

## About the House

Useful Hints and General Information for the Busy Housewife

### Meat Dishes.

**Little "Turkeys."**—Split pork tenderloins lengthwise, but do not quite separate them. Fill them with a good bread dressing, seasoned to taste; fasten the sides together with sharp toothpicks, then bake the "turkeys" for twenty-five minutes in a pan in which there is enough water to cover the bottom. Serve them with a gravy made from the liquor left in the pan.

**Smothered Sausages.**—You may use either fresh or cured sausages. If you use the cured ones, remember to prick them where you place them in the pan. If you use fresh sausage meat, mould it into small, flat cakes and place these in the bottom of a greased, baking pan. Add a layer of seasoned mashed potatoes. Then cover all with two well-beaten eggs, dust with fine bread or cracker crumbs, and bake the dish in a moderate oven for half an hour.

**Jugged Rabbit.**—Wash and disembowel the rabbit, then wipe each piece dry. Into a stone baking dish slice one large onion, and add half a teaspoonful of salt, a sprinkling of black pepper and a little Cayenne. Put the rabbit into the dish, add two tablespoonfuls of cider vinegar, and cover the meat with small pieces of bacon. Now pour over it enough hot water to cover it well, cover the dish, and let it remain in a slow oven. When you are ready to serve the rabbit, pile it in the centre of a deep platter, thicken the gravy and pour it round the meat.

**Beef Roast.**—Cut a thin slice of round steak into six strips, lay each piece on the meat board and cover it with a strip of thinly sliced bacon. Add a seasoning of salt, pepper and sweet herbs or onion juice. Roll up each strip and tie it securely; then dredge it in flour. Put a teaspoonful of butter in the frying pan and when it is very hot lay the rolls in it. Fry them until they are brown, then add three quarters of a glass of hot water. Cover the pan and cook the meat slowly until the beef is very tender. Serve the strips hot with the gravy poured over them.

**Baked Calves' Hearts.**—Wash the hearts thoroughly inside and out, then fill the cavities with a dressing made of stale bread crumbs, melted butter and hot water, seasoned with salt and pepper. When you have filled the cavities fasten the openings with thread. Dust the hearts with salt and pepper, and arrange them in a baking dish, in which there is a cupful of hot water. Sprinkle over the surface of the water one cupful of minced celery and green pepper. Cover the hearts and bake them slowly, basting them frequently with the water. The flavor added by the celery and green pepper is delicious.

**Capon of Pork.**—Have a prime leg of young pork boned. Fill the cavity with equal parts of finely chopped apple and celery, then sew it up and tie it carefully. Plunge it into well-salted boiling water. Add the outer stalks and leaves of a head of celery, two bay leaves, and one cupful of cider vinegar. Let the meat boil gradually until the skin begins to crack, then remove it from the water, peel off the skin and press into the fat two dozen whole peppercorns. Cover all the fat and lean part of the meat with a paste made by mixing together one cupful of flour, two thirds of a cupful of brown sugar, four tablespoonfuls of evaporated horseradish, and sufficient cider vinegar to make the mixture stiff. Then place the meat in a rather slow oven, fat side up, and bake it until paste and fat are browned through. Serve it either hot or cold.

### Unusual Potato Recipes.

You may feel altogether like having potatoes at two meals out of three during these days of sharpened appetite, but, of course, you don't want them served in the same way. No, not even the homely changes of boiled, baked, mashed or fried are sufficient if you eat potatoes often enough. There is no reason why you should not have the wholesome, substantial tuber regularly and frequently. When ordinary serving of potatoes begins to pall, try some of these recipes:

**Cheese Potatoes.**—Scrub the potatoes and cut them in half. Spread each half with a little butter, sprinkle with pepper and salt and place a slice of cheese on top. Put on a slightly greased pan and bake in a hot oven until soft and nicely browned.

**Stuffed Cream Potatoes.**—Make a potato case by peeling and slightly hollowing out some potatoes of even size. Boil them in salted water until tender, when they can be drained and filled. Fill either with hot butter, cream, as desired. Then pour over a dressing consisting of hot cream seasoned with salt, pepper and a dash of paprika.

**Potato Dressing.**—One cupful of tomatoes, one-half cupful of shredded pimientos, one-half cupful of mushrooms, two tablespoonfuls of chopped onions, two tablespoonfuls of flour, two tablespoonfuls of butter, salt, pepper, paprika. Boil tomatoes, mushrooms, pimiento and onion together, then add seasoning and thicken with the flour and butter rubbed to a cream. Stir until smooth.

**Sweet Potato Soup.**—Two cupfuls of milk, two cupfuls of stock, one-mashed sweet potato, one tablespoonful of flour, one-half tablespoonful of butter, one-half teaspoonful of onion juice, one-half teaspoonful of salt, one-half teaspoonful of pepper, one small stick of cinnamon. Mix butter and flour in double boiler, add milk, stock and seasoning and stir over fire until it thickens. Then add sweet potato. Strain into soup dishes and serve with a sprinkling of parsley and a dash of nutmeg.

### Household Hints.

Cakes without butter require a quick oven.

Medicine stains can be removed from linen with strong ammonia.

Never move a cake in the oven until the centre is thoroughly set.

Gravy cookies are improved if mixed with coffee instead of water.

French-fried potatoes dipped in cornmeal before frying are excellent.

To make perfect tea, remember—good tea, boiling water and a hot teapot.

When mixing a cake, never beat the butter, sugar or eggs in a tin-basin.

A bit of vaseline will remove milk-dew or stains from any kind of leather.

Toothbrushes should be dried in the open air and the sun should shine on them.

A pinch of salt in the whites of eggs will make them beat much more quickly.

The important point about making good coffee is to use the water at the first boil.

Milk will not boil over if the sauce pan is battered on the upper part and edge.

Cane chairs can be cleaned by sponging them until soaked with soap and hot water.

White paint is best cleaned with a cloth squeezed out in hot water and dipped in a little bran.

Iron garments which have buttons by laying them face down on a thickly folded sheet or Turkish towel.

To make a faded dress white, boil it in two gallons of water in which a half-cupful of tartar is dissolved.

Apples, cored and filled with chopped dates or figs, then baked, make an excellent breakfast dish.

When washing real lace, let the final rinsing be in skim milk, if you would give it a soft, creamy tone.

Always butter the saucepan macaroni is to be cooked in. This will prevent its sticking and burning.

Do not use the best cuts of meat for stews and hashes. Shin of beef and neck of mutton are the best for these.

It helps greatly on ironing day to have two or three sizes of irons, including a tiny one to get into the gathers.

When making tea the quality of the tea will be improved if the tea pot is rinsed with hot water just before using.

When using stale bread for stuffings or puddings, always soak it in cold water, not hot, and squeeze it dry as possible.

## McDONALD IS NOW MAJOR "FOGHORN"

CANADIAN PRIVATE AT 53 WINS PROMOTION.

One of the Big Human Personalities of War Turns Up In London.

"Foghorn" McDonald admits he's as "Scotch as oatmeal," but what he doesn't have to admit is that he is beyond doubt the best known man in the wonderful army Canada has sent over to fight for the mother country, writes an Associated Press correspondent from London. The rawest rookie in the rearmost ranks of the Dominion forces proclaims it on the fighting line and looks up to this world wandering scion of the clan McDonald as a shining example of what a lowly "buck" can do in trying times like these.

For "Foghorn" came over as a private himself just two short years ago. Some of his home folks told him he was a "darned old fool" to enlist at 53, but "Foghorn" had been a miner all his days. He had hit the Western trail from sun-baked Batopilas in the wilds of Mexico to the snow-shrouded valleys of the Yukon, and he knew what perseverance and pluck and courage and sacrifice could do.

He knew he would "make the grade," and so did a great crowd of his friends who gathered a day or two ago to "wet" that new third stripe and crown on the cuffs of his khaki army jacket. He was back from the front to receive this latest promotion, and he was toasted a major of his Majesty's forces.

### Voice Is a Low Rumble.

"Foghorn" was born Neil Roderick McDonald, but there are comparatively few who know him by that distinguished name. It's just plain "Foghorn" nowadays from one end of the trenches to the other, and one careful of that low rumbling, window-shattering, rock-shivering voice explores all the possible doubt, as to the derivation of the nickname.

There are plenty of Germans who know "Foghorn," too. In the days of the deadlock, when trenches crept closer and closer together, he was one of those who burrowed beneath the earth and set off great mines under the enemy. He had not been a mining engineer in vain. Often his voice would go booming across "No Man's Land" hurling picturesque invectives at the Germans.

"Not to know 'Foghorn' McDonald is to miss one of the big human personalities of this war. It is not difficult to realize what a tower of encouragement and strength he is to the soldiers at the front.

"He is the sort of officer whose men would follow him to the gates of hell itself and walk in laughing," declared Major "Eddie" Holland, a long-time friend and a "V.C." of the South African war.

"And speaking of hell," he added, "there may or may not be something in the fact that Foghorn belongs to the Black Devils."

That is the name the Germans have given the Eighth Battalion, Canadian Infantry, and the battalion has adopted as its insignia a small black imp dancing in glee. They were delighted with the appellation and are living up to it according to all reports from the Somme.

### He's Not Afraid of Any Man.

It has been said of Foghorn that he's not afraid of any man—and very few women. His home is in the great American West. He has lived much in the United States and almost every province in Canada can claim him as her own. His heart is as big as the world in which he has lived, and he has a way of calling a superior officer "Bill" or "Jim" or "George" and referring to a corporal as a "brother officer" that is quite baffling to the Englishman's idea of discipline. Some one spoke to "Fog" about it.

"Well, sir," he explained, "it's a man's war, sir, and I respect every mother's son who's out there doing his bit. I was a full-fledged 'buck' myself once, and I know what they have to go through."

"Foghorn" has been serving for some time as transport officer of the "Black Devils" and has been riding about the front lines on what he describes himself as "a mighty fine hoss." Where he got the horse he will not tell you. "It wouldn't be passed by the censor," he says.

A good transport officer tries to keep his losses at a minimum and to make the deficiencies good as quickly as he can. "Foghorn" had his men in the Black Devils trained to the minute in that respect.

"One night," he said, "we were taking some loads of ammunition away up in front. It was blacker than the ace of spades and if you struck a match you'd get your eye shot out. But in the midst of this blackness and the shelling we were getting I heard one of my men say to his partner: 'Keep your eye out for a good hoss, Bill; this ought to be a good night to get one.'"

### Served in Spanish War.

"Foghorn" served for a time as an officer in the United States army—the Third Volunteer Cavalry of the Spanish war.

"I think the officer commanding our

regiment had fifteen or twenty million dollars," said "Foghorn"; "I had \$1.35 myself."

A day or two ago a staff Colonel, fresh from Canada, walked into the Savoy "Club."

"Hello, Foghorn," he called out; "I heard you a couple of blocks down the street and came in to see you. Do you remember me?"

"Remember you?" repeated "Fog," "why bless your brass-hatted old soul, I'd know your hide in a tan yard."

A "brass hat" is the army name for all staff officers, and it comes, of course, from the abundance of gold braid they wear on their caps.

Some one asked how things were going at the front.

"Going?" said "Fog," "why the boys are getting so gay out there one of our battalions came parading up to the front line trenches the other day with a brass band playing for all it was worth. They were right where you could get killed any minute, too, and even my old hoss thought they were crazy."

"Guess I'll be getting back to the front soon myself," he concluded with a sigh; "this quiet life of London is getting on my nerves."

## THE FASHIONS

It is especially true this autumn that variety is one of the greatest charms of the styles. Although those who have been looking for revolutionary changes in the fashions have, no doubt, been disappointed, they will certainly admit that the diversity in the present styles more than makes up for the absence of anything that might be called radically different. Fresh interest is always being aroused by the clever variations of the present straight, full silhouette that meets the eye at every turn.

Although the general rule is full, straight-hanging skirts, there are dozens and dozens of skirts of this type which differ widely one from the other. One of the most noticeable features which accounts for some of the differences is the uneven hem advocated by many of the Parisian houses. In some skirts the effect is obtained by a gradual lengthening at the back. In others, panels at the front and back or at the sides hang several inches below the hem of the skirt. When fur is used to edge skirts of this type, it may be placed at the edges of the panels or the sides of the skirt, but not all around; and this is another means of varying the placing of fur banding of skirts. Some of the French designers who lay particular stress on the uneven hem are Callot, Balloz, Agnes and Beer.

Not only skirts but coats, too, are marked by the uneven hem. Not a few drop at the sides, while the front and back are even, and some coats with full, rippling pleurals are a good deal longer in the back than in the front.

Another theme which has had no end of variations is that of the pocket. Through the long life of the pocket, it has been truly amazing to watch the resources of the designers, who have never lacked in bringing out something novel in this direction. And, still,

bone buttons and very large gathered pockets. Few women will be satisfied without one of these practical coats, which may be used in all kinds of weather.



### KRUPP'S NEW SCHEME.

Plan to Make Germany the First Shipping Power.

Mr. C. W. Brett, managing director of Barimar, Ltd., scientific welding engineers, writes as follows in the London Chronicle:

Germany's intention to obtain an initial advantage in the fight for the world's trade is plainly seen in the social and economic reconstruction that has been proceeding throughout the Fatherland side by side with the country's gigantic efforts on all the war fronts. In nothing is this idea of Germany more plainly seen than in the latest scheme announced, by which the great armoring firm of Krupp, with its scores of thousands of mechanics, is to be linked up with the North German Lloyd Steamship lines. The Essen firm has now purchased an interest in the steamship company, and one of its directors is to have a seat on the board.

This adroit move is not a mere private commercial transaction. It has a much wider significance of which we, in this country, should take due note. While Teuton submarines have been busily engaged sending to the bottom as many British ships as possible, existing German craft have been safely interned in home or neutral ports. Meanwhile German shipbuilders have been steadily building new vessels for the mercantile marine, some of them of 20,000 tonnage.

It is Germany's ambition to emerge from the war, even if beaten, as the first shipping power in the world, and the new link forged between Essen works and Bremen ships is another move in a well-matured plan to realize this aim.

### Getting Their Coat.

The useful but pernicious goat could be bought in Germany before the war for a sum varying between 20 and 25 marks (\$4.75 and \$5.95). Now would-be purchasers have to part with 200 marks (\$41.60) before they can obtain their favorite article of diet. In this connection a Berlin newspaper cites the case of a person who advertised that he had a goat for sale on war terms. The next day he received 46 postal orders for 200 marks, but when the "lamb" called at his house they found neither goat nor vendor.

A loss of dollars sometimes brings the spendthrift to his senses.



A Heavy Coat For All Kinds of Weather

### Children's Fashions

Children are not neglected, by any means, by those who set the models. A great deal of attention is given to their clothes, which to a certain degree follow the fashions of their elders.

The Russian blouse style is frequently employed for youngsters, both for school and afternoon frocks. Both plump and slender girls can wear this style becomingly.

To vary the long coat, which is always an essential item of the girl's wardrobe, smart little coat suits are now being worn as well. For dressy wear these are of velvet, wool velours and duvety, and for general use they are of serge, gabardine, checks and mixtures.

Embroidery in colored silks, wools and beads is as popular for young girls as for women. They also have as wide a choice in dress materials and colors. Green, dark brown, deep red, and blues, of all shades, are used for their coats and frocks.

These patterns may be obtained from your Local McCall Dealer or from the McCall Company 70 Bond Street, Toronto, Ontario, "Dept. W."

### Devotion.

Alice—Why are you taking up botany?  
Kitty—Because my fiancé is interested in a plant of some kind and I want to be able to converse intelligently with him about his business.

A man who trusts no one doesn't know what real disappointment is.



Afternoon Dress of Satin with Draped Skirt

new treatments are seen every day, for large and small pockets are still the vogue on garments of every kind and for every occasion, from the simple, tailored waists and skirts to the most dressy frocks and suits.

In afternoon frocks, a most charming effect is the soft side drapery on skirts, falling like a cascade. This style is exceedingly graceful in soft satins, silks, chiffon velvets and even in the pliant serges and other soft woollens. The dress shown here illustrates this pretty mode. It is fashioned of soft satin with a collar of fur cloth and a banding of fur around the edge of the skirt. The waist is in jumper effect outlined with

## OLD BRITISH ARMY SOLDIERS

MANY OF THEM STILL IN THE SERVICE.

They Did Not Disappear, Worn Out, As It Was Generally Supposed.

What has happened to the old British army which fought at Mons? The general public thinks of it as a force now greatly multiplied but still fighting out battles on the line from the Yser to the Somme. As a matter of fact the old army, as an army, disappeared long ago. They did not disappear, a worn-out, decimated remnant utterly exhausted by the retreat and the subsequent thrust of the Marne, and Aisne, as those at home seem to think. Instead, they have gradually been swallowed up by death and the new armies.

Because of the individuals making up the heroic little band of French's command have slipped out of the newspapers and the public eye it does not mean that they are all dead or out of the service. The casualties suffered by the original British expeditionary force was singularly light as one counts casualties to-day. When trench warfare began a large number of men from Mons were still in line. The greater part of those veterans who have laid their arms aside because of death, sickness, or wounds have done so since the deadlock came.

### What They Are Doing.

Taken on the whole a surprisingly large percentage of old army officers and men are still in harness. Where are they? Some are drilling recruits in England. The majority of the rest have finished fighting and are working at the base and in railway stations, supply centres, ammunition depots, repair shops, offices, canteens, and similar places.

The officers, with the exception of a few who still lead men into battle, have left the trenches and, rising to big things, occupy the high positions to which their superior experience, knowledge, and training entitle them. Those who have remained with the combatant troops have been promoted to ranks of which they never dreamed in days of peace.

The men do odd jobs around the base. They help the railway transport officers—veterans these—in their work. They superintend the handling of ammunition, guns, rifles, wagons, clothing, and all the countless equipment of an army in the field. They do orderly-room work. And a few of them act as servants to the officers with whom they did duty before the war.

### Leading New Armies.

Sometimes the masters and the servants speak of old times together, but very seldom. As the officer dresses a regiment goes by the window of his billet. With his servant he watches them until the last man has passed and the wail of the life has died in the distance.

"Well, what do you think of them, Jones?" the officer asks.

"Them?" Jones says. "Oh, they're all right, sir. But," impressively, "they're not the boys as we used to meet on Salisbury Plain!"

"No, they are not."

And then they change the subject, lest it should conjure up sad thoughts.

Those who led the old army are leading the new armies to-day. They have seen their battalions swell to brigades and their brigades to divisions. They have taken the raw youth of the British Islands and watched them gradually change from ignorant civilians to hard, rough troops very nearly the equal of the men they used to command.

### OXYGEN ODDLY APPLIED.

Replaces Bandages in London Military Hospital.

Many wonderful examples of new and approved appliances and methods of treatment are to be seen at the military hospitals. In an interesting article a London correspondent thus describes some of them:

At Queen Alexandra's Military Hospital I saw several patients undergoing a new healing treatment. Two of these men were most severely wounded in September of last year, and for ten months had been treated in the customary way without any sign of healing. On August 2 they were brought to Millwall, the bandages were flung away, the wounds were subjected to repeated applications of a stream of ozone, being lightly covered with a loose layer of lint in the intervals, and in four days healing was in rapid progress.

This treatment is simplicity itself. Oxygen passes from a reservoir into an electrical machine which converts it into ozone; the ozone flows out through a fine metal tube. The machine is wheeled close to the patient's bed, the wound uncovered, and a stream of the microbe-killing ozone flows into the deepest recesses. No painful dragging off of bandages, no rebandaging of the limb to hurt and exhaust the patient. I saw here a soldier who had lost his right foot, with a stump covered with skin so healthy and hard that he could walk upon it, a surgical marvel.

## The Flavor Lasts---

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