

THE PHONE BELL

She ran to cook his pancakes. And the phone bell rang. She rushed to start the coffee. And the phone bell rang. Breakfast—he went without it. "Good-by," they had to shout it. She would have wept about it. But the phone bell rang. She tried to dress the children. And the phone bell rang. She went to wash the dishes. And the phone bell rang. The parlor needed dusting. The chaffing dish was rusting. And the silver-ware disgusting. And the phone bell rang. The grocer stopped for orders. And the phone bell rang. A neighbour came for gossip. And the phone bell rang. She thought by being hasty. She could make some biscuits tasty. Her hands with dough were pasty. And the phone bell rang. All day the housewife waited. While the phone bell rang. No time for rest or labor. When the phone bell rang. At last he came to fold her. In his arms. "Poor girl," he told her. For a second he consoled her. And the phone bell rang. —Newark News.

MANY NEW WAYS OF COOKING RICE

Rice is one of the most digestible of our cereals and is also one of the cheapest, but it needs a food critic to make housewives realize this. Rice has come to the forefront as a substitute for potatoes and for flour. Served in combination with meat, cheese, eggs or milk, rice makes a perfectly balanced diet. Furthermore, left-overs can be served up with rice in a variety of ways to form attractive and appetizing dishes, and with fruit, rice combines well to form desserts. A few unusual ways of serving rice are given hereunder:

Rice in Tomato Cups: Large ripe tomatoes; one tablespoonful of butter; rice; salt and pepper; chopped parsley or onion juice; grated cheese. Cut a thin slice from the tomatoes—these should be washed but not peeled—and remove part of the pulp. Season the cooked rice with butter, salt and pepper, and chopped parsley or onion juice, to taste. Fill each tomato cup with the mixture, and grate over the top a little cheese. Place in a baking dish and bake in a moderate oven until the tomatoes are tender and the juice has blended with the rice. A little water may be put in the baking dish with the tomatoes, but not more than an inch deep.

Rice Muffins: Two cups of flour; two cupfuls milk; two teaspoonfuls baking powder; one tablespoonful of butter; one teaspoonful salt; one tablespoonful of sugar; two eggs; one cupful cooked rice. Sift the flour, baking-powder, and salt together, add the sugar and rub in the butter. Beat the eggs until light and stir them into the milk, then add the rice. Mix this into the dry ingredients, and beat to a smooth batter. Pour into muffin pans, and bake in a moderate oven until nicely browned, or about twenty minutes.

Chicken in Rice Cups: Soft boiled rice; celery or parsley; one egg; cooked chicken; soup stock; seasoning. Cook some rice until quite soft and mix into it the beaten egg. Line buttered cups with this rice about one inch thick. The rice should be seasoned. Chop the chicken, and season with minced celery or parsley, and a little onion juice if liked. Add a quantity of stock until the right consistency. Fill the cups with this mixture, and cover with a layer of rice and bake for about fifteen minutes in a moderate oven. Invert the cups and carefully remove the rice cups so that they do not break. Serve on a platter garnished with parsley or a sauce can be served around them. Any other cold meat can be used instead of the chicken.

Rice Croquettes with Cheese Sauce: One pint cooked rice; two eggs; one tablespoonful butter; bread crumbs. While the rice is still hot stir in the butter and the well-beaten eggs. Mix well together and set aside to cool, then form into balls, dip in egg and bread crumbs and fry in deep fat. Serve with a cheese sauce.

Cheese Sauce: One tablespoonful flour; half cupful grated cheese; one tablespoonful butter; salt and cayenne pepper; one cupful milk. To make the cheese sauce, place in a double boiler the butter and flour, and rub together to form a smooth paste; add the milk slowly, stirring until smooth and thick, then add the cheese, stirring this in until it is melted. Season with salt and a pinch of cayenne pepper.

Tomato Sauce: One cupful seasoned tomatoes; one cupful of cooked rice; salt and pepper. Mix the tomatoes, rice and seasoning, cook until thick and the moisture has nearly all evaporated. Pour this over an omelet or left-over cold meat, and serve hot.

Serve rice croquettes; two cupfuls cooked rice; minced cold meat; one table-

spoonful onion juice; one tablespoonful butter; two eggs; one tablespoonful parsley; half teaspoonful salt; cayenne pepper; bread crumbs. To the rice add the butter and eggs, season with salt, a pinch of cayenne pepper, and add the parsley and onion juice—if the taste of the onion is not liked it may be omitted. Form into balls, make a deep hole in the centre of each and fill with minced, seasoned cold meat. Close the hole so that none of the filling is visible. Dip in egg and bread crumbs and fry in deep hot fat. Garnish with parsley or tiny pickles. Sweet croquettes may be made by adding sugar to the rice instead of the seasoning, and inserting in the centre of the balls a bit of preserved fruit. They are closed up and fried as are the others.

Rice and Egg Pudding: One quart milk; one pint water; half cupful sugar; cinnamon or nutmeg; three eggs; one cupful rice; one cupful stewed figs; half teaspoonful salt; vanilla. Place half the milk with the water in the double boiler and add the rice and salt. Cook until tender, and then season with spice, sugar, and vanilla. Take out one cupful of rice and place the remainder in the bottom of a baking-dish. Spread the figs on this then to the cupful of rice add the rest of the milk, heated, and the eggs well-beaten, and two tablespoonfuls of sugar. Pour this over the figs, and bake in the oven until the custard is set and a nice brown color on the top. Dates can be used instead of the figs.

Chocolate Rice Pudding: Two cupfuls cooked rice; four eggs; two-thirds cupful sugar; one teaspoonful vanilla; three cupfuls milk; half teaspoonful salt; one ounce of chocolate. Melt the chocolate in a double boiler; add the milk, sugar, and salt, then stir in the cooked rice. Add the beaten eggs. Flavor with vanilla, pour into a pudding-dish, and bake in a slow oven until the custard is set.

Lemon Rice Pudding: One quart of milk; three eggs; quarter cupful sugar; one cupful rice; two lemons; half-teaspoonful salt; one teaspoonful lemon flavoring. Place the milk, salt, and rice in a double boiler and cook until soft; then stir in the beaten yolks of the eggs and the juice and grated rind of the lemons. Place in a pudding-dish and spread over it a meringue made of the whites of the eggs and one-quarter-cupful of sugar and one teaspoonful of lemon flavoring. Bake in the oven until a delicate brown on top.

Fruit in Rice Cases: Two cupfuls boiled rice; fruit; one glassful of strawberry preserve; two eggs. Stir the preserve into the rice and add the eggs beaten stiff. Line cups or moulds with this and place in a cool place. Carefully remove from the moulds, place on a baking pan and put in the oven until the whites of the eggs are set. Invert and cool, and then fill the centres with fruit of any kind desired. Fresh fruit makes the best filling. If cooked fruit is used drain off all the juice.

Scalloped Rice with Fish: One cupful rice (cooked); two cupfuls milk; two tablespoonfuls flour; salt and pepper; one cupful cold fish; two tablespoonfuls butter; cream cheese; bread crumbs. Melt the butter in a double sauce-pan, add the flour and blend together, then gradually add the milk, stirring constantly. Season highly with salt and pepper. Mix two-thirds of this sauce with the rice and put a layer of the rice in a buttered baking-dish, then a layer of flaked fish, then the remainder of the rice. Pour over the remaining sauce, and lastly grate some cheese on the top, though this can be omitted. Cover with a few bread crumbs and bake in a hot oven until nicely browned.—The Woman's Magazine, London.

POLICE OF OTHER LANDS

It used to be said that each country could be known by the Jews who lived within its borders. In the same way every city can be judged by the character of its policemen. In Christiania the policeman is a mild and amiable citizen in a rather shiny coat, and none too neat, who stands in the middle of the roadway and tries to maintain some semblance of order in the democratic middle of the city's traffic. In Stockholm the policeman is a walking arsenal, with sword and pistol and a brass helmet, and the arrest of a disorderly person becomes an act of state. There the policeman represents the high authority of a proud country. He fulfils his duty with a stern-severity. He is the symbol of law and established order. Let no one touch these fundamentals of a well-regulated commonwealth. In Copenhagen the policeman is neither the happy-go-lucky citizen who patrols the streets of Norway nor is he a creature of resplendent glory like his colleague in Sweden. He strikes a happy medium. In this he is an excellent representative of a land where the art of sensible and peaceful living seems to have been brought to its highest perfection. If only the chauffeurs of the Danish capital would learn how to drive their cars, we should not have a single complaint to make against a country where everybody seems well fed, where beggars are as scarce as very rich people, and where the women live up to the best traditions of the charming china which is made in the royal residence of Denmark.—Hendrik William van Loon, in the Century.

Minard's Liniment Lumberman's Friend

BLAME KILTIES FOR IT!

HALF PORTION HOSE TO BE FEMININE FASHION THIS WINTER

Chicago, Aug. 30.—The horrors of war were brought home to the women of America today when it was announced at the Fashion Art League that Missidy may freeze her knees this winter, i. e., that half portion stockings are to be the vogue.

The supply of silk is going to be conserved, it was said, by inducing women to wear semi-hosiery. Dictators of fashion weren't quite sure why they should conserve silk since the Government is advocating its use to replace wool. It was suggested however, that maybe the little silkworms—being Chinese and now our allies—would thus be afforded a half day off.

Mme. Margaret, Chicago designer was explaining this innovation. "See for yourself," she said, and tried to lead a reporter to a group of models. But he fled. Previously he had been told that ladies' b. v. d.'s will be minus lace and ribbons this season. Mme. Alie Bailey said they'd be just as attractive because they would be made of bright, changeable colors. Reverting to the forthcoming half hosiery style its popularity can be traced back to the tour of the Canadian Kilties through American cities.

WHY SILVER PRICES MAY GO HIGHER

NECESSITY OF PAYING ARMIES IN COIN IS ONE REASON

With England, France, United States, India and China apparently vying with each other in their endeavors to obtain anything like the amount of silver bullion required by them, it is no surprise that again this week the precious white metal has advanced another few points—officially quoted as 90¢ cents per ounce—and even with the highest prices recorded in many, many years prevailing, the producers are not at all rushing to sell their product, but apparently are confident that the present unprecedented situation will undoubtedly bring about much higher prices," writes Hamilton B. Mills in his weekly market dispatch.

"Of this there seems to be practically no doubt, but with the demand world-wide increasing with the veritable speed of a bush fire, and the total amount produced growing less each year, without posing as an alarmist it is my opinion a famine in silver confronts the world. "Already the Republic to the south of us has mobilized an army of hundreds of thousands, and within a very short time its numbers will exceed a million men. Each of these warriors will automatically enter upon the pay-roll of the United States, and hard metal—silver—will be specie they will receive as their pay. It has been reckoned that \$30,000,000 per month would be required to be minted to meet such an army payroll, but a merchant's thought only is required to show this immense amount will be insufficient for a bush fire, and the total amount produced growing less each year, without posing as an alarmist it is my opinion a famine in silver confronts the world. After a most careful analysis of the existing situation it appears very evident that United States will be required to mine \$475,000,000 to pay her vast armies in the field during its first year in this war."

EX-EMPEROR CAPTURED

ABYSSINIA'S FORMER RULER WHO REVOLTED IS MADE PRISONER. London, Aug. 31.—Tidj Jeassu, the deposed Emperor of Abyssinia, who escaped from Magdala, has been captured, according to a dispatch to the Daily Mail from Jibuti, French Somaliland. Tidj Jeassu is grandson of the late King Menelik, whom he succeeded in 1912. He was dethroned by his aunt. A London dispatch of August 29 reported that the deposed Emperor and his followers had defeated 300 of the Government forces, who had been trying to capture him for six months.

BLACK OR STEM RUST OF WHEAT

"Black rust is responsible for much of the losses to grain in Western Canada. Occasionally epidemics, such as that of 1916, occur and cause a loss of hundreds of millions of dollars to the national wealth." Such is a statement in bulletin, No 33, second series, entitled "The Black or Stem Rust of Wheat" recently issued by the Division of Botany of the Dominion Experimental Farms, which at once indicates its own importance as well as the disastrous nature of the disease. Although special stress is laid upon the

losses experienced in Western Canada, the disease is by no means confined to that section of the country, but might break out anywhere. Thus a study of the bulletin by the agricultural community generally is commended. It purports to be a popular account of the nature, cause and prevention of grain rust and as such it is written in plain but definite language. In the earlier part of the year a card-poster, with a border of descriptive illustration in colours, was circulated by the Department of Agriculture at Ottawa, giving in brief form precautions that can be taken against the approach of the disease and that might have a minimizing effect later on. The present bulletin, which can be had free from the Publications Branch of the Department, amplifies the advice there given and minutely tells how the disease can be identified in its incipency. It describes the red or summer stage and the black or winter stage, the action of the fungus on the host plant and the relation of stem rust to the barberry. It also alludes to the fact that with the disappearance of the barberry in Denmark, the fungus of rust vanished or perceptibly lessened in extent.

"Brigley says his new house is heated with hot air." "Then it is well heated. I've heard Brigley talk."—Baltimore American.

They seated themselves at a table. "Will you have a little shrimp?" he asked. "Dear me," she exclaimed. "This is so odd."—Louisville Courier-Journal.


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Dear Mary:—
I've just finished "putting down" my new linoleums and matting. How neat and clean my kitchen looks! How cool my bedrooms are and how easy to sweep and keep tidy!
My "girl" just sings as she works. She was getting cross before. I don't blame her. I ought to have been considerate of her surroundings as well as my own.
When you come over and see how refreshed my whole home is since I've fixed the floors, you too will get some new linoleum and matting.
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