

# About the House

Useful Hints and General Information for the Busy Housewife

## Dainty Dishes.

**Strawberry Tarts.**—Roll pie dough one-eighth inch thick and cut into rounds of correct size to cover inverted circular tins. Cover tins with dough, prick several times with fork and bake until delicate brown. Fill with fresh strawberries cooked in rich syrup, or other desired fruit.

**Lamb Chops With Peppers.**—Two pounds lamb chops, three tablespoons butter, two small onions, two green peppers, one cup canned tomato, one and one-half cups stock, one teaspoon curry powder, one and one-half tablespoons flour, salt and pepper. Fry minced onions and chopped peppers in butter until tender. Add tomatoes, stock and seasoning and thicken with flour, moistened with a little cold water. Boil chops slightly, season, lay them in baking dish, pour sauce over and bake until tender in hot oven.

**Cream of Asparagus.**—Wash bunch of asparagus, removing and reserving tips, and cutting rest into small pieces. Pour over cut pieces three pints boiling water, add one cut stalk of celery, spray of parsley, one chopped onion and teaspoon salt. Cook thirty minutes, run through sieve, return to saucepan and let come to boil. Beat into it yolks of three eggs and one cup of cream. Cook tips separately, press through sieve, add three tablespoons cream, pinch of salt and well-beaten whites of three eggs. Pour this over soup mixture, place in oven to brown and serve.

**Strawberry Sponge.**—One tablespoon granulated gelatin, four tablespoons cold water, six tablespoons boiling water, three egg whites, one and one-fourth cups sugar, two tablespoons lemon juice, one cup mashed strawberries and juice. Soften gelatin in cold water, add hot water and set over steam until dissolved. Add sugar and lemon juice and, when cooled, strawberries. Set in ice water and beat occasionally until it begins to solidify, add stiffly beaten egg whites and whip until almost stiff. Turn into mould wet with cold water, let chill, unmold and garnish with sweetened whipped cream and strawberry halves.

**Steamed Roast Fowl.**—Three or four pound fowl, three cups of bread-crumbs, one-third cup boiling water, salt, pepper, sage and flour for dressing. Clean, singe and stuff fowl as for roast chicken, sprinkle with salt and pepper, rub with butter, and place on rack of muffin rings in saucepan containing enough water to cover rack or rings. Sage dressing may be used, if liked. Cover saucepan closely and steam fowl about two hours, or until tender. Be careful water does not evaporate. When fowl is tender, remove from saucepan, dredge with flour, place in dripping pan and roast in oven until brown, having enough water in pan to baste frequently while browning.

**Sage Dressing.**—One large loaf of stale bread, two tablespoons melted butter, one scant teaspoon salt, one teaspoon finely powdered sage, one-fourth teaspoon pepper, two tablespoons finely minced onion (optional), two eggs and water as needed. Remove crust from bread and cut bread into blocks, pouring on enough cold water to moisten well. After a few moments, take up small handfuls and press dry, pick apart into light, fluffy mass and add all seasonings. Heat butter in skillet, add onion and cook (don't brown), add well-beaten eggs to bread, mix with onions and butter, toss all about in skillet until heated and free from superfluous moisture, then fill cavities of fowl lightly, leaving plenty of room for dressing to expand.

**Italian Meat Balls.**—Press two pounds round steak and two ounces of beef suet through food chopper, add one-half cup of bread crumbs, two beaten eggs, one tablespoon grated onion, one teaspoon salt and sixteenth teaspoon pepper. Mix thoroughly and form into small balls. Put one can tomatoes in stew pan, add one-half cup water, one sliced onion, one green pepper cut in small pieces, three cloves, bit of bay leaf, one tablespoon butter, one teaspoon sugar and one teaspoon salt; let simmer half an hour and press through sieve. Pour sauce into casserole, heat to boiling point, add meat balls, cover and let cook one hour. Place meat balls on heated platter, surround with cooked spaghetti, pour sauce over whole and sprinkle with grated parmesan cheese.

## Good Salads.

**Celery and Walnut Salad.**—Wash and clean celery. Cut into small pieces one-third the quantity of English walnut meat broken in two, and enough mayonnaise to moisten well. Garnish with lettuce.

**Egg Salad.**—Cut hard-boiled eggs into thick slices or into quarters. Use a sharp knife, so the cuts will be clean. Arrange each portion on a leaf of lettuce partly covered with mayonnaise and arrange the lettuce in a circle on a flat dish, the stem of the leaf toward the center of the dish. Place a few lilies of the valley or daisies in the middle.

**Spring Salad.**—Peel, chill and slice tomatoes. When ready to serve, cover each slice with thinly sliced new onions and radishes cut in same way to give crispness to each mouthful. Instead of thin slices of radishes, just as thin slices of kohlrabi may be used. Serve with French dressing or marinade in French dressing and serve with mayonnaise.

**Cauliflower Salad.**—Wash well in cold water. Boil in plenty of salt water until the vegetable is soft. Drain off the water. Break the vegetable into flowerets, season with salt, pepper and a little vinegar and oil. Pile them in a pyramid on a dish and pour over them a white mayonnaise. Arrange around the base a border of carrots or beets, cut into dice or fancy shapes, to give a line of color. Place a floweret of cauliflower on the top.

**Banana Salad.**—One head lettuce, six ripe bananas, one cup diced pineapple, one-half cup mayonnaise mixed with one-fourth cup whipped cream, berries or cherries to garnish. Arrange light, crisp lettuce leaves on individual plates. Place one banana, with peel removed, in center of each plate and with sharp knife slice it into round slices, without separating pieces. Cover with spoonful of pineapple and generous spoonful of cream mayonnaise. Garnish and serve cold.

**Bird's-Nest Salad.**—Rub a little green coloring paste into cream cheese, giving it a delicate color like a bird's egg. Roll it into balls the size of bird's eggs, using the back or smooth side of butter pats. Arrange on a flat dish some well-crimped lettuce leaves. Group them to look like nests, moisten them well with French dressing and place five of the cheese balls in each nest of leaves. The cheese balls may be varied by flecking them with black, white or red pepper. If preferred, the nests may be shredded with lettuce leaves.

## Useful Hints.

If the leisurely meal of the family is supper, it is a good idea to use the best china and linen for that time.

If the custard in your pies shrinks, the oven has been too hot. The custard should not boil in the oven.

Olives, celery and cold macaroni on lettuce leaves make a good salad. Any soft wood may be used for a cedar chest if the inside is thoroughly soaked with oil of cedar.

Save the liquor in which meat has been boiled and use it for the foundation of vegetable soup.

Bread pudding with prunes in it can be served with a lemon sauce, and the whole family will relish it.

Before popping corn put in a sieve and dash cold water over it. The kernels will be large and flaky.

Milk and cream stains should not have hot water put on them. Wash them out in cold water, followed by soap and water.

If your slippers do not cling to your heels while dancing, gum a tiny bit of velvet and place it inside the back of each heel.

When garments of any kind are washed in gasoline, add a few drops of oil of cedar. The disagreeable odor will not be noticed.

To stretch kid gloves when new, place them between the folds of a damp towel for almost one hour before they are to be worn.

Add a pinch of cream of tartar to the whites of eggs when they are half beaten. This keeps them from falling before being used.

## LAUGHS.

Some people really do make money, but most of us merely earn it.

If you must borrow trouble, borrow from the man whose trouble is too much money.

Curiously enough, the simple life is not appreciated by people who have to live like that.

A pessimist thinks of the cost of the shell he is making; an optimist thinks of the good it will do the Kaiser.

When a man has been in Parliament a little while he finds it difficult to get over the feeling that the country is really in need of his services.

About the rarest work of Nature is a really honest man. If you do not believe, get hold of the most honest you know, and give him a chance of "doing" a railway company.

## THIN - BLOODED PEOPLE

Often Become Seriously Ill Before They Realize It.

Some people have a tendency to become thin-blooded just as others have an inherited tendency to rheumatism or nervous disorders. The condition in which the blood becomes so thin that the whole body suffers comes on so gradually that anyone with a natural disposition in that direction should watch the symptoms carefully. Bloodlessness can be corrected more easily in the earlier stages than later. It begins with a tired feeling that rest does not overcome, the complexion becomes pale, slight exertion produces breathlessness and headaches and backaches frequently follow. In the treatment of troubles due to thin blood no other medicine has had such a great success as Dr. Williams' Pink Pills. They go right to the root of the trouble, make rich, red blood, thus restoring the weakened system to health and strength. Mr. R. F. Ashford, Peterboro, Ont., says: "Four years ago my condition became so serious that it seemed to me I possessed every pain and ache and every morbid feeling possible. For months I had been overworked, and bereavement added the last straw necessary to break down my constitution. I had a severe ever-present headache and pains in the back of the eyes; and at the same time I was seldom free from severe neuralgic pains. I was rarely hungry, and when I was it seemed to create a morbidness which made my other ills harder to bear. Of course I consulted a doctor, and he told me a rest and a change of air, just the thing I was unable in the circumstances to take. I had a particularly bad spell on the day my daughter returned from college, and she insisted that I should take Dr. Williams' Pink Pills. I was decidedly skeptical, but she got some and to please her I took them. The result—After the first box I was compelled to admit that I really did feel better. After the second box I ungrudgingly admitted that they were doing me good, and after the sixth box I felt free from every ache and pain and in gratitude I began to praise the pills to others. I am feeling as fit as I did twenty years ago and I owe it to Dr. Williams' Pink Pills."

You can get these pills from any medicine dealer or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

## PERSONAL POINTERS.

Little Scraps of Gossip About Well Known People.

Prince Alexander of Teck has a ring that belonged to George I.

It takes Sir John Jellicoe three hours a day to get through his official correspondence.

General Smuts began his career as a lawyer, and is still regarded as one of the ablest jurists in South Africa.

Soup, fresh herrings, currant-pudding, and coffee is a favorite war menu of the Princess Arthur of Connaught.

The Duke of Abercorn has one of the finest gardens in London at Hampden House, his Grace's town residence.

A room at York Cottage has been set aside for the reception of various war trophies brought home by the Prince of Wales.

Mr. Leopold de Rothschild is said to have declined over twenty times in the past seven years to write a book of "Recollections."

The Empire Room at Marlborough House contains one of the most valuable collections of relics of the First Empire period in the world.

Splendid work has been done by Lady Lawrence, wife of Lord Lawrence, in organizing canteens for the workmen in armament factories. Her ladyship has put in extremely long hours at the offices in Victoria Street, London, in order to bring the scheme to fruition.

Success has come Sir James Barrie's way, but one thing that he tried he has never accomplished: he has never hit Lord Rosebery on the head. "The first time I ever saw Lord Rosebery," says the creator of Peter Pan, "was in Edinburgh, when I was a student, and I flung a clod of earth at him. He was a peer; these were my politics. I missed him, and I have heard a good many journalists say that he is a difficult man to hit."

## She Could Write, Anyway.

A lady who lived alone had taken into her service a young girl from the country. One day both mistress and maid were going out, and in such circumstances it was usual for the key of the back door to be hidden in the garden. The hiding-place had been pointed out to the girl, and when she went out she was careful to secrete the key in the place indicated, but she pinned on the door a piece of paper on which she had written, "Shall be back soon. Key under the flower-pot on the window-ledge!"

## EX-CHANCELLOR VON BUELOW

WILL PROBABLY BE ASKED TO SAVE GERMANY.

Who Held Kaiser and Militarists in Check, May Seek Terms From Allies.

An important event which the present fighting at Verdun is expected to decide is the question of the return to power of Prince von Buelow, who, according to one recent report, has returned to Berlin. He has been absent from Germany almost all the time since the beginning of the war, literally living in semi-exile in Switzerland.

Even regardless of the outcome of this phase of the great struggle, it is believed by many to be certain that the hour is imminent for the Prince to resume the Imperial Chancellorship.

In well informed circles no doubt is entertained that Prince von Buelow will be at the head of affairs when the day for making peace is at hand. He has had no part in any of the acrimonious controversial questions, in the ruthless methods of applying submarine warfare or in the throwing of bombs from Zeppelins on women and children. He will return, as it were, with a clean slate, as a man who has been absent, and who, on coming back, can undertake to some extent the role of mediator between his own country and those it has tried in vain to ruin.

As a diversion of public sentiment in Germany, when it is realized that the hope of reopening a road to Paris or that the rolling up of the French line is impossible of accomplishment, it is said that even the great general staff will welcome the return of Prince von Buelow. And yet between Prince von Buelow and the great general staff no love certainly has been lost.

The Prince when at the head of the German Administration was accused by the military party of being too radical, of weakening the obedience of the people to the State as represented by the army, and of allowing democratic and even Socialistic ideas to spread.

The middle classes now recall that the Prince was the great promoter of German industries and the greatest single factor in developing German commerce. The Prince has begun to loom up like a savior to whom the nation may turn in its distress and perplexity. No other person in Germany of conspicuous eminence is in a position to receive any consideration from the entente Governments.

## Germany Needs Him.

In connection with the prospective return of Prince von Buelow, a prominent personage in Switzerland, whose name is withheld, is quoted in the Paris Journal as saying:

"Prince von Buelow is in retirement simply because he is reserving himself for a great task. He is the only political hope of modern Germany. It was he who started the Liberal empire in spite of all opposition, and it was he who brought about a new era for the empire by starting a line of policy which would have created a greater Germany, but which the incapacity of violent leaders of the military party upset in a few weeks.

"The empire feels itself already so bruised by the war that it wishes to appeal to its old physician of the days of its prosperity. And if the whole constitution should be shaken as a result of the war and those who have been the conspicuous figures at the head of the State should be liable to be cast aside who better than the great leader of prosperous Germany could come forward to support an unpopular throne or to reconstruct the edifice from the debris that he will find on hand?"

Von Buelow became Imperial Chancellor in 1900 and entered on a career which is to-day recognized as having been prolific of benefit for the empire. His aim was to create a great industrial and commercial Germany and to him is to be attributed an extraordinary measure of the credit due for the amazing progress which Germany made in the decade during which he was Chancellor.

In his efforts for the material benefit of the Empire Prince von Buelow had the co-operation of Emperor William, but he utilized the Emperor and did not allow himself to be the instrument of the latter.

No other Chancellor had ever dared openly to oppose the Imperial methods. Not even Bismarck in his most powerful days would have dared, it is believed, to deal with his Imperial Majesty as did Prince von Buelow.

## Checked the Kaiser.

Emperor William sent some indiscreet telegrams, a notable one being to President Kruger, and suddenly it

was learned that the Emperor's telegrams were being countersigned by Prince von Buelow—a humiliating check, the purpose of which was taken in European capitals to be a guarantee of German discretion and good sense in public acts in the future.

The Emperor uttered a rash statement about the "yellow peril," which proved highly offensive to the Japanese, and Prince von Buelow in September, 1905, made a public statement rectifying the matter. For every single open indiscretion which he committed the Kaiser found himself openly taken to task by his Chancellor.

In 1907 the latter referred in his Reichstag speech to the "Court Camarilla" and in the following year he publicly referred to the blazing indiscretion of the Kaiser's letter to Lord Tweedmouth.

A few months later occurred the crowning indiscretion, the interview given by the Kaiser for publication in an English newspaper. Prince von Buelow immediately offered his resignation.

On retiring he proposed Dr. von Bethmann-Hollweg as his successor and the latter was made Chancellor. The Government, however, soon passed out of his hands to a considerable extent, as successive Ministers of Foreign Affairs usurped the administrative position which Prince von Buelow had held.

When the Prince retired he chose Rome as his future home, his wife being an Italian princess. They selected the palace known as Villa Malta and renamed it Villa of the Roses.

## Shocking.

They were engaged to be married, and called each other by their first names, Tom and Fanny, and he was telling her how he had always liked the name of Fanny, and how it sounded like music in his ear. "I like the name so much," he added as a sort of clincher to the argument, "that when my sister Clara asked me to name her pet terrier, I at once called her Fanny—after you, dearest!" "But I don't think that was very nice," said the fair girl, edging away from him. "How would you like to have a dog named after you?" "Why, that's nothing," said Tom airily, as he saw he'd made a mistake. "Half the cats in the country are named after me!"

**Fly Poison Kills More Children Than All Other Poisons Combined**

For Safety's Sake, Use

Is there within your home, anywhere within baby's reach, a saucer of arsenic poisoned paper floating in water, or a can with a sweetened poisoned wick?

During 1915, 26 cases of fly poisoning were reported from 11 states; in 1914, 46 cases from 14 states. Fly poison kills more children than all other poisons combined.

Yet fly poison still is left unguarded except in the homes where mothers have learned that the safe, sure, non-poisonous, efficient fly catcher and destroyer is

**TANGLEFOOT**

The Journal of the Michigan State Medical Society comments thus in a recent issue:

"Symptoms of arsenical poisoning are very similar to those of cholera infantum; undoubtedly a number of cases of cholera infantum were really cases of arsenical poisoning, but death, if occurring, was attributed to cholera infantum."

"We repeat, arsenical fly destroying devices are dangerous and should be abolished. Health officials should become aroused to prevent further loss of life from their source. Our Michigan Legislature, this last session, passed a law requesting the sale of poisonous fly papers."

The O. & W. Thum Co. Grand Rapids, Mich. (73)