About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Pumpkin Preserves.—Make a rich syrup. Peel and slice pumpkin in chips about 1½ inches long and ¼ inch thick. Cook pumpkin in the syrup until clear. When about half done slice in a lemon to each quart of pumpkin and finish cooking. Seal in glasses.

Canned Pears.—Steam pears in a colander till tender. Have ready a syrup to which you have added two or three cloves; add the pears and cook slowly till transparent. The syrup and fruit will have a pink cast and taste much better than those which have not had the cloves added.

Mustard Pickles.—One gallon vinegar, two cups sugar, one cup salt, one cup ground mustard. Wash fresh, new, cucumbers and drain. Then pour the above mixture over them. Use a stone jar that has never had lard in it. They will be ready to use in one week.

Nut and Potato Balls.—To four cupfuls mashed and seasoned potatoes add one cupful choppend walnut meats one tablespoonful minced parsley and whites of two eggs. Add a little milk if necessary. Make into balls and roll each ball in chopped walnut meats, then in beaten yolks of eggs, and again in walnut meats. Fry in deep fat.

Lamb Chop with Peas.—Two quarts fresh peas, six lamb chops, one teaspoonful salt, one-fourth teaspoonful pepper, juice of one and one-eighth lemons, one teaspoonful corn starch, one teaspoonful onion juice if desired. Brown lamb chops, add peas and seasonings and boiling water to cover. Boil until peas are tender and meat done about thirty minutes. Remove the chops and thicken the gravy with the corn starch moistened in cold water Add lemon juice, arrange chops on a platter, and pour peas around them.

Cucumber Catsup.—Twelve large ripe cucumbers. Four medium-sized onions. Peel the cucumbers and remove all seeds. Grate the cucumbers and chop the onions fine. Mix well together. Put it in bag and let drain over night. In the morning squeeze out all the remaining water. The juice from the cucumber must be well removed in order to preserve the pulp. Then moisten this pulp with vinegar until about the consistency of horseradish. Add pepper and salt to taste. Seal in air-tight jars. It will keep indefinitely and will retain the fresh cucumber taste till the last. This is a delicious meat relish.

Tomato Jelly Salad.—One can tomatoes, two tablespoons granulated gelatin, one-half cup cold water, two teaspoons salt, one piece bay leaf, three peppercorns, one teaspoon sugar, one slice onion, three cloves, one green pepper. one cucumber pickle. Soak gelatin in cold water until soft. Cook tomatoes, bay leaf, peppercorns, sugar, onion and cloves for twenty minutes. Strain and add salt. Pour hot liquid over softened gelatin and stir until dissolved. Add green pepper and pickle, chopped fine. Pour into wet molds or cups. Serve cold on lettuce leaves or cress with mayonnaise.

Jellied Soup—Iced bouillon is mighty refreshing on a hot day. To a quart of the beef bouillon add a level teaspoonful of white gelatine, dissolved in a small quantity of the cold broth. Season to taste, using salt, pepper, paprika, a bit of celery salt and onion. Heat over a slow fire, but do not boil. Strain. Cover and leave standing by the ice for five or six hours. It may be served in small bowls with a slice of lemon on the top. Or parsley may be used. It is not necessary to have the soup like jelly, it should be just slightly "jellied." Half strained tomato juice and half bouillon may also be used with very good results.

Stuffed Green Peppers.—Soak firm green peppers for twenty-four hours in brine strong enough to float an egg. Cut off the tops, saving them to serve as covers. Chop enough firm white cabbage to fill the cavities and mix with it one-fourth part of chopped celery, green cucumbers or green tomatoes, sprinkle with salt and let stand for four hours, then drain in a colander. Add one chopped onion, one-half teaspoonful whole mustard seed and three tablespoonfuls olive oil. Then fill the peppers, place covers on top and tie firmly with fine twine. Place peppers in parcelain-lined pan, cover with warm vinegar and let stand overnight. Next day pour off vinegar, reheat and again turn over the peppers. Pack in layers in large stone jar and cover, and in six weeks they will be ready for the table. For a sweet pickle sugar is added to the vinegar when it is scalded.

Things Worth Remembering.

A flannel dipped in turpentine will clean a porcelain tub well.

Too much starch will cause linen to crack in the folds.

Bananas are more digestible baked than in their natural state.

Ether is a very good thing for removing stains from clothing.

When ironing linen, move the iron with the threads, never diagonally.

It is never economy to buy cheap eggs or meat. Only the best is good food.

Make more use of cheese by providing savory cheese dishes instead of too many sweet puddings.

If there is a pool near that breeds mosquitoes, stock it with tadpoles; they will destroy the mosquitoes.

If a few drops of vinegar are added to the water in which eggs are poached the whites will not spread.

A rice pudding that is cooked slowly and long will be richer and of better flavor than if cooked quickly.

Restore the flavor of scorched milk by standing it in a pan of cold water to which a pinch of salt has been added.

If there is any corn bread left from breakfast, soak it in milk and make up into griddle cakes the next morning.

Green vegetables can be freshened by cutting off the ends of the stalks and all untidy, decayed bits and putting into cold salt water for three or four hours.

An excellent household remedy for burns is olive oil or vaseline. The great thing is to exclude the air from the burned surface, and this the oil will do.

The feet of young chickens can be easily skinned by pouring boiling water over them; they can then be skinned and boiled, and you will have a delicious broth.

There is no more efficacious way of removing finger marks from woodwork, window panes or porcelain than by wiping them with a cloth moistened with kerosene.

When giving sticky medicines to children, heat the spoon by dipping it for a moment in hot water then pour in the medicine and it will slip easily from the spoon.

Vegetables that can be cooked the day before serving and reheated without loss of flavor are the following: spinach and potatoes that you intend creaming.
string beans, tomatoes, asparagus,

Cut the fingers and thumb off any old paid of kid gloves and sew the top up according to the size of the toe of the baby's shoe. Pad with wadding and button over the boots or shoes baby is wearing. You will find it a great saving when baby is creeping about for baby's shoes will not wear so fast.

KILLS WHOOP GERM.

Does Garlic, Says British Medical Journal Correspondent.

Persons having whooping cough, and the endless thousands who probably know they deserve it, will be interested in a communication sent in cold blood to the British Medical Journal by T. Mark Hovell, of London. Mr. Hovell has given to the world a cure for the endless whoop, which is guaranteed to ruin any neighborhood and in all cases to keep strangers away from the sufferer.

The remedy is to take segments of the garlic bulb, the boquet of which as been less famous than notorious, cut them into thin slices and place the slices between two pairs of socks in the shoe. In less than a half hour the remedy can be detected in the sufferer's breath, and within twenty-four hours the whooping germs have turned their little pink toes to the heavens and died of asphyxia.

In obstinate cases, the patient should wear the aroma for a week or more, depending upon the severity of the case or the result of the neighbors' actions at law. Onions have been used in the same way with success, but while they only confuse the germ the garlic murders the little wretch outright.

If Mr. Hovell had suggested rubbing the elbows with dynamite or wearing spaghetti in the ears to cure housemaid's knee he could not have annoyed a greater group of outpatients.

HARVEST THAT NEVER ENDS.

Wheat Cut Throughout the Year in Different Countries.

All through the year wheat is being harvested. In January it is being cut in the great fields of the Argentine and in New Zealand. In February and March it is cut in the East Indies and Egypt. The wheat fields are harvested in April in Cyprus, Asia Minor, Persia and Cuba, and in May in China and Japan. June is the busiest harvest month of the whole year for then Turkey, Greece, Spain and Southern France, as well as most of the Southern States of America, are all cutting wheat. The more northerly States of America, as well as Austria, Germany and parts of Russia, do their wheat harvesting in July. August sees the wheat crop gathered in Great Britain, and September and October for Sweden and Norway. Peru and South Africa are busy harvesting in November and December.

Restitution, if made, would often prevent destitution.

Delivering Smashing Blows Against Germans.

The veteran Russian General Kashtalinesi, who commanded the Russian divisions which recently captured twenty thousand Germans by smashing blows in Galicia.

A BRITISH TORPEDO.

One of the Most Remarkable New Weapons of Warfare.

An English officer on leave from the Cameroons, who fully understands the topography of the Gold Coast and the whole district known as The White Man's Grave says that in the Cameroons the fighting is more fierce than in Flanders.

"At times it is primitive and savage," he says, "added to which are the deadly climatic conditions, and the fear of attacks from tarantulas, reptiles, ferocious animals and all the diseases of the tropics. Service in Africa requires a varied knowledge and a wide experience. An officer has to be an expert in many directions and each has to make a special study of ordnance and coastal defence.

"Seven years ago, Bleriot crossed te English Channel in an aeroplane, and the world wondered. To-day, the European sky is dotted with flying men. Without a doubt, war has developed mechanics, aeronautics and every science years ahead of normal progress. Every war department is stirring its brains, down to the private in the trenches who constructs his own periscope from a stick and a broken mirror, which at times proves as effective as the periscope-rifle which enables the soldier to shoot without exposing himself above the parapet. There is no end to the innovations for destruction, but one which the English navy claims will actually search for a target is worthy of mention and that is a new torpedo.

"Its mechanical simplicity renders it the more efficient, and it is claimed that when the new equipment is fully installed even Heligoland and Wilhelmshaven will cease to be safe refuges for a fleet.

"This torpedo can be directed to take any course and to alter its course at any distance automatically. Suppost a warship or other target to be 2,000 yards from the submarine about to fire a torpedo. The range is set for 2,000 yards plus an additional 500 yards. If the torpedo hits the target within that range its mission is completed, but if it misses it travels on for 500 yards, then swings back, boomerang fashion and zig-zags or circles with a bias in the direction of the moving target until it strikes. The rudder can be so set as to operate the torpedo in a logarithmic spiral. The return of the torpedo covers a range of 500 to 1,000 yards from the maximum gauge therefore, approaching to a distance about a thousand yards from the discharging vessel. Should it then be unsuccessful in hitting anything, it automatically opens seacocks and plunges to the bottom of the sea. Upon striking the seabed it explodes and is no longer a menace to anything afloat."

An Abundance of Obscurity!.

With an idea of testing his pupils' knowledge of their mother-tongue a schoolmaster wrote on the blackboard the well-known proverb, "A wink is as good as a nod to a blind horse." Then he told the class to re-write this saying, using their own words, but retaining the original meaning of the sentence. Some of the results were good, and others bad; but the schoolmaster nearly fainted when he read the attempt of one bright little lassie. She had written—"A spasmodic movement of the optic is as adequate as a slight inclination of the cranium to an equine quadruped devoid of its visionary capacities."

Solomon was the wisest man of his day and yet he was hopelessly married.

THE FASHIONS

One of the daintiest of the cotton frocks is a pale green organdy. Another, is a soft gray voile, with a Russian blouse of grey Georgette belted and trimmed with silver. The various shades of green and gray are favored in these cotton dresses, as well as the other pastel shades, soft tones of blue, pink, lavender, and purple. An especially pretty striped voile frock in lavender and white, is made with white Georgette, vest and sleeves, and a white leather belt. Tiny pockets and fine tucks make the skirt interesting. Yoked effects are good also, and another frock in stripes, is fashioned of an awning-striped sheer linen, with deep yoke, sleeves, and sash of plain white. While both of these frocks are unusually simple, they are perfectly appropriate.

Unusual Freedom Shown in Dress

While a few years ago, we should perhaps have frowned upon these simple cottons and the great vogue of

7205-7305

Purple and White Striped Voile

bright colors now favored in the sports clothes, at the present moment we find them perfectly appropriate and becoming, not at all a breach of taste. First of all, comfort and simplicity go hand in hand, and along with our other emancipated ideas, we have come to the point where we dare to assert ourselves in the matter of dress instead of following blindly as we have done for ages. The bright-colored sports clothes, which are daily becoming more popular, are very becoming and youthful; there is life and spirit in the bright greens, oranges, blues and purples, which are used in the skirts, coats and hats composing nine out of ten of the costumes. The sports clothes idea promises to be one of the strongest notes of early fall,

7139

A Smart Yoked Frock

and in all probability sports clothes as we know them at the moment, will have a permanent place in woman's wardrobe.

Wide, Drooping Brims on Mid-Summer Hats

The wide, soft brimmed, Bankok, Wen-chow, Panama, Leghorn, hair or hemp hats with just a suggestion of trimming, are the favored hats of the moment. These may be worn with sports clothes, and quite as effectively with lingerie and soft silk frocks. The fabrics, cretonne, and the various striped canvas weaves are liked for sports wear, combined with harmonizing coats and skirts.

These patterns may be obtained from your local McCall Dealer or from the McCall Co., 70 Bond St. Toronto, Ont.

GERMAN MEMORIAL CARDS.

People Refusing to Take the Kaiser's Ornate War Cards.

Some time ago the Prussian authorities conceived the plan of a "Gedachtnisblatt," or memorial card, for presentation to the relatives of soldiers killed in battle. The card contained the name of the dead man, and was decorated with the Prussian Royal Arms, a portrait of the Kaiser, and of certain generals pompously called his paladins, after the 21 peers of Charlemagne's household. There were also various war trophies, drums, cannon, and other military insignia—all over the margins.

For more than a year these "Gedachtnisblatter" were sought after by mourning households and regarded as a sort of State tribute to the memory of the departed soldier, but as the war lengthened out, and grew unpopular with large sections of the people, Socialist families showed little desire to possess a memorial card, and in a great number of instances refused it.

It was then suggested that ministers of religion should be entrusted with the distribution of the cards, and use this opportunity of offering at the same time the consolations of religion to bereaved families. The plan has not worked well, and in a report on the subject a leading Berlin clergyman states that while he is grateful for the appreciation of his visits shown by a large number of persons, he regrets that far too many show an inclination to bear their sorrow without clerical consolations, and that in very many cases the grief of the people assumes, on the appearance of the pastor, such wild forms that the "Gedarchtnisblatt" is point blank refused, often scornfully.

FIRES CAUSED BY SPORTSMEN.

Carelessness Responsible for Heavy Losses This Year.

In addition to the more common causes of fire, carelessness on the part of fishermen has been responsible for serious losses, several destructive fires in Canada having originated in this manner during the current year. In April, a large malting plant in Manitoba was destroyed with a loss of $300,000, due to embers blown from fishermen's fires. Serious forest fires were raging in New Brunswick during the latter part of May, and it is definitely known that at least two of the fires originated as a result of neglect on the part of fishermen.

Care with fire should be one of the first considerations of any hunting or fishing party. Protection from wind is a simple mater when it is necessary to have a fire, and, when it has served its purpose, it should be thoroughly extinguished. In the woods the ground should be scraped clear of all leaves and other combustible matter for a space large enough to prevent the fire spreading. When leaving a fire, it should be thoroughly drenched with water to assure its being extinguished. Trampling a fire out is never positive, as a high wind fans into life again embers which may have been simply trampled into the ground.

When the results of carelessness are brought to their attention, it is surely incumbent upon our sportsmen to give proper attention and care to their camp fires, and relieve Canada of this unnecessary fire loss.

VARIETIES OF GRAIN.

Farmers Should Know the Names of Seeds They Sow.

Twenty per cent. of the 400 farmers visited in the Agricultural Survey in Ontario in 1915 did not know the name of any variety of grain sown on their farms. In Dundas County, where 100 farms were visited, of a total of 86 farmers growing barley only 11 knew the variety grown. Fifty-two per cent. of the 400 farmers visited in the province were growing barley and only 18 per cent. knew the name of the variety.

Only 64 per cent. of all the farmers visited knew the name of the variety of oats they were sowing. Those who do not know the variety used may be sowing grain unsuited for their farms. There is very little excuse for the prevalence of such conditions. Every farmer sowing an unknown grain lives within reach of some farmer who grows a known sort of proved excellence, from whom seed can be obtained. Farmers wishing to obtain seed for next year should arrange for it early and choose a variety which has been tested and proved to be good. The Central Experimental Farm at Ottawa and the various Agricultural Colleges have carried on such tests for the benefit of farmers, the results of which may be obtained free upon application.—F.C.N., in Conservation.

A Flank Attack.

A company of very new soldiers were out on a wide heath, practising the art of taking cover. The officer in charge of them turned to one of the rawest of his men.

"Get down behind that hillock, there," he ordered, sternly, "and mind, not a move or a sound!"

A few minutes later he looked around to see if they were all concealed, and, to his despair, observed something wriggling behind the small mound. Even as he watched the movements became more frantic.

"I say, you there!" he shouted, angrily, "do you know you are giving our position away to the enemy?"

"Yes, sir, said the recruit, in a voice of cool desperation, "and do you know that this is an ant-hill?"

AWAY WITH THE HOHENZOLLERNS

KAISER IS MASTER ASSASSIN, SAYS FRENCHMAN.

Allies Will Make No Treaty With the Royal Family of Germany.

Joseph Reinach, in the Paris Figaro, launches what some think may well become an allied watchword: "Away with the Hohenzollerns." The allies, he says, will agree that there shall be no treaty with William of Hohenzollern, or with any member of his family, and he continues:

"Unless I am greatly mistaken the question of the Hohenzollerns will become more important every day. It is too vague to speak of destroying German militarism, we must abolish German militarism's soul, which is the house of Hohenzollern, with its feudal castes and all its birds of prey.

Kaiser's War.

"I have shown twenty times that the war is the personal work of the German Emperor. Exactly when he began to premeditate it perhaps even he does not know. But it is a fact that he had taken his stand November 6, 1913, when he unbosomed himself to the Belgian King about 'the necessity of war soon and his sertainty of success.' It is a fact that this imminent war was the subject of the famous conference of April, 1914, whith Archduke Franz Ferdinand, at Konopstadt. It is a fact that finally, as accomplice of Austria's ultimatum to Serbia, he with his own hand abolished all chance of peace, refused the conference proposed by England, and the arbitration of The Hague conference offered by the Czar, and declared war on Russia at the very moment when the Vienna Government had welcomed Petrograd's proposals. And this though every pretext for war had vanished.

One Lord and Master.

"Since the brusque attack through Belgium failed, and his bright dream of victory vanished, since German corpses strew the earth and the German nation is hungry and bears the hatred of the world while the horizon is lowering with menace, the German Emperor is afraid and says: 'I willed it not.' Then, who did will it?

"His feudal chiefs, his junkers, the Kron Prinz and his agrarians willed it, too, but Germany of the Hohenzollerns is no oligarchy or democracy. There is one lord and master, Hohenzollern, the Emperor. It is he who willed, who ordered, who began this war. All other accomplices and there are many, Austrian and German both, cannot alter the fact that the aiser is principally responsible. His is the first place at the dock of infamy, where others after him will sit. He is the master assassin.

Justice Awaits.

"The British Premier Asquith has also said this in a solemn declaration before the House of Commons in connection with the case of Capt. Fryatt. He said: 'The British Government will bring to justice the criminals responsible, whoever they may be and whatever their position.'

"Surely, in such a case the man who is the author of the system under which the crime is committed is the most guilty of all. Who is that man? Over a year ago, in the verdict on the Lusitania, a jury at Kinsale pronounced guilty of wholesale murder the officers of the submarine, the German Government, and the Emperor of Germany. All those generals, those officers, those soldiers are only his tools and accomplices. They struck the blow, but Nero ordered it. As Mr. Asquith said, it is he who is chiefly responsible. He was the arch-criminal.

Death for Kaiser.

"The conduct of the war is one thing. We will employ against the Germans every instrument of destruction they first employed against us. The conditions of peace are another. We will not make our peace a mere truce between two slaughterers. We will insure the futur of free peoples. But with him who premeditated, willed, and ordered all these crimes—one does not negotiate with him; one judges him."

Convincing Proof.

Mother (at the party)—Why did you allow that young man to kiss you?"

Daughter—Why, ma?

Mother—Oh, you needn't "why ma" me. One side of his nose is powdered and one side of yours isn't.

He Did.

Wife (to much damaged motorist) —"Why, Billy, what have you done?"

"Well, the instruction book says you can't go from high gear to reverse without entirely stopping the car, but I did it."

The man who never forgets a favor or forgives an injury isn't out to make a good friend.

Women always have a lot to say about their rights but never a word about the wrongs of the poor man.

We wouldn't mind conceit half so much if the self-satisfied man actually tried to live up to his high opinion of himself.