

The Country Homemakers

CONDUCTED BY FRANCIS MARION BEYNON

MILESTONES

"Milestones" is a play which has just visited Winnipeg and made a very great impression upon the theatre-going public.

It is quite unlike any other play that has ever been written, and that may be partly accounted for by the fact that Arnold Bennet is joint author with Arnold Knoblanck.

The three acts represent three periods of time; the first, 1860, the second, 1885, and the third, 1912.

In the first act we have a man and woman wanting to get married and being forbidden by the girl's family because the young man, who is co-partner with her father and brother in a great iron works, is determined to build ships of iron.

In the second act we have this young man and the girl whom he has married in spite of opposition, middle-aged and very rich, with a grown-up daughter of their own whom they in turn are forbidding to marry a young socialist of great ability. They have decided that she shall become the wife of a lord old enough to be her father.

It is interesting to note that whereas Rose, the wife of the successful shipbuilder, had made no protest against the decision of her family and had only been married because her lover had such a strong personality that he always had his way, Rose's daughter puts up a strong protest. Finally, however, she yields and marries the lord.

The third act shows the daughter of this marriage, the Honorable Muriel, making a brave fight for her right to marry a plain engineer and go to Canada. Ultimately, she promises not to leave her mother, tho she never wavers for a moment as to her rights in the matter.

The conclusion of the play is striking. As the old grandfather is protesting vehemently that the modern woman is unsexed and cold, the Honorable Muriel enters the shadowy room, where the two old people are sitting before the fire and, stooping to the old man, she gracefully takes a rose from her belt and after kissing it, gently places it in the old man's hand and goes out softly. The old man, deeply moved by the graceful courtesy, murmurs, "We live and learn."

FRANCIS MARION BEYNON.

APPROVES CARTOONS

Dear Madam:—As a bachelor writes, "disgusted" with the "Tightwad series," and I am also a bachelor of the opposite view, I write also. There are quite a few who cannot seem to take a general touch or a general allusion as it is intended, but must construe it into some personal meaning or slight offered to themselves. Unless we can think impersonally we can't think properly. I did not take any personal slight out of the cartoons.

"Uncle Tom's Cabin" helped out the emancipation of slaves. It didn't matter whether the events were exactly true. They represented inhuman scenes that could have happened on account of the enabling laws. This justifies the book, and the same motive justifies the cartoons driving at the emancipation of women. Well-intentioned people won't take offence at the exposure of the evil-intentioned in their midst.

Astonishing, that any male reader should be "disgusted" with the cartoon, "Before and After Marriage." It is decidedly in favor of us men, married or single; just a strong hint to women to keep themselves attractive after marriage. It was also humorous. I took it as a caricature of a common reality among us. That one where Jennie was crying, baby in arms, was very touching. It gave me the hint, lest unconsciously I might play the same role. Thanks for your cartoons. They give us not what we like, but what we need. We bachelors get so "batty" living alone, we mistake a general truth

for a personality, and get disgusted just when a lesson reaches the sticking point.

ALSO BACHELOR.

HAVE YOU A SUGGESTION?

Dear Miss Beynon:—I am a constant reader of the Country Homemakers page in The Guide, which I enjoy very much. I am glad to see so many women are beginning to see the necessity of having the vote; pity they didn't see it before. If they had perhaps we wouldn't have so many laws on the statute books which are a disgrace to civilization, not to mention Christianity.

I notice many of the homemakers ask for remedies for various ailments. I wonder whether anyone could give me one for small red veins on the face, especially the nose, which are very irritating and unsightly. I should be glad to hear of something which would at least allay the irritation.

MISS. M. R.

MILLET

We have in this series of articles on great painters seen how Landseer coming at the psychological moment found

turned again to the country and settled at Barbizon, where he could at least get some food from his garden to feed his little ones.

Millet was fond of painting the plain peasant folk, and two of his greatest paintings with which our readers are doubtless all familiar are "The Angelus," and "The Gleaners."

The picture reproduced in this page "Feeding Her Birds," is another of the same type in which he portrays with very sympathetic touches, the peasant life.

Millet died in 1875, worn out with discouragement and poverty, but the work of his hands and brains seems to live increasingly as the years pass.

BAKED HAM

(By Martha McCulloch Williams, in Good Housekeeping.)

An old ham is best, but any thoroughly smoked, sound ham will do. Scrape it all over with a blunt-edged knife, then sprinkle well with a good washing-powder, and scrub in tepid water with a coarse, clean cloth. Wring the cloth dry and wipe the ham, then rinse it in clear cold water, and put it to soak over

is likely to be done. Let it cool in the water in which it was boiled, take it out, drain well, and trim off the rusty fat from the edges, and a little of the smoke-darkened flesh underneath. (The hock had better be sawed off before boiling, but if that has not been done, work loose the projecting bones, and cut to a neat end.) Skin carefully; then stick all over the fat portion whole cloves in a lozenge pattern, after which dust thickly with black pepper and paprika, sprinkle lightly with soft sugar, and fit the ham into a deep agate or earthenware vessel. Pour in sound claret or sweet cider, and let it soak six hours. Then put on a low rack in an agate pan, pour the soaking liquor around, and bake very slowly from one to two hours, according to size. Baste with the liquor in the pan two or three times each half-hour; as the liquor evaporates add either cold water or more wine or cider. If the ham is very fat cool the pan after taking it up, and remove most of the grease on top, then add a dash of boiling water, a light seasoning of herbs, and ten drops of onion juice; cook for three minutes, stirring constantly, and then pour into your gravy boat. Pass with the ham; else use to savor stews and minces.

It is, perhaps, worth while to add that in judging a ham, dry, black-green mold upon the flesh-side is ranked by epicures the hall-mark of excellence. Fat should be white and firm, lean a clear red, but not too red—ultra-redness shows excess of saltpetre in the curing. It is a waste of energy to try rubbing away the rusty color from the edges—it is the sign manual of curing-smoke, hence highly desirable.

To approximate, fairly, the famous French concoction, jambon au Madere, you should pour the boiling water off the ham while it is still hot, after the ham is done, then let it simmer for an hour in enough of either claret or cider to float it, turning the ham over from time to time and letting it cool in the liquor.

Pineapple Marshmallows.—Heat two cupfuls of sugar, half a cupful of water and half a cupful of honey over a slow fire. Then boil rapidly until it threads, and add eighteen marshmallows, cut in pieces, and the beaten whites of two eggs. Beat until the mixture is creamy, then add one cupful of chopped candied pineapple. When quite firm pour into an oiled pan and cut into squares. Roll in corn-starch and powdered sugar.

Popcorn Fudge.—Put a quantity of freshly popped corn thru the meat grinder. Boil together two cupfuls of granulated sugar, one-half cupful of corn syrup, one-half cupful of water and a quarter teaspoonful of salt, until a little past the soft ball stage. Remove from the fire and pour upon the stiffly beaten whites of two eggs; beat until smooth. Into this quantity of syrup put two and one-half cupfuls of the ground popcorn; pour into a buttered pan, and when partly cold mark in squares.

Victoria Fudge.—Boil together, without stirring, three-fourths of a cupful of cream or milk, one-fourth cupful of butter and three cupfuls of granulated sugar, until it will form a soft ball when tested in cold water. Take from the fire, beat until creamy, then add one-fourth cupful each of candied cherries, figs and candied pineapple, cut in pieces, and one cupful of coconut. Flavor with rose or almond extract and pour into a buttered pan. Cut in strips when partly cool.

Coffee Fudge.—Boil together two cupfuls of granulated sugar and one cupful of strong coffee, with one tablespoonful of butter or one tablespoonful of rich cream, and a speck of salt, until it forms a thread. Remove from the fire and beat until smooth and creamy. Pour into a buttered pan and mark into squares when partly cool.



FEEDING HER BIRDS.

instant appreciation; how Reynolds, thru his skill as a painter and his pleasing manners found all his efforts crowned with success, and how even Rembrandt, tho he died in poverty, had a period of very great prosperity in his life time. In Millet we find, by way of contrast, another sort of genius; a man whose work was so new and unconventional that appreciation and understanding had only begun to come at the close of his very hard and discouraging life, and his work can hardly be said to have reached fame until a generation after his death.

Millet seems from the first to have turned his thoughts to art. Born in the village of Gruchy in Normandy, he had in his beautiful surroundings every inspiration for his artistic instincts.

For a time he studied and worked in Cherbourg and Paris, but met with so much discouragement that he eventually

night. The next morning scrape it afresh if any superfluous matter has been loosened, rinse, and put it, skin side down, to cook in cold water, having a rack or plate in the bottom of the boiler to prevent scorching. Bring the ham to a brisk boil, then throw in a pint of cold water, and let it stand two or three minutes; skim off the scum, then throw into the pot a dozen whole cloves, as many allspice and black peppercorns, a small pod of red pepper, slit lengthwise, and a blade of mace. Watch closely, and when boiling begins lessen the heat so that there will be bare simmering. The water must stand two inches above the meat—fill the boiler up as it wastes away. Keep on the lid, but loosely, and let the ham simmer until it is very tender—the time depends upon the weight, age, and hardness of the ham; when the haunch-bone shows a little thru the meat the ham