

About the House

Useful Hints and General Information for the Busy Housewife

Useful Recipes

A delicious pudding is made with cooked and stoned prunes spread over the bottom of a baking dish and covered with a rich biscuit dough. Serve hot with cream and sugar or hard sauce.

Ginger Snaps—One cup lard, one cup sugar, one cup syrup, half cup boiling water, one teaspoonful baking soda dissolved in the water, one tablespoonful ginger, one tablespoonful cinnamon, one teaspoonful vanilla, half teaspoonful salt, a little grated nutmeg and flour for a pretty stiff dough. Cut with cookie cutter and bake quickly.

Codfish Balls—1 pound codfish, 1 ounce butterine, 3½ pounds potatoes (pared), 3 eggs, few grains cayenne. Soak fish several hours. Cook in fresh water until it flakes easily. Drain and put through food chopper. Add to potatoes which have been cooked and mashed. Add butterine, seasoning and eggs slightly beaten. Cool and shape into balls and fry in deep fat.

Ginger Fudge—Sugar, two cups; milk, one cup; butter, two tablespoonfuls; vanilla, one-half teaspoonful; salt, a pinch; ginger (crystallized), one-half cup, chopped fine. Put sugar, butter, milk and salt in saucepan together and allow to boil 10 minutes, or until it hardens when dropped into cold water; remove from the stove and add vanilla; beat until creamy, add ginger and pour into buttered pans or plates. Cut into squares with a buttered knife.

Emergency Apple Pudding—One cup of flour (prepared wheat pancake), one cup brown sugar, one egg, one-half cup milk, a little nutmeg, four large apples, peeled and sliced. Butter a pudding dish, lay in the apples and pour the batter over them. This takes only about as long as the ordinary apple pie, and yet it is not heavy or indigestible. It may be eaten with cream or a hard sauce.

To Cook Rice—After washing rice, put it on in just enough cold water to prevent it burning at the bottom of the pot, which should have a close fitting cover, and with a moderate fire the rice is steamed rather than boiled until nearly done; then the cover is removed, the surplus steam and moisture, allowed to escape and the rice turns out a mass of snow-white kernels, each separate from the other and as much superior to the usual soggy mass as a fine, meal potato is superior to the water-soaked article.

White Cake Like China Dishes—Take the yolks of two eggs and a spoonful of salt and as much rosewater, some caraway seeds and as much flour as will make it a paste stiff enough to roll out very thin; if you would have them like dishes you must bake them on dishes buttered. Cut them out into what work you please to candy them. Take a pound of perfumed sugar and the white of an egg and three or four spoonfuls of rosewater, stir until it looks white; and when that paste is cold do it with a feather on one side. This candied, let it dry, and do the other side and also dry it.

Almond Cakes—Take a pound of Jordan almonds, blanch them, beat them very fine with a little orange flower water to keep them from oiling; then take a pound and a quarter of fine sugar, boil to a high candy, then put in your almonds; then take two fresh lemons, grate off the rind very thin and put in as much juice as to make of it a quick taste, then put

it into your glasses and set it in your stove, stirring often that they do not candy; so when it is a little dry put it into little cakes upon sheets of glass to dry.

Fondant—To one pound of granulated sugar add a gill and a half of boiling water and stir in a saucepan over the fire only until the sugar is dissolved; then allow the mixture to boil without stirring for about six minutes, or until the syrup spins a thread when held on a fork. When it can be made into a very soft ball between the fingers turn on to a large buttered platter. Do not scrape off the sugar which adheres to the side of the pan. When it is only blood warm stir it with a wooden paddle or spoon until it begins to crumble; then it should be kneaded in the hands like dough. Pack it into a bowl, cover with a thin cloth slightly moistened and set it away until needed.

Fruit Deserts.

Whenever you peel oranges save the peel and parboil it, then preserve in a rich syrup and it is ready for a dozen uses in cookery.

Banana Puffs—After peeling some fairly ripe bananas, sprinkle the fruit with sugar. Prepare a nice short paste, roll it out thinly and cut into strips rather longer and more than double the width of a banana. Inclose the banana neatly, and, after moistening and fastening the edges of the paste, bake the puffs lightly, and after they are a faint brown color they will be ready for serving when cold.

Orange Cream—One-half cupful orange juice; one-half cupful sugar; a small amount of gelatin; one-fourth cupful cold water; one and a half cupfuls cream; orange rind. Heat the orange juice and one-half cupful of sugar, over the hot water. Beat the yolks of eggs, add the rest of the sugar, stir and cook in the hot mixture, until the spoon is coated with custard. Add the gelatin, softened in cold water, a grating of orange rind, and stir over ice water, until the mixture begins to stiffen.

Orange Snow—Take six fine oranges, the whites of four eggs, one pint whipped cream, half cup powdered sugar. Slice the oranges after peeling, remove seeds, sprinkle sugar over them before adding the snow cream, which is made thus: Beat the whites of the eggs until foaming, then add by degrees the sifted sugar. When the cream, which must be very cool, is standing on ice. When very stiff beat in the orange slices and juice, adding as much as the cream and the meringue will hold without becoming soft. Place in glasses and serve very cold.

Cider Apple Butter—Use sweet cider of good quantity and apples that cook easily. Boil the cider down one-half. Wash, peel, quarter and core the apples, carefully cutting out all decayed spots. Boil together equal quantities of apples and boiled-down cider. Boil the apples rapidly until they become so tender as to be mushy, otherwise they will sink to the bottom and scorch. Continue the cooking more slowly. If the quantity is small, run the apples through the colander, place the pulp in a stone crock and cook it in a slow oven, stirring it at intervals of fifteen minutes; otherwise stir it constantly from time to time to prevent it scorching and to make it smooth. If the butter is not smooth when it has the right consistency, add a little cider and continue the boiling and stirring. Add sugar at any time if butter is not sweet enough to suit the taste.

Useful Hints.

An hour should elapse after a meal before taking a bath.

A linen case to hold a pair of rubbers is an excellent gift.

There is no use telling a boy to stop doing something he ought not to do, unless you show him better to do in its place.

Earthy roots should be well scrubbed before peeling.

Green vegetables should always be cooked in salted water.

To clean plaster-of-paris figures, sprinkle them with a thick coating of starch and water. When this is dry the dirt will brush off with the dry powder.

Clean your sewing machine frequently if you would have good service. Kerosene oil and absorbent cotton are admirable for the purpose; follow with a good lubricator.

"I haven't enough suit hangers to hang my clothes." Roll up a thick section of the newspaper, and tie a string around the middle with a loop. That will do just as well.

To soften brown sugar that has become lumpy place it in a cloth sack and hold the sack over the steam from a boiling tea-kettle. This is

easier than rolling it on the bread-board, and takes less time.

To do away with the smell of fresh paint, put a pail of water into which an onion has been cut up in the newly painted room over night. If windows and doors are closed the odor will be absorbed by morning.

Belts made of colored calf leather become shiny in places. To remedy this, get a piece of fine glass-paper, hold the belt taut, and lightly rub in one direction with the glass-paper, when the "bloom" will be restored.

Buy from the stationer's a package of strong manila envelopes, size about 4 x 6 inches, and start a collection of clippings. Use one envelope for each subject, and you will soon have a valuable depository of information. It is much more convenient than pasting clippings in a book.

GERMAN TRENCH HOUSES.

Officers Quarters in Dugout Contain Mirrors, Easy Chairs and Pictures.

The German front in the West, the London Times tells us, is like a huge village that is strung out along a road three hundred miles long. Of course the houses are all underground. Still they are houses of one or two floors, built according to certain official designs. The main entrance from the trench level is through a steel door, of a pattern apparently standardized, so that hundreds come from the factory on one order, and missing parts can be easily replaced. The heavily timbered doorway is made to their measure. Inside, a flight of from twelve to thirty-six stairs leads down at an easy angle. The treads of the stairs and the descending roof of the staircase are formed of mining frames of stout timber, with double top sills; the walls are of thick planks notched at the top and bottom to fit the frames, and strengthened with iron tie-rods that run from top to bottom of the stairs and with thick wooden struts at right angles to the tie-rods.

At the foot of the stairs a tunneled corridor runs straight forward for perhaps fifty yards, and from it rooms and minor passages open on either side. In some of the dugouts a second staircase leads to a lower floor, which may be as much as thirty or forty feet below the trench level.

These staircases, passages and rooms are usually completely lined with planks. In one typical dugout each section of a platoon had its allotted place for messing and sleeping, its own place for parade in a passage, and its own emergency exit to the trench. In another, used as a dressing station, there were beds for thirty-two patients and a fair-sized operating room. A third, near Mametz, was designed to house three hundred men, with the needful kitchens, provision and munition storerooms; a well, a forge, an engine room and a motor room. Many of the captured dugouts were thus lighted by electricity.

In the officers' quarters there have been found full-length mirrors, comfortable bedsteads, cushioned arm-chairs and some pictures. One room is lined with glazed "sanitary" wall paper, and the present English occupant is convinced by circumstantial evidence that his predecessor lived there with his wife and child. Clearly there was no expectation of an early move.

Quite The Reverse.

"I hate to play poker with Hobbs."
"A hard loser, is he?"
"No; an easy winner."

THE LATEST BATCH OF V.C.'s

Heroes Whose Brave Deeds Make Their Country Proud.

The latest batch of Victoria Crosses have been awarded to three officers and two privates in English regiments and a sergeant of an Irish regiment. All distinguished themselves not only for indifference to danger, but for quick thinking. In every case the winner had rallied and led troops under fire, had snatched victory from defeat. For instance, Private Robert Rider, of the Middlesex, assumed command of his regiment when all the officers had been killed or wounded, led a remnant of men forward, and with the aid of a Lewis gun cleared the trench in front of him and carried the enemy's position. In commenting upon the latest awards and reviewing some earlier ones, the New York Sun observes that among the winners was an elderly man who left a wife and nine children at home in order to serve his country, and "that glorious boy," John Travers Cornwall, who, mortally wounded, remained at his post in the Jutland battle because, as he explained shortly before he died, "he thought he might be needed." We may be sure that when the roll of heroism for the war is completed no name will shine more radiantly than that of this lad.

Nor shall the first to win the cross in this war ever be forgotten. This was the famous Captain Francis O. Grenfell, who was wounded in both legs and a hand at Andregnies, Belgium, on August 24th, 1914, while saving the guns of the 119th Battery. He was invalided home, but returned to the front and was killed in action. In his will Captain Grenfell left his decorations to the Ninth Lancers, "to whom," he wrote, "the honor of my gaining the V.C. was entirely due, thanks to the splendid discipline and traditions which exist in this magnificent regiment. This was one of the "First Hundred Thousand," "the Old Contemptibles," as they are proud to be called. Some of the regiments that formed this first immortal expeditionary force to France, the Coldstream Guards, for instance, lost almost every officer. This force had been trained to fight to the last ounce of human endurance, and there was little of it left when the Battle of the Marne was decided.

HIGH PRICES AND WAGES.

Increase of Wages Does Not Necessarily Mean Jump in Prices.

The notion is somewhat widely current that the raising of wages in a period of rising prices simply keeps up the action of a vicious economic circle; that you make wages higher to meet the high prices, and that then you have to make the prices still higher to meet the high wages, says New York Post. In some particular instances, the highest wages do cause the rising of prices; but broadly speaking, the idea is quite false. The process is one of readjustment to a new scale of prices; those who carry on various business enterprises reap an abnormal profit through the rise of prices, and when they have yielded up some of this to the workers, things have simply gone back to a condition of equilibrium.

When wages are raised in the steel industry, for example, in such conditions as exist to-day, that is not in the least a factor tending to raise prices; it merely affects the distribution of the surplus (over normal returned), which existing prices yield.

A TALK ON RHEUMATISM

Telling How to Actually Cure This Painful Malady.

This article is for the man or woman who suffers from rheumatism who wants to be cured, not merely relieved—but actually cured. The most the rheumatic sufferer can hope for in rubbing something on the tender, aching joint, is a little relief. No lotion or liniment ever did or can make a cure. The rheumatic poison is rooted in the blood. Therefore rheumatism can only be cured when this poisonous acid is driven out of the blood. Any doctor will tell you this is true. If you want something that will go right to the root of the blood take Dr. Williams' Pink Pills. They make new, rich blood which drives out the poisonous acid and cures rheumatism to stay cured. The truth of these statements has been proved in thousands of cases throughout Canada, and the following cure is a striking instance. Mrs. F. M. Simpson, R.R. No. 1, Blenheim, Ont., says: "For a long time I was confined to my bed, and actually crippled with rheumatism. The trouble first located in my ankle—which was much swollen. I thought it might be a sprain, but the doctor said it was rheumatism and advised me to go to bed so that the trouble would not be aggravated. I did as directed, but instead of getting better it spread first to my right knee, then to my left knee, and then to my arms. The limbs were much swollen, and if I moved them caused me considerable pain. I seemed to get weak in other respects and fell off in weight from 156 to 110 pounds. I had no appetite and seemed to lose interest in everything. One day while reading a paper I came across the case of a rheumatic sufferer cured by using Dr. Williams' Pink Pills. I decided to try them and sent for three boxes. By the time these were gone I had certainly begun to improve, and with help was able to get up. Continuing the use of the pills I was first able to go about with the use of a crutch, which later I discarded for a cane, and then through the use of the pills I was able to throw aside the cane as well, and go about as briskly as I had ever done. I feel that Dr. Williams' Pink Pills have been a blessing to me, and I strongly recommend them to other similar sufferers."

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

Couldn't Fool Dinny.

Subscriptions had been asked to defray the expense of heating the church. One of the parishioners named Muldoon, had failed to contribute. The priest met this man and said to him:

"Dennis, why didn't you give something towards the coal bill?"

Dennis gave his reverence a sly wink as he replied:

"Come, come, father! The idea of ye thrying to make us believe the money is wanted to buy coal for the church, whin I as well as your riverence knows that it's heated by steam."

Necessity is the mother of invention; promotion is the step-father.

The column of the Nelson Monument in Trafalgar Square, London, is 145 feet high

Instead of Worrying

about the high cost of living, just buy a package of

Grape-Nuts

—still hold at the same fair price.

Enjoy a morning dish of this delicious food, and smile over the fact that you've had a good breakfast and

Saved Money

Isn't that a fair start for any day?



A Potato Day for the Belgian People.

One of the central potato depots in Belgium established by the Germans. From here the people of the country are fed just so much a day—usually a potato has to suffice twenty-four hours. In this way the food supply is being kept track of. Even for a potato a ticket has to be shown. The Belgians have to dig the potatoes and then turn them over to the Germans, who dole them out.