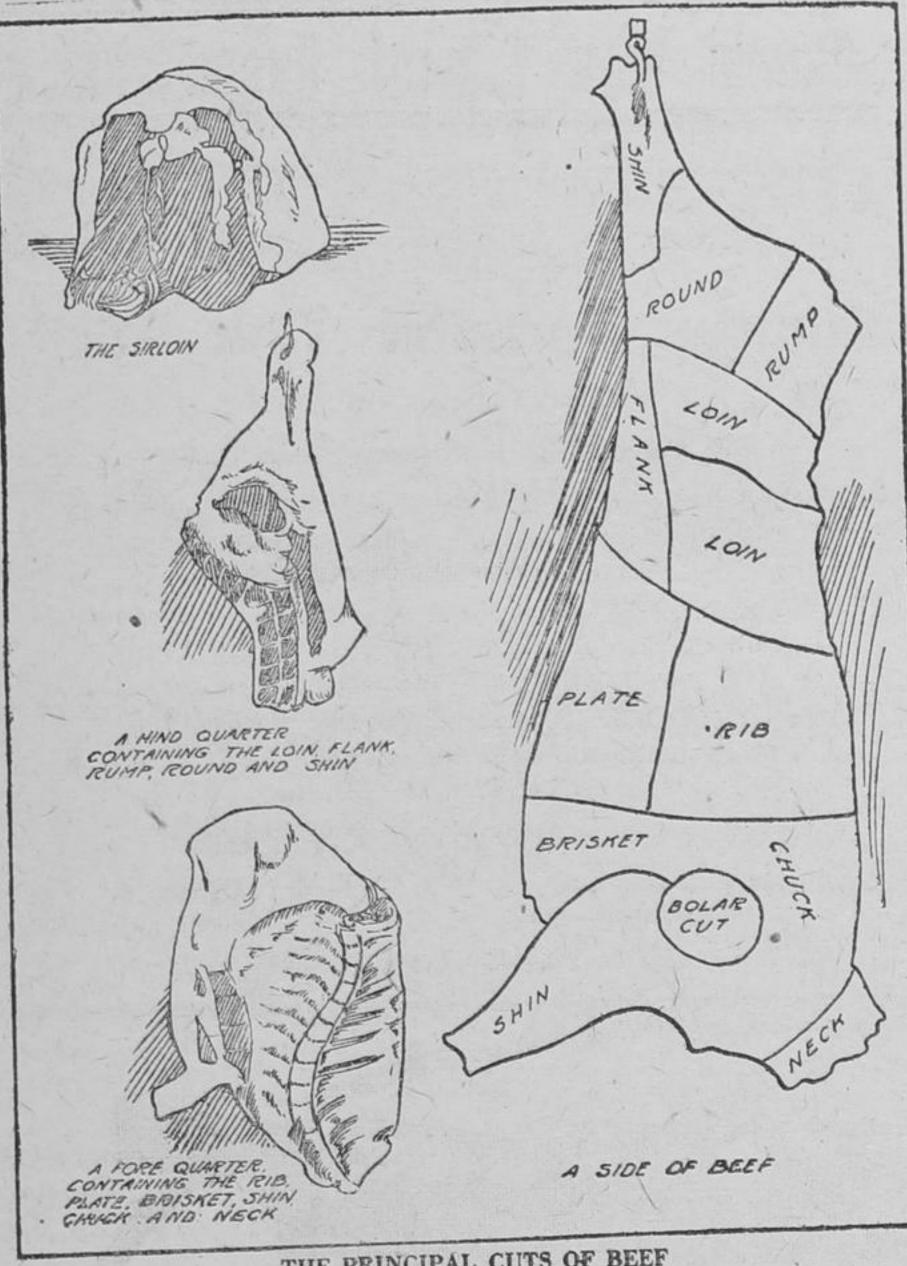


DOMESTIC SCIENCE AT HOME

Eighteenth Lesson .- Various Cuts of Beef.



THE PRINCIPAL CUTS OF BEEF

then divided into fore and hind quar- cooking this meat is made delicious ters, and as follows:

ing, soups, beef tea and corning; re- making. quiring long and continuous cooking.

CHUCK-Chuck and crosscut is also making and corning. called the Boston and English cut. It RIBS-Used for roasting. is used for roasting, pot roasting and braising.

BOLAR CUT-A steak may be cut from this cut of meat. It is used for







The beef is split into halves; it is | pot roasting and braising. By slow and tender.

NECK-The neck is used for stew- SHIN-Used for stews and soup by causing it to explode.

BRISKET-Used for stews, soup

PLATE-Used for stews and soup

making.

SIRLOIN—Used for broiling. FLANK-Used for stewing.

RUMP-Steaks from the rump are used for broiling and pan-broiling. The back cut from the rump is used for roasting. The pin bone is the face cut from the rump averaging from six to eight pounds.

ROUND-The meat is so called because of the way in which it lies on the block. The upper or top of the round is the inside of the the leg. This is the tenderest portion. It is cooked by broiling or panning. The back cuts are used for Hamburg steaks, pot roasts and corning. The lower part of the round is the outside of the leg. The first few steak from this portion are tender; the rest is used for Hamburg steaks, stews and pot roasts.

Some Economy Wrinkles.

Economy now demands our strictest attention. Be a strict economist. Eliminate waste. Yet do not economize on food that will lower the vitality of the body. Cold weather calls for an additional amount of heat and energy foods, and these must be supplied by the starches, sugars and fats. Sugar and fats are quickly available for this need if supplied in proper amounts. Starchy foods require a proportionate longer time before the digestive juices can convert them into sugars for heat and energy purposes. Save the waters in which foods are cooked; add these to the stock.

Now is the time to use cornmeal and buckwheat. Cornmeal and buckwheat are heat-producing and energygiving foods, and are suitable coldweather foods. Prepare your own buckwheat flour thus: One quart buckwheat flour, one pint cornmeal, three times, then pack in suitable containers. To use, mix the required amount with milk or water and add one of liquid used. Bake on hot soapstone or aluminum griddle. mixture will cost less than one-half the price of prepared buckwheat flour.

Buckwheat Muffins .- Three cupfuls prepared buckwheat flour, one and one-quarter cupfuls milk or water, one tablespoonful syrup, two tablespoonfuls shortening (melted). Beat to mix well. Pour in well-greased muffin pans. Bake twenty minutes in hot oven. Serve with hot syrup.

three cupfuls boiling water. Mix in several years have looked like a dim green of cases of discarded glasses."

order given, bake in well-greased bak
the trees across the street now, which for low of the very few preparations I feel should be kept on hand for regular number of cases of discarded glasses."

Dr. Connor says: "My eyes were in bad blur to me. I cannot express my joy at blur to me.

Cracklin Bread .- Two cupfuls corn-

etc. water, one cupful cornmeal, two table-

spoonfuls syrup, one-half teaspoonful soda, three tablespoonfuls melted shortening. Mix in order given. Bake twenty-five minutes in wellgreased pan. Spread the pone only one-half inch deep in pan.

Virginia Batter Bread .- One cupful cornmeal, two cupfuls boiling water. Beat free from lumps, then add two tablespoonfuls syrup. three tablespoonfuls melted shortening, one-half teaspoonful salt, four teaspoonfuls baking powder, yolk of one egg, one cupful milk or water. Mix carefully in order given, fold in stiffly beaten white of egg, then pour in a smokinghot, well- greased baking pan. Bake thirty-five minutes in moderate oven.

Cornmeal Waffles .- One cupful cornmeal, two cupfuls boiling water, two tablespoonfuls lard, two tablespoonfuls syrup. Mix well, then add one and one-half cupfuls buttermilk, one egg. Mix thoroughly, then bake in smoking-hot, well-greased, waffle

irons. Spider Cornbread-One and onequarter cupfuls cornmeal, three-quarters cupful flour, one-half teaspoonful five tablespoonfuls syrup, three tablespoonfuls melted shortening, one and three-quarters cupfuls sour milk, onehalf teaspoonful soda. Mix in order given. Beat hard to mix, then pour in heavy frying pan containing two tablespoonfuls melted shortening. Bake in moderate oven thirty-five mi-

SMASHING A SUBMARINE.

Newest Contrivance is a Bomb Attached to a Float.

ing from a float.

servation from an airplane or balloon. brown linen bag but is smoother in Seen from aloft it is a moving shadow

resembling a gigantic fish. Under such circumstances, of course, it is blind. It does not know that danger threatens. But meanwhile the patrol boats gather and prepare

to do some fishing. The U-boat, under water, cannot travel faster than twelve miles, an hour at the utmost. Very likely it is going at a much slower rate. To drop a bomb in front of it is an easy mat-

ter. The bomb is attached to a float by a wire of any desired length, say fifty feet, if that be the supposed depth at which the "sub" is moving. When it has sunk that far the resistance of the float yanks a plug out of it, there-

This idea was originated by Sperry, the American inventor of the gyroscope stabilizer. It is thought to have important advantages over the method hitherto used, whereby bombs equip-

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Black, Green or Mixed

Get a package and enjoy a cup of Tea "In Perfection".

ped in front of the submarine.

to go off too soon or too late. In very serviceable except when exposed salt, five teaspoonsfuls baking powder, either case the submarine escapes to moisture, when they rot. The Gerdamage. But the bomb with a float is mans, he reports, do not use nearly as bound to explode at the required many sand bags as the British and depth, and it will inevitably smash French, for the reason that they have the U-boat if dropped at the proper more timber at their disposal and moment. It does not need to hit the make prolific use of it. "sub"; the load of high explosive it carries is so big that if it bursts anywhere near it will do the business. At the very least it will fetch the submarine to the surface, to be promptly dispatched by gunfire.

Sand Bags of Paper.

The newest contrivance for smash- Mr. H. R. Christie, formerly of the ing a submarine is a bomb loaded with British Columbia Forest Service, has a huge charge of "T.N.T." and hang- sent to an Ottawa friend a sample of the German sand bags made entirely Suppose the "sub" to be located of paper fibres. In appearance the while travelling under water, by ob- article somewhat resembles a coarse

ped with delay-action fuses were drop- finish, each strand being tightly rolled and woven with great exactness. Bombs of the latter kind are liable Mr. Christie states that the bags are

> It is a pretty good idea to use bolts for fastening on heavy hinges wherever possible, and not screws or nails. Bolts stay, but screws and nails may not.

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JOHN J. HERNAN,

Manager

Doctors Tell Why They Prescribe Bon-Opto. Explain How It Strengthens Eyesight Remarkably In a Week's Time In Many Instances.



to 100% in a Remarkably Short Time.

tc.

Corn Pone.—Three cupfuls boiling to strengthen their eyes so as to be spared to strengthen their eyes so as to be spared to strengthened, so much general stores; also by G. Tamblyn and the trouble and expense of ever getting to strengthened, so much general stores; also by G. Tamblyn and the trouble and expense of ever getting to strengthened, so much general stores; also by G. Tamblyn and the trouble and expense of ever getting to strengthened, so much general stores; also by G. Tamblyn and the many historics, or remarkably strengthened, so much general stores; also by G. Tamblyn and the trouble and expense of ever getting to strengthened, so much general stores; also by G. Tamblyn and the trouble and expense of ever getting to strengthened.

Dr. Beck, an eye specialist of nearly twenty years practice, says: "Two prominent eye specialists, after a thorough examination of a young girl aged twelve, decided that to save the sight of her right eye the left must be removed. A friend advised her father to try Bon-Opto before permitting the operation. Within three days a decided improvement was noticeable, within a week the inflammation had almost disappeared, and at the end of six weeks all danger was past and the eye saved. I saw the case again to-day. The eye ball has perfect motion. When she began to use Bon-Opto it was in a fixed position. The conjunctival inflammation has disappeared. Her vision is now 20/39 (20/20 is normal as you know) as against 20/2000 when she began the use of Bon-Opto. Another patient came to me suffering from Blepharitis Marginalis with all the usual symptoms such as morning agglutination of the lids, chronic conjunctivitis and ephiphora. Her eyes had the dull, suffused expression common to such cases. She used Bon-Opto and not only overcame her distressing condition but so strengthened her eyesight that she was able to dispense with her distance glasses and her headache and neuralgia left her. In this instance I should say her eyesight was improved 100 per cent.' Dr. Judkins says: "While house surgeon at a New England Eye and Ear Infirmary and during many years in general dispensary practice, I found oculists too prone to operate and opticians too willing to prescribe glasses, and both inclined to neglect Bon-Opto Is Hastening the Eyeglass-Has Seen Eyesight Improve from 75 the strengthening and developing of the eyesight. The success of Bon-Opto in Boston, Mass.-Victims of eye strain and eyeglasses old-fashioned. The Director of sults. In a few days, under my observaother eye weaknesses, and those who wear Medical Inspection of Boston Schools in a tion, the eyes of an astigmatic case were so one pint wheat flour, two ounces baking powder, one-half ounce salt. Sift and Eye Specialists now agree there is real that only 14,016 pupils out of 89,175 examby the patient." hope and help for them. Many whose eyes | ined need to wear glasses now, a marked | Eye troubles of many descriptions may be

tablespoonful of syrup to each quart says, after using Bon-Opto: "I was almost blind. Could not see to read at all. Now I says: "I have treated in private practice a tablet in a fourth of a glass of water and blind. Could not see to read at all. Now I can read everything without my glasses, and number of serious opthalmic diseases with let it dissolve. With this liquid bathe the my eyes do not hurt any more. At night Bon-Opto and am able to report ultimate eyes two to four times daily. You should they would pain dreadfully. Now they feel recovery in both acute and chronic cases, notice your eyes clear up perceptibly right fine all the time. It was like a miracle to Mr. B. came to my office suffering with an from the start, and inflammation and redme." A lady who used it says: "The at- infected eye. The condition was so serious ness will quickly disappear. If your eyes mosphere seemed hazy with or without that an operation for enucleation seemed bother you even a little it is your duty to glasses, but after using this prescription for imperative. Before resorting to the oper-take steps to save them now before it is too fifteen days everything seems clear. I can ative method I prescribed Bon-Opto and in late. Many hopelessly blind might have read even fine print without glasses." An- twenty-four hours the secretion had les- saved their sight if they had cared for their other who used it says: "I was bothered sened, inflammatory symptoms began to eyes in time, with eyestrain caused by overworked, tired subside, and in seven days the eye was article was submitted, said: "Yes, Bon-Opto is eyes which induced fierce headaches. I cured and retained its normal vision. Aneyes which induced herce headaches. I cured and retained its normal vision. Anhave worn glasses for several years, both for distance and work, and without them I could not read my own name on an envelope or the typewriting on the machine velope or the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting on the machine tightened external muscles yielded to the typewriting to the typewriting that the typewriting to meal, one teaspoonful salt, one-half cupful cracklins, four tablespoonfuls syrup, one-half teaspoonful soda, the trees across the street now, which for vision is rendered more acute, hence the dust or wind. It is one of the very few prepa-



less Age in Bespectacled Boston."

strengthening the eyesight will soon make also used it and we are agreed as to its re-

were failing say they have had their eyes decrease over the previous report. Bon-decrease over the previous report. Bon-decrease over the previous report. Bon-Opto and if you want to strengthen your say they have thrown them away. One man bespectacled Boston."

order given, bake in wen-greased baking pan thirty-five minutes in moderate oven. Cracklin may be made from
ate oven. Cracklin may be made from
rendering pieces of salt pork, ham fat,