About the House

Useful Hints and General Information for the Busy Housewife

Springtime Salads.

Spanish Salad.—Bananas, ½ cup walnuts, lettuce, mayonnaise. Cut the bananas into thin slices, enough to fill one cup; chop the walnuts and mix both together. Select the white leaves of lettuce and arrange on plate with the fruit mixture in the middle. Season the mayonnaise with a good dust of cayenne pepper and put on the salad when ready to serve.

Fruit Salads.—Dissolve 1½ heaping tablespoonsful of gelatine and 1 cup of granulated sugar in 1 pint of boiling water; when it is completely dissolve add ½ cup of seeded raisins, 1 banana, 1 cup of grapes, 3 figs and ½ cup of blanched almonds, all chopped in small pieces. When cool, pour into molds wet with cold water and set on ice to stiffen. When ready to serve arrange the lettuce on the plates and turn out the jelly on the centre and put either mayonnaise or whipped cream round.

Cranberry Jelly Salad.—Make a stiff cranberry jelly, using the usual recipe, and when cool, but not yet beginning to set, add a very liberal supply of chopped and blanched nuts, principally walnuts. Mold in a flat dish and when set cut into fancy shapes and arrange on leaves of endives or very white lettuce. Serve with French dressing.

Frozen Vegetable Salad Jelly.—Wash and peel 3 tomatoes, 1 cucumber and 1 small onion; add 1 pimento and 1 green pepper and run all together through the mincer, using the coarse blade. Add ½ pint of cold water, 3 tablespoonsful of vinegar, 1 tablespoonsful of lemon juice and 1 of chili sauce. Dissolve 2 teaspoonsful of gelatine over the fire, and when cool add the vegetables. Pour into a mold, pack in ice and freeze. Chop up roughly and pile on individual helpings of lettuce.

Rice and Nut Salad.—Wash and boil a cupful of rice in the usual way. When quite cooked drain and dry and add a grated onion. Then, while the rice is still hot, pour over it two cupsful of French dressing. Bone a boxful of sardines and shred the fish finely, adding one cupful of nuts, chopped small. Arrange some crisp, fresh leaves of lettuce on the plates and lay a bed of rice in the centre. With the back of a tablespoon press down the rice so as to leave a hollow, which is filled with the cardines and nuts. Sprinkle French dressing over the top and serve either while the rice is still hot or else thoroughly chilled.

Japanese Salad.—One cupful rice, lettuce, hard-boiled eggs, pickled beets, stuffed olives, oil dressing. Boil the rice until quite tender and then leave to get quite cold. Pile roughly in the centre of the dish and arrange a border of the lettuce, choosing that which is of fresh, tender green. Slice the hard-boiled eggs and put in circles round the pyramid of rice, alternating with circles of the beets and stuffed olives. Season the oil dressing very highly and pour over.

Russian Salad.—Cooked fish, anchovies, sardines, hard-boiled egg, gherkins, capers, cold potatoes, lettuce, mayonnaise dressing. Arrange the lettuce in the bowl, flake the fish (which should preferably be white) and pile it up in the center. Cut the anchovies and sardines into strips, chop the hard-boiled egg and gherkins and decorate the centre mound of fish, adding a few capers. Cut the potatoes into regular shaped dice and put in a ring round the fish mound; cover all with a thick mayonnaise. Garnish with capers and a few pieces of the chopped gherkins.

Aspic Salad.—Put in a saucepan one and one-half cups of water, one tablespoonful of chopped carrot, one tablespoonful of chopped celery, a slice of onion, a sprig of parsley and three cloves. Dissolve one tablespoonful of beef extract in a half pint of boiling water and add to the rest. Cover tightly and leave simmering for one-half hour. Soak one-half box of gelatine in cold water for at least an hour and strain in the hot liquid. Put back in the saucepan and stir over the fire until the gelatnie is dissolved, season with pepper and salt. When just cool take half af the jelly and stir in three tablespoonfuls of tomato catsup and onehalf cup of very stiff mayonnaise. Pour this into a mold which has been rinsed in cold water and put aside to set. Take three small tomatoes, an equal quantity of peeled and sliced cucumbers, one-half quantity of sliced cold potatoes and one-half pound of blanched almonds and marinate with oil and vinegar. Turn out the jelly mixture and spread the vegetables on top, decorate with the jelly that was left, plain, having first chopped it roughly with a wet knife.

Useful Hints.

A broken cloth peg makes an excellent window wedge.

A bed-ticking apron with a large pocket across the bottom is the best.

A little ox gall in water will set red, so that it will never fade.

Do not open a wet umbrella to dry it. Wipe it down with an old soft silk handkerchief and leave it to drain in a bath or basin, shut up.

The pantry shelves should be covered with varnished paper such as is used for bath-rooms. It can easily be washed, and is a great advantage.

Chimney soot from a chimney where wood is burned, if put into a pitcher and boiling water poured over it, will make a good drink for house plants.

Date and cheese sandwiches are good. Make them by putting dates and cream cheese through the meat chopper, together; add a little salt and cream.

You will find that a comb will last much longer if (before being used) it is washed in soapy water, and when dry rubbed with a little olive oil.

Every member of a family should air his own bed as soon as he gets out of it by turning sheets, etc., over the back of a chair, and opening the windows.

Brass or copper may be easily cleaned by rubbing with a wet, soapy rag dipped in powdered bath-brick. Polish with a soft cloth or newspaper.

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 a good idea to wash dates before using them for any purpose. Put them into a colander and dip them up and down in boiling water two or three times.

To preserve patent leather shoes and boots clean with a rag dipped in milk, then polish with a piece of old velvet. This prevents the leather from cracking.

Cut rounds of wax paper and put under the centrepiece on the polished table. This will prevent the linen adhring to the polished surface as often happens from hot dishes.

In sewing on buttons that will have a great strain on them put a piece of old kid glove under the material to which the button is sewn. The cloth will never tear away if this is done.

Parmanganate of potash is excellent for cleansing dirty filters of all impurities. A solution should be passed through the filter until it comes out as pink as when it was poured in.

If a cloth, such as is used for dusting and cleaning is dampened and laid over the registers when the furnace is being shaken the annoyance of dust flying over the room will be obviated.

To extinguish flames from gasolene or petroleum pour milk over them and they will be put out immediately, for the milk forms an emulsion with the oil, and so prevents the fire from spreading.

It is a good idea to tack a piece of white oil-cloth on the wall back of each of the kitchen tables, as otherwise it will soon become discolored and greasy, a result that is almost unavoidable otherwise.

To get dust out of crevices in window sashes, baseboards, etc., when cleaning house try using a paint brush of good size. A hidden store of dirt will reward your efforts, for a cloth cannot reach all the corners.

Clothes horses make excellent screens. First paint the top and lower part of the legs with enamel to match the wall paper. Then cover the remaining part with some pretty art muslin or silk, and secure to the horse by dainty ribbons.

To keep knives clean, fill a flower pot with fine, dry sand, and keep it on the dresser. When putting away knives, instead of laying them in the knife box, plunge the blades into the sand. The sand keeps them clean, and unless used for anything acid they will need litle cleaning, thus saving both knives and labor.

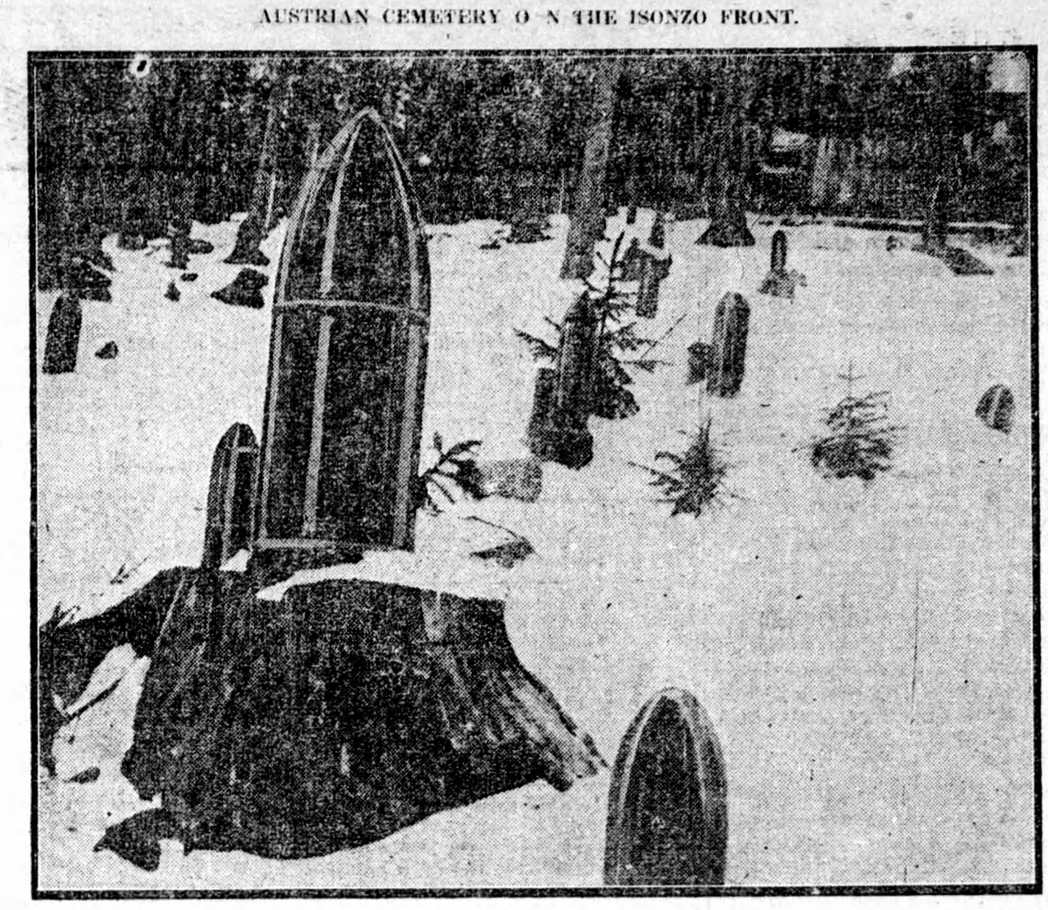
To get a tight ring off a finger thread a needle with a long end of strong cotton—a short needle is the best to use for this purpose. Pass the eye of the needle under the ring towards the palm of the hand, pull the thread through a few inches, twine the long end of the cotton tightly round the finger up to the nail, then take hold of the short end and unwind it. The thread pressing against the ring will gradually remove it from the finger.

HAVE YOU A POLICY IN THE

Crown Life

INSURANCE CO.?

AUSTRIAN CEMETERY ON THE ISONZO FRONT.



Photograph by The London Daily Mail.

The picture shows how the Austrians have utilized big shell cases for headstones in one of their cemeteries on the Isonzo front, where heavy fighting has been in progress.

The Fashions

Ribbons As Trimming.

Many a frock, slightly passe has been given a new lease of life by the ribbon fad. If hopelessly worn around the lower edge, a width of ribbon, wide or narrow, according to the need, is added, making the frock more attractive if anything, then when it was in its first youth.

Ribbon Bodices on Evening Gowns.

The entire bodice of many of the dainty net and taffeta frocks for dancing or evening wear, is formed of wide satin, taffeta, or one of the fantastic, beautifully embroidered, or metallic ribbons. To fashion one of these ribbon bodices is simple enough, the ribbon is merely draped about the waist, well over the bust in front and brought down in back to form a V, finishing in a large, softly-tied bow. The transparent material of the frock itself usually veils the ribbon, adding a still softer, more graceful effect.

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Ribbon Underbodice and Ruche

The Ribbon Pannier or Farthingale

Many of our skirt draperies, which carry out the demand for the bouffant effect about the hips, constituting the new silhouette, are effected with ribbons. On a most attractive model of dark gray taffeta, with the new Premet collar was a drapery of wide black moire ribbon, pleated over the hips to stand out stiffy, coming down front and back in straight lengths, lapping at the bottom to form a panel. The effect was most attractive, and it was a touch which any woman with clever fingers can apply to almost any frock with equally good results.

Girdles of all widths, and kinds of ribbons, are being made up and sold as accessories to be added to the tub-frock of voile, linen, or other of the summer cottons. For silk and net dresses, there are metallic ribbon-girdles finished with long sash-ends weighted with metallic tassels. Ribbon flowers add a touch of effective contrast, or the one needed bit of color to the somber frock; and narrow satin, taffeta, or picot edged faille ribbon is used to band a cuff, edge a collar, or add just a bit of trimming to a straight, full skirt of a simple summer dress.

How Ribbon is Used on Hats

It would be quite safe to say, in many instances, that the hat is fashioned of ribbon and trimmed with straw, for such is really the case. Many of the summer hats, both large and small, have the crown and most of the brim fashioned of taffeta, satin, or moire ribbon, edged perhaps with a band or two of hemp, Milan, or angora braid. A particularly pretty hat of Maria Guy's is a wide brimmed black hemp sailor, with crown of wide gray taffeta ribbon crossed and brought down under the brim to form a large loop on each side of the head, framing the face.

Many of the smaller hats have the ribbon crown with high loops of ribbon standing up stiffly about it. Stiff little bows or cockades of ribbons are used to trim the sport hats, which are legion, to accompany the sport suits and dresses. The straight brimmed sailor of some years back is putting in an appearance here and there, as the season advances. This is trimmed usually with a narrow band and bow of moire, grosgrain, or talle ribbon in the same, or a contrasting tone to the hat. One sees now and then, also a gaily-colored band on a severe little hat, of Roman striped, or wool-embroidered ribbon.

A ribbon-ruche is a pretty feature of the taffeta dance frock illustrated in the first figure of this letter. It is fashioned of transparent metallic ribbon, banded through the center with a strip of the narrow velevt ribbon which trims the skirt. Wide satin ribbon forms the underbodice, and a ribbon rose adds a pretty touch to the completed dress.

Another effective use of wide taffeta ribbon is shown in the second figure; the lower edge of the net skirt is banded with the hibbon and hanging, panel-fashion from the shirred waistline, is a single strip, slighly gathered at the top.

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Ribbon Panel and Banding on Net Dress.

Ribbon is one of the simplest, most easily applied, and most economical of all trimmings. It requires no hemming or finishing, and may be pleated, gathered, twisted, and draped in every imaginable way.

These patterns may be obtained from your local McCall dealer or from The McCall Company, 70 Bond St., Toronto, Ont., Dept. W.

SHIPPING LOSSES DURING THE WAR

OVER 400 BRITISH SHIPS HAVE BEEN SUNK.

France and Britain Have Virtually Made the Losses Good.

Admiral Sir Cyprian Bridge, in a report on merchant shipping losses, gives the following statement of total losses to shipping from the beginning of the war to March 23:

Losses to Belligerents.

Steamers—		Tons.
British	379	1,320,000
French	41	140,000
Belgian	10	30,000
Russian	27	42,000
Italian	21	70,000
Japanese	3	19,000
Sailing vessels—		
British	31	19,000
French	12	18,000
Russian	8	7,000
Italian	6	3,000

Trawlers—British, 237; French, 7; Belgian, 2.

Losses to Neutrals.

Steamers—		Tons.
Norway	50	96,000
Denmark	18	33,000
Sweden	33	42,000
Holland	22	74,000
United States	6	16,000
Greece	11	22,000
Spain	4	9,000
Persia	1	750
Portugal	1	625
Sailing vessels—		
Norway	22	20,000
Denmark	10	1,600
Sweden	7	2,000
Holland	2	225
United States	1	176

Trawlers—Denmark, 1; Holland, 7.

Less Than 4 Per cent.

The loss to British steam shipping, says the report, is less than 4 per cent. of the total number of vessels under the British flag, and slightly over six per cent. of their total tonnage.

In further comment, Admiral Bridge details the amount of merchant shipping built in France and Great Britain since the beginning of the war, and shows that the war losses have virtually been made good thereby.

"In 1915," says the report, "after more than a year of the war, the steam shipping of Great Britain increased 88 vessels and 344,000 tons."

Italy and Russia also show an increase, while France is short only 12,500 tons.

Not Due to Subs.

"It is, therefore, clear, says the report, "that the present shortage of tonnage is due, not to the action of submarines, but to the great requirements of the military and naval forces. The latest published statement of these show that they are demanding 3,100 merchant vessels."

The only excuse some people have for marrying is that the woman wants a home and the man wants a servant.

I hear their engagement has been broken off through a misunderstanding." "Yes. He understood she had money, and she understood he had money."

From Erin's Green Isle

NEWS BY MAIL FROM IRELAND'S GREEN SHORES.

Happenings in the Emerald Isle of Interest to All True Irishmen.

The salmon fishing at New Ross since the opening of the season has been the worst for many seasons.

John Keegan, Athlone, when returning from a funeral, suddenly fell and died in a field near his home.

A series of shooting outrages have been committed in the district of Galway. Four farmers' houses were riddled with shots.

The Government has taken over all the six distilleries in Ireland for the purpose of aiding the manufacture of munitions of war.

Owing to the dislocation in the shipping business at Waterford the stock purchased at the Fethard Fair had to be sent to Dublin for shipment.

The will of Ada Rehan, the Irish-American actress, disposes of an estate of more than $125,000 in realty and personal property in excess of $875,000.

At a meeting of the Dublin Port and Docks Board a small committee was appointed to examine into the feasibility of carrying out war munition manufactures for the Government in the Board's workshops.

At the annual ploughing competition in connection with Mullahead (Portadown) Ploughing Association the silver challenge cup presented by the Duke of Manchester for the best ploughman was won by Mr. William Aston.

At a meeting of Athy Urban Council a resolution was adopted viewing with alarm the action of the Board of Education in notifying the managers of National schools that they must have an average attendance of 50 pupils.

During the past season extraordinary prices have been obtained in north of Ireland markets for home-grown flax and at the present time it is one of the most profitable crops that the farmer can turn his attention to.

As the Down Joint Committee of Technical Instruction were convinced that it was impossible to continue six Technical schools the Agricultural Committee has been requested to transfer $2,250 from their accumulated funds.

In connection with the announcement made by the Department of Agriculture stating that certain grants for the primary and secondary schools will be withdrawn, a new circular now issued states that the Treasury consents to the continuance of these grants.

SAILORS REWARDS.

Officers and Men Receive Prize-Money in Proportion to Rating.

In the old days the successful sailor reaped his own reward. He took a large share aof the value of the prizes he captured, and on one occasion there was some unpleasantness between Queen Elizabeth and Dartmouth because it was thought she took more than her share.

Spoils were divided in certain proportions, the comander taking the lion's share, though each man received his quota. And very rich were some of these prizes, when it is remembered that great galleons were continually employed carrying gold, precious stones, and valuable merchandise from Spanish colonies to the motherland, such as the rich ship that sailed from Manilla to Acapulco, and was once captured by Anson.

Knighthoods were conferred on successful admirals, and they frequently received a monopoly in some article of merchandise. Blake only received a diamond ring worth £500 and a letter of thanks; but Anson was one of the first to be given a peerage, which he should not have had much difficulty in keeping up, considering his captures.

Hawke received a peerage and a pension of £2,000 a year for his distinguished services; while numerous peers can point to gallant ancestors who won the title. But no sailor has ever received so many rewards as Nelson.

FRENCH UNFORMS BLUE.

Red Trousers Abandoned and Complete Change Effected.

In the midst of the great war France and succeeding in completely changing the uniforms of the various branches of the army from the bright colors which made soldiers so conspicuous in previous wars to shades that render wearers comparatively incomspicuous, says a Paris despatch.

The question of a change from the bright red trousers to a less brilliant shade was considered before the war, but none was made, partly because the red trousers had come to be associated with the military glory of the French army. The red trousers actually came into the army during the reign of Charels X. in 1830, the uniform of Napoleon soldiers and the soldiers of France for two centuries before him being blue.

The losses before the battle of the Marne convinced the military authorities that a change must be made Experiments showed that a pale sky blue shade made the soldiers inconspicuous and also wore for a curprisingly long time.

The troops of North Africa, whose summer uniforms were of khaki, retained them, as did chasseurs-a-pied their old dark blue uniforms, but the bulk of the armies adopted the new and life-saving sky blue uniforms.