About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Onion and Egg Salad.—Mince together five tablespoons onion, two hard-boiled eggs and part of one head of lettuce. Serve on lettuce leaves with boiled dressing.

Sponge Cake Pudding. — Bake sponge cake in ring basin. When cold, fill center with whipped cream and maraschino cherries. Pour thin chocolate sauce around outside and send to table.

Cider Jelly.—Soak a package of gelatine in a cupful of cold water for two hours. Add three cupfuls of sugar and the juice of three lemons, and the grated rind of one lemon. Dissolve this in a quart of boiling water. Add a pint of sweet cider, strain, pour into individual molds and chill.

Steamed Salmon.—Pick over and shred large can of salmon. Add salt, butter and tablespoon of lemon juice. Beat smooth and gradually fold in small cup of whipped cream. Put into buttered mold and steam three-fourths of hour. Turn out, surround with melted butter and parsley and serve.

Strawberry Blanc Mange. — One quart milk, one cup strawberry juice, one-fourth cup sugar, four tablespoons cornstarch. Heat milk to boiling point. Add sugar, strawberry juice and cornstarch which has been rubbed smooth in a little cold milk. Cook until thick and pour into wet molds. When firm turn out and garnish with whole strawberries and serve with sweetened, whipped cream.

Mold Ginger Cream.—One-half cup milk (one gill), yolks of two eggs, one ounce (two tablespoons) sugar, half as much ginger syrup as milk, one cup double cream, one-half ounce preserved ginger, three-fourths ounce gelatin. Make custard of eggs, milk and sugar. When cool add syrup and preserved ginger cut into dice; also gelatin dissolved in two tablespoons water and cream whipped carefully. Stir all together gently and turn out when required. Decorate with chopped jelly.

Potato Nut Cake.—This makes large cake, but it keeps moist and fresh a long time. Two cups granulated sugar, one cup buttered, four eggs, one-half cup milk, one cup mashed potatoes, one one and one-half teaspoons cloves, two teaspoons cinnamon, one-half cup bitter chocolate, two cups flour, two teaspoons baking powder, two cups English walnuts, one teaspoon vanilla. Mix butter, sugar and yolks of eggs together. When thoroughly creamed add cold mashed potatoes. Beat again lightly, then add milk, flour, baking powder, spices, grated chocolate, English walnuts (broken into small pieces) and finally stiffly beaten whites of eggs, with pinch of salt added to them. Bake in shallow pan in moderate oven for about fifty minutes.

Strawberry Roll Pudding.—Two cupfuls bread flour, two tablespoonfuls sugar, two tablespoonfuls butter, three teaspoonfuls baking powder, one-half teaspoonful satl, about three-fourths cupful milk, one box strawberries, sugar. Make biscuit mixture of flour, salt, sugar, baking powder, butter and milk. Roll into oblong one-fourth inch thick and sprinkle thickly with one-half box of berries, quartered. Dredge with sugar. Roll like jelly roll, cut across in slices one-half teaspoonful salt, about three-bake about twenty minutes in moderate oven. Serve with sauce made with rest of berries. Sauce: Crush berries, boil together one-half cupful sugar and three-fourths cupful water five minutes. Add berries and juice and pour onto well beaten egg white, whipping constantly. Add one teaspoonful lemon juice and serve at once.

Plan Your Breakfast With Care.

Many a good housekeeper brings ennui to her home and gives harassed nerves to her husband because she gives too little thought to the problem of planning the morning meal.

The failure may come from several causes, one housekeeper neglects the problem by serving the same breakfast day after day with few variations. The other goes to the extreme of making breakfast a full meal, which means an overloaded stomach and indigestion.

The breakfast menu must have enough food calories to keep the family well nourished. Variety and nourishment are the two cardinal principles in making your breakfast menus count. A well balanced breakfast includes fruit or cereal combined or alone. This should be supplemented by a principal dish, such as eggs and potatoes or chops and potatoes, a bread and a liquid.

Fruits are to be selected as they appear in the market. It is a debatable ground whether fruits are better eaten raw or cooked. It is largely a question which way they are digested more readily by the individual. Apples raw or cooked are wholesome, grapefruit and oranges are healthful and refreshing.

When it comes to selecting breakfast foods you have a large assortment, such as rice, oatmeal, cracked wheat, cornmeal and many otherc. The main dish can be bacon, chops or eggs cooked in different ways.

Rice and wheat are especially good cereals because they are cheap and nourishing. Rice is used in the whole kernel. It comes in two varieties—brown and white. Brown is a better nutriment. Either kind should be washed well to take out all particles. It should be washed in cold water, so the kernels do not stick; the cold water stakes out the starchy particles. Let the rice dry after washing and before cooking.

Breakfast foods especially require long cooking. These are better cooked in a double boiler for a long time, rather than for a short time directly over the fire. Have water salted and boiling well.

Then add cereal slowly, stirring constantly. Boil for a few minutes, then place upper part in lower part of double boiler.

Useful Hints.

As soon as milk begins to steam it is scalded.

A green salad should be served with a fish meal.

If the oven is too hot sprinkle a little coal on the fire.

Good macaroni is of a brownish color, not pure white.

Don't use solid suds for colored clothes unless you expect them to look muddy.

Ferns will not do well if placed on the window sill. They cannot stand a draught.

It ruins the flavor of vegttables to remain in the cooking water after they are done.

A baked apple is more easily digested than apples prepared in any other way.

When boiling rice add a little lemon juice to the water. This will make the rice fluffly and separate the grains.

When preparing vegetables, cook enough so that there will be enough on hand for a cream soup for the next day's luncheon.

For washing windows, which should on them, use warm water with a on them, pse warm water with a tablespoonful of kerosene added to each pail of water.

When you crush dried bits of bread don't roll with a rolling pin but put them in a clean salt or sugar bag and pound with a potato masher.

There is no more efficacious way of removing finger-marks from woodwork, window panes or procelain than by wiping them with a cloth moistened with kerosene.

A one-piece nightgowu which is worn out above the waist can be utilized by making a new top with an empire waistline out of the lower half of another nightgown.

A piece of paraffine in your darning bag will save darning. After you have finished darning a hole rub the paraffine on the right side of the darn. This will prevent wear.

Feather pillows should be washed by turning the feathers into cheese-cloth bags and soaking them in strong soapsuds with ammonia in it. Rinse in hot soap water then in clear warm water and hang out to dry in the wind and sun.

Ink stains on mahogany can be removed by painting them with a solution of six drops of nitre mixed with a teaspoonful of water. Then rub well with a damp cloth and polish with a dry one.

Wash leather furniture very gently with warm water in which there is a little vinegar, wipe with a dry cloth and then restore the polish by mixing the whites of two eggs and a little turpentine, which is applied with a flannel.

FLIGHT ACROSS ATLANTIC.

Norwegin Aviator the Latest to Discuss the Project.

The London Daily Chronicle publishes the following:

A young Norwegian aviator, Mr. George Kulbech, is at present engaged in preparations for a daring attempt to cross the Atlantic by aeroplane, or rather by means of what he calls a "flying boat" of his own designed. He proposes to start from Jaederen, on the west coast of Norway, but to pay what may be called literally a "flying visit" to England on the way.

"My flying boat" he says, "is built exclusively to solve the problem of the Atlantic, and is, therefore, constructed as a seaworthy boat, its hull being entirely of mahogany. It has two seats, placed side by side, so that the aviators can steer by turns without changing places. Another peculiarity is the mechanism for starting the flying boat's motor, which can be effected by the aviator without leaving his seat.

"The machine is a biplane and has a plane surface of fifty square metres. It can lift a total weight of about 6,000 pounds. The motor is of 250 horsepower; it is watercooled and has a velocity of 1,8000 revolutions a minute. With its full cargo the flying boat can attain a speed of 112 miles an hour, so that we should be able to strike the American coast in a little more than twenty-four hours."

FEEDING HUNGRY YOUNG IRISH.

For some days during the recent Irish Rebellion, food was practically cut off from the poorer districts of Dublin. The picture shows the beginning of a joyful dry bread banquet by hundreds of youngsters, gathered together in a narrow street, and supplied with bread by the clergyman in the centre of the group.

ROMANCE OF JAS. J. HILL'S LIFE

HE WAS ONCE A DOCK LABORER IN ST. PAUL.

A Glimpse of Some of the Characteristics of the Great Railway Magnate.

One of the intimate friends of the late J. J. Hill, the greatest of American railroaders and the man who opened up the North-Western States of the American Union to settlement a generation ago, is Mr. Elias Rogers, of Toronto, says the Toronto Star.

Mr. Rogers knew J. J. Hill in the early days, having met him first in St. Paul in 1882. Hill formed a strong affection for Mr. Rogers, largely because he had gone to a school in Rockwood presided over by Rev. William Wetherald, a member of the Society of Friends, of whom Mr. Rogers is also a member.

"J. J. Hill was the biggest railroad man in the United States or in the world," said Mr. Rogers. "There was not his equal. Van Horne was a friend of his and there were many points of similarity, but Hill made Van Horne. He brought him to the C. P. R. Strathcona and Stephens wanted Hill to manage the C.P.R., and Hill took hold for a while, but he picked Van Horne to take his place on the C.P.R. and went back to the Great Northern.

Was a Dock Laborer.

"J. J. Hill was a big looking man, although he was not so tall as I. He was square-shouldered with a leonine head. He was blessed with a very strong physique. He had worked as a boy on the farm, and when he came to St. Paul first he worked as a stevedore on the docks. They say the stump is still to be seen of the last tree he chopped at Rockwood. A man named Harris was working with him that day. Harris since came to work for me, and he told me the incident. Hill, who had conceived the idea of going West, laid his axe against a tree.

"'That's the last tree I'm going to chop,' said he.

"He started West on a ten dollar bill next day.

"Hill was a particularly quiet spoken man," continued Mr. Rogers. "But his words always carried weight. He was well read, one of the best read men in America, I suppose. He was well up on such subjects as the modern science of agriculture, botany, flowers, chemistry of soil, and so forth. He was strong in geology. There were few subjects he was not thoroughly familiar with, but he had no fads. Among other things he was a connoisseur on precious stones and jewelry, and had a cultivated taste in matters of art. But he was self-educated, the schooling he had received at Rockwood being chiefly valuable for teaching him how to learn. He had a prodigious memory.

Fond of Old Memories.

"He was fond of indulging in reminiscences. He used to talk to me for an hour at a time of the old days when he was a barefoot boy in Canada. There was one house where he used to call, and the woman there always used to give him a piece of bread and buter, although he never asked for it. He confessed to me that he was always very glad to get it, just the same.

"Hill always had a remarkable capacity for details, but he maintained his breadth of vision. He was opposed to extravagance and display, but was never penurious. He lived in a very nice house in St. Paul, with beautiful grounds around it, but it was not a showy place. He had another house in New York. Mrs. Hill is one of the finest ladies I have ever met. She is not a society woman, although she is accepted everywhere, of course. She is a motherly woman. She is a Roman Catholic, but of the broadest type.

"Hill had a model farm at St. Paul and a laboratory where he kept chemists employed. He had model farms dotted throughout the territory of his railroads to the coast. Here he experimented with crops, and had samples of different soils sent for analysis to St. Paul. Then he would determine what crops were best adapted for each particular region, and what fertilizer was the local requirement. This information he would publish for the benefit of the people, together with the comparisons of the crops in the different districts under the different treatments. His farms could generally produce twice what was produced on the farms of their neighbors. In this way he improved the agricultural standing of the territory through which his lines ran. His methods were always practical rather than mere academical or theoretical. He used to sell improved seed at a nominal figure. He also introduced the best stock. When he became impressed with a farmer as a progressive, common-sense man, he would often present such a man with a fine breeder, and thus improve the stock of his district.

Kind to Animals.

"Hill was very kind to animals, and it was because he saw the stranger's horse was tired, that time at Rockwood, that he carried a pail of water to it. The stranger, in appreciation, gave him a copy of an American newspaper, where he read that men were wanted in Minnesota, and wherefrom he derived his determination to go West.

"Hill wanted to fight for the North in the Civil War in the States, and organized a company. They would not let him go, however, because he was blind in one eye. It was not an apparent infirmity, in fact no one would ever have known it. His other eye was strong and did all the work. He told me himself a couple of years ago that one eye was blind or I would never have known it. He did not wear glasses except in later years to read by.

"He owned most of the First National Bank at St. Paul, and the controlling interest in the Northern Pacific and the Great Northern. The three institutions occupy one building, newly completed, which takes up a whole block and constitute the finest building in St. Paul. The bank is in the centre, with a glass roof, one or two stories high. This allows the Great Northern and the Northern Pacific office buildings to tower up each side, and have plenty of light all around them.

Helped Strathcona.

"J. J. Hill helped to make Strathcona's fortune. I remember talking to Hill during the South African war and remarking on the big expense the Strathcona Horse must be to Sir Donald."

"'He can easily stand it,' said Hill. 'I've made more than that for him in one deal that he knew nothing about.'

"Hill and Strathcona met the first time on the Red River trail between St. Paul and Winnipeg. Each was traveling with a dog sleigh.

"At the time of the first Riel rebellion at Fort Garry, when the people were housed up in the fort, it looked as if they would be starved out. Strathcona sent word to Hill asking if he would get word through to Fort Garry that there would be food there by the time spring opened up. Hill could not trust anybody, so he went himself, traveling by dog-sled a distance of over 400 miles, and taking an Indian with him to cook and help with the dogs. The Indian proved a traitor, however, and when about half way there, he refused to do as he was told, Hill got suspicious. The Indian had been told to cook breakfast, and not obeying, words followed, when the Indian attempted to seize the rifle. Hill was too quick for him, and grabbed it first. He told the Indian to run.

"'If you look around or let up your stride until out of sight you're a dead man,' said Hill. The Indian went straight ahead and stayed not. Hill then started for Fort Garry alone, traveling all day and all night, to get away from any possible pursuit. He was familiar with the Indians around Fort Garry, and was able to work into the barracks during the darkness and deliver his message. He stayed there a short time, and when he started back the river had broken up. He was waylaid by a party of Riel's Indians and forced to cross the river. This he did by swimming among the ice floes while the Indians were shooting. He got his dogs around him and crossed all right, but one of his dogs was shot while in the water. He made for a light and was taken in by a settler and put to bed. He was unable to travel for two or three days, but came out none the worse in the end.

Couldn't Be Idle.

"Hill used to plan vacation trips of two months' duration down the Labrador shore and elsewhere. He was very fond of fishing. But he never stayed out the period he had planned. His business instincts got the better of him. He could never stand being idle long.

"I saw James J. Hill in New York only five weeks ago, and he looked to me as well as ever he did, full of life and energy. He always moved as if on steel springs. I cannot understand how it was that the operation killed him. I thought he was likely to live for ten years or more."

THE FASHIONS

For the June Graduate.

Quite as important as the June bride is the June graduate. She must be just as daintily dressed in misty white, and her future is equally as promising.

It is no longer considered the proper thing for the graduate to be elaborately dressed in silk or satin; many of the daintiest frocks are fashioned by the graduate herself, from the sheer voiles, organdies, nets, or from the dainty flouncings of lace or embroidery. The high schools favor the idea of the graduate fashioning her own dress; some so as far as to suggest the material and the cut for the entire class. Perhaps this does not appeal to the average girl, with her ideas of individuality, but the notion of making her own frock should appeal to her, for this very reason, that she may add little distinctive touches which bring out her own personality.

Simplicity in Cut and Material

The very simplest, most youthful models are chosen for the June graduate. They are usually of organdy, or one of the sheer cottons, very sparingly and simply trimmed. Crepe de Chine or one of the very soft taffetas or satins may also be used, if preferred, but the cottons are more in vogue and daintier.

Net, which is such a general favorite for the typical summer dress, is quite as well liked for the graduation dress and proves extremely practical. White cotton net, combined with taffeta, voile, or organdy, fashions the daintiest of graduation frocks; one which may be worn later for summer afternoons, or the dance.

Skirts are short, sleeves range from the short puff, so charmingly in keeping with bouffant skirts of the moment, to the three-quarter or full length sleeve of organdy, net, Georgette or chiffon. Round necks are particularly modish, although the square neck and the V are also liked. If one wishes to be at the height of the mode, the graduation frock must boast a hooped petticoat. These are so softly boned and so unobtrusive that the frock looses none of its simplicity but gains in grace.

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Commencement Frock of Voile

Shoes, Gloves and a Fan

White kid pumps and white silk stockings are dainty and carry out the "all white" notion; black patent or kid pumps and black stockings, however, are in quite as good form. White silk gloves, if any gloves are worn, are better than kid, being cooler. A small white fan may be carried, both for use and ornament, for fans are extremely dainty this summer. Feathers are being used in the new fans. There are small ostrich feather fans and plain cock feather fans in white and colors. The small spangled silk fan is still favored. Any of these make most acceptable gifts for the graduate. Although the plainer the hair is dressed the better, a bit of tulle or a single comb may be worn, and Colonial silver or rhinestone buckles may adorn the pumps. Very little jewelry, if any, is permissible; a small brooch or a tiny Lavalliere is quite enough.

Summer Frocks of Organdy

Organdy is one of the most generally favored of materials for the summer frock, whether for graduation, garden parties, or summer dances. It comes in all the delicate pasted colorings now favored and is also patterned with dainty, conventionalized designs, on white and colored grounds.

The plain and figured voiles are effective also, and there are many attractive combinations of voile and taffeta, organdy and taffeta, net and organdy and the like.

It is considered most Frenchy to combine organdy and taffeta, or net and taffeta. This is usually done in a frock which one has no idea of sending to the laundry, although there are at the moment taffetas and satins which wash very well.

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Another Dainty Model for the Graduate

The first frock illustrated here is a jumper model adapted from one of Poiret's designs. It is developed in net and taffeta and is a charmingly simple model for the girl who wishes to make her own frock for commencement.

In the second design is a particularly effective frock of plain and figured voile. The figured material is white with a white mercerized ring. The quaint neck line, puffed sleeves and full skirt, make it a very pleasing and youthful frock, suitable for graduation exercises or summer parties.

The Garden Party Hat.

It will do no harm to tell of a hat or two, which, worn with the graduation frock after that wonderful day will complete a most effective garden party, or summer afternoon costume. There are large hats of organdy in the dainty colorings, just the thing for the organdy frock; large black and colored wenchows, stenciled with some quaintly conceived and colored figure, flower or bird; wide brimmed leghorns, with a flower or two on their drooping brims; and many others, for the large hat is again modish. These stenciled hats offer alluring possibilities to the girl who paints or understands the mixing of colors.

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

Far Better.

Clerk—Don't you want a burglar alarm?

Knicker—No, I should prefer something to put me to sleep if they come.