

About the Household

Seasonable Dishes.

Banana Ice Cream.—To the crushed pulp of six bananas add one cupful sugar, one-half tea-spoonful salt. Pour in a quart of milk and pint of cream. Mix well and freeze.

Fruit Iced Tea.—Steep some fresh tea and put on ice. When cold pour in the juice of pineapple, strawberries, apples, banana and any other fruit you like all mixed together.

Huckleberry Pancakes.—Sift together in a deep bowl one quart of flour, two teaspoonfuls of salt, three tablespoonfuls of sugar, add three well-beaten eggs and four tablespoonfuls of milk. Beat to a smooth batter, then add one pint of cream, one pint of milk, the grated rind of one lemon and two cupfuls of huckleberries. Fry and serve very hot with powdered sugar.

Baked Stuffed Cucumbers.—Wipe and peel cucumbers, cut in two-inch pieces crosswise and remove seeds. Mix four tablespoonfuls bread crumbs, two tablespoonfuls finely chopped cooked ham and two tablespoonfuls grated cheese (Parmesan is best). Moisten with tomato sauce and season with salt and pepper. Put cucumber cups in shallow pan, fill with mixture, surround with hot water or chicken stock and bake half an hour. Then cover with buttered crumbs and bake until brown.

Peach Fritters.—Remove skins from three or four peaches and cut in small pieces. Mix and sift one cup flour, one and one-half teaspoons baking powder, three tablespoonfuls powdered sugar and one-fourth teaspoon salt. Add one-third cup milk gradually, while stirring constantly, and one egg well beaten. Then add peaches. Drop by spoonful into hot fat and fry until delicately brown. Drain on brown paper, sprinkle with powdered sugar and send to table on folded napkin, with lemon sauce.

Lemon Sauce.—Put three-fourths cup sugar into saucepan, add one-fourth cup water and let boil five minutes. Remove from fire, add two teaspoonfuls butter, bit by bit, and one tablespoon lemon juice.

Peach Cake.—Mix together two cups sifted flour, two teaspoons baking powder, one heaping tablespoon butter, one-half cup sugar and milk enough to make soft dough. Roll out half an inch thick and lay on flat, buttered baking pan. Have peaches ready, peeled and cut into lengths. Press these into dough in rows. Sprinkle with granulated sugar and bake. Cut in squares and serve hot with sweetened cream.

Potato Soup.—Pare four medium-sized potatoes, quarter and boil with small onion and two or three stalks of celery. When done, remove onion and celery, mash potatoes, add enough boiling milk to make of creamlike consistency (about three cups), one tablespoonful butter, one and one-half teaspoonfuls salt and one egg until light, put in tureen, strain soup through colander into tureen and serve.

Mock Venison.—Make a sauce of one tablespoonful brown flour, one tablespoonful butter and one cupful stock of water. When thoroughly cooked and smooth, add one tablespoonful currant jelly, one tablespoonful mushroom or Worcester-shire sauce and bring to boil. Heat thin slices of mutton in this until hot, but do not let the mutton cook.

Breaded Parsnips.—Wash and trim parsnips, scrape (if large, split them) and boil ten minutes in salted water. Take from fire, drain, lay in cold water half-hour. Wipe dry, roll in beaten egg, then in bread crumbs, set aside for about an hour, then fry in deep, boiling fat as you would doughnuts. Take up in wire spoon and serve in hot dish. Oyster plant is good cooked in the same way.

Household Hints.

Bran is far better than soap for cleaning paint.

Charcoal powder is excellent for cleaning fine knives.

Pie crust should be rolled in one direction—away from you.

Bread should be kept always wrapped up in a clean cloth.

A cloth moistened with alcohol is effective in cleaning piano keys.

Housewives will find the butcher's apron a great convenience, as it covers even the sleeves.

When a bedroom floor is to be washed, see that it is thoroughly dried and aired before night.

Never leave a package of coffee anywhere near butter, eggs or milk—they will absorb the flavor.

To polish a black marble clock rub over with olive oil and finish with a clean chamois leather.

Soups suffer less than anything else by being heated a second time, but they should be re-flavored.

Raisins kept in a covered or other dish with a small cup of water in the centre will keep moist and fresh.

Salt curdles new milk, so gravies,

etc., should not be salted until the dish is prepared ready to serve.

If you have an earthenware bread pan with a cover, the loaves of bread can be put in it without wrapping up.

Kerosene will soften boots and shoes that have been hardened by water and will render them pliable as new.

Finger marks are best removed from furniture by washing with water colored with vinegar, then wipe with a dry cloth.

If you spill ink on a carpet, soak it up immediately with blotting paper, then wash out with warm water and clean flannel and dry with a soft duster.

A solution of salts of lemon and warm water will remove iron-mould from linen. The article should be well rinsed afterward in clean water and allowed to dry.

A good way to get rid of a mouldy smell in the cellar is to dust well over the walls and floor unslacked lime, leaving it on for a day or two then brushing it off.

When making small cakes sprinkle a little flour over the tins, instead of rubbing grease on. This answers the purpose just as well, and is less expensive.

Close green vegetables, such as cabbage, cauliflower, Brussels sprouts, etc., should be soaked for a short time in vinegar and water to drain out any slugs or insects.

Wild flowers can be transplanted successfully if care is taken to put them in places with about the same exposure and character as they were in before. It is well to move a great deal of the natural soil with the roots.

After using cold water starch many housekeepers throw it away. This is wasteful. Allow it to settle and pour off the clear water. Put the basin in the oven and leave until the starch is dry and a hard cake. This should be put away for future use.



8937

SMART VACATION DRESS.

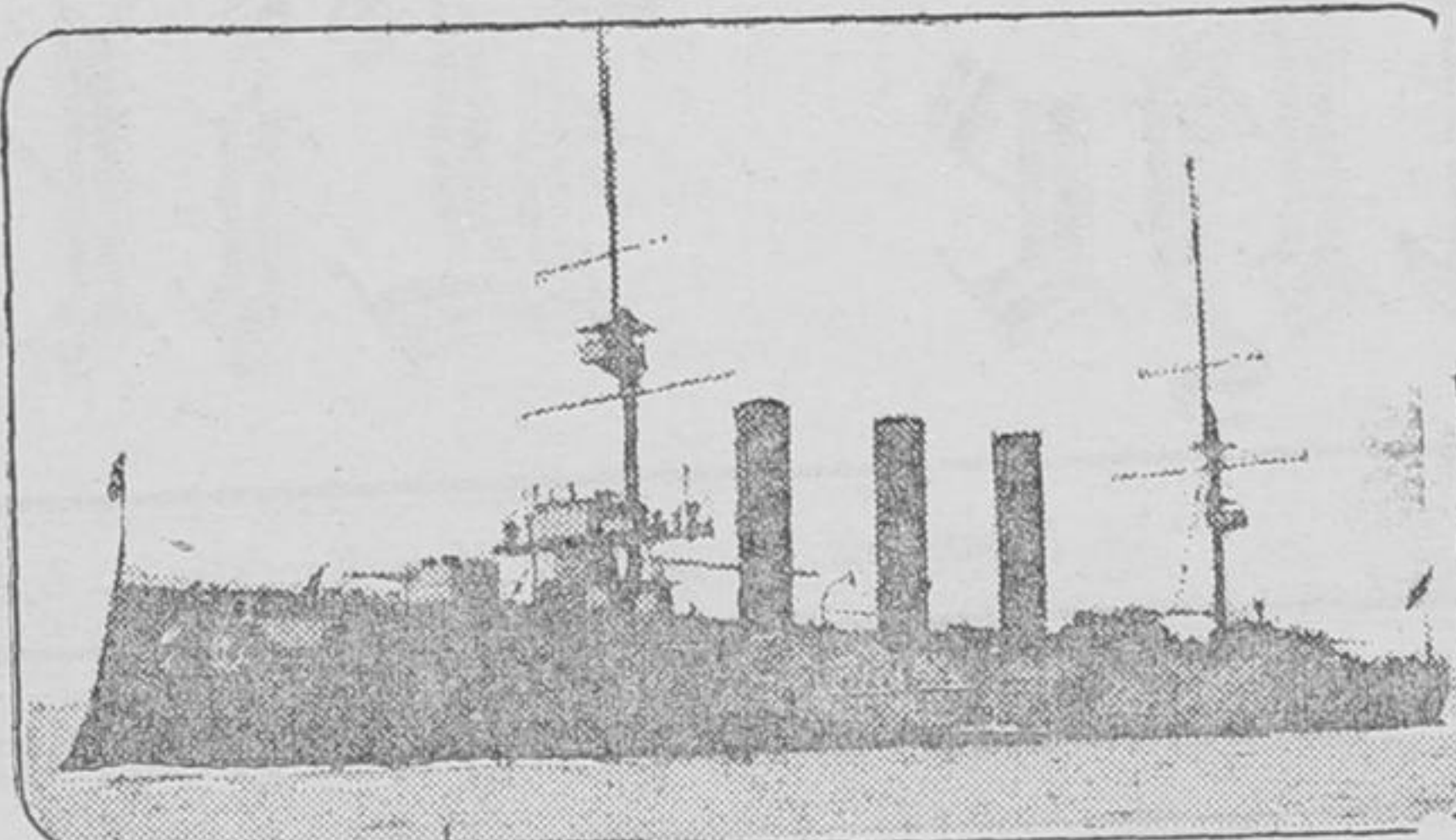
May times is one confronted with the difficulty of deciding on the most satisfactory dress for the vacation—Is it to be an Empire, a Princess or what? Shall it have a low neck, short sleeves, yoke skirt or—“Oh, on just what shall I decide!” A dress that will be found highly satisfactory in determining these little vexatious points by combining many of the season's most popular features, is Ladies' Home Journal Pattern No. 8937. The pattern includes a Quaker collar and cuffs, a waist with a gathered yoke and a one-piece skirt gathered to a two-piece hip yoke. The pattern cuts in sizes 34 to 44 inches bust measure, requiring in size 36, 6½ yards 36-inch material.

Patterns, 15 cents each, can be purchased at your local Ladies' Home Journal Pattern dealer, or from The Home Pattern Company, 183-A, George Street, Toronto, Ontario.

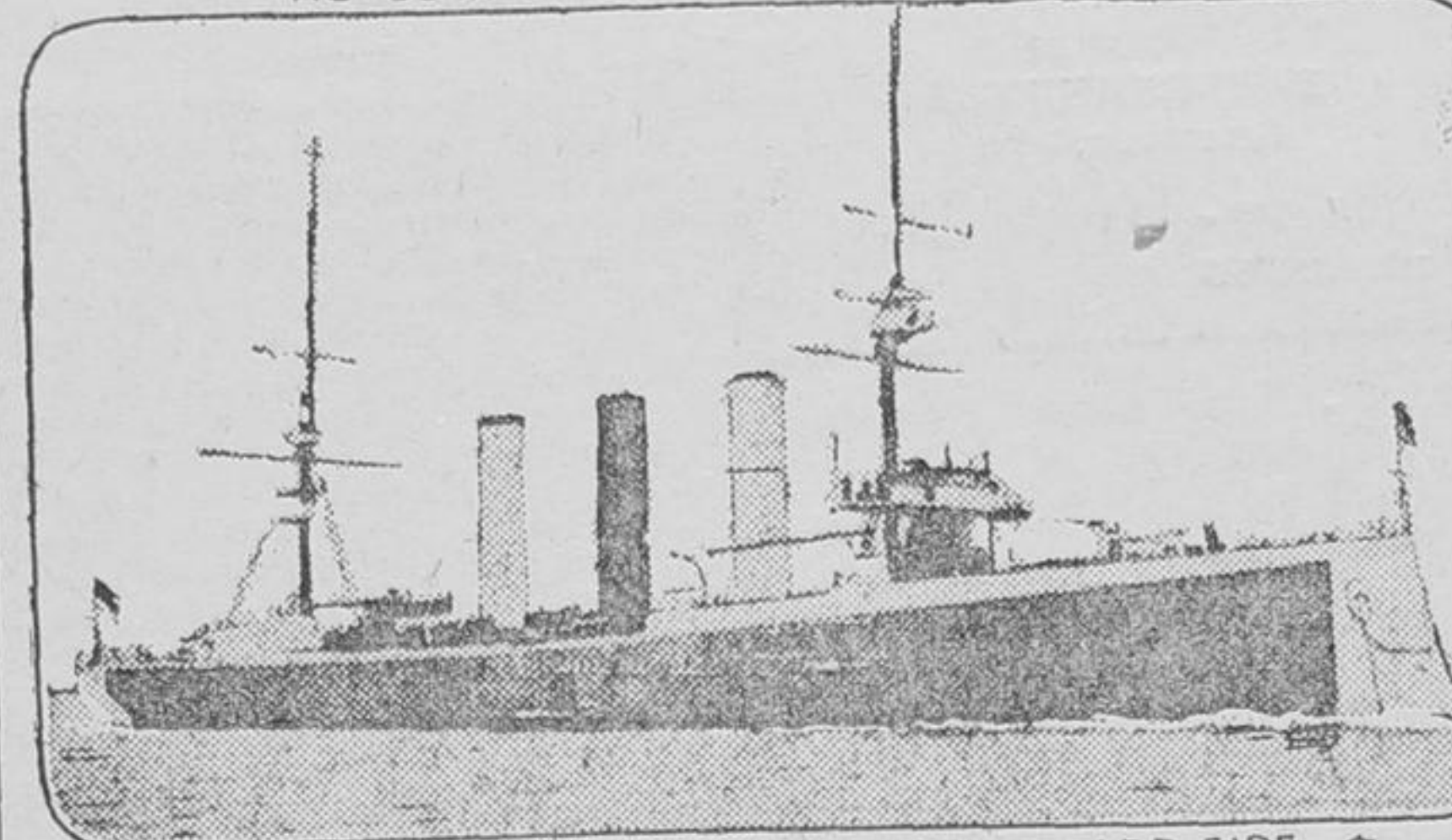
Johnnie's Demand.

A young hopeful of four was at table with mother on Sunday morning, the father being from home for the week-end. “Now, Johnnie,” said his mother, “you'll sit in father's chair this morning and say grace.” “Weel, mother, if I'm to be father I maun hae twa eggs,” returned Johnnie, imperiously.

It is a mistake to think that married men lie from choice, but their wives persist in asking them such ticklish questions.



BRITISH ARMORED CRUISER OF ESSEX OR SUFFOLK CLASS. AS SEEN FROM THE PORT SIDE.



THE SAME WARSHIP AS SEEN FROM THE STARBOARD SIDE.

BRITISH CRUISER DOES LIGHTNING CHANGE ACT

The British armored cruiser of the Suffolk and Essex class which followed the America's Cup yachts appeared off Ambrose Channel Light Vessel recently and it was noticed that she is equipped to do a lightning change on the high seas.

Her port side is the same as it was originally, painted a dull, dark gray. But on her starboard side her bow has been painted out with a silvery white color that is not discernible at a distance.

This odd paint is carried in a line along her topside and down around her stern, making her appearance

small, and at the bow the painting is carried out in a curve giving her the appearance of having an old clipper stern.

Painted revolving screws also have been placed above two of her three funnels, the fore and aft ones. The screens have the disappearing paint on one side only.

To identify herself to a friendly flag she has only to show her port side. If in doubt of a vessel she falls in with or of she wishes to disguise herself she need only show her starboard side. Then she can appear as a clipper hulled vessel with either one, two or three funnels.

Three Brothers.

The following example of ready wit appears in “The Memoirs of Lord Charles Beresford.” When in December, 1897, on the death of Sir Frank Lockwood, the seat of York became vacant, Beresford stood for the election, and was opposed by Sir Christopher Furness, afterward Lord Furness. The contest was close and exciting and eventually won by Lord Charles with a narrow majority of

eleven, after two counts, on a poll of over eleven thousand votes. He says:

My brothers, Lord William and Lord Marcus, were helping me. Lord Marcus accompanied me to a meeting, and I told him that he must make a speech.

“I can't,” he said. “I don't know what to say.”

I told him to begin, because he would surely be interrupted, and then, being an Irishman, he would certain-



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ly find something to say. Lord Marcus thereupon rose to his feet, and a voice immediately shouted: “Who are you?”

It was enough. The fire was kindled.

“Who are we?” cried Lord Marcus. “I'll tell you who we are. We are three brothers, and our names are Shadrach, Meshach, and Abednego. And we have come here to put out the burning fiery Furness.”

Water on a Red-Hot Stove.

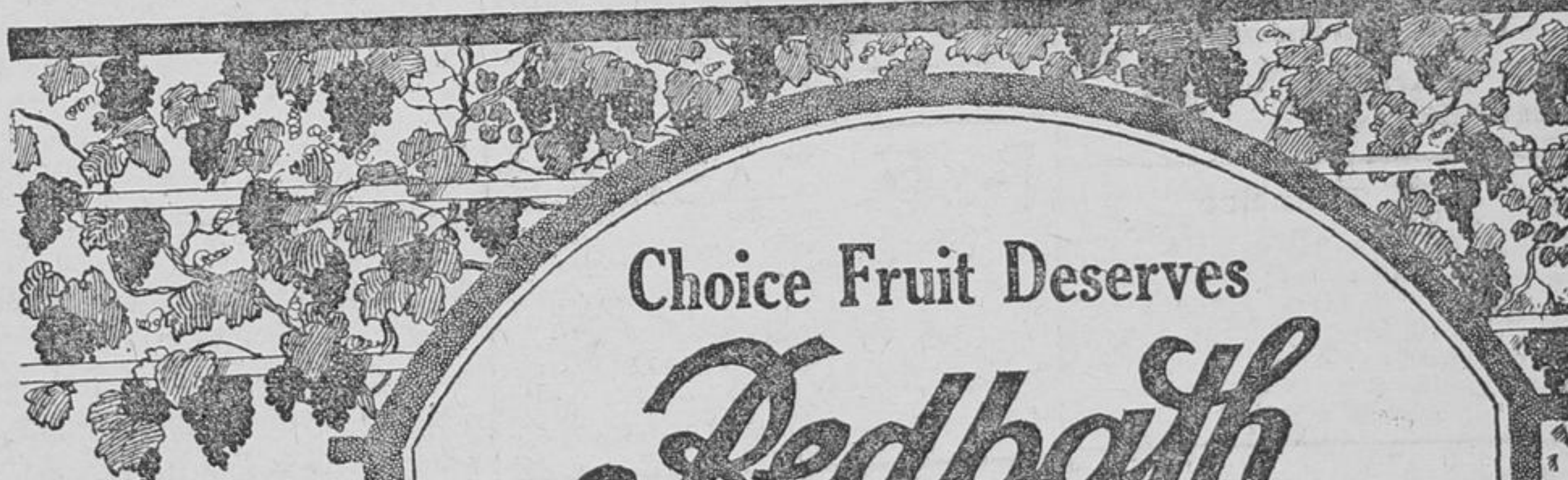
Why it is impossible to throw a few drops of water on a red-hot stove? Perhaps you never knew that this cannot be done.

The water can never touch the stove at all. What you see is a few drops rolling rapidly over the surface. These become smaller and smaller until they entirely disappear. If the drops are on a perfectly level place it can be proved that they are not in contact with the stove itself by the fact that one can see under them to the other side of the room.

What is the explanation?

The bottom of the drop changes at once to steam or vapor on coming close to the hot surface. This vapor is supplied by the drop as it gradually goes away—in other words, the drop rests on a cushion of vapor until it has entirely disappeared.

You may ask why the drop is not immediately evaporated or changed to steam. The answer is this: The water vapor that intervenes between its under surface and the red-hot stove is not a good conductor of heat; consequently the full intensity of the heat cannot get to the water itself, the only amount available for this purpose being that transmitted through the vapor.



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CHERRY JELLY

From a recipe of Charles Francatelli, Chief Cook to Queen Victoria. Published in 1865.

Clean 2 lbs. cherries and a handful of red currants, and bruise stones and kernels in a mortar; place in small preserving pan with 1 lb. John Redpath's sugar loaf and ½ pint spring-water; boil on the stove-fires about five minutes, taking care to remove scum as it rises; pour into a beaver jelly-bag and filter in usual way. Mix juice with two ounces clarified isinglass, and pour into jars or mould.

