# About the Household

### Useful Recipes.

**For Old Potatoes.**—Put a half-cup of milk or even a tablespoonful, if more cannot be spared, into the potato kettle this time of year and it will prevent the boiled potatoes from turning black. Watch them carefully that they do not boil over if you put in milk.

**Spice Pie.**—One cup thick sour milk or cream, one cup sugar, one cup raisins (seeded), yolks of two eggs, cinnamon and cloves to taste, pinch of salt. Bake as you would pumpkin pie. When set add meringue of two whites and brown. This is delicious.

**Soft Yeast.**—In morning soak two cakes yeast. Scald one pint of flour. When flour is sufficiently cool and yeast cakes sufficiently soft—stir together. Set in a warm place till noon. At noon cook 12 large potatoes in plenty of water, drain, save water, mash potatoes very fine, then add potato water. Potatoes can be put in a three-gallon crock and when cool add sponge to them. It will be ready for use by next day. It should be kept in the cellar.

**Corn Mush.**—Make a porridge of the meal, cooking it for some time as corn meal requires slow and steady cooking. Add a little more salt. Beat up an egg or two, according to the amount you have and stir into the porridge. Push to the back of the stove. Have ready a hot well greased pancake griddle. From a tablespoon, drop the corn meal porridge onto the griddle in spoonfuls. Let brown nicely before turning over. From three to five minutes is required. Turn it over and push the griddle to the back of the stove where it can fry slowly. With butter and syrup, it makes a splendid supper dish.

**Devil's Food With Whipped Cream.**—Into a double boiler or in a pail which fits into the top of a teakettle, put one-half cup sweet milk, one-half cup sugar, one well-beaten egg, and two squares chocolate broken into small pieces. Stir and let this cook until it is thick and smooth, stirring it all the while. When it has thickened, remove from the fire, and let cool. In a mixing bowl cream one-half cup sugar with one-quarter cup butter, add two well beaten eggs, one-half cup milk, one teaspoon soda dissolved in a very little hot water, and scant one and three-quarters cups flour. Flavor with vanilla. Lastly add the chocolate mixture, stir all well together and bake for about three-quarters of an hour in a moderate oven. Bake in two layers and put together with whipped cream filling.

### Helpful Hints.

**Iron Rust.**—A quick and easy way to remove iron rust from clothes is to put a teaspoon of cream of tartar on the spot, tie up the cloth around it into a little bag and boil the garment.

**Handkerchief Dresser Scarf.**—Take three ladies' hemstitched handkerchiefs, those with an embroidered design inside of the hem are prettiest. Use the same size and pattern. Make into a strip with a row of lace insertion between each. Put a row of the insertion all around the edge and then a lace to match the insertion. This is very pretty when washed, not expensive and easily laundered. Use a strip of cambric or sateen of any preferred color underneath.

**Curtain Shade Help.**—If your roller curtains are too wide for the window it is not necessary to cut off the roller, but you can nail two small blocks of wood on either side of the window, and on these fasten curtain brackets, and the curtain rod suporters. After the lace curtain is hung, the extra width of the shade is not noticeable. If absolutely necessary to cut off roller, cut off at the solid end. This is for the benefit of those who move frequently and have trouble fitting their shades.

**Stretching Curtain.** — Not all housewives have curtain stretchers and the following substitute, which is nearly as good, may prove of value. After washing your lace curtains in the usual way, select a nice sunny place, on the outside of your house. Wash off carefully. Have a box of small tinned tacks (as they will not rust) and a clean hammer. Let the edge of the clapboard be your guide. Take each scallop, and stretch well. By putting them up early in the morning, do two pairs at a time and take down before sundown. No ironing is necessary and they look like new.

### For the Housekeeper.

Shoes will last much longer if occasionally rubbed with vaseline when they are new.

Put pump-bows on pumps with snap fasteners—it is much easier than sewing them on.

Potatoes will be more mealy if a cloth is put over the saucepan before putting on the lid.

When frying meat or fish sprinkle a little salt over the bottom of the pan before putting in the fat. This prevents any spattering on the wall or rust on the stove.

Cold water soothes the pain of any sudden inflammation of the eye; hot water will help a dull pain and a weak solution of boric acid is always good for the eye.

If possible have a outside door in your kitchen; it will make it so much cooler in summer, and if it has a light in it you will have a glimpse of the outside world and feel happier.

Suet and lard are best kept in tin vessels. Salt pork, however, should be kept in glazed earthenware.

Blackberries can be preserved with a smaller quantity of sugar than other fruit.

To take all of the color out of a faded cotton garment, boil it in cream of tartar water, and it will be white.

With salt boiled codfish, serve parsnips; with boiled salt mackerel corn bread or fried cornmeal mush.

If you boil hooks and eyes in strong soda water before sewing them on garments, it will prevent their iron molding in the wash.

When making tomato bisque use the water in which rice has been boiled instead of milk. It will not curdle and is much cheaper to use than milk, besides being fully as good.

### Strangled With Red Tape.

The late Mr. H. B. Claflin, who was one of the great merchants of the last generation, lived for many years at Kings Bridge, one of the suburbs of New York. It was his whim to have each morning before breakfast a drink of cold water fresh from a spring near the house.

One very rainy morning the pitcher was not in its usual place, and he asked the waitress why it was missing.

"Why, Mr. Claflin," she said, "it was raining so hard and is so muddy that I was afraid if I went after the water I should be too soiled to wait on the table. I asked Michael to get it for me, but he said it was his business to look after the horses and carriages, not to run errands."

"Oh!" said Mr. Claflin, thoughtfully. "Perhaps he is right, Ella. Please tell him I want the Victoria."

Ten minutes later, with much trampling of hoofs and champing of bits, the carriage drew up at the door, with Michael on the box in his rubber coat and hat cover.

"Come, Ella," said Mr. Claflin, "get your pitcher"; and taking her by the arm, he walked down the front steps and helped her into the carriage.

"Michael," said he, "drive Ella to the spring and back, so she can get me some water without muddying herself."

Ever after Michael used to fill the pitcher on rainy mornings without even waiting to be asked.

James II. is the only English king who has ever abdicated since the Conquest.

# The Caterpillar Pest

The following timely warning has been circulated by J. A. Carroll, of the Department of Agriculture, respecting the caterpillar, which pest threatens to do much damage this year. Be warned in time and save yourself much worry, trouble and money later on.

Webs of this insect are now seen in thousands in our orchards and on wild trees and bushes growing along fences. If no attempt is made to control these caterpillars they will spread all over the trees, strip them bare of leaves, destroy the young fruit, and in time kill the trees outright.

1. Cut down and burn useless wild trees growing along fences and waste places.

2. Pull off the webs early in the morning or in the evening (they are out feeding in the day-time) and crush them under foot or burn them, or—

3. Make a torch by soaking a rag on the end of a stick with coal oil and burn the webs on the tree, or—

4. Spraying is the best remedy where many trees are affected. It is thorough and takes only a short time, and is so useful in so many other ways that the difference in the quality of the fruit alone will pay the whole cost of the spray besides destroying the tent caterpillars.

Use 2 to 2½ lbs. of arsenate of lead to 40 gallons of water or spray mixture just before the blossoms are open. Paris green may be used—1-3 lbs. to 40 gallons of water. Do not use Paris green with lime sulphur as burning would result. If blossoms have opened spraying may be done after they have fallen, but before they open is the proper time.

When spraying it would cost little more to apply lime sulphur with arsenate of lead and thereby control apple scab.

LORD KITCHENER'S VISIT TO GEN. JOFFRE AT THE FRONT.

A photographer caught the two just as Lord Kitchener was saying good-bye.

## REMARKABLY STRONG POSITION OF THE MERCHANTS BANK OF CANADA SHOWN BY ANNUAL REPORT

It is significant that after more than eight months of the severest financial strain Canada has ever experienced, the Merchants Bank of Canada comes forward with a report showing not only the greatest strength in its history comparing favorably with the strongest commercial bank throughout the world.

Perhaps the outstanding feature of the annual statement as at April 30th last, is the assets which are or can immediately be converted into cash. These amount to $32,086,571.51 exclusive of $1,000,000 deposited in the Central Gold Reserve, and $335,000 deposited with the Government for the purposes of the Circulation Fund. Altogether the immediately realisable assets amount to $33,421,571, or over 46% of the Bank's liability to the public. What this means will be appreciated when it is remembered that last year these items totalled over $8,000,000 less, or less than 37% of the liabilities to the public—and this was a very good showing for normal times.

The total assets of the Bank are $86,190,464.51, an increase of over three millions from last year. It is worthy of note that there are no mortgages, while overdue debts and real estate, other than Bank premises together amount to only $263,538.40, or less than one-third of one per cent. of the total assets. The actual cash, coin and notes, on hand were over $21,000,000, or twice what they were a year ago.

Thus the Merchants Bank of Canada is in a position of great strength, which enables it to face any possible development of the war situation with perfect confidence.

During the year the Bank's deposit business expanded very considerably. Its deposits bearing interest increased over four millions, to $50,037,101.80, and its total public liabilities grew three millions to $71,769,613.81. The capital paid up and the reserve fund stand at $7,000,000 each.

Profits were necessarily affected by the efforts to maintain so high a ratio of liquid reserve or assets that could be converted into cash immediately. Current commercial loans in Canada, the main source of a Canadian bank's profits, were reduced by $6,200,000, and the net profits for the year were $995,431, against $1,218,694 for 1914. These were still further reduced by appropriations for patriotic purposes, by the war taxes and by $250,000 written off for depreciation in the market value of securities. There is every probability that the latter amount will be in considerable part recovered in the future, when securities resume their normal value.

The appropriation for patriotic purposes indicate the sacrifices that the Bank is making for the general good in these exacting times, and the shareholders are amply compensated in the fact that the Bank's immense strength and constantly widening connections enable it to look forward to greatly enhanced prosperity as soon as business in Canada resumes its usual activity. Meanwhile a balance sheet such as this, after nearly nine months of war, is the best evidence of solidity and sound management that a bank could possibly have.

Some men's ideas of progress is to stand and watch others go backward.

### White Plymouth Rocks.

White Plymouth Rocks are one of the most popular and profitable breeds known. They had their origin as "sports" from Barred Plymouth Rocks about 25 years ago, when they were produced as grays, but developed by breeding into a white variety.

The females are exceptionally good layers of large, brown eggs, and the chicks are rugged and active, making excellent fowls for broilers and heavy-breasted roasting chickens. They weigh from 8 to 10 pounds for males and 6 to 8 pounds for females. They are more highly developed in shape, finish and color than other members of the Plymouth Rock family. Their plumage is beautifully white and their beaks and shanks a rich orange yellow in color.

Size and type have almost made them leaders for market poultry. In this respect they are only rivaled by the White Wyandottes, and, to be exact, the Rhode Island Reds have gained on them considerably during the last few years. These are the three most widely bred and every one is a profit payer. It is a record of fact that every so-called breed is a fowl that has had, as a reason for its construction, its general, all-round utility value.

The characteristics of the White Plymouth Rock should be the same as those demanded for all other varieties of the breed. In color they should be pure white, the surface color, the quills and the under color absolutely white. Their eyes red; legs, feet and beak rich golden yellow. In this, as in all other clean-legged varieties, the shanks and feet should be smooth and free from any feathers or down, either on the shanks or between the toes.

### Prepare for Dear Eggs.

If the farmer wishes to benefit by the high prices that eggs are certain to bring next fall and winter, he should begin to get ready for them at once. The way to have eggs late in the year is to hatch pullets early. It is the early hatches from which the early pullets are derived that are the largest money makers for the poultry producer. The early hatched pullets, if properly grown, should begin to lay in the fall at the time when eggs are scarce and high in price.

Pullets must be well matured before they will lay many eggs.

Pullets that start to lay in the fall before cold weather sets in will, as a rule, lay all winter.

Yearling and 2-year-old hens do not lay many eggs in the fall, as they are molting at that time, and the feed they consume goes not only to keep up the energy and life of the birds but also to put on or grow a new coat of feathers.

In properly matured pullets all surplus energy beyond that needed to meet the requirements of the body is available for the production of eggs.

### Incubation Notes.

When using an incubator, keep it at a temperature of 102 to 103 degrees.

Cool and turn the eggs every day. Take about five minutes for the job.

Do this for the first eighteen days and keep moisture in the incubator for the same length of time, and if the egg shells get too hard and dry after this, moisten them to make them soft.

After the eighteenth day, keep a careful eye upon the temperature. Warmth generated by the hatching eggs has got to be allowed for.

Use only sound, strongly fertilized eggs to begin with. Have them of uniform size.

## HE CAN SEE THROUGH WALLS

### THE DEVICE AT PRESENT RESEMBLES A CAMERA.

**The Wizard Marconi Invents Machine Which Makes Solid Substances Penetrable by Eye.**

Guglielmo Marconi, inventor of wireless, sailed recently for Liverpool, whence he will travel through France to Italy. He returns to his native country at the outset of Italy's participation in the war at the personal request of King Victor Emmanuel. Just as he sailed he told of having almost perfected an invention by which a person may see through a solid wall.

The device in its present state outwardly resembles a camera, Signor Marconi said. When placed against a wall or floor it makes the solid wood or metal transparent—in this respect it resembles the X-ray.

"It is not finished," exclaimed the inventor. "Persons can be seen in the next room if they are close enough to the wall, but the image is blurred if they are a little distance away."

Marconi saw tests of the new and powerful wireless apparatus at Sayville, L.I., in connection with the Marconi Company's patent suit. There was an experiment with the wireless telephone, but the weather was not favorable and nothing startling was accomplished. Some of the enthusiasts about the wireless telephone believed that with proper conditions it would have been possible to converse with the tower at Nauen, Germany.

"But the visible telephone — where persons talking

**Can See Each Other**

—is coming successfully, although I myself am not working on it," observed the inventor.

Marconi will stop long enough in England to see his family. It is expected that he will take charge of the Italian wireless service. He is a commissioned officer of the Italian navy, but expects to remain ashore most of the war.

Marconi delayed the sailing of the Italian liner Stampalia, which left for Naples. The wait was to enable the inventor to finish arrangements for shipping wireless and other supplies to Italy.

The Stampalia was closely guarded at her pier at the foot of West Thirty-fourth street lest some newly made enemy of Italy try to harm her. There were more than ninety Italian reservists in the first cabin. In the other classes there were upward of 100 reservists, many in uniform.

February 2nd, 1801, saw the assembling of the first Parliament of the United Kingdom of Great Britain and Ireland.

No person may establish a wireless telegraph station in the British Isles or on board a British ship in home waters, except under a licence granted by the Postmaster-General.

Here is a full list of birthstones: January, garnet; February, amethyst; March, bloodstone; April, sapphire; May, emerald; June, agate; July, ruby; August, sardonyx; September, chrysolite; October, opal; November, topaz; December, turquoise.

THE STANDARD ARTICLE
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**City Dairy Ice Cream is Pasteurized and therefore safe for even the youngest child.**

**The Purity and healthfulness of City Dairy Ice Cream is guarded in every way.**

**The matter of flavoring is an important one—City Dairy uses no imitations or synthetic flavors—we flavor our "Maple Walnut" with pure maple sugar—we use Pure Fruits in our "Fruit Ice Creams" and flavor our "Vanilla" with the Pure Mexican Vanilla Bean. The minute specks in City Dairy Vanilla Ice Cream are pieces of the ground bean—"the specks make the flavor." So far as we know we are the only manufacturers in Canada using the Pure vanilla bean, and no other make can compare with the delicate flavor of City Dairy Vanilla Ice Cream—the cost is about double but the selling price is the same.**

**Ask for the Ice Cream in which "the specks make the flavor"---City Dairy.**

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