



The Housewife's Corner

Dainty Dishes.

Red Kidney Bean Salad.—One can beans, one finely cut onion, six sliced cucumber pickles, salt as desired. Pour over salad dressing of oil, lemon juice and paprika, toss and serve on lettuce leaves.

Tomato and Bean Salad.—Peel medium-sized, ripe, firm tomatoes; scoop out seeds and part of pulp, salt and invert. To one cup baked beans add one-half cup tomato pulp, one onion chopped fine, and two stalks of celery chopped very fine. Mix with French dressing, fill tomato cups and chill.

Roast Fillet of Veal.—Remove bone from fillet, which is thick piece from upper part of leg, and fill cavity with highly seasoned and very moist stuffing. Tie or skewer into round shape. Dredge with salt, pepper and flour. Put strips of pork over top and bake. Allow one-half hour to pound. Cover with buttered paper to keep meat from burning. Add water when flour has browned and baste often.

Cherry Bread.—Fill deep earthen pudding dish two-thirds full of cherries, blackberries or green apples. Add a little sugar, but not enough to make very sweet, and put in just enough water to keep fruit from sticking and grating or two of nutmeg. Pat and pull into shape piece of bread dough just ready to knead into loaf for cover for fruit. It should be one-half inch thick. Lay over fruit and cover with soup plate or another pudding dish that fits tightly. Bake or steam pudding with fire that is not too quick for at least one hour. When done, turn out on large, round platter, fruit on top. Serve hot, with sugar and cream. Delicious.

Baked Cherry Dumplings.—Sift together one pint flour, one-half teaspoon salt and one teaspoon baking powder. Rub in one tablespoon shortening. Add sweet milk enough to make soft dough. Roll out one-half inch thick and cut into four-inch quarters. Fill each square with as many cherries as it will contain and sprinkle generously with sugar. Fold edges of dumplings over and place them in floured pan. Bake one-half hour and serve with hard sauce, or cream and sugar.

Margaret's Cake.—One cup sugar; 2 eggs; 1-3 cup butter; 3/4 cup milk; 3 teaspoonfuls baking powder; pinch of salt; 1/4 teaspoonful powdered cinnamon; enough flour to roll. Cream the butter and sugar and then add the well beaten eggs with milk and the other ingredients, mixing in the flour gradually until there is enough to enable you to roll the mixture out about 1/2-inch thick. Have the oven very hot, and sprinkle the cookies with sugar just as you are putting them in.

Scotch Shortbread.—Half-pound flour; 1/4 pound butter; 2 ounces sugar; rind of 1/2 lemon; 1 tablespoon rice flour; a few strips of angelica. Take out one tablespoonful of the flour and put in the rice flour instead, then add the butter and the grated lemon rind, and work into a smooth solid dough. Roll out thin and cut into triangular pieces. Pinch the edges into a little up and down wave prick all over the top with a fork and put a small strip of angelica in the centre of each. Bake very gently for 20 or 30 minutes, and let them cool in the baking tin.

Berry Sandwich.—Close white bread; butter; powdered sugar; berries; lemon juice. To about 12 large berries take a tablespoonful of butter and an equal quantity of the sugar; cream the butter and sugar well together and put on ice to harden. Mash the strawberries and a tablespoonful of lemon juice together and rub through a sieve. Blend the fruit into the creamed butter and sugar and put back on the ice. Cut the bread into very thin slices and cut off the crusts. Spread evenly with the mixture, and either put another slice on top and cut into sandwiches or roll up and tie with a white ribbon.

Braised Beed and Carrots.—Have butcher cut nice piece of brisket or shoulder into suitable pieces for serving, rejecting superfluous fat. Heat a little bacon fat or drippings in kettle, toss meat in fat and sear it quickly on all sides, then let it simmer until pieces that have been liberated are absorbed again. Let the meat brown, but do not let it scorch. Season with grated onion, salt an dpepper, then pour on enough hot water to make nice brown gravy, almost covering meat. Cover and let simmer about two hours, then add scraped carrots, sliced lengthwise, laying them on top. In about an hour everything should be tender. However, this depends on age of beef. When serving heap carrots in centre of dish, thicken gravy with a little dissolved flour, boil smooth and pour around carrots.

Some Ways of Saving.
By this time we are all of us more or less familiar with advice on the subject of economy and do not need reminding to use up odds and ends of bread in puddings and to save vegetable peelings for stock.
But there are many little ways of saving not generally known or apt to be regarded as too trivial to matter. However, nothing is too unimportant to count in these days, and even fractions of cents soon add up into dollars.

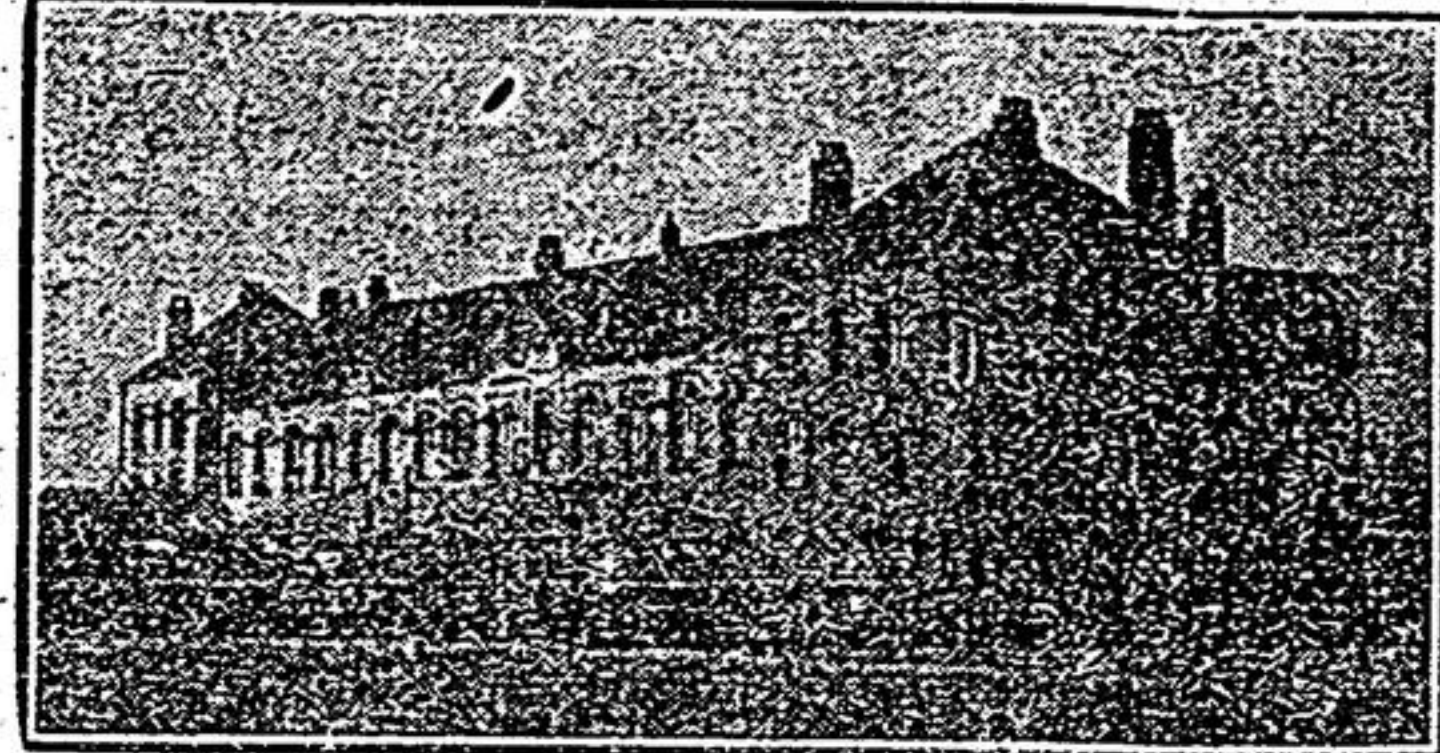
It is surprising what a lot of waste goes on if you try to hurry your cooking.
Milk puddings, for instance, should always be cooked slowly, because if milk is cooked quickly it wastes by evaporation. The same rule applies to soups, which should always be simmered in a covered vessel. On the other hand, if you are boiling bones for stock they should be boiled fast to extract the goodness.
After washing currants for cakes or puddings they should not be dried too quickly or they will lose some of their goodness. The best plan is to wash a quantity at a time instead of washing just the number you require for a particular dish.
Most of the moisture may be removed by shaking the currants in a clean dry cloth kept for the purpose, and afterward they can be spread out on a large dish to dry.
It is more economical to add pepper to such dishes as steaks at the last minute. If you season them at the first of cooking, and therefore more is required.

It is not always economy to cook slowly, especially in the case of haricots or lentils. These take so long to cook that if you are cooking on a gas stove a great deal of gas is used. Haricots, lentils and split peas should always be left to soak over night in cold water and a small lump of dripping added to the salted water in which they are boiled. This helps to soften them and cook in almost half the time.
If you want to economize in plate and knife powder try rubbing knives, forks and spoons with a soft rag dipped in potato water. This removes all stains and warm soapy water and a chamois leather, are sufficient to keep silver as bright as new.
Paraffin is an excellent substitute for metal polish; people who have once used it generally think it much better.

Things to Remember.
The secret of a light omelet is to froth the eggs. One egg well beaten is worth two not well beaten.
When a pudding is boiled in a basin, it should fill the basin.
Roasting meat cannot be basted too much or too often.
The part which is to be topmost in the dish should, when boiling be downmost in the pan.
Salted and smoked meat should be put into cold water, brought slowly to the boil, then simmered.
Water boils when it gallops; fat when it is still.
Puddings made with suet should be stiffly mixed.
When ketchup is used, be sparing with the salt.
Green vegetables should be boiled fast, with the saucepan lid off.
To leave bread or vegetables in stock or soup turns these eatables sour.
Root vegetables should be boiled gently, with the lid on the pan.
All vegetables, excepting old potatoes, should be put into plenty of fast-boiling salted water.
The liquor used in boiling meat or roots should never be thrown away. Soups and sauces may be made of it.
Broiled meat must be turned often; put the cut side to the fire.
A handful of salt will often clear a fire from smoke for broiling.
When baking powder has been used there must be no delay in baking.
The bars of a gridiron should be greased and made hot before being used.
Meat from which soup or gravy is to be made should be put into coldwater.
If a pie or cake browns too quickly while baking, a sheet of paper should be laid on the top.
Puddings should be plunged into plenty of fast-boiling water, and kept boiling hard till done.

MUNICIPAL SANITATION.
Proper Facilities for Destruction of Refuse Should be Provided.
A garbage "dump" is a disgrace to any city or town. Of what advantage is it to remove the numerous private rubbish-heaps to build up a gigantic communal rubbish-heap? Is the unsightliness or the dangerous filthiness in any wise reduced by piling all the refuse into one vast, festering, disease-breeding mass? It may be some advantage to those parts of the town remote from the dump, but only at the expense of some other portion of the city and it is grossly unfair. No true citizen from a high-class residential district could feel satisfied if the cleanliness of his particular portion of the town were achieved by the utter spoiling of some other portion. Any man who is proud of his city would feel as much shame that there should be a filthy civic backyard as that his own backyard should be dirty. The only satisfactory method of removing refuse is to burn it in an incinerator or, failing that, to have it buried.

"Your husband is a great home-lover, isn't he?" "Yes, especially on the evenings when we were invited out together."



NO. 2 CANADIAN STATIONARY HOSPITAL AT BOULOGNE.
The picture gives a view of the main building which was formerly a girls' school, now being used under an efficient Canadian staff of doctors as a military hospital. It has been in operation almost since the beginning of the war and has rendered invaluable service. The hospital is under the command of Lt.-Col. J. T. Clarke, formerly of Toronto.

ROOFING FOR FARM BUILDINGS.

Metal Covering Is Far Superior to the Old-Fashioned Shingle.
The distinct advantages of Sheet Metal coverings for buildings of all classes has rapidly brought them to the fore during recent years, especially so because of the development of mechanical appliances to perfect the manufacture of various types of metal shingles, sidings, tiles, etc.

Until recent years, however, the wooden shingle was the most popular on account of its durability and cheapness. Fifty years ago, when good stock was in abundance and labor cheap, the farmers used to manufacture their own shingles by saving, splitting and shaving, and there are many roofs yet throughout the country where split or shaved cedar shingles were applied fifty years ago. These shingles were generally about 3/4 to 1/2 inch thick and time and weather have reduced the thickness of the exposed portion of these shingles to that of cardboard. Under the natural tendency of things, however, the days of split or shaved cedar shingles are passed and in recent years or toward the latter quarter of the 19th century, the shingle became the product of the saw mill, and the manufacturers of shingles were not always very particular as to the kind of stock they used and employed butts and all kinds of sap, and the outcome of all this was that the shingles were put on the market at a price that commanded trade, but gave little satisfaction. The farseeing farmer, however, when he could afford it, employed steel and it was a common thing to use metal in some form for covering their buildings.

Until recent years a galvanized iron roof was a luxury, but the introduction of modern machinery has reduced the cost of galvanizing to a minimum, and through the perfection of up-to-date machinery, many safe and prosperous firms in Canada have been able to put on the market a very substantial and practically everlasting roof in the form of metal shingles at a very moderate cost.

The great feature about the metal shingle and roofing is that it does not take an expert workman to apply it. Any unskilled buyer with a moderate degree of adaptability, a pair of snips and a hammer can apply these up-to-date shingles and roofing and sidings. The greatest virtue of the metal covering and one recognized by Insurance Companies is that the risk from fire and lightning is minimized by the use of metal roofing. They now offer the farmers special inducements in the way of reduced premiums to encourage the use of galvanized iron covering. The people themselves, recognizing the opinion of the best authorities, soon found that a building covered with an iron roof, which roof was connected to the ground by a water-spout or even a wire contact, was absolutely proof against a lightning bolt. They also recognized that burning embers from another fire lighting on a metal roof did no damage whatever, and all these factors leads to a larger consumption and use of metal roofing to such an extent that the wooden shingle fire hazard is being steadily eliminated.

Another important factor in favor of the metal shingle and roofing is its weight. Wooden shingles would average about 250 lbs., to the 100 sq. ft. Slate would average about 600 lbs., whereas a first class metal roof will not average 100 lbs., thereby lessening the strength of the superstructure and trusses. Likewise it has been proven beyond any shadow of doubt that heavy and wet snow will not remain on sloping metal roof, whereas it will attach itself to wooden shingles as readily as plaster will to lathing, and this snow load averages sometimes 60 lbs. to the square foot.

The question now is which is the most economical kind of metal roof to use when service is to be considered? Most of the farmers in the Dominion have in recent years used an enormous quantity of corrugated iron, but all the best authorities on metal roofing are unanimous in their opinion, based upon long experience, that the corrugated iron roof, while cheap at first cost, is not an economical material to use, inasmuch as all nail heads are exposed to the action of frost and snow, and after only a few years the whole roof is liable to become loose and be susceptible to high winds which would damage same.

The metal shingle of to-day is the last word in roof covering; it is rain-proof, fireproof, lightning-proof, frost-proof; all nails used to apply a metal shingle roof are covered up with the succeeding sheet which prevents the snow and frost from causing any dis-

turbance, the sheets are fitted with locks on all sides which give ample room for contraction and expansion, and metal shingles are giving the same degree of satisfaction to-day as they did when applied nearly thirty years ago.
When speaking of durability of a metal roof, galvanized materials only are referred to. Farmers in this country nearly twenty years ago applied painted roofing, and the repainting of this roofing, which in some cases should have been an annual affair was neglected; and the consequence was that corrosion set in, and their roofs rapidly deteriorated, but this is not the case with galvanized roofing.
In the rural municipalities, where sulphurous acid gases are not prevalent, a galvanized roof made of good material and properly applied should give satisfaction for half a century at least. In fact, it will give satisfaction—the test of time has proven so.

In the march of progress, some of the up-to-date farmers recognizing the many superior qualities of metal over wood are now adopting a steel superstructure for their barns.
This method of construction has many advantages over the old timber constructed barn inasmuch as extra mow space, convenience in operating hay fork and shings is obtained as well as far easier and quicker erection of building. These steel brace barns are supplied complete in every detail, saving the farmer the worry and trouble of assembling materials.

HOW HE GOT HIS DISCHARGE.

Soldier Picked Up Bits of Paper Until He Found Right One.

A man in the West Kent Yeomanry who fought at Gallipoli and is just back in London by way of Alexandria says that the following veracious tale is a favorite one with the lads "out there."
A certain Tommy suddenly developed something like a mania for picking up loose scraps of paper. Wherever he was, in the trenches or out of them, he spent most of his time looking for any stray bits of paper and gathering them up. This soon became a nuisance, but drastic orders to refrain and long terms of "C.B." alike failed to cure him. He went on-picking up bits of paper.
Finally, in desperation, they sent him to France, thinking a change of scene might affect a cure, but, arrived there, his mania for gathering up paper fragments got worse instead of better. Finally he was removed to the base, where he continued his paper chase. At last giving him up as a hopeless case, they sent him to London for examination as to the soundness of his mind. A board sat on him. They decided that he was dotty and should be invalided out of the army. They gave him his discharge, written on a neat piece of paper.

The soldier surveyed this with gratification.
"Aha!" said he. "That's the bit of paper I've been looking for!"

Horseflesh Eaten in Hungary.
Horseflesh and dogflesh are commonly eaten by the lower classes in Hungary because of the food scarcity. There are three meatless days a week, and substitutes for meat, such as rice, are very scarce. The action of Germany in clearing Hungary of corn and flour earlier in the war caused a dearth from which the country has never recovered. It also caused much bitterness against Germany.

SCIENCE FACTS.

A new motor attachment for bicycles is carried behind the saddle and imparts its power by friction against the rear wheel.
Official figures put Russia's petroleum production last year at about 69,000,000 barrels, a gain of 2,000,000 barrels in a year.
Around the central tube of a new antiseptic telephone mouthpiece is a container for disinfectants that gives off fumes in such a way as to kill all germs that enter the device.
For lessening automobile headlight glare there has been invented a set of spiral plates so mounted on the outer rim that they can be swung across the lens as much as is desired.
The government of New Zealand is building a five-mile railroad tunnel at a cost of nearly \$5,000,000 to give close connection between the east and west coasts of South Island.
According to an Italian physician the channel from the mouth to the stomach is the seat of the senses of hunger and thirst, which he claims to have suppressed by cocaine injections.

The AUTOMOBILE

Operation of the Clutch.
A great many people who own and drive automobiles have a very hazy idea of the operation of the clutch, and to the brand-new motorist this part of the car is a mechanical mystery.

The purpose of the clutch is to connect the motor with the gearset. As its name implies, it grasps or clutches the rotating crankshaft or flywheel and thus acts as the connecting link between motor and gearset. The cone clutch is merely a cork in a bottle arrangement, according to a writer in Motor Print. When the cork fits loosely in the neck, the bottle cannot be turned by rotating the cork, but if the cork is driven in tightly, turning it will move the bottle with it. In the cone clutch the cork is forced in by a spring and released by depressing a pedal.

The disk or plate clutch is illustrated by placing a quarter between two nickels, and holding these three disks between the thumb and the forefinger. When no pressure is applied the larger coin may be readily rotated with the fingers of the other hand, but when the three are pinched together it is very difficult to turn the quarter.

The contracting clutch is most descriptive of the term "clutch" and resembles a brake. When the band is loose the clutch is disengaged, and when contracted it grasps the drum tightly and thus drives the car.

The expanding clutch likewise resembles an expanding brake.
The cone clutch is simplest and consists merely of a conical member which fits into the conical hole in the flywheel. A stiff spring forces the cone surface into engagements, and pressing the clutch pedal releases it.
The necessity for a clutch arises from the fact that a gasoline engine, unlike an electric motor or a steam engine, cannot be started from rest under its own power. It is necessary to have the gasoline engine running while the car is still, and then a device must be provided for trans-

CLIMAX OF THE WAR IS PAST

THIS VIEW IS STEADILY GROWING IN EUROPE.

Belief That Struggle Cannot Last Twenty-two Months Longer.

Two currents of thought are clearly defined in the European press concerning the prospects of the war. One is that Germany is certainly more and more anxious for peace, and the other that the allies do not propose to make peace except on very definite terms which will free all the invaded countries from Teuton dominion and forever prevent a rebuilding of Prussian militarism that would make it again a menace to the world's civilization.
There seems to be such an inherent contradiction between Germany's wish and the allies' determination that one would expect a very long struggle. Nevertheless, there are signs that the conflict has passed its climax and the sun of German absolutism is declining toward the night of its extinction. "Polybe" in the Paris Figaro makes a striking illustration.

The Closing Act.
He supposes an experienced theatrogoer suddenly taken to a playhouse where a piece is being enacted of which he never before heard. The man would not have to listen to more than two or three scenes to know whether the play was in its earlier or its later acts. Soon the spectator would recognize either the third act, where the plot is perfected, or the fourth, in which the catastrophe is being prepared. "Polybe" concludes that the fourth act of the world tragedy is being unfolded, and declares that the signs of this fact are multiplying for any one who has the habit of reading events in the light of history.

Among the symptoms of Germany's failing power "Polybe" cites the cruel slaughter before Verdun in her repeated mad attacks, like the ventures of a gambler who knows he is going to lose, and the incoherence of her foreign policy, which he declares to be an external manifestation of a profound anxiety. All these things are considered signs that the climax is past and that the war at least will not last twenty-two months longer.

Another Sign.
More outspoken views of German Socialists declaiming against the policy of spoliation and frightfulness are other signs of the trend of events. Herr Liebknecht was only a little ahead of the time. Other German voices are being heard here and there. A Dutch newspaper, the Amsterdammer, has just published an article by Dr. Johann Stillebauer of Frankfurt, in which he affirms that German decadence began the day when Prussia conceived the pernicious design of imposing her maleficent sovereignty on all the German states. He protests against the annexation of Belgium, the purpose of which, he says, is to enrich the Prussian monopolists who covet the mines of Hainault and the looms of Flanders.

Prepare Rebuks.
Again a professor in a German university declares, according to the Paris Temps, that German scientists and other learned men have signed a manifesto protesting against the violation of the neutrality of Belgium and the useless destruction committed during the war. Knowing fully that the document could not be published without great danger of prison or death for its authors, they have sealed it and confided it to the care of a distinguished lawyer, so that through the attestation of its date, they can prove that they felt the duty of rebuking German frightfulness before such time as an open avowal would be considered merely a desire to please the conquering allies.

Mere Appetizers.
Dr. Wilfred Grenfell, the Labrador physician, tells the following amusing story about one of his trips on a komatik, or dog sled. It ought to be said first of all that Doctor Grenfell often has samples of compressed eatables and nonfreezable foods sent to him.
He and his guide were on the way to a distant village where a small boy was reported to have "found himself in his stomach," which means in the semi-Chaucerian dialect of Labrador that he was afflicted with indigestion. The guide "cleft the split" (split the wood), and prepared the luncheon of steaming tea and pork buns, one of the few natural foods that really does not freeze.
"Where," inquired Doctor Grenfell, "are the compressed-food tablets?"
"Oh," answered the guide impassively, "I ate them after breakfast," and he hungrily bit into his pork bun.

If They Don't Disagree.
"It takes two to make a quarrel."
"Yes, and very often it takes a jury to settle it."
The truly charitable man thinks the best he can of all men. He looks for good points, and not their bad ones.

THE SUNDAY SCHOOL

INTERNATIONAL LESSON.
JUNE 25.

Lesson XIII.—The Philippian Christians.—Phil. 1. 1-11; 4. 1-9.
Golden Text, Phil. 4. 8.

1. Goging on to perfection. At Philippi, where the gospel was first preached in Europe, there was evidently an excellent Christian community life. Paul commends them for their good fellowship and does not rebuke them for any pagan sins. Yet he would stimulate them to further development. Therefore he turns his attention to their mental habits. He urges them to get the mind that was in Jesus. To this on the suggests a discipline of thought. Was their weakness a tendency to light-mindedness? Were they subject to being blown hither and yon by the varying winds of Grecian thought? He suggests to them the cultivation of the habit of fixed attention.

2. An attitude of mind. The development of a definite attitude of mind is essential to the prosecution of any line of conduct, individual or social. Before the social program of Christianity can be carried through the peoples of the earth must learn to think in Christian terms. The world cannot have peace while people continually think about war. When the European war first broke out the people thought mostly of its horrors. They were talking about it being the last world-war. They were thinking how methods of world-peace could be proposed. Gradually their minds became accustomed to the awful happenings of the battlefields. The tragedy lost its power to move them. It is remarkable that events which have thrilled the world before the war, are now regarded as very ordinary happenings. It is an outstanding example of the law that what fills the mind for any length of time will ultimately determine conduct. The teachers of Christianity to-day must follow Paul's example and endeavor definitely to fix the minds of the people upon the great principles taught by Jesus.

3. Wanted—A social mind. The real reason for the slow advance of the Christian social program is that the majority of Christians have thought of religion only in terms of individual salvation and conduct. The result is they cannot see the woods for the trees. On the other hand, there are, of course, some extremists who cannot see the trees for the woods. The artist and the scientist, however, when they go out walking, can see both. So the Christian must learn to think of life in both its individual and social aspects and to apply the teaching of Jesus to both of them jointly, knowing that only so can that teaching effect life as a whole. There-

is perhaps less danger of thinking too much in social terms because all the personal interests of life tend to make us think in individual terms. Very few of those who in all nations ardently desire world-peace are willing to have their nation pay the necessary price; for example, the submission of undeveloped territories and peoples which are now under national control, and also of the highways of commerce, to international jurisdiction. How many people would be willing to have their income limited in order to provide a fair income for folks now below them? Most of us have got to go a long way in the development of social emphasis in our thinking before we are in danger of losing our balance. We need the discipline of social thinking in order to meet one of the greatest needs of the church to-day, the development of social-mindedness.

4. The method of cultivation. "If there is any virtue or anything deemed worthy of praise, cherish the thought of this thing," says Paul. In other words, think positively. Those who have a social mind too often think in negative terms. They are mere critics constantly finding fault with the existing order of things, but never touching the community life for its improvement. Those who have the vision of the social ideal of Jesus will never be harmed by constantly thinking of the best in life. They can never settle down in contentment. They can never be mere shallow optimists as they contemplate the gains which have been won. Such contemplation will not lead them into the arm chair, but, as the earnest of what may yet be accomplished, it will inspire them to continued endeavor. Christian social workers need constantly to think in positive terms. The earth is always pulling us down, we need constant sight of the stars to pull us up. The minds of children should be filled with big things. They should be led out from their own narrow interests into contemplation of the great needs of child life in the community. Such mental discipline will develop big lives and efficient social servants.

Japs Exporting Umbrellas.

The export trade in Japanese umbrellas is rapidly increasing. In recent year the exports amounted in value to \$8,500,000, and this year the figures are expected to be exceeded. Manufacturers in Japan are now overwhelmed with orders from China, India and other countries in the South Pacific because of the falling off of imports from England and Europe generally.

Mr. Slicer—"I was reading the other day that there are eight hundred ways of cooking potatoes." Mrs. Slicer—"Yes?" Mr. Slicer—"Well, my dear, don't you think that if you tried hard you could learn one of them?"