About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Fruit Salad.—Beat two eggs slightly, add a quarter of a cupful of the fruit juice, a quarter of a cupful of sugar and the same amount of lemon juice. Stir over the boiling water in the double boiler until it begins to thicken. Let it be thoroughly chilled before pouring over the fruits.

Fancy Nut Bread.—Use four cupfuls of flour, a half-cupful of sugar, two cupfuls of milk, two eggs, four even tablespoonsfuls of baking powder, a teaspoonful of salt, a cupful of chopped nuts. Beat the mixture well and allow it to rise for 20 minutes. Bake three-quarters of an hour in a slow oven.

Ragout of Tripe.—One pound tripe cut into small pieces, one-half onion sliced and cooked in one tablespoon butter, one cup strained tomato, one-half teaspoon salt, dash cayenne pepper and one cup celery cut into small pieces. Add tripe to onion and cook ten minutes. Add other ingredients and simmer one-half hour. Sprinkle with Parmesan cheese just before serving.

Picturesque Salad.—Scoop out the inside of a good-sized cucumber. Mix the pulp thus extracted with an equal quantity of chopped onion. Young onions are best, as they do not taste too strong. Now cover the pulp with French dressing, and return to the inside of the vegetable. A pretty way to serve these is fashioned after a small boat. The cucumber is left unpeeled with a toothpick sticking up in the rind, to which a card is attached, representing a miniature sail.

Peanut Slaw.—Shave one small head of cabbage fine and sprinkle with salt, pepper and sugar. Make cooked dressing of one egg well beaten, one cup cider vinegar, one-half teaspoon mustard, one-half teaspoon salt and one tablespoon butter, boiling until it reaches creamy thickness. Pour over cabbage while hot, and add one-half cup rich, sweet cream and one-fourth cup ground peanuts. Toss thoroughly and serve at once.

Apple Meringue.—Core and peel six to eight sour cooking apples of even size, and cook until nearly tender in syrup flavored with lemon rind. Take up and place on sieve to cool. Whip stiffly four whites of eggs and add two ounces powdered sugar. Arrange apples in buttered tin, fill center of each with current jelly, mask with whipped whites and bake in slow oven until nicely browned. Have rice cooked in milk ready. Place some in individual service dish, put apple on top and serve hot with fruit syrup.

Apple Marmalade.—Wash and cut half a peck of tart apples into quarters. Boil in a kettle until they become quite loose. Now rub them through a sieve and return to the kettle. Boil in the uncovered pot for 20 minutes, having the fire underneath very low. The slowness of the boiling process has a decided effect on the flavor of the apples. Measure your liquid carefully, and to each pint of the apple juice add a pint of sugar and two tablespoonfuls of lemon juice. Cook for 10 minutes more, cool and put into jars.

Small Peach Pudding.—Allow one-half canned peach to each individual pudding dish. Make batter by pressing through colander two extra peach halves, adding one well-beaten egg yolk, one-fourth cup milk, two tablespoons melted butter, pinch of salt, threefourths cup flour and one teaspoon baking powder. Beat well and fold in beaten white of egg. Put a little batter in bottom of buttered fireproof molds, cover with two tablespoons of batter and sprinkle with granulated sugar. Bake twenty minutes in moderate oven. Serve in molds, with spoonful of had sauce on each, or turn out and serve with plain cream. Use fresh fruit in season.

Cheese and Macaroni Loaf.—One-half cup broken macaroni, one cup milk, one cup soft bread crumbs, one tablespoon butter, one tablespoon chopped green pepper, one teaspoon each of chopped onion and parsley, three eggs, one teaspoon salt, one-half cup grated cheese. Cook macaroni in boiling salted water until tender and rinse in cold water. Cook parsley, onion and pepper in a little water with butter. Pour off water or allow it to boil away. Beat egg whites and yolks separately. Mix all ingredients, cutting and folding in stiffly beaten whites last. Turn mixture into buttered baking dish, set in pan of hot water, and bake in moderate oven from one-half to three-fourths of an hour. Serve with tomato sauce.

Household Hints.

The ideal bedroom is always the simplest.

Omelet mixed with water instead of milk will be more tender.

All garments will wash easier if they are soaked in cold water.

If a cake cracks open while baking it is a sign there is too much flour in it.

Scissors are excellent to shred lettuce; they are much more convenient than a knife.

Tea leaves moistened with vinegar removes the discoloration in glass caused by flowers.

A cup of cold, boiled rice makes the griddle cakes or muffins lighter and more easily digested.

A raw potato cut in half and rubbd on the fingers stained with vegetable paring will remove the discolorations.

Dainty little cheese balls for luncheon may be made by pressing any soft cheese between the two halves of walnut shells.

To avoid the expense of having a feather recurled sprinkle it with a fair amount of ordinary salt and shake before a fire until quite dry. The feather wil be quite fresh again.

A black straw hat may be made to look quite new by the following treatment:—Rub some olive oil into the straw with a brush. Then dry, and you will be delighted with the result.

To whiten handkerchiefs which have become a bad color soak them for a night in a solution of pipeclay and warm water. Wash and boil them next day in the usual way, and they will be beautifully white.

To remove grease from a kitchen table, scrub well with hot water to which half a teaspoonful of whiting has been added, wipe and then dry thoroughly with a clean cloth. This will make the table look equal to new.

The difficulty in cleaning gas globes is largely due to the ornamental roughness of the glass and it is often hard to clean them with soap and water, even with the addition of soda. A little salts of lemon added to the soapsuds will make the task easy.

In cleaning upholstered furniture do not bear directly upon the covering, as this helps to wear it out and scatters the dust in clouds, but lay towels or thick cloths on top and then do the beating. These cloths should be carefully gathered up and shaken out every little while.

To clean white ostrich feathers put 4 ozs. of white soap, cut small, dissolved in four pints of water, rather hot, in a large basin. Make the solution into a lather by beating it with birch rod or wires. Introduce the feathers, and rub well with the hands for five or six minutes. After this soaping wash in clean water as hot as the hand can bear. Shake until dry.

Home-made yeast recipe: Boil two ounces of hops in four quarts of water for half an hour. Strain off the liquid, and when almost cold—say lukewarm—add a breakfastcupful each of sugar and flour, half a teacupful of salt and six large boiled potatoes, boiled and mashed smooth. Put all into a large stone jar or bottle. Cork securely, stand it by the fire at first for a little while, and then store in a cool place, and it will keep fresh for two months.

To clean light grey doeskin gloves let the gloves soak in a saucer with sufficient petrol to cover them; take out, do not squeeze, but let the dirty liquid drip off. Lay on a thick clean cloth, and with a dry piece of rag rub down, working from the wrist to the fingers. Constantly change the surface of the rag, for directly it gets dirty it is apt to smear them. After this, if the gloves are not quite clean, put them through the same process again, and hang in the air. This work must not be performed in a room with a fire or artificial light.

KEPT IN IGNORANCE.

Swedish Professor Says Germans Are Not Told Truth About War.

The impression that the German people are living isolated from the rest of the world in dense ignorance of what is happening beyond their boundaries has been confirmed by the Swedish professor Patrik Haglund, who visited Germany recently on a tour of observation. "The people in the shops, in the streets, in the restaurants know nothing," says Professor Haglund. When he met old friends or made new ones they "thoroughly drained" him of news. He found that the censorship kept the people "in ignorance of everything that might give rise to inconvenient reflections." The papers contained only official war news, and all of it favorable to German arms. Picking up a copy of the Frankfurter Neueste Nachrichteu at a railway station, Professor Haglund was amazed to see spread all over the front page an article entitled, "Assassination in War," which told its readers how the British Government had murdered ten or more Englishmen whose offence was that they had shown sympathy for Germany.

The newspapers were filled with propaganda articles, in which a specimen was a panegyric upon the new Belgium as ruled by German army officers and their civilian aids, "which gave anybody with an ordinary sense of justice little more," says Professor Haglund, with reserve, "than a feeling of discomfort."

That the German people had no doubt of the satisfactory prosecution of the war by the Government and its successful issue was plain from a talk the professor had with a doctor about the value of the German mark in Sweden. It circulates there at a discount. The German doctor when so informed asked how the Swedes could be so mad as to depreciate the mark, and he was dumfounded when told that it was not considered to be worth any more.

TYPES OF RUSSIAN SOLDIERS

This group represents four different races, and is a typical picture of the men who compose the fighting forces of the Czar.

The Fashions

Simple Trim Street Suits.

Although the fashions are still undergoing changes—and before summer is fairly here, we shall probably find many novelties which have as yet not put in an appearance—for street wear, at least, styles are established. The panniers, bustles, ruffles, wired hip pockets, and other weird effects, are relegated to the house for evening and afternoons.

Styles Which Conceal Either Slenderness or Avoirdupois.

The spring and summer styles, many of them, seem to be designed with the idea of concealing slenderness, but at the same time, fortunately, they serve equally well to conceal an overabundance of flesh. For instance, let us consider the fitted jacket, with waist raised slightly above the normal, and the full, fan-tail coat, pleated or flared; such a model, while

Adaptation of a Poiret Model.

softening to angles, also straightens out curves most effectively. These coats, originated by Mme. Paquin, will in all probability be the feature of the spring and summer tailored suits of serge, linen, or novelty sport materials.

The Charming Summer Silk Frocks.

We have too thoroughly enjoyed the comfort and becomingness of the simple one-piece frock of silk to let it disappear from view even for a summer. They are being used for the street, for the house, and for evening wear this season, being even more popular than for the past season or two. Plain, crisp taffetas are used in their fashioning, soft crepes, and crepe de Chines, foulards and printed silks in checked and flowered effects. Mme Callot sends us a charming little model of plain navy blue taffeta, combined with Pompadour silk; it has a full, gathered skirt of the plain blue, and a quaint corsage and bustle effect of the Pompadour silk, in its soft, delicate colorings. There is a quaint laced bodice which lends a dainty touch. The sleeves and body portion of the waist are of white lawn, and the belt-girdle is laced over the bust and held in place with shoulder straps.

There are any number of interesting sleeveless coatee or three-piece dress effects which strongly appeal to many. These are of taffeta or satin, and are to a great extent replacing the short capes introduced a little earlier.

Belts and Girdles Again in Favor.

One of the most interesting details of the smart little summer frocks, both of silk and wash fabrics, is the girdle. This is made of ribbon, one of the flowered or figured taffetas, an attractive Oriental silk, or a metal embroidered novelty; and for the serge frock or suit, the various leathers, suede, patent leather, buckskin, or a novelty of novelties, antelope skin. The ordinary silk girdle now measures at least four inches in width at its narrowest point, and at its widest, often from nine to twelve. The widest point is directly in front, the point as a rule coming down over the front of the skirt. In some instances the point extends both up on the corsage and down below; this of course is nothing more or less than the quaint, fascinating bodice of our grandmothers' days. Others of the ribbon girdles are trimmed at the ends with wide sash ends, gathered straight to the belt and forming a half tunic effect, with ribbon ruching at the bottom; or again, the sash ends are attached to the girdle at the sides, hang to the knees and are turned back on themselves, and caught at the back. Suspender trimmings, sash bows, rosettes, and all forms of ribbon trimmings are tremendously favored.

Narrow belts of leather, antelope, suede, buck and other soft-finished qualities, are used as a finish to serge frock or tailored suit. Wool embroidery plays an important part on girdles too, being deftly introduced to lend a note of sharp contrast to suit or frock.

A very popular Russian blouse dress is illustrated here, fashioned or crepe Georgette and satin; it is sashed with the Georgette, in a graceful knotted girdle. The frock of serge and or-

Russian Blouse Costume.

gandy is an adaptation of Poiret's Pearl Grice.

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

BALAKIREFF AND THE SWORD.

How a Czar's Jester Got Even With a Jesting Czar.

Peter the Great of Russia, says Miss Anna L. Mordaunt in a study of his life and character, had a rough-and-ready humor of his own, but he was no match in a battle of wits for Balakireff, his jester. Once he attempted a retaliatory practical joke upon the privileged favorite, whose sharp tongue had played a little too audaciously with the imperial dignity. Balakireff had begged to be allowed to join the palace guard, and Peter, with apparent reluctance, allowed himself to be persuaded. He warned Balakireff to take his duties seriously, and especially impressed upon him that to be absent from his post when summoned or to lose his sword would be an offence punishable with death. Then he sent to the new officer's quarters a royal gift of extremely potent liquor "to moisten his commission." The jester, as his master had expected, partook of it too freely, and while he was sleeping off the effects the Czar stole into his room and carried away the new sword, leaving the scabbard, however, and the mock sword of lath that Balakireff always bore as part of his professional equipment as court fool. Its hilt and trappings were fashioned in close imitation of a guardsman's weapon.

The next morning, when the summons to the parade ground sounded, Balakireff, still rather dazed, hastily donned his fine new uniform and sought frantically for the missing sword. At the last moment he could do no better than catch up the mock sword and thrust it into the scabbard, where it would easily pass undetected unless he should have to draw it. Breathless but to the casual eye properly armed and accoutred, he joined his company.

Soon Peter appeared, surveyed the ranks with a piercing eye, and pouncing on an unfortunate soldier, berated him for untidiness, stupidity, sullenness and unsoldierliness. Rapidly his wrath mounted, until it attained an appalling climax.

"Capt. Balakireff," he raged, "draw your sword and cut that sloven down."

Balaflireff was terrified, but his wits did not desert him. First darting a look of compassion upon the culprit and one of appeal and reproach upon the Czar, he laid his hand obediently upon his sword hilt, lifted his eyes fervently upward and exclaimed, "Merciful heavens, may my sword be turned to wood"

Then drawing it with a flourish, he exhibited indeed a harmless lath!

Even the presence of the Czar could not check the roar of laughter that burst from officers and soldiers, and Peter had to admit that his carefully premeditated jest had failed to disconcert his ever-ready jester.

IN A TURKISH CEMETERY.

Grounds Are Neglected and Overgrown With Grass and Weeds.

A cemetery at all times is rather depressing, but a Turkish one is enough to make the brightest person feel miserable. The Turks take very little care of the burial grounds, and instead of being tidy and well looked after like our own, they are negelcted, overgrown with grass and weeds and more often than not the feeding-grounds of sheep and cattle.

At intervals relatives of a dead Turk will go and visit the grave, generally making a day of it, taking their lunch with them, and eating it sitting round the grave.

At the head of every Turkish grave, by the way, a hole is left, and into this hole the mourners drop the remains of any food they have brought with them. The Turk believes that this hole should be left so as to signify that though he is dead he is not entirely cut off from the world as it were. Through this hole he is supposed to receive the little presents of food and flowers, as well as hear what his relatives have to say of him when they visit his grave!

PREDICTS WAR'S END.

Londoners Believe Prophet Who Foretold a Man's Death.

The Manchester Guardian is responsible for a curious story. It is that a man who had a reputation as a prophet and fortune teller, whether a racing prophet or a crystal gazer is not recorded, said to someone (unnamed): "I tell you that the war will be over on July 27, and you'll see it'll be as true as that man there will die on Saturday." The story runs that "that man there," although strong and healthy at the time, did die on Saturday. The war therefore will end on July 27.

It looks as though this conflict of nations, which resembles in so many terrible ways the wars of antiquity, resembles them also in the strange growth of popular signs and fables.

You Can Change Shade of Canary.

A bird's color, in many instances, is affected by the nature of its food. Among bird fanciers it is a common practice to change the color of canaries from yellow to orange red by feeding them on red pepper. This food, however, is said to have no effect on adult birds, but must be fed to nestlings.

Then the Fight Started.

"I don't see why you are so down on Jones."

"He once tried to rob me of my reputation."

"You shouldn't have stopped him."

WEAR
FLEET FOOT
SHOES
for every SPORT and RECREATION
Worn by every member of the family

SOLD BY ALL GOOD SHOE DEALERS

IT WAS ONCE AN INSIGNIFICANT TOWN

KUT-EL-AMARA TAKES POSITION ON WAR MAP.

Town on the Tigris, Once Little Known, Has Attained Importance.

"The remarkable achievement of the English General, Townshend, in withstanding the siege of the Turkish army at Kut-el-Amara since early in December will ensure this insignificant town, which is situated on the east bank of the Tigris River, a conspicuous place in the geography of the world war when the history of the great struggle is written," says a bulletin of the National Geographical Society of Washington.

"Before the English army was hemmed in at this unhealthy coaling station for steamers plying between the great date port of Basra and the important city of Bagdad, Kut-el-Amara, 100 miles south-east of the latter city, was nothing more or less than one of the myriad out-of-the-way places 'to fortune and to fame unknown.'

Floods Not at Height.

"The town, which at the beginning of the war was a Turkish post controlling the lower reaches of the Tigris, is situated at the juncture of the old river channel and the new, the former forming the still navigable Sharb-el-Hai Canal, flowing into the Euphrates. The Tigris and the Euphrates, which approach within 35 miles of each other at Bagdad, are nearly 100 miles apart at this point. At Basra they converge and form the Shatt-el-Arab, 60 miles from the Persian Gulf.

"All of the meagre accounts which have come from this zone of the war in recent months have emphasized the suffering which the high waters have caused the European troops. Unhappily, these sufferings have not yet reached their limit, for the Tigris, which begins to rise in November, is not at the maximum stage until the latter part of May. Then the plains become vast marshlands and the inland sea is dotted with islands of date palm groves.

"When the Tigris is in flood in the vicinity of Kut-el-Amara it flows at the rate of four miles an hour and brings down from the headwaters quantities of mud, which is deposited in banks and shoals in the river bed, resulting in frequent changes in the channel.

"Numerous abandoned canals weave their way through this section of Mesopotamia and through the country lying to the north-west of the Tigris, between the river and the foothills of Persia.

Garden Spot of Ancients.

"In a former age an extensive irrigation system made this land a wonderful garden of fruits and flowers. Centuries of disuse have caused the canals to become choked with silt and refuse, converting much of the once productive district into miasmatic marshes, which are a menace to health and an offence to sight and smell. Wherever there is an effort at cultivation, however, the husbandman is rewarded like the farmer of the Nile delta. The finest dates in the world are raised a short distance to the south-east of Kut-el-Amara and exported from Basra. Rice, wheat, barley, roses and licorice root are grown. Herds of horses, sheep and goats constitute the chief wealth of the nomadic tribes.

"When the veterans of the Kut-el-Amara campaign return to England a large percentage will bear as scars of the siege the deep, disfiguring 'Bagdad date mark' or 'Aleppo button,' a painful, but not dangerous disease prevalent in Mesopotamia. The 'mark' is a boil which attacks the face, neck, hands and soles of the feet. Natives are said to escape with one sore, as a rule, but Europeans often are afflicted with several, which do not heal for a year. The marks are of two varieties, the male and the female, the first a dry, scaly sore, the other a running boil. If the survivors should be called upon to make a second campaign through Asiatic Turkey in years to come they will be immune, as the 'button' seldom appears a second time on the same person."

Simple apparatus has been invented for disinfecting school children's pencils with formalin gas.