

About the House

Useful Hints and General Information for the Busy Housewife

Marmalades, Preserves, Pickles.

Pear Marmalade—Peel, core and weigh the pears, then allow 12 ounces sugar to every pound of fruit. Put the pears in a saucepan together with a little of the sugar and enough water to cover, bring to a boil gently and then simmer slowly until the fruit is quite soft. Rub through a sieve and return to the saucepan, bring to a boil and add the rest of the sugar; stir until completely melted, allow to come to the boil and then simmer until of the right consistency. Great care is required during the second cooking as the mixture is very apt to burn. It can be flavored with either lemon rind, ginger or spices. The flavoring should be put in at the first cooking.

Plum Marmalade—Take out the kernels of the plums and boil the fruit in just enough water to cover, simmer until soft. Rub through a sieve, return to the saucepan, and cook until they begin to show signs of sticking to the pan. Then take up, weigh and measure out an equal quantity of sugar with which to make a syrup, allowing one-half pint of water to every one and one-half pounds of sugar. Skim carefully and cook until a little dropped into cold water hardens immediately. Put the fruit puree and the syrup together into a pan and cook until it just comes to a boil. Do not allow it actually to boil, but put immediately into sterilized jars, dust over the top with finely granulated sugar and cover.

Preserved Figs—The figs should be matured but not ripe. Scrape them, cut a small slit across the top, and put them into a basin of cold water into which put also one tablespoonful of lime (for 50 figs). Put a plate on top to keep the figs under the water; leave them for about 12 hours, then take them out and wash them clean. Put them into a clean saucepan with about one and one-half quarts of clean water, one-half teaspoonful of carbonate of soda, and one-half teaspoonful of salt; let the figs boil up in this with the lid off. Take them out when soft enough to be pierced with a sharp stick, and drain them through a colander. Take one pound of sugar, more than the weight of fruit, make a syrup one-half pint of water to three-quarters pound of sugar, and when it has been strained and cool, lay the figs in it for a night and the next day boil them over a slow fire till the fruit is quite clear.

Pickled Beets—Wash very carefully, taking care not to break the skin, as all the color will come out if this happens. Boil for an hour, and let them stand until perfectly cold. Scrape and slice them and pour over them vinegar in which a few peppercorns and some cloves have been previously boiled. Cover the jars closely, and see that the beets are thoroughly covered with vinegar.

Pickled Cauliflower—Trim the cauliflower and break it up into small pieces. Strew these with salt, and leave them from 12 to 24 hours between plates. Drain them well, pack them with salt, and cover with cold vinegar, previously boiled up with spice. The cauliflower can be quickly parboiled in salt and water before it is put in the jars, if you find the raw vegetable indigestible.

Pickled Cucumbers—Choose small and perfect cucumbers without any spots. Lay them in strong salt and water until they turn quite yellow, stirring them twice a day to keep them from softening. When they are quite yellow, pour off the water and cover with grapevine leaves. Boil up the poured-off water and pour it boiling over the cucumbers. Leave them all in a warm corner near the fire. When the water is almost cold, boil it up again and pour it over the cucumbers again. Repeat this process until the cucumbers turn a good green, keeping them covered with the leaves, a clean cloth and a reversed soup plate to keep in the steam. When they are thoroughly green, drain them well, pour the following pickles over them and tie down with bladders or parchment.

For the pickle—To each quart of white wine vinegar allow a quarter of an ounce of mace or half a dozen cloves, half an ounce of sliced ginger, half an ounce of black pepper and half a handful of salt; boil this all together for five minutes, then use hot.

Pickled Walnuts—Gather the walnuts before the shells begin to form. Wipe them, prick with a darning needle and put them in a large crock or basin. Make enough brine to cover them, allowing a quarter of a pound of salt to each quart of boiling water. When quite cold, pour the brine over the walnuts and leave them in it for about a fortnight. They ought to be stirred occasionally and the brine changed twice during this time. Now drain the walnuts and spread them out on trays in a single layer to dry in the sun until they turn black. Have ready some dry, wide-necked bottles, three-parts full with vinegar, and fill up with vinegar which has been boiled previously with spices.

Pineapple Dishes.

There is no more delicious warm-weather fruit than the pineapple. Fruits are a welcome change at any time, but, particularly so after the

heavy meats and highly seasoned sauces of the winter. Then the pineapple has a great many medicinal qualities that make it invaluable. Children love it, and it is one of the best things that they can eat for their general system, and for digestion, because of its pepsin-like qualities.

A fine fresh pineapple may be made into a delicious variety of summer desserts, and it is a good idea to cut enough of the fruit for future reference. The best crops come from Cuba, Porto Rico and Florida and some from Hawaii. It is a good idea to watch the market, and choose the fruit the time that it is at its lowest price, and buy enough to last.

The best way to cut a pineapple is to remove the crown or blossom part, then cut through the fruit from top to stem. Divide into quarters. Remove the core; then cut into cubes or shred.

Pineapple shortcake is good. Use two cupfuls of sifted flour, into which you have put for teaspoonfuls of baking powder, and a teaspoonful of salt. Add a tablespoonful of lard and two tablespoonfuls of butter; chop until the shortening is quite fine. Now add a cupful of milk (scant); beat thoroughly and bake in a large biscuit pan until done. Separate the biscuits by quickly drawing a clean white thread across the top between the top and the bottom. Butter each side well, add powdered sugar to the upper piece, then add shredded fresh or canned pineapple; sprinkle again with powdered sugar. Put whipped cream over the top; garnish with slices of orange.

Pineapple toast is a novel recipe. Cut slices of old sponge cake a half-inch thick. Shape them round or diamond to give variety. Brush these with butter, dredge with sugar and brown lightly in the oven. Cool, then pour chopped pineapple and whipped cream over them. Serve with a strawberry on the top.

Pineapple marmalade is an English dish. Pare and remove the eyes from the pineapples; cut in small cubes and shred with a silver fork; weigh the fruit and place two-thirds of its weight of granulated sugar in the lower part of a moderate oven. Cook the pineapple in an uncovered pan until it is reduced, then add the juice of a lemon to each pound of the fruit, add the hot sugar, boil five or six minutes, fill jelly glasses, and when it is cool fill with the mixture. Thin peelings of the lemon skin add the marmalade flavor if desired.

Pineapple custard is another favorite dessert. Cut a pineapple with a silver fork, or shred it into small pieces. Add a cupful of sugar, and set on the ice. Make a good boiled custard, pour it over the pineapple. Make a meringue of the whites of the eggs. Cover the top of the pineapple with this and brown delicately; chill and sprinkle grated almonds over the top.

Things Worth Knowing.

Half a pepper minced fine will flavor an omelet.

Overdone food is as bad for the digestive as underdone.

Apples, bananas and lettuce are a delicious salad mixture.

Don't forget that split peas make an excellent luncheon soup.

Orange gelatin served in the orange hull makes a most attractive dessert.

Add a little apple to the rhubarb pie; it will be less tart and of delicious flavor.

Charming footstool covers are made of grey linen worked on cross stitch design.

The lid should not be lifted from a pot in which dumplings are cooking. They are apt to be heavy if the lid is taken off before they are done.

When scalding sour milk for cottage cheese, have the water warm, not boiling; if boiling water is used the cheese will be lumpy and hard.

When turnips are young, wash them thoroughly and cook without peeling. The rind will cook as tender as the rest of the turnip.

Good flour adheres to the hand, and when pressed lightly remains in shape and shows the imprint of the lines of the skin of the hand.

A rich soup, with whole wheat bread and butter, a vegetable or salad, makes an excellent foundation for a dinner.

A good way to keep mattresses fresh is to let them have slips of their own covered with unbleached muslin.

To pop corn successfully, first put it in a sieve and dash cold water over it. The kernels will be large and flaky.

These Men.

"Perhaps it is just as well that wives do not always know how husbands disburse their funds."

"How now?"

"My wife would have a fit if she knew I spent my 15 cents' lunch money for a sandwich and a 10-cent cigar."

Common Paradox.

"My wife's bills have a queer way of doing."

"How do you mean?"

"The more she contracts them the more they expand."

A NAVAL CHURCH SERVICE.

Pen Picture of Sunday Ceremony on a British Ship.

Kingstown harbor was filled with patrol boats at anchor, writes a contributor to the Cornhill Magazine. Once, in the days of peace, these were trawlers. Now each mounts a gun on her foredeck and goes out to trawl for the most dangerous fish men ever chased. They are small boats, these trawlers, but it is an evil business for the submarine that feels the drag of their nets, or venturing to the surface, hears their guns speak. Among them lay two torpedo-boat destroyers, side by side, moored bow and stern, so close that men could step from one deck to the other. Their high-built bows rose with a sort of threat above the mooring buoys. From the tall foremast the wires of their telegraphic installation sloped sharply aft. The narrow, low decks were covered with the machines of the terrible business that these boats do—guns, three of them, and four great torpedo-tubes, ready to swing out to port or starboard. Our launch slipped alongside. We mounted a narrow, steep ladder. The commander saluted, and greeted us with an apology.

"We used to have a nice ladder," he said, "like a yacht's; but when the war broke out, it had to go." Then, to my companion, "If you're ready, padre, I'll muster the ship's company."

The ship's company were mustered, the companies of both ships. The men, a hundred of them, perhaps, or rather more, stood in two groups, one on each side of the deck, with a space between them. Above the vacant space stretched the long gray barrel of a gun. Aft, facing the men, stood the officers. The padre took his place and laid his books on some part of the ship's fighting gear draped with a flag.

An order was given, very quietly, with none of the sharp staccato vigor with which soldiers speak.

"Ship's company, hats off!"

The men stood bareheaded. A flag, red and white, was broken out at the foremast head. From one of the two tall spires that dominated the town came the sound of church bells summoning the townsfolk, peaceful people, to their prayers. Our padre bade us sing a hymn. It was, "Rock of Ages." How is it that our soldiers and sailors both choose this hymn, both seem to sing it with special delight? Here we had no band to lead us, no choir to lead us. The padre pitched the first note for us. The men's voices caught it. There passed across the water a great wave of sound.

I stood and wondered. The faces before me were boys' faces. It would have surprised me to learn that in all that company there were four men of thirty years of age among officers and crew. I looked up, and the long gun was above my head. I looked past the men and saw that over the shelter of a hatchway there hung a wooden shield. On it was painted, "Helioland—1914." Here were no gorgeous monuments of a mighty past, no chronicling of great names and splendid deeds; only a simple record of the fact that this ship had been in one great fight. Of all the rest that she had done, of lesser battles, of long vigils, of manifold perils, there was no note at all. And the faces of these who had done and borne such great things were the faces of boys still, simple, joyous, confident. The horror of war had not cowed them and never would.

The hymn was finished. We prayed, standing with heads bowed. The voice of the padre spoke for us, asking the protection and help of God for the companies of these two ships, for all who fought by sea or by land, for the dying, for the wounded, for the sorrowful.

We sang again. I saw that Howth Head, far away to the north of us, was blackened with a thundershower. Right round the long bend of the bay the cloud clung to the land. The thickly grouped spires and chimneys of Dublin were caught in it. I could see the rain pouring over the city like a thick black veil. A shaft of sunlight struck the water of the bay between us and Howth; but a flanking outpost of the storm cloud darkened our nearer sky. The water of the harbor grew suddenly black.

Our padre spoke to us, a few words only, telling us a very simple thing, which certainly, here and now, our hearts believed; which it were well for us if at all times we believed and held fast. Then came the last words of all, that wonderful benediction which promises, which gives, the peace of God. Even as he spoke a few drops of rain fell heavily. The roll of thunder came to us from the darkness that covered Howth. Jagged lightning flashed in a sharp zig-zag against the cloud.

City of Salonika.

Salonika, which has figured so prominently, for some time past, in the news of the day, is one of the old cities of the old world. Before Salonika there was Thessalonika, the Thessalonika of St. Paul, and before Thessalonika there was Therna. The site, in fact, at the head of the gulf of Salonika, on the great bay whose southern edge is formed by the Calamarian heights, is too obviously one for a seaport not to have early found settlers. The actual founder of Thessalonika was Cassander, who, about the year 315 B. C., began the building of a city on the present site.

THE FASHIONS

One-Piece Frocks.

Just at this time of the year, when we are all of us finding the coat very irksome indeed, one-piece frocks play a most important season for them, but at this time their real charm is best appreciated.

Fabrics Important Considerations

Aside from the simple, trim models of serge, gabardine, faille, and taffeta, which one meets everywhere, the shop windows are gay with voiles, nets, figured organdies, and the dainty imported cottons, fashioned into frocks which are wonderfully appealing. Frills, narrow and wide, cobweb-like laces layer of the sheerest of fabrics are used to create these full-skirted, fluffy frocks, for summer dances, and the thousand and one other requirements of the summer playtime.

Interesting Tub Frocks

Of course, many of these dainty, lace-trimmed, befrilled lingerie frocks are anything but economical when one considers that they will not launder, but must be cleaned each time they are soiled. However, there are many dainty materials which will launder and make up quite as effectively—figured voiles, colored handkerchief-lined



Embroidered Voile and Tinted Batiste Flouncing

the cool, pretty waistings. Navy blue is always favored, and this summer it is as popular as ever for serge, taffeta and linen suitings. Checks and stripes vie for favor with the plain colors, being used for



Embroidered Voile and Tinted Batiste Flouncing

skirts, combined with dark coats, and for one-piece frocks. Pongees and tussahs, with the natural tan ground, figured or striped in soft tones of green, rose, tan orange and like colors, are being used for the Russian blouse frocks, such as the one shown here, combining the figured and plain material as illustrated. The linen suitings are striped in the same colors, giving much the same effect. These Russian blouse suits and dresses are well liked for sports and also for more formal wear. For instance, the frock illustrated is developed in embroidered batiste combined with a skirt of plain white tussah, making a dainty cool frock for summer afternoons.

These patterns may be obtained from your local McCall dealer or from The McCall Company, 70 Bond St., Toronto, Ont. Dept. W.

FOR ANOTHER'S BRAVERY

French Soldier Must Wear Medal Through Mistake

An amazing story of French army official obstinacy was told in Paris recently by a young sergeant-major. He was in charge of a section of trench and had one day to demand a volunteer for a specially dangerous job. Three men offered themselves. One went out and was killed, the second did likewise, the third accomplished his mission safely.

The sergeant-major sent in a report of the incident, but must have been infelicitous in his description, for he found a few weeks later that he himself, instead of the real hero, had been cited for the war cross.

He at first refused to wear the cross and wrote again and again to have the matter put right. No notice was taken by the authorities.

Military regulations force him to wear the cross.

"The only thing for me to do now is to accomplish some deed worthy of it," he concluded.

False Alarm.

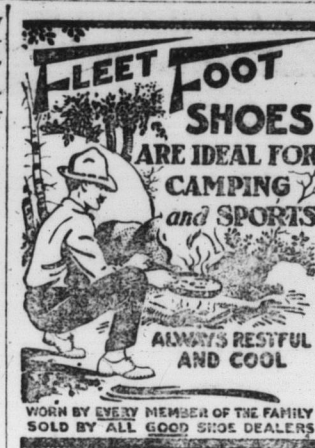
Aunt—"You'll be late for the party, won't you, dear?"

Niece—"Oh, no, auntie. In our set nobody goes to a party until everybody else gets there."

GERMANY'S HEROIC HAUSFRAU



The Official: "The Kaiser needs your pan." Hausfrau: "He's welcome to it. We have nothing to cook in it, anyhow."—By Calatini, in "Pasquino," Turin.



WORN BY EVERY MEMBER OF THE FAMILY SOLD BY ALL GOOD SHOE DEALERS

From Erin's Green Isle

NEWS BY MAIL FROM IRELAND'S SHORES.

Happenings in the Emerald Isle of Interest to Irish-men.

The flag of the "Irish Republic" taken from the G. P. O., is now in possession of the Irish Rifles at Portobello barracks.

Dr. Brennan, Camolin Dispensary medical officer, who volunteered for the front, has been gazetted to the Royal Army Medical Service.

Corporation officials, assisted by the fire brigade, are making rapid progress in pulling down dangerous walls in and across Sackville Street.

The name of Prince Arthur of Connaught is being talked of in influential circles as a likely and acceptable representative of his Majesty in Ireland.

Until further notice no aliens will be allowed to land in Ireland unless in possession of a permit to be obtained from the Military Permit Office.

Among the losses by fire during the rebellion in Dublin is that of the Burbridge Memorial Library, founded by and belonging to the Irish Gardeners' Association.

The Military Cross has been awarded to Second Lieut. Wm. Francis Ellis, 8th Battalion, Royal Inniskilling Fusiliers. He is son of Mr. James F. Ellis, Rathgar.

The "Summer Time Act," which came into operation in Ireland recently, when all clocks were advanced an hour, is slated to be running smoothly.

Contrary to general rumors, the R. I. C. depot in Phoenix Park, Dublin, was not taken by the Volunteers. The depot was guarded by rebel sentries throughout the week.

A large number of Irish rebel prisoners have been sent to internment camps in France. They are to be used for road-making and for other useful work in the rear of the lines.

Stating that direct work is "more efficient and economical," the Mount Nugent, County Cavan, Labor Union has passed a resolution calling on the farmers and laborers to refrain from tendering for war contracts.

A fire which broke out in the stables of the Blumfield Bakery Company at Antrim resulted in six horses being burnt to death. Several carts and dwelling houses were damaged.

The death has occurred at his residence, Manor-Kilbride, County Dublin, of Mr. Joseph Fletcher Moore, in his 81st year. Mr. Moore was a deputy-lieutenant and justice of the peace for the County Wicklow.

A military order was given that corpses be buried in the Rotunda Gardens. The order was subsequently cancelled. The corpses found in Stephen's Green, Dublin, after the evacuation by the insurgents were buried in Dean's Grange.

No persons can leave Ireland as passengers on board any vessel except at the ports of Dublin, Kingstown, Belfast, Larne and Greencore. All passengers must produce credentials or papers of identity and must show valid reason for their journey.

COTTON FROM NILE DELTA.

Irrigation Will Open Millions of Acres in Egypt.

The Egyptian Ministry of Public Works, which has been experimenting in cotton raising during the past ten years in the Gezira region in the Sudan, has issued an optimistic report to the effect that it will be possible to do better than double the yield of cotton in the Nile delta by means of a system of dams for irrigation in connection with the White Nile and the Blue Nile.

Vast quantities of water have been stored already, and during the past thirty years nearly a million acres of entirely new land have been added to the taxable soil of the country. It is estimated that in this newly explored region about 2,500,000 acres of land could be made capable of growing cotton. This, as a matter of fact, would give more land than is now planted with cotton in Egypt. Irrigation works are now being constructed, and a plot of 150,000 acres is being treated.

We see here only one of many illustrations that might be offered of the modern development of Egypt under British guidance, says the Providence Journal.

FROM OLD SCOTLAND

NOTES OF INTEREST FROM HER BANKS AND BRAES.

What is Going On in the Highlands and Lowlands of Auld Scotia.

Stirling Town Council has approved of a scheme for the erection of miners cottages at Cambuskenneth.

Many of the classes at the Banchory Central School have been closed owing to an outbreak of whooping cough.

The bus service between the town of Beith and the Laigh station, which has been in daily use for the past 73 years, is to be discontinued at the end of this month.

Captain George Henderson, son of Mr. Robert Henderson, Mouthooly, has just had the D. S. O. conferred on him for distinguished service in France.

King Albert has sent a letter to Glasgow Corporation Belgian Committee, thanking them for the generous care and attention given to Belgian refugees in Scotland.

Lord Rosebery unveiled the memorial at Rosebank cemetery, Leith, to the officers and men of the 7th Royal Scots who were killed in the Gretna railway disaster last year.

John Fagan, a broker, was killed and his son, John, seriously injured, through their motor car overturning after collision with a telegraph pole at Holytown, near Glasgow.

About 200 of the girls employed by the Scottish Co-operative Laundry Association, Barrhead, came out on strike to enforce a demand for a war bonus of 48 cents per week.

At a meeting of the Eastern District Committee of Haddingtonshire County Council it was reported that since last meeting 8,115 rats had been killed by the rat-catcher employed by the Board.

Captain H. C. B. Cummins, Seaforth Highlanders, the well-known Grange Cricketer, has died of wounds. He was master of Edinburgh Academy and played regularly for the Grange Club since 1909.

Between 20,000 and 30,000 persons took part in a procession and demonstration in Glasgow in support of the demand of the Women's Patriotic Crusade for prohibition of the drink traffic during the war.

At a battalion parade of a reserve battalion of the Royal Scots at Peebles recently, ex-sergeant Frank Stevenson, Tranent, Royal Scots, was presented with the Distinguished Conduct Medal by Brigadier Forbes.

A cable message has been received in Aberdeen to the effect that William Hogg, son-in-law of Mr. Ormiston, dental surgeon, of Aberdeen, manager of the Moss Gold Mine, Quebec, Rhodesia, had been mauled by a lion and succumbed to his injuries.

FROM SUNSET COAST

WHAT THE WESTERN PEOPLE ARE DOING.

Progress of the Great West Told in a Few Pointed Paragraphs.

The "band concert" season opened last week in Vancouver.

A Chinese contractor is building a cannery at Herrings Point, B.C.

Fruit and cigar stores may be obliged to close on Sundays in Vancouver.

Mayor A. W. Gray, of New Westminster, B.C., has been made a Justice of the Peace.

During May there were 216 births in Vancouver, these being equally divided as regards sex.

Frank Sheppard, M.P. for Nanaimo, left to attend the Imperial Parliament Conference in England.

The Grand Forks, B.C., fire brigade presented "D" company of the local battalion with the sum of \$50.

Five youths were arrested in Vancouver last week for "joy riding." None of them were over seventeen.

The Victoria and District Branch of the Canadian Red Cross Society received a cheque for \$477.50 from the Rotary Club.

Moses Cotsworth, of Vancouver, has been committed for sending business circulars through the mail falsely marked O.H.M.S.

Over \$100 was realized for the Soldiers' Sock Fund at a garden party held at the Strathcona, B.C., Chapter of the I.O.D.E.

The people at Fort Steele, B.C., are becoming alarmed at the continued pests of chicken hawks, which seem particularly bold this season.

The members of the volunteer fire brigade who fought the great Vancouver fire thirty years ago, held a re-union dinner in North Vancouver.

Corp. T. D. Curtis, of New Westminster, B.C., of the 29th Battalion, who was wounded at St. Elie, is back at the front.

Private Lee S. Timeleck, son of Mr. Thomas Timeleck, New Westminster, has been admitted to the hospital for the third time, suffering from a slight gunshot wound in the side.

Donald Lewing and John Connors, who robbed E. Granville of a diamond ring, stickpin and \$60 in cash, in Vancouver, were sentenced to five years in the penitentiary.