About the House

Useful Hints and General Information for the Busy Housewife

Preserving Fruit Without Sugar.

The Recipe.—The fruit is prepared in the ordinary way, the jars are cleaned and scalded while the rubbers and tops are boiling. The fruit is then placed in the jars, in which cold water is placed. When the jars have been sealed air-tight they are placed in a boiler filled with cold water and brought to the boiling point. Berries will do if removed when the boiling point is reached, while large fruits, such as peaches, cherries, plums and apricots, should get 20 to 30 minutes boiling. Keep cover of wash boiler on tight.

A Good Substitute for Can Rubbers.—When about to close a jar of preserved goods, the housewife very often finds herself short of a rubber band, or else the last one breaks. A very good substitute can be made from newspaper. This is better than other paper, because, as plumbers say, "it packs better." They often use it to make small pipe joints air and water-tight. Cut several layers of the paper the required size, put them on the can and screw the lid down as tightly as possible. If preferred, rings of soft leather, cut from the tops of old shoes, may be used, but they are not as satisfactory as those made from newspapers.

Raspberry Crown.—2 Tablespoons water,2 tablespoons corn starch, 1 cup boiling raspberry juice, 1 egg, pinch of salt, lemon extract. Cook until creamy. Put into moulds. When cold serve with raspberries or whipped cream.

Raspberry Tapioca.—Put 3-4, cup tapioca into a kettle, cover with 4 cups boiling water and cook until transparent. Stir into this 1 pint of fresh raspberries, adding sugar to taste. Pour into a mould. Serve cold with cream.

Raspberry Cake.—1 Cup white sugar, ½ cup butter, 2 eggs, 2 tablespoons buttermilk, 1½ cups flour, 1 teaspoon cinnamon, 1 teaspoon soda, nutmeg, 1 cup raspberries, (to be added last). Bake in layers.

Raspberry Vinegar.—Put 1 quart of raspberries into a suitable dish, pour over them a quart of good vinegar, let it stand 24 hours, then strain through a flannel bag and pour this liquor on another quart of berries; do this for 3 or 4 days successively and strain it; make it very sweet with loaf sugar; bottle and seal it.

Raspberry Creams.—Stir enough confectioners' sugar into a teaspoonful of raspberry jam to form a thick paste; roll it into a ball between the palms of your hands. Put a lump French Cream into a teacup and set it into a basin of boiling water, stirring it until it is melted then drop a few drops of cochineal coloring to make it a pale pink, or a few drops of raspberry juice, being careful not to add enough to prevent its hardening, Now dip these little balls into the sugar cream, giving them two coats. Lay aside to harden.

Raspberry Pie.—To 2 cups raspberries add 1 cup of red currants and 1 cup granulated sugar, with which a teaspoonful of flour has been mixed; stir together. Line a plate with flaky pie crust, put in the fruit, cover with a tolerably thick sheet of paste, make several incisions for escape of steam, and bake until the crusts are nicely browned. Serve cool.

Raspberry Shortcake.——Bake sponge cake in 2 layers, or split one thick cake; put in between them a thick layer of berries, and on top put whipped cream and more berries.

Raspberry Fruit Basket. — Bake plain paste over inverted patty pans, roll paste 1-8 in. thick, and cut in strips ¼ inch wide. Twist strips in pairs and bake over a ¼ lb. of baking powder box, thus making handles. Fill cases with raspberries sprinkled with sugar. Garnish with whipped cream.

Recipes for the Housewife.

Fricasseed Eggs.—Cook two table spoons butter with one and one-half tablespoons finely chopped mushrooms and one-half shallot, finely chopped. Add one and one-half tablespoons flour and pour on gradually one cup white stock. Add five hard-boiled eggs cut in slices.

Peach Canapes—Saute circular pieces of sponge cake in butter until delicately browned. Drain canned peaches, sprinkle with powdered sugar, a few drops lemon juice and a slight grating nutmeg. Melt one tablespoonful butter; add peaches and when heated serve on cake.

Bananas Cooked in the Skins—Loosen one of the sections of skin from each banana. Put into blazer, cover and let cook until skins are discolored and pulp soft. Remove from skins and sprinkle with sugar. Serve with lady fingers.

Sauted Bananas — Remove skins from three bananas, cut in halves lengthwise, and again cut in halves crosswise. Put one tablespoonful butter in blazer; when hot add bananas and cook until soft, turning once. Drain, sprinkle with powdered sugar and a few drops lemon juice; orange juice or sherry wine may be used if preferred.

Deviled Tomatoes—Wipe, peel and slice crosswise three tomatoes. Season with salt and pepper, coat with flour, and cook in a hot blazer until thoroughly heated, using enough butter to prevent burning. Cream one-fourth cup butter, add two teaspoons powdered sugar, one teaspoon mustard, one-fourth teaspoon salt, a few grains cayenne, the yolk of one hard-boiled egg, one egg slightly beaten, and two tablespoons vinegar. Cool over hot water, stiring constantly, until it thickens. Pour over tomatoes.

Curried Eggs.—Melt two table spoons butter, add two tablespoons flour mixed with one-fourth teaspoon salt, one-half teaspoon curry powder, and one-eighth teaspoon paprika. Stir until well mixed, then pour on gradually one cup milk. Add three hard-boiled eggs, cut in eighths lengthwise, and reheat in sauce.

Eggs A La Bechamel.—Fry three tablespoons butter with one slice each carrot and onion cut in pieces, a sprig of parsley and a bit of bay leaf, five minutes. Add three tablespoons flour, one-fourth teaspoon salt and one-eighth teaspoon paprika; then add one cup chicken stock, strain, reheat and add four hard-boiled eggs, cut in eighths lengthwise. Just before serving add one-half cup cream and a slight grating of nutmeg.

Tasty Sandwich Filling.—A half-pound of plain cheese, a half can of pimento peppers, olives and ketchup, as onion, salt and paprika. Put through the meat grinder and mix well with two tablespoonfuls of butter, melted. Cut the bread round by stamping each slice with a biscuit cutter. Put the mixture over the rounds and brown in the oven before serving.

"Tomato Figs."—Scald and skin pear-shaped tomatoes, and to eight pounds of them add three pounds of brown sugar cook without water until the sugar penetrates, and they have a clear appearance. Then take them out, spread on dishes, and dry in the sun, sprinkling on a little syrup while drying. Pack in jars or boxes, in layers with powdered sugar between. These will keep any length of time and are nearly as nice as figs and certainly less expensive.

Mint Jelly.—This is my way of making mint jelly, and it is fine; Boil crab apples in water until they are soft, then put in jelly bag and hang up where it can drip. Don't squeeze the bag, or the jelly will be pink. Use one cupful of sugar for each cup of juice and boil until it jellies. Have your mint washed and lightly brushed Put a good-sized sprig of mint in each jar, pour the jelly over it, and seal. This has the true mint flavor and the leaves look pretty when served.

How to Vary Sauces.

The young or inexperienced housewife is perplexed often to know which sauce or gravy it is correct serve with the different dishes. The cookery book give all the recipes, but seldom tell the exact combinations, as they are so much a matter of course to most of us that it would seem a waste of time and space while she, feeling her ignorance, is half ashamed to ask a more sophristcated neighbor, and so has always the uneasy sensation that, maybe, the sauce she is serving is not exactly right.

Sauces are such an important part of the meat, too, that they either can make or mar an otherwise uninteresting dish, and besides a good many of the traditional combinations are so arranged for some dietetic reason. It might be a good idea to cut out the following and put it on a card for further reference in time of doubt:

Raw oysters: Lemon, horse radish sauce, tobasco.

Baked fish: Dawn butter, Hollandaise sauce, melted butter with finely chopped parsley.

Broiled fish: Maitre d'hotel, or tartare sauce.

Boiled fish: Plain white sauce, or egg sauce.

Roast chicken: Bread sauce, brown gravy, grape jelly.

Roast turkey: Cranberry jelly, brown gravy, celery sauce.

Roast goose: Apple sauce, barberry jelly.

Fried chicken: Cream gravy.

Roast duck: Bread sauce, brown gravy, currant jelly.

Roast veal: Tomato sauce, horse radish sauce.

Roast lamb: Mint sauce.

Roast beef: Brown gravy, horse-radish sauce.

Roast filet, of beef: Mushroom sauce.

Roast vension: Brown gravy, currant or barberry jelly.

Roast quail: Currant jelly, celery sauce.

Roast canvas back duck; Black currant jelly, olive sauce.

Boiled chicken: Bread, parsley or celery sauce.

Boiled mutton: Caper, or parsley sauce.

Boiled tongue: Tartare sauce.

Pork sausage: Apple sauce, or fried apples.

Sweetbreads: Bechamel sauce.

Lobster cutlets: Tartare sauce.

Broiled steak: Maitre d'hotel.

Lamb chops: Bearnaise sauce.

Roast game: Bread sauce, brown gravy.

A LONELY SENTRY IN FLANDERS.
An official photograph showing a British sentinel on duty in Flanders silhouetted against the sky.

COMING GOVERNOR A MASTER OF TACT

DUKE OF DEVONSHIRE WILL BE POPULAR.

He Has Been One of the Busiest Men in the United Kingdom For Years.

In the opinion of "Ex-Attache," whose acquaintance with public men in the Old Country is of long standing, and who contributes articles on European affairs to the Pittsburg Dispatch, Canada is to be congratulated upon the fact that the Duke of Devonshire is to be her next Governor-General. "Ex-Attache" says that Canadians will find in the Duke of Devonshire one of the most approachable an genial viceroys who was ever sent to Ottawa. It is admitted that it will be no easy task to succeed so heartily-liked a Governor-General as the Duke of Connaught, who has endeared himself to the people of this country; but if anyone could succeed in the task it is likely to be the Duke of Devonshire, whose great position has been so long established that he has never felt the slightest need of asserting it in word or bearing.

A Strong Sense of Duty.

Only a strong sense of duty could induce the Duke of Devonshire to accept the position of Governor-General of Canada, for he has nothing left in the way of elevation of rank to which he might aspire; and highly though the people of Ottawa may esteem the privilege of living in that city, it is not something that might fittingly crown the ambition of the Duke of Devonshire. His acceptance of the post means that he will have to break up his racing stable, close Devonshire House in Piccadilly and the famous Chatsworth mansion in Derbyshire, as well as Lismore Castle in Waterford, to both of which country residences he and the Duchess are said to be deeply attached. Moreover, his active business career will have to be abandoned or at least interrupted for some years, and he has been one of the busiest men in the kingdom. He manages half a dozen great estates, and owns almost the whole of the prosperous seaside town of Eastbourne, of which he has been repeatedly elected Mayor. He is also Lord-Lieutenant of Derbyshire, Chancellor of the University of Leeds, chairman of a great shipbuilding company, and of several industrial and mining concerns, as well as being a M.F.H. and active president of at least a dozen charitable and philanthropic concerns.

A Tactful Duke.

One of the distinguishing characteristics of the Duke of Devonshire is his tact, which was so severely tested when he acted as Financial Secretary of the Treasury, in which capacity he was ex-officio the distributor of the Government patronage, and the chief whip of the party. His was the delicate duty of selecting the recipients of peerages, baronetcies, knighthoods, and other honors on the first of the year and on the King's birthday. That he was able to discharge these duties without making enemies or losing friends is sufficient testimonial to his tact, and it must be due largely to this quality that he is, with Lord Derby, the closest personal friend of King George. But it was in his relations with his late uncle, the eighth Duke, that this characteristic shone most brightly, and in especially trying circumstances.

A Difficult Situation.

By the will of his grandfather, the seventh Duke, Lord Victor Cavendish, as he was then, received all the property not entailed, family jewels, laces, and other valuable possessions; and it was generally understood that the seventh Duke was strongly opposed to leaving them to his own son, because it was well known that he was to marry the Duchess of Manchester. To this brilliant woman the old Duke had taken a prejudice, and when after his death his son and heir married her, as expected, relations between him and the nephew might well have been strained. That they remained the best of friends, and that the new Duchess of Devonshire left to the wife of the present Duke instead of to any of her own daughters her very finest diamonds are sufficient evidence if the kindliness and tact that have saved a situation that must have been awkward.

Is Sure To Make Friends.

It has been noted that among the several names that had been mentioned as likely to succeed the Duke of Connaught, that of the Duke of Devonshire was never heard. War conditions made it injudicious to appoint the Duke of Teck, Queen Mary's brother, after he had been practically decided upon. Lord Curzon was named; and so were Lord Milner, Lord Derby and Lewis Harcourt. Brilliant public men though they are, Lord Derby had more important war duties to perform at present than it is possible for a Canadian Governor-General to discharge, and Lord Curzon and Lord Milner are probably better adapted for Imperial service in other spheres. The office of Governor-General of Canda has been in the past used to achieve fine strokes of statesmanship, and history may repeat itself in this respect. What the Duke of Devonshire will make of it remains to be seen; that he will make no blunders and many friends his previous career renders a safe prediction.

SUFFERINGS OF WARSAW.

Exactions of German Administration Robbing the Population.

The Cracow Czas recently published a memorandum on the financial condition of the city of Warsaw, which has been presented to the German authorities by the City-President, Prince Z. Lubomirski. The memorandum, though mutilated by the Austrian censor, forms a powerful and incontestable indictment of the German administration and its financial exactions. Careful perusal of it shows why relief is needed in Poland and why the German authorities are so keen on getting it.

Besides the ordinary expenditure of $5,125,000—about $2,000,000 above the average of the last three years—the city of Warsaw has to bear an equally heavy burden of extraordinary expenses. Every month $500,000 is spent on poor relief, $140,000 on separation allowance, etc. "Finally, one has to add the expense of complying with the different demands of the German authorities. Their exact amount cannot be estimated in advance, but between August 5, 1915, and March 14, 1916, it was $1,892,000."

Against this enormous expenditure there is only a small and uncertain income.

The misery is indescribable. In August, 1915—that is, in the first month of the German occupation—the death-rate was 15.88 per 1,000 (calculated to the year). It has risen steadily since October, 1915, and has now reached the figure of 34 per 1,000. At the time when Warsaw passed into the hands of the Germans about $24,000 a month was being spent by the city on the free feeding of the population; by March, 1916, this item of expenditure had risen to $255,000.

A Cautious Witness.

"Where did you get that chicken you had for dinner yesterday?"

"Looky yere, boss; if you's axin' jes' out o' inquisitiveness, tain' no use o' wastin' time, an' if you's holdin' an' investigation, you's got to staht in by provin' dat I had any chicken in de fust place."

Pretty Small.

Hewitt—What sort of a fellow is he?

Jewett—Well, he will never have to say to his conscience. "How you have grown."

THE FASHIONS

In the summer season, perhaps more than at any other time, it is the little things of dress wich count in the wardrobe. The sheer lingerie frock gathers much of its charm from the bright girdle, the touch of color at the throat, the well-fitting pump, or boot, dainty stockings and gloves and the wide-brimmed, becoming hat which touches, the frock itself might fall short of expectations.

Summer Footwear

Although the high laced boot was chic and becoming with the short tailored skirt, and is still a favorite in white canvas, buckskin, and the soft gray and tan leathers, the low shoe is much in demand. The old-time pump with huge buckle and more or less exaggerated tongue, according to personal fancy, is a general favorite. These are equally modish in the dull calf or bright patent leather. Another favorite in low shoes is the perfectly plain pump of calf or patent leather. This is made with a rather long vamp and fits smoothly over the instep, being finished with a bow of leather, a small buckle, or no ornament at all. There is variety in heels also; the medium high heel is generally favored for street wear, the French heel for evening, and there is a comfortable and good looking low heel for those who do not care for th higher one for stheet wear. Sport shoes are particularly charming, be-

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Satin Afternoon Dress

ing low of heel, broad of toe, and most comfortable as well as chic. There are rubber-soled and heeled canvas shoes, high and low, for tennis, golf, and similar sports; substantial looking shoes for walking mountain climbing and the more strenuous of out-of-door purposes. These come in tan or black and lend themselves to and appropriate out-of-door costume. For those who favor the flat-heeled, broad-toed shoe, there are a number of modish low shoes, on the Oxford type, which may be appropriately worn with the tailored suit or dress for street and business wear.

What's New in Neckwear

Neckwear is particularly interesting this summer. The various collars and jabots now modish offer limitless ways of changing or brightening up a frock or blouse.

Perhaps the very newest idea in neckwear is the shoulder cape of

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Street Dress with Cape.

white, black, Java brown, or other favored shade, of crepe Georgette, trimmed with bands of ermine, beaver, or moleskin. The short-haired furs are preferred for these capes. While these novelties are a bit absurd, still, they are effective and becoming, and afford quite a bit of warmth, worn in the evening over the sheer lingerie frock or the filmy dance dress.

The jabot frill of chiffon, net, picot-edged Georgette, or organdy is an effective accessory with the tailored suit; it is worn oftentimes with the coat, and then again it is a part of the blouse. The jabot blouse is one of the popular models of the season.

There are attractive sets of Quaker collar and the various other models, with cuffs to match, in lawn, organdy, crepe, Georgette and net; many of them in the soft pastel tones so much favored this summer. These are worn with frocks of dark linen or serge, and with the tailored suit. Now and then one sees a becoming high stock with sports blouse or street frock, but the open throat is tht rule, although both high and low collars are modish. In order to be smart, a high collar must fit perfectly, and be well adjusted.

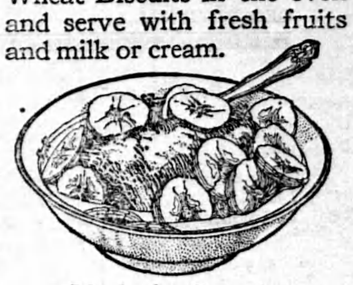
Girdles and sashes are another means of introducing a bit of color contrast. These girdles and sashes are offered in great variety in the shops and belts are once more coming into favor. With the trim tailored dress of serge or linen, the narrow, flat sash encircling the waist, crossing in back and tying in front or at the side front, in a loose knot, is a great favorite. These sashes are usually made of the same material as the dress, or of satin. Ends are finished with a tassel or a bead design. For lingerie frocks and dance dresses the wide ribbon girdle or the silk or satin sash is modish. Dresden ribbons, with the design worked out in metallic threads, are worn considerably with dance and evening dresses.

The strictly tailored suit is completed with a narrow leather belt, or a stitched belt of the material.

Buttons and buckles must not be forgotten in the summer scheme, for they are becoming daily more and more important. The dark serge frock has a row of satin-covered buttons, usually in a contrasting color, from collar to hem, or a row from shoulder to wrist. It is predicted for fall that we will wear button boots again, and that not only will they have the single line of buttons at the closing, but a double row.

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

A Man's Meal for Five Cents. Living on mush makes a mushy man. A man who works with hand or brain must have a man's food. Two **Shredded Wheat Biscuits** with milk or cream will supply all the strength-giving nutriment needed for a half-day's work or play at a cost of not over five cents. Simply crisp a few Shredded Wheat Biscuits in the oven and serve with fresh fruits and milk or cream.



Made in Canada

FILMS SHOW CRATER FIGHT.

London Movies Display Soldiers Seizing New Ground.

London is flocking to see the first film recording crater fighting — the real thing. The description of the incident is taken from the official daily record: "Yesterday we sprang a mine near —— and occupied the crater."

The operator shows five minutes in the life of a company of mud-bespattered Connaught Rangers. First one sees the Irishmen hugging the dripping wall of the trench with fixed bayonets waiting for the mine to be sprung. There is a spout of black earth a little way off it in the desolate fields, and at once the Rangers tumble out and walk, rather than run, through the sticky mess toward the crater.

The camera man evidently went with them, for he was there when the Rangers took possession of the hole, and he filmed the hand grenade throwing that followed. The soldiers remind one of workers busy with risky blasting operations in a railway cutting concentrated on a shift of toil that has nothing to do with fighting man to man. This is as near fighting the Germans as the camera has got as yet, and short of a bayonet attack it is as near as anything we are likely to see on the film.

Sign of Affection.

Gertrude—"I don't think Alice cares for Tom; he is shorter than she."

Sarah—"Well, I don't know. She had all her heels lowered."

BRIGGS' FLY MATS PRICE 5¢ ARE CLEAN NO STICKINESS ALL DEALERS G.C. Briggs & Sons HAMILTON