About the House

Useful Hints and General Information for the Busy Housewife

Dainty Dishes.

Rhubarb Jam.—Five pounds of rhubarb, cut as for stewing. Five pounds of granulated sugar. One pound of finely cut figs. One-half pound of almond meats, blanched and cut fine. Mix these ingredients and let stand over night. In the morning boil the mixture for forty-five minutes. Put in glasses when cold and cover with paraffin.

Onion and Potato Puree.—Two cups diced potatoes, one cup minced onion, three cups water, one teaspoon salt (or half-teaspoon each salt and celery salt), one-fourth teaspoon pepper, two tablespoons butter and milk or cream as needed. Boil potatoes and onions until well done. Rub through fruit press, season and reheat, adding as much milk or cream as needed to thin to right consistency. Serve with minced parsley and croutons.

Baked Onions.—Four cups peeled onions, one cup milk, two tablespoons each of flour, butter and breadcrumbs, one and one-half teaspoons salt, dash of pepper. Put onions on to cook with enough boiling water to cover; add one teaspoon salt and boil until tender, without covering, Brush baking dish with a little butter, put in onions, and pour over cream sauce. Sprinkle with breadcrumbs and bake until light brown. Cream sauce; Melt butter in sauce pan, add flour, mix well; add cold milk slowly, stir until smooth and creamy. Add pepper and one-half teaspoon salt and boil three minutes.

Combination Conserve.—Twelve peaches, twelve pears, one pineapple, six oranges, six lemons, two quarters of crabapples. Peel and quarter the crabapples and measure after quartering. Peel the peaches, pears and oranges and divide into eighths. Peel the pineapple and cut in dice; slice the lemons very thin without peeling them. Weigh all the fruit; add three-fourths pound of sugar for each pound of fruit; mix gently in preserving kettle and simmer for two hours, stirring as little as possible. Pour in glasses.

New Way With Sandwiches.—Rolled sandwiches look pretty, and they are just as easy to make as the other kind. Any housekeeper who makes sandwiches often appreciates something different in this line, for the same old kind is very likely to become decidedly unwelcome with a critical family acting as judges. The next time you prepare sandwiches cut the bread real thin, then put your minced meat, olives or jelly on the buttered bread as usual. When you are quite satisfied with the result, and all the edges have been trimmed off the bread, roll the bread firmly as you would do with a bandage Secure with a toothpick, then tie with a bow of colored ribbon. Remove the toothpick and your sandwich is complete.

Mustard Pickles.—Two quarts green tomatoes; soak overnight in weak brine and drain. Two quarts small cucumbers. One medium head cabbage. One quart small onions. Six large red peppers. Chop all fine and boil all together, except cucumbers, in clear water until tender, drain well and add: Two quarts cider vinegar. One-half cup ground mustard. Three cups sugar, One cup flour mixed with vinegar. Two teaspoons red pepper. Two teaspoons black pepper. Bring to a boil, add the chopped cucumbers; bottle and seal while hot.

Plum Conserve.—Though we give plums as the fruit to use in the following recipe, any fruit in season may be used in the same manner. Stew two and one-half quarts of plums with one and one-half cups of water until they are very soft. Strain through a colander, then add as much granulated sugar as you have pulp. Put through a food chopper two oranges, one small lemon, one pound of seeded raisins, one-half pound of walnut meats and one-half pound of sun dried figs. Use the rind of the oranges and lemon as well as the pulp, but remove the white skin and seeds. Cook all together fifteen minutes, being careful not to burn. This is delicious for sandwiches or to serve with chicken or turkey.

Chili Sauce.—Twelve large, ripe, solid tomatoes, four cups of vinegar, two teaspoons of ground cloves, two teaspoons of ground cinnamon, one-half teaspoon of ground ginger, one tablespoon of mustard, one red pepper pod, four large onions, two tablespoons of salt (more if desired). Wash the onions and tomatoes. Remove the outer skin of the onions and chop them fine. Put the tomatoes in boiling water for a few minutes and then remove the skin. Put in all the other ingredients and boil on a slow fire for about two hours. Put this in sterilized glass bottles which have been standing in hot water, while hot, and seal. Keep in a cool, dry place.

Egg Recipes.

Nest Eggs.—Prepare bread dressing as for chicken or turkey, omitting the sage and using only onion and red pepper for seasoning. Form it into nests twice the size of an egg, and place them into a bread pan well greased and set into the oven. When partly baked break an egg into each hollowed center and return to the oven until the eggs are set. These are good served with a drawn butter sauce, tomatoes, mush-room sauce or a dash of chili sauce.

Egg Gems.—Line the bottom and sides of each cup in a gem pan with the usual sour milk biscuit dough. Prick the dough with a fork so that it won't puff up, and set in the oven to bake. When done grate cheese and break an egg into each cup; cover with cheese, salt and pepper and let the eggs set. Rice or macaroni to which a well-beaten egg and a tablespoonful of flour have been added may be used in place of the biscuit dough.

Creamed Eggs.—Chop whites of eight or ten hard boiled eggs and grate and mash the yolks with a silver fork. Make a sauce of two tablespoonfuls each of butter and flour to which two cupfuls of sweet milk have been added slowly. Let boil up once or twice, season with salt, pepper, mustard or red pepper and add the chopped whites. Place pieces of hot toast on a hot platter and cover each piece with the mixture. Season the yolks with salt, pepper, mustard and a little vinegar, add sweet or sour cream and smooth to the consistency of creamy paste; place a heaping tablespoonful on the center of each piece of the covered toast. Serve with crisp strips of bacon and garnish with lettuce leaves.

Useful Hints.

Hard sauce is delicious on apple pie.

Half-ripe grapes always make the best jelly.

Soup should never be made in a metallic kettle.

All greens should be blanched before canning.

Milk and custards should not stand in any but enamel vessels.

Any fruit or vegetable to be eaten raw should be carefully washed.

Small bits left from meat or fish should be saved and used in potato puffs.

Sliced pineapple is more delicious if sliced and sugared about 12 hours before serving.

It should never be forgotten that unclean milk is as great a menace as unclean water.

A rice cream may be made like a thin rice pudding, only it should be cooked longer, poured into a mold and chilled.

The bones left from roast beef or lamb can be put into a pot with potatoes and boiled. They will give the potatoes a rich flavor.

If a mother can invent little games to play while the children are being washed and dressed those processes may go on more easily.

When you think the vaseline bottle is empty, heat it and lay it on its side to cool—you will be surprised at the amount of vaseline you will save.

A convenient way to boil macaroni is to put it in a wire basket. Immerse this in a kettle of boiling water. When the macaroni is done, lift it out.

To make cottage cheese of fine texture, have the water with which you scald the clabber merely hot. If it is boiling the curd will be very hard and lumpy.

If there is a stubborn spot on white paint that can not be removed with soap and water, dip a wet cloth in whiting and rub the spot. It will come off with ease.

There comes a time when any hardwood floor should be thoroughly cleaned. Wipe it over with a pure white soap and water, changing the water often. Then go over it with a cloth saturated with a good floor oil.

Fried cabbage is delicious. Cut the cabbage up as for stew, put it into pan with enough water to cover and let simmer until almost tender, then put it in the fat and brown it as you would potatoes. It takes little time to cook it in this way.

To the old-fashioned housekeeper and cook the methods of accurate measurement do not seem important. When our cooks begin, to learn that cooking is an exact science, there will be less said about "luck" in cooking. The "hit or miss" methods of measurements are the cause of poor results.

A Deserted Village.

The first time you see a destroyed and deserted village you have strange feeling, especially when you know that the smashing process may be resumed any minute, says a writer in Cartoons Magazine. Can you imagine a village which has no inhabitants—houses with only parts of walls standing, perambulators, chairs, bedsteads and pictures heaped up in confusion, churches destroyed as if stepped on by a giant, tombs a tumbled-up heap in the churchyards, no children at play, no shops, no sounds except the echo of your footsteps and the roar of distant guns? You'll find them in the war zone.

The marriage ceremony in France, in very remote times, consisted of the man paring his nails and sending the pieces to the girl of his choice. Then they were man and wife.

UNSEEN HAND THAT FEEDS THE ALLIES

THE COMMISSARIAT DEPARTMENT IN LONDON.

Buys Munitions and Supplies For the Varied Needs of Eight Nations.

At the corner of Kingsway, London, where that royally wide and straight street merges into the semicircle of Aldwych, there rises the great triple building which contains Empire House, India House and Canada House. It is in aspect half noble and half commonplace, the front having both strength and dignity, white stone columns and wide and high window spaces, the sides being merely a raw and aching wilderness of red brick. But within its immense walls revolves one of the least-known and most important of all the many wheels of war. It is the headquarters of the Commission Internationale de Ravitillement, the Commissariat Department of the Allies.

The Universal Buyer.

The Commission de Ravilaillement is the unseen hand that feeds the many great fires of war. In all the markets of all the world—that is to say, all the world outside the countries of the enemy—it buys the guns, the shells, the rifles, the ammunition, the saddles, the boots and the uniforms, and all the rest of the multifarious equipment required by the fighting ships of England's Allies. The commission buys in tons by the million, and pays in pounds by the hundred million. In short, a myriad quartermaster sergeants in one.

But it rose from very small beginnings. In August, 1914, a few days after war broke out, several French officers came to London to buy boots and similar articles for the French army. These were the first of a long series of war purchases, whose extent, beginning in thousands of pounds, rose rapidly to millions. They resulted in the formation by agreement between the French and British Governments of a Commission de Ravitaillement (a revictualing commission, in the old blunt naval phrase), with the following objects:

1. To co-ordinate the purchase of food supplies, munitions of war and military and naval equipment by the two Governments.
2. To prevent harmful competition in the same markets and a consequent inflation of prices.
3. To place the French Government in communication with firms capable of carrying out orders satisfactorily at a reasonable price; and,
4. To spread the orders in such a way as to distribute employment, and thus accelerate delivery.

How the Commission Began.

The commission began with a British staff of a dozen, established in a small office in Queen Anne's chambers. Since its inception its scope has been gradually extended to cover purchases made on behalf of all the Allied Governments, and it now includes military, naval and civilian delegates from each of England's Allies (including even Portugal), together with representatives of the War Office, Ministry of Munitions and other British Government Departments, under the general direction of Sir Edmund Wyldbore Smith, of the Board of Trade.

Its personnel is now numbered at nearly 500; its huge office has miles of corridors, containing about 300 rooms. Harbored happily on its many floors are no fewer than eight separate national colonies—French, Russian, Italian, Belgian, Serbian, Portuguese, Japanese and English.

Multiplicity of Arteries.

The commission, whose purchases outrival in extent the most sensational of transatlantic deals, has been at work now for 22 months—almost without the general public becoming even aware of its existence! During this period the orders it has officially placed on behalf of the Allied Governments amount to no less a total than £220,000,000, and this stupendous figure, if we add the purchases made by Allied Government contractors, which are submitted for the examination of the commission, is increased roughtly to £300,000,000.

Here is an approximate record of the quantities of some of the more common articles of war bought for the Allied armies:

Ten million pairs of boots.
Thirty million yards of cloth.
One hundred thousand miles of telephone wire.
One hundred million sandbags.

The figures in respect of the more destructive munitions of war cannot, for obvious reasons, be cited here, but they are no less impressive.

It is hardly necessary to remark—that is, in fact, the whole raison d'etre of the commission—that the sums expended, vast as they are, would have been much greater if there had been no official organization to regulate prices, to control the world's markets and to apportion the available supplies of food and war material to the needs of each Government concerned. And always this main object has been kept rigorously in view, that none of the munitions required for the adequate pursuit of the war should be withheld or delayed in transit by reason of any overlapping of orders or confusion of interest.

Regulating the Supply.

The services of the War Office in this connection in regard both to the purchase of personal equipment in the quantities referred to and the supply of munitions cannot be overestimated, and the completeness of a system of organization which is able to provide for the supplies both of the British fighting forces and of their Allies, not only in Europe but in Canada and America, is too little realized by the public. The revictualing commission also enjoys the full advantage of the experience of the agents of the Ministry of Munitions in America and elsewhere, and enormous quantities of metals and machinery have been purchased all over the world by this means for the benefit of the Allied Governments.

All orders are placed in such a manner as to avoid competition between the various purchasing Governments, to exclude the irresponsible speculator and to insure that the articles bought are obtained from reliable sources and are of the best quality.

Co-operative Purchasing.

This principle of co-operative purchase has been followed very close in connection with supplies of cereals, which are purchased on behalf of the Allies by a single committee consisting of members of the Commission Internationale de Ravitaillement and the Board of Agriculture.

Then there is the whole tremendous question of the provision of tonnage for the transport of these immense supplies and of the regulation of freights—a question which demands the closest application on the part of the shipping advisers attached to the commission. When all the ships requisitioned from the British Merchant service for war purposes are reckoned, there remains only a limited proportion of tonnage available for the carriage of coal, wheat and other commodities.

This tonnage is of necessity most rigidly regulated and apportioned, and the existence of the commission, which can centralize all information as to the requirements of the the different Allied Governments and the possibilities of meeting them, is of invaluable assistance to those in whose hands rests the final decision as to the distribution of the available British mercantile marine.

HUNS PETITION FOR END OF WAR

THE GERMAN SOCIALISTS ARE ACTIVE.

Captured Soldiers Don't Claim Victory, But Say They Can't Be Beaten.

It is extraordinary difficult to know whether all the British shell fire and all the dead have yet begun to shake the confidence of the Germans in the strength of their war machine. Some of the officers who have come in as prisoners still keep their pride, writes a correspondent with the British Armies in the field. They have seen the losses inflicted on them in and behind their lines, but say: "You can't beat us. We can't be beaten."

That is different from the old phrase: "We're winning. Victory is certain for Germany," and it is a long way from the acknowledgment of defeat or possible defeat. There are times when the pessimists among us are tempted to think that the Germans have mysterious reserves of strength from which they can heal their wounds, and that the success gained is only local, and has not yet injured the German war machine in any vital part or struck a blow which has reached to the heart of the German people.

Letters Reveal Truth.

The cure for such pessimism is found in letters captured in the German dugouts and on the German prisoners. They draw the veil aside and tell the naked truth. Through all these letters, written by men whose sons are fighting or dead, and by comrades in arms, not hiding their thoughts from each other, there is a cry against the bloodshed and misery of this war, and for peace at all costs.

"By now the town of Offenbach has five thousand widows, and besides that there are the unmarried men who have fallen."

"Our company lost all its officers and ten men, but that is the same with every company and every regiment on the Somme. I, alas, could not get the much-desired wound to send me home."

Riots Are Told Of.

There have been riots in Hamburg and other places, according to letters found in the trenches, and in the spirit of civilian Germany there is rising anger against those who made the war and caused all this misery, and who keep it lasting for political and dynastic reasons. The German Socialists, it seems, are at last beginning to find their voices again, if one may judge from such letters as the following written by an educated hand:

Memorial for Peace.

"You ask how far the peace movement has advanced. It is impossible to say anything definite, but we Socialists are now going to present to the Imperial Chancellor a great peace memorial, containing the signatures of those citizens who want a speedy peace without annexations and without violence to other nations. These will put their names on the lists, and those lists will be collected from the whole empire and handed to the Chancellor. God grant that their names may be put down in millions, that the Government may see that the great mass of the people want an early peace.

Distress is Acute.

"One may hope this accursed murdering of peoples may come to an end soon, but, unfortunately, the obstinate ones have no wish for peace. They are working in all countries against it, working with all their power, for the international capitalists can do no better business than they are doing now, and their purses appear not full yet.

"With us the distress gets greater from day to day, and already many poor people are suffering from underfeeding. We will, however, hope and act, for surely the good sense of the peoples may conquer in the end."

A WOMAN'S SECRET.

Wife Masqueraded as a Husband for Many Years.

An amazing story of a woman who masqueraded as a man and was found out by the Mill Hill Medical Board was told at a North London tribunal.

Her employer appealed for the worker as his "foreman."

The chairman, holding up a letter, expressed surprise that the employer urged that this "man" was indispensable to him in his work. Did he know that "he" was a woman?

The employer smiled incredulously, and suggested that the chairman had made a mistake, for his foreman was married, with two children.

The chairman read a certificate from the Mill Hill Medical Board, which stated that the person named upon it was unfit for the army "by reason of the fact that the doctors' examination disclosed that the person was a woman.

It transpired that the "man" had been before the Advisory Committee, and on a certificate then produced was sent to the Medical Board. On the deception being discovered there was something like consternation in the barracks. It is understood that the woman was passing as a man to hide from her husband.

SEA BUTTERFLIES.

Beautiful Creatures That Live Below the Surface of the Sea.

"Just as there are sea flowers," said a naturalist, "so there are sea butterflies. They are beautiful transparent creatures, found in the Mediterranean. They are caught in nets much as you would catch land butterflies, but, of course, it is necessary to collect them in jars of sea water.

"There are a number of varieties, the most beautiful being known as the 'needle butterfly.' Its body consists of a shelly substance clear as glass, to which are fastened the wings, composed of a gauze-like material and as full of color as an opal.

"Sea butterflies are without eyes, like some species of fish, and, unlike the butterflies of the land, they are rarer in sunny than cloudy weather. In midsummer, indeed, they leave the surface and descend into the deep, many fathoms down."

A Real Jail Bird.

"If you don't mind, sir," said the new convict, addressing the warden, "I should like to be put at my own trade."

"That might be a good idea," said the warden. "What is your trade?"

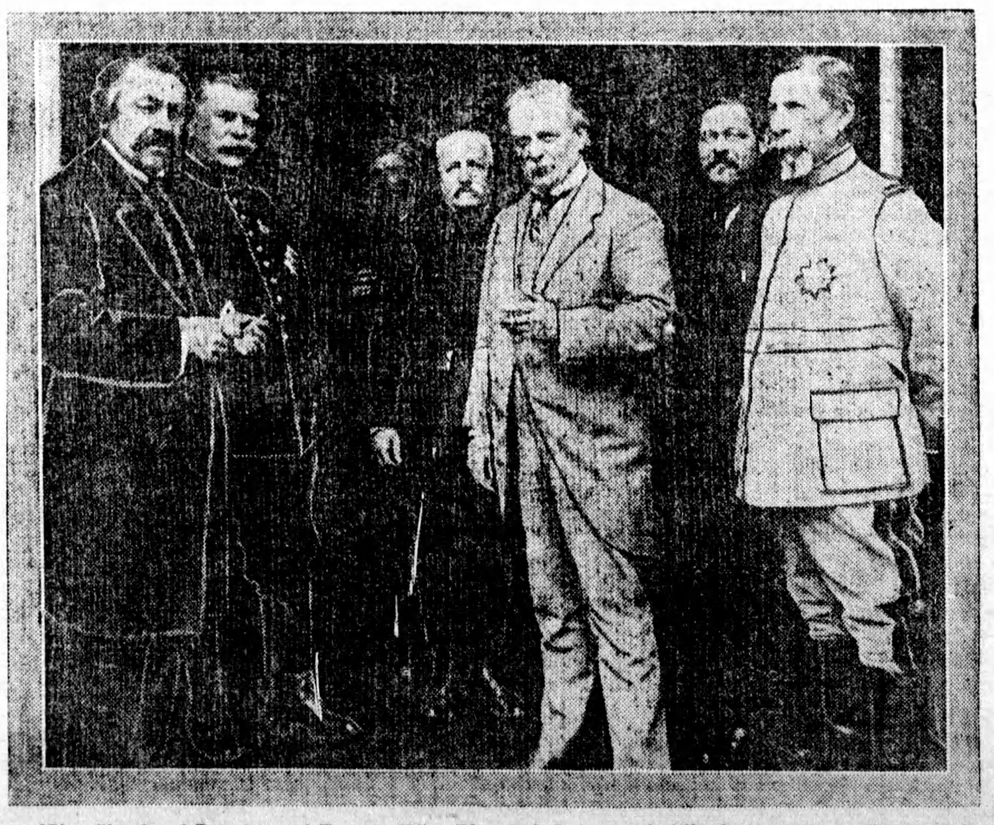
"I'm an aviator," said the new arrival.

Formerly the bridegroom endowed his bride not, as to-day, "with all his worldly goods," but with his "cattle."

The more a man brags about himself the less use he is to his boss.

NURSES WANTED.

A number of applicants are desired for the Training School for Nurses, Hospital for Insane, Toronto. Three years Course. Lectures start October 1, 1916. Probationers begin at $13.00 a month, with board, uniform and laundry. Apply Miss E. V. West, Head Nurse, 999 Queen St. W., Toronto.



Great War Chiefs of Britain and France Who Planned Drives of Allied Armies on Western Front

LEFT to right: Artistide Briand, French Premier; General Joffre, General de Castlenau, Chief of the French General Staff; Lloyd George, Great Britain's Minister of War; M. Thomas, French Minister of Munitions; and General Roques, French Minister of War. This gathering of the greatest of France's War Chiefs and Lloyd George, Britain's Minister of War, is one of the most notable conferences that have taken place since the beginning of the great war.