About the House

Useful Hints and General Information for the Busy Housewife

Putting Up Summer Fruit.

Jelly-making and preserving without the proper tools is hard work. Try to have all the utensils ready before the task is undertaken. Be sure to have a plentiful supply of new rubbers for the jars, and the jars well scalded before the fruit is put into them. The enameled ware or porcelain lined kettles should be used rather than tin, because of the action of the acids on the tin.

Have at hand all necessary spoons; silver forks for lifting the larger fruit; a large and a smaller funnel; plenty of cheese cloth for jelly bags; a colander, a gravy strainer and a wire seive. Measures and a good scale are also necessary if the work is to be done properly. Then with plenty of sugar, spices, vinegar and ripe unspoiled fruit, the putting up of summer fruit should be a pleasure and a success.

Blackberry Pie.—Pick the berries clean, rinse in cold water take up the berries by the handful, sorting out all stems. Line a buttered pie tin with a pie paste, put in the berries one inch deep, sprinkle with sugar, using about ½ cup of brown sugar, sprinkle with flour, a salt spoon of salt and a little nutmeg. Put on top paste, pressing the two crusts together around the edge, trim, cut the top for steam to escape and bake in a quick oven for 30 to 45 minutes.

Blackberry Pudding.—Three cups flour, 1 cup molasses, ½ cup of milk, 1 teaspoon salt, a little cloves, and cinnamon, teaspoonful soda dissolved in a little of the milk, stir in a quart of Blackberries (floured) boil in a well buttered mould for two hours. Serve with brandy sauce.

Canned Blueberries.—The berries should first be thoroughly picked over and washed, then placed in a kettle with one-half cupful of sugar and one-half cupful of water to each quart of the berries. Cook until each berry is done, then turn into hot jars and seal at once.

Current Jelly.—Gather the fruit before it is too ripe. The first of the season, rather than the last, is the time to make currant or for that matter any jelly. Strip from the stems, removing all inperfect fruit. Wash and put over the fire in a porcelain kettle that will fit inside of another of another kettle full of boiling water, like a double boiler. Let them cook in this way until the skin of each currant has broken, stirring now and then. Pour into a jelly bag and allow it to drain over night. In the morning, if the day is fine, put the juice on to boil; at the same time put the sugar, ten pounds to a gallon of juice, in a pan in the oven to heat, watching it closely that it does not burn, and stirring that it may heat through. As soon as the juice is boiling briskly add the hot sugar, being careful that the former does not boil over when the sugar is added The juice should be skimmed carefully from the beginning and allowed to boil about twenty minutes after the sugar is added. As soon as it will congeal on a spoon when held in the air, remove it from the fire and pour it into hot glasses. Do not seal until the jelly is cold.

An Idea for the Jelly Season.—When straining jelly turn a kitchen chair bottom up on the edge of the table then tie a piece of cheese cloth, doubled, on each leg of the chair. Do not allow too much fullness or sag. Place a dish big enough to hold the juice under the bag, on the chair seat, pour the hot fruit into the bag; cover with a thin cloth, and leave all night to drain.

Pickled Plums.—Pour plenty of hot vinegar seasoned with salt and mustard seed over a qutntity of plums. After they have stood overnight heat the vinegar again and pour it over the plums. The fruit should be pickled just as it is beginning to turn from its green color. Cover close as soon as cold.

Ripe Gooseberry Catsup.—Cook the gooseberries in a little water until soft. Press through a colander to remove skins and then through a sieve to remove seeds. Add two-thirds as much sugar as fruit, and cinnamon and cloves to taste. Cook slowly one-half hour and bottle hot.

Hot Plum Cake.—An excellent method of making this is to take about two pounds of large blue plums, one cupful of sugar, one cupful of milk, one teaspoonful of baking powder, one teaspoonful of melted butter, a quarter of a teaspoonful of salt, one egg, half a cupful of sugar. Sift the flour, baking powder, salt, and two tablespoonfuls of sugar into a bowl, add the milk, egg and melted butter; mix well. The plums should be washed and cut in half; remove the stones; place in the dough ,skin side down, cover with half a cupful of sugar, put in a moderate oven for twenty-five to thirty minutes. The cake should be served hot.

Preserving Fruit Without Sugar.—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.

Facts Worth Remembering.

A cabinet to keep card recipes in is a great convenience for a young housekeeper.

A few minced nasturtium leaves sprinkled over an omelet gives a snappy flavor.

Keep a surprise box with novel play things in it for the children and bring it out on rainy days.

A pair of scales is a necessity in every kitchen, if the high cost of living is ever to be reduced.

Faded plush may be brightened by brushing it lightly with a clean sponge dipped in chloroform.

Fresh mint may be always at hand for cooking purposes by growing it at home.

Chopped preserved ginger added to the sauce served with cottage pudding is a delicious accompaniment.

Use paper napkins occasionally at luncheon in the summer and there will be a great saving of washing.

Butter will keep sweet much longer in a crock jar with a tight-fitting cover than in any other way.

There is nothing in a drug store that will relieve the pain of a bee sting quicker than a handful of mud.

Lard is much better to grease cake pans than butter. Butter will burn and cause the cakes to stick and char.

When making beds use a smooth stick about a yard long. It smooths out the sheets and blankets, and saves having to walk around the bed.

When plates and dishes have to be warmed in an oven if a newspaper is put underneath, this will break the heat and prevent plates from cracking.

Do not leave matches in the box in which they come from the store, but put them in a glass jar with a screw top. You will then be sure that there is no danger.

Sprinkle your shoes inside with a generous quantity of talcum powder. You will find this the greatest relief to the burning and smarting caused by new leather.

Perspiration stains can be removed from a shirt waist by soaking it in cold water to which you have added a little sodium bicarbonate before it has been washed.

CREDIT FOR OLD ENGLAND.

A Scotchman Has Words of Praise for the English Stock.

James Douglas, a well-known Scotch journalist residing in London, rises to say a few words for the English people, as follows:

One does not hear very much of the English people during the strain and stress and strafe of the world-war. My correspondents persistently try to intimidate me whenever I use the word "England" or the word "English." Not being myself an Englishman, I sometimes marvel at the modesty of the English, at their patience, at their self-control, at their cool imperturability, at their fairness, at their capacity for "playing the game" in every crisis and in every catastrophe. They are the most wonderful race the world has ever seen. I know they have their defects, but in this war their virtues have shone and burned with a hard gem-like flame.

The English are ready to wait till everything is prepared for the knock-out blow. I think this explains the really miraculous acceptance of universal military service. It is pure, undiluted patriotism that has done the trick. Remember that many of those who have accepted it do not believe that it will help us to win the war. They have accepted it for patriotic reasons, and have deliberately put aside their own private judgment in the matter. It is easy for a man who believes in conscription to accept it. The really splendid display of patriotism is the acceptance of it by men who do not believe in it.

I do not believe that the Germans would have taken the Gallipoli failure and the fall of Kut as calmly as the English have taken them.

The English for hundreds of years have fought best in adversity. It is their tradition to stay the course, and to grow stronger as misfortunes thicken. If you study the psychology of the English during this war you will see that their spirit has steadily mounted as events buffeted it. Mons was a tonic. Antwerp was a stimulant. Gallipoli was a source of new energy. Kut and the Irish Rebellion produced conscription by consent. I fancy that historians will be able to prove that the surrender of Townshend and the Dublin commune welded the English together and made conscription possible. They will show that these disasters were blessings in disguise.

Anyhow, my diagnosis of the English temper at the moment is that it is more serenely cheerful and more confidently resolute than it has been since the war began. The English are ready for any sacrifice and any service. They have got their second wind and are settling down to outstay and outstick the Kaiser.

England's Women War Workers—This One Is an Engineer

THE RE-BIRTH OF RUSSIA.

By Chas. M. Bice, Denver, Colo.

Nothing that has taken place during this devastating war is so grandly significant as the almost miraculous manner in which the great Russian Empire has recuperated after its first defeat at the hands of the Central powers.

Germany, and not without reason in the ordinary course of events, had proudly proclaimed that the huge over-grown bear of the North had been rendered helpless and harmless by her Krupp guns and bayonets.

To one unfamiliar with the real Russian spirit, this prediction would be but the announcement of a foregone conclusion, for it was based upon the admitted fact of Russia's unpreparedness at the beginning of the war, and her apparent inability to assemble the necessary machinery with which to manufacture arms and ammunition to supply her vast numerical force.

But despite all adverse circumstances, and while much of her strategical territory was in the hands of the enemy, Russia has surprised the world, not only in "coming back," but in the superior courage and valor of her soldiery, and is now sweeping the foe before her as chaff in the wind.

There must be some adequate cause for this wonderful rehabilitation, that does not show itself on the surface. We must go deeper down into Russian life to find the reason for this new life and spirit that has challenged the admiration of the world.

When the war began, Russia was cursed with a Bureaucracy the most vile, corrupt and inefficient, that ever disgraced humanity, while her people were ignorant, degraded, indolent, drunken and impoverished to a degree hitherto unknown in any even half-civilized nation on the earth.

The first grand step towards emancipation was the abolishment of intemperance,—the vodka had to go, and that quickly by imperial decree which was soon forthcoming. With this prolific source of poverty removed a wonderful change came, for even bureaucracy could not be longer tolerated by the quickening spirit of the new democracy. It, too, had to go, and many of the pampered recipients of its unholy favors lost their lives.

Even the severe Autocracy of the Czar was resented for it was inimical to the liberty of the new patriotic spirit. The Duma gradually gained ground over despotic imperialism, until the rights of the oppressed people were respected.

The astounding results of it all are eloquently told in a recent article by the Secretary of the Russian-American-Asiatic Corporation, Ivan Narodney, from which we glean a few facts.

The Co-operative bank, and the Co-operative store are the two institutions, that chiefly reflect this wonderful change that followed the abolition of vodka in Russia.

Some 18,000 of these banks, and over 14,000 stores have been created, since vodka was prohibited. The people have become sober, industrious and saving, while the general increase in intelligence and the purer moral tone of the people that resulted is simply astonishing.

Mutuality of economic interest has led to political demand, and the lopping off of unjust discriminations and other autocratic impediments, until the people have become measurably free, and are able to realize their true manhood.

The government has largely adjusted itself to these new forces and conditions that are constantly incubating within the empire.

Vodka was ever the ally of oppression, for it had kept the people sodden, poor and easily amenable to authority, however cruel and severe. But the first step to political freedom is an emancipated mind.

Mr. Narodney says that beside these banks and stores, 116 peasant commercial institutions have placed orders in New York for printing presses, types and other accessories. That publication centres are to be established, crude doubtless they will be at first, but wonderfully meaningful as evidences of the awakening of community consciousness in a renaissance of expression.

The printing press will do more to end autocracy in Russia than all the Nihilist bombs ever made to blow Czars skyward. The 20th century may have no stranger story to tell than the rebirth of the Slav.

NO MORE FOREIGN NAMES.

Even Christian Names of Allied Origin Must Go in Saxony.

Saxony is one of the most patriotic States in Germany. Having removed foreign words from their hotels and eating houses, their barbers' shops, theatres, and milliners' establishments the Dresden authorities have turned their attention to Christian names, and have begun an agitation which is sure to spread to other cities.

It has been noted with pain that a very large number of people have Christian names borrowed from other countries. In peace no reasonable objection could be urged to this practice, but at the present time for German women, men, and children to be obliged to go through life saddled with a name which is not German, and which is closely identified with a belligerent country, is intolerable. Accordingly, good Saxons have been notified that those persons with foreign Christian names who desire to get rid of them, and adopt instead sound German names, may do so, the civil authorities giving them every legal facility, and removing all obstacles from their path. Among the names considered undesirable are: Harry, James, John, Ivan, Rene, Jules, Gaston, Margot, Claire, Daisy, Olga, Vera, Renee, Gabrielle, Sylvia.

The officials at registry offices are instructed to draw the attention of parents registering their children with foreign Christian names to the desirability of choosing a German name, and only to enter foreign names when the parents absolutely insist.

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

SOLD BY ALL GOOD SHOE DEALERS

THE FASHIONS

The Passing of the Hoop Skirt.

The hoop-skirt scare has entirely passed. There is no denying the charm of the hoop, but in this day and age it has no place except in the most frivolous of dance and evening gowns, and even from these, it is being ripped out. This does not mean, however, that we are going back to the narrow skirt; no indeed, merely limp skirts.

The dainty mid-summer voiles and organdies are as full and bouffant as ever, but their fulness falls softly about the figure, and their bouffancy is induced by their width and the nature of the material.

Collars and Sleeves.

Having finished with skirts as far as width, shortness and trimming are concerned, Fashion has now turned her attention to the bodice, laying especial stress on collars and sleeves. Any little becoming idea which strikes one may be used in both of these, affording charming possibilities of showing individuality. From the dainty, picot-edged turnover or frill on the dark taffeta frock, the collar ranges to the deep broad collar extending to the waistline and below. There are many of us who favor the high collar, even in summer, but this is fashioned of net or organdy, and is open in front, so it is really not a high collar after all, but a very becoming detail of frock or blouse. The wide, cape-like collars are most popular this summer. For summer evenings, with light frocks, there are becoming ruffs of net, chiffon, or malines, and the chic little shoulder capes of Georgette trimmed with fur or marabout.

© McCall

7268

Plain and Striped Voile in Jumper Frock

Sleeves are transparent, or semi-transparent, of crepe, net or chiffon to match the color of the material of the frock; and are both long and short The closely cuffed sleeve is favored, and also the flowing sleeve. These latter are very easily made, being finished around the lower edge with a bias fold, or the effective picot edge.

© McCall

7257

Taffeta and Organdy in Afternoon Dress

Underfittings for Sheer Frocks.

Although not as conspicuous, equally as important as the frock are the dainty underfittings designed to complete it. Combinations, envelope chemises, camisoles, petticoats and knickerbockers are being fashioned of pale pink or blue cotton crepe or voile, the barred and striped cottons, wash satins, and the daintiest possible of sprigged silks with pale toned grounds.

STORAGE BATTERIES
Magnetos
Starters Generators
REPAIRS
made promptly
Canadian Storage Battery Co., Limited.
Willard Agents.
117-119 SIMCOE ST., TORONTO

The pink or blue crepe or voile is usually finished around armholes, neck and lower edges with bias folds of contrasting color attached with hemstitching. The flowered silks are also bound with white, or a plain color, or are finished with lace. The envelope chemise is one of the most popular of garments, being shirred, smocked, tucked or box-pleated. For general wear glove-silk knickerbockers and a plain camisole are most practical.

Shanting Used in Simple Dresses

The summer muslins are exceptionally dainty and charming in their color combinations this season; maize, rose, the palest of pinks and blues being popular, and also white. Shantung and pongee are modish, too,

Shantung Used in Simple Dresses

being used in many of the imported frocks and suits. These Shantungs come in charming colorings, in stripes, dots, conventionalized designs and plain tones. They are most practical for street dresses and suits of the sports type. Plain natural pongee is being trimmed with vivid, contrasting touches of rose, emerald green, which is one of the most popular of shades this season, orange, and the other popular shades. Shantung and pongee are also modish and practical materials for the separate coats for general wear over light frocks and for motoring.

Speaking of separate coats, they have been more in demand these last few seasons than for some time, owing to the popularity of one-piece dresses. Some of the most attractive of these coats are being made of dark blue Bedford cord with collar and cuffs of white broad-cloth or flannel.. Gay silks are used for lining them, or no linings at all. Some of the new lining foulards and voiles are particularly effective.

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

IN A BAGDAD HAREM.

Interesting Description by a Privileged Visitor.

"Where Adam and Eve Lived" is the title of an interesting article about Mesopotamia in the National Geographic Magazine, written by Frederick and Margaret Simpich. While in Bagdad Mrs. Simpich visited the harem of a dignified old pasha, and was introduced to his numerous wives. She says:

As we walked toward the doorway of the walled, windowless structure, I imagined that I should see languorous Eastern beauties in baggy bloomers and gilt slippers. I dreamed of marble baths wherein olive-skinned beauties lolled. I thought of precious perfumes and beveled mirrors, of priceless jewels and of bronzed eunuchs waving peacock fans, while servant maids gently brushed the soft tresses of the harem favorites; but these dreams did not last long. . . .

There was a great square court, surrounded on three sides by the small rooms occupied by the pasha's wives and womenfolk. On the tiled floor there was a variegated lot of cheap Oriental rugs. A few red plush-covered chairs completed meagre furnishings. My host called aloud, and women began to pour out of the tiny rooms. There were fourteen of various size, shape, hue and dress. I looked at their faces and their clothes, and I knew suddenly that all my life I had been deceived. The women before me were not beautiful; most of them were absolutly commonplace; some were stupid-looking. A few wore bright-colored scarfs about their necks, with jewelry on their ankles and wrists. The popular article of dress, however, was a short baggy "Mother Hubbard" garment, worn over yellow trousers. Gilt or beaded slippers adorned the feet of the young women; the older ones were barefooted.

Hardly had the old pasha withdrawn when the women were about me. And such chattering, giggling, exclaiming, pulling and pushing as followed! It was a great day—a day long to be remembered in that harem. As far as I could learn, I was the first woman from the Western world who had ever visited them; I was the first white woman some of them had ever seen.

They felt of my hands and face, got down on their knees to admire my high-heeled shoes, stroked the skirt of my tailored suit, and behaved like children with a new toy. My hatpins were a source of great wonder, and my tight-fitting suit brought forth many a fervent "All-a-a-h!" They asked me how many children I had, and wanted to know how I had managed to get out of the harem alone.

When I told them I was a Christian, and that my countrymen have only one wife apiece, and that she may come and go as she likes, they were voluble in their pity; for these women do not wish to leave the harem.