

Housekeeping, Nursery, Gardening and News of Interest to Women

EASY RULES FOR A CLEAN KITCHEN

Hygienic Living Emphasizes That Housekeepers Observe Fundamentals.

In these days of applied domestic science, and when hygienic living is being emphasized, it behooves housekeepers to see that some simple rules for cleanliness, especially as regards the kitchen, are enforced.

Take the matter of the kitchen sink. It should be kept scrupulously clean, for drain pipes not in good condition breed disease. Flush the sink often with boiling water and soda, and if at any time the water fails to run off freely, use one of the vacuum pumps and remedy the stoppage immediately.

See that the hands are clean before touching cooking utensils. Pots and pans need careful attention. Not only should they be carefully washed in soap and water, but they should be rinsed in scalding water and then wiped with clean cloths.

Too little attention is given by many housewives to the matter of dish cloths, dish mops and dish towels. These washing helps should themselves be washed after every meal and the dish mop and dish cloth should be scalded at least once a day.

Not only should all fruit be washed before it is used, but one should be sure that vegetables are clean. It is difficult to be sure that such vegetables as lettuce, Brussels sprouts, cauliflower and cabbage are clean unless they stand in salted water for some time. The salt water will draw out the insects lodged in the vegetable.

Pay careful attention to the refrigerator, within and without. Use plenty of hot water and soap in washing the refrigerator; flush the drainage pipe thoroughly and scald out the drip pan daily. Slime in the drip pan means disease.

In putting away food, put it away in the right way. Do not leave soups or other warm vegetables scalded covered. If you do, they will sour. Use the screen tops when close-fitting ones are not practical.

Do not leave bottles or pitchers of milk uncovered. If you have not the celluloid metal paper tops, put an inverted glass or jelly tumbler over the bottle. To aid in keeping the air of the refrigerator clean, keep a saucer of powdered charcoal on one of the shelves. Make it a rule if anything is spilled in the refrigerator to clean it up at once.

CHANGE OF BILL AT ALEXANDRA

Julius Caesar Will Be Given on Saturday Night of This Week.

The unprecedented sale of seats for the first performance of Julius Caesar at the Alexandra Theatre for this evening has induced Mr. Faversham to give an extra performance of his marvellous production of this play on Saturday night next instead of Romeo and Juliet as previously announced. This will give Torontonians four performances of this Shakespearean play at least season broke all records in point of attendance and receipts at the Alexandra Theatre.

In boiling meat, do not put in the meat till the water boils furiously and then allow 20 minutes' boiling for every pound of meat.

An excellent way of cleaning a kettle is to boil potato peelings in it over a low fire.

Mix the stove polish with rich soap suds and it will give a higher lustre and the particles of polish will not fly about.

SCHEUER'S

IF MONEY

you received as a New Year's gift, invest it to good advantage by buying one of

SCHEUER'S DIAMOND RINGS

AT \$10 or more.

Add money to it at your convenience, and get a more costly one in exchange every time you do, and thus become the owner of a gem which will prove a joy forever, and a valuable asset as well.

SCHEUER'S
90 Yonge Street

THE WOES OF MRS. NEWLYWED



"Here I have a dozen biscuits becoming stale," remarked Mrs. Newlywed, to which kind Mrs. Neighbor replied that they might be made "nice and fresh" if placed in a moderate oven for a very few minutes.

LAND SHIFTING IN WASHINGTON STATE

Curious Phenomenon on Columbia River Affecting Fifteen Square Miles.

According to the state forester of Washington there is a portion of land in that state, three by five miles in dimensions, situated a few miles back from Stevenson on the Columbia River in Skamania County, that absolutely refuses to remain stationary. Part of this land is the property of the state. One man living within five miles of Stevenson planted his garden in a fertile little area, just below the house. A year later he planted in the same spot, which nature meanwhile had elevated to a position considerably above the house. This rancher pumps his water from a lake into a tank and carries it from the tank to the house in buried pipes. Several times he has had to remove joints from the pipe to counteract the contortions of the earth on his farm. Just below the house ran a creek a few months ago, along the bank above which the house now stands. The creek bed is elevated to a point considerably above the present stream.

A lake that used to be in a certain corner of the field is now removed to another quarter, while the old lake bottom is transformed into a little hill. In the centre of a little lake in another portion of the area an island has appeared within the past few months.

An acreage owner started to clear his land, but by the time he had it half cleared a hill had arisen beside it and tumbled over it and the rest of the heavy work, making former clearing waste labor and removing the necessity of clearing any more.

The trees of the area have become all tangled up among themselves, their bases having shifted their positions so frequently and at such a variance of angle. Depressions have caused trees to be rent asunder, while cliffs and great boulders have been split. Small crevasses are to be found. Numerous little mounds and depressions are present within a short time before were level stretches or even ridges.

By actual measurements and calculations a nearby mountain had an elevation of 2100 feet two years ago, but today is between 1600 and 1800 feet above the sea level.

It is believed there may be a subterranean lake over which the over-shifting area lies. The sinking earth would exert pressure enough to cause the surface disturbances. As the shifting surface is comparatively level the phenomena cannot be explained on the basis of slides.

When cutting new bread, heat a knife in hot water and the bread will then be cut as smoothly as slate.

Sour fruit will require less sugar for sweetening if, when it is stewed, a pinch of carbonate of soda be added to it to lessen the acidity of the juice.

To keep bread and butter moist when cut, place it in a cool place and cover with a table napkin that has been wrung out in cold water, and many hours after it will be as moist as when first cut.

GOOPS

By GELETT BURGESS



How thoughtless was Roberto Lees; (For only thoughtless children tease) He teased his little pussy cat, He teased the puppy—think of that! He even teased his sister, too! I think he was a Goop—don't you?

Don't Be A Goop!

EFFICIENT HOUSEKEEPING BY HENRIETTA D. GRAUEL DOMESTIC SCIENCE LECTURER

A French Favorite—Souffle.

ANY dish made very light and delicate may be correctly called a souffle, and such mixtures are extremely well liked.

These French favorites are made with eggs alone or with cream, eggs, vegetables and delicate meats, they may also be sweet mixtures and used toward the end of the meal in the place of the "sweet course."

But no matter of what your souffle is composed or whether its nature is delicate or heavy and satisfying, one thing is certain—it must cook slowly and must go to the table the moment, no, the instant, it comes from the oven. Recognizing this need for quick service, the French use souffles pans which can be placed in a handsome silver holder and sent in to the diners without delay.

The following recipe will give you an idea of souffle making whether you use cornstarch or rice or bread crumbs for your dish when you come to make it for yourself:

Thicken a pint and a half of new milk and, if you wish a sweet souffle, add one and a half tablespoons of sugar, a tablespoon of butter and a little flavoring. Beat the yolks of three eggs until thick and light and the whites of six until they are stiff enough to slice. Put these and the thickened milk together gently and without stirring, but by folding. That is, lift the mixture up from the bottom and turn it over until the eggs are in the milk with the air cells still unbroken.

Now turn it into the buttered baking pan and place in a moderate oven. Watch the baking. The first few moments the mixture will puff up and will then begin to brown delicately.

If the oven is too hot the eggs will cook before they rise; if too cool, they will not rise, but this last condition can be remedied by giving the oven more heat. The cooking should be very gradual, 30 minutes being required to raise and brown this mixture correctly.

The above is called an omelet souffle; the following a cream souffle. In the latter, veal, sweetbreads or any delicate cold meat may be used.

Use creamed rice or a white sauce for the base, and to one cup of this add a cup of shredded or minced chicken meat, one teaspoon of parsley, one-half teaspoon of salt and a tablespoon of melted butter. Beat three eggs, yolks and whites separately until they are as light as they can be made. Fold them into the mixture gently and pour into a baking pan and bake 20 minutes or until light and brown. Serve in the same dish it is cooked in as quickly as possible after taking from the oven.



Happy New Year!

Who brings sunshine into the life of another has sunshine in his own.

The question for each one to settle is not what he would do if he had means, time, influence and educational advantages, but what he will do with the things he has.

Grow old along with me, the best is yet to be, the last of life for which the first was made; our times are in His hand, and he will do with them as he pleases.

Happiness comes from striving, doing, loving, achieving, conquering, always something positive and forceful.

There are nettles everywhere, but smooth green grasses are more common still; the blue of heaven is larger than the cloud.

He who goes down into the battle of life giving a smile for every frown, a cheery word for every cross one, and lending a helping hand to the unfortunate is after all the best of missionaries.

As my life today has been determined by the way I lived yesterday, so my tomorrow is being determined by the way I live my today.

Every day is a fresh beginning. Every morn is the world made new.

Beside the home fire's cheerful glow May mirth and joy thy comrades be, And even cheerful winter show A smiling face to thee.

But all this bright year thy Good fortune spin her shining wheel Right merrily for you.

May this day and all the days of the New Year bring to you and all those who are dear to you the sunshine of happiness. May every morning seem to say there's something happy on the way and God sends love to you.

NORWEGIAN POTATOES MAY BE NON-DUTIABLE

Minister at Washington Urges That Trade Concession Be Made.

WASHINGTON, Dec. 31.—(Can. Press.)—H. N. Bryn, Norwegian minister here, called today upon Secretary Houston of the department of agriculture, and Assistant Secretary Hamlin of the treasury department, to urge that potatoes from Norway be placed on the free list. Norway is in the peculiar position, the minister explained, of charging duty on potatoes imported into that portion of the country which raised its own potatoes, while levying no duty in other sections where foreign potatoes are needed.

The minister argued that this virtually amounted to no duty, and that under the new American tariff law his country's potatoes should be on the free list, although the law provides a countervailing duty where other countries tax potatoes from the United States.

The minister said he hoped to have the embargo due to foreign potato disease removed from his country, as he knew of no reason why it should apply to Norway.

Graham crackers toasted and spread with butter and then with a bit of fruit syrup, makes a delicious sweet.

The Wise Goose Says



She was in full sympathy with the Society for the Prevention of Useless Giving, and simply made all her Christmas gifts Bulgarian ties.

A DAILY STORY FOR CHILDREN

THE RABBIT HUNTERS

By Virginia Vale.

Once upon a time, when there was snow on the ground, two boys named George and Charlie lived in the country, and at Christmas they had been given as presents air-guns which they were very anxious to try on real game.

Charlie's father said one Saturday morning, when there was no school: "Why don't you go out in the woods and see if you cannot get us a rabbit for stew tonight?" Of course he was joking as air-guns would not be strong enough to kill rabbits, so father thought.

The boys started off with their guns over their shoulders and were very sure that they would bring home not one, but several rabbits. They found a lot of tracks in the snow in the woods, which they thought must be rabbit tracks, and one track that looked very big even for a large rabbit made them decide to follow it, for they thought it might even be a bear, and such mighty hunters as they would not be afraid of a bear you may be sure.

Suddenly they heard a noise behind some bushes and they began to be a little nervous and shaky, for they thought, "What if it should really and truly be a bear?"

Just as they decided that they must be brave, and had raised their guns to fire into the bush there was a terrible noise, the bushes split apart and bounding toward them came old Rover, Charlie's big Newfoundland dog. They were frightened at first, but, oh, what a relief when they realized that it was not a bear, but their old friend Rover. It was his tracks they had followed and not a bear; not even a rabbit.

They had had enough of rabbit shooting, however, and gladly romped home with Rover to tell father what a narrow escape they had had from perishing wounding their old friend. They decided, too, that it would be wicked to shoot the poor little rabbits, and that they would only shoot at a target thereafter.

The World is a newspaper for the home as well as for the business man.

Make Delicious Coffee

You can do it—anyone can—if you trust to one of the several styles of Electrical Coffee Percolators you see in the Hydro Shop. They make only rich, delicious velvety coffee, without the use of eggs or strainer. Cost little to buy and use. Will you drop in and see them?

(Electrical Toasters, too, make toast as it should be—delicious!)

Toronto Hydro Shop

226 Yonge Street Adelaide 2120

THURSDAY, JANUARY 1, 1914

"HEART SONGS" COUPON PRESENTED BY THE TORONTO WORLD

HOW TO GET IT ALMOST FREE

Clip out and present six coupons like the above, bearing consecutive dates, together with our special price of either 68c or 98c for whichever style of binding you prefer. Both books are on display at

40 Richmond Street West, Toronto, and 15 Main Street East, Hamilton.

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"HEART SONGS" The song book with a soul! 400 of the song-treasures of the world in one volume of 500 pages. Chosen by 30,000 music lovers. Four years to complete the book. Every song a gem of melody.

TO POSTPONE TRIAL

Counsel for Tom Riley, Accused of Murder, Will Ask That Case Go Over to the Spring.

LONDON, Ont., Dec. 31.—(Can. Press.)—Counsel for Tom Riley, the Kansan accused of the murder of George Blackburn at the Hotel Cecil on Oct. 3, will move for a postponement of the trial from the winter assizes until spring.

The ground on which the application will be made is said to be that Edmund Meredith, K.C., who has taken charge of the defence, has not had sufficient time to prepare his case. Crown Attorney McKillop states that the prosecution will not consider any proposition for reduction of the charge and that the grand jury will indict the prisoner for murder.

NO HOODOO ABOUT THIS

SARINIA, Dec. 31.—(Special.)

Vote For Hospital Bylaws

Mayor Bell is not at all superstitious regarding the number thirteen for it happened that this year's council held its first meeting on Jan. 13 with thirteen members present, in the year 1913. The mayor thinks that this is the most prosperous and successful year Sarina has ever had. During the past twelve months nearly all, if not all, the industries in town have increased their capacity, and the town has gained several new factories.

Australia is irrigating more than 2,000,000 acres of grazing lands with artesian wells.

WE DELIVER BREAD ON FRIDAY

Our ovens will be going full blast to insure our customers a full supply of fresh bread on Friday, January 2nd. Do not over-order on Wednesday; leave room in your bread crock for a fresh loaf Friday.

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Lawrence's is the Big Loaf for Five Cents.