About the Household

Dainty Dishes.

Gingerbread Cakes.—Beat two eggs until light, add one-half cup sugar, one-half cup molasses, three-fourths cup sour cream, grated rind of half lemon, one-half teaspoon salt, one teaspoon cinnamon, one teaspoon ginger and finally two cups flour mixed and sifted with and one-half teaspoon soda. Bake in a gem pan and frost when cold.

Cottage Cheese Pie.—One cup cottage cheese, two cups milk, two eggs, four tablespoons sugar, one lemon, pinch of salt, piecrust. Beat eggs and sugar together for ten minutes, add cheese and salt and beat well again. Add milk grated rind of lemon and one tablespoon lemon juice. Line large, oblong or round pie tin, and bake until custard is firm.

Salmon Omelette.—Use a half can of salmon, a half cupful of milk, 4 eggs, and salt and pepper to taste. Pick the salmon into tiny flakes with a fork and be sure to see that no skin or bones are left. Proceed as in making an ordinary omelette, beating the eggs, and adding the seasoning, milk and fish. A border of mashed potatoes looks well; peas may also be used.

"Try Out" Cake.—A simple cake for the beginner is made by using two-thirds of a cupful of sugar, piece of butter the size of an egg, creamed together. And an egg and a pinch of salt, beating until light. Then add two-thirds of a cup of sweet milk, and one and two-thirds cupsful of flour, into which has been sifted 1 heaping spoonful of baking powder. Bake in 2 round pans, or in a square loaf pan in a quick oven. Care should be taken not to have the oven too quick or the cake will not be light.

Baked Potato Puffs.—Four cups mashed potatoes, one-fourth cup milk, two tablespoons each of butter and chopped parsley, one teaspoon salt, one-eighth teaspoon pepper, one-half teaspoon grated nutmeg. To hot mashed potatoes add milk and seasoning, one tablespoon butter and flavoring. Brush custard cups with butter and put in mixture. Rough tops with fork and bake in hot oven for thirty minutes. Loosen sides with spatula or knife and turn out on hot flat dish, bottom side up. Muffin tins may be used for baking.

Nut Bread and Cheese.—Nothing is more delightful than nut-bread and cream cheese sandwiches, and they have the added advantage of being a good Lenten dish. Here is a good recipe for nut-bread: Take 4 cups of flour, 4 tablespoonfuls of baking powder, 1 teaspoonful of salt and ½ cup of sugar; sift thoroughly; then stir in two-thirds of a cup of shortening; beat 1 egg well; add this and 2¼ cups of milk to the dry mixture. Stir all well, then add 1 cupful of walnut meats. Bake in a moderate oven until thoroughly done.

Delectable Recipe.—Here is an old Creole recipe for fried chicken and cream sauce: Clean and cut the chicken at the joints, dredge well with salt, pepper and a little flour. Put three tablespoonfuls of lard into a frying pan and when hot, add the chicken, allowing it to fry slowly for three-quarters of an hour until done. When done, arrange the pieces on a hot dish. Take all the fat that remains in the frying pan, but one tablespoon and put it away. Add a tablespoon of sifted flour to the grease in the pan. Mix thoroughly, so there are no lumps, and then pour in a half pint of rich cream or milk. Season well with salt, pepper, let it come to a boil and pour over the chicken. Serve hot.

To make honey ginger bread take four cupfuls flour, two heaping teaspoonfuls of baking powder, two heaping teaspoonfuls of powdered ginger, half a cupful of preserved cherries, a quarter cupful of chopped citron peel, half a cupful of butter, three-quarters of a cupful of honey, two eggs, quarter of a cupful of milk. Sift the flour, salt, baking powder and ginger into a basin, add the raisins, the peel and cherries cut in halves. Melt the butter, honey and milk together in a saucepan, then cool and add to the flour with the eggs well beaten. Mix, turn into a buttered and floured cake tin and bake.

Orange Layer Cake.—Five eggs, two cup sugar, one sour orange, one-half cup cold water, two cups flour, two teaspoons baking powder. Beat yolks of eggs, add sugar and beat ten minutes. Add juice and grated rind of orange, water and flour sifted twice with baking powder. Fold in stiffly beaten whites of three eggs and bake dough in layers. Save other two egg whites for filling. Orange filling: One and one-half cups sugar, one-half cup water, whites of two eggs, juice and rind of one orange. Boil sugar and water to soft ball stage; pour this into stiffly beaten egg whites, add juice and rind of orange and beat until stiff enough to spread.

Delectable Left-Overs.

Here's a clever way to use left-overs:

Mashed potatoes should be mixed with butter and rolled into balls. Hollow out the top of each ball and fill with a mixture of chopped meat and peppers, celery, seasoning—onion if you prefer it. Place this in a greased pan, put a bit of butter on top of each ball, and brown.

Remove all skin, bone and oil from left-over salmon. Mash this as fine as possible, mix with cream—a cupful will do—and two tablespoonfuls of butter. Season. Beat the whites of two eggs to a stiff froth, turn the salmon into this, and beat the whole mixture lightly. It is light and foamy when done.

Cream sauce poured over minced ham, peppers, mashed potatoes and seasoning, then baked in the oven until brown, is palatable.

Macaroni, drained and placed in a buttered baking dish, and covered with grated cheese, is especially good if a place in the centre of the dish or casserole is filled with chopped ham. Bake the whole in a quick oven.

Meat cakes of chopped meat, breadcrumbs and two beaten eggs, rolled out and fried, is a favorite way to use left-over roasts.

Household Hints.

Hot vinegar is better than cold in the making of mint sauce.

Slip a thimble on the end of the curtain rod when putting it through the curtain.

The vinegar in which pickles have been preserved is excellent to use in salad dressing.

Dainty mocassins can be made for baby from the tops of pale-colored evening gloves.

The leather travelling bag will look clean and fresh if it polished with linseed oil.

Fruit for preserving should be sound and fresh, and should be preserved as quickly as possible after gathering.

If shoe polish has become too dry to be used in the ordinary way, try moistening it with a few drops of turpentine.

Never try to darn a run in a stocking. Take a small crochet hook, pick up the stitches and crochet the run.

Don't choose cheap lace curtains. If you cannot afford good ones invest in casement cloth or plain muslin, and make them at home.

When making oatmeal porridge, place the oatmeal in cold water and bring slowly to the boil. This gives a better flavor than when made with boiling water.

It is important to wear an apron if working with silks or other materials that roughen on a woolen dress, and such an apron should have a dainty bib, for in holding up the embroidery the silk rubs against the blouse.

THOUGHTS FOR THE DAY.

Hope is brightest when it dawns from fears.—Scott.

Life is not so short but that there is always time enough for courtesy. —Emerson.

The one best provision for the future is the best possible use of the present.—Whittier.

Avoid shame, but do not seek glory —nothing is so expensive as glory.— Sydney Smith.

When the sermon is good we need not much concern ourselves about the form of the pulpit.—Ruskin.

We may as well use pea-shooters at an elephant as Maxim guns at a Zeppelin.—Mr. Joynson Hicks.

It is one thing to show a man that he is in error and another to put him in possession of truth.—Locke.

He who has once deviated from the truth usually commits a perjury with as little scruple as he would tell a lie.—Cicero.

Each man is a hero and an oracle to somebody, and to that person whatever he says has an enhanced value.—Emerson.

A life of pleasure cannot support itself so long as one of business, but is much more subject to satiety and disgust.—Hume.

Most people err not so much from want of capacity to find their object as from not knowing what object to pursue.—Sir Joshua Reynolds.

Life in its prime is won by being surrendered. Life is lost, however precious and enviable, by being grudged and guarded—Canon E. H. Pearce.

The whole glorious fabric of liberty, which has been built up by centuries of sacrifice can only be preserved if we are prepared to the last drop of blood to fight for it.—Sir George Reid.

An Imperial Pooh Bah

We read that King George has appointed the Emperor Nicholas a field-marshal in the Britsh army. Which reminds us of a little story.

"Donald," said an officer of the Scots Greys, some years ago, "have you heard that the Czar of Russia has been appointed colonel of our regiment?"

"Indeed, sir, is that so?" said Donald. "It's a verra gran' thing for him." Then he paused and scratched his head while a puzzled expression came over his face. "Beg pardon, sir," he added, "but will he be able to keep both jobs?"

These Modern Days.

"They have money, haven't they?"

"I don't know; haven't seen them for about a year."

Bobbie—"May Johnny Shocker come in and play with me?" Mother—"No; you make too much noise. You can go and play in his house instead."

PROFIT AND LOSS

—New York Times.

Kaiser: "Think of our gains."
Germany: "But I think of the p rice."

FORESAW "THE DAY" 8 YEARS AGO

KAISER IN A SPEECH TOLD OF HIS PLANS.

Britain and France Crushed and U.S. and Russia Held at His Mercy.

That the Kaiser at a secret council of high German military, naval and other officials, held in Potsdam Palace in June, 1908, boasted that he was supreme in the United States because of the presence in that country of a population of one-half of which "is either of German birth or German descent," and that the day was coming when he (the Kaiser) would crush Britain and France to the dust and hold "Russia and the United States at my mercy," are statements quoted in a book entitled "German Spies in England," by William Le Quex, the British writer.

Le Quex states that a true copy of the speech made by the Kaiser at the Potsdam Council is now in the archives of the British Government, where it has remained unpublished until now. The copy of the speech, he adds, was obtained originally from "a high functionary in Germany," who was closely associated with the Kaiser, and who held pro-British views.

This is the story of the Kaiser's speech at Potsdam as told by Mr. Le Quex:

"Shortly after the Zeppelin airship had been tested and proved successful, a secret council was held," he says "at Potsdam in June, 1908, at which the Emperor presided, Prince Henry of Prussia—a clever man whom I knew personally—the representatives of the leading Federal States, and the chiefs of the army and navy, including my informant, being present.

"At this secret council the Kaiser appeared dressed in naval uniform, pale, determined, and somewhat nervous."

God His Ally.

The Kaiser's speech, as it is reported in Mr. Le Quex's book, the follows.

"Gentlemen," the Emperor commenced, "in calling this council this evening I have followed the Divine command. Almighty God has always been a great and true ally of the House of Hohenzollern, and it is to Him that I—just as my august ancestors did—look for inspiration and guidance in the hour of need. After long hours of fervent prayer light has at last come to me.

"You, my trusted councillors and my friends, before whom I have no secrets, can testify that it has been, ever since I ascended the throne, my most ardent desire to maintain the peace of the world and to cultivate, on a basis of mutual respect and esteem, friendship and good will with all nations of the globe.

The Mailed Fist.

"I am aware that the course followed by me does not always meet with your approval, and that on many an occasion you would have been glad to see me use the mailed fist rather than the silken glove chosen by me in my dealings with certain foreign nations.

"'Breakers ahead!' is the call of the helmsman at the head of the imperial ship of State, and I am ready to heed it. The outlook is, I admit, dark, but we need not despair, for God, our great ally, has given into our hands the means of saving our empire from the dangers which are threatening its happiness and welfare. You know what I mean. It is that wonderful invention which his Excellency Count Zeppelin was enabled, through the grace of the Lord, to make for the safeguarding and glory of our beloved Fatherland. In this invention God has placed the means at my disposal to lead Germany triumphantly out of her present difficulties and to make, once and for all, good the words of our poet, 'Deutschland, Deutschland uber alles!' Yes, gentlemen, Germany over everything in the world, the first power on earth, both in peace and war; this is the place which I have been ordered by God to conquer for her, and which I will conquer for her, with the help of the Almighty.

"This is my irrevocable decision. At present, we are, thanks to our airships, invincible, and can carry at will war into the enemy's own country. The attack has always been the best defence, and he who strikes the first blow generally comes triumphant out of the fray."

Continuing, Mr. Le Quex says the Kaiser added that plans for the invasion of England had been carefully prepared by the German General Staff.

Sees Pan-German Era.

"Of course," the Kaiser is reported to have continued, "it is too early yet to fix the exact date when the blow shall be struck. But I will say this, that we shall strike as soon as I have a sufficiently large fleet of Zeppelins at my disposal. I have given orders for the hurried construction of more airships of the improved Zeppelin type, and when these are ready we shall destroy England's North Sea, Channel and Atlantic fleets, after which nothing on earth can prevent the landing of our army on British soil, and its triumphant march to London. Do you remember, my generals, what our never-to-be forgotten Field Marshal Von Blucher exclaimed when looking from the dome of St. Paul's Catherdal upon the vast metropolis at his feet? It was short and to the point, 'What a splenlid city to sack!'

"You will desire to know how the outbreak of hostilities will be brought about. My armies of spies scattered over Great Britain and France, as it is over North and South mAerica, as well as all the other parts of the world where German interests may come to a clash with a foreign power, will take good care of that. It will become the starting point of a new era in the history of the world, known to all generations as the Pan-German era.

"Even now I rule supreme in the United States, where almost one-half of the population is either of German birth, or of German descent, and where 3,000,000 voters do my bidding at the Presidential elections. No American administration could remain in power against the will of the German voters, who, through that admirable organization, the German-American National League of the United States of America, control the destinies of the vast republic beyond the sea. If man ever was worthy of a high decoration at my hands it was Herr Dr. Hexamer, the president of the league, who may justly be termed to be, by my grace, the acting ruler of all Germans in the United States."

The Fashions

First Indications for Spring

Quite often one notices in the new importations a tendency to the slender, tapering waist; and this, of course, means the well-corseted figure. It is not probable that the hour-glass figure will be countenanced for a moment, but a trifle more trimness, conducted by a well-fitting modern corset, is necessary to meet the requirements of the Spring suit, with its hint of a curve at the waistline, its graceful flaring skirt and coat-skirt. A carefully selected and properly fitted corset is necessary and always has been to a smart, well-groomed appearance. Rather than injurious, the right corset tends toward health.

Several of the Paris houses are advocating the three-quarter-length coat and now and then one sees a polonaise effect. These coats are made with well-fitted shoulders and rounded waistline. It is quite remarkable that this should be so just now, when we are massing so much fulness in the skirts between the belt and the knees, but it only goes to show the wide variety we are to enjoy this Spring and Summer.

A Word on Skirts.

Skirts continue short and full. Many of the houses are emphasizing the favor shown by them for the crinoline since the first whisper of full skirts began to circulate, and many are using interesting methods of extending their skirts; among these are reeds, featherbone, and even hair-cloth stiffenings. In many instances the reeds are graceful and becoming, but, as a rule, the effect is extremely awkward, as there is no pretense whatever of concealing the mediums, and they often protrude at unexpected angles, giving a curious, un-beautiful result.

In the regulation Summer frock and the dance dress of net, organdy, or other of the sheer, dainty fabrics

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Dance Frock of Taffeta and Chiffon

favored this year, the fulness of the skirt is made decidedly graceful and youthful by tucks, ribbons, and bias bands of the same, or a contrasting material. Often folds of chiffon or net are attached to the inside of the skirt of the dance dress giving a soft, bouffant effect which is pleasing in every way. Taffeta is unusually effective combined with, or as trimming for, the pale-toned frock of ordandy or net, fashioning the Summer dance dress. In both illustrations this week the skirt is of taffeta and the effect of the deep tuck is well brought out. The first dress has an underbodice of shadow lace and a simple overdrapery of chiffon. The short sleeve cap, while it concedes to Fashion's sleeveless demand, also makes a concession to modesty. The second frock shows the combination of net and taffeta. Aside from being especially pretty, this combination is practical, as net wears particularly well and lends itself to almost any fashion of draping.

Ribbons and Ruchings

Pleatings and ruchings of all widths and fashions are still favored trimmings for both street and house frocks. Narrow black velvet ribbon is most effective and easily applied. On some of the imported models cordings, pipings, and ruchings appear in much unexpected places. One cannot fail to see that handwork, and individual hand-made trimmings, stitchings, etc., can work wonders, and afford an effect which can scarcely be brought about by machine-made trimmings. It is quite interesting to see a little blue frock trimmed with insertions of matching net, with accompanying pendant ornaments of wool or beads in a soft harmonizing coloring. Bead trimming is effective on both silk and wool materials; it is being used in any way that clever brains and fingers may design. The more original the notion, the more attractive the blouse or frock. Pale pink crepe de Chine or crepe is made more delicate by a banding or an ornament of delft-blue opaque beads. Dark blue taffeta or serge may be brightened with a touch of emerald green, orange, copper or a harmonizing, contrasting blue. There are any number of smart artistic ways of trimming frocks and

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Net Bodice and Taffeta Skirt

blouses this season with practically no expenditure of money, if one has ideas and fingers deft enough to carry them out.

These patterns can be obtained from your local McCall dealer or from The McCall Company, 70 Bond St., Toronto, Ontario.

KAISER TO LOSE THRONE.

German "System" is Called Ruinous and Inefficient.

(From an interview with Senator Albert B. Cummins in the Philadelphia Record.)

"Will the United States always be at peace with the rest of the world?"

"Always means forever. I can't fill your order as a prophet. All I dare to say is that the United States is in no danger now of invasion, nor will it be in immediate danger after the war in Europe is over.

"In my opinion, there will be no wars in the near future.

"Moreover, great changes are to occur in Europe. The people will be sick of war, and the men who are expected to die when there is war will take action to protect themselves, their homes, and their families. William of Germany is the last of his house to sit upon a throne.

"The Germany of the near future, in all probability, will be a socialistic democracy; if not that, then a military democracy. It is the fashion nowadays to talk extravagantly about the wonderful organizing system of Germany and its remarkable industrial and military efficiency.

"In my judgment its system is inefficient and ruinous, though I grant that it worked advantageously for a time. In the long run, however, it will fail. The German system destroys individuality."

Emancipated.

Little Everett was a member of the Band of Mercy Society and was proud of the membership. He wore his badge, a small star, as if it were a policeman's insignia, and was often heard reproving other boys and girls for cruel treatment of dogs and cats.

One morning a woman of the neighborhood hearing a commotion outside found Everett in the act of tormenting the cat.

"Why' Everett,,' she called, "what are you doing to that poor cat? I thought you belonged to the Band of Mercy Society?"

"I did," replied the little boy, "but I lost my star."

Getting Even.

James, 4 years old, had been naughty to the point of evoking a whipping from his long-suffering mother, and all day long a desire for revenge rankled in his little bosom.

At length bedtime came, and, kneeling beside her, he implored a blessing on each member of the family individually his mother alone being conspicuous by her absence. Then, rising from his devout posture the little suppliant fixed a keenly triumphant look upon her face, saying as he turned to climb into bed:

"I s'spose you noticed you wasn't in it."

Some women are happy because they know how to think they are.