About the Household

Dainty Dishes.

For Spiced Pears.—Cut in half and pare 7 pounds of the best Winter pears—those commencing to soften are the best. Pour a pint and a half of a good cider vinegar over 3 pounds of granulated sugar. Put the vinegar and sugar in a preserving kettle, add 1 ounce of whole cloves, one-half ounce of mace and half a dozen pieces of ginger root. Boil and skim well. When clear, put in the fruit and cook slowly for two hours; when cold put in jars and seal air-tight.

Vegetable Soup is very good when properly made. Vile when slammed together: Cook one-half cup of celery, one-half cup cabbage and one-third cup of carrot, each cut in small pieces, and two onions thinly sliced in one-third cup of butter, 10 minutes, stirring constantly. Add three-fourths cup stale bread crumbs and one quart boiling water, and cook until vegetables are soft. Add one pint of hot milk and two tablespoons finely chopped parsley. Season with salt and pepper.

Real Irish Stew. — Four pounds mutton neck, five large onions, two pounds potatoes, one tablespoonful chopped parsley; salt and pepper to taste; water to cover. Cut meat into neat pieces, put into a large casserole, add onions sliced and enough water to cover. Simmer two hours, season with salt and pepper. Add potatoes sliced thinly. Cover closely and simmer another hour. Sprinkle in parsley just before serving.

Potato Omelet is Delicious.—Take a large, freshly baked potato and scoop out the inside. Beat this until smooth and mix with it half a saltspoonful of paprika or white pepper, one-half teaspoonful of salt, a dessertspoonful of lemon juice and the yolks of four eggs. A minute or two before the omelet is fried fold in the whites of the eggs, beaten to a froth. Fry in a well-greased, very hot pan and serve in a hot dish.

Date Bread may be something new. A cup of chopped dates, two cups of scalded milk, a third of a cup of sugar, or half a cup of molasses, quarter of a yeast cake, quarter of a cup of lukewarm water, one and one-half teaspoons of salt, five cups of sifted entire wheat; mix milk and sugar or molasses and salt. When lukewarm add dissolved yeast and flour. Beat well, let rise in buttered bread pan in a moderately hot oven, or bake in gem pans 20 minutes.

Oyster Pie.—Line a deep pie plate with puff paste, fill the interior with bread crust (to be removed later) and fit it on a top crust, buttered around the edge on the under side that it may be easily taken off. Stew a quart of oysters for five minutes, stir in very slowly a cupful of thick white sauce and the beaten yolks of two eggs. When the paste is done take off the top, remove the bread crusts, fill the centre with the creamed oysters, replace the top crust, and set in the oven for five minutes before sending to the table.

Beans and Tomatoes in Combination.—Soak white beans over night in cold water, and in the morning put over the fire in boiling water, slightly salted. Cook until tender. Drain with tomato sauce, made by cooking together a tablespoonful each of butter and flour until they bubble and then pouring upon them a cupful of strained tomato liquor. Season to taste and rather highly, unless you have previously added salt and pepper to the beans. Stir the sauce in with these and bake, closely covered, for two hours.

Oyster Shortcake.—For the filling: One quart oysters, two tablespoons butter, two tablespoons flour, one scant cup milk, salt, pepper and celery salt. For biscuit dough: Two cups flour, two tablespoons baking powder, one-half teaspoon salt, one-fourth cup lard, butter or drippings and three-fourths cup milk. Divide dough into two portions, roll out thin, lay one part over the other, with dots of butter between and bake. Or cut into individual biscuit rounds and bake. Make sauce with butter, flour and milk, add oysters cooked in enough of their liquid to make sauce or consistency of thin cream. Season, and when cakes are baked, put portion between layers and same over top.

Household Hints.

Salt and hot water will thaw a frozen drainpipe.

Fowls should never be turned out in snow and wet.

The warmest clothing is that which is both light and loose.

Vinegar, hot, will remove paint marks from glass.

Salt will remove tea stains from delicate china cups.

Good pumpkin pie depends on the generous use of eggs.

When making a brown betty, add a few raisins to the mixture; it is very good.

Be sure that all the plants you take indoors for the winter will get plenty of fresh air.

If you want to fatten a chicken, feed it corn; if you want it to lay, feed it wheat.

Vinegar, diluted, applied to furniture before polishing, ensures a brilliant polish.

Wax candles which have become dusty can be made perfectly white by rubbing them with a clean piece of flannel dipped in spirits of wine.

To restore shabby black crepe, mix some skimmed milk and water with a small piece of glue. Make this very hot and it is ready for use.

When doing a little home paper-hanging, the amateur will find the paper much easier to hang if the paste is applied to the wall instead of to the paper.

Practice real economy by using half flour when making the starch each week. It answers the purpose just as well, and the saving in cost is considerable.

Molasses added to the baked beans just before they are taken from the oven gives them a rich flavor. Use about a tablespoonful to two quarts of beans.

Paint marks can be removed by soaking them for short time in benzine or turpentine, then rubbing them with emery paper or a little pulverized pumice stone.

A teaspoonful of camphor added to a quart of soft water will kill earthworms in house plants. The plants should be quite ready for water when it is applied.

To clarify dripping that comes from the meat, put it into a pan and pour on sufficient boiling water to cover. Stir thoroughly and leave to cool, when the clear white dripping will form a solid lump on the top.

There is no reason for wasting any of the celery root. The inner stalks can be eaten raw, the outer stalks can be stewed and the leaves can be used to flavor soup. Even the root itself is good if the outside is pared off.

THE BOX COAT.

Pleasing Variety in Sleeves.

The wealth of artistic and smart ideas in afternoon and street frocks this season, while fascinating, is somewhat bewildering, too.

Of course the chief features are the same, this is out of respect to Fashion's dictates, but there are any number of ways that one may vary these details effectively to meet the demands of one's personality. Fashion shows are becoming as popular with

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The Modish Box Coat.

women in general as any smart social event. The dainty mannequins wear the clothes as if to "The Manor Born," and perhaps a bit more gracefully.

Since the first showing of fall and winter fashions there has been much discussion as to whether the regulation tailored suit with normal waistline, snugly fitted, would dominate; at first it seemed as if it would, but since then there has been a decided change toward the loose, belted models, unbelted coats with a half suggestion of waistline, or stranger still, no waist at all, a return in short to the box coat.

These box models are now very smart, indeed; they appear in tailor-made suits, separate coats and fur coats. Most of the fur coats, in fact, show the box back, even if the front of the coat is belted.

The effect of these unfitted coats is a bit more youthful than the fitted lines, which demand beauty and grace of figure. The French woman appreciates the line that is most becoming to her figure, and in most instances this is the straight line.

Among the new frocks and suits there are, too, boleros and Etons that are really quite charming. These also are becoming to the average figure.

One seen at a recent fashion show was of gold lace, combined with black charmeuse; it was on an afternoon frock, and was simple to a degree, but unusually attractive. Another of dark blue serge was made with square cut yoke, back and front, to which the lower portion of the Eton was gathered, forming a soft, full line across the bust, being drawn snugly in at the waist, where it was stitched to a two-inch belt of the serge. The skirt also showed the yoke and was embroidered with a chain-stitch design worked out in silver threads at the joining of yoke and lower portion of the skirt. The same embroidery was carried out on the jacket, on collar, fronts and belt.

One in talking of fashions must speak again and again of fur—it is so absolutely necessary to gown and suit that every imaginable animal that has a furry pelt, is being utilized, and the furriers are reaping wonderful harvests. Among the most popu-

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A Krimmer Trimmed Serge.

lar furs for trimming purposes are beaver, seal, and krimmer. The dark blue serge is smartened with a touch of natural gray krimmer, and the satin finished broadcloth is enriched by narrow and wide bands of seal or beaver.

We have become accustomed to the short street suit and frock; when not carried to the extreme, it is far more satisfactory than a long skirt, especially with the vogue of the very wide skirt. We have become used also to the round length evening frock for dancing, and approve of its comfortable common sense, but the formal dinner frock, with its slinky, pointed train, and its extremely short front is somewhat disconcerting. One unusually striking model exhibited lately, developed in a wonderful brocade of Bianchini's, was made with one of these extremely short skirts and a long, pointed train; although rich and wonderful, the gown was startling and decidedly bizarre in effect. Much of the grace of the gown is sacrificed with these skirts.

There is a wide choice in style of sleeve for both house and street costume. The later models show a pronounced use of the sleeve set into the armhole with gathers. At present the vogue is for the moderately large sleeve, with a slight exaggeration of fulness at the elbow and over the hand. The flare is decidedly modish, and there is almost no limit to the width of the flare. Slashings, trimmings, contrasting godets, and panels, are details of the new cuffs; and the cuff may be of any length, from the very narrow band cuff to the gauntlet, which reaches to the elbow and even above, leaving one to wonder when the cuff begins and the sleeve ends. Do these cuffs and gatherings predict, perhaps, a return to the big sleeves with their inside ruffles and bandings of crinoline which made life so interesting some years ago?

Patterns can be obtained at your local McCall dealer, or from The McCall Company, Dept. W., Bond Street, Toronto, Ontario.

THREE NEW BRITISH LIEUTENANT-GENERALS

SIR ARCHIBALD MURRAY
Chief of the Imperial Staff at Army Headquarters, London.

SIR WILLIAM BIRDWOOD
who is in temporary command on Gallipoli Peninsula.

SIR WILLIAM ROBERTSON
Chief of the General Staff.

BRITAIN NEEDS SURGEONS.

Medical Association Asks Doctors to Go to Front.

The British Medical Association is sending out a personal appeal to every member of the medical profession in Great Britain and in the colonies for service as naval or military officers if of military age and if over for co-operation to set free the men who are willing to go. The appeal has already met with generous response, and the number of physicians who are joining for periods varying between six and twelve months is increasing daily.

Sir Alfred Geogh, Director-General of the Army Medical Service, is devoting all his time to inducing medical men to come to the aid of the country, and has already issued several strong appeals for more surgeons at the front. He says:

"There will be two classes—men under 40 whose services will be accepted for a period of twelve months, and who will be liable for service at home or abroad—and men over 40 who may offer their services for a period of six or twelve months. The latter will not be sent to the front, but will be employed in this country (if they join for six months only) or in such stations as Egypt, Malta and Gibraltar (if they join for twelve months). A twelve months' contract carries a temporary commission in the R.A.M.C. with an allowance of £30 ($150) for outfit and pay at the rate of 24s. (5) a day, with 1s. 9d. (43c.) for ration allowance and a gratuity of £60 ($300) on termination of engagement. The terms for a six months engagement are similar, but gratuity will be £15 ($75).

"It is difficult for most doctors to leave their work, and the committee, acting in co-operation with the local committee, endeavors to protect the interests of those who respond to the call. Responsibility for carrying on a doctor's work must rest primarily with his neighbors, and frequently men have expressed to the secretaries of the committee their deep disappointment at finding that patients fail to appreciate the sacrifice made in giving up a practice built up by years of work. As a general principle, people agree that it is right and patriotic for medical men to volunteer for military service, but too often, after arrangements are completed, a patient disregards them and applies to another practitioner."

HAVE NEW AEROPLANE GUN.

French Invention Weighs Only 15 Pounds.

The Military Inventions Commission has bought from a French engineer the patent of a mitrailleuse for aeroplane use which weighs fifteen pounds and can be operated by an aeroplane pilot without endangering the balance of the aeroplane. Tests were made at one of the aviation centres near Paris, and one of the factories manufacturing mitrailleuses for the French Government will hereafter devote its capacity exclusively to the new model.

The model formerly used on aeroplanes weighed fifty-five pounds and could not be easily operated by the pilot. The redoubtable Pegoud was in fact one of the few pilots who did successfully manage both his aeroplane and his mitrailleuse. The new gun does not differ materially from the old one as regards range and accuracy, but it requires a superior system of bracing to make up for the increased shock of the kick, due to the smaller weight of the gun itself.

When elephants are in the vicinity of tigers, they beat their trunks on the ground.

Parent—"What is your reason for wishing to marry my daughter?" Young Man—"I have no reason, sir. I am in love."

"What is the difference between a visit and a visitation?" "Well, when your pretty young sister comes to see us that's a visit. When your mamma comes and stays a month that's a visitation."

Having a Scrap.

Four-year-old Donald was out in the street having a scrap with a boy older than himself, and getting decidedly the worst of it. But his quick wit saw a way of avoiding actual defeat. "Did you call me, mother?" he shouted loudly. There was no reply, and the other boy went on pummelling. Then Donald shrieked desperately, "Call me in, mother, dear! Oh, do call me in, quick!"

Pemmican, the staple food of Arctic explorers, is made from the flesh and fat of bisons.

A TERROR TO SLACKERS.

The New Commander-in-Chief in the Dardanelles.

All the official dry-as-dust details of the life of Sir C. C. Monro, the new commander-in-chief in the Dardanelles, have been published. Here are some more intimate details from an officers' mess somewhere in France. In appearance he is a rather thick-set man with a short, bristly moustache and steely eyes, full of character. His voice is quiet but emphatic. Every word he utters and every gesture he makes is instinct with a restrained pugnacity and doggedness. On parade he is typically British, and no general can inspire more confidence with less personal effort. You can see a regiment stiffen under his very glance. A terror, but a just terror.

He is a terror to slackers—officer-slackers included. Punctilious in military etiquette himself, he exacts a similar standard from others. One of his most cherished convictions is that the first-rate fighter keeps himself as spruce under war conditions as possible, and no one will ever forget his rebuke to certain new troops: "Regiments that have been months in the trenches and seen hard fighting maintain their soldier-like bearing and smart appearance, while you men yet untried are going about in a slovenly, unsoldier-like fashion and neglecting military courtesies," he said. He added, "This will cease." And it did.

Different Now.

"Before we were married you always gave the waiter half a dollar," she said.

"Yep," he replied sadly. "Before I was married I always had a half-dollar to give."

One thousand lemons give seventeen gallons of juice.

ONTARIO'S TIMBER LOSS $3,500,000

Through Forest Destruction Caused by Careless Settlers, Ontario Loses This Stupendous Amount This Year.

The people of Ontario lost over $3,500,000 worth of standing timber through fire this year.

Nearly eighty per cent. of this loss was directly due to carelessness by settlers in setting out their clearing fires. Such enormous penalties may well cause concern, particularly as experts have found Ontario's merchantable timber to be rapidly diminishing, and every citizen knows quite well the heavy increase in his lumber bills.

A movement has been under way for some time to have Ontario adopt the "permit laws" of British Columbia, whereby no settler is allowed to start a brush or slash fire without first obtaining a permit from a qualified fire ranger. This precaution is rapidly cutting down British Columbia's forest destruction.

How the B. C. system works is described thus by Mr. M. A. Grainger, Acting Chief Forester of that province:

Success Is Conclusive.

British Columbia has had the permit system in effect for six fire seasons, and has maintained a staff each year sufficient to supervise the granting and use of permits. Six years successful experience has convinced practically every citizen that the system of fire permits is a valuable conservation measure.

Burning permits are required over the whole province with the exception of small, well settled communities where the forest areas are much broken up by clearings. Permits are required from May 1st to September 15th for clearing land, for agriculture, and for clearing any debris along roads and railways, around camps and mines, or logging slash. Permits can be obtained only from the regular forests guards and rangers, and Dominion wardens, and municipal authorities who may be granted special power to issue them. Written permits only are allowed, and the regular permit form only is used.

Over 11,000 Issued.

In 1914, 346 provincial guards and rangers issued 11,523 permits for burning brush. There is naturally a certain amount of hazard in almost every clearing fire, but so well has the issuance of permits been supervised that in only 128 cases did the fire get away. The permitee must do all in his power to prevent a permit fire from getting beyond bounds. Before a permit is issued the guard or ranger inspects the area to be burned to determine whether or not it can be burned with safety, and to see if fire lines have been made around the edge, or, in some cases, he demands that the brush be piled. The fact that due care has been exercised is shown by the fact that only one per cent. of the fires set out under permit got away. In every case this season such escaping fires were controlled with little damage. The permittee is responsible for the control of such fires.

Forty thousand and four acres of agricultural land were burned over under permit during the fire season of 1914, besides 5,727 acres of logging slash, 7,204 acres of slash along railways, and 290 miles of slash along public roads.

Times of Special Danger.

During particularly dangerous periods permits may be refused in the hazardous districts until rain falls. During 1914 and 1915 such temporary refusal has been necessary in various parts of the province.

In general, however, the obtaining of permits is made as easy as possible consistent with safety. Frequent patrol trips on the part of the forest guards, and the arrangement of his trips so that his territory is systematically covered, and so that settlers become familiar with his movements, are the chief means to this end. The forest guard soon becomes familiar with land-clearing operations in his patrol district, and thus is able more easily to be in the neighborhood when permits are wanted. Also his familiarity with slash which he knows the owners desire to burn during the summer, enables him in many cases to recommend burning at a particular time, and by giving the owner a permit at such a time the area is cleaned up while conditions are right. After several years experience an observant forest guard will become expert in burning slash cheaply and safely. Very often he is asked for advice about when to burn, or he may be asked to stay while the burning is done. Such assistance when it can be given is never refused.

Settlers Glad to Help.

In every way slash burning is facilitated by the staff of guards while at the same time such burning is rendered quite safe. The settlers, who are, in the majority of cases, familiar with the results of bush fires through observation of old burns and through occasional accidental fires which get away, are ready to co-operate to prevent the recurrence of fires. No province in Canada has a better public sentiment in the matter of fire protection. The permit system chiefly has been instrumental in building up this sentiment. The forest guards have often very large districts in their charge (average 500,000 acres in 1914), but are assisted in the work of fire detection through settlers reporting fires by telephone or otherwise, and even by starting fire fighting while the fires are small and before the arrival of the forest officer. British Columbia can properly claim to have already an effective fire protection system, which system is improving each year. It is undoubted that the fire permit policy is the basis on which the whole system rests, and is the most valuable provision in the fire protective chapter of the Forest Act.

Permits are the Keystone.

It is safe to say that among the settlers themselves 90 or 95 per cent. support this provision, and would resist its elimination. It protects them from the occasional reckless citizen who might otherwise carelessly cause damage. From experience gained in British Columbia, the unqualified statement is made that unless brush burning is controlled by means of permits no real fire-protection is possible in a timbered country. It is safe to say that in no timbered region where permits have been used would the people go back to the old system of indiscriminate and uncontrolled burning.—Canadian Forestry Journal.