ABOUT THE HOUSEHOLD

The Eggplant.

Well seasoned and carefully cooked, the eggplant may give in many disguises many varieties to the menu. Many of the recipes given below are from southern France, where the eggplant is the favorite vegetable. When choosing an eggplant select one of medium size and firm, otherwise it may be too ripe and full of grains inside. However great the virtues of the eggplant may be, remember that by itself it is quite tasteless, so season and season well.

Eggplant Salad.—Put in the oven one eggplant, five green peppers and two tomatoes. You will bake the tomatoes first, then the peppers, and the eggplant last. Gradually skin, grain and drain off the above vegetables. Use a silver knife. Arrange in a dish. On a moderate fire in a half cup of olive oil fry a small onion cut into small pieces and half a cup of olives stoned and cut into pieces. When the onion is slightly brown add everything to the dish. Salt and pepper to taste and add two tablespoonfuls of good wine vinegar. To be eaten cold.

Broiled Eggplant.—Cut the eggplant in two lengthwise. Put in a marinate composed of two tablespoonfuls of olive oil, one teaspoonful salt, one half teaspoonful of pepper and some parsley. Leave it to marinate for an hour or more. Broil and serve with the marinate.

Fried and Au Gratin.—When you cut an eggplant into pieces for frying or other purposes be sure to sprinkle it with salt and let it stand under a weight for about two hours. Drain off the water, dry well and then fry. For the gratin cover with either tomato or white sauce and bake for from fifteen to twenty minutes.

For Fritters.—Soak the pieces two hours in milk; dry and fry, using the following recipe for fritter batter: One cup flour, two teaspoonfuls of baking powder; one-fourth teaspoonful salt, one-fourth cup milk, two eggs, one tablespoonful lemon juice. Sift the dry ingredients; add the well beaten eggs, lemon juice and milk. Beat well. Prepare a few hours ahead.

Stuffed Eggplant.—Cut the eggplant lengthwise. Make incisions with a knife, salt and let stand for an hour. Drain off the water; cut the pulp and fry it for a few minutes in oil. Pound well; add four tablespoonfuls of pounded ham, a teaspoonful of parsley, salt and pepper. Sprinkle with crumbs, to which may be added some parmesan. Put over it a little oil and bake in an oiled pan for an hour. Of course you may use butter instead of oil, but the olive oil blends itself better with the eggplant. If instead of ham you use hashed mutton, cooked rice and a bit of garlic and pimento you may call this dish "eggplant a la Turcque."

Eggplant and Tomatoes.—Peel the eggplants; cut lengthwise in pieces one-half inch thick. Salt, let stand and dry. Put in a pan; cover with the pan and cook on a moderate fire for an hour.

Five New Ways to Use Lemons.

Lemon Pie.—Two slices of stale bread, two-thirds of an inch thick; one cup of boiling water, one cup of sugar, one tablespoonful of butter, the juice and grated rind of one lemon, two eggs. Dissolve the bread in hot water; add the sugar, butter, lemon and the yolks of the eggs, well beaten. Bake in a moderate oven. When done make a meringue of the whites of the eggs and pile on top. Brown in a very slow oven.

Lemon Souffle.—One cup of sugar one tablespoonful of butter, two tablespoonfuls of flour, the juice and grated rind of one lemon, one cup of milk, two eggs. Cream the butter, sugar and flour together. Add the juice and rind of the lemon, then the beaten yolks and the milk. Add the well-beaten whites last. Bake in a pudding dish placed in a larger pan half full of boiling water. This is a most convenient pudding to make in a hurry, as it does not need a sauce. The top is a delicious souffle and the bottom a creamy sauce.

Lemon Butter.—Half cup of water, half cup flour, half cup of sugar, one egg, salt. Boil the water and add the flour mixed to a paste. Then add the sugar, the egg well beaten and a pinch of salt. Cook until stiff and creamy. Take off from the stove and add four tablespoonfuls of lemon juice and a teaspoonful of grated rind. Spread between slices of bread for the children's sandwiches.

Lemon Cheese Cakes.—One heaping tablespoonful of butter, two-thirds cup of sugar, two eggs, one lemon. Cream the butter and sugar, add the yolks of the eggs, well beaten, and the juice and grated rind of the lemon, and cook till thick in a double boiler. Bake in muffin pans, lined with pastry, and cover the tops with meringue made from the whites.

Lemon Cream Pie.—Half cup of water, one tablespoonful of cornstarch, three tablespoonfuls of sugar, two eggs, one lemon. Line two plates with pastry and bake. When cold, put together with the following: boil the water and add the cornstarch, mixed with a little cold water, and the lemon juice. Beat the yolks of the eggs with the sugar, add a pinch of salt and cook all together till thick. Make a meringue of the whites and spread over the top. Do not put together till just before it is to be served.

Lloyd George of Russia Acclaimed

Mr Jean Goremkin.

Premier Goremykin, who has relinquished that office to assume the duties of Chancellor of the Empire.

Household Hints.

Never throw away bacon rind. Put it in the oven in a pan, then clarify the fat and use for pastry.

Don't throw away apple parings. Stew them with a little sugar to provide good juice for your apple pies.

Rub grease off knives first with paper. Treat very greasy plates the same way. Save the paper thus used for fire lighting.

No mother should allow nervous weakness to get the upper hand of her; if she does worry will mar her work in the home, and torment her in body and mind.

It is a good plan to keep a supply of old newspapers for spreading on the kitchen table when cooking. Old catalogues and exercise books also come in handy for standing pots on.

To remove fruit stains from tea-cloths or serviettes apply a little powdered starch to the stained parts and leave for several hours. The starch will absorb all the discoloration.

In sewing on buttons if the knot is placed on the right side of the cloth, directly under the button, the thread will be less likely to break and become loosened, and the button will remain on longer.

To get rid of moths a few drops of oil of lavender on some small pieces of blotting-paper and place them among clothes you have stored away. This is very effective for keeping moths away.

Never throw away soap suds. Poured at the roots of trees and vines they are most beneficial to the growth. Used for mixing starch they impart a gloss to the linen and prevent the iron from sticking.

Persons who are accustomed to use tealeaves for sweeping their carpets and find they leave stains should substitute some freshly cut grass. It answers the same purpose and gives a brighter and fresher appearance to the carpet.

Much of the excellence of well-cooked vegetables depends upon the proper use of seasonings and sauces. The seasoning selected should undoubtedly be suitable for the dish, but so much depends upon custom that only general suggestions can be made. The Italian and some other races are fond of garlic, the Germans of summer savory of "bohnenkraut" in string beans, and the English of mint with peas. Each housewife must select the seasonings which her family prefers, and endeavor to use them in such a way that the special flavors may be most satisfactorily brought out.

BULGARIANS IN LONDON.

Would Rather Fight for England Than Own Country.

With war between England and Bulgaria, one may see in London the curious spectacle of Bulgarian citizens in British uniform. Some of them, in the light blue, hospital uniform, which is worn by the wounded, have returned from fighting in Flanders, and others have just enlisted and are about to go to the front.

Most of these Bulgarians have had an ardent admiration for England and have, without becoming naturalized, contrived to enlist in the Canadian force. The Bulgarian colony in London is not large, but it is said that most of the Bulgarians of military age are enlisted in the army.

Warned in Time.

"You say, Mr. Smith," said the girl, in a low, thoughtful, this-is-a-serious-matter sort of tone, "that you have loved me for five years and have never dared to tell me so until tonight?"

"Yes," he replied.

"Well, I cannot be your wife. A man who has no more courage than that would feign to be asleep while a burglar stole his baby's shoes."

Mayors of London used to be elected for life.

MRS. BROWN'S "CHANGE AND REST."

By Mrs. Nellie L. McClung, Calgary.

On March 17th, 1915, there passed away Jane, beloved wife of John Brown, aged thirty-one years. She leaves a husband and seven small children to mourn her loss.

"Thy will be done."

"I don't know what I'll do," he said—
And a big tear splashed on his sunburnt hand—
"Here's spring upon us, my wife is dead,
And look at the summer's work I've planned!
I've bought more land, there are men to feed,
And hired girls are a careless breed.
They smash your dishes and waste your stuff,
And never think they are getting enough,
And they always boil the tea!
It wasn't quite like my Jane to quit,
She's always been so full of grit,—
At least without sayin' a word to me."

"Then she wasn't ailing?" the minister said.
He had come when he heard Mrs. Brown was dead,
To try and comfort the ones bereft.
"O! she grumbled some, as women will,
But she never cost me a doctor's bill:
Ain't this an awful way to be left?
She was a dandy, was my Jane,
Strong as a horse, and never complain;
I'll never get her like again.
Once when I had gone to bed
She'd stay up to thump out loaves of bread,
And when I got up, her work of the night
Was there, a bunch of them, brown and light,
I tell you it was a splendid sight!"
"I suppose you often told her so,"
The minister said. "Well, I don't know;
I never was one to make a show.
But though I never said so straight,
I guess she knew I liked her gait."

"I suppose she had help?" the minister said,
As he looked at the work-worn hands of the dead.
"The house is large and the children small;
One pair of hands could not do it all."
"We tried a girl for two or three days,
But I couldn't stand her dirty ways.
Jane was patient and thought she'd learn,
But she broke far more than she could earn.
Of course we always had Miss Frame
Out there for a week when the children came;
And I tell you I hated to pay for a week,—
A dollar a day to that old freak,—
The house was one continual row.
O! I know well what I'm in for now."

"I suppose you always told your wife
That she was the joy and pride of your life;
That home wasn't home without her face,
And how much you missed her from her place?"
"Well, maybe I didn't say so straight,
But I said things were in an awful state,
And I was tired of cold boiled tea,
And Miss Frame couldn't quit too soon for me.
I told her my mother was never in bed
Two days in her life till she lay there dead—
I've often and often heard that told;—
She died when I was two days old."

"A splendid helpmate to you was given.
You have children, too?" "Yes, six or seven.
The youngest of them has not been strong;
We never knew just what was wrong.
See, here are the kids;" and in two short rows,
Six children sat in their Sunday clothes.
Kind-faced women were busy there
Bestowing upon them unwonted care.
But the sad old wonder was in their eyes
Which only comes when a mother dies.
The littlest one, with the withered hand,
Nobody thought he could understand;
But he gathered up the air of gloom,
And his voice rang out in that quiet room.
If ever a baby spoke despair,
That little one cried: "It is not fair!"
"Come out awhile," the father said,
"That kid's sharp voice goes through my head."

Outside was a day of sparkling sun,
Which warns old Winter his days are done;
The cattle fed at the oat straw stacks,
Enjoying the sunshine on their backs;
The fat pigs did long tunnelling stunts,
Filling the air with contented grunts;
A young colt frolicked beside the mare
That lazily yawned in the soft spring air
As she nosed it about with motherly care;
While hens and roosters cackled and crew
And openly gossiped of prospects, too.

"You have lots of machines," the preacher said,
Looking around at the rakes and drills
Which had overflowed from the big red shed.
"You've paid some big machinery bills!"
Machines were there,—blue, green and red,—
A threshing machine with a canvas head,
While broken ones were weathered and grey,
As if they'd lain there many a day.
"We have to have them," said Mr. Brown,
No matter what we have to pay,
The seasons are short, and it's up to us
To make the most of every day;
These things cannot be borrowed or lent,
So it's foolish to scrimp for the sake of a cent,
But of course a man must use his sense,—
People try to do you every day.
It isn't more than a month ago
A fellow came all around this way,
And he was surely a smooth-tongued gink,
And was bound to sell me a kitchen sink!
Jane would have taken it on the jump
For she's always wanted a kitchen pump;
But I showed her 'twould give us no return,
And told her I hadn't no money to burn."

Then the neighbors came and laid her away,
And they blamed the Lord in the same old way;
And they wondered how, if God is good,
He could take her away from her little brood.
But looking down on that tired face,
The minister knew what had taken place:
The Great Physician, from the skies,
Had looked on her with kindly eyes
And prescribed the cure He thought the best:—
"For Mrs. Brown: A Change and a Rest."
Then He did, as the country doctors do,
Not only wrote it but filled it too.
So the minister blushed as he read the word:
"Inasmuch as it hath pleased the Lord."
And all the way home the gray bird's song
Piped out, "It's wrong! It's wrong!"

Mrs. Brown passed out on St. Patrick's Day,
Mr. Brown dried his eyes by the end of May.
He painted his buckboard, and looked abroad,
And decided he'd try Bud Thompson's Maud.
For Maud was willing and big and strong,
And he thought she'd be able to get along.
So he went to Maud and laid his case,
And told her he thought she'd a lovely face,
He had always liked her quick bright ways;
He believed he'd marry her some of these days;
Did she think she'd like to be his wife?
But Maud replied, "Not on your life!
Of endless work I'm afraid I'd tire,
For an early grave I've no desire;
You've had great success in working land,
Now, at housework, why not try your hand?
When you've worked at that a month or two
You'll learn the truth as your poor wife knew:
Your work has been done by gas and steam,
By man and tool, and four-horse team;
Your yard looks like a machinery shower,
But your house all ran on woman-power.
And one day, of course, the power gave out,
And that is how it comes about
That you must fill that woman's place,
And you think I have a lovely face!
You'd like it well if I would come
And pitch right in and make things hum!
But I am wise, and so decline.
You're very kind, but "not for mine!"

John Brown drove very slowly down the lane,
And wished he hadn't lost poor Jane.

YOUR OPPORTUNITY.

By the Optimist.

You have had your eyes closed for years to everything except silver mines, real estate and the stock market.

You have forgotten that behind these lies the real Canada, the Canada of the field, forest, fisheries and mines.

You have read of the crop of 1915, and have not realized that it is the biggest thing that has ever materialized in this land of big things.

You may know, through reading or hearsay, that we have record crops of wheat, oats, barley, potatoes, hay and peaches, but has it conveyed anything beyond an item of news to your atrophied mind.

You have heard of war orders for shells, boots, clothing, guns, and provisions, of horses, mules and cattle being bought by the thousand.

Have you thought for a moment of what it means to Canada and you.

Do you realize that the wheat crop in the West alone will total over 250,000,000 bushels or about $350.00 for every man, woman and child in the West?

Do you realize that the total field crop will equal $800,000,000.00, or $100.00 for every soul in Canada?

Do you realize that you can add to this $144,000,000.00 for products of our mines, $182,000,000.00 from our forests, and $33,000,000.00 from our fisheries, and leaving out dairy products, meat and furs untouched, have a total of over $1,100,000,000.00 produced in 1915?

Do you realize that Canada has received up-to-date over $500,000,000.00 in orders for war material, and that this will be doubled in the next six months?

Do you realize that for the first time there was a trade balance in favor of Canada of $37,000,000.00 in excess of all imports for the first seven months of this year?

Do you realize that for the first time Canada is able to borrow money in the United States for Dominion, Provincial and municipal purposes?

Do you realize that Canada could give every man, woman and child in Great Britain, 65 acres of land, or one acre each to every man, woman and child in the entire world?

Do you realize that capital in the United States is beginning to look for opportunities for investment, and that when the war is over the influx of immigration into Canada will be almost uncontrollable?

Try and look into the future.

To-day Canada has more money in savings accounts than at any period in her history, and this money must be spent in the future.

The United States is in the same position, and has over a billion dollars of a favorable balance of trade for the present year.

New industries are springing up in Canada, financed by American capital and the probabilities are that Canada will be flooded with such enterprises.

Are you going to sit still?

You can, at any rate, help others who are building up Canada, by encouragement and by insisting as much as possible, on Canadian made goods for Canadian people.

This is Canada's century.

Do you belong to it?

TREATING FORBIDDEN.

Has Caused a Decrease in Drinking Among London Women.

The no-treating law now enforced in the London district will, from present indications, greatly decrease drinking among women, for it is among the women of the lower classes that treating is the most prevalent. Even in the most poverty-stricken slums of the East End, a woman who drinks by herself is considered mean, greedy and unsocial and she is accordingly ostracized. The only social life among these women is at the public houses. At all times of the day they may be seen around the bars or in the street in front with beer glasses in hand. Since the law prevents minors entering the barrooms, the women with babies in their arms stand outside for their drinks. But often children tend to the babies while the mothers and grandmothers are inside.

The no-treating order went into effect in the West End and in the more respectable parts of London without a protest. It was taken as a joke, and the public houses were crowded with men buying their last treat. But in the East End, actual resentment was felt, chiefly among the women. They regarded it as a blow at their main source of amusement.

Settlement workers count on taking advantage of the new liquor regulations by starting more social halls. A number of these are in operation in the slums now, and their popularity is growing. They were especially designed for soldiers and their girls as a cheap place to spend an evening. The halls are provided with pianos and games, and tea and other soft drinks are sold at cost price. Heretofore, the saloon, or "pub," has been the only social meeting place for the people of the slums, who are glad to escape their own dismal tenements.

The Bride's Cooking.

"I must say these are fine biscuits!" exclaimed the young husband.

"How could you say those are fine biscuits?" inquired the young wife's mother in a private interview.

"I didn't say they were fine. I merely said I must say so."

PEACE TERMS OF THE ALLIES

THE RESTORATION OF BELGIUM AND SERBIA.

Rhine Made Germany's Western Boundary—Tear Up Turkish Empire.

The Right Honorable C. F. G. Masterman, in an article entitled "The Only Possible Peace Terms," published in the London Chronicle, quotes Premier Asquith's statement, "We shall never sheath the sword until Belgium recovers in full measure all, and more than all, that she sacrificed; until France is adequately secured against menace of aggression; until the rights of the smaller nationalities of Europe are placed upon an unassailable foundation, and until the military domination of Prussia is wholly and finally destroyed." Mr. Masterman, who is believed to represent the Government's views, then proceeds:

Minimum Price of Peace.

"The minimum of so inspiring and righteous an ideal has been interpreted non-officially to me by some such scheme as follows:

"Belgium will be restored to complete independence with an indemnity paid by Germany adequate to the rebuilding of her ruined cities and villages and the revival of her destroyed industries, and full compensation for her disabled and her dead.

"France will receive Alsace and Lorraine and an indemnity for all the damage done in the present conquered provinces, but also a natural and defensive boundary. The natural boundary which would render Germany's attack forever unrepeatable alike upon Belgium and France is the boundary of the Rhine. Let Germany remain there, for the Rhine is its natural boundary.

Denmark to Profit.

"Denmark shall receive Schleswig, which is purely Danish.

"German, Austrian and Russian Poland shall be united under the Czar, or a king appointed by him.

"Italy would receive the Trentino and the whole of Italian Irredenta.

"The Turkish Empire would be torn to fragments, and Armenia, Syria, Palestine, Mesopotamia and Thrace divided among those who would develop these once fair places, now desolated under alien rule. The Turks would generally be penned up in Central Anatolia, where they would be compelled to learn to work instead of massacre.

Serbia Restored.

"Serbia will be restored with heavy indemnity from Austria-Hungary to repair the vast damage done. She will receive Bosnia and Herzegovina, full and adequate access to the Adriatic and all of Austria that is Serb.

"A united Roumania, a united Greece is possible, if these nations can rise to the height of their opportunity. If Greece or Roumania consider Greece Irredenta or Transylvania not worth fighting for, they will never receive them in the end, for a government and nation which will not risk its life for its enslaved brethren is a government and nation unfit by such cowardice to be given the privilege of ruling over them, even if liberated by other hands.

End of German Fleet.

"The German fleet should be surrendered and either sunk or divided up among the allies. All Zeppelins or Zeppelin hangars should be burnt. German colonies, worthless in themselves, must remain as trophies for the nations who conquered them—South Africa, India, Australia and New Zealand.

"On some such basis European peace might be secured."

LATEST GOVERNMENT ORDER.

English Must Be Spoken on 'Phones in London.

The English language must be used over the telephone, according to the latest order of the authorities. In this, the British Government is merely following a rule long enforced in the other belligerent countries. England is still full of Belgian refugees, of whom only the children and youths have learned to speak English, and in the Soho district of London French is still the language commonly heard on the streets.

The new rule is expected to cut down telephone receipts in the foreign colonies, but the increase from 4 to 6 cents a call will add immensely to the post office revenues in the long run. The telephone system is Government owned.

Funny Story.

"You might as well admit your guilt," said the detective. "The man whose house you broke into positively identifies you as the burglar.

"That's funny," said the burglar.

"What's funny?" asked the detective.

"How could he identify me when he had his head under the bedclothes all the time I was in the room?"

English people use an average of eight matches each person a day.

It is not lawful for a man to leave that it fetched its own weight in gold.