About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Curried Potatoes.—Cook one tablespoon chopped onion in two tablespoons butter until yellow, add six diced cooked potatoes, sprinkle with one teaspoon curry powder, one teaspoon salt and one-fourth teaspoon pepper. Pour in one-half cup stock, and one tablespoon lemon juice and cook and stir until liquid is absorbed. Turn into heated dish and sprinkle with chopped parsley.

Lettuce Hearts.—Set aside four tablespoons double cream until thick and just turning sour. Beat yolk of egg and one teaspoon sugar until very thick, slowly add one teaspoon lemon juice or light vinegar, beat hard and add cream gradually. Place well-blanched hearts of lettuce on plate and pour dressing over just before serving. Appetizing as well as nourishing.

Walnut and Cheese Roast. — One cup grated cheese, one cup chopped English walnuts, one cup bread crumbs, two tablespoons chopped onions, one tablespoon butter, juice of one-half lemon, salt and pepper. Cook onion in butter and a little water until tender. Mix other ingredients and moisten with water, using water in which onions was cooked. Pour into shadow dish and brown in oven.

Quick White Cake.—But into mixing bowl one cup sugar and one and one-half cups sifted flour, into which has been sifted one rounding teaspoon baking powder. Into cup put whites of two eggs, fill to one-half cup milk, making one cup of liquid in all. Add a little flavoring, put all into bowl and beat five minutes. You will be surprised at results. Bake in one loaf in pan about two and one-half inches deep and nine by five inches across.

Rhubarb Baked With Figs.—Cover well-washed figs with boiling water and cook until water is nearly evaporated. Cut one pound rhubarb, unpeeled if young, into pieces, put layer in baking dish sprinkle with teaspoon sugar, add a few figs, then another layer of rhubarb, until one pound of rhubarb and one-half pound figs have been used Add a few teaspoons of hot water and bake, covered, in slow oven until rhubarb is tender. Dates or raisins may take place of figs.

Braised Liver.—Make dressing of one-half cup finely chopped suet, one cup stale bread crumbs, one teaspoon sweet herbs, a little grated lemon rind, and salt and pepper to taste. Mix well and set to one side while preparing meat. Cut calf's liver in slices, not too thin, and roll each slice in mixture of flour, salt and pepper. Lay thin slices of salt pork in bottom of baking dish. Put liver slices on top of this and dressing on top of them. Add water or stock to moisten and cover baking dish closely. Cook over fire or in moderate oven three-quarters of an hour, remove cover and cook twenty minutes longer in oven or under low flame of broiler to brown top. Serve in dish in which cooked.

Jelly Canned Peaches.—Drain can of peaches and add to one pint of peach syrup juice of one lemon and one-half cup sugar. Set over fire to become hot. Dissolve two level tablespoons gelatine in one-half cup cold water and turn into hot juice, stirring until gelatine is dissolved, then strain through cheese-cloth. Take one one-half cup and cool remainder. Beat whites of three eggs until stiff and dry, and when syrup begins to thicken beat it into whites until mass holds its shape. Place by spoonsful into cold dishes, placing halved peach, pit downward, in each dish. Pour a little of reserved juice over each peach and set in a cool place until wanted.

Inexpensive Pot Roast.—Wipe four-pound piece of beef with damp cloth, looking it over carefully to see that it is clean, and place in kettle on end, large part down. Have ready four good sized carrots cut in two lengthwise, four or five medium sized onions, one white turnip cut into quarts and add these to beef, with two cloves and three pepper corns. Pour one quart water into kettle, let come to boil and set kettle to simmer on back of stove for about three hours. Much of water will boil away, but marrow of shin will finish cooking. Make paste of one level tablespoon flour and one saltspoon pepper. Take up meat, add flour mixture to contents of kettle, let simmer two minutes, dish vegetables, pour gravy over meat and serve. Enough for large family.

Household Hints.

Food carelessly exposed invites germs.

Keep the house clear of rubbish. It breeds disease.

A red-hot stove at any time is a needless waste of fuel.

A bath in soda water is very refreshing when one is tired.

If fruit for stewing is very acid, add a pinch of borax. It will correct the acidity.

Novel candle holders are made of round red apples cut out to hold the candles.

To vary a dish of scrambled eggs, add a few slices of sweet green pepper chopped fine.

Pine shavings make very good bedding for hens' nests and they avoid the breeding of vermin.

When aluminum cooking utensils turn black, boil tomato parings in them. It will clean them.

Never use the fingers to pinch the edge of the pie crust for the heat of the hand keeps the paste from rising.

Fresh green vegetables and fruits are a natural tonic and should not be omitted from the diet at any season of the year.

Lime mixed with a little sulphur and stirred into the soil about plants is said to be an antidote for fungus diseases.

Take the fat from chicken broth when it cools, clarify it, then use it instead of butter for pastry or delicate frying.

It is a nice idea to have a guest chest in the guest room. It should contain a nightgown, a bathrobe, slippers and even a tooth brush.

A good way to prevent wear under the arms of corset covers it to reinforce them, when made with a shield-shaped piece.

Try a toasted cheese sandwich. Make the same as the usual cheese sandwich, and then toast it in the over or in a chafing dish.

If you would have crisp crust on your cake, add a spoonful of ice water to the dough, or dust the top of it sugar, just before baking.

Put the scrubbing brush to dry with the bristles down, preventing the water from soaking into the back and causing the bristles to come out.

When marking linen handkerchiefs with indelible ink, first starch the handkerchiefs and iron them smooth. Then you can mark them clearly with ease.

A good mixture to roll fish in before frying is made of a cupful of breadcrumbs and the grated yolks of three hard-cooked eggs, seasoned with salt and pepper.

In working buttonholes on a material that frays easily, it is a good idea to buttonhole it first with stitches some distance apart and then go over it in the usual way.

The Fashions

Serge, Taffeta or Faille.

Perhaps the most fascinating thing about the fashions this spring, is their seeming simplicity. Although a trifle more frilly and fussy than for a season or two back, this dainty little lingerie frock from Jenny, and that summer afternoon dress of striped chiffon and taffeta, from the Maison Agnes, look, as the dainty mannequins bow and spread out the voluminous skirts before you, as if it would be the easiest thing in the world to turn them out at home. Why, the skirt is merely a double flounce of embroidered batiste on a taffeta foundation, and the sleeveless taffeta bodice is, well, just a little taffeta bodice which could be made from that strip of blue, pink, or changeable taffeta left from the frock of other days. The full straight skirt on another frock is made from three straight lengths gathered at the top, the fulness evenly distributed, and finished at the bottom with a quilling of the same silk. The puff sleeves are

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Dyed Batiste Flouncing and Taffeta.

quaint and pretty, very dainty and youthful.

Serge, Taffeta and Faille.

These three materials are the leadesr again this spring, with here and there a quaint revival; for instance, at a recent fashion show, there appeared a most attractive costume, a three-piece suit of Drecoll's, reviving etamine. Whether this is to be taken as an indication that etamine will again be modish this season, or not, is a question. It is rumored that materials are so scarce on the other side of the ocean this year, that many an old fabric is being brought out from its almost forgotten resting place and fashioned into a spring or summer costume. Etamine was a particularly satisfactory summer fabric, cool, durable and soft. It would not come at all amiss were it to be revived this year.

Serge is as popular as ever, although it is said that we may have our troubles in dyeing it later on. An effective suit of Cheruit's is fashioned of mixed dark blue covert. At a distance it cannot be told from serge; and of course, for the sport suit, tweed is very popular. A particular smart suit, made by Lanvin, is a light gray tweed trimmed with French blue braodcloth. There is very little of the leather, introduced earlier in the season, to be seen about the late coats and suits, whether for sport purposes or the regulation tailored use. Beer clings to the notion in a novel cape coat suit. The coat is fashioned of a new waxed silk, which greatly resembles leather, especially at a distance; it is dark blue and is combined with a skirt of dark blue gabardine.

Paquin shows a coat of covert for afternoon wear, trimmed with dark blue patent leather, but, except for motoring and such use, leather is not to be reckoned with to any extent. Now and then an odd leather motif is appliqued to a hand bag, or trims a sport hat effectively, but for most other purposes, satin has superseded it.

Taffeta and Wash Fabrics.

A pretty notion in the new summer frocks is the touch of taffeta or other silk on the dress of batiste, voile, crepe, or organdy. The colored

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Simple Taffeta Frock.

batiste flouncings, organdies, and silk-embroidered crepes and voiles, not intended for tubbing, are often made over foundation slips of taffeta, and have bodices, collars, cuffs and girdles. Bias bands of taffeta or satin trim the skirts, and black velevt ribbons lends a touch of "old-timiness" to the dainty sheer cottons modish this season.

The taffeta bodices, such as illustrated here, may be worn with any lingerie dress, if made detachable; they add a finish, particularly pleasing, making the simple dress appropriate for any occasion.

The Slip-On Blouse.

The new "long-line" blouses some of them are called; Cheruit sends us an especially pretty one fashioned of handkerchief linen, made to slip on over the head, with a draw belt to gather it in loosely about the waist. Many of these slip-on waists are made on kimono lines, low in the neck and wonderfully easy and graceful in every line. Taffeta, satin, crepe, Georgette, chiffon, and the Chinese and Japanese silks, are being used for these models, as well as the novelty cottons and sheer linens. The summer girl will appreciate their charm and comfort. These, too, are so simple that they may be fashioned at home with no misgivings at all—and what possibilities for becoming effects and color combinations they do afford!

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

Willie's Request.

"Ma."

"Well."

"Would you just as soon cut your finger nails before you wash my ears again?"

Many a bachelor has made a woman happier by not marrying her.

A Matter of Moment.

"What was that, Bill?"

"Trench mortar."

"Ours or theirs?"—By Captain Bruce Bairnsfather, in London Bystander.

BRITISH HAVE FIVE REASONS TO FIGHT

HER AIMS AND IDEALS IN THE PRESENT CRISIS.

Viscount Bryce Says Government of Germany, Not People, Is England's Enemy.

Viscount Bryce has written an article on "The Attitude of Great Britain in the Present War," in which he says:

"We in Britain who respect and value the opinion of the free neutral peoples of Europe and America cannot but desire that those peoples should be duly informed of the way in which we regard the circumstances and possible results of the present conflict."

Lord Bryce says there are five principles on which the aims and ideals of Britain in the present crisis are essentially different from those of Germany, namely, as to individual liberty; as to nationality, which sympathizes with the efforts of a people against foreign domination; as to the maintenance of treaty obligations; as to the regulation of the methods of warfare in the interests of humanity; and as to a pacific as opposed to a military type of civilization. He compares the British and German attitude on each of these principles. Continuing, he says:

Government for the People.

"Our English ideal for the future is of a world in which every people shall have within its own borders a free national government resting on and conforming to the general will of its citizens, a government able to devote its efforts to improving the condition of the people without encroaching on its neighbors or being disturbed by the fear of an attack from enemies abroad. Legislators and administrators have already tasks sufficiently difficult in reconciling the claims of different classes, in adjusting the interests of capital and labor, in promoting health and diffusing education and enlightenment, without the addition of those tasks and dangers which arise from the terror of foreign war.

"I cannot believe that the German people, as I have hitherto known them, ever since I studied at a German university more than 50 years ago, could possibly approve of the action of their Government if their Government suffered them to know the facts relating to the origin and conduct of the war as those facts are known to the rest of the world. We have had no hatred of the German people. We did not grudge them their prosperity. Neither have we any wish to break up Germany, destroying her national unity, or to interfere in any way with her internal politics.

Fight Till Victory Is Won.

"Our quarrel is with the German Government. We think it a danger to every peaceful country and believe that in fighting against its doctrine, its ambitions, its methods of warfare, we and our Allies are virtually fighting the battle of all peace-loving neutral nations as well as our own.

"We must fight on till victory is won, for a government which scorns treaties and wages an inhuman warfare against innocent noncombatants cannot be suffered to prevail by such methods. A triumphant and aggressive Germany, mistress of the seas as well as of the land, would be a menace to every nation, even to those of the Western Hemisphere."

Lord Bryce concludes with a plea for a league of peace. "The obstacles in the way of creating such a league are many and obvious," he says, "but whatever else may come out of the war, we in England hope that one result of it will be the creation of some machinery calculated to avert the recurrence of so awful a calamity as that from which mankind is now suffering."

RED CROSS PUBLICITY.

Canadian Red Cross Society operations in England are characterized by a warm personal solicitude for the individual soldier. The democracy of the Red Cross is a very real thing. Almost every week drafts of invalids are now being sent home to Canada from Shorncliffe. The Red Cross speeds these unfortunates on their way with every comfort in its power. While they are waiting at the station to entrain they are provided with warm refreshments. They are also given a small bundle of personal comforts, comprising a muffler, a pair of socks, a pair of warm gloves, handkerchief, a pipe, some tobacco and cigarettes.

This comes to our returning wounded as a comforting forecast of the sympathy of their Canadian compatriots in their misfortunes. Any Canadian who desires to make his sympathy tangible, can not do better than to contribute to the Canadian Red Cross.

Public schools of Guelph, Ont., have contributed $139 to the Red Cross.

London, Ont., Red Cross has pledges which secure it an income of $100,000 for 1916.

A raffled cow netted $100 for Shellbrooke Red Cross.

In Moncton, New Brunswick, lady Red Cross workers by acting as street car conductors, raised $110.

Kamloops Red Cross has given colors to the 172nd Battalion Rocky Mountain Rangers.

Government employees in Ottawa are maintaining a Civil Service Red Cross nurse at the front.

Italian Red Cross Fund in Vancouver now amounts to $664.

Windsor, N.S., Red Cross has 55 life members.

The Western portion of Manitoulin Island recently sent $161 to the Canadian Red Cross.

The great success of the Canadian Red Cross is a tribute to the energy and enterprise of the organized women's societies of Canada. Among these societies the Daughters of the Empire occupy a prominent place with regard to Red Cross work.

The report read at the annual meeting of the Brandon chapter of the I.O.D.E. is typical of the activities of the society throughout the whole country. During the year the sum of $4,335.75 was collected—an increase of $1,335 over the previous year. Supplies were given to various regimental hospitals near Brandon and a large number of articles were sent overseas including 4,000 pairs of socks, and 615 Xmas parcels.

In addition these ladies conduct a Red Cross sewing room from which 40 cases of hospital supplies have been sent abroad to the Red Cross. Money and supplies have been sent abroad to the Red Cross. Money and supplies have also been given to the Belgians and Serbians, to Convalescent Homes for Soldiers, to the Prisoners of War Fund, to the British Red Cross, and to a Red Cross Ambulance Fund.

Recent shipments of Red Cross goods from St. John to England included 460 cases sent from Winnipeg.

80,000,000 Red Cross Christmas seals were sold in the United States.

Japan with a population of 40,000,000 has 1,800,000 Red Cross members.

United States with a pouulation of 100,000,000 has only 31,000 members of the Red Cross. A national Red Cross movement is now under way to increase this membership to 1,000,000.

Ex-President Taft in a recent article has made some very apt comments on Red Cross preparedness. He points out that the Red Cross is like an army. It cannot be created over night. It is like a fire department when the fire bells ring, there is no time to build engines, to train firemen or to perfect a water supply. These things must be ready or they might as well not be at all.

When news of a great battle reaches Canada, it is too late for us to ship Red Cross supplies. The Red Cross material must be on the spot ready for the emergency. In fact the chief purpose of the Red Cross is to meet these unseen and sudden exigencies. If it is not prepared it becomes a ghastly mockery and failure.

In Canada we have built up an expert Red Cross organization administered by trained specialists. Our Red Cross campaign is carefully planned and vigorously carried out. All that is needed is the steady momentum of public support.

Carlton County Council, Ottawa, has passed a by-law providing for a monthly contribution of $1,000 to the Red Cross and Patriotic funds.

$58.25 was realized for the Berlin Red Cross by the sale of a tablecloth embroidered by Miss Maude Kumpf who has been working on it for three years.

MY ENGLAND.

An American Tribute By Wm. Winter in New York Times.

My England! Not my native land,
But dear to me as if she were,
How often have I longed to stand
With those brave hearts who fight for her!

Bereft by Fortune, worn with Age,
My life is all I have to give,
But freely would that life engage
For those who die that she may live.

Mother of Freedom! Pledged to Right!
From Honor's path she would not stray,
But, sternly faithful, used her might
To lead mankind the nobler way.

Her task was hard, her burden great,
But 'round the world her edict ran
That reared and ruled a Sovereign State,
Securely, on the Rights of Man.

No vandal foot should tread her land,
No despot hold her realm in awe;
The humblest peasant should command
The shelter of her righteous law.

In vain her lion port was braved!
Her pennant streamed o'er ev'ry sea,
And wheresoe'er her ensign waved
All fetters fell and Man was free.

To-day be all her faults forgot—
The errors of her nascent prime,
Or wily politician's plot,
Or blunder that was almost crime.

To-day, when desperate tyrants strain—
By Greed, and Fear, and Hate combined—
To blast her power and rend her reign,
She fights the fight of all mankind.

She fights for us—for this fair clime,
Our home belo'd, where freemen dwell,
Columbia, grandest born of Time,
That Teuton malice burns to quell.

My England! should the hope be crost
In which she taught the world to strive,
Then all of Virtue would be lost
And naught of Manhood left alive.

But 'tis not in the Book of Doom
That Justice, Honor, Truth should fail;
That earth be made a living tomb,
And only brutal Wrong prevail.

It cannot be the human race,
Long struggling up to Freedom's sun,
Is destined to the abject place
Of vassal to the murd-rous Hun!

In ev'ry land that knows the ills
Of Bondage, and has borne its aches,
The deathless pulse of Freedom thrills
And Reason's noble rage awakes.

See splendid Italy advance,
And grimly issuing from his lair,
To grasp the hand of glorious France,
Stalk forth th' intrepid Russian bear!

My England! Patient, valiant, true!
Nor foes without, nor frauds within
Will shake her purpose to subdue
The cohorts of embattled sin.

The swinish horde, the gilded beasts,
In whom no touch of ruth survives,
Who ravish women, murder priests,
And strew the sea with infant lives.

The Lords of War, who kill and maim,
Exultant, while their people groan,
Steeping themselves in crime and shame,
To keep a despot on his throne.

That pigmy, to whose 'wildered brain
Himself an Attila appears,
Who takes the name of God in vain
And drowns the earth in blood and tears!

My England, strike! Droop not, nor pause,
Till triumph on your banners shine!
Then take a grateful world's applause—
Millions of hearts that beat like mine.

—Wm. Winter, in New York Times.