About the House

Useful Hints and General Information for the Busy Housewife

Choice Dishes.

Parsnip Fritters. — Thoroughly wash the parsnips and bake them in their skins until tender. Peel and cut into thick round slices. Sprinkle with flour, dip in egg and bread crumbs, and fry in deep fat till a golden brown.

Date Pie.—Simmer one pound of dates in milk enough to cover. Mash and add one-half cup sugar, yolks of three eggs, one pint hot milk and sprinkling of cloves and cinnamon. Bake like custard pie, adding, when set, meringue of white of eggs and three tablespoons sugar.

Browned flour will impart flavor and coloring and make soups and gravies especially good. To brown flour, sift it into a granite pie pan or flat pan, using about one cupful. Then place it in the oven to brown; it must be stirred and not allowed to burn. Remove from the oven and sift it as soon as it is browned evenly; keep it in a tin box or fruit jar. It will always add flavor to warmed over meats.

Stewed Parsnips.—One-half pound salt, lean pork, two quarts cold water, three pints sliced raw parsnips, three tablespoons flour, pepper to taste. Cut pork into thin slices, cover with water and boil three hours. Half an hour before serving time, add parsnips, and when they are tender, thicken with flour wet with cold water. There should be about three pints of liquid left. If not, water should be added to make this amount. Add pepper to taste, and if necessary, a little salt.

Caramel Pudding.—One cup sugar, two cups water, four egg whites, one and one-fourth teaspoons gelatin, one-third teaspoon vanilla. Caramelize three-fourths of sugar, and dissolve by pouring over boiling water and cooking for few minutes. Turn in remainder of sugar and gelatine, which should have stood ten minutes in cold water to cover. Beat egg whites stiff, flavor with vanilla and beat liquid into them. Beat thoroughly, pour into wetted mold and when stiff, unmold and serve with boiled custard made of egg yolks.

Soft Raisin Cookies.—One cup brown sugar, one-quarter cup butter, two eggs, one teaspoonful of vanilla extract, flour, one tablespoonful of warm water, one-half teaspoon baking soda, one-quarter teaspoon salt, raisin filling. Cream sugar and butter. Add eggs well beaten, soda dissolved in warm water, salt, vanilla and enough sifted flour to make soft dough. Roll out, cut in rounds, spread layer of raisin filling between two cookies, press filled cookies lightly with rolling-pin and bake in buttered pans in hot oven until lightly browned.

Cream of Tomato Soup.—One two-pound can tomatoes, two small onions, one teaspoon salt, one teaspoon sugar, one-half teaspoon soda, one-fourth teaspoon pepper, dash cayenne pepper, small sprig celery or dash of celery salt and one cup water. Boil all ingredients except milk together for twenty minutes. Strain through colander. Add milk, first warming it, and let all come to boiling point, then serve. If thicker soup is desired, cream equal amounts of butter and flour together, say one tablespoon of each, and add to soup at a boil.

To make orange cake take the weight of two eggs in butter, sugar and flour, the grated rind of one orange and the juice of a half. Beat butter and sugar together, then add grater rind and flour, mix with the beaten up eggs and juice, beating the mixture till quite smooth; add half a teaspoonful of baking powder, and bake for half an hour in a moderately hot oven in a well-greased sandwich tin. When cold, ice with six tablespoonfuls of icing sugar, which has been well rolled until a fine powder and mixed into a paste with the juice of the remaining half of the orange.

Anyone who will try the following recipe will never buy corned-beef from the butcher again: For 10 pounds of beef take one pint of salt, one teacup of brown sugar, one tablespoonful each of ground cloves, allspice and pepper, and one tablespoonful of pulverized saltpeter. Rub the beef with this mixture and place in a jar. Rub each piece on all sides with the mixture twice a day for a week, then wash off the spices, put in a pot of boiling water and let simmer for five hours. Remove from fire and press under a heavy weight until cold. The same pickle will do for another 10 pounds of beef by first rubbing into it a handful of salt.

Preserving Eggs.

Now is the time to preserve eggs. The water glass method is very simple. Eggs put up according to it will retain their original flavor. The eggs must be fresh and clean. Washing an egg spoils its keeping qualities. Galvanized iron vessels, crocks, jars or wooden kegs may be used. The vessel must be clean. If of wood it must be thoroughly scalded. Use a goodt grade of water glass. One like a heavy white jelly that flows like cold molasses. Use one quart of the water glass to 10 quarts of pure water that has been boiled. Pour into the vessel, when cool. Fresh eggs can be put into it from time to time until the jar is filled. There should be two inches of the colution above the eggs.

Keep the preserved eggs in a cool place as in a cellar. The eggs will contain some gas and so crack when boiled. This can be prevented by making a pin hole in the blunt end of egg before boiling them.

Household Hints.

Honey should be reckoned as food and not merely a confection.

Whole wheat bread is always best made up in very small loaves.

Oxalic acid, dissolved in hot water, will clean paint from windows.

A red-hot iron will soften old putty so that it can be easily removed.

Do your own thinking, and do not be afraid to overwork your thinking machine.

Never hurry with the family mending. It is not worth doing unless it is done well.

Blunt skewers are fine for poking out contrary corners of pillow-cases, bags and such articles, when turning.

An iron stand which can be fastened to the ironing board is a great help on ironing day.

Patent leather shoes should be cleaned with milk, or a little sweet oil may be rubbed into them.

To take the shine off a serge skirt sponge with hot vinegar and rub until the shine disappears.

In decorating the home have all the rooms that are closely connected tinted in harmonising colors

A small square of velveteen is excellent to use as a polishing cloth, and is cheaper than chamois.

Spoons used in cooking should be of wood as far as possible. A few metal ones should be kept for measuring.

Do a lot of baking before beginning housecleaning. You may not have time nor strength for it after you get busy.

Many soaps are injurious to painted walls and woowork. It is safer to use a little borax powder or ammonia in the water when doing such cleaning.

Flies may be kept from damaging gilt frames by going over them with a soft brush dipped in a pint of water in which three or four onions have been boiled.

Do not use water or oil to clean gilt picture frames, as both are injurious. Instead, apply the white of an egg with a soft cloth, which will solve the difficulty.

When a pot or teakettle has boiled dry, pour boiled water into it, never cold water. There will be little danger of the vessel cracking, or of the enamel peeling off if this is done immediately.

Children do not love working alone, but enjoy laboring in a pleasant, companionable way, especially if their co-worker is a cheerful mother, and not one who considers them as a bother.

A towel with an initial on it has a dainty appearance. By using a little ingenuity one may work the initials in the form of a monagram that looks neat and gives he towel a distinction all its own.

When Buffalo moths or common moths are in a carpet lay over it thick wet cloths and press these with very hot irons, driving he steam down through the carpet. Repeat to kill later hatches.

When washing lamp chimneys wash and rinse them in hot water and stand them in a safe place to dry. Put them on a wire dish-drainer, and the glass will emerge bright, clean and sparkling.

Shears in the kitchen are very useful. Use them to trim lettuce, cut raisins and figs, dress chickens, prepare grapefruit, and for many other uses that may be discovered daily by the thinking housewife.

BOOTS BY THE MILLION.

British Factories Turning Out Supplies for Many Armies.

No less than $1,600,000 worth of boots a week are being turned out by the Northamptonshire factories, who are supplying not only the British army with footwear, but are also making boots for the French army and navy, the Belgian, Serbian and Italian armies. And now there is a likelihood of an order for three million pairs of high-legged boots for the Russian army being placed in England.

It is pointed out that if this order should be placed, it will have a remarkable effect on the leather trade, for each pair of legs will cut into nine feet of leather, and each pair of fronts will take another two feet. It would, in fact, absorb well over thirty million feet of upper leather, in addition to 250,000 bends for the soles and 200,000 bends for repairing, the leather altogether being equal to 300,000 hides.

Many curious boots, by the way, are being turned out by the Northampton factories. There is a thigh boot for sailors in which he can almost float; short-footed boots for Gurkhas; sandals for West African soldiers; special boots for the Flying Corps; and last but not least, mosquito boots for our soldiers fighting in tropical countries.

"Fader, who did you do during the great War?"

—From John Bull.

THE FASHIONS

Some Summer Accessories.

Hats, veils, shoes, parasols, dainty little collar and cuff sets, and all the numerous other accessories which go to complete the costume are charmingly designed this season to fit in smartly with the new silhouette and the general lines of the costume.

Shoe manufacturers are loud in their praise of the short-skirt vogue. In former years skirts have varied in width and trimming, but until this season have always remained at a conservative length. With the modish short skirt of the moment, smart, trim shoes are absolutely necessary to the general effect of the costume. The high laced boot of tan, brown, black or gray is popular with the tailored suit; for afternoons, with the light silk or the novelty cotton frock, the old-time Colonial pump, with its huge buckle of silver or gun-metal, is once more a low-shoe favorite.

Veils, Parasols and Collars.

At the beginning of the season there were any number of novel effects in veilings, but with the advance of the season the call for veilings for street and general use, aside from motoring, dwindles usually to the face veil, of almost invisible mesh, intend merely to keep the hair in place. The trick of arranging the veil over the hair, under the hat, is practical and clever, especially with the larger hats. The hat may be readily removed and the veil remain, keeping the hair smoothly and neatly in place.

Parasols promises to pay a more prominent part in this summer's wardrobe than for many a summer past; they are oddly shaped and vividly colored. One of the newest ideas is the blue-bird parasol; these are embroidered, stencilled, or appliqued, and spread their wings all around the outside edge of the white or softly tinted parasol, or scatter here and there over the inside surface. It is an extremely dainty notion, completing the summer frock in a most fascinating manner. Ostrich feathers edging the parasol is another effective fancy.

7154

Spanish Dance Dress.

Neckwear this season is as fascinating and offers as many possibilities for individuality as ever. Some smart little novelty ruches from Paris, now being shown in the shops, to complete a costume effectively, are narrow and finished with buckle, or tie with narrow ribbons.

Popularity of Lace and Embroidery

The extreme favor being shown the typical lingerie frock has brought lace and embroidery into wide use again this summer. Lace is being used for trimming dresses and blouses, and often forms the greater portion of the garment. The sheer lace flouncings are particularly pretty for summer dance and evening dresse. Metal laces are effective on the more formal gowns for daytime and evening. A particularly pretty use of lace flouncing is illustrated in the Spanish dance frock shown here; upper portion of skirt and bolero are of taffeta, bodice and flounce of a thread-lace flouncing. An effective bit of contrast is introduced in the dark girdle and the narrow ribbons banding the short puff sleeves. Another, a simpler, even more youthful dress, is illustrated of voile and embroidery flouncing; it is charmingly suited to the young girl for summer wear.

7138

Voile and Embroidery Flouncing

The tub-frock is more popular than for many a year; Paris herself endorses the cotton dress this summer. Many atractive novelties are being sent us from the French looms; among them are the artictic piques, voiles, and other fabrics of Rodier, with their quaint patterns and effective colorings. A particularly pretty voile for blouses and frocks is a fine check in color, with a solid selvage; this colored selvage is used as a finish for collar, cuffs, jabots and the like.

The Colored Lingerie Blouse.

The colored blouse of organdy, voile, Georgette, and wash satin, has taken such a hold on the popular fancy that it is quite difficult to find a really attractive plain white blouse, ecxepting those for sports wear. Pale pink, all tones of tan and yellow, soft blues and grays predominate. The costume-blouse of pale cream loce or Georgette, usually has an interlining of the palest flesh chiffon; the blue waist is piped with pink, or another harmonious contrast. It is indeed a season of color and one may indulge to the heart's content.

For the sports blouse, handkerchief and butcher's linen are both popular; pongee, the rough Chinese crepes, and the coarser voiles are also practical and well liked. Costume-blouses and shirt-waists are mostly finished with the open throat or adjustable collar, although with the strictly tailored suit one sees now and then a fetching choker.

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

ALL FOR THE CHILD.

My folks an' me are going to see
  The circus this here week,
My Paw he'll go, an' my Aunt Flo,
  An' Maw an' Uncle Zeke,
My Paw last night allowed he might
  Take me to see the show.
"It's on'y just," sez he; "we must
  Amuse the child, ye know.
Of course, I've got an awful lot
  O' work on hand," sez he,
"But I suppose I'll fix it so's
  'Twon't interfere with me."
Then Maw sez: "Jake, for goodness' sake!
  Are you expectin' me
To set home while you take that chile
  Where all them wild things be?
Why, I'd jist set an' fret, an' fret,
  Lest somethin' might go wrong;
So if you go I'll have ye know
  That I'm a-goin' along."
Then Uncle Zeke, who come last week
  Along o' my Aunt Flo
To board with Paw an' me an' Maw,
  Allowed that they would go.
"I'm sure," sez he, "that Flo an' me
  Would feel sick loneliness,
Left here alone when you were gone,
  We'd best go, too, I guess."

* * * *

Now, ain't my Paw an' dear old Maw
  As kind as they kin be
To plan so much, providin' such
  A splendid treat fur me?

WHERE FRANCE WAS BORN.

Verdun is Where Charlemagne's Sons Divided an Empire.

It is a curious thing, worth remark in passing, that at Verdun, where the turning point of the war between France and Germany is likely to be, these two great nations were born, says an article in the Philadelphia Record. The empire of Charlemagne, 1,000 years ago, took in under one sovereignty the lands that are now France and Germany. At Verdun in 843 the sons of Louis I., Charles, Louis and Lothaire, met to portion out among themselves their father's empire.

The map of Europe as it is now began with this memorable meeting at Verdun. The city then fell to the lot of that portion of the empire which became Germany. For 700 years Verdun was German. In 1552 it was ceded to France. From that day on it has been a great fortress, commanding the great highway along the River Meuse to Belgium and the road that runs from Metz to Paris. The fortifications date from an old keep built by Vauban on the site of a Benedictine monastery, which was torn down to make room for the fortress. Gradually the ring of encircling forts has been built. Of late years they have been modernized, until at this day they are as nearly impregnable as military science can make them.

SCHOOLS FOR HORSES.

Methods Adopted by Instructors of the British Army.

The method of educating a horse is rather a lengthy process, and that followed by the horse instructors of the British army has answered splendidly. A horse is first taught to lie down at a given signal. Then he is taught to trot around a field; then to jump hurdles. He is always rewarded for doing well.

Gradually he is accustomed to various pieces of harness, until, when the time comes for him to be mounted by a man, instead of plunging about and having to be thrashed into submission, he sees at last what the whole thing is about, and thoroughly enters into the spirit of it.

Then he is trained to charge at dummy figures, and he is always coaxed and soothed if frightened, and soon learns that the dummies do not harm him; and after that he is taught to knock them over. A course of noises of gradually increasing violence teaches him to keep his head, and he is finally put to charging figures stuffed with fireworks.

Import Labor From Denmark.

An employment bureau has been established in Copenhagen, Denmark, for twenty large factories in Germany. Contracts are made for two months, with travelling and passport expenses. Wages are about 35 cents an hour, the working day usually consisting of from ten to twelve hours. The bureau has already secured 400 workmen.

From the Ocean Shore

BITS OF NEWS FROM THE MARITIME PROVINCES.

Items of Interest From Places Lapped By Waves of the Atlantic.

Fresh fish arrivals at Halifax one day last week totalled 59,000 pounds.

Twenty-one deaths were reported to the Board of Health at St. John, N.B., during last week.

From February 10th, 1915, to April 18th, 1916, over 1,200 men have enlisted in Fredericton.

The long-talked of bridge is to be built across the Jemseg at Jemseg Corner, N.B., this year.

William Graham and Alec Conrod, of Three Fathom Harbor, were last week reported drowned.

Pte. John Burke, who was killed in action last week, was one of the first volunteers from Quebec.

Mr. Abraham Langille, of Picton, celebrated his 94th birthday last week by sawing wood in his yard.

Dartmouth will fall in line with Halifax, Yarmouth and Windsor and adopt the daylight saving scheme.

A valuable permorming "silk-haired" dog, worth $500, strayed away and was lost in the Moncton woods last week.

Fredericton is contributing at the rate of $100 per month to the fund for the Canadian prisoners of war in Germany.

The famous "pavilion" is now being moved by stages from Victoria school at Moncton, to the race track.

Liquor Inspector Jones is working energetically to eradicate the illegal transportation of liquor into Scott Act towns in New Brunswick.

The house and barns of Charles Gillespie, at Pennfield, were totally destroyed by fire with loss at between $5,000 and $6,000.

The building containing the office of the American Consul at St. Pierre, Miq., was recently destroyed by fire of undetermined origin.

The returning soldiers residing in Fredericton have formed a European War Veterans' Association, and thus far the organization has met with success.

Colin McLean, contractor, who was born in Nova Scotia 72 years ago, died of pneumonia, at Baltimore, Md. He built the Stature of Liberty and Brooklyn Bridge.

As a result of the explosion of a dynamite cap which he was playing with, Harry Purcell, son of Robert Purcell, ferryman, at Halifax, had several of his fingers blown off.

Lieut.-Col. F. B. Black, M.P.P. of Sackville, who has been home convalescing after several months' service with the Canadian Expeditionary Force in Flanders, has gone to the front again.

"THEY SHALL NOT PASS."

French Officer Tells of Phrase That Saved Verdun.

"The fundamental secret of French resistance before Verdun was psychological," said a high French officer, incapacitated from service by wounds, to a correspondent. "It was universal auto-suggestion on a vast scale. All were so self-hypnotized by a constant repetition of the phrase: "They shall not pass" (Ils ne passeront pas), that no idea save that of resistance to the uttermost could enter their heads."

Continuing his novel explanation of the French success, the officer said:

"Anyone familiar with crowd psychology must have noticed that immediate response of bodies of men to suggestion. Of all the peoples on earth the French are the most sensitive to such influences. Imagine, then, the result when General Petain transferred doubt and discouragement into iron determination, when throughout the whole army flashed his resolution that the Germans should not get through. That is what enabled the infantry to undergo unexampled bombardments and then push forward with the bayonets as eagerly as fresh troops. That is the explanation of the confidence in victory, seen even in captured Frenchmen, which has amazed their German captors.

If You Have Not a Policy in the

CROWN LIFE

You are not doing justice to yourself or your family.