About the House

Useful Hints and General Information for the Busy Housewife

Miscellaneous Recipes.

For a new dessert, try this: Take sponge cake and cut it into squares. Pare, halve and core some large pears. Boil in a syrup colored with half a cupful of cranberry or other red fruit juice. When tender remove from the syrup and place one of the halves on each sponge square. Decorate with cranberry jelly and serve with plain or whipped cream or with a sauce.

Here is a Belgian recipe for vegetable soup: Take four celeries, four leeks, two turnips, a cabbage, two onions, a few bones, pepper and salt and five quarts of water. Boil for about three hours keeping the vegetable always well covered with the water. Take up and rub the vegetable through a sieve or cloth and let them boil again for at least an hour.

White Ginger Bread.—One pound dry, sifted flour, one-half pound fresh butter, one-half pound granulated sugar, grated rind of one lemon, one ounce new ground ginger root, one-half grated nutmeg, one-half teaspoon soda, one gill milk. Rub flour and butter together, add sugar, lemon rind, ginger and nutmeg. Warm milk slightly, stir in soda and mix to smooth paste. Shape according to fancy and bake fifteen minutes.

To make croquettes of boiled meat, mince your meat and put it into a thick, white sauce well spiced with pepper, salt and nutmeg, and let it remain for two hours. Then prepare your croquettes by rolling the mixture in white of egg and fine bread crumbs. Put a piece of butter in the saucepan, sufficient to take all the croquettes, and let them brown in it for about 10 minutes. A white sauce served with them is a good addition.

Egg Salad.—Cover the eggs with boiling water and reduce the heat at once, cooking the eggs slowly from 25 to 28 minutes over the simmer burner of the gas stove. When the eggs are done, cover them with cold water. Prepare mayonnaise, when thick, add four or five sardines that have been skinned, boned and pounded to a paste Cut the egg engthwise, lay on chilled lettuce and serve the dressing.

Pickling Brine.—A "universal" pickle—that is, a pickling liquid that may be used with nearly all kinds of vegetables and fruits—is made like this: A cupful of sugar added to four quarts of vinegar, two dozen whole black peppers and a handful of cloves, a few blades of mace and 18 whole allspice. Boil all the ingredients for five minutes and pour over the fruit.

Cream of Spinach Soup.—Two quarts spinach, six cupfuls cold water, two cupfuls milk, one clove garlic or two tablespoonfuls chopped onion, bit of bay leaf, one teaspoonful salt, cayenne pepper and celery salt, three tablespoonfuls each butter and flour, one-half cupful cream. Cook spinach in water thirty minutes. Press through sieve, scald milk with onion and bay leaf, add butter and flour, cooked together, strain, add seasonings and spinach mixture. Cook five minutes, and serve, garnished with beaten cream.

Baked Apple Pudding.—Butter an agate baking dish. Slice into this tart apples enough to fill the dish; sprinkle with salt and pour in two or three tablespoonfuls of water. Sift together a cup and a half of flour, three teaspoonfuls of baking powder and one-fourth teaspoonful of salt. Into this work with the tips of the fingers three tablespoonfuls of butter. Beat an egg, add three-fourths of a cup of milk (scant measure), and stir into the dry ingredients. When thoroughly mixed spread over the apples. Bake in a quick oven about 25 minutes. Invert the dish so as to have the apples on the top. Serve hot with butter and sugar or syrup.

Mixed Conserve.—Six pounds of the large blue plums, measured after the pits are removed and the plums halved. Four pounds of granulated sugar. Two pounds of chopped raisins. Half a pound of English walnut meats, chopped fine. Juice of one orange. Skins of four oranges, chipped and parboiled fifteen to twenty minutes. Pour boiling water on the raisins and let stand two minutes. Mix all the ingredients and let simmer fifteen minutes. Add sugar and cook ten minutes in double boiler or until jelly-like. Pour into hot sterilized jars and when cool cover with paraffin. Do not peel the plums, as the skins give the conserve a pretty color. Do not stir the plums to pieces; keep them in halves. When done the mixture will thicken on a cold plate.

Beef Stew.—Use two pounds of round steak cut from one to one and a half inches thick. The steak may be left whole or cut into pieces two Inches square. Heat an iron frying pan, rub over the surface with a bit of fat from the meat, put in the steak and cook, first on one side, then on the other, to harden the meat on the outside and thus keep in the juices. Put the meat into the casserole with a dozen and a half pieces each of carrot and turnip, cut in similar shaped slices, cubes or triangles. Add a dozen very small peeled onions, one tablespoonful kitchen bouquet and a generous pint of brown stock or boiling water. Cover and let cook gently in the oven about an hour and a half. After cooking an hour add salt and more stock, if needed. Serve from the casserole. The vegetables may be browned in one-fourth cupful of drippings before being put into the casserole. For this style of cooking round steak gives a richer dish than does a sirloin steak.

Useful Hints.

Celery and pineapple make a delicious salad.

It is better to cook carrots whole and then skin them.

After a whiskbroom has become ragged, trim off evenly and use as a sink brush.

Prick the small end of a potato before putting it in the oven and it will not burst.

A salad of onions, sardines, tomatoes and peppers is properly served with brown bread.

Never hoard old clothing or household articles—give them to somebody who can use them.

Yellow will light up the gloomiest of rooms, just as green will cool and soften the most garish.

Skim milk used instead of water in the cooking of cereals adds to their nutritive value.

Pushing screws in common soap before using will cause them to enter the wood more easily.

It's always more economical to measure materials in cooking than it is to guess at them.

It is the greatest economy to purchase the best spices; poor ones are usually adulterated.

If a small piece of velvet is glued inside the heel of a shoe, stockings will not wear out so fast.

Split a clothespin down the centre, and you have a good tool for scraping pans and kettles.

Always rinse black stockings in blue water, and they will keep a good color right on to the end.

If sugar is too high-priced to preserve fruit, then dry it. You can't starve to death very well on dried fruit.

Before cleaning knives on a knife-board, damp them slightly. They clean more quickly and gain a better polish.

A few drops of ammonia in the water in which silver is washed will keep it bright for a long time without cleaning.

To prevent carpet from unravelling, when cut, run two rows of machine stitching with the machine where it is to be cut.

Grind a handful of sunflower seeds and give them to the canary. The birds relish the little tender pieces that are found among the seeds.

Stains in table linen are easily removed by plunging the articles in pure boiling water. The addition of soap or soda would have the effect of fixing the stain.

If new enamel pans are placed in a pan of water and allowed to come to the boil and then cool, they will be found to last much longer without burning or cracking.

Watering Boston ferns with weak tea instead of water will cause them to thrive wonderfully. When lice appear on ferns, stick some sulphur matches head down in soil.

For waterproofing boots and shoes, equal quantities of white wax, olive oil, and dectified lard, melted down make an excellent mixture but a little oil of turpentine should also be added.

To wash brushes and combs, put a teaspoonful of ammonia into a basin of hot water and dip the brush up and down in it letting the comb remain in the water for a few minutes. Afterward rinse in cold water.

REMARKABLE CONSCIENCE.

Memory of Stealing an Apple Anything But Pleasant.

A little knowledge, one recalls, is a dangerous thing. So, too, may be an apple which you may have innocently purloined in your earliest years. It may cause you to feel the prick of conscience for many decades. That, at least, has been the experience of an Edinburgh denizen. Once, in the remote and shadowy past, he took that which was not his—to wit, one apple—from a stand in the Cowgate. The fruit was enjoyed, but the memory of the furtive meal proved to be anything but pleasant. The consumer left the Scottish capital and in time Fate carried him across the Atlantic. Fresh scenes and activities engaged him, but the thought of that apple dogged him everywhere. He might have been a second Eve. At last his overloaded conscience could bear the strain no longer. Nothing short of written confession to the Lord Provost of Edinburgh would appease the gnawing at his heart. So—40 years after the dark deed had been done—the letter was written and conscience money to the extent of one dollar paid.

A Slight Matter.

"I don't see you at Miss Golder's receptions any more, old man."

"No; she and I had a little difference of opinion."

"Nothing serious, I hope."

"Oh, no; only I thought I was the man she ought to marry and she thought I wasn't."

THE FASHIONS

Popularity of Georgette Frocks

The white Russian frock of Georgette, with perhaps a touch of contrasting color on cuffs or collar, is one of the favored designs for afternoon and evening wear. Georgette is delightfully cool and graceful and lends itself particularly well to the season's styles, both for daytime and for evening wear. It is one of the sheer materials which really washes and wears very well, making it practical for the modish transparent sleeve, the costume blouse and the dance dress.

For dance dresses, the printed Georgettes are youthful and pretty; some of these have printed borders, and plain white or colored grounds, and then again the softly tinted rose or conventionalized design is scattered over the material, on a ground of white, or stripes. It is most effective and satisfactory for many purposes.

One-Piece Frocks

Although many cling to the tailored suit with its contrasting blouse, even in the warmest weather, the one-piece dress is becoming more and more of a favorite. One of the most attractive of simple serges noticed recently, was made of two straight widths, belted in loosely with a belt of the material embroidered in a dark red soutache. The armholes were cut out deeply and bound. With this frock was worn a white Georgette underblouse with loose flowing sleeves, the lower edges bound with rose color; the wide collar was also bound with the rose. It was a charming little model because

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Russian Blouse Costume.

of its simplicity, and very youthful in its straight lines.

The heavy linens, too, are effective for street wear. Ivory white, French blue, the soft pale grays, and cool looking greens are among the favored shades in these linens. Many of them are cut along the straight lines of the serges being pleated often on to a shoulder yoke, and belted in loosely with a belt or sash of the same material as the frock. An especially pretty white linen on this order. was made with a touch of black on the collar and sash.

The sash is quite smart just now on all types of dresses, from the simple serge to the afternoon taffeta or pongee. It is usually narrow, and made of the material of the dress, or of

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Smart Flowered Voile

satin, when the frock is serge; generally a motif is embroidered on the ends, in colored beads or wool.

Many of these sashes cross in front and are knotted in the back lossely and gracefully.

INSURES PERFECT BAKING RESULTS

MAGIC BAKING POWDER

CONTAINS NO ALUM - MADE IN CANADA

Serge and Silk Combinations

Many of the favored silk frocks are combined effectively with a wool material, serge, gabardine or cloth. This is an idea which appeals to many and which is being used considerably in the ready-made garments. The lower portion of the skirt, the sleeveless jumper, wide cuffs and collar are generally made of the serge, and the body of the frock of the silk, taffeta, satin, or one of the Japanese silks, as the case may be.

These patterns may be obtained from your local McCall Dealer or from The McCall Co., 70 Bond Street, Toronto, Ontario.

BY WAY OF ILLUSTRATION.

Defendant Shows How He Pushed Complainant.

It happened in the court room during the trial of a husky young man who was charged with assault and battery.

Throughout an especially severe cross-examination the defendant stoutly maintained that he had merely pushed the plaintiff "a little bit."

"Well, about how hard?" queried the prosecutor.

"Oh, 'just a little bit,'" responded the defendant.

"Now," said the attorney, "for the benefit of the Judge and the jury, you will please step down here and, with me for the subject, illustrate just how hard you mean."

Owing to the unmerciful badgering which the witness had just been given the prosecutor thought that the young man would perhaps overdo the matter, to get back at him, and thus incriminate himself.

The defendant descended as per schedule and approached the waiting attorney. When he reached him the spectators were astonished to see him slap the lawyer in the face, kick him in the shins, seize him bodily, and, finally, with a supreme effort, lift him from the floor and hurl him prostrate across a table.

Turning from the bewildered prosecutor, he faced the court and explained mildly:

"Your honor and gentlemen, about one-tenth that hard!"

A FAMOUS ROAD.

It Runs Fourteen Hundred Miles Through India.

Everyone who has read "Kim" will agree with the New York Sun that the Grand Trunk Road of India is by all means the most romantic highway in the world. That paper says of it:

A stately avenue of three roads in one—the centre of hard metal, the roads on each side ankle-deep in silvery dust—fringed by double rows of trees, it runs for fourteen hundred miles through the vast northern plain that skirts the Himalayas, from Calcutta to far Peshawar, which keeps sentinel at the gate of Afghanistan.

From horizon to horizon it stretches like a broad white ribbon, as straight as if traced by a gigantic ruler. And dotted along the entire length are hundreds of serats (wayside rest houses), each with its arched and turreted gateway, its spacious inclosure, where humans share shelter with oxen, camels and goats, and its central well of sparkling water.

For three thousand years the Himalayas have looked down on this road, and have seen it as they see it to-day. It has seen a hundred generations of men come and go; a score of dynasties rise and fall. And yet to-day it is to the eye exactly the same as in the long-gone time when Ninevah was a proud city, and our ancestors gnawed bones in their caves.

Two Anglers.

A barefoot boy,
A white birch pole;
A can of worms,
A swimmin' hole,
A baited hook,
A tug and swish;
A steady haul,
A string of fish.

A white duck suit,
A canvas boat;
A costly rod,
A patent float,
A gaudy fly,
A cash and swish;
A pretty sight,
But nary fish!

We'd Like to Know, Too.

"You must learn to 'swat the fly,' Ethel. Flies carry typhoid fever."

"Will typhoid fever kill any one who gets it?'

"Certainly."

"Mother, why doesn't it kill the fly?"

In the case of a photographer success depends on his ability to take things as they come.

GREAT BRITAIN IS A VAST ARSENAL

THERE ARE 4,000 CONTROLLED MUNITION PLANTS.

High Tide of Output For War Purposes Not Yet Reached.

The enormous stride made by Great Britain toward solving the problem of munitions was made clear in the course of a speech recently delivered by F. Kellaway, Parliamentary secretary to Dr. Addison (Parliamentary Secretary to the Ministry of Munitions). Mr. Kellaway said the most prominent fact of the war was that the price of victory was unlimited munitions, says a London correspondent.

"The British army in the early days," he said, "was so out-munitioned that the British soldier ought to have been beaten before the fighting began. But he proved that he was a better fighting man than the German. What he lacked in munitions he made up in devil, in initiative, and in endurance.

"I do not think anything that Germany has ever done equals the work this country has accomplished in the way of industrial organization during the last twelve months. Great Britain, which has throughout been the treasury of the Allies, has now become their armory. There are now scattered up and down the country some 4,000 controlled firms producing munitions of war.

"The vast majority of these previous to the war never produced a gun, a shell or a cartridge; yet in ten months the Ministry of Munitions has obtained from these firms a number of shells greater than the total production of all the Government arsenals and great armament shops in existence at the commencement of the war.

Increase of Arsenals.

"Speaking in the House of Commons last year Mr. Lloyd George startled the country by saying that eleven new arsenals had been provided. To-day, not eleven, but ninety arsenals have been built or adapted. Our weekly output of .303 cartridge is greater by millions than our annual output before the war. There is a certain machine gun being produced by the hundred every week in a factory ordered, planned and built during the past twelve months. The output of guns and howitzers has increased by several hundred per cent.

"We are not yet at the full flood of our output of guns and shell. If the Germans cannot be driven home otherwise, our army will have such a supply of guns that the limbers will touch each other in a continuous line from the Somme to the sea. France, Russia and Italy have been supplied by or through Great Britain with many of the most important munitions of war. Many thousands of tons of steel have been and are being sent to France.

"Our Contribution toward the equipment of the Belgian army has been continuous, and the Serbian army has been reequipped and restored to a magnificient fighting force very largely by the workshops and workers of the United Kingdom.

"The labor situation has been to a considerable extent saved by our women. There were 184,000 women engaged in war industries in 1914. To-day there are 643,000. The total number of war workers in 1914 was 1,198,600. It has now increased to 3,500,000. There are 471 different munition proceses upon which women are now engaged. The women of France are doing wonders in munition making, but our women munition workers beat the world."

Work of the Scientists.

Referring to glass Mr. Kellaway said:

"The problem facing the Government is, first, to discover the formula of glasses, and having discovered it, to establish the industry. It is fortunate that in this crisis we have available a few scientific men who have been working for years almost without recognition, and we have also institutions such as the Imperial College at South Kensington and the National Physical Laboratory at Teddington. The Government went to these men and asked them to discover the formula used by the Germans in their production of optical and chemical glass.

"These British scientists, after a few weeks' experiments, discovered many of the formulae, and it then became possible to begin manufacture on a commercial scale. The result was that within a year after the outbreak of the war the output of optical glass in this country was multiplied four and a half times. It has now increased to fourteen times the output previous to the war, and there is good ground for saying that by the end of the year it will have multiplied twenty-fold.

"The Ministry of Munitions has built or is building, housing accommodations for 60,000 persons, and canteens and mess rooms in munition works now provide decent accommodation, where 500,000 workers take their meals every day.

"For a long time our anti-aircraft gunners have been crying out for an improved height finder for Zeppelins, the existing height finders being slow, clumsy and having a margin of error of hundreds of feet. You will realize how that handicapped our gunners in their attempt to bring down Zeppelins.

"Three men set to work on the problem, and in two or three months they produced a height finder which gave rapidly and exactly the height of a Zeppelin. It is an important discovery, but the problem is only one of hundreds which are continually cropping up."

The War and Finance.

First Traveller—"This ere's a terrible war, Bill."

Second ditto—"Yus. What's the price o' beer now?"

From deep water to deep water the Panama Canal is fifty miles in length.

Riches may not bring happiness, but they have at least one advantage over poverty, they do not prevent it.

CHRIST IN FLANDERS

We had forgotten You or very nearly,
You did not seem to touch us very nearly.
Of course we thought about You now and then,
Especially in any time of trouble,
We knew that You were good in time of trouble,
But we are very ordinary men.

And there were always other things to think of;
There's lots of things a man has got to think of—
His work, his home, his pleasure, and his wife;
And so we only thought of You on Sunday,
Sometimes, perhaps, not even on a Sunday,
Because there's always lots to fill one's life.

And all the while, in street or lane or byway,
In country lane, in city street or byway,
You walked among us and we did not see.
Your feet were bleeding as You walked our pavements.
How did we miss Your footprints on our pavements?
Can there be other folk as blind as we?

Now we remember over here in Flanders
(It isn't strange to think of You in Flanders);
This hideous warfare seems to make things clear.
We never thought about You much in England,
But now that we are far away from England
We have no doubts, we know that You are here.

You helped us pass the jest along the trenches,
Where in cold blood we waited in the trenches
You touched its ribaldry and made it fine.
You stood beside us in our pain and weakness,
We're glad to think You understand our weakness,
Somehow it seems to help us not to whine.

We think about You kneeling in the garden,
Ah, God! the agony of that dread garden;
We know You prayed for us upon the cross;
If anything could make us glad to bear it,
'Twould be the knowledge that You willed to bear it,
Pain—death—the uttermost of human loss.

Though we forgot You, You will not forget us;
We feel so sure that You will not forget us,
But stay with us until this dream is past;
And so we ask for courage, strength, and pardon,
Especially, I think, we ask for pardon,
And that You'll stand beside us to the last.

—London Spectator.