# About the House

**Useful Hints and General Information for the Busy Housewife**

### Useful Recipes

A delicious pudding is made with cooked and stoned prunes spread over the bottom of a baking dish and covered with a rich biscuit dough. Serve hot with cream and sugar or hard sauce.

Ginger Snaps—One cup lard, one cup sugar, one cup syrup, half cup boiling water, one teaspoonful baking soda dissolved in the water, one tablespoonful ginger, one tablespoonsful cinnamon, one teaspoonful vanilla, half teaspoonful salt, a little grated nutmeg and flour for a pretty stiff dough. Cut with cookie cutter and bake quickly.

**Codfish Balls.**—1 pound codfish, 1 ounce butterine, 3½ pounds potatoes (pared), 3 eggs, few grains cayenne. Soak fish several hours. Cook in fresh water until it flakes easily. Drain and put through food chopper. Add to potatoes which have been cooked and mashed. Add butterine, seasoning and eggs slightly beaten. Cool and shape into balls and fry in deep fat.

**Ginger Fudge.**—Sugar, two cups; milk, one cup; butter, two tablespoonfuls; vanilla. one-half teaspoonful; salt, a pinch; ginger (crystallized), one-half cup, chopped fine. Put sugar, butter, milk and salt in saucepan together and allow to boil 10 minutes, or until it hardens when dropped into cold water; remove from the stove and add vanilla; beat until creamy, add ginger and pour into buttered pans or plates. Cut into squares with a buttered knife.

**Emergency Apple Pudding.**—One cup of flour (prepared wheat pancake), one cup brown sugar, one egg, one-half cup milk, a little nutmeg, four large apples, peeled and sliced. Butter a pudding dish, lay in the apples and pour the batter over them. This takes only about as long as the ordinary apple pie, and yet it is not heavy or indigestible. It may be eaten with cream or a hard sauce.

**To Cook Rice.**—After washing rice, put it on in just enough cold water to prevent it burning at the bottom of the pot, which should have a close fitting cover, and with a moderate fire the rice is steamed rather than boiled until nearly done; then the cover is removed, the surplus steam and moisture, allowed to escape and the rice turns out a mass of snow-white kernels, each separate from the other and as much superior to the usual soggy mass as a fine, meal potato is superior to the water-soaked article.

**White Cake Like China Dishes.**—Take the yolks of two eggs and a spoonful of salt and as much rosewater, some carraway seeds and as much flour as will make it a paste stiff enough to roll out very thin; if you would have them like dishes you must bake them on dishes buttered. Cut them out into what work you please to candy them. Take a pound of perfumed sugar and the white of an egg and three or four spoonfuls of rosewater, stir until it looks white; and when that paste is cold do it with a feather on one side. This candied, let it dry, and do the other side and also dry it.

Almond Cakes.—Take a pound of Jordan almonds, blanch them, beat them very fine with a little orange flower water to keep them from oiling; then take a pound and a quarter of fine sugar, boil to a high candy, then put in your almonds; then take two fresh lemons, grate off the rind very thin and put in as much juice as to make of it a quick taste, then put it into your glasses and set it in your stove, stirring often that they do not candy; so when it is a little dry put it into little cakes upon sheets of glass to dry.

**Fondant.**—To one pound of granulated sugar add a gill and a half of boiling water and stir in a saucepan over the fire only until the sugar is dissolved; then allow the mixture to boil without stirring for about six minutes, or until the syrup spins a thread when held on a fork. When it can be made into a very soft ball between the fingers turn on to a large buttered platter. Do not scrape off the sugar which adheres to the side of the pan. When it is only blood warm stir it with a wooden paddle or spoon until it begins to crumble; then it should be kneaded in the hands like dough. Pack it into a bowl, cover with a thin cloth slightly moistened and set it away until needed.

### Fruit Deserts.

Whenever you peel oranges save the peel and parboil it, then preserve in a rich syrup and it is ready for a dozen uses in cookery.

**Banana Puffs.**—After peeling some fairly ripe bananas, sprinkle the fruit with sugar. Prepare a nice short paste, roll it out thinly and cut into strips rather longer and more than double the width of a banana. Inclose the banana neatly, and, after moistening and fastening the edges of the paste, bake the puffs lightly, and after they are a faint brown color they will be ready for serving when cold.

**Orange Cream.**—One-half cupful orange juice; one-half cupful sugar; a small amount of gelatin; one-fourth cupful cold water; one and a half cupfuls cream; orange rind. Heat the orange juice and one-half cupful of sugar, over the hot water. Beat the yolks of eggs, add the rest of the sugar, stir and cook in the hot mixture, until the spoon is coated with custard. Add the gelatin, softened in cold water, a grating of orange rind, and stir over ice water, until the mixture begins to stiffen.

**Orange Snow.** — Take six fine oranges, the whites of four eggs, one pint whipped cream, half cup powdered sugar. Slice the oranges after peeling, remove seeds, sprinkle sugar over them before adding the snow cream, which is made thus: Beat the whites of the eggs until foaming, then add by degrees the sifted sugar. Whip the cream, which must be very cold from standing on ice. When very stiff beat in the orange slices and juice, adding as much as the cream and the meringue will hold without becoming soft. Place in glasses and serve very cold.

**Cider Apple Butter.**—Use sweet cider of good quantity and apples that cook easily. Boil the cider down one-half. Wash, peel, quarter and core the apples, carefully cutting out all decayed spots. Boil together equal quantities of apples and boiled-down cider. Boil the apples rapidly until they become so tender as to be mushy, otherwise they will sink to the bottom and scorch. Continue the cooking more slowly. If the quantity is small, run the aples through the colander, place the pulp in a stone crock and cook it in a slow oven, stirring it at intervals of fifteen minutes; otherwise stir it constantly from time to prevent it scorching and to make it smooth. If the butter is not smooth when it has the right consistency, add a little cider and continue the boiling and stirring. Add sugar at any time if butter is not sweet enough to suit the taste.

### Useful Hints.

An hour should elapse after a meal before taking a bath.

A linen case to hold a pair of rubbers is an excellent gift.

Earthly roots should be well scrubbed before peeling.

Green vegetables should always be cooked in salted water.

There is no use telling a boy to stop doing something he ought not to do, unless you show him better to do in its place.

To clean plaster-of-paris figures, sprinkle them with a thick coating of starch and water. When this is dry the dirt will brush off with the dry powder.

Clean your sewing machine frequently if you would have good service. Kerosene oil and absorbent cotton are admirable for the purpose; follow with a good lubricator.

"I haven't enough suit hangers to hang my clothes." Roll up a thick section of the newspaper, and tie a string around the middle with a loop. That will do just as well.

To soften brown sugar that has become lumpy place it in a cloth sack and hold the sack over the steam from a boiling tea-kettle. This is easier than rolling it on the bread-board, and takes less time.

To do away with the smell of fresh paint, put a pail of water into which an onion has been cut up in the newly painted room over night. If windows and doors are closed the odor will be absorbed by morning.

Belts made of colored calf leather become shiny in places. To remedy this, get a piece of fine glass-paper, hold the belt taut, and lightly rub in one direction with the glass-paper, when the "bloom" will be restored.

Buy from the stationer's a package of strong manila envelopes, size about 4 x 6 inches, and start a collection of clippings. Use one envelope for each subjects, and you will soon have a valuable depository of information. It is much more convenient than pasting clippings in a book.

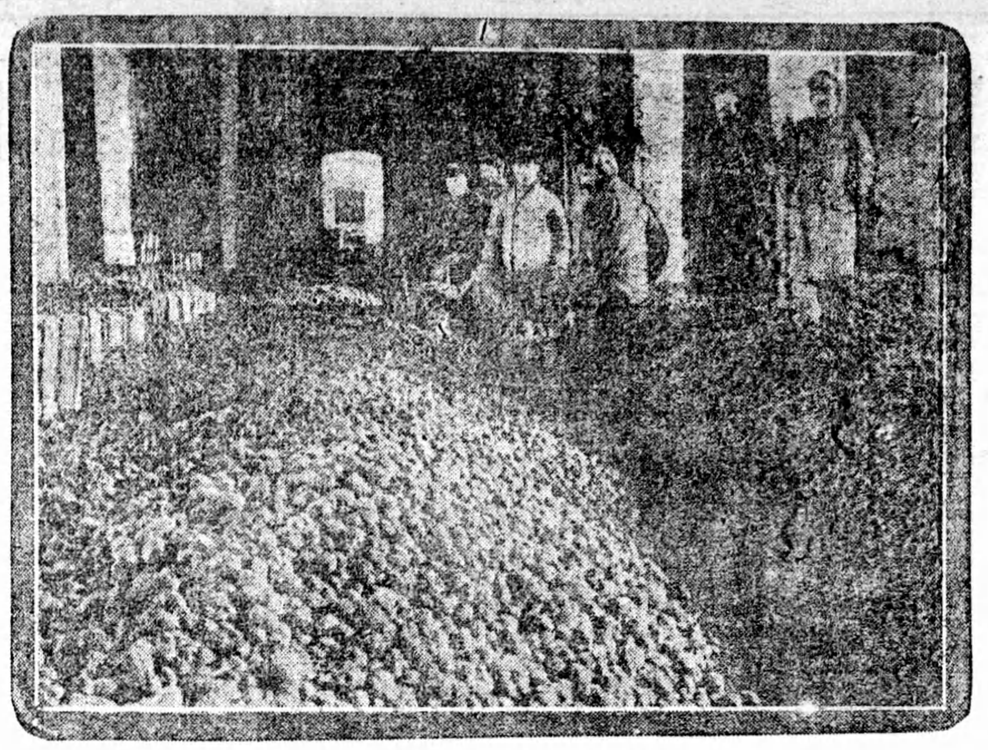
## HIGH PRICES AND WAGES.

**Increase of Wages Does Not Necessarily Mean Jump in Prices.**

The notion is somewhat widely current that the raising of wages in a period of rising prices simply keeps up the action of a vicious economic circle; that you make wages higher to meet the high prices, and that then you have to make the prices still higher to meet the high wages, says New York Post. In some particular instances, the highest wages do cause the rising of prices; but broadly speaking, the idea is quite false. The process is one of readjustment to a new scale of prices; those who carry on various business enterprises reap an abnormal profit through the rise of prices, and when they have yielded up some of this to the workers, things have simply gone back to a condition of equilibrium.

When wages are raised in the steel industry, for example, in such conditions as exist to-day, that is not in the least a factor tending to raise prices; it merely affects the distribution of the surplus (over normal returned), which existing prices yield.

When it comes to solid comfort there there is very little to choose between an easy conscience and an easy pair of boots.



**A Potato Day for the Belgian People.**

One of the central potato depots in Belgium established by the Germans. From here the people of the country are fed just so much a day—usually a potato has to suffice twenty-four hours. In this way the food supply is being kept track of. Even for a potato a ticket has to be shown. The Belgians have to dig the potatoes and then turn them over to the Germans, who dole them out.

# ITALIAN DESTROYERS FOOLED AUSTRIANS

**SECURED INFORMATION, FIRED TORPEDOES, ESCAPED.**

**Sleepy Enemy Cheered Boats and Did Not Discover Mistake Till Too Late.**

Three Italian torpedo boats have succeeded in breaking the boom at Pola, the best defined and most fortified naval harbor in the world. They spent two hours "exploring the harbor a few hundreds of yards from the forts and came out safely after they had accomplished their most difficult and delicate mission, when numerous powerful searchlights vainly illuminated sky and sea and the batteries fired wildly and inefficiently,' writes a Rome correspondent.

The most difficult and delicate mission consisted in torpedoing a man-o'-war. In fact, when the torpedo boats reached the "customary anchorage of part of the Austrian fleet," possibly the good roadstead in the channel of Fasana, the entrance of which they had successfully forced, torpedoes were fired against a large enemy war vessel, but it was ascertained that both remained entangled in the nets protecting the ship and as they failed to strike a hard substance their charges were not ignited and the torpedoes did not explode.

Had the torpedoes exploded the Italian warships would not have been able to come out of Pola and probably would have been lost. In fact, they owed their safety to the non-explosion of the torpedoes.

**Principal Naval Harbor.**

Pola is the principal naval harbor and arsenal of the Austro-Hungarian Empire. It is situated near the southern extremity of the peninsula of Istria, at the head of a bay of the same name, and is almost completely landlocked. An extensive system of fortifications on the surrounding hills enclosing the harbor defends its entrance and protects the good roadstead in the large channel of Fasna. This channel separates the mainland from the Brionian Islands, which dominate the entrance to the bay. The harbor has an area of over three square miles and is divided into two basins by a chain of three small islands.

Three Italian torpedo boats left port on the evening of November 1, and toward midnight they were off Pola. The distance between Pola and Venice is about eighty miles, and as presumably they started from Venice they must have steamed at half speed, with lights out, as silently as possible.

The sea was very calm and the night dark. Pola is surrounded with extensive mine fields, which the three torpedo boats successfully crossed. Evidently the exhibition had been carefully planned and the exact location of the extensive mine fields ascertained beforehand.

Shortly after midnight the warships were near the entrance of the Fasana channel, closed by means of iron chains, steel cables, enormous beams and nets extending across the mouth of the channel as a protection against submarines. The barrier is formidable, and its removal seems impossible. A patrol boat is moored alongside the boom. The men on board are supposed to be on watch; instead, they are asleep.

**Lowered the Boom.**

Two out of the three torpedo boats silently approached the barrier and their crews got to work. In less than twenty minutes the boom was lowered sufficiently to allow their passage. How the boom is lowered is naturally a secret. It is known, however, that a special mechanical contrivance was used with success. The small passage opened across the barrier where the boom was "broken" or lowered is, however, invisible, and consequently it is indispensable to have it marked, as it were, in order that the torpedo boats, once they crossed it and entered the harbor, should find the way out.

A sailor in a small boat lowered from one of the torpedo boats was accordingly left to mark the passage after the others had gone inside. This man knew that he was risking his life, since in case of an alarm he had absolutely no chance of escaping, but when the expedition to Pola was planned and the officer in command of the flotilla said he needed one man for this job all the crew volunteered and added that they were all willing to sacrifice their lives if necessary.

One of the torpedo boats entered the harbor of Pola and came out after two hours. There was absolutely no sign of life inside the port and few lights were to be seen on shore. The Austrians relied so much on their mine fields, barriers and batteries that they were quite convinced an attack was impossible either by day or by night, and they slept soundly without watching.

**Results Not Known.**

The results of the torpedo boats exploration inside Pola are of course not known. Undoubtedly they must have been very valuable, judging by the fact that no attempt was made to torpedo any of the enemy ships before two hours, and it is to be presumed that all this time was not lost. Besides, had not dawn been so near the torpedo boat would have surely prolonged her exploration inside Pola. It was about 5 o'clock in the morning when the two torpedoes were fired against the Austrian battleship in the Fasana channel, almost simultaneously and at a very close range. They both got entangled in the nets protecting the shio. Evidently three nets protected the ship, because two were out, but the third prevented the torpedoes from striking the hull, and their propellers kept going outside the water with a loud noise resembling that made by the propellers of an aeroplane.

In fact, the Austrians on board the battleship as well as those on board other ships and on shore mistook the noise and took it for granted that Pola had been attacked by hostile air craft. The alarm was raised at once with the rapidity of lightning. Searchlights were put on and illuminated the sky, while all the guns of the aerial defence on the hills and on the islands, as well as all those on the ships and of the shore batteries, opened fire simultaneously, wildly and inefficiently.

**Picked Up Sailor.**

The Italian torpedo boat headed straight for the small boat with the sailor left to mark the place where the boom had been lowered. She slowed down until the man was picked aboard, and the Austrians in the patrol boat watching the entrance of the channel who were not quite awake assumed that she was one of their torpedo boats going out to sea in search of the Italian aeroplanes that were raiding Pola.

While the torpedo boat steamed out the Austrians shouted encouragingly "Gut!" to the crew and the Italians shouted back "Gut!" So the Austrians cheered and the Italians cheered, too, as they joined the two other torpedo boats waiting outside, and the three of them started full speed ahead toward their base.

Meanwhile Pola's "searchlights vainly illuminated sky and sea and the batteries fired wildly and inefficiently," and it was only when the three torpedo boats were well out at sea and safely out of range that their nationality was discovered. Until dawn the Austrian fire continued, mainly directed skyward.

In the Indian Army all orders are given in English.

Teacher (during geometry lesson) —Why are these angles corresponding? Pupil—Because they are friends.

## QUEEN THINKS OF POOR.

**Her Majesty's Interest in Question of Food Supply.**

Queen Mary, in view of her interest in the question of food supply, recently summoned Walter Runciman, president of the Board of Trade, to an audience at Buckingham Palace. It is very unusual for the Queen to send for a Cabinet Minister.

The conference was a long one, the Queen being particularly interested in definite details as to how the proposed new food regulations would affect the poor, especially the working women and women belonging to the so-called professional classes. From the very beginning of the war, the Queen has shown particular interest in the position of middle-class women, women of education and breeding, who have moved for years in one groove, and who were no longer young enough to be able to benefit by new openings when their old occupations or incomes gradually became insufficient.

The subject of food economy, also, is one that has engaged the heartiest attention of the Queen. "The Queen is herself a remarkably good housekeeper," writes one of the newspapers in commenting on the audience with Mr. Runciman, "and if she belonged to the middle classes she would be extolled as a wonder among her peers. Years ago, before war with Germany was thought of, she used to be quoted as as example of thrifty management and sound common sense. In those days, thrifty management and sound common sense were neither popular nor fashionable, and it was considered the smart thing to be wasteful and frivolous, and completely ignorant of what went on in the kitchen and the store room. Even yet, not everybody has come around to the Queen's point of view, although they will in time, even if they have to be forced into it. A vast deal of unnecessary spending still goes on, especially among the so-called smart set, which is still lunching and dining and going to the theatres and buying expensive furs, and going in for extremes in evening dress. Only an act of parliament will stop them."

## THE SUPREME HONOR.

**Victoria Crosses Dealt Out With Great Caution.**

Victoria Crosses are dealt out as grudgingly as though they were composed of radium. This is because the honor is the greatest that can be won by a British subject, and also because in the present war all previous standards of gallantry have been surpassed, or rather what one man did in the Crimea and three in South Africa, a hundred are doing in the present war. To give a V.C. to every heroic soldier in the British army would be to make the cross as common as corporals' stripes. So it is bestowed as cautiously as though the candidate for it were applying for canonization. Not only must the deed that wins the cross be of exquisite heroism; it must be as duly witnessed and attested as a signature to a will. A veritable court of enquiry sits on each case, and unless it presents some features far out of the ordinary even among heroic deeds, the supreme honor is withheld and a Military Cross or medal given instead. That is why only about 200 Victoria Crosses have been awarded in the British army and navy since the beginning of the war.

### Predictions and Facts.

The British Empire, according to the German Minister of Finance, will go down like Belshazzar's empire. He also said that food is cheaper in Germany than in England or France. If his predictions are no more accurate than his statements of fact, British need not worry.—New York Evening Post.

Necessity is the mother of invention; promotion is the step-father.

It's easy for a woman to understand why a man can't understand her.

# From Erin's Green Isle

**NEWS BY MAIL FROM IRELAND'S SHORES.**

**Happenings in the Emerald Isle of Interest to Irishmen.**

The King has approved of the appointment of Lieut.-Gen. Sir Bryan Mahon, R.C.V.O., C.B., D.S.O., to be General Officer Commanding-in-Chief of the Forces in Ireland, in succession to Lieut.-Gen. Sir John Maxwell.

A public meeting of the citizens of Limerick was held in the town hall in support of the application of the Association of Irish postal officials for an increased war bonus.

The strike of Carrick-on-Suir boatmen, and the consequent complete suspension of the barque traffic between Waterford, Carrick-on-Suir and Clonmel has now entered upon its eighth week.

When a passenger train from Cork to Dublin was just near Mallon Station, a pipe of the boiler of the engine burst. The fireman, Michael Stafford, was killed, and the driver, Patrick Dunlea, badly scalded.

It is understood that Lord Chief Justice Cherry is about to relinquish his office as head of the King's Bench Division in Ireland, and that he will be succeeded by the Attorney-General, Mr. J. H. Campbell, K.C., M.P.

At the meeting of the Thurles Urban Council a crowd of women from the poorer quarters of the town attended and asked the assistance of the council to secure a reduction in the price of potatoes.

## CANNOT TRUST GERMANY.

**Russia Resents Underhand Approaches of Huns for Peace.**

Russia resents Germany's insidious and repeated attempts to negotiate a separate peace with her, says the Providence Journal. She realizes that the greatest menace to her ambitions is embodied in the eastward schemings of Berlin. She is bitterly hostile to the German desire to dominate the Slavonic peoples of the Balkans. She remembers that Teutonic aggression in Serbia was the immediate cause of the continental war. Moreover, she distrusts Teutonic diplomacy. Like the rest of the world she appreciates the difficulty of binding faithless Germany to the faithful performance of her future engagements.

This sentiment of suspicion crops out in the comment of the President of the Duma, who says: "We cannot trust our adversary. He is a worn-out felon." An official of the Foreign Office declares that the lack of sincerity in the German proposal is evident. A Duma resolution, unanimously adopted, characterizes the offer as hypocritical. The Foreign Minister, addressing the Duma, brands Germany as deceitful. The German Government cannot ignore the extraordinary —the worldwide—emphasis put upon its duplicity.

Russia's sturdy opposition to Germany's desire to control the Balkans is a reminder that in the final settlement of the present conflict it will be futile to ignore racial and religious lines. So far as possible nationality and tradition must be respected. Trieste and the Trentino must go to Italy because they are, by every test except that of government, Italian. The national ambitions of the Southern Slavs cannot be evaded. Bohemia's age-long aspirations for liberty must be given fuller play—or else peace will be but a travesty on the world.

Every woman knows it's easier to coax a man than drive a nail.

A small child who was the youngest member of a very hard-up family was told one day by her father that she had a new baby sister. "Isn't that nice?" he asked. But hard lessons of domestic economy had already taken hold of the young lady, and she answered severely: "We'll daddy, I s'pose it's all right, but it seems to me there's a lot of things we need more."


**Instead of Worrying**

about the high cost of living, just buy a package of

**Grape-Nuts**

—still hold at the same fair price.

Enjoy a morning dish of this delicious food, and smile over the fact that you've had a good breakfast and

**Saved Money**

Isn't that a fair start for any day?