About the House

Useful Hints and General Information for the Busy Housewife

Tested Recipes.

Mexican Pickles.—Select four quarts green tomatoes, six large peppers, three onions, all chopped fine. Put a layer of this mixture in an earthen jar, then a layer of salt alternately, and let remain overnight. Then drains the water off, and add one tablespoon each, of peppercorns, mustard seed and whole cloves. Simmer the whole for twenty minutes in three pints of good vinegar, and set away in a cool place. After three weeks pour off the vinegar and add as much fresh In another week the pickles will be ready for use.

Fresh Pineapple for Occasions.—Take a very fine ripe pineapple, pare it and cut carefully all the eyes; then with a silver fork strip all the plup from the core. To one pint of this add one and one-fourth pounds of lump or crushed sugar and stir occasionally until all the sugar is dissolved. Put in glass fruit jars and screw down the covers as tight as possible This keeps a long time and is delicious.

Rhubarb Marmalade.—Wash and pare rhubarb and cut in one half-inch pieces; there should be two quarts. Add one quart of sugar, cover and let stand overnight. In the morning put in stewpan. Add grated rind and juice of one orange, one-half cup seeded raisins, cut in small pieces and one-half cup English walnuts, broken in pieces. Bring all to boiling and let simmer until thick. Seal in jars.

Chutney Sauce.—Select twelve green, sour apples, two green peppers, six green tomatoes, four small onions, one cup seeded raisins, one quart of vinegar (if strong dilute), two tablespoons mixed spices, two tablespoons salt and two cups brown sugar. Remove seeds from peppers, add tomatoes and onions, chopped fine; raisins, spices, sugar, salt and vinegar. Put on and let simmer slowly for about three-fourths hour. Then add the apples and cook until they are tender but not mushy. Put in bottles and seal. Delicious relish for meats.

Honey to Keep Without Candying.—To keep honey all the year round without honeying, it is only necessary to place, the honey, which has been strained previously, in a pan or pail, which may be placed inside of another one, putting two or three bits of wood under the pail containing the honey, to prevent it from burning upon the bottom. Then fill the outer one with water and just bring it to the boiling point, skimming off the wax and foam which gathers upon the top. As soon as it comes to the boiling point remove from stove, and after a few minutes skim and pour into jars to cool. Cover tightly and place in a cool cellar. It will pay for the trouble.

Cucumber Pickles.—Over one-half a peck of small cucumbers pour a boiling brine made of five pints of water and two cups of salt. Stand twenty-four hours, drain and wipe and cover with five pints of boiling vinegar. Again stand twenty-four hours and drain. To fresh vinegar add two green peppers, chopped, one-half pint white mustard seed, one-half ounce each of whole cloves, cinnamon, allspice, ginger root and alum, two pounds of brown sugar and one tablespoonful of celery seed. Scald and pour boiling hot over the pickles. Do not tie the spices in a bag. The cucumbers will shrivel up when the hot vinegar is poured over them, but after standing for a fortnight they will be plump, firm and delicious. They will keep indefinitely stored in a covered jar or crock.

Canned Sweet Peppers.—Cut off the stem end, remove the seeds with a pair of shears and cut the pepper round and round in a long strip, one-fourth of an inch wide. Put the strips into a deep dish and pour over enough boiling salt water to cover them. Close the dish with a cover and let the peppers stand all night in the water. Turn them out into a colander and let them drain dry. Put into a quart jar and pour over them one and one-half cups of boiling hot vinegar, to which has been added one cupful of sugar and two small pieces of cinnamon stick. Let the peppers stand for three days, then drain off the vinegar, heat boiling water and pour over them again, then seal. Use mostly the red peppers with a few of the green. It will take two dozen peppers to fill a quart jar. These canned peppers are much superior to the imported "pimento," and should be used more generally than they are for salads, sandwiches and Spanish rice. It is well to wear rubber gloves in preparing the peppers.

Watermelon Rind Preserve With Orange and Lemon.—Take the rind of one melon, pare and cut in small pieces through a coarse meat or fruit chopper. Place in a preserving kettle, cover with water and boil about an hour or until fruit seems tender. Scrub four large lemons thoroughly and the same number of oranges. Cut in pieces, remove seeds and run through chopper. After fruit has been boiled rather tender add oranges and lemon. Measure up two-thirds the amount of sugar in same measuring cup in which the fruit was measured. Add to fruit, boil for one hour (not too fast) and stir fruit occasionally so it does not stick to the bottom. Lower the flame at the end of an hour, and if the syrup seems to boildown too much add a little water now and then. Stir all thoroughly, mix water with syrup. This preserve will require often lifting and stirring to keep juice evenly distributed with fruit. The proper proportions of sugar to melon rind are twelve cups of sugar to eighteen cups of rind. When preserve is finished if rind is not sufficiently heavy one cup of sugar may be added and boil a short time, stirring well.

Pickling Wisdom.

When pickles are under consideration the most important item is vinegar. All things taken into account, it is best to use the vinegar obtained from cidar, since many of the colorless varieties are often made with an acid that is injurious to the stomach. The difference of cost between the cider vinegar an dthe white is not much.

Nearly all vegetables that are made into pickles, especially gherkins, cucumbers and onions, require a preliminary soaking in brine. Half a cupful of salt is usually allowed to four quarts of the pickles. These are placed in a stone crock, the salt strewed over them, water is poured in until it covers them, and a weighted plate is laid on top to keep the pickles from floating. This is left forseveral days. When the pickles are removed from the brine they should be looked over to see if there are any soft or spotted ones.

All pickles should be closely watched after they are put up, at least for a month or so. This to ascertain if they are keeping well. They should not be eaten unless they have had at least a two months' mellowing, although longer than this is safer still.

Sweet pickles are usually made from peaches, pears, plums and watermelon rind, and, except when the fruits must be peeled, they are less trouble to prepare than the tart pickles, since they do not have to be laid in brine before preparing. Spiced currants, gooseberries, cherries and grapes may be put up a little at a time, as one has the fruit and the leisure for the task. Other fruits may be spiced.

Here is a good recipe for spiced grapes: Remove the skins from the grapes, put the pulp over the fire and stew gently until it can be rubbed through a sieve, thus removing all the seeds. Weigh the pulp, and to every five pounds of this add a pint of cider vinegar, four pounds of brown sugar, four tablespoonfuls of ground cinnamon and two of ground cloves. Stew together until it is very thick. Pour into jelly glasses and seal.

Kitchen Measures.

It is so much easier to measure ingredients than to weigh them out that the housekeeper saves time and work by acquainting herself with certain equivalent weights and measures. Without staggering her with an array of items and figures, which nine women out of ten forget, here is an equivalent table that any housekeeper can keep in mind.

A cupful of flour or milk means half a pint.

Two scant cupfuls of butter packed tightly make a pound.

Ten eggs of ordinary size make a pound.

Four even cupfuls of dry flour make a pound.

A gill of liquid is a half-cupful.

Two cupfuls (one pint) of water or milk make a pound.

The juice of an rdinary lemon is about a tablespoonful. A breakfast cupful of bread crumbs equals about four ounces.

Useful Hints.

The cleverness of a cook is gauged by her use of leftovers.

Tired, aching feet may be refreshed by soaking in hot water.

Stale breadcrumbs are crumbs freshly grated from a loaf of stale bread.

One of the secrets of successful coffee is to wash the pot every time it is used.

Enamelware can be cleaned with soap and whiting rubbed on with a damp cloth.

Never dry a silk blouse before ironing it.

It is a good plan to oil stout walking shoes with kerosene and vaseline, half and half, before going on a wet tramp.

Fresh fruits and green vegetables supply the iron and mineral matter necessary to the general well-being of the system.

A simple salad is made with any kind of seasonable fruit sliced, served on lettuce leaves and sprinkled with chopped nuts.

When you want to thread a sewing machine in a hurry, remove the spool already on it, but do not unthread the machine. Put a new spool in place, tie the two threads together and pull the thread gently through to the eye of the needle. Break off the first thread and thread the needle.

If you can get a horse at a bargin —drive the bargain.

THE GOLIATH OF ENGLAND IS BEER

A MORE TERRIBLE ENEMY THAN GERMANY.

It Has Killed an Army Greater Than That Under Arms To-day.

Arthur Lee, in the London Daily Mail thus condemns the drink evil in Great Britain:

There is some hope for those who love our land. The Government is picking up a pebble to throw at our great Goliath. It is like a miracle to read that the Government has dared to touch the pot of beer that all these years has been more terrible than Germany, more powerful than the Church of England, and more sacred than the Front Bench of the House of Commons.

A British Government that was not afraid of beer would be a spectacle indeed for gods and kaisers. A British Government that could conquer beer would make Consuls jump for joy, and Germans fly for their lives. For it has been the unwritten law of governments since most of us were born that you must not touch this thing.

You may take a man's house in England now, you may take his motor-car, or his workshop, or the business he has built up during fifty years, or the money he has saved for his old age; you may take away his liberty and his only son, but you must not touch his beer. If you are the Government of the greatest empire on the earth, if the fate of human liberty is in your hand, and if a pot of beer stands in your path, you must not kick it out. Let it be; it is the holy thing of England.

And what is this thing before which kings and governments bow down? What has it done for us in these bitter days, in the days in which we should have found the strength we need so sorely now?

If it is true, as it is, that in fifty years we have thrown away an army as great as we have under arms today, it is beer that has consumed quite half of it. It has cut down the flower of our manhood less quickly, but not less horribly, than German shells are doing now.

Sapper of Strength.

It has bred weak joints, weak muscles, weak brains and little stunted bodies with feeble minds, where we should have had men fit or soldiers and women fit to make a soldier's home. It has chained our men in slums that are not worth fighting for;, it has put a millstone round the neck of industry so that we have lagged behind our enemy; it has poured our wealth into the gutter; it has written "rejected as unfit" against the names of half a million men who were willing to join our army now in France.

And how did our beer-god help us when the hour of peril struck at last? It is just a year since it imperilled our national safety, and we are not likely to forget it. This time last year, with the fate of Europe in the balance, the beer-god stalked abroad in every street and factory and dockyard, and held sway so mightily that the director of transports warned the Government that supplies to the army and navy might stop; the director of naval equipment warned the Government that shipbuilding might come to a standstill; manufacturers of explosives warned the Government that they might not be able to deliver the goods; and Admiral Jellicoe warned the Government that the efficiency of the fleet was imperilled.

So this thing has served the army and the navy. And what of the people? What of all those millions of people with shillings and pounds to spare and save that they will want so badly soon? Alas! their gold is being eaten up. The Moloch who consumed the lives of little children has a rival in this thing that stalks through our streets consuming the people's vital strength. It is not open to dispute that, with the money lost through drink, we could pay off, as the war goes on, 5s. of every £1 the war is costing us; it is not open to dispute that something like this is actually being done in Russia now, where the people who saved sixpences in peace time under vodka rule are giving up vodka for their country's sake and saving sovereigns.

Only in England.

But, happily, enemies do not have their way in Russia—or in France. It is only in England, in the land the noblest men on earth would die for, that this foul enemy of our race can work its will. If our ships are wanted for the war, and we must go short of something, we must sacrifice the books and papers that build up our minds, we must sacrifice the food that builds up our bodies, but the poison of the national life must come in. It does not seem to have occurred to a single member of the House of Commons to ask why we should give up sugar and paper for beer, when the tonnage of all is about the same, and the things we give up are helping England, and the thing that comes in freely is helping our foes. Mr. McKenna preaches economy. Lord Selborne urges us to grow more food; but Mr. Runciman imperils the fruit of all our orchards, and makes tons of it not worth the picking, by keeping out sugar to let in beer. The fruit must perish on the trees, the child must even lose its sweets, but its father may have the beer that too often sends him home to beat it.

It is the English madness; it is the mystery of war. Even we in our old age, when this traitor has perished with all others, shall hardly believe it. Who outside an asylum can believe this simple truth about the power of beer in England—that, depending on foreign sources for our food, we set aside as much land for beer and whiskey as for bread with this result: that if the German navy could blockade us our children would hunger for bread in two months, but our men could drink beer for a year or for ever?

DUG-OUTS FOR DOGS.

The Three Breeds Mostly in Use in the Fighting-Line.

The introduction of dogs into the fighting-line is due to a young French lieutenant, who brought the dogs over from North-Western Canada and the Labrador last year, when the question of transport among mountainous parts became a question of such serious importance.

The dogs were first utilized in connection with drawing loads over difficult passes by sleighs, etc. They now draw their loads on light railways which run regularly to and from the trenches, and they find no difficulty with the steepest incline or the heaviest load.

The Labrador, Canadian, and Alaskan are the three breeds mostly in use, though the last takes first place for endurance and pluck. His energy never flags, and, according to a French soldier, "he works until he drops from sheer exhaustion."

Behind the firing-line the French have instituted training-camps for the purpose of instructing the dogs in their various duties. Here they are taught how to guard advance trenches against enemy attacks, how to carry messages, how to jump trench-parapets, how to scout, patrol, and act as sentries, Their comfort is an important consideration, and dug-outs for doggies are as well screened and comfortable as Tommy's own.

Rice, horseflesh, and military biscuits form their chief diet, and, judging from the truly excellent condition of the dogs, they thrive on it.

Nurseries for the puppies are erected close to the firing-line. Last year the dogs were some 250 strong, but their numbers have now greatly increased, and it is no unusual sight to see puppies playing unconcernedly about on the mountain slopes, within close range of the German guns.

THE FASHIONS

Two striking models adopted by the younger set are reproduced here. In one of white and blue linen, the waist and upper part of the skirt were of white linen and the sailor collar, cuffs and lower part of the skirt were blue.

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White and Blue Linen Combined.

Very large pockets were placed on either side. The larger the pockets the more up-to-date the dress, now-a-days. This dress, like many of the present models, hangs from the shoulders and is therefore ideal for sports. The other dress is in Russian style. It is of rose-colored silk jersey with black collar, cuffs and belt, and buttoned all the way down the front with small black buttons. The waist has box plaits in the front and back stitched as far as the waistline and left free below it to give more fulness to the lower part.

Colored embroidery and beads are particularly favored for trimming the darker dresses that are brought out on cooler days. Purple on black, and gold or mustard color on dark. blue, give exceptionally good results. White glass beads on dark blue serge is another very effective suggestion.

The Popular Hats.

Any number of white and colored felt hats in both small and large shapes are worn at present. The

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Graceful Russian Dress.

trimming is either a ribbon band, plain or plaited, or fruit or flowers cut out of silk or velvet and placed against the crown or on the brim. White hats of silk or satin with a flange of chiffon around the brim are also considered very smart. Some are trimmed with a large bow of white satin directly in front.

The mid-season hats used for other occasions than sports are in large sailor shapes, also in small and medium sizes. White satin crowns with black velvet brims are highly favored, as well as the all-black and all-white hats. Sometimes the order is reversed and the crown is made of black velvet with the brim of white satin or straw. The trimming used on this type of hat is generally a wing fancy or ribbon arranged in some attractive manner. Color is introduced in some ofthelargeblack hats for semi-dress wear, especially in those for the younger girls.

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

Machine Gunners Wear Gas Masks on British West Front

A BRITISH OFFICIAL PHOTOGRAPH from the Western front showing British machine gunners wearing their gas masks in action.

LONG STRUGGLE AHEAD.

French Premier Does Not Anticipate an Early Peace.

A difficult and prolonged struggle before the war is ended is prophesied by former Premier Viviani, in the French Cabinet. In an address before the general council of the department-council of the department of Creuse, held at Gueret, he said:

"Although victory is certain, it will require hard and prolonged efforts to break Prussian militarism and prevent recurrence of its crimes. There can be no peace before the attainment of victory, before adequate reparation is made and before justice triumphs."

In an address before the General Council of the Department of Aube Bienvenu Martin, the former Minister of Justice said:

"The French will not submit to the peace of the German Emperor, who boasted he would force his adversaries to accept peace on bended knees. They will accept only such a peace as assures them legitimate reparations, as well as their independence and security, and they will bear patiently all sacrifices in order that, in conjunction with the efforts of their faithful allies, such a peace may be imposed."

When prosperity turns a man's head it makes a pitiful sight of him.