About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Children like fruit drop cakes for their school lunches. Beat the yolks of four eggs until thick. Add the grated rind of one-quarter of a lemon and one teaspoonful of lemon juice and beat again; then work in gradually one cupful of ground nut meats and one cupful of fine-chopped dates. When thoroughly beaten stir in the stiffly whipped whites of the eggs and two tablespoonfuls of whole wheat flour. Drop by small spoonfuls on flat greased pans and bake in a moderate oven.

Peach Cream.—Two tablespoonfuls granulated gelatin, one-half cup cold water, one-half cup boiling water, one pint crushed peaches (or apricots, if preferred), the whip from one pint of cream, one-half cup sugar, Soak gelatin in cold water, dissolve in boiling water. Add fruit and sugar, stir until mixture begins to thicken. Cut and fold in the whip from the cream. Line a mold with halves of apricots or peaches, pour in cream mixture. Chill, garnish with beaten cream and halves of fruit.

Pineapple Marmalade.—Two pineapples. one basket apricots, six large oranges, eight pounds sugar. Shred the pineapples, wash apricots, cut into halves without removing skins; cut oranges into small pieces, carefully removing rind and thin white skin. Put in preserving kettle pineapples, apricots, oranges; add sugar; let simmer until fruit is clear and forms a jelly substance. When cold put into glass preserving jars.

Unfermented Grape Juice.— Wash grapes and pick them from the stems. Mash the grapes and squeeze gently through cloth. Have sterilized bottles prepared. Into these put the juice, but do not fill quite to the top, then cover lightly. Place a cloth into the bottom of a kettle and fill about half full of water. Set bottles into the kettle and put on to boil. When the boiling point is reached remove the bottles and set them in cold water. (When placing the bottles put them into the water with a slanting position or they will break.) Repeat the process for three successive days, and the last time seal well.

Mexican Relish.—Thirty-six green tomatoes (medium size), five large onions, five green peppers, one cup sugar, three cups vinegar, two tablespoons salt, one teaspoon cloves, one teaspoon cinnamon, one teaspoon allspice , one teaspoon white mustard seed. Chop tomatoes and onions fine, cover with the salt, let stand over night; in the morning pour off the brine, add all the other ingredients but peppers; after cooking ten minutes add the peppers, chopped fine. Let boil one hour. This relish will keep without sealing.

Apple Flame.—For eight apples use two cups sugar, one cup water, raspberry jam, little rum or brandy and one cup beaten cream. Pare and core apples, boil sugar and water together ten minutes, arrange apples in buttered baking dish two inches apart, add syrup, cover and bake until apples are tender. Be careful to preserve shape of apples. Remove from dish, boil syrup until thick, fill cavities in apples with jam, pour syrup around them, and just before serving pour over them rum or brandy. Light and serve. The apples are delicious without the rum or brandy served with a little whipped cream. Some housewives add chopped nuts to jam in filing.

Preserved Quince.—Pare and quarter the quince, remove the core, and take equal weight in sugar. Cover the quince with cold water and let them come to a boil slowly. Skim and when nearly soft put one-quarter of the sugar on the top. When this boils add another part of the sugar, and continue this way until all the sugar is used up. Let them continue to boil slowly until the color is either light or dark, as you prefer, or, another way, is to cook until tender, drain and put in a stone jar, with an equal weight of sugar, and cover. They will keep fully perfect. They will be found more tender than when cooked in the syrup. Watch the first month to see if there is any sign of fermentation. If so, heat by setting stone jar in hot water until thoroughtly scalded. In cooking quince one may add equal parts of sweet aple, which makes an excellent preserve.

Can You Make Gravy?

It is really amazing how many fairly good cooks fail in the simple art of gravy making, who, instead, serve up insipid greasy brown water that really spoils the meat. Yet it is the easiest thing in the world to make well and add immeasurably to the pleasure of a meal.

Real gravy is the juice from the meat which runs out in the course of cooking, so it is a very valuable part of the food and shouhl not be wasted on any account.

To make these juices really nice, seasoning must be added, and in some instances a slight thickening is correct.

Gravy for roast beef, mutton or lamb should be unthickened, and the best way to make it is the following:

Put any trimmings, such as gristle or odd rough pieces from the meat, into a small pan and simmer while the meat is cooking. They will make very good stock.

When the joint is cooked lift it from the baking tin on to a dish and keep it hot in the oven.

Then pour the hot drippings from the tin into a clean jar. Do this very steadily, so that all the brown part remains in the tin.

Put the tin over the fire and pour into it the cupful of hot stock you have got ready, or any other you may have. If you have no stock you must use boiling water. Then, with an iron spoon, scrape well over the tin, and you can also scrape the bars of the trivet, if one has been used, as the meat always leaves some of its brown covering on them. It all helps to color the gravy.

Let the gravy in the pan boil well, and if there is any fat skim it off.

Season with a little pepper and salt, and if it seems too pale in color add a little browning salt or caramel.

Strain a little round the joint, but do not put much, or the carver will splash it over when serving. Strain the remainder into a really hot tureen or sauce-boat, and send to the table as hot as possible. Nothing is more disagreeable than tepid gravy.

Gravy served with poultry, veal and pork is usually slightly thickened.

Pour off the dripping as before, but leaving a little behind in the pan. Stand the pan over the fire and shake into it about a teaspoonful of flour and stir well into the dripping till it becomes a good brown color, but do not allow it to burn.

Then add the stock and boil up scraping the tin well. Skim away any surplus fat, add pepper and salt, and strain into a hot tureen.

Household Hints.

Use a clothespin for scraping pants, etc.

Bread, cheese and fruit make a perfect lunch.

Cream puffs take twenty-five minutes to bake.

Cheese soup is much more nutritious than any other kind.

Muffin and cake batters require half as much liquid as flour.

Yeast bread is as a rule reckoned more wholesome than baking powder bread.

Peppers can be stuffed with almost any thing that is well seasoned and savory.

Asparagus prepared as usual on buttered toast and with grated cheese scattered over it is often a pleasant change.

Mashed summer squash should always have a pinch of sugar stirred in with the butter, pepper and salt used for seasoning.

A brilliant polish may be given to brass door fixtures ornaments, &c., by washing them in alum and lye. Make a solution by boiling an ounce of alum in a pint of lye and wash the articles in it.

When putting away the flatirons, if the house is to be closed for any length of time, take the precaution of rubbing them over with a little lard; then there is no danger of their rusting.

It is a good plan to suspend from a nail on the kitchen wall, a pad and pencil. During the cooking, when any article of food is nearly used up, jot it down so when you make out your order, nothing will be forgotten..

To make a sofa pillow that will be almost as fluffy as though stuffed with goose feathers, use cotton that has been torn in bits and thoroughly heated in an oven. It will not pack or get hard if it has been heated enough.

GERMAN FOOD SHORTAGE.

Fear Situation Will Be Made Excuse to Keep Captives Hungry.

Considerable alarm exists over the possible consequences to British prisoners of war in Germany because of reports of food shortage there, received from sources generally regarded as reliable.

While he was unable to give a definite confirmation of these reports, Lord Robert Cecil, Minister of War Trade, discussing the reported food shortage in Germany, said :

" I am so impressed by the reports of a food scarcity, that I trust the existence of such a condition will not be made an excuse by the Germans to cut down the necessary food of their war prisoners. For such an action would produce a terrible storm of indignation in this country, greatly increasing the bitterness of the struggle—the most bitter in history.

Canadian Timber Values.

According to a recent Commerce Report the values of the various classes of timber produced in Canada in 1914, together with the values of the forest products, total $176,672,000. being divided as follows: Lumber, lath and shingles, $67,500,000; fire wood, $60,500,000; pulpwood, $15,500,000; posts and rails, $9,500,000; cross ties, $9,000,000; square timber exported, $400,000; cooperage, $1,900,000; poles, $700,000; logs exported, $850,000; tanning material, $22,000; round mining timbers, $500,000; miscellaneous exports, $300,000; miscellaneous products, $10,000,000.

ROSEBERY NOT COMING TO CANADA

SAID TO ADORN EVERYTHING HE TOUCHES.

Could Have Been Governor-General If He Were Willing to Take Post.

A cable despatch from England mentioned Lord Rosebery as a possible successor to the Duke of Connaught in the Governor-Generalship of Canada. Had this been true he would have been the first Governor-General of any of his Majesty's Dominions who had previously held the British Premiership. Reorganization (in some shape or other) of the Empire after the war seems in the air, and one can well believe that the British Government would have wished for the presence in the largest of the self-governing Dominions of the Crown of one so well versed in the problems of Empire at such a time.

But one cannot forget that Lord Rosebery is no longer a young man—he entered his seventieth year on the seventh of last month.

One thing is pretty certain—if he had come to this country, he would have been as amazingly popular as he has been everywhere else all his life long. People have differed a good deal about Lord Rosebery as a politician. But there is only one opinion about him as a man—that " he's a jolly good fellow, which nobody can deny !" His easy and free manner, which yet never degenerates into the free-and-easy, his distinguished appearance, his well-graced oratory, his love of sport, his fund of humor and good humor, his ready wit, his winning ways generally—all these attributes have long ago combined and conspired to make him probably a more personally popular man with a larger number of his compatriots than any other figure in the public eye.

Lord Rosebery.

Maker of Epigrams

As an all-round speaker there is nobody in the United Kingdom to touch him. Every resource of the orator is at his command, and he excels in every style of speech-making, whether the speech in question be one in Parliament, on the political platform, at a recruiting meeting, or after a dinner. He can be impassioned ironical, dramatic, and jocular, by turns and at will. And always he carries with him the good-will, if not always the assent, of his audience.

Yet Lord Rosebery does not love making a big speech. He is always fearful that his hearers may find it boring—a quite ungrounded fear, by the way. Nor does he love listening to a big speech. That nearly always bores him. When Mr. Gladstone formed his Ministry, a new Lord Chancellor (Lord Herschell) presided over the debates of the House of Lords. The first evening he took his seat on the Woolsack, all the big guns among the peers thought fit to address the House. " There, now you have heard the worst of them," said Lord Rosebery at length, slipping over to his colleagues to proffer comfort.

But, whatever his opinion of the great speeches he has made, he is undoubtedly not a little proud of his reputation as a maker of epigrams.

He was a prime favorite with Queen Victoria. She summoned him to the Premiership of her own motion, without asking the advice of Mr. Gladstone, the retiring Premier, who, as it happened (as we know from Morley's Life of Gladstone) meant to recommend Lord Spencer to the Queen. It was whispered, in his bachelor days, that her late Majesty was inclined at one time to look upon him as a desirable husband for her fourth daughter, Princess Louise.

Both Sons Soldiers

Both Lord Rosebery's sons—Lord Dalmeny, formerly M.P. for Edinburghshire, and late of the Grenadier Guards, and Mr. Neil Primrose, M.P. for the Wisbech diision of Cambridgeshire—are serving with the colors. He himself has taken a great part in recruiting work, and seldom has that voice, whose organ tones have made its owner famous, been raised to better purpose than at Scottish recruiting meetings since the war started. Lord Roseberry is honorary colonel of many Scottish regiments, and is, besides, captain-general of the Royal Company of Archers, which is the King's Bodyguard for Scotland.

A man of immense wealth is Lord Rosebery. His country seats, of which " The Durdans," near Epsom, is his favorite—three years ago he made a very handsome gift of lands for a park to the people of Epsom as a " proof of my deep and abiding affection for the place and people "—are places of luxury, and some of them of magnificience, but they are all stamped with that hall-mark of superlative good taste which is Lord Rosebery's own It is his distinction to adorn everything he touches. He made racing almost romantic. He touched a lofty, if lonesome, note in politics. His essays in literature have an incomparable literary style about them—they are veritable gems.

Lord Rosebery himself is a large landowner, between thirty and forty thousand acres (mostly in Midlothian) belonging to him.

OLD AS DAYS OF JEREMIAH.

Book in Synagogue at Shechem is Jealously Guarded.

In an ancient Samaritan synagogue at Schechem a double roll of parchment is guarded jealously and is as zealously preserved. It was to Shechem that Abraham came in his first visit to Canaan.

Near Shechem Jacob sank his famous well, and the returning Israelites heard here for the last time the voice of Joshua. Shechem was the first residence of the Kings of Israel and was a city of refuge. Here, at Jacob's well, Jesus met the woman of Samaria. Here the great Justin Martyr was born. After the division of Israel into two kingdoms, Shechem became the religious centre of the northern kingdom, and Jeroboam's self-appointed faith degenerated into the Samaritan worship of our Lord's day, which is perpetuated in the old synagogue which holds this scroll.

This double roll of parchment, says the Christian Herald, possibly the oldest in the world, contains the first five books of the Old Testament and may be as old as the days of Jeremiah, who said : "This word came unto Jeremiah from the Lord, saying, Take thee a roll of a book and write therein."

CUPID CONSCRIPTION NOW.

Merchants, Taken For Army, Marry For Business Reasons.

Cupid and Mars have always gone hand in hand, and the present war, as far, at least, as England is concerned, has proved no exception to the rule. At the beginning of the war, when hundreds of thousands of young men were volunteering, the marriage rate went up with a bound. Couples who had been engaged for years and were waiting for the time when their material circumstances would justify the taking on of new responsibilities, decided to marry before the man went to war, and thousands of love matches were thus completed.

To-day Cupid is trotting along with one hand in that of Mars and the other held by Commerce. The coming of conscription for all has led to another crop of marriages from other motives, for the men with little businesses who expect to be called to the colors at once are taking to themselves wives in order that they may have someone whom they can trust to leave behind in charge of these businesses. Everywhere in the little newsvendors' shops, sweet shops and small groceries and tobacco shops one sees new faces, the faces of young and capable looking women who are busy learning the mysteries of commerce under the tutelage of the men who formerly ran the businesses.

POILU REFUSED TREATMENT.

Paris Paper Attacks the Sentence Imposed Upon Him.

The sentence of two years' imprisonment inflicted recently by the court-martial of Tours, France, on a soldier for refusal to submit to electrical treatment has caused some comment. The Paris Temps, in an editorial, points out that the Tours judges dealt with the soldier as if he were on active service and not on the hospital books, inflicting the full penalty provided by the military code for disobedience. The editor detected, it says, an attempt at fraud on the part of the prisoner, or else they themselves failed to consider the case in all its bearings. It is not permissible for a patient refusing to submit to a treatment both painful and dangerous, or a wounded man refusing to submit to an operation, to be classed as guilty of ordinary disobedience. The right of a human being to dispose of his own body as he thinks fit is both unquestionable and unquestioned.

THE FASHIONS

Fashions in Summer Fabrics.

Summer finds us very much inclined towards stripes, in linens pongees, tussahs, voiles, crepes and the various imported and domestic novelty cottons, The ground of these materials is usually white, or the natural crash or linen color, and the stripe, either a vivid or a soft tone, according to the purpose of the frock, or the fancy of the wearer. These striped materials are usually combined with a plain fabric, corresponding with the color of the stripe, or the ground. On the Russian blouse models, and the other designs, Norfolk, and the various peplum models, now so well liked, the striped silk or linen is used for the coat, and the plain for the skirt, or vice versa.

Another Find in the Upholstery Department

Last summer we took cretonne from the upholstery departfent and transferred it in great quantities to the dressgoods counter; still on the lookout for novelties. we discovered this season, that the plain and striped cotton and linen homespuns, intended for summer cottage furnishings, were charmingly suited to sports suits and skirts, being especially practical for those which require a bit harder wear than the ordinary linen or silk garment will stand. These also have the natural crash and linen grounds, and are striped in the same tones, barring the softer shades. The black and white combination is especially smart, and there are bright green, purple, orange, and a wide choice of the other

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Plain and Blocked Voile Taffeta Trimmed

bright shades which are so much in favor for sports wear. This material is wide and inexpensive. One especially effective suit developed in this homespun has a plain crash-color skirt, combined with a black and white striped coat. The pockett flaps on the skirt were of the striped material and collar, cuffs, pocket flaps and belt of the Norfolk coat, of the plain.

Combinations of Figured and Plain Materials in Lingerie Frocks

As we combine stripes with plain materials in our sports costumes, so do we combine figured with plain fabrics in our lingerie and tub frocks, both for grown ups and for small girls.

There are sprigged and dotted dimities, embroidered and printed voiles, flowered organdies, embroidered muslins, and batistes, each with its corresponding plain material, to

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Flowered Organdy with Georgette Collar

be combined in the slip-on blouses, Russian, and numerous other smart peplum designs. The flowered dimities are especially pretty for the very small girl, and many a tiny frock of rose-bud and white dimity trimmed with frills of Valenciennes lace and insertion, is being displayed in the smart shops, for the little miss of two or three summers.

The flowered, printed or embroidered crepes and voiles are very pretty used this way, and there are printed silks being combined with plain taffetas and satins, in the same way, for afternoon frocks.

Handkerchief Linen for Blouses

For blouses, both of the sports type and the more dressy models, the striped and figured handkerchief linens are modish. These have usually whitet grounds with colored stripe, flower, or conventionalized pattern. The stripes are much more in evidence than the figured linens. For the costume blouse Georgette crepe is the general favorite. In white or the soft tones of pink, blue, cafe au lait. Nile green, and the various other pastel shades, this material washes perfectly; the dark tones are excellent and are practical for the tailored suit, being selected to harmonize, or match the shade of the suit.

Linen and Georgette are often combined most effectively in the smart afternoon models for country club and like wear. One unusually attractive costume shows a Russian blouse of mauve color Georgette worn with a full, short skirt of mauve linen; another imported model, made on Russian blouse lines, shows the novel combination of foulard and muslin; the blouse is of the muslin and the skirt of foulard

Trimmings for Lingerie Dresses

Much narrow Valenciennes and filet lace edging and insertiton is used to trim the dainty muslin and voile dresses this summer. It edges the frills of bodice and skirt, finishes the collar and cuffs, joins the seams, or is applied in any way that strikes the individual fancy. Embroidery is another strong trimming featutre. Scarcely a blouse or tub-frock but shows a touch of white or colored handwork on collar, cuff, belt, or at the closing. Noveltyt buttons, embroidered or stenciled, lend a touch of effective color to the dark linen or serge frock, and light crystal buttons add a pretty finish to the voile and crepes.

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

THE BRIGHT SIDE OF LIFE.

With all its cares and woes,
Its disappointments grim
And all the grief it knows,
The hopes, far off and dim,
With all its bickerings small,
Its hours of hateful strife,
There's something after all
That makes a joy of life.

There's somethin every day
Or so it seems to me
That truthfully I say
I'm glad I've lived to see.
Despite the care and pain,
The heartache and the tear,
The sun comes out again
And I am glad I'm here.

There have been times I thought
The end of joy had come,
That all in vain I'd wrought,
And sick at heart and glum
I've heard the robin's song,
The baby's prattling voice,
And that I've lived along
To hear them I rejoice.

It's all worth while, I find,
Each burden that I bear ;
The tears that come to blind,
The dreary hours of care
Depress me for a time,
Then splendid joys appear
And life becomes sublime
And I am glad I'm here.

The Wherefore.

"Flubdub's home seems badly neglected."

"Well, his wife is interested in prison reform, better roads, pure politics and clean plays."

Responsibility is always lying about waiting for some wide-awake young chap to come along and take it on his shoulders.

Many a man after attaining a high position in life forgets all about the laws of gravity until it is everlastingly too late.

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