About the House

Useful Hints and General Information for the Busy Housewife

Appetizing Cucumber Dishes.

The cucumber appeals to the most jaded of palates, but it has been maligned as the cause of indigestion. By following a few simple rules it loses its gastric-disturbing qualities.

Cucumbers gathered early in the morning are sweeter and less liable to cause indigestion. Never eat a cucumber gathered during the heat of the day.

Lay the cucumber for the table on ice, not in the refrigerator simply, till ready to use; then remove a thick paring, for the bitter principle lies next to the skin, so do not leave a particle of green; slice thin and serve on a dish with crushed ice, soaking in cold water before they go to the table. Many persons partake of them cooked who cannot enjoy them raw.

Cucumber Sticks.—Pare some chilled cucumbers and cut them their full length into sticks about as thick as a pencil; serve them on a dish of chopped ice; to be eaten with salt as celery.

Cucumber Sauce.—Turn into a colander a cupful of peeled and chopped cucumbers and drain, then put in a bowl that has been rubbed on the inside with a clove or garlic. To a pint of whipped cream add a pinch of soda and beat in the cucumber; add half a teaspoonful of onion juice, salt, a pinch of red pepper and teaspoonful of vinegar. Keep on ice till needed.

Stewed Cucumbers.—Peel a large cucumber, cut it up in slices and soak in two teaspoonfuls of vinegar, with salt, and an onion stuck with two or three cloves. Stir these every now and then, and in an hour's time dry each piece of cucumber carefully on a cloth, flour slightly and fry in good drippings with a sliced onion until quite brown. Then moisten with a cupful of stock and let simmer gently for 30 minutes; afterward add pepper and salt, a little coloring or thickening if necessary, and two spoonfuls of tomato catsup. Put in some slices of cold beef, shake thoroughly for 15 minutes and serve.

Cucumber Salad.—Peel two medium-sized cucumbers, cut in thin slices one carrot, add one slice of onion, a teaspoonful of salt and a little cayenne. Cover with a pint of boiling water, simmer till soft. In the meantime, soften a tablespoonful of granulated gelatine in cold water, dissolve with three tablespoonfuls of boiling water, add a tablespoonful of lemon juice to these vegetables, stir in the gelatine, strain all while hot through cheese-cloth. Line a mold with slices of fresh cucumbers and fill in with the jelly; set away on ice for several hours. When ready to serve turn on to a salad bowl, garnish with slices of fresh tomatoes and serve with French dressing.

Cucumber Sandwiches.—Pare as many cucumbers as will be required, split open, remove the seeds and, with a very sharp knife, cut into thin slices; soak for 20 minutes in ice water, drain and dry on a towel; then dip each slice into a rich mayonnaise dressing, sprinkle with salt and arrange on thinly sliced bread; cover with a lettuce leaf and a second slice of bread, and serve at once.

Cucumber Soup With Toast Sticks.—Simmer in a quart of water nine sliced cucumbers and four small onions until very soft, then press through a sieve; to this add a pint and a half of scalded milk, a thickening of two tablespoonfuls of butter with three of flour, some salt and pepper and simmer slowly. Serve hot with buttered toast sticks.

Creamed Cucumbers on Toast.—Stew the cucumbers as described above, drain off the water in which they are cooked, then pour over them a rich cream sauce thickened with butter and flour and serve hot on toast or in pastries.

Cucumber Fritters.—Carefully peel and grate ripe cucumbers; press the juice from the pulp, and to each teacupful of it add one and one-half tablespoonfuls of thick, rich cream, half a tablespoonful of butter, a fourth of a cupful of sifted flour, teaspoonful of salt, dash of cayenne pepper and one beaten egg; drop by spoonfuls into hot fat, and when a delicate brown turn, drain on blotting paper and serve.

Cucumbers for Lunch.—Select a large, long cucumber, wash but do not peel, cut into half lengthwise, scoop out the contents, chill and fill with a dressing made with whipped cream; have this piled up on top of it, and place in the centre of a shallow, round bowl. Arrange around this first a border of thinly sliced new onions, next to this one of sliced tomatoes and on the outside a border of sliced cucumbers. This makes a pretty dish, and can be served at the table with dressing in the centre boat.

Miscellaneous Recipes.

Coffee Ice Cream.—A pint of milk, two eggs, a cupful of cream, two-thirds cupful of sugar, two heaping tablespoonfuls of ground coffee. Bring the milk and coffee slowly to the scalding point, placing them in a double boiler. Beat the eggs, pour the scalded milk over them through a strainer, so as to keep out the coffee grounds. Return to the saucepan, add the sugar and cook until like custard. Cool, add the cream, freeze and pack.

Salmon Box.—One pound can salmon, one egg, one-half cup cracker crumbs, one-eighth sugar, one teaspoon lemon juice, two-thirds cup milk or cream, three cups cooked rice. Butter oval mold thickly and line with inch-thick layer of rice which has been boiled in salted water until tender but firm and then drained dry. Fill center with salmon free from skin and bones and mixed with other ingredients. Pack closely, cover top with layer of rice, set on lid and steam forty-five minutes.

Apple Water.—This will be found a refreshing drink for both invalids and healthy people. It can be made with either baked or raw apples, the former to be preferred when time is short, especially if the apples are baked and in readiness. They should be sour, and when cold should be immersed in boiling water to cover. Let stand until ready to cook, then strain and sweeten to taste. If raw apples are used, three or four juicy sour apples of fine flavor should be pared and sliced, and, if desired, a few slices of lemon rind added to them. Pour over them two cupfuls of boiling water, and let them stand for three hours. Strain, sweeten, and add a small piece of ice.

Beets Aspic Salad.—Two bunches beets, one cup water, three-fourths cup vinegar, one-half cup sugar, one and one-half tablespoons gelatin or jelly powder, four whole cloves, two whole allspice, two crushed bay leaves one teaspoon salt. Cook beets until tender and rub off skins under cold water. Slice very thin and round and put them in mold—angel food tin will do. Put water, vinegar, spices, salt and jelly powder in saucepan and boil gently for five minutes. Strain and pour over beets. Set in cool place to harden. Unmold one dish and surround with lettuce leaves, placing heart of lettuce in center to look like rose. Cut in thin slices or wedge shaped piece at table and serve on lettuce leaves. Cover with spoonful of boiled or mayonnaise dressing.

Things Worth Remembering.

Oatmeal is an effectual softener of hard water.

Salt added to mustard is said to prevent its drying up.

A lump of sugar saturated with vinegar will stop hiccoughs.

After the rust is wiped off a mirror a little camphor will brighten it.

Never use water from a stone reservoir for cooking purposes.

Wash silk handkerchiefs in tepid water with a little borax. Iron while damp.

If fruits are canned as soon as they are picked there will be less loss by fermentation.

If silver is to be stored away for some time, pack it with dry flour; it will remain untarnished.

When the color has been taken out of black goods it may be restored by the application of liquid ammonia.

Naphtha soap, shredded and scattered among blankets when they are stored away will prevent the ravages of moths.

A piece of alum kept in the silver will aid in warding off tarnish, and gum arabic is said to have the same virtue.

Never try to clean yokes, collars or cuffs while sewed on the gown. Such things should always be made detachable.

To destroy flies boil some quassia chips in a little water, sweeten with molasses and place in saucers; destructive to flies, but not to children.

To revive and help potted plants that are drooping place a teaspoonful of ammonia in three quarts of water and water the plants thoroughly with this mixture.

To save knife polish, if the knives and forks are first washed with cold water immediately after dinner, they will not be stained, and so require little cleaning and much less labor.

To wash soiled dress shields lay them on a board or table, soiled side up, and give a thorough scrubbing with a stiff brush and any good laundry soap, with plenty of lukewarm water. Hold under a faucet until completely rinsed. Do not squeeze, but hang each dripping piece on the line until dry.

A Five Spot for One.

Dr. X. was a man who took his profession seriously, and he had an immense practice. What annoyed him was to be sent for by fussy women to treat, the most trifling ailments. One woman was particularly aggravating in this respect, and he resolved to cure her. One day she observed a red spot on her hand, and at once telephoned for him. He came, looked at the spot, and said: "You did well to send for me early."

"It is dangerous, then?" she asked.

"Certainly not," said the doctor, "but to-morrow it would have disappeared and I should have lost my fee for this visit."

A SCOTCHMAN GOVERNED BERLIN

AN ABERDONIAN WHO RULED THE KAISER'S CAPITAL.

Frederick the Great Erected a Marble Monument to His Memory.

Reposing in a handsome tomb within the Garrison Church at Berlin, Germany, lie the remains of a Scot who once ruled over the capital of the Kaisers.

An Aberdonian; abundantly blessed with the grit and canniness proverbially associated with Scotland, Fate made him, instead of a lawyer, the close friend of two Empresses renowned in European history, and of an Emperor whose name will for ever stand out on the worlds roll of monarchs. The former were the Empresses Anna and Elizabeth of Russia; the latter, Frederick the Great, of the once reputable kingdom of Prussia.

Born within the Castle of Inverugie, Peterhead, towards the close of the seventeenth century, the Scot in question was James Francis Keith, second son of William Keith, ninth Earl Marischal, scion of a house which for centuries had divided its talents 'twixt military and administrative affairs, something of the latter was intended for young Keith by his long-headed, as well as long-descended, parents. Consequently, after concluding a careful education, he was sent to Edinburgh to study law.

Jacobite Soldiering.

For such a career, however, the young man had scant relish. Something more exciting—soldiering, for preference—was more to his taste. Circumstances soon fulfilled his wishes. Abandoning his studies, he set out for London in quest of a military commission, and at York he met his elder brother, George, hurrying back to Scotland. The reason for the haste was news that Mar had raised the standard of rebellion, and the "'15" had been definitely launched. The result of the meeting was an overjoyed recruit in James, who a little later assisted his brother to proclaim James VIII. at the Cross in Aberdeen.

The sequel was the common experience of nearly all who took part in the adventure; brave fighting, honorable defeat, and then flight. Both brothers escaped to Brittany, George to again wield the sword, James, for a time, to return to law and literature.

But once more love of cause and country claimed him. During a three years' sojourn in Paris he had kept in constant touch with brother Jacobites and sympathizers, and was in consequence acquainted with Alberoni's projected descent on the Western Highlands. This rash enterprise he joined, shared in the encounter at Glenshiel, and after the surrender of the Spanish auxiliaries fled into hiding. Later he escaped to Holland, and, pending employment nearer home, he then took service under the King of Spain. For nine years he remained in the Spanish army, taking part, among other notable engagements, in the siege of Gibraltar in 1726-7.

Rising Russia.

About this period the rising and ambitious Russia showed considerable enterprise in the attracting to her service of likely free lances, British for choice. Among those who responded to the invitation was James Keith. Given the rank of major-general, he seems to have grasped with both hands the opportunities now offered him. Within two years of entering Russia he was appointed colonel in the bodyguard of the Empress Anna, and by another couple of years, in 1732, was made Army Inspector of the Volga and Don territories.

His real chance, however, came with the war of the Polish Succession in 1733-5. Second in command of the Russian forces during this period, Keith pushed the French back to the Rhine, when a truce stayed the victorious advance of the Muscovites.

In the year following came the war with Turkey, and once more Keith was placed in a prominent command. At the storming of Otchakoff he was dangerously wounded, and it looked as if his military career would be brought to a close by the amputation of a leg. "I would sooner lose ten thousand of my best soldiers than Keith," declared the Empress when informed of her favorite's misfortune; and immediately she summoned to his aid the best surgical skill obtainable within her dominions.

Another person, however, was even more interested in the wounded General's welfare. This was his brother George, who hastened over half Europe when he learned that James was in danger. Unwilling to trust him to Muscovite surgery, George insisted on conveying his brother to Paris, and there more skillful treatment happily saved the injured limb.

Following his convalescence, both, brothers crossed to England, and, though still Jacobites, spent some months in London unmolested. Returning to Russia, James was made Governor of the Ukraine, an appointment from which he was recalled to do battle against the then formidable Swedes. On the conclusion of peace he was sent as a special ambassador to Stockholm, where he appears to have distinguished himself in diplomacy no less than he had previously done in war.

Becomes Governor of Berlin.

Returning once more to Russia he was loaded with gifts and honors by the new Empress, Elizabeth, and thus effectively ensured his downfall so far as concerned that country. Intrigue and jealousy quickly undermined the favoritism of even the astute Keith, and one by one he was stripped of his offices. Eventually, left with only the command of some militia regiments, and given a hint that he might become a candidate for a dungeon or worse, he fled the country, disgusted as well as dispossessed.

Neither had he far to go nor long to wait before finding fresh employment. Possibly he had prepared the way before cutting adrift from Russia, but in any case within less than a month of severing his service there he found himself a Field Marshal under Frederick the Great. Further, appreciating the kind of man he had got hold of, Frederick made Keith Governor of Berlin at the then considerable salary of £1,600 per annum.

From the first Keith succeeded to the complete confidence of his new master, who always consulted him on questions bearing alike on military and diplomatic affairs. During the critical period of the Seven Years' War he was so closely associated with the King that a record of his movements would amount to a detailed account of the entire campaigns. Following varied fortunes and disasters to the Prussian arms came the crushing blow at Hochkirch. There, at break of day on the morning of October 14th, 1758, the weak Prussian wing under Keith was overwhelmed by vastly superior numbers of Austrians, and, valiantly attempting to rally his men, the marshal received two wounds, the second of which proved mortal.

After the battle his naked body was found upon the field, and, out of respect to a brave foe, was given honorable burial by the Austrian commander in the village church at Hochkirch. Soon afterwards Frederick caused the remains to be exhumed and reburied at Berlin, the King further ordering a splendid marble monument to be erected in memory of his late faithful friend. For nearly 100 years this statue stood in the Wilhelmsplatz and then in 1857 it was replaced by a bronze reproduction, the original being removed to the Cadets' Academy.

Kaiser's Gift to Peterhead.

Forty-eight years ago a replica was presented to Peterhead by William I., grandfather of the present Kaiser. The latter likewise, it is not uninteresting to note, paid tribute to the man who so many years previously served his ancestor. In 1889, a year after coming to the throne, Wilhelm sanctioned the re-naming of the 1st Upper Silesian Regiment the "Keith Regiment," not forgetting, probably, that the territory from which the corps is recruited was added to his empire in the same way which resulted in Keith's death.—The Weekly Scotsman.

The Wonderful Lewis Machine Gun Can Be Operated by Two Men in This Way

Men of the 169th Battalion, in camp at Niagara, showing one of the many ways in which the Lewis Water-Cooled Machine Gun can be used in repelling an attack.

If You Have Not a Policy in the

CROWN LIFE

You are not doing justice to yourself or your family.

THE FASHIONS

Fashion has at last managed to combine comfort with grace and charm. The sports costume predominates; various styles of middy and Russian blouses are worn with trim fitting skirts; chic suits of striped and plain mohair, pongee or linen, with Norfolk coats and pleated skirts, are favored; and sweater coats, with self or contrasting skirts, also popular. The middy blouse costumes are developed in the regulation white linen, duck or galatea, with collar and cuffs of blue and skirts of the new striped cotton novelties, mohair or plain white linen. The modified Russian and "slip-on" blouses favored the white and colored Japanese silks, pongee, plain or figured, Shantung, or, Georgette, and are usually combined with skirts of thin, light or dark silks. One especially pretty costume developed in plain natural colored pongee, trimmed and combined with a skirt of dark blue foulard dotted with bright green, is illustrated here. It is a slip-on model with cool, becoming sleeves, and an effective collar. The skirt is a simple gathered design, short and full, but unusually graceful.

The plain white Russian blouse costume of Georgette crepe is particularly effective and cool for these hot summer days, and perfectly appropriate for summer evening wear. The simple voiles, too, are being developed in charming models with a touch of black, or a bright color at girdle or throat. The new voiles are washable in most mixtures, and generally satisfactory.

7017

Middy Blouse and Serge Skirt

Cool Frocks for Street Wear

Dark blue in taffeta, Georgette, serge and satin is the leading color for street wear, in spite of its apparent warmth. As most of these frocks, however, are made with white or self-colored transparent sleeves, they are in reality quite as cool as a light colored frock. Dark blue Georgette is often used for the entire dress, collared and cuffed with taffeta, and trimmed with a band or two of the taffeta on the skirt. A dark blue serge and Georgette frock has an odd, applique design in blue velvet trimming the jumper, which is of the serge; the design, which is a small leaf, is repeated on the collar and cuffs. Sashes, which are a feature of both linen and serge frocks this summer, often a pleasing opportunity for introducing a bit of colored embroidery. The sash on the serge frock is generally of black satin and the embroidery is worked out in colored wools, soutache braid, or beads. These motifs may be as bizarre as desired and are often repeated in the trimming of the hat.

7263

Slip-On Blouse and Foulard Skirt

Variety in Tailored Hats.

It is no longer the price of the hat which counts, for there are some very inexpensive hats being worn just now by the best dressed women, but the chic of its coloring and trimming which is important. For instance the soft, light weight Bankok, the Wen-Chow, and the chair-cane hats are all favored, finished with just a touch of colored wool, beads, or a bright bit of applique embroidery which harmonizes with suit or frock. One of the smartest hats is a dark tan tan Wen-Chow with one of the new quartered crowns in dark purple satin, trimmed with a motif in delft blue and white Chinese embroidery. A purple satin hand-bag with another blue and white motif completes the effect, which is charming. This hat and bag are worn with a dainty little corded frock of tan crepe de Chine, made with a petticoat of cream batiste embroidery which shows just a bit below the silken skirt.

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

Hippopotamus for Food?

Western Africa has a small species of hippopotamus, not much larger than a pig, which scientists recommend to be bred in the swamps of the southern part of America as a substitute for beef.

The Reason.

"Why did Maud break her engagement with Jack?"

"Because the engagement had broken him."

Family quarrels are never serious unless the kissing and making up ceremonies are omitted.

She—"So many men marry for money. You wouldn't marry me for money, would you, dearest?" He (absently)—"No, darling; I wouldn't marry you for all the money in the world."