

About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Scalloped Oysters With Cheese.—Butter a baking dish, sprinkle with bread crumbs and put on a layer of oysters, seasoning with salt, pepper, parsley and grated Parmesan cheese. Add another layer of bread crumbs, seasoned oysters and cover with bread crumbs. Pour over one cup of oyster liquor or milk, dot with bits of butter and bake twenty or thirty minutes, or until nicely browned. Never have more than two layers of oysters so that the dish may be evenly cooked and not soggy in the middle. If you like spices, try leaving out the cheese and seasoning with bay leaf, blade of mace, one sprig of thyme and a little parsley chopped fine and sprinkled over each layer of oysters. Use three dozen oysters.

Braised Beef.—4 pounds beef (lower part of round), 2 thin slices fat salt pork, ½ teaspoon peppercorns, ½ cup carrot, ½ cup turnip, ½ cup onion, salt scraps. Wipe meat, sprinkle with salt and pepper, dredge with flour and brown entire surface in pork fat. Place on rack in covered roast pan, surround with vegetables, peppercorns and three cups boiling water. Cover closely and bake four hours in a very slow oven, basting every half-hour and turning every second hour. Throughout the cooking the liquid should be kept below the boiling point.

Pork Cake.—One pound of fat ground pork, one pound of raisins, one pound of currants, Two cupfuls of brown sugar, made into syrup, two teaspoonfuls of soda stirred into the syrup while hot, one pint of boiling coffee, two teaspoonfuls of cloves, two teaspoonfuls of cinnamon, two teaspoonfuls of nutmeg, a pinch of salt, one cupful of English walnuts. Use enough flour to make a stiff batter, and bake for an hour in a well greased tin.

Of the many modes of cooking rice there is none more acceptable than the well-known pudding with milk and sugar, with or without eggs. This might be varied by a rice pudding in the Danish style made as follows: Place in a double boiler four ounces of rice, a pint of milk, and a pinch of salt. Cook until it is thoroughly softened and creamy, whipping it occasionally. Pour out and let it get quite cold. Eat it with sugar. Cream is an improvement, and also red currant jelly.

Fig Pudding.—To one-half pound of chopped fresh figs add two cupfuls of grated stale breadcrumbs. Sift into this mixture one cupful of brown sugar, one cupful of finely chopped beef suet, one cupful of sweet milk, one teaspoonful of salt, one-fourth teaspoonful of cloves, the same amount of cinnamon and baking powder. Add two eggs beaten until light, pour into buttered individual molds. Cover and steam for forty minutes. Serve with hard sauce, heaped daintily around the pudding.

Apple Sauce Cake.—Cream one-half cupful butter and one cupful sugar. Into one and one-half cupfuls hot apple sauce beat in two teaspoonfuls soda and one-half teaspoonful salt; stir in with the butter and sugar; add one cupful raisins, one-half teaspoonful nutmeg, one-half teaspoonful cinnamon and cloves. Sift in two and two-third cupfuls flour. Bake forty-five minutes.

Yorkshire pudding with fruit.—When the usual Yorkshire pudding mixture is half baked garnish it with fruit, such as preserved damsons, plums or any other variety or mixture available. Finish it by baking and then sprinkle it with spiced sugar or any other sweet substance which may be acceptable, such as honey or a fruit sauce.

Oysters with tomatoes.—Melt two tablespoonfuls butter, add sliced onion and cook until brown. Add cup stewed tomatoes, when thickened, with a pint of drained oysters, and cook until edges curl. Add a drop of tabasco sauce, one-half teaspoonful salt and tablespoonful chopped parsley. Serve on toast.

Sauces and Garnishes.

In making most sauces plain white foundation sauce is used.
Foundation sauce.—Two ounces butter, two ounces flour, one pint milk, pinch of salt. Melt the butter, blend in the flour, add the milk very slowly, stirring all the time so as to avoid lumps, boil up, add the salt and cook for ten minutes. If not quite smooth, tammy or rub through a very fine sieve.

With this sauce all the following can be made: Brain sauce—Three-quarters pint white sauce, one-half gill stock-seasoning, one calf's brains, one teaspoonful lemon juice. Wash the brains thoroughly, tie up in muslin and cook in stock for ten minutes. Then chop fine, add to the foundation sauce,

the seasoning and the stock, reheat and serve.

The following table gives the most suitable garnishes for various dishes:
Roast beef—Yorkshire pudding, brown gravy, horseradish sauce, cranberry sauce.
Roast mutton—Onion sauce, baked suet dumpling, red currant or damson jelly, brown gravy, mint sauce.
Roast lamb—Mint sauce, brown gravy, lettuce.
Roast pork—Apple sauce, sage and onions, thick brown gravy.
Roast sucking pigs—Currant sauce, gravy made with brains, fig sauce and sliced lemon.
Roast veal—Toasted rolls of sliced bacon, savory stuffing, tomato sauce, brown sauce.

Roast fowl—Bread sauce, clear brown gravy, toasted rolls of bacon, fried sausage, lettuce.
Boiled fowl—Bread sauce, celery sauce, egg sauce, sliced lemon.
Roast duck—Apple sauce, sage and onions, thick brown gravy, green peas in drawn butter.

Fried fish—Quarters of lemon, almost any sauce, egg, Hollandaise, tartare, drawn butter.
Boiled cod—Oyster sauce, caper or egg sauce.
Salmon—Lobster, cucumber, mouseline, mayonnaise, Hollandaise or tartare sauce.

All boiled fish—French parsley, parsley sauce, slices of lemon or almost any of the above sauces.
Grilled fish—Quartered lemon, and maitre d'hotel butter.
Boiled beef—Vinaigrette or piquante sauce, boiled suet dumplings, carrots and turnips.

Boiled mutton—Caper or nasturtium sauce, carrots and turnips, parsley sauce.
Boiled veal—Parsley sauce, carrots and turnips.
Boiled salt cod—Egg sauce and parsnips.

Calf's head—Brain sauce, lemon, calf's tongue, bacon.
Game—Thick brown gravy, bread sauce, fried crumbs, watercress, lettuce, potato chips, cranberry sauce, cranberry jelly, red currant or black currant jelly.

Wild duck—Quarters of lemon, cayenne, orange, lemon or paprika sauce.

Things to Remember.

Whenever vegetables are baked all the food value is preserved.
A little ginger added to the salad dressing is a pleasant flavoring.
Varnished floors should be washed always with cold water.
A paste made of kerosene and wood ashes will hurry a slow fire with little danger to its use.
Cheese can be added to escalloped cabbage or cauliflower, and makes a very nutritious dish.
It's a great convenience to have a separate workbag for each piece of work one has on hand.
House plants will not do well if put in a window over a radiator. The heat will dry them up.
The fumes from ammonia water confined in a box will remove mildew spots from kid gloves.
A piece of sandpaper is of great help in removing stains from cooking utensils.
Give dahlias stored in the cellar frequent examination. Throw out mouldy or decaying tubers before they communicate their diseased condition to other roots. Keep the tubers on suspended shelves some distance away from the cold cellar floor.

GIVING THE EYE A BATH.

Winking "Most Gentle and Perfect Washing in the World."

Every few seconds we wink both our eyelids at once, although not purposely. If we stop winking our eyes become uncomfortable and gradually cease to work as they should. When the eye is open the front of it is exposed to dirt and dust and is apt to become so dry that a painful stinging sensation results, or would do so if constant moisture were not provided to cleanse and soothe the tissues.

As a matter of fact, each time we wink we wash the eye, says the Popular Science Monthly. Up above each eye is a tiny water bag called a tear gland, and all the time we are awake it makes tears. When the front of the eye feels itself becoming a little too dry or dusty a communication is sent for a supply of moisture. The eyelid then comes down with a tear inside it to wash clean the front of the eye. This is the most gentle and perfect washing in the world.

In thirty-one consecutive days 440 inches of rain recently fell on Dhargawata, India.

A CAUSE OF INDIGESTION

People Who Complain of This Trouble Usually Are Thin Blooded.

Thin blooded people usually have stomach trouble. They seldom recognize the fact that thin blood is the cause of the trouble, but it is. In fact thin, impure blood is the most common cause of stomach trouble; it affects the digestion very quickly. The glands that furnish the digestive fluid are diminished in their activity; the stomach muscles are weakened, and there is a loss of nerve force. In this state of health nothing will more quickly restore the appetite, the digestion and normal nutrition than good, rich, red blood. Dr. Williams' Pink Pills act directly on the blood, making it rich and red, and this enriched blood strengthens weak nerves, stimulates tired muscles and awakens the normal activity of the glands that supply the digestive fluids. The first sign of improving health is an improved appetite, and soon the effect of these blood-making pills is evident throughout the system. You find that what you eat does not distress you, and that you are strong and vigorous instead of irritable and listless. This is proved by the case of Mrs. J. Harris, Gerrard St., Toronto, who says: "About three years ago I was seized with a severe attack of indigestion and vomiting. My food seemed to turn sour as soon as I ate it, and I would turn so deathly sick that sometimes I would fall on the floor after vomiting. I tried a lot of home remedies, but they did not help me. Then I went to a doctor who gave me some powders, but they seemed actually to make me worse instead of better. This went on for nearly two months and by that time my stomach was in such a weak state that I could not keep down a drink of water, and I was wasted to a skeleton and felt that life was not worth living. I was not married at this time and one Sunday evening on the way to church with my intended husband I was taken with a bad spell on the street. He took me to a drug store where the clerk fixed up something to take, and my intended got me a box of Dr. Williams' Pink Pills. By the end of the first week I could feel some improvement from the use of the Pills, and I gladly continued taking them until every symptom of the trouble was gone, and I was again enjoying the best of health. These Pills are now my standby and I tell all my friends what they did for me."

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

BAR TEUTONS FROM LAND.

Enemy Subjects Cannot Take Up Western Acres.

British subjects and citizens of neutral or allied countries are in future to enjoy alone the rights of homesteading in the Canadian west. Unless they had become naturalized subjects of the allies before the war, Germans, Austrians, Bulgarians will not be allowed to take up lands. This policy will probably be continued after the war, and its adoption means denial of the right of homesteading to a good number of unnaturalized citizens of hostile countries. Their kin will not be welcomed even after hostilities cease.

Clothes do not make the man and breach of promise suits may even unmake him.



French Poilu Ready for Winter Campaign.

This typical "poilu" as the French private is known among his countrymen, is shown in full winter equipment. The photograph was made on the Verdun front where thousands and thousands of this type are battling with the Germans despite the inclement weather.

THE FASHIONS

The time has long since passed when fashions for misses were of secondary importance in the scheme of things. The fashioning of clothes for young people now receives as much attention as those of their elders, and certain French designers have, of late, been specially concentrating their efforts on producing modes for young girls and small children.

Whether for school, college or the various social and outdoor activities which enter into the lives of all young people, we find an unlimited variety of styles.

At present there is a distinct relation between the styles for grown-ups and those reaching the grown-up stage. The slim silhouette, to which women have taken with so much zeal, is reflected in misses' styles, and certainly there is nothing more befitting the slender grace of youthful figures than the modes which now prevail.

In one-piece style are the majority of dresses, whether they are to be slipped on over the head or closed at the center-front or back. Especially becoming are those that hang from a deep, square yoke, and of these there are many varieties, for below the yoke the material may be side-pleated, box-pleated with groups of large or small pleats, or just simply gathered. To define the waistline, a leather belt, a regulation cloth belt or a long, narrow girdle is considered correct with this type of frock. The belt being such an important factor, then, it is not surprising to find many novelties in that line. One of the latest is a belt which starts out by being wide in front, but finally becomes



One-Piece Box-Pleated Dress for Misses

divided into two narrow strips at the sides and back. The upper halves fasten at the back and the lower halves are knotted loosely and hang down the back. Exceedingly attractive, also, are the pockets which give added charm to these dresses. Pointed, square, draped, gathered or plain, they appear in every conceivable form.

For practical wear, the young girl wears dresses of the popular wools, such as serge, gabardine, velours, broadcloth, checks and plaids. There is little trimming on these frocks; perhaps a touch of bead or wool embroidery, a contrasting collar, soutache braid, or flat braid applied in rows. The large assortment of fashionable colors, including burgundy, plum, taupe, brown and green has not ousted navy blue, which is still a favorite.

For her social activities, sweet sixteen may have her choice of soft chiffon velvet, velveteen, taffeta, satin, charmeuse, silk poplin or Georgette crepe, depending on the occasion for which her dress is intended. For dance frocks, tulle, silk net, chiffon and Georgette are particularly girlish, while for a very elaborate dress nothing is more charming than the silver tissue cloths. Her slippers are of satin, to match the color of her dress, or else of silver or gold tissue.

Pale or bright pink, blue, maize, apricot and white are the colors specially adapted to the youthful evening dress. Some delightful frocks are composed of layers of tulle in different harmonizing colors placed one above the other, and the merging of these colors produces a wonderfully artistic effect.

If the selection of her evening frock gives a girl many thrills of pleasure—and every one knows it does—she also derives a great deal of enjoyment from her sports clothes. Sports clothes, to-day, are wholly charming. Such



bright, gay colors as are used for them can only reflect the spirit of joy and exuberance which they embody. The enjoyment of sports is really doubled by the lovely clothes that are worn for them.

The skirts of sports dresses and suits are worn very short, and the models are either plain or pleated. With bright-colored skirts are worn slip-on middys of wool or silk jersey in a contrasting color. Hip-length coats of angora and fancy wools are also frequently seen. The accepted trimming for winter sports suits is either fur or leather.

Scotch plaids and checks in bright colors are very much in evidence. Some of the latest suits are dark green with fine yellow lines forming the checks. Others are in solid block effects in golden brown and black, and other pretty color combinations.

These patterns may be obtained from your local McCall dealer or from The McCall Company 70 Bond Street, Toronto, Ontario, "Dept. W"

FARMS FOR VETERANS.

What the C. P. R. Is Doing For Returned Soldiers.

The decision of Lord Shaughnessy to provide, through the department of Natural Resources of the C. P. R., farm homes for many of the returned soldiers, is a further proof of his desire that those who take part in the war will have recognition of their services. This subject received much attention during the past year. The extent and magnitude of the work of preparing 1,000 farms will be realized when it is noted that it involves: Building 1,000 houses, building 1,000 barns, constructing 1,300 miles of fence, digging 1,000 wells, breaking and cultivating 50,000 acres; the buildings will require about 20,000,000 feet of lumber to erect. The preparation of the farms will entail an expenditure of about \$3,500,000. One thousand farms will of course provide for an extremely small proportion of returned soldiers who will want to obtain farm homes, and the Dominion Government must adopt some general policy of providing these homes. However the Canadian Pacific Railway has led the way in trying to solve the pressing and troublesome question and no doubt the Dominion Government will announce its general scheme. An examining committee will select the prospective farmers. There will be inspectors and advisors to help the soldiers from the time they get on the land. Under the improved farm scheme 160 acres may be allowed to a settler and under the assisted colonization scheme as much as 320 acres may be allowed. The terms of payment for the land are very easy.

GIGANTIC ORDERS.

Russia Takes Eleven Hundred Miles of Khaki for Uniforms.

Russia recently placed an order with the manufacturers of the West Riding for two million yards, or over eleven hundred miles, of khaki cloth for uniforms. The goods are to be delivered next Spring, says London Tit-Bits.

Russia is never niggardly in the way of Government orders. During her war with Japan she gave one Chicago firm a contract for six million pounds of beef. On another occasion, when there was a coal strike in this country, and Russia could not get her accustomed supplies of steam coal for her navy, she cabled to a firm in the United States an order for three million tons. This was the largest export order ever received.

Compared with such mammoth demands as these, the Australian order of 1913 for three hundred and seven miles of cloth for military uniforms seems a small matter. Yet, considering the comparative populations of the two countries, it was not so bad.

After the South African War the British Government contracted for forty miles of ribbon for South African War Medals. These were issued to about 300,000 men, each getting a nine-inch strip.

One wonders how many hundred miles will be required for the Empire troops at the end of the present appalling struggle.

Complete satisfaction in business is when what he buys looks as good to the purchaser as it did to the salesman.