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About the House

Useful Hints and General Information for the Busy Housewife

Chicken Dinners.

Supreme of Chicken.—Take the two portions of chicken, place in a well-greased casserole, squeeze a little lemon juice over, and sprinkle with salt. Cover and cook in the oven until done. Dish on a bed of mashed potatoes and pour a good white sauce over.

Casserole of Chicken.—Take the necessary number of joints of the chicken and fry them a golden brown in butter or in clarified dripping. Drain them thoroughly, and then put them in the earthenware casserole with enough stock to cover the meat. Slice two onions and two carrots, and add a little parsley, eight peppercorns and one clove. If there is no meat stock to hand, use water or vegetable stock, with two teaspoonfuls of glaze or meat extract. Cook gently in the oven for one and a half hours. Strain the gravy, thicken it with a little flour and butter, cook all again for 20 minutes, and serve in the casserole.

Fricassee of Chicken, Rice Border.—Boil about ½ pound of rice in one pint of chicken stock or water. Cook until the rice is tender, then add a spoonful of butter, pepper and salt; then grease a border mold and fill it up with the rice; steam till wanted. Make a good white sauce, using 1½ ounces of butter; melt this in a stewpan, then add 1½ ounces of flour, mix smooth and then nearly one pint of milk by degrees, pepper and salt to taste; stir over the stove until it boils. Cut the chicken into joints after steaming it to cook it; put the chicken into the sauce, and then turn out of the rice mold. Fill the centre with fricassee of chicken, sprinkle the top with chopped parsley, and serve.

Chicken Souffle.—Take the meat from the two chicken legs and put it through the mincing machine about three times, then pass it through a fine wire sieve. Make a sauce with one ounce of butter, one ounce of flour, half a pint of milk, pepper and salt; stir it until it boils, then add the chicken, and when quite cold add three yolks and three whites of eggs whipped to a froth, stir in lightly and put into a souffle dish which has been greased and tied round with a greased paper to come halfway above the dish. Steam for half an hour. Serve with little leaves of chervil placed on the top. This makes quite a large souffle, sufficient for six persons. It should be very light, and it rises enormously. Remove the greased paper before serving and serve immediately, or the souffle will be spoiled.

Chicken Cutlets From the Remains of the Souffle.—Flour a pastry board, and put the remains of the souffle on it; press it out with a knife and shape it into cutlets; egg and breadcrumb, and fry in a basket in a deep pan of fat. Drain and serve in an entree dish on a lace paper. Make cutlet bones of parsley stalks, and serve the cutlets with or without a centre of peas or string beans.

An Appetizing Hash.

First of all, fry an onion, finely chopped, in one ounce of margarine or dripping, till it is a golden brown, then add one ounce of flour, and after stirring well together for five minutes add half a pint of stock, well flavored with vegetables, two or three cloves, salt if necessary, and four tablespoonfuls of ketchup.

Stir for a few minutes over the fire, then flavor further with a teaspoonful or more of brown sauce or meat extract. Let the sauce boil fast over the fire so as to reduce it a little, then add some browning. Strain the sauce into a small shallow stewpan and put it on one side to get cold.

In the meantime, cut some meat, and not too small, slices from your meat, letting them be all as much as possible of the same size, and remove every particle of skin, fat, gristle or burnt portion, as it is the later which gives the "warmed-up" taste that is so unpleasant.

When the sauce is cold, lay in it the pieces of meat, cover up the saucepan and in about half an hour's time put it at the corner of the stove, warming by very gradual degrees. If allowed to boil, the meat is sure to be tough.

As soon as it is thoroughly hot, it is ready to be dished up, with the sauce poured over it, and it should be surrounded with fingers of bread, fried a golden color. The addition of a little finely chopped parsley greatly improves the look of the dish.

Correct Coffee Making.

What every woman knows is that good food is easier to spoil in the cooking than poor food. A bad egg or a steak is difficult to make worse, no matter how it may be cooked.

And by the same philosophy the most difficult teas or coffee to brew well are the highest grades that come from the gardens of the East, where the fancy sorts are grown. The deduction to be drawn is simple. If one intends to cook casually, the thing to do is to buy the cheapest food to be found. But if the care is to be used that makes of cooking a fine art and a safeguard to health, then good food is required as a basis.

Whenever you see on a package of coffee directions reading "boil (so many) minutes," it is fairly safe to assume that the content is an indifferent article. The rare bouquet that is nature's gift to the product of favored areas of the East is entirely vanished, and, what is even worse, the injurious principle of coffee is extracted by boiling.

The moral is that if one uses an old-fashioned coffee pot the coffee should be ground quite fine (not pulverized), and fresh cold water should be boiled in another vessel. When the water comes to a hard boil pour it upon the coffee and stir a little until the floating coffee sings. If the result is thin or otherwise unsatisfactory, one may be certain that the coffee dealer is providing inferior coffee. Made after this manner, coffee is a wholesome beverage. But if coffee and cold water are brought to a boil together, or if in the process of brewing the mixture is boiled at all, the ingredient "caffein" is liberated and caffein is not in the catalogue of healthful foods.

Some Cooking Terms.

There are many terms in cooking that are as unintelligible to the young housewife as Sanscrit. To read about letting one thing saute and another "marinate" doesn't, in the words of current slang, "mean a thing in her young life." Here are a few terms of this kind explained by a woman who knows all about it.

To marinate means that you make a sort of brine of spiced vinegar or lemon juice, or vinegar and oil, and let the article stand in it for a couple of hours, for flavoring purposes.

Stock is the essence extracted from the meat.

A roux is butter and flour cooked together and stirred to a rich cream. A white roux is made with uncooked flour, a brown roux is made with flour that has been browned by stirring for a few minutes in a pan over the fire.

Saute means to fry or heat lightly in hot fat or butter, not deep enough to cover the thing cooked.

Salmi is a warmed-over dish of game, slightly seasoned. Any left-over piece of game treated in this manner is dignified by this name.

Rissoles are meat cakes made into rolls, covered with pastry and fried. Rice is also used to cover them.

Useful Hints.

Always look clean and loveable.

Do everything on the right day when possible.

Bedrooms should be carpeted in the middle of the oor only.

Keep your house clean and tidy, especially your living-room.

Have a place for everything and keep everything in its proper place.

To purify cistern water put charcoal in a bag and hang it in the water.

If the handles of table knives are discolored rub with brickdust and vinegar.

When packing bottles rubber bands slipped over them will prevent breakage.

When white oilcloth is stained by coffee try rubbing with common baking soda.

See that plates and dishes are wiped underneath before being placed on the table.

Get up early on busy days: It is easy to work when it is cool and quiet.

A hot-water bottle should be only half full. It is then soft and comfortable to use.

When a suede bag or purse becomes greasy looking, rub it with fine emery paper.

To scour kettles use coarse sandpaper in place of sandscap. It gives much beter satisfaction.

Never put table linen in soapsuds until the stains have been removed by pouring boiling water through it.

To remove a blood stain soak in cold water or in water with salt. When stain is nearly gone use soap and water or starch paste.

Stains in carpets may be removed by rubbing the parts with a lemon cut in half, and at the same time dabbing with a soft cloth.

The house always indicates the temperament of the tenants. If it is bright, clean and nice, so are they; if hugger-mugger and dirty, they are that also.

Try using a worn shaving brush for applying stove blacking. The soap that is in the brush helps to make a good polish as well as makes it easier and quicker done.

If a joint is to be carved on the table spread a napkin under the dish so that the cloth will not be splashed. When this is done the napkin must be removed at dessert.

Before using soda for laundry purposes it must be completely dissolved in boiling water. If it touched the clothes undissolved yellow marks would be left—in reality, burns.

A cheap floor stain is made by dissolving permanganate of potash in warm water, giving one or two coats to the boards, and when thoroughly dry polishing with beeswax and turpentine.

AN UNDERGROUND REFUGE.

A Great Maze of Corridors and Rooms Under a Church.

According to the Boston Transcript's "Cosmopolitan," a sapper, who was a London architect in the days before the war, told a queer experience of his in a town not far behind the line. A bombardment was expected, and he was told to visit the houses, find out which had cellars, and make a plan showing the position of all the cellars in the place. The job took a week and when he had completed his plan an old Frenchman said to him, "Have you heard about the catacombs under the church?"

That sounded promising, and, guided by the cure,, he found the overgrown entrance in the churchyard. Descending some steps cut in the rock he found himself exploring an astonishing maze of corridors and rooms, all cut out of the solid chalk. The whole thing was beautifully finished and complete, and in the great rooms, or caves, there were actually sloping beds carved out from the walls.

The passages extended so far that he was afraid to explore them, fearing that he should lose his way. "It was all very fine and romantic," said the sapper, "but it was a tremendous job to make a plan of it It was really the work of a mining engineer." However, his captain was pleased with the result. There was room to house the whole population of the town very comfortably in these almost forgotten excavations.

The underground refuge was very ancient, made—the story ran—during one of the mediaeval wars between the English and the French It was curious that it should have come into use when Englishmen and Frenchmen were fighting side by side.

How Many Can Answer This?

"I say exactly what I think," exclaimed the vociferous man.

"How interesting!" exclaimed Miss Cayenne. "Do you think of what you say before you say it or do you admire the way it sounds and then think it?"

Envy and jealousy make people do a lot of foolish things.

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SIR DOUGLAS HAIG FORESAW THE WAR

DID NOT WANT TO GO TO INDIA LEST HE MISS IT.

Cool, Steady, Tenacious, Religious and Scotch Is the Commander-in-Chief.

Lord Esher, a peer who has a wide knowledge of war and statescraft and of men also, publishes in the Paris Matin the following appreciation of Sir Douglas Haig, the British commander-in-chief:

'I first knew General Haig in the years immediately following the South African war. He had been chief of the staff to Sir John French. I was a member of the Parliamentary Commission that inquired into the conduct of the war. General Haig was a witness, and gave his evidence in a striking manner, showing great knowledge and capacity. When in 1905 I was presiding over a committee of three, with Admiral Lord Fisher and Colonel Sir George Clark as the other members, to reform the War Office and the organization of the army, I obtained valuable assistance from Sir Douglas Haig, especially in creating a general staff. Up to the year 1905 the British army possessed no general staff. When my committee recommended its formation the personality of General Haig, then only 44 years old, and very junior in the army, had so impressed itself upon the British Government that there was a wish to appoint him as chief of the general staff, making the appointment practically permanent as was the custom in the German army. But the prejudices of seniority and rank were too great, and an older officer was named. The army suffered but not General Haig.

Foresaw the War.

He became inspector-general of cavalry, and subseuqently went to India as chief of the staff to the commander-in-chief. When offered that post he remonstrated strongly, so convinced was he that a war between France and Germany was imminent, a war in which Britain would be on the side of France, and in which it was the wish of his heart to take a part. After invaluable work in India, where his reputation stood high, he England to take up his command at Aldershot. This was the highest post, in peace, that any soldier could occupy, and the outbreak of war found him there.

In command of the First Corps during the retreat from Mons, and later as the chief of the first army in Flanders, his merits were described many times by Sir John French in army orders and public despatches. When Sir John's health led to his regretted retirement, General Haig was designated at once by the sentiments of the army and by public, opinion in England as his successor. Sir Douglas Haig was born in Edinburgh 54 years ago. He was educated at the University of Oxford, a rare privilege in a soldier's career. He is Scottish throughout his being—religious, steady, and cool, with a judgment unbiased by prejudice or passion. His ideal is that of a high-minded man and an accomplished soldier. He has attained to both of them.

His Military Record.

Not a breath has ever sullied his private character, and his military record is of the highest merit. An excellent horseman and a fine polo player when he rides among his troops, accompanied always by two or three aides-de-camp and an escort of 17th Lancers, the regiment that he formerly commanded, he looks a cavalry leader as well as a commander-in-chief. He does not despise the panoply of war—and he is right. The army admires a gallant appearance in its leader. But it is as a staff officer, learned in the history of war, accomplished in all its manifold exercises, that Sir Douglas Haig stands almost alone among contemporary soldiers. He has studied his profession deeply. He has put aside all competing interests. He has resisted all temptations to divert his attention to other pursuits or to pleasure. By day he has for years labored at the detail of war, and by night he has dreamed of it. So far the battle of the Somme is the fulfilment of his dreams and the outcome of his labors.

A master of detail, no detail has been left unconsidered. Method, decision, and perseverance are his mots d'ordre. They are being exemplified on the plateau between Pozieres and Longueval. The German general staff have met their match in Sir Douglas Haig. In the growing confidence of his troops, in the loyalty of his army commanders, in the clearness of his own vision, and in his Scottish tenacity lie the hopes of victory. His admiration for and faith in the armies of France are the bonds that tie together the allied efforts on the Somme, which can only have one result the utter defeat of the comman enemy. With General Joffre the British commander is in close sympathy. He speaks the French language with ease and distinction. He remembers that his ancestors, the Scottish Archers, served Louis XI. and France, and he is proud as a Scotsman to command the Imperial armies of Britain to-day. No one recognizes more clearly that in serving France his troops are safeguarding the moral interests of the whole civilized world.

Diplomat.

"Sir," said the angry woman, "I understand you said I had a face that would stop a street car in the middle of the block."

"Yes, that's what I said," calmly answered the mere man. "It takes an unusually handsome face to induce a motorman to make a stop like that."

It is unwise to go out walking in a driving rain.

Sometimes a man who pretends to love his enemies goes back on his best friends.

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FROM OLD SCOTLAND

NOTES OF INTEREST FROM HER BANKS AND BRAES.

What Is Going On in the Highlands and Lowlands of Auld Scotia.

Pte. J. Clark, of the Highland Light Infantry, the well known Scottish League footballer, was among the wounded brought to Glasgow.

Lance-Corporal J. Darling Brodie, of the Australian contingent, was instantaneously killed while attempting to board a motor lorry at Dalkeith.

A motor car accident occurred in Drygate, Glasgow, when the car ran into a crowd of children. Eleven of the children were injured, many seriously.

Sergeant Allardyce, of the London Scots, son of Mr. Charles Allardyce, Nethergate, Dundee, has been awarded the Military Medal for saving the life of an officer.

The death occurred recently suddenly, at his residence, Dennistoun, of Dr. George Mines Connor, a well known practitioner of the east end of the city of Glasgow.

A deputation of women munition workers from the Clyde have arrived in Paris, and will inspect the great munition works of France, also the devastated towns and villages.

The death has occurred at Kelso in his 78th year of Mr. John Brown. He was justice of the peace for Roxburghshire, and for a long period a member of Kelso Town Council.

The Hon. James Montgomery Beck, the eminent American lawyer, speaking at a luncheon in his honor in Glasgow, appealed for a strengthening of British-American fraternity.

There has just passed away in his 78th year, Robert Winning, who served 21 years in the Queen's Own Cameron Highlanders, and served through the Indian Mutiny campaign.

Mr. John W. Angus, ex-chief constable of Greenock, died recently at the age of 75 years. He was well known throughout Scotland as an authority on police work, and the administration of the criminal law.

Owing to the Tay and the Tunmmel being so high, in the Perth district, alarming flooding has taken place. Glencarse Station was converted into an island, while at Burnside, Scone, a dwelling house collapsed, several of the occupants being rescued with difficulty.

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