on glass may be removed by rubbing with a paste of whitening and ammonia, thinned with water to the consistency of cream. Leave the paste on, and when it is dry, wash off with soap and warm water.

A few drops of castor oil will be found most beneficial to drooping ferns in a pail of water all night. In a week a marked improvement will be noticeable.

Before using a new saucepan fill it with water with 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 tinned lining will be gone.

Place a week's tea leaves in a pail and pour over them a quart of boiling water. Leave for one hour, then strain and bottle. The liquor is excellent for cleaning varnished wood and linoleum, and when used for cleaning windows or mirrors makes them shine like crystal.

The Modern Method.

"Your new novel is in some ways a bit out of date."

"How, for example?"

"Well, you make the heroine sweep the room with a glance, when to-day everybody is using vacuum cleaners."

Bad Roads are Costly

The question is often asked, "What do good roads cost?"

If this question were put in another form, viz., "What do bad roads cost?" the answer would bring home to the people of Canada what they are paying as a sacrifice to poor transportation facilities — this, in addition to the discomfort and dissatisfaction of having to travel over them.

One of the chief causes of young people leaving the farm is the lack of good roads. Rough and muddy roads retard social life, especially when, associated with the unpleasantness of driving, is the fact that the equipment becomes mud-bespattered and requires constant washing. To avoid these and other inconveniences, farmers and their families remain at home, more or less in isolation, and, when the first opportunity arises, many of them leave the farm. There is but one remedy for this isolated condition—by means of good roads, farmers and their families must be placed in touch with the social advantages of the larger communities. Just as soon as this condition is reached, the drain of population from the farm will decrease.

Of the economic losses due to bad roads separating the farmer from his market, that of cost of transportation is most important. A comparison of the load one horse can haul on good and bad roads, respectively, shows that, on a muddy earth road, the amount varies from nothing to a maximum of 800 pounds; on a smooth, dry earth road, from 1,000 to 2,000 pounds; on a gravel road in bad condition, from 1,000 to 1,500 pounds; on a gravel road in good condition about 3,300 pounds; on a macadam road, from 2,000 to 5,000 pounds; and on a brick or concrete road, from 5,000 to 8,000 pounds.

THE FALL OF PRZEMYSL.

A RUSSIAN BATTERY GIVING THE FINISHING TOUCHES.

COSSACKS RECONNOITERING IN OUTSKIRTS JUST BEFORE THE FALL.

Hens That Lay Bad Eggs.

Mr. Robertson, of the Central Experimental Farm at Ottawa, writes as follows with reference to tainted eggs:

"If the flock in general is laying tainted eggs, the cause is no doubt with the feed, but if it is just one individual bird, it is probably due to ovarian trouble. This is one of the reasons why it is absolutely necessary that eggs for strictly high-class trade should be candled. It is possible for eggs to be absolutely putrid when laid, and it seems hard to get people to realize that such is the case. It is not only that eggs of this kind will at times be produced, but blood clots are very common, especially at this season of the year when the fowl are laying heavily. Blood clots will often run as high as 2 per cent., so that for select trade it is absolutely necessary that the eggs should be candled. The blood clots are caused by a rupture of the small arteries, but the bad eggs are the result of a disease of the ovaries, and the manager of the flock should endeavor to find out which bird or birds are producing them, and they should be killed."

As Mr. Robertson says, the trouble may be due to improper food or to a disease of the ovaries or to blood clots. Care should be taken that the food that the birds receive is not tainted in any way. The only way to find out which birds are laying the bad eggs is to use a trap nest. By candling the eggs it is easy to find out where the trouble lies. The trouble also may be caused by the hens being too fat. If the egg cannot pass freely through the oviduct, owing to an excess of fat, it is retained in this organ sometimes for two or three days, and if it is fertilized the heat from the bird's body is sufficient to start decomposition. At this stage only the yolk becomes surrounded with the white and later with the shell, and finally laid, it has a stale taste. The way to prevent this is to remove the male bird from the layers and reduce the ration, so that the birds may be in good condition, but not too fat. Keeping the birds too fat is one of the most fertile sources of trouble with poultry.

Feeding Young Chicks.

Overfeeding is more dangerous to young chickens than underfeeding. Young chickens should be fed from three to five times daily, depending upon one's experience in feeding. Undoubtedly chickens can be grown faster by feeding five times daily than by feeding three times daily, but at no time should they be fed more than barely to satisfy their appetites and to keep them exercising, except at the evening or last meal, when they should be given all they will eat. Greater care must be exercised not to overfeed young chicks that are confined than those that have free range, as leg weakness is liable to result in those confined.

The young chicks may be fed any time after they are 36 to 48 hours in a brooder. The first feed may contain either hard-boiled eggs, johnny-cake, stale bread, pinhead oatmeal, or rolled oats, which feeds or combinations may be used with good results. Mashes mixed with milk are of considerable value in giving the chickens a good start in life, but the mixtures should be fed in a crumbly mass and not in a sloppy condition.—U.S.D.A.

The Old Speckled Hen Did It.

There are seventeen million fowls in the Dominion.

Ten per cent., or one million seven hundred thousand, are males.

Of the remainder 50 per cent., or seven million, six hundred and fifty thousand are pullets, and an equal number of hens.

It is estimated that the average yearly production per hen is six dozen eggs, or a total of ninety-million, eight hundred thousand dozen laid annually by the fifteen million, three hundred thousand hens.

It costs annually twenty million, four hundred thousand dollars to feed all the fowls in the Dominion, estimating that it costs ten cents per month per head.

The value of eggs laid by these fowls totals twenty-two million, nine hundred and fifty thousand dollars per annum.

The average price received for eggs is to be twenty-five cents per dozen.

It takes an average of three eggs to produce a chick and six to produce a full-grown pullet.

To renew half the Dominion's flock of hens annually fifteen million, three hundred thousand dozen eggs are required, at a cost of three million dollars.

If each one of the hens in the Dominion laid on Christmas Day, the eggs laid would be worth seven hundred and sixty-five thousand dollars at sixty cents per dozen.

The average profit per Canadian hen per annum is about thirty cents.

There are five million, two hundred and fifty thousand dollars' worth of cockerels marketed yearly.

If all of the cockerels were crate or pen-fattened before being marketed it would put an additional eight hundred and forty thousand dollars in breeders' pockets annually.

It takes approximately eight million, five hundred thousand bushels of wheat annually to feed the Dominion's poultry flocks.

GOOD TIMES COMING.

Trades That Will Boom When the Angel of Peace Appears.

Just as when war broke out certain trades and business became tremendously active and others practically came to a standstill, so, when peace comes, the same thing exactly will certainly occur says London Answers. Trades that are now booming will come to a cessation, but others will become tremendously active, and immense fortunes will be made in them.

For example, directly the terms of peace are settled, there will be an unprecedented demand for maps showing the reconstructed political divisions of Europe and the rest of the world.

"Practically," said the manager of one of the most important firms of map-makers in London to the writer, "after the war, all existing globes, books of maps, and school atlases, will have to be 'scrapped.' They will almost all be useless. At a moderate estimate, some two or three million new maps will be wanted, and wanted quickly. There will be an absolutely unprecedented demand in every department of the map-making business, for the sort of men required in the production of globes and atlases, and good men will command extraordinary high wages."

The tailoring trade in all its grades will also have the busiest time it has ever known when peace is declared.

As soon as the war is over, there will come back into civil life over two millions of men of ages ranging from 17 to 50, who are wearing nothing but khaki now, and whose civilian clothes have probably been given away, in most instances, or perhaps sold. One of the first things, therefore, that will happen after peace is declared, will be that some millions of men of all sorts and conditions will be rushing off to their tailors to buy clothes. One of the largest tailoring firms in the city informed the writer that they already had engaged 40 extra hands, at double the usual rates of pay in the trade, who are to come to them directly the war is over.

"Most of them," said the manager, "are at the front at present, but they won't be out of employment, I can assure you, when the war is over."

Most branches of the building trade will also become very busy after the war. Belgium will practically have to be rebuilt, and contracts have already been secured by several English firms for work in Belgium after the war. For couriers and guides on the Continent there will also be an unusually large demand after the war.

The various battlefields will be visited by millions of visitors from all parts of the world; for the man who can speak French and English fluently, and with local knowledge and a ready tongue, there will be a handsome income to be picked up for some years after the war, as guides to the places with the names of which we have become so familiar. This will be the sort of job particularly suitable for young men now at the front, with no home times, and a liking for a traveling sort of life.

"There will be a very large demand for good travellers and salesmen to represent English wholesale houses in foreign markets after the war," said the manager of one of the largest export houses in the City to the writer. "The demand will be for men between 25-35, and it will be an absolute necessity for them to speak Spanish, as they will chiefly be required to do business in South America, where Spanish is so largely spoken. Suitable men will be able to earn incomes from £700 to £2,000 per annum."

Telegrams to Benguela cost ten shillings a word.

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