

A Great Opportunity

WIRELESS OPERATORS

In order to meet a wide-spread demand the Marconi Company has decided to open a

SCHOOL OF INSTRUCTION

at its Head Office, 137 McGill Street, Montreal, under its immediate and authoritative control, the first of its kind in Canada. Unrivalled opportunities for travel are offered to young men with ambition and energy who desire to adopt Wireless Operating as a profession. An experienced Instructor is in charge of the School and a Standard Marconi Ship Set is in use for practical instruction. Day and evening classes. Enrol immediately for the Fall Session. Write for prospectus.

MARCONI WIRELESS TELEGRAPH CO. OF CANADA LIMITED
MONTREAL

About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Pumpkin Preserves.—Make a rich syrup. Peel and slice pumpkin in chips about 1½ inches long and ¼ inch thick. Cook pumpkin in the syrup until clear. When about half done slice in a lemon to each quart of pumpkin and finish cooking. Seal in glasses.

Canned Pears.—Steam pears in a colander till tender. Have ready a syrup to which you have added two or three cloves; add the pears and cook slowly till transparent. The syrup and fruit will have a pink cast and taste much better than those which have not had the cloves added.

Mustard Pickles.—One gallon vinegar, two cups sugar, one cup salt, one cup ground mustard. Wash fresh, new, cucumbers and drain. Then pour the above mixture over them. Use a stone jar that has never had lard in it. They will be ready to use in one week.

Nut and Potato Balls.—To four cups mashed and seasoned potatoes add one cupful chopped walnut meats one tablespoonful minced parsley and whites of two eggs. Add a little milk if necessary. Make into balls and roll each ball in chopped walnut meats, then in beaten yolks of eggs, and again in walnut meats. Fry in deep fat.

Lamb Chop with Peas.—Two quarts fresh peas, six lamb chops, one teaspoonful salt, one-fourth teaspoonful pepper, juice of one and one-eighth lemons, one teaspoonful corn starch, one teaspoonful onion juice if desired. Brown lamb chops, add peas and seasonings and boiling water to cover. Boil until peas are tender and meat done about thirty minutes. Remove the chops and thicken the gravy with the corn starch moistened in cold water. Add lemon juice, arrange chops on a platter, and pour peas around them.

Cucumber Catsup.—Twelve large ripe cucumbers. Four medium-sized onions. Peel the cucumbers and remove all seeds. Grate the cucumbers and chop the onions fine. Mix well together. Put it in bag and let drain over night. In the morning squeeze out all the remaining water. The juice from the cucumber must be well removed in order to preserve the pulp. Then moisten this pulp with vinegar until about the consistency of horseradish. Add pepper and salt to taste. Seal in air-tight jars. It will keep indefinitely and will retain the fresh cucumber taste till the last. This is a delicious meat relish.

Tomato Jelly Salad.—One can tomatoes, two tablespoons granulated gelatin, one-half cup cold water, two teaspoons salt, one piece bay leaf, three peppercorns, one teaspoon sugar, one slice onion, three cloves, one green pepper, one cucumber pickle. Soak gelatin in cold water until soft. Cook tomatoes, bay leaf, peppercorns, sugar, onion and cloves for twenty minutes. Strain and add salt. Pour hot liquid over softened gelatin and stir until dissolved. Add green pepper and pickle, chopped fine. Pour into wet molds or cups. Serve cold on lettuce leaves or dress with mayonnaise.

Jellied Soup.—Iced bouillon is mighty refreshing on a hot day. To a quart of the beef bouillon add a level teaspoonful of white gelatine, dissolved in a small quantity of the cold broth. Season to taste, using salt, pepper, paprika, a bit of celery salt and onion. Heat over a slow fire, but do not boil. Strain. Cover and leave standing by the ice for five or six hours. It may be served in small bowls with a slice of lemon on the top. Or parsley may be used. It is not necessary to have the soup like jelly, it should be just slightly "jellied." Half strained tomato juice and half bouillon may also be used with very good results.

Stuffed Green Peppers.—Soak firm

green peppers for twenty-four hours in brine strong enough to float an egg. Cut off the tops, saving them to serve as covers. Chop enough firm white cabbage to fill the cavities and mix with it one-fourth part of chopped celery, green cucumbers or green tomatoes, sprinkle with salt and let stand for four hours, then drain in a colander. Add one chopped onion, one-half teaspoonful whole mustard seed and three tablespoonfuls olive oil. Then fill the peppers, place covers on top and tie firmly with fine twine. Place peppers in parcellined pan, cover with warm vinegar and let stand overnight. Next day pour off vinegar, reheat and again turn over the peppers. Pack in layers in large stone jar and cover, and in six weeks they will be ready for the table. For a sweet pickle sugar is added to the vinegar when it is scalded.

Things Worth Remembering.

A flannel dipped in turpentine will clean a porcelain tub well.

Too much starch will cause linen to crack in the folds.

Bananas are more digestible baked than in their natural state.

Ether is a very good thing for removing stains from clothing.

When ironing linen, move the iron with the threads, never diagonally.

It is never economy to buy cheap eggs or meat. Only the best is good food.

Make more use of cheese by providing savory cheese dishes instead of too many sweet puddings.

If there is a pool near that breeds mosquitoes, stock it with tadpoles; they will destroy the mosquitoes.

If a few drops of vinegar are added to the water in which eggs are poached the whites will not spread.

A rice pudding that is cooked slowly and long will be richer and of better flavor than if cooked quickly.

Restore the flavor of scorched milk by standing it in a pan of cold water to which a pinch of salt has been added.

If there is any corn bread left from breakfast, soak it in milk and make up into griddle cakes the next morning.

Green vegetables can be freshened by cutting off the ends of the stalks and all untidy, decayed bits and putting into cold salt water for three or four hours.

An excellent household remedy for burns is olive oil or vaseline. The great thing is to exclude the air from the burned surface, and this the oil will do.

The feet of young chickens can be easily skinned by pouring boiling water over them; they can then be skinned and boiled, and you will have a delicious broth.

There is no more efficacious way of removing finger marks from woodwork, window panes or porcelain than by wiping them with a cloth moistened with kerosene.

When giving sticky medicines to children, heat the spoon by dipping it for a moment in hot water then pour in the medicine and it will slip easily from the spoon.

Vegetables that can be cooked the day before serving and reheated without loss of flavor are the following: spinach and potatoes that you intend creaming.

string beans, tomatoes, asparagus, Cut the fingers and thumb off any old pair of kid gloves and sew the top up according to the size of the toe of the baby's shoe. Pad with wadding and button over the boots or shoes baby is wearing. You will find it a great saving when baby is creeping about for baby's shoes will not wear so fast.

We wouldn't mind conceit half so much if the self-satisfied man actually tried to live up to his high opinion of himself.

RUSSIA IN THE SUMMER TIME

VERY MUCH HOTTER THAN IT IS IN ENGLAND.

Russians All Live Free-and-Easy Outdoor Lives in Warm Weather.

I suppose it will surprise many people to learn that Russia has a hot summer, hotter than the usual summer in England, more sunshine, bluer skies. It is this which explains the rush of townfolk every end of May to the country writes Hamilton Fyfe from Petrograd.

They will not stay in the towns. They say it is unhealthy. They speak as if all the plagues raged during the hot weather which is not, you must understand, so hot as all that! Still, Moscow is detestably dusty and the Petrograd canals smell worse than usual, and for all reasons it is pleasanter to be in the country. So off go all who can to their "datchas" (summer homes) to enjoy the sunshine and the clear sky and the soft, warm airs that are blown from the sun-baked south.

It takes a long time to get rid of winter. Well into April, sometimes into May, he keeps his grip on the rivers, the earth is still under snow. Gradually the snow melts, the ice breaks up and floats away. The dark earth appears and very quickly looks as if it had been lightly dusted over with a green powder. It recovers quickly, for the snow has kept it warm. The trees are not so soon themselves again. They have been exposed to the cruel winds, the savage, silent, paralyzing frosts. For a month after winter has gone they are black and bare. Life comes back to them only when they have been well warmed by the sun. Last year they were not in leaf until June.

Much Outdoor Life.

There is a passion in the summer here. One only feels this in countries which have a long, hard winter. The earth seems to rejoice in its freedom. There is a luxuriance of growth which is scarcely known in England, a sudden rush of life, a glory of light and warmth and splendor. Ask any Russian living abroad what he most misses and he will tell you "The White Nights." All through June, with a little overlapping on either side of it, sunset and sunrise are so near together that there is no darkness. Last night I was sitting out of doors reading at eleven o'clock. We dine at half-past eight, and after strolling about the garden, or watching the after-glow flame in the sky and reflect its glory in the Gulf of Finland, we say, "It must be getting late." Someone looks at a watch. It is midnight! Who could have guessed it? We go reluctantly to bed, our rooms quite light still, until with hesitating hand we draw curtains over the windows. It seems a shame to shut out those wonderful "White Nights."

It is a happy life, that of the Russian "datchnik" ("datcha" dweller). Very simple and primitive, utterly different from English country-house life. To begin with "datchas" as a rule are wooden houses, only meant for summer habitation. All winter most of them stand empty. When they are to be occupied again servants go down, light fires, clean them up. Then the furniture is sent by road, piled up on carts. Not too much of it. Just enough for comfort. Appearances are not considered.

No Formality.

There is no state or ceremony. One lives out of doors as much as possible or on glassed-in balconies which are but one slight remove from the open air. Outside every "datcha" are set benches, both in the garden, if there is one, and in the road. Upon these it is customary to sit and talk for hours. Dress is sketchy, and often scanty. Meals are at odd times, and can be prolonged or cut short at will. For example, a Russian hostess will say to the parlor maid "See if the cook has anything else to give us," or it may be, "Never mind about the chickens and the soufflé, Masha. Just bring us tea. We have had enough to eat."

Most English people, accustomed to the formality and state of our country houses (delightful also in their way), would be revolted by the go-as-you-please life of the "datcha." But it is of a piece with everything else. With the wild gardens, growing as they please, letting nature be their gardener. With the sergeants so smiling and friendly and cheerful, but, judged by our standards, so in-

Win Against the Hessian Fly

To Escape the Main Attack of the Fly—sow your wheat late. The early brood is most destructive to young wheat and provides for future broods. Your own Experiment Station will tell you this.

The Best Wheat Yields come from plants that enter the winter strong and vigorous. Your own experience will tell you this.

To Win Against the Fly, seed late, feed the crop with available fertilizers which will hasten growth to overcome the late start, and secure vigor with consequent resistance to later broods. Use 200 to 400 pounds per acre containing at least 2 per cent. of ammonia. Acid phosphate alone does not give the necessary quick growth and resistance to the fly.

In Farmers' Bulletin No. 640, U. S. Department of Agriculture, fertilizers are recommended to give vigor to late sown crops and resistance to the Hessian Fly.

Write for our map showing best dates for sowing wheat in your locality; also our Bulletin, "WHEAT PRODUCTION," both mailed free.

Soil Improvement Committee

OF THE

National Fertilizer Association

CHICAGO

Dept. 175

BALTIMORE

competent. With the free-and-easy manners of the "datchniki," determined to make their summer as complete a contrast as possible to their winter existence in town. From September to May they live in almost hermetically sealed houses. They take no exercise, breathe as little fresh air as they can. Their complexions grow wax-like, their eyes dull. From May till August they get as near nature as they can. Instantly their appearance alters. They look healthy and strong. They feel vigorous and normal. All the result of fresh air.

"BACK TO LAND" IN GREAT BRITAIN

REVIVAL OF AGRICULTURE IN OLD LAND.

Repopulation of the Rural Districts Has Already Begun.

One of the effects of the war will be seen in a great revival of agricultural life in England and the United Kingdom. The outbreak of the conflict caught the British Isles dependent on foreign commerce for four-fifths of their food supply, barring meat, of which between 67 and 70 per cent. is produced at home, says an Associated Press correspondent.

The motto of a few years ago "Back to the Land," thus has given way to the slogan, "England must feed herself." Lord Selborne, the leader of the crusade, declares that the attainment of this object is the country's sacred duty, and he emphasizes the point that the farmer can do as much for the country as the soldier in the trenches.

Plans for the great reform include a number of important measures that are to be put into effect at the earliest possible moment.

Land for Soldiers.

1. The repopulation of the rural districts and afforestation. The War Office has just consented to the exchange of many of the older men, who in the earlier days of the war left farm work for the firing line, for men between 19 and 30 to take their places at the front.

2. The setting aside of thousands of acres for the settlement on the co-operative plan of England's soldiers and sailors after the war. This expediency is provided for by the Smallholding Colonies Act, now half-way through Parliament. The scheme will provide for model villages, better housing, with a garden to every cottage, reading rooms, libraries and good schools. Conceived by Lord Selborne, the idea has aroused so much enthusiasm that a wide demand has been made for increasing the land to be devoted to it by almost as much again as is specified in the bill.

3. The importation of natives from South Africa for agricultural labor during the remainder of the war, though so many objections have been raised to this that there is little likelihood of its being adopted.

Immediate Solution.

It is believed that the plan for bringing back soldiers from the front

will have the effect of providing sufficient farm labor practically immediately. In announcing the War Office's consent to the transfers, an expert told the Agricultural Society, that in England and Scotland, as well as in Ireland, the farms in many districts had fallen far below their minimum needs in the matter of labor.

The tendency to regard more seriously the country's capacity for growing larger crops is illustrated by the figures of the wheat, barley and oats crops in England and Wales. Wheat and oats were grown in larger quantities, though the barley crops were much smaller. There were 5,489,939 acres devoted to the three cereals in England and Wales in 1915, an increase of 248,044 acres as compared with 1914. The greatest increase in acreage was devoted to wheat, or 2,170,170 acres in all, the figure representing an increase of 362,672 acres, 20 per cent. greater than in 1914, and 25 per cent. greater than during any of the years between 1905 and 1915. Every country returned increased areas, the total for Wales of 1,123 acres (31 per cent.) being the greatest.

Ready Response.

The returns for 1915 give 2,088,047 acres under oats, an increase of 158,421 acres as compared with 1914, but only 24,869 acres above the average for the past ten years. The whole of this increase was in England. The reduction of the areas under barley amounted to 158,421 acres, the total acreage of 1,231,722 being the lowest yet recorded.

Perhaps to no individual as much as to the Earl of Selborne is due the credit of bringing home to the people of all classes the importance of taking prompt means of making the country more nearly self-supporting in foodstuffs. In all of his addresses in recent years has laid stress on the point. A practical farmer and enthusiast on his large and fertile tract in Hampshire, he has been able to meet the objections of opponents of expert knowledge to the great advantage of his crusade.

"I have been highly gratified by the ready response of the people generally to the idea of making the country more self-supporting from the soil," he said. "I have made my plea for the cultivation of the soil on the grounds of patriotism; the farmers and laborers came forward first to meet the emergency, and then the girls and women from the villages and even cities—some of the best type of women, including many of independent means, answering my call out of pure, unadulterated patriotism.

"The spirit of the people here is aroused, and, as usual, when that is so the desired result is bound to follow."

Storage Batteries Generators Magnetos Starters

Send them for prompt Repairs to
CANADIAN STORAGE BATTERY CO., LIMITED
117 Simcoe St., Toronto.
Willard Agents.

BRIGGS' FLY MATS ARE CLEAN NO STICKINESS ALL DEALERS G.C. Briggs & Sons HAMILTON
PRICE 5¢