About the House

Useful Hints and General Information for the Busy Housewife

Some Dainty Dishes.

When making pickles, remember that the very best white wine vinegar should be used, and that they should be made in an agate saucepan that is quite free from cracks or blemishes. When made, they must be put up as carefully as jelly in sterilized jars and kept tightly sealed. The jars should not be quite filled with the vegetables, but should have the liquid covering them for at least an inch in depth. The surplus vinegar is good for flavoring minces, hashes and gravies, if used very, very warily.

Now for the recipes :

Pickled Onions.—One quart of small white onions. Remove the outer skin and place in a pan of boiling water. Cook until they look clear, then remove, drain and dry. When cold place in jars and cover with the following mixture : One quart of wine vinegar, one ounce of white pepper, one dessertspoonful of salt. Make hot. Pour over the onions. Seal when cold. The onions must be peeled with a silver kknkife. A steel knife causes them to blacken. If peeled in a basin of water it will save the eyes.

Lemon Pickle.—Wipe six lemons, cut each into eight pieces. Add one pound of salt, six cloves of garlic, two ounces of horseradish ; crush one-quarter ounce of cloves, one-quarter ounce of nutmeg, one-quarter ounce of mace, one-quarter ounce of cayenne pepper, and two ounces of dry mustard. Into these stir two quarts of vinegar. Pour all into a strong fireproof jar, stand it in a saucepan of boiling water and boil for a quarter of an hour. Set the jar away and stir with a wooden spoon every day for six weeks. At the end of this time put it into small bottles and tie down tightly.

Pickled Beets.—To each gallon of vinegar, two ounces of allspice, two ounces of whole pepper. The beets must be carefuly cleansed without breaking the outer skin. Lay them carefully into a pot of boiling water, let them cook gently for about one and a half hours, drain them, and when cold, peel and slice neatly. Put into a dry jar. Let the vinegar boil up for a minute, then stand to become perfectly cool before it is poured over the beets. Seal well. The beets will be ready for use in about a week.

Pickled Red Cabbage.—Slice the cabbage finely and place it in a colander ; sprinkle each layer with coarse salt. Let the strips drain for two days, then put in a jar and cover with boiling vinegar. If a spice is used, it must be put in with the vinegar in the proportion of one ounce of whole black pepper and one-half ounce of allspice to the quart.

Pickled Gherkins.—Brine to put on the gherkins : to each quart of water take six ounces of salt. Strip the gherkins of the blossoms, put them in a stone jar and cover with boiling brine. After 24 hours take them out, wipe each one carefully and place in a clean jar with half a dozen bay leaves. Pour over them a pickle made as follows : To every quart of vinegar allow three blades of mace, two tablespoonfuls of bruised ginger, half ounce of black pepper, half ounce of allspice, four cloves, a small quantity of tarragon, if liked, may be added to the pickle. When boiling fast, pour the pickle over the gherkins, cover the jar with a small plate for two days, when the pickle must be drained off and boiled up again. At boiling point the gherkins must be thrown in for two minutes and then placed back in the jar. Seal tightly.

Pickled Mushrooms.—Young butter mushrooms only should be used. Cut off the stalks from a quart of mushrooms, cleansing the skin with a piece of new white flannel dipped in salt. Place them in a deep stewpan and sprinkle over them two teaspoonfuls of salt, one half ounce of whole white pepper and two blades of crushed mace. Shake them over a bright fire until the natural liquor has been drawn out and has dried up again. Then pour over them as much cold vinegar as will cover them ; let it come to the boil for one minute and no more. Pour them into a clean, dry jar and seal.

Pickled Walnuts (Another Recipe).—One hundred walnuts gathered while young enough for a pin to prick them easily. Brine sufficient to cover them, in the proportion of six ounces of salt to one quart of water. Pickle of a full half gallon of vinegar, one teaspoonful of salt, two ounces of whole black pepper, three ounces of crushed ginger, three ounces of crushed mace, one-half ounce of cloves stuck into three small onions, two ounces of mustard seed. Boil up the brine and remove the scum, and when cold pour over the walnuts, stirring them night and morning ; change the brine every three days, removing them in nine days. Spread the walnuts on dishes and let them remain in the air until black (about twelve hours). Boil the pickle for a minute, have the walnuts ready in jars, and pour it on them when boiling. When quite cold seal and store in a dry place.

Pickle of Small Vegetables.—Take young cauliflowers, cut into small pieces, nasturtium pods, string beans, or young runner beans, and lay them in a stone jar, pouring over them a boiling brine composed of six ounces of salt to a quart of water. The next day drain them off, shake gently in a clean cloth and put them in a dry jar. Pour over them the following pickle, which must have come to the boil and have remained boiling for one minute : To each quart of vinegar put one ounce of black pepper, one ounce of crushed ginger, one ounce of shallots, one ounce of salt, one ounce of allspice and a pinch of cayenne. Cover the jar for two days, drain off the liquor, boil it up and throw in the young vegetables for a minute. Replace them in a jar and cover tightly.

Things Worth Remembering.

When dusting have the duster slightly damp and finish off with a dry one.

Always rinse black stockings in blue water, and they will keep a good color.

When turning hems in napkins, rub well with soap, and then you will have no trouble to hem them.

When using a double thread draw it over a piece of laundry soap and you will never have a snarl.

Paste some soft blotting paper on the bottom of flower bowls and they will not mar polished surfaces.

If the brass polish gives out do not worry, but instead go to work at the brass with lemon juice.

To keep meringue from falling, beat a saltspoonful of baking powder into it just before puting it on the pie.

Before squeezing the juice from the lemons put them in a hot oven for a minute. You will get twice as much juice.

To clean linen blinds rub them with a clean cloth dipped in oatmeal, changing the oatmeal as it gets dirty.

When enclosing stamps do not stick one corner to the letter. Put them in loose. They can't get out of a sealed envelope.

To shade an electric light in a sick room make a little bag of thin green silk with a draw string large enough to slip over the bulb.

Take a catsup bottle with a top that will screw on. Then hammer small holes in the top. This will make a nice clothes sprinkler.

To remove odors of onions or fish from cooking utensils, boil a little vinegar in the utensils after they have been washed.

A coating of thick castor oil applied with a soft flannel cloth to tan shoes whose color is too vivid will tone them down considerably.

Paper bags which accumulate from the grocery store are very useful to slip over jars and various other articles to protect them from dust and flies.

Mud spots may be readily removed from dress skirts, trousers, rubber coats, or from children's clothing by rubbing the spots well with sliced raw potato.

Strong ammonia water is excellent for removing iodine stains, and blueberry stains may be removed by washing at once with cold water and white soap.

To get longer service from scrim or muslin curtains, hem both ends alike, and this permits you to reverse them when rehanging each time after being washed.

To prevent damp and rust attacking the wires of the piano tack a small bag of unslaked lime inside the instrument just underneath the cover. This will absorb all the moisture.

Pin the sheets at the foot of the bed together with several safety pins. They will not pull up, and this will add to the comfort of the night's sleep. This hint is all right—except for a tall man.

If the hems of each pair of stockings are pinned together with a small safety pin when they are washed it will save time and trouble of sorting ; also they can be hung on the line more quickly.

To destroy flies in the summer simmer together one pint of milk and a pound of brown sugar and 2 ounces of pepper. Then place the mixture around in saucers. It is instant death to flies, and is harmless.

If you would have your summer supply of white silk stockings remain white, always see to it that they are dried in the shade and washed in lukewarm water, as heat turns them yellow.

To obtain a true bias place the material flat on the cutting table and with a ruler or yard stick laid across one corner draw a line with chalk or colored pencil. Use this line for a guide in cutting.

To remove a stain made by lemonade and root beer, from a changeable taffeta dress. Wet the spot with a mixture of equal parts of alcohol and ammonia. Afterward sponge gently with alcohol until the stain is removed.

To remove sunburn, dissolve one tablespoonful of epsom salts in one pint of warm water and wash the afflicted skin in this mixture. Rinse in clear water of the same temperature, then bathe freely in glycerine diluted with warm water.

To whiten handkerchiefs, fine waists and other lingerie, wash and dry in the usual manner, then to one pint of cold water add two tablespoonfuls of granulated sugar, stirring until thoroughly dissolved. Let handkerchiefs, etc., soak in the water one-half hour. Dry in the open air.

FOR YOU AND I.

If you would smile a little more
And I would kinder be;
If you would stop to think before
You think of faults you see;
If I would show more patience, too,
With all with whom I'm hurled,
Then I would help—and so would you
To make a better world.

If you would cheer your neighbor more
And I'd encourage mine;
If you would linger at his door
To say his work is fine.
And I would stop to help him when
His lips in frowns are curled;
Both you and I'd be helping then
To make a better world.

But just as long as you keep still
And plod your selfish way;
And I rush on and heedless kill
The kind words I could say;
While you and I refuse to smile
And keep our gay flags furled;
Some one will grumble all the while
That it's a gloomy world.

—Edgar A. Guest.

THE LORD CHANCELLOR.

Lord Buckmaster Was One of the Leaders of the English Bar.

Lord Buckmaster, recently appointed the Lord Chancellor, who has been urging everybody in Great Britain to economize and save all they can in war time, is one of the most important men in the Cabinet, for it is through him that King George signifies his consent to anything signed in his name.

The Lord Chancellor is technically "the keeper of the King's conscience," advising his Majesty in regard to signing all State documents. Furthermore, the Lord Chancellor is the custodian of the Great Seal which figures on these documents. The Seal is kept in an elaborate purse made of the finest purple velvet, heavily embroidered in colored silks with the Arms of England—the lion and the unicorn. Below is worked in silk a motto in Latin meaning "For God and My Country."

It is an interesting fact that the Lord Chancellor takes precedence of every temporal lord and anyone who is not a member of the royal family, and of all bishops, except the Archbishop of Canterbury.

The appointment of Lord Buckmaster to the Chancellorship in 1914 astonished a good many people, for his promotion to the highest position on the bench with £10,000 a year came after only two years as one of the law officers of the Crown. Lord Buckmaster, however, was, before his appointment as Solicitor-General in 1913, one of the leaders of the Chancery Bar, where he had a very large practice. For some years he was Chancery "special." "Specials" do not appear for a less fee than 100 guineas.

His Lordship, who is 55 years of age, is famous for his energy and youthful appearance. He only looks about 35, and it is related that on one occasion a client remarked, "It's a nice thing to pay a boy like that such a big fee." But after Lord Buckmaster had won his case for his client, the latter made a further observation: "There's no knowing what fee that young man will want when he reaches 60."

Undoubtedly his energy and industry have been the secret of his wonderful success. Furthermore, he is held in high esteem for his personal qualities, and, when his legal duties permit him to do so, there is nothing gives the Chancellor greater pleasure than to hie himself to the country with a fishing rod and spend hours on the riverside.

THE FASHIONS

As usual, misses', juniors' and tiny tots' frocks and outer garments follow the same general lines of grown-up designs. Fashion now decrees that taffeta and the flowered summer silks are not too grown-up for small people. One especially pretty little frock of taffeta and net shown is trimmed with daisies, a band of them forming the girdle, a cluster here and there on the skirt, and one on either shoulder. Another Frency little party frock of taffeta and crepe is made sleeveless, with a smartly flaring ruffled skirt ; this design, however, will hardly appeal to mothers although it is charming as a picture. An effective simple dress for summer is of plain white voile, trimmed with bands of old-time fagoting arranged to form a round yoke and banding the cuffs.

Children's and Junior's Millinery Most Charming.

For the very small person there are charming little fitted caps of lace and net, and fetching little close-fitting bonnets of pale pink and blue Georgette trimmed with a cluster of tiny flowers or arosette of ribbon. For the older girls the wide brimmed Bankok and Wen-Chows are appropriate, trimmed with a touch of bright color

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Misses Jumper Dress

in wool or ribbon, or a simple band of velvet or elastic silk banding the crown. These sports bands with the stripes running around or up and down, are very becoming to the young girl and harmonize well with a plain wash frock or a dark serge or linen suit.

Pongee Popular for Girls.

Natural colored pongee, trimmed with contrasting colors, blues, greens, and similar shades, is well liked for the shoe-top suits now so popular with girls of from six to sixteen. The blouses worn with these suits are usually fashioned of the sheer cottons, voiles, marquisettes, crepe de Chine, China silk and pongee. The light colored lawns, dimities and linens are also popular for girls, being fashioned into simple frocks, middy dresses and like models. The wide stripes, so popular for grown-up sport skirts and suits, are also popular with the younger generation, being fashioned into Norfolk suits, modified Russian and middy frocks and similar loose-lined models, becoming to the growing girl. The sports styles are popular, too, smart little coats of silk and wool jersey in the popular bright tones being worn over tub dresses of linen,

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duck, pique, and the softer cottons, voiles, crepes and the like.

In the shoe-top suits also, the Poiret twills, novelty wool mixtures, shepherd checks, gabardines, and serges are equally as popular as the pongees and Shantungs.

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

THE ONTARIO AGRICULTURAL COLLEGE GUELPH.

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LEARN how to produce better crops and better stock.
LEARN to grow good fruit, better poultry and the best of everything.

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G. C. CREELMAN, B.S.A., LL.D.
President.

MAKING ARTIFICIAL LIMBS.

Great Advance in Science in Equipment of Maimed Soldiers.

"The only thing I dread is losing a limb—I'd far rather be killed!"

These words must have been echoed a thousand times by our gallant fighting men who, while willing and ready to lay down life itself, if necessary, on the sacrificial altar of the freedom of nations, have, very naturally, shrunk with horror from the terrible prospect of a helpless existence and the utter lack of precious independence which the loss of a limb suggests.

It is a fear which many of us to whom it has been expressed have found it very difficult to allay.

This though was certainly uppermost in my mind (says a correspondent to the London Times) when I first passed through the gates of Queen Mary's Convalescent Auxiliary Hospital (for soldiers and sailors who have lost their limbs in the war) at Roehampton, in the County of London; for I, too, had failed fully to recognize the wonderful progress of science, and had very little real conception of the rapid and marvellous strides which have been made in the creation of artificial limbs.

In the beautiful Roehampton House, generously lent for the purpose by Mr. Kenneth Wilson, with its peaceful grounds, our mutilated sailors and soldiers can obtain a new lease of life. They receive there the best possible artificial appliances and instruction in their use—an exceedingly important work, for in the past many a man has cast an artificial limb aside for the want of a little instruction as to its working.

There artificial hands are taught to grip. The men learn to walk with their new legs as well as they ever did.

Just a year ago the hospital was opened, and how urgent the need has been is very evident from the fact that up to the 25th of last month over two thousand cases had been treated and discharged, fitted with artificial appliances! Over two thousand men of our fighting forces—from the Mother Country and the Overseas Dominions—who had entered the hospital, regarded themselves useless cripples and mentally placing themselves "on the shelf" of life, have, after a brief period, varying between four and six months, passed out recreated. Men who had both legs amputated and never expected to walk again have walked out with the aid of a stick alone!

Yesterday dozens of maimed soldiers were making application for their reception into the hospital. In April last the waiting list numbered nearly 2,000, and notifications are pouring in at the rate of over 300 a month. The 550 beds are always occupied.

The great rooms, with their handsomely painted walls and ceilings converted now by the necessity of war into bright wards, were a wonderful sight. Over each bed I noticed the name of the donor (£50 maintains a bed for a year, and many are taking advantage of this as paying a fitting tribute to some dear one who has fallen in action). At the foot is pasted the name and rank of each temporary occupant. Such cheery patients they are too—some anxiously awaiting their new appliances, others proudly displaying the wonderful adaptability of theirs.

His Chance

When doctors disagree
About their dope,
A patient's apt to see
A ray of hope.

Lancashire Lasses Are "Doing Their Bit" By Making Glass When the Men are Away Fighting.

THE lasses of Lancashire are now assisting in the making of glass at St. Helens, and do all kinds of labor, even to working the overhead cranes. There are many secrets in the trade, and before the war the Belgians were the chief producers.

The photo shows some girls carrying a huge sheet of glass. They have adapted themselves to the various processes.

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