

ABOUT THE HOUSEHOLD

The Eggplant.

Well seasoned and carefully cooked, the eggplant may give in many disguises many varieties to the menu. Many of the recipes given below are from southern France, where the eggplant is the favorite vegetable. When choosing an eggplant select one of medium size and firm, otherwise it may be too ripe and full of grains inside. However great the virtues of the eggplant may be, remember that by itself it is quite tasteless, so season and season well.

Eggplant Salad.—Put in the oven one eggplant, five green peppers and two tomatoes. You will bake the tomatoes first, then the peppers, and the eggplant last. Gradually skin, grain and drain off the above vegetables. Use a silver knife. Arrange in a dish. On a moderate fire in a half cup of olive oil fry a small onion cut into small pieces and half a cup of olives stoned and cut into pieces. When the onion is slightly brown add everything to the dish. Salt and pepper to taste and add two tablespoonfuls of good wine vinegar. To be eaten cold.

Broiled Eggplant.—Cut the eggplant in two lengthwise. Put in a marinade composed of two tablespoonfuls of olive oil, one teaspoonful salt, one half teaspoonful of pepper and some parsley. Leave it to marinate for an hour or more. Broil and serve with the marinade.

Fried and Au Gratin.—When you cut an eggplant into pieces for frying or other purposes be sure to sprinkle it with salt and let it stand under a weight for about two hours. Drain off the water, dry well and then fry. For the gratin cover with either tomato or white sauce and bake for from fifteen to twenty minutes.

For Fritters.—Soak the pieces two hours in milk; dry and fry, using the following recipe for fritter batter: One cup flour, two teaspoonfuls of baking powder; one-fourth teaspoonful salt, one-fourth cup milk, two eggs, one tablespoonful lemon juice. Sift the dry ingredients; add the well beaten eggs, lemon juice and milk. Beat well. Prepare a few hours ahead.

Stuffed Eggplant.—Cut the eggplant lengthwise. Make incisions with a knife, salt and let stand for an hour. Drain off the water; cut the pulp and fry it for a few minutes in oil. Pound well; add four tablespoonfuls of pounded ham, a teaspoonful of parsley, salt and pepper. Sprinkle with crumbs, to which may be added some parmesan. Put over it a little oil and bake in an oiled pan for an hour. Of course you may use butter instead of oil, but the olive oil blends itself better with the eggplant. If instead of ham you use hashed mutton, cooked rice and a bit of garlic and pimento you may call this dish "eggplant a la Turque."

Eggplant and Tomatoes.—Peel the eggplants; cut lengthwise in pieces one-half inch thick. Salt, let stand and dry. Put in a pan; cover with the pan and cook on a moderate fire for an hour.

Five New Ways to Use Lemons.

Lemon Pie.—Two slices of stale bread, two-thirds of an inch thick; one cup of boiling water, one cup of sugar, one tablespoonful of butter, the juice and grated rind of one lem-

Lloyd George of Russia Acclaimed



Mr. Jean Gorenkin.

Premier Gorenkin, who has relinquished that office to assume the duties of Chancellor of the Empire.

on, two eggs. Dissolve the bread in hot water; add the sugar, butter, lemon and the yolks of the eggs, well beaten. Bake in a moderate oven. When done make a meringue of the whites of the eggs and pile on top. Brown in a very slow oven.

Lemon Souffle.—One cup of sugar one tablespoonful of butter, two tablespoonfuls of flour, the juice and grated rind of one lemon, one cup of milk, two eggs. Cream the butter, sugar and flour together. Add the juice and rind of the lemon, then the beaten yolks and the milk. Add the well-beaten whites last. Bake in a pudding dish placed in a larger pan half full of boiling water. This is a most convenient pudding to make in a hurry, as it does not need a sauce. The top is a delicious soufflé and the bottom a creamy sauce.

Lemon Batter.—Half cup of water, half cup flour, half cup of sugar, one egg, salt. Boil the water and add the flour mixed to a paste. Then add the sugar, the egg well beaten and a pinch of salt. Cook until stiff and creamy. Take off from the stove and add four tablespoonfuls of lemon juice and a teaspoonful of grated rind. Spread between slices of bread for the children's sandwiches.

Lemon Cream Pie.—Half cup of water, one tablespoonful of cornstarch, three tablespoonfuls of sugar, two eggs, one lemon. Line two plates with pastry and bake. When cold, put together with the following: boil the water and add the cornstarch, mixed with a little cold water, and the lemon juice. Beat the yolks of the eggs with the sugar, add a pinch of salt and cook all together till thick. Make a meringue of the whites and spread over the top. Do not put together till just before it is to be served.

Household Hints.

Never throw away bacon rind. Put it in the oven in a pan, then clarify the fat and use for pastry.

Don't throw away apple parings. Stew them with a little sugar to provide good juice for your apple pies.

No mother should allow nervous weakness to get the upper hand of her; if she does worry will mar her



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work in the home, and torment her in body and mind.

Rub grease off knives first with paper. Treat very greasy plates the same way. Save the paper thus used for fire lighting.

It is a good plan to keep a supply of old newspapers for spreading on the kitchen table when cooking. Old catalogues and exercise books also come in handy for standing pots on.

To remove fruit stains from tea-cloths or serviettes apply a little powdered starch to the stained parts and leave for several hours. The starch will absorb all the discoloration.

In sewing on buttons if the knot is placed on the right side of the cloth, directly under the button, the thread will be less likely to break and become loosened, and the button will remain on longer.

To get rid of moths a few drops of oil of lavender on some small pieces of blotting-paper and place them among clothes you have stored away. This is very effective for keeping moths away.

Never throw away soap suds. Poured at the roots of trees and vines they are most beneficial to the growth. Used for mixing starch they impart a gloss to the linen and prevent the iron from sticking.

Persons who are accustomed to use tealeaves for sweeping their carpets and find they leave stains should substitute some freshly cut grass. It answers the same purpose and gives a brighter and fresher appearance to the carpet.

Much of the excellence of well-cooked vegetables depends upon the proper use of seasonings and sauces. The seasoning selected should undoubtedly be suitable for the dish, but so much depends upon custom that only general suggestions can be made. The Italian and some other races are fond of garlic, the Germans of summer savory of "bohnenkraut" in string beans, and the English of mint with peas. Each housewife must select the seasonings which her family prefers, and endeavor to use them in such a way that the special flavors may be most satisfactorily brought out.

SING ON WAY TO BATTLE.

Soldiers Rush to Front With "Tipperary" on Their Lips.

In the "black country" north of Arras, where the French and British advanced together, as well as in Champagne, the announcement of the recent offensive caused more joy in the ranks than anything that has occurred since the capture of Notre Dame de Lorette. Behind the lines there is a brick building turned into a bathhouse somewhere near where the French and British lines join. All around it French and English infantrymen mingled with smutty-faced miners and all had the broad smile. Tommy Atkins, disturbed in the midst of his douche by the news that things were about to move, came out half-dressed to get confirmation of it, then dived back again. Presently a swelling chorus of "Tipperary" filled the building. French infantry filing out of their quarters in the works near by and assembling around their stacked arms replied with the "Marsailleise," in which the black-faced miners joined.

In a vacant lot adjoining detach-

Formidable List of United States Railroads in Receiver's Hands

Among U.S. railroads the intervention of the receiver has been so frequent, and has concerned so many important systems, that this official is no longer considered an omen of approaching dissolution, but rather, in cases, the promise of economical administration. Figures issued by the Bureau of Railway News and Statistics, Chicago, show that there were twenty-eight railway companies of more or less importance in the hands of receivers at the close of the calendar year 1914, in addition to nearly forty minor roads. The combined length of these larger railways operated by receivers amounted to 19,449 miles, with a total capitalization of no less than \$1,376,678,913. They include the St. Louis and San Francisco Railroad, with excellent services in the southwest; the Chicago and Eastern Illinois Railroad, with one of the best services between Chicago and St. Louis; the Wabash, with its strong geographical position, providing short line mileage between many important cities in the Middle West; the Pere Marquette, serving thickly populated districts in Michigan; and the Toledo, St. Louis and Western Railroad, known as the Clover Leaf Route, traversing the progressive states of Indiana and Illinois. The receivership record for 1914 is as follows:

Mileage.	
Atlanta, Birmingham & Atlantic	645
Cape Girardeau Northern	104
Chicago & Eastern Illinois	1,283
Cincinnati, Hamilton & Dayton	1,014
Colorado Midland	338
International & Great Northern	1,160
Kansas City, Mexico & Orient of Texas	478
Kansas City, Mexico & Orient	260
Louisiana & Northwest	121
Macon & Birmingham	105
Missouri & North Arkansas	365
Missouri, Oklahoma & Gulf	333
New Orleans, Mobile & Chicago	403
Oklahoma Central	136
Pere Marquette	2,323
Pittsburg, Shawmut & Northern	291
St. Louis & San Francisco	4,746
St. Louis, Brownsville & Mexico	518
St. Louis, San Francisco & Texas	243
San Antonio, Uvalde & Gulf	261
Tennessee Central	294
Toledo, St. Louis & Western	451
Trinity & Brazos Valley	315
Wabash R. R.	2,514
Wabash-Pittsburg Terminal	89
Wabash, Chester & Western	65
Wisconsin & Michigan	124
Wheeling & Lake Erie	469
	19,449

Capital Stock.	
Atlanta, Birmingham & Atlantic	\$35,000,000
Cape Girardeau Northern	2,500,000
Chicago & Eastern Illinois	28,817,800
Cincinnati, Hamilton & Dayton	8,248,515
Colorado Midland	10,000,000
International & Great Northern	4,822,000
Kansas City, Mexico & Orient	25,000,000
Louisiana & Northwest	2,180,000
Macon & Birmingham	500,000
Missouri & North Arkansas	8,340,000
Missouri, Oklahoma & Gulf	8,474,000
New Orleans, Mobile & Chicago	10,075,300
Oklahoma Central	3,193,500

Pere Marquette	28,441,200
Pittsburg, Shawmut & Northern	11,700,000
St. Louis & San Francisco	92,950,104
St. Louis, Brownsville & Mexico	500,000
St. Louis, San Francisco & Texas	804,903
San Antonio, Uvalde & Gulf	230,000
Tennessee Central	7,941,450
Toledo, St. Louis & Western	19,947,500
Trinity & Brazos Valley	500,000
Wabash R. R.	92,400,423
Wabash-Pittsburg Terminal	10,000,000
Wabash, Chester & Western	1,250,000
Wisconsin & Michigan	1,500,000
Wheeling & Lake Erie	35,980,400
	\$448,296,291

Funded Debt.	
Atlanta, Birmingham & Atlantic	\$24,500,500
Cape Girardeau Northern	1,500,000
Chicago & Eastern Illinois	74,507,500
Cincinnati, Hamilton & Dayton	62,135,500
Colorado Midland	3,532,000
International & Great Northern	24,594,500
Kansas City, Mexico & Orient	19,769,223
Louisiana & Northwest	2,300,000
Macon & Birmingham	500,000
Missouri & North Arkansas	9,536,950
Missouri, Oklahoma & Gulf	9,266,100
New Orleans, Mobile & Chicago	14,152,000
Oklahoma Central	3,180,000
Pere Marquette	79,959,165
Pittsburg, Shawmut & Northern	7,173,358
St. Louis & San Francisco	295,500,242
St. Louis, Brownsville & Mexico	12,163,105
St. Louis, San Francisco & Texas	7,138,000
San Antonio, Uvalde & Gulf	3,663,000
Tennessee Central	12,709,900
Toledo, St. Louis & Western	28,027,000
Trinity & Brazos Valley	3,760,000
Wabash R.R.	124,194,149
Wabash-Pittsburg Terminal	50,451,334
Wabash, Chester & Western	350,000
Wisconsin & Michigan	3,838,245
Wheeling & Lake Erie	27,099,000
	\$928,282,624

The total capitalization, stocks and bonds was \$1,376,678,000. Eliminating duplications, the net capitalization is less than \$60,000 per mile.

In the thirty-seven years, from 1876 to 1913, the records show that not less than 754 U.S. roads, with an operated length of 145,176 miles, and with \$8,262,453,000 capital stock and funded debt, passed into receivers' hands. Among these were included such properties as the Northern Pacific, Atchafalpa, Topeka & Santa Fe, that were subsequently reorganized and placed upon a profitable basis. Other important lines which have gone into receivership in 1915 include old established properties, such as the Missouri Pacific System, with a length operated of 9,670 miles. The stock of the Missouri Pacific a few years ago was selling above par, and it is still considered to be a road with considerable possibilities.

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Cancer Experiments.

Cancer investigations cost the lives of 87,253 animals in England and Scotland during the year of 1914, states a report issued by the Home Office. Of these experiments, 21,746 were in the nature of inoculations and were performed almost entirely upon mice to test vaccines. The Public Health Department used something over 24,000 animals in various experiments.

Compensatory.

Nature bestows her own compensations: if a man is fat he is usually endowed with a jolly, optimistic temperament.

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