

About the House

SUMMER CARE OF THE BABY.

Summer time is danger time for young babies. Everyone knows that babies feel the cold, but it is not so generally realized how very sensitive they are to heat.

Food—Unsuitable food and unsuitable care of good food help to cause the digestive troubles that kill so many babies every summer. The only safe food for a young baby is mother's milk. Most of the babies who die in the summer are bottle-fed. It is very important that the mother should not wean her baby during the summer except on the doctor's advice. If the baby is bottle fed, be sure to keep the feedings covered and on ice. A homemade ice box is easily made as follows:—

Get from your grocer a deep box about 18 inches square and put 3 inches of sawdust in the bottom. Place two pails in this box, one a smaller pail, inside the other, and fill the space between the outer pail and the box with sawdust. The nursing bottles filled with milk are placed in the inner pail. This pail is then filled with cracked ice, which surrounds the bottles. The inner pail should have a tin cover. Nail several thicknesses of newspaper on the under surface of the cover of the box. This ice box should be kept covered and in a cool place. The water from melted ice should be poured off and the ice renewed at least once each day.

In hot weather less food is required than in cold and the mother should not expect a rapid gain in the weight of the baby. In fact she should be content if the baby does not lose weight. Though the appetite for food is less, an abundance of cool, boiled water should be given between meals.

At the first sign of diarrhoea stop all feeding, giving as much cool, boiled water as the baby will take and consult the doctor at once. The sooner the doctor sees the baby, the sooner will the baby be cured.

The Bath—In addition to the baby's daily bath, it is well to give a cool sponge bath two or three times a day in hot weather. If the baby has prickly heat, sponge several times a day with a solution of baking soda made by dissolving a teaspoonful of baking soda in one pint of water.

Clothing—The clothing should be light enough to avoid perspiration. In hot weather, a diaper, thin shirt and muslin slip are enough. In very hot weather take off all but the diaper.

Flies are Enemies—Flies are babies' enemies. They carry disease germs and must never be allowed near the baby nor upon anything that touches him. Use screens to keep flies out of the house, kill those that do get in and cover the carriage or crib with white mosquito netting.

COOL DESSERTS FOR HOT DAYS.

There are no simpler and yet entirely satisfactory desserts for summer than those made with milk and rennet tablets. Most cooks think of junkets only in relation to sick people and they fail to appreciate the possibilities in using them in place of the puddings which take so much longer to prepare.

To make a good junket, the milk should never be heated above low blood warmth—simply take off the chill, but never heat to a steam.

It is well to pour the desired quantity of milk into the pan and let it set a little while with the sugar to dissolve it. Also have the rennet tablet dissolving in a little cold water; crush it well and have the molds ready, set in the place where they are to chill. Moving them about is apt to break the junket and spoil its appearance.

With this foundation, there is no end of flavors one can use to make the dessert really interesting. When cherries are stewed, chill and drain them of their juice, place a large tablespoonful in the bottom of each dish, and pour the junket into it. When ready to serve, add another tablespoonful of cherries on top, or, if possible, whipped cream. Cantaloupe scooped out and chilled, set firmly on plates and filled with junket which has been simply flavored with vanilla, is excellent.

A few pieces of chopped canned pineapple with a tablespoonful of shredded cocoanut also combines well with vanilla.

Flavored with lemon extract, a dessert is quickly made with chopped peanuts spread over the top after it has set.

A very good chocolate junket is made by adding two tablespoonfuls of cocoa, softened in a little milk, to the vanilla pudding and adding a few chopped nuts as it sets.

If the whites of two eggs are beaten very stiff and two tablespoonfuls of melted currant juice folded in with a little sugar, plain almond, vanilla or lemon junket can be made very at-

tractive by serving with tinted mounds of meringue. Instead of dusting the top with nutmeg, try a little ground cinnamon. Or serve the junkets with fresh sliced peaches or blackberry preserve.

The secret of making this simple dessert seem extraordinary is to leave it undisturbed while chilling, adding the final touches only just before serving.

CLEANING SUGGESTIONS.

Coat collars.—To one tablespoonful of ammonia add salt to make a paste. Spread on soiled streak of collar, let dry, then brush off. If the collar is not thoroughly cleaned, put on a second application.

Gilt frames.—Brush gilt picture frames with water in which onions have been boiled—three or four to a pint. Apply liquid with soft flannel cloth and touch lightly.

Straw matting.—Wash the matting with clear warm water and dry at once with a soft cloth which will absorb the moisture and prevent colors from running.—I. M. K.

SALAD HINTS.

Cubes of lemon gelatine are both appetizing and economical in either a fruit or vegetable salad.

Fruit juices are nice additions to salad dressing, used on fruit or gelatine salads.

Lettuce that is intended to be eaten in a salad should be cut in ribbons with a pair of scissors. The quickest way to dry lettuce for a salad is after washing to toss it lightly in a colander and then wipe with tissue paper or paper towelling.

Sour cream makes a nice, rich and economical dressing for cabbage salad. It should be flavored with cinnamon or nutmeg.

All salads are nicest served ice cold. Parsley flecked with a sharp knife is the daintiest garnish for potato salad.

Grated hard boiled egg is pretty on tomato salad.

Shredded cocoanut adds sweetness and richness to a fruit salad.

Creamed cheese makes a good stuffing for peppers, tomatoes, cherries, dates and prunes used in salad.

Celery salt will take the place of fresh celery to give a salad a pleasing flavor.

The liquid from mustard pickles is good in the dressing of meat or fish salad.

To make a salmon salad from one can of fish serve more than the usual number of people, cold cooked green peas and cucumbers may be mixed with the fish and, also, a little of the heart of the lettuce.

Cold slaw makes an appetizing stuffing for ice cold tomatoes.

Pears, canned or fresh, with nuts and cheese, are an especially nice luncheon salad.

Bargain.

With his unspent youth
Like a penny in his hand,
See him stand!
There's a look on his face
Like a child that comes
To the market-place
After tops and drums.

With his youth—his youth
As a thing that he can spend—
See him run!
And what will he have for
His bargain at the end
When it's done?

I have asked old men
With their empty purses,
I have heard the tale
Each one rehearses,
And on the last page
They have all bought age.
They have all bought age.

When youth is spent
A penny at a fair,
The old men tell
Of the bargains there.
There was this and that
For a price and a wage.
But when they came away
They had all bought age.

—Louise Driscoll.

A Long Chase.

A negro boy, a regular visitor to a certain library, was noticed by the attendant always to take the same book, open it eagerly at the same place, and then laugh heartily.

The attendant's curiosity being aroused, he followed the Negro boy one day and saw him open the book. Glancing over his shoulder, he noticed the picture of a small boy being chased by a snorting bull.

The attendant was about to ask what there was to laugh at, when the Negro chuckled:

"Golly, 'e ain't taught 'im yet!"

ALSACE BASKS IN JOY UNDER FRENCH FLAG

GERMAN RULE FAILED TO KILL PATRIOTISM.

People of Province Take Utmost Interest in All Affairs of the Republic.

The writer had not been in Alsace since two years before the war—the great war of deliverance, as it is called there by the fervent editors, the jolly priests, stocking-cap wearing old-timers and ardent youngsters speaking with great pride in their newly-learned French.

Surely the long-awaited reunion with Mother France has wrought an immense change over tranquil Alsace, her busy little cities; her sleepy villages, that will appear strange to the mind uninitiated in the philosophy of her staid inhabitants.

A signing of a treaty, a hoisting of a tricolor, a triumphant entry of a regiment, the "Marseillaise." And all the fiery nationalism that fifty years of German kultur has been unable to extinguish, is reawakened. A long, restless slumber it was, they will tell you in Strassbourg and Colmar, a "cauchemar" out of which they had been roused in 1918. But once again her proud citizens are "more French than the Parisians," and decidedly more nationalistic.

Scarcely a question comes up in the Paris Chamber of Deputies that is not instantly hotly discussed, debated, opposed, approved and disposed of in the cafes and auberges of Alsace and the editorial pages of the newspapers. That the matter concerns the granting of a subsidy to an airship company operating in the Department of Seine et Oise, hundreds of kilometers from Alsace, is of small moment. The question is one for Frenchmen to decide, and in Alsace to-day they are French and eager to assert it.

A story is told of a Deputy from Nether Alsace who failed of recent election because he omitted to support a project for the widening of the Marne at a point near its mouth; a river the source or mouth of which few Alsatians have ever seen.

Always True to France.

But the spiritual and moral transformation in Alsace is not to the visitor or the most striking one. A true Alsatian will tell you anyway that there has been no change at all. Always Alsace was French at heart; Alsatians, Frenchmen at home, though prudently not on the street. Not all of them in 1871 could take advantage of their prerogative to "opter" (vote their loyalty to France and emigrate to the interior—or to America). However, eight hundred thousand chose banishment from their mountains and valleys rather than submit to the conquerors.

"But some of us had to stay to preserve Alsace for France!" said a wrinkled veteran of the Franco-Prussian War, with the air of one who has achieved a great life work, "and we have well accomplished our duty.

Have you not heard how on the day of the armistice young ones and old ones alike knew to perfection all the verses of the 'Marseillaise,' fifty years forbidden? Have you not been apprised how instantly the blue-white-red flags fluttered in the wind on each Alsatian house? Yes, I think that we have well done our work!"

These lovable old men—there seem to be more here than in any other country—like nothing quite as much as to make their little "discours," and the subject with a stranger is always the same. Always they go back "to that time!" Now that no fear of "strafen" stays long-contained and willing tongues, the visitor if he wishes to be polite, must listen to many stories of that clumsy Kultur-campaign, Dieu merci, they have gone! which succeeded only in embittering and poisoning against all things German the Alsatian mind.

A Bottled Love-Letter.

Forty-two years ago an Irish colleen wrote a love-letter, which she placed in a sealed bottle with her name and address and committed to the sea at Kingstown.

"I hope some nice boy will find this and return it to me," she wrote.

It was recently washed ashore on the coast of North America, safe and sound after its long voyage, and Mrs. Elizabeth Byrne, who had sent it on its way as a girl, has now received eight letters telling her that it has been found.

Mrs. Byrne was married forty years ago, and has been a widow since the war. "I always admired the smart soldiers who used to be brought over to Ireland on the steamer Assistance in those far-off days," said Mrs. Byrne. "It was one day just before the Assistance was due to arrive that I put that note in the bottle and threw it into the sea, hoping that one of the British soldiers would find it."

—AND THE WORST IS YET TO COME



Voices of the Air.

But then there comes that moment rare

When for no cause that I can find,
The little voices of the air

Sound above all the sea and wind,
The sea and wind do then obey,

The singing, singing double notes
Of double basses, content to play

A droning chord for the little throats—

The little throats that sing and rise
Up into the light with lovely ease,

And a kind of magical, sweet surprise
To hear and know themselves for these—

For these little voices; the bee, the fly,
The leaf that taps, the pod that breaks,

The breeze on the grass tops bending by,

The shrill quick sound that the insect makes.

—Katherine Mansfield.

How to Get Decorated.

With the wholesale disappearance of crowned heads from the European scene ribbons and decorations are not so easily to be had as formerly. But here is a way of acquiring them that was once useful, if we may believe the story that the late Henry Labouchere told in his newspaper Truth.

In once conferred, he said, a vast number of decorations on an individual; that is to say, I told him how to get them. He was an Italian—rich, noble and a fool. He confided to me that life was a burden because he had no decorations.

I said to him: "Pay some one to write a book upon the antiquities of your province; pay some one else to illustrate it; publish it in folio and send a copy, beautifully bound, to every crowned head in Europe. Two thirds of them will repay you with a decoration."

Two years later I saw him again. He had followed my advice. He was covered with pieces of metal attached to variegated ribbons. He pressed my hand; tears of gratitude glistened in his eyes.

A "Clean" Town.

The village of Valdese, in North Carolina, which is the home of the only Waldensian colony in the South, boasts that in the thirty-one years of its existence no inhabitant ever has been convicted of an offense against the law.

Pearls Are Made in Layers.

Pearls consist of layers of delicate material, enclosing some foreign particle usually a parasite.

Refreshing- and Wonderful to Taste

The blended essence
of choice good things
grown in the tropic
sunshine of far-away
lands—

Coca-Cola!—of
course!—sealed in a
sterilized glass pack-
age that protects
its goodness and
purity.

Drink

Coca-Cola

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