

## About the House

### Useful Hints and General Information for the Busy Housewife

#### Dainty Dishes.

**Orange Tea.**—Peel an orange and remove all of the white skin. Slice the orange very thin and take out the seeds. Put a slice into the bottom of each cup before you pour the tea. Sweeten it with granulated sugar.

**Chocolate Cream Nectar.**—Melt two ounces of chocolate in a dry saucepan over a gentle heat; add half a cupful of liquid coffee, and cook it for two minutes, stirring it constantly. Then add one cupful of sugar and three cupfuls of water, and cook for five minutes. Flavor with a teaspoonful of vanilla, and serve it with a teaspoonful of whipped cream heaped on each cup.

**White Cake.**—Mix together one cupful of sugar, two tablespoonfuls of butter, one and a half cupfuls of flour and same amount of milk. Add whites of three eggs, two small teaspoonfuls of baking powder, one teaspoonful extract of lemon and a few drops of extract of bitter almonds.

**Nut Cake.**—Stir together one cupful of butter, two and a half cupfuls of sugar, one cupful of milk, four cupfuls of flour, one teaspoonful of lemon extract, three teaspoonfuls of baking powder and six eggs. When baked, put frosting and walnut cakes on top. This makes two large cakes.

**Beet Salad.**—Cut cold cooked beets in one-fourth-inch slices crosswise and cut into cubes. Mix with boiled salad dressing. Take off the outside of a small cabbage and cut cabbage in quarters. Cut in thin slices, using a sharp knife, and soak in cold water until crisp. Drain dry between towels and moisten with boiled salad dressing. Arrange cabbage in salad dish and surround with prepared beets.

**Sauce a La Belle Maison.**—Beat up carefully the yolks of one egg, add to it slowly half a cup of thick sour milk, salt and pepper to taste and a teaspoonful of corn flour. Stir all the time. Then put in the pulp of the tomato. This can be passed through a sieve if desired. Heat the whole in a stewpan, adding first a small piece of butter, and then the white of an egg, but do not allow to reach boiling point. By cooking the marrow in this fashion and serving with such a sauce a nourishing meal is provided.

**Cocoonant Milk Chocolate.**—Heat a quart of milk in a double boiler, and when it is very hot, stir into it four heaping tablespoonfuls of grated unsweetened chocolate, moistened with a little cold water; allow the mixture to boil and thicken. Have ready nearly a pint of cocoonant milk, into which has been stirred half a cupful of sugar and the whites of two eggs; add to the chocolate, and cook the whole for a few minutes, but do not allow it to boil. Remove the drink from the fire and serve it in chocolate cups, adding, after it is poured into the cups, a tablespoonful of sweetened whipped cream that has been mixed with a little of the grated cocoonant.

**Beefsteak Pie.**—Put one and one-half pounds round steak, cut into one-inch cubes, into stewpan, with one-half onion, thinly sliced and four cups cold water. Cover, bring quickly to boiling point, and then simmer until meat is tender—about two hours. Add one teaspoon salt after the first hour's cooking. Melt four tablespoonfuls butter with four tablespoons flour, and add gradually to hot stock. Parboil one and one-half cups potato, cut into one-fourth-inch slices, about eight minutes, drain, add to meat and cook three minutes. Turn into buttered baking dish, cover with pie crust or baking powder biscuit mixture and bake in hot oven. Make slashes in crust to let steam escape. Good way to cook tough steaks.

**Ginger Cordial.**—Stew slowly together half a pound of figs, half a teaspoonful of allspice, a pinch of ginger, a saltspoonful each of cinnamon, mace, and ground cloves in sufficient cold water to cover the ingredients. When the figs are tender, remove them from the fire and press them through a pure sieve. Return the syrup thus obtained to a clean saucepan, and add three pints of ginger ale. Allow it to heat gradually, and then beat into it a scant teaspoonful of cornstarch mixed with a little cold water. Stir it constantly until the mixture boils. Flavor it with a few drops of lemon juice, and serve it in small cordial cups, capped with a little chopped candied orange peel.

**Mulled Grape Juice.**—Soak for fifteen minutes the grated rind of an orange in the juice of one lemon to which you have added a cupful of boiling water and a heaping tablespoonful of granulated sugar. Put the ingredients into a granite saucepan, and add a quart of unfermented grape juice, four whole cloves, and a pinch of ground cinnamon; bring them all to the boiling point, then let the mixture simmer for fifteen minutes. Prepare a meringue by boiling together one cupful of sugar and two tablespoonfuls of water until it threads; then pour it gradually over the stiffly beaten whites of two eggs, which you must stir all the time. Add the hot grape liquor, dust grated nutmeg lightly over it, and serve it at once.

#### Etiquette of the Table.

Open and spread upon your lap or

breast a napkin, if one is provided; otherwise a handkerchief.

Sit upright, neither too close nor too far away from the table.

Do not be in haste; compose yourself; put your mind into a pleasant condition and resolve to eat slowly.

Possibly grace will be said, and the most respectful attention and quietude should be observed until the exercise is passed.

It is the most appropriate time, while you wait to be served, for you to put into practice your knowledge of small talk and pleasant words with those whom you are sitting near.

Do not be impatient to be served. If soup comes first and you do not desire it, you will simply say, "No, I thank you," but make no comment; or you may take it and eat as little as you choose. The other course will be along soon.

The soup should be eaten with a medium-sized spoon, so slowly and carefully that you will drop none upon your person or the tablecloth.

Making an effort to get the last drop and all unusual noises when eating should be avoided.

Formerly it was the fashion to pour tea into the saucer; not so now. Tea should be gently sipped from the spoon or cup, taking cup and spoon in hand when drinking. The spoon should never be removed from the cup when the guest is satisfied with its contents. Should the cup be empty and more be desired, to take the spoon out and place it beside the cup in the saucer is an intimation to the waiter to have it refilled. If not empty and the spoon is placed beside the cup, it is an intimation to the waiter that you want the tea or coffee changed. Do not call for "milk"; call for and speak only of "cream." Never set your tea-cup upon the tablecloth. In taking sugar, use only the sugar-spoon.

#### Hints to Housewives.

The tops of pale-colored evening gloves make very dainty shoes for babies.

Slip a thimble on the curtain rod when running it through the hem of the curtain.

White satin shoes should always be kept in blue paper to prevent them from becoming discolored.

Before using tinware of any kind, rub it well over with fresh lard. If treated in this way it will never rust. After fowl of any kind is cleaned the inside should be rubbed thoroughly with a piece of lemon before the dressing is put in.

Tin that has become rusty or stained may be cleaned by dipping the cut surface of a raw potato in fine brick and rubbing well with it. To prevent potatoes becoming black when cooked, put them into cold water; and when brought to the boil, squeeze a little lemon juice in. They will then keep a good color and be of good flavor.

When cakes get burned do not try to cut or scrape off with a knife. Just get the nutmeg grater and grate all over until it is a golden brown. This is especially useful when icing a cake, as it makes it so smooth. When grated enough, turn upside down to shake off the dust.

#### NEW DEVICES FOR WAR.

French Ministry of Inventions Deals with Many Offerings.

Describing the work of the new French ministry of inventions, Prof. Paul Painleve, head of the department, explained that hitherto many well-equipped laboratories and scientists identified with them had played no part in preparations for national defense. It is his purpose to mobilize them.

The first and greatest difficulty with which the department has to contend, Professor Painleve explained, is the enormous number of useless inventions. All must be tested and the work must be done rapidly. Those picked out as having possibilities are referred to special sections, such as electricity or aviation, under the direction of two or three young and active experts, who investigate them thoroughly. Such inventions as are deemed practicable are then turned over to specialists who assist the inventors to put on the finishing touches.

At the same time the question of manufacturing the new appliances is considered. Finally, their applicability for military purposes is determined by representatives of the war or marine ministry. If approved by them, the inventions are taken over and the work of Professor Painleve's department is at an end.

Inventions are welcomed, whether from world-famed scientists or workmen. The variety dealt with is immense, varying from a slight improvement in the pilot of a machine gun to the most abstruse applications of modern physics.

#### A Saving Anyway.

O'Brien—So the landlord lowered the rent for yez. He'll save money at that.

Casey—How so?  
O'Brien—Shure, it's less he'll be losin' when ye don't pay it.

#### TOUCHES ON SUIT AND GOWN.

When the practical quality steps in, illusive chic, they say, steps out. This may be true when the idea of the practical is carried to an extreme. We have learned, however, to add a touch of trimming here, and a note of color there; to slash a sleeve, or band a skirt in a way that quite overcomes the predominance of practical over chic and preserves both.

#### The Dress for General Wear.

Suitable for the business woman, or the young girl just beginning her days at college, is the popular serge in various qualities and weights. This material is appropriate for the stormy days of the heaviest of winters and also for the most balmy of climates.

**Lace and Satin Dinner Dress.**  
Wool poplins, gabardines and tweeds are also serviceable, and make ex-



Lace and Net for Blouse or Frock.

ceedingly attractive costumes. These models, often simple in design, permit of a smart touch of some distinctive color or effect, perhaps a motif, symbolic of the mystic Orient, or of the more fantastic cut-in-stone relics of our aborigines, the Indian mound builders, which have been brought to view after almost numberless decades. Details of this kind often close the high collar, being in the form of buttons, oddly shaped, or medallions, serving as buckles, or simulating belts on the dress itself. With these effective novelties a dress or suit may be rendered unique to a degree and carry an individual note, difficult to obtain but very satisfactory to the wearer, as she may be sure that her creation is for her wear alone, and will not be duplicated.

Net has once more come into popular use for dainty blouses and frocks, both for daytime and evening wear; thread-run nets are especially favored for the latter purpose. Plain net is used considerably for blouses in simple designs, tucked here and there and with tiny trills that fold softly about the neck, or lend grace to the sleeve. Chantilly, that charming lace of web-like texture in almost too delicate a weave to be worn, is also used to fashion many gorgeous creations. Shadow lace, too, has its part in the

making of the more elaborate dresses, in combination with soft taffeta, or satin, as trimmings in narrow bands, for sleeves, or in softly flaring bretelles. Strange as it may seem, velvet in vivid colors is often used for trimming these filmy costumes in panels and bandings, making a wonderful effect.

#### Satin or Taffeta Trimmings.

Narrow pleatings and ruchings of lace and net seem to be used universally for trimmings the dainty evening costume; soft satin, too, in the narrowest of bands or folds, occasionally beaded with small pearls, edges the tiny ruffles and sleeves as well as tunics or flounces which compose the costume. These tunics are draped up with loops of satin folds having perhaps an end here and there weighted down with metallic ornaments of various sizes. Fancy braid and folds of satin are often combined in applique designs—bow-knots, and similar details on tunics of lace or net, with charming effect. Very often one finds the underslips of flouncing embroidered with bows of narrow metallic ribbon or braid, either silver or gold, or in delicate pastel shades, matching the bodice trimming. Taffeta ribbon with the fascinating picot edge is also favored for these underflounce trimmings, and airily bob up and down, the weight of the tiny pearl or cut-head ornaments bringing it again into place.

#### Is the Wide Skirt Losing Favor?

At the Fashion Fete held at the Ritz some time ago, the crinoline effect was still the most accentuated feature; there were many dainty, airy creations, all made with the bouffant skirt, corded or lightly boned. The more conservative afternoon, and the majority of the street costumes, however, are gradually narrowing



Serge Daytime Frock.

down in width. Many of the street suits and dresses have an underskirt nearly as narrow as it was a season or two back, the width and flare being confined entirely to the long tunic or overskirt, which is again a much-favored detail. Within a short time it is being whispered the full

## THE PROGRESS OF GERMAN ARMIES

### MEDALS COMMEMORATE FEATS OF THE WAR.

Interesting Descriptive Details By Sir Whitworth Wallis.

Germany's War Medals, is the title of an extremely interesting article contributed to the Strand magazine by Sir Whitworth Wallis, who has obtained a collection of war medals struck in Germany to commemorate the feats of her armies. These medals, by well-known sculptors and medalists, are made of bronze, silver and even gold in some instances.

The most sought after by Germans was the famous "Gott Strafe England" medal, struck to commemorate the "Black Day" of England on February 18, 1915. This was the first appearance of the famous phrase.

Liege, Namur, Brussels, Louvain, Trier, Metz, Ostend, Dixmude, Ypres and Neuport all are commemorated. A medal for Maubeuge, on August 21st, fixes the defeat of the English cavalry brigades; while two medals testify to the victory over the French and the British armies at Saint Quentin, on August 28th, by Von Kluck and Von Buelow.

Popular favorites are, of course, the Emperor and Empress. One of the most eagerly purchased at the beginning of hostilities was the medal in remembrance of the declaration of war, which shows the Emperor and bears this inscription:

"I Know No Parties, Only Germans," and on the reverse, a double handed sword and inscription, "In dire necessity, with a clear conscience and clean hands, we grasp the sword."

The taking of Antwerp is recorded by no fewer than five medals, the most interesting of which is a bas-relief of the city, with its cathedral and the river Scheldt, with a large German eagle, heavily crowned, standing on the bank; the reverse bears Saint George and the dragon. The Teutons, for this occasion, have annexed England's patron saint, and a satiric compliment is paid Winston Churchill, Belgium, and the naval brigade through the medium of a ferocious-looking dragon.

The destruction of Antwerp by the famous 42-centimeter mortars figures on one side of a second medal, the other bearing a portrait of their inventor, Professor Dr. Rausenberger. Rheims, Mulhouse, Luneville, Metz, Lille, Soissons are all commemorated. The crown prince alone has four silver medals dedicated to him as the conqueror of Longwy. One of these shows the crown prince wearing the uniform of the Death's Head Hussars, and on the reverse is a warrior with sword and shield, the latter bearing the German eagle, while across the medal runs a frieze intended to represent the Hussars in pursuit of the enemy.

The collection includes a silver medal inscribed "Nach Paris, 1914," with a portrait of Gen. von Kluck on its face. The reverse portrays a mounted female figure holding a torch, with

#### A Burning Town Below.

The medals vary in size from less than an inch to three and four inches in diameter. Many thousands of the smaller sizes have been sold.

A special medal was brought out when the elusive Goeben and Breslau, in conjunction with Turkish destroyers, bombarded Sebastopol and Odessa while the declaration of war by Turkey produced one inscribed thus: "Turkey enters the holy war, November 12, 1914."

Teutonic bravery farther east is represented by "the heroic defence of Tsing-tao against the English and Japanese." Permanent records in bronze and silver were also issued of the destruction of the English fleet off Chili and the sinking of the three cruisers off the Hook of Holland, on September, 1914. This exploit was carried out by Captain Weddigen and large medallions over four inches in diameter were struck in commemoration.

A fine bronze medal by Lutz, struck during the march on Paris, shows the German eagle standing on a sword which lies across the Eastern hemisphere, including Europe and northern Africa, while on the right is a body of advancing German troops surrounded by the words "We Germans fear only God—nothing else in the world." On the reverse is a German infantryman holding a flag and rifle and kneeling across the body of a French soldier.

#### Count Zeppelin

has been duly honored. The count's features appear on one side of a bronze medallion, while the reverse pictures a huge airship dropping bombs on a fortified town, with the inscription "Our Zeppelin in action in the campaign of 1914."

Recently another medal has been produced showing a Zeppelin bombarding the coast of England, with submarines and destroyers attacking the shores, inscribed "England's Retribution."

The first attack off Scarborough

skit will be seen only on dressy after-noon costumes and evening frocks.

Patterns can be obtained at the well known McCall dealer, or from The McCall Company, Department "W," 70 Bond Street, Toronto, Ontario.

## TERROR IN THE GERMAN PORTS

### THE BRITISH SUBMARINES ARE FEARED.

Damage to Enemy's Shipping in the Baltic Greater Than Is Known.

A despatch to the London Times from Stockholm says:—

"Great Britain's submarine challenge in the Baltic has taken far greater dimensions than the public of the countries interested are aware of. The reason is that Germany is concealing the loss of all ships whose crews got ashore into German ports. Some crews have got ashore in Finland, where they have been interned. Only when the crews land in Sweden or Denmark is the loss at once known. Steamers which come here from the Södra Qvarnen, between the Åland Islands and the coast of Uppland, nearly all report having been stopped or signalled to by submarines.

A captain reports an incident witnessed in the south of the Baltic. A small German cruiser, disguised as a merchant ship, attacked a British submarine which had raised the British naval flag, and had signalled to the supposed tramp steamer to heave to. The submarine fired a torpedo which missed, whereupon the German cruiser, firing from small guns, attempted to ram. Owing to the heavy seas, the German gunfire missed or failed to do serious injury, and the submarine, which had a narrow escape, got away.

#### "Panicly Feeling."

Swedish merchant sailors who have been in Germany declare that there is a panic feeling in the smaller ports, particularly at Weichselmunde and Sassnitz. The German port authorities fear submarine raids with the aim of destroying ships at anchor. Sassnitz has been fortified. The Weichselmunde forts fired in the morning dusk at one of their own submarines, and wounded two sailors. The Germans profess to have an infallible way of protecting against torpedoes large merchant vessels, but they admit that this makes the vessels go so slowly, and that there is no chance of getting out of range of submarine gunfire.

All observers agree that the British submarines are bold and skillfully handled. Stockholm newspapers bear testimony also to the fact that the campaign is conducted on humane lines.

#### Bad Blow to Germany.

Swedish newspapers agree that the stoppage of the ore traffic will be a bad blow to Germany. Lulea, the chief ore port, will soon freeze up, and this year an exceptionally large number of German ships were taking in ore, the aim being to get a sufficient supply before the winter. All German ships which in future take the Baltic north and south route have orders to keep within territorial waters. This means difficult navigation, owing to the indentations and islands all along the coast of Sweden. Enormous numbers of mines are now adrift in the Baltic.

Reports from the Sound agree that the German mine field laid last month is ineffective, and that the same is true of the Danish field laid a year ago in the Great Belt. The mines do not keep their anchorage and often break loose.

#### THE "NO TREAT" LAW.

Fewer People Visit Saloons and Less Drink Is Sold.

Official police approval is given to the no-treating ordinance in a report from the headquarters of the London police on its workings from October 11, when it went into effect, to November 1. The police report generally that less drink is being sold, fewer people visit the saloons, and those who do stay for a shorter time than before, and there is less drunkenness, especially among women. The ordinance is being punctiliously observed, the police say, in all the 12,000 licensed places in the London area.

The report says, in part:

"There is a consensus of opinion among the superintendents of all divisions that drunkenness, generally, and among women in particular, has decreased."

"A marked diminution in the number of women and children standing outside public houses drinking has been noticed and in many districts the practice has ceased altogether."

"Police have invariably found fewer people on licensed premises and a tendency to make shorter stays has been observed."

"Practically no breaches of order have occurred, and licensees and their servants have shown at all times their willingness to assist the police."

#### Smart Boy.

Boy—I want to buy some paper.  
Dealer—What kind of paper?  
Boy—You'd better give me fly paper. I want to make a kite.

#### Won't Be So Bad.

"What! This awfully expensive and horribly crazy hat I am to buy for you?"  
"But, hubby dear, I won't wear it more than a couple of weeks."