

About the House

Useful Hints and General Information for the Busy Housewife

Dainty Dishes.

Orange Salad.—Peel large, juicy oranges and slice round. Half fill and line shallow bowl with lettuce and lay the orange in bowl. Mix well with French dressing.

Banana Trifle.—Put thin slices of bread and butter into a glass dish; then cut three or four bananas into round slices and place these on top of the bread and butter; make a pint of custard, and pour over. Beat half a pint of cream to a stiff froth, and pour over the custard when cold.

Cranberry Sherbet.—One quart fruit, one pint sugar, one and one-half pints water. Boil fruit in water until soft, strain, add the sugar and boil three or four minutes. Freeze fairly hard and remove dasher. Beat white of egg to stiff froth, add tablespoon powdered sugar and beat until it will stand alone. Stir this into the sherbet, beat well, cover and set away to ripen.

Scalloped Cabbage.—One small head cabbage, three cups bread crumbs, one tablespoon butter, one and one-half teaspoons salt, one-eighth teaspoon cayenne, milk to cover. Put crumbs and shredded cabbage alternately in layers in buttered baking dish until dish is two-thirds full. Sprinkle top with crumbs, dot with milk. Bake in moderate oven until cabbage is tender.

Tapoca Cream Soup.—Soak one-third cup pearl tapioca in a little cold water. Add to it one quart white stock and simmer gently until tapioca becomes transparent. Cook together one pint water, one onion, two stalks celery, a little mace and seasoning. Strain, add to stock and just before sending to table add one cup cream and generous piece of butter.

Mutton Pot Roast.—Wipe, roll and skewer forequarter of mutton from which bones have been removed. Brown in small amount of fat in hot pan. Parboil four potatoes and drain. Put layer of potatoes in casserole or deep pudding dish, cover with layer of sliced onions, sprinkle with flour, salt and pepper. Lay meat on vegetables, add one cup water or stock, cover and cook in slow oven three hours. Add more liquid if necessary. If oven is right no more should be needed.

Apple Compote With Rice.—Two cups rice, six apples, four slices lemon, three and one-half cups sugar, two and one-half cups water. Cook sugar and water together ten minutes. Pare, core and cut apples in thick, round slices. Add lemon slices to syrup and cook apples, a few at a time. Arrange rice in bottom of serving dish. On top of rice arrange slices of apple, overlapping each other. Boil syrup until thick and pour over apples. Cook and serve. Pears, peaches or oranges do well with this dish.

Cheese Cake.—One cup sweet milk, one cup well-soured milk, one cup sugar, four egg yolks, one-fourth cup blanched almonds, juice and rind of one lemon, one-fourth teaspoon salt and pastry. Scald sweet and sour milk together, and strain through cheesecloth. Put rest, together with all other ingredients, into curd and pour into six patte pans lined with pastry. Sprinkle top with chopped almonds and bake in moderate oven until firm to touch about twenty-five minutes. Three tablespoons cottage cheese may be used instead of milk.

Peanut Soup.—One cup peanut butter, one cup chopped celery, three cups rich milk, one tablespoon chopped onion, one tablespoon each of butter and flour, three tablespoons chopped red or green sweet peppers, one teaspoon salt, one-eighth teaspoon pepper, one and one-half cups boiling water. Cook celery and onion in water until tender, adding water to keep amount one and one-half cups. Add one cup milk to peanut butter and blend. Heat remainder of milk in double boiler, thicken with flour and butter, creamed together, add celery stock and peanut butter mixture; season and serve garnished with pepper.

Cakes That Keep. There is always demand for cakes that keep—that can be kept in the cake box for a week or two, ready to furnish savory slices for afternoon tea or the glass of lemonade offered to a guest on a warm day or to add to the luncheon dessert if need be. Here are the recipes for some very good cakes that can be relied on for freshness for a good many days.

Pork Cake.—This is an old recipe for a very good cake and it is rather odd that it is not made often nowadays, for it is not very difficult to prepare. It will keep for a year, and there are stories of old-time housekeepers who used to make next year's pork cakes on the day when they began to eat those made last year. The recipe for this cake calls for a pound of salt pork, chopped fine. Pour a pint of boiling water over this and add two cups of molasses and two of sugar, sifted with a teaspoonful of cinnamon and half a teaspoonful each of cloves and nutmeg. Then add eight cups of pastry flour and a pound of seeded raisins, three-quarters of a pound of citron, shredded, all the fruit dredged with some of the flour. At the last add a heaping teaspoonful of soda dissolved in boiling water.

Bake for about two hours in a moderate oven.

Nut Spice Loaf.—Cream half a cupful of butter with two cupfuls of sugar, add the yolks of four eggs well beaten and half a cupful of molasses. Sift two and a half cupfuls of flour (sifted once before measuring) with a teaspoonful of cinnamon, half a teaspoonful of cloves and a quarter of a teaspoonful of nutmeg. Dredge a cupful of raisins chopped, half a cupful of cleaned currants and half a cupful of English walnut meats in the flour and add to the liquid ingredients. Then add a teaspoonful of soda and a teaspoonful and a half of baking powder and bake. These ingredients make two loaves, but half the amount can be made satisfactorily.

Coffee Cake.—Cream a cupful of butter with two of sugar and add four beaten eggs, two tablespoons of molasses and a cupful of cold boiled coffee and three and three-quarters cupfuls of flour sifted with five teaspoonfuls of baking powder, a teaspoonful of cinnamon, half a teaspoonful of cloves, half a teaspoon of mace, half a teaspoonful of allspice. Dredge three-fourths of a cupful of seeded raisins, a quarter of a cupful of shredded citron and three-fourths of a cupful of dried currants in some of the flour before mixing with the spices and add the fruit last with two tablespoons of brandy, which may be omitted without injury to the cake. Bake slowly and carefully in one or two loaves. The recipe may be divided for a smaller amount.

Molasses Pound Cake.—Cream two-thirds of a cupful of butter with three-quarters of a cupful of sugar. Add two eggs, two-thirds of a cupful each of molasses and milk and two and eight cupfuls of flour, sifted with a teaspoonful of cinnamon, a quarter of a teaspoonful each of mace and cloves. Mix a third of a cupful of citron, cut in thin shreds, and half a cupful of raisins which have been put through the coarse part of the meat chopper with some of the flour, and add with three-fourths of a teaspoonful of soda.

The Fashions

Forecasts for Spring.

Comfort and convenience—these are the two qualifications attributed to sport clothes since the first woman dared don a skirt short enough to uncover the tip of her boot. Would these same sport clothes be quite so generally favored, think you, if these commend them? If there were not something particularly youthful and becoming in the chic severity of these same sport togs, their sale would be quite limited I am sure.

Wool Jerseys for Suits and Frocks. One of the most attractive of the new materials for suits and dresses is the latest phase of Jersey cloth. It is being used for the dressier frocks and the semi-tailors, for afternoon wear, indoor skating, tea, dancing, calling and like purposes, as well as for the regulation sport suit. It comes in all the new shades, blue, green, brown,

days of 1830 and 1850, are full of charm if extremes are not indulged in.

Batiste Collars on Tailored Suits. Collar and cuff sets of organdy, batiste, linen, and other like fabrics, are to be worn for spring with dark tailored suits and dresses. They serve to brighten the costume and add a fresh touch which is dainty and grateful to the wearer. Colored sets, in Russian embroidery, are particularly pretty. Neckwear in general is simple and plain.

Combination of Sheer and Heavy Fabrics. The popularity of using a sheer fabric and one somewhat heavier in the same frock or blouse, is a notion that is attractive and economical. Crepe Georgette combines well with crepe de Chine, taffeta, or faille in blouse and frock. Serge and satin or taffeta, broadcloth or satin or taffeta, are favored combinations for the street dress, the touch of silk or satin in the same, or a contrasting shade, adding much to the beauty and the becomingness of the model. A simple serge frock gains much by the addition of a tiny turnover cuff, or a small collar of satin. Often the entire upper section of the skirt or bodice in the more dressy gown is entirely of taffeta or satin, while the lower section is of serge, broadcloth, or gabardine. Among the new materials for these simple dresses and suits, even for the more dressy models, one sees wool poplin and similar lightweight weaves. Patterns can be obtained at your local McCall dealer, or from The McCall Co., Department "W," 70 Bond Street, Toronto, Ontario.

Russian models, the smart flared coats and skirt, and for the strictly correct sport suit along the Norfolk lines combined with an equally severe skirt.

The New Cape Appears.

Among the new features which, of course, are but a revival of the old, is the cape. This appears upon all types of frocks and suits in the form of the shoulder cape, sleeve cape, and cape collar. The full-skirted, simple-bodied frock of taffeta, worn at an afternoon tea, the skating rink, or the concert, displays its cape, collar, or series of collars, when it is not featuring a Puritan-like shoulder drape, crossing surplice-fashion in front, and held in place in back by a girdle, from below which tiny coat tails or tabs appear. There is some indication too, of the cape returning as a separate wrap; in fact pelerines of quaintly quilted taffeta, are being shown to wear over light summer frocks and are now being worn in the south. Many of these display the unfitted, rather bunchy-looking collar which accentuates the slope of the shoulders thereby living up to one of the chief requirements of the present modes. Many circular and Directoire capes matching the hat are among the season's attractive fancies.

Alarming Width of Skirts.

Paris is reported as practically losing her head over the width of the skirt. She gave out the pleasing dictum of—"a trifle more length," just a while ago, and proceeded straightway to offset it by adding to their breadth. Many of the new skirts on Paris models, it is said, are gathering material in about the waist with no regard whatever to the figure beneath, in fact a woman wearing such a skirt or frock has much the appearance of an animated barrel or something equally ungraceful. The medium skirts with just a bit of fullness about the waist, combined with the simple quaint bodices now smart, are dainty and becoming, suggestive of the grace of the figure beneath, as they are. The new models so reminiscent of the



Zouave Faillie Suit.

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Whalebone is often used in Greenland for making boats and sledges.

Frogs have the power of changing their color very much as chameleons do.



CANADIAN HIGHLANDERS IN FRANCE. This happy looking outfit is a detachment of Canadian Scottish on the way from the base in France to the trenches.

SEERS SEE VICTORY FOR THE ALLIES

Duration of War Is Subject of Disagreement, But Majority Predict the End Will Come on May 22.

The war will end on or before the 22nd of May, 1916.

In their forecast of what will happen during 1916 the seers, prophets and astrologers differ widely over the duration of the world war, although the majority profess to see an early ending with the allies victorious. Dethronement of the Kaiser is also predicted.

Among the almanacs compiled by leading prophets and astrologers are those of Prof. Zadkiel, Prof. Raphael and "Old Moore" of London. The usual annual published by Madame de Thebes of Paris is delayed. Mme. de Thebes, however, is uttering prophecies concerning the future in her usual picturesque and impressive manner.

Remarkable Prediction.

Perhaps the most remarkable and definite prediction regarding the war is that it will come to an end on May 22. Prof. Raphael says that "the passage of Jupiter to Aries and his trine aspect to the planet Mars is a strong indication of success to the arms of the allies in April."

One prophet finds that the heavens foreshadow either ill-health, accident or trouble for General Joffre, from May to July. This is apparently the astrologer's way of predicting that the victorious general will pass away not later than July.

Sue for Peace.

Venus and Jupiter enter Aries, England's ruling sign, on February 13, and Jupiter remains in this sign until the middle of the year. A notable confirmation of the indications of peace is found by studying this diagram of the winter solstice at Berlin, which rules the first three months of 1916. Prof. Zadkiel divides from this that:

"The last decanate of Virgo ascends and the moon and Saturn are in the tenth mansion and Jupiter is setting. This seems to presignify that the terrible losses of the German and Austrian armies and the sufferings of the civilians will compel their rulers to sue for peace."

A further augury for an early peace is to be found in the horoscope of the King of Belgium, whose forty-first solar revolution (birthday) on April 8, 1916, shows Venus, the planet of peace, close to the upper meridian, and the sun nearly in conjunction with Jupiter and in trine with Mars. A good direction of the ascendant to the major benefic is due very shortly after. The Czar also has an especially favorable aspect for peace (sun in conjunction with Venus), coming up with the summer months.

Germany Doomed.

It is going to be a very bad year for Germany, according to nearly all the astrologers, and the climax will come in September, a disaster even more serious than defeat in war. "On the 18th of September," says one noted astrologer, "Saturn reaches the opposition of the place of the sun at the foundation of the German empire in 1870, and this transit will complete the disruption of the empire."

Kaiser to Lose Throne.

The heavens in January are particularly ominous for the Emperors of Germany and Austria. The dethronement of the Kaiser is scheduled by one prophet for the beginning of February. Prof. Zadkiel says the Kaiser's career will be ended in July. Earthquakes are promised for Mexico, Constantinople and China in March. In July Italy is to have an earthquake lasting five days.

Zadkiel says Ireland will get home rule in August, and that Poland and Persia will realize their national aspirations about the same time.

Seer's Gloomy View.

In January, we are told, there will be a great disaster to English shipping. A great strike will nearly cripple England. We may expect serious reverses and a terrible blow. An attempt on the life of the King of England is foretold. To make up for the misfortunes of England, the French army will win a great victory.

Upset for British Government.

Other predictions of the astrologers are: Sensational divorce case in British aristocracy. Serious financial panic in New York, London and other financial centres.

British Government to be upset in October.

Revolutions in Spain and Hungary in November. Hungary to gain independence.

Austrian empire will be completely wrecked.

Attempt will be made to assassinate Alfonso of Spain.

Pirates to commit many outrages on coast of China.

Serious rioting in Rome during the winter.

Widespread epidemic of disease in Prussia.

Famine in Two Lands.

Famines in Holland and Switzerland.

Serious dispute between Britain and United States.

Plague of locusts in India.

United States will go to war with Japan or some other country during the summer.

Failure of wheat crop and famine in Australia.

Trouble for U. S.

Trouble between the United States and Canada leading to the verge of war.

New race to be discovered in the unexplored part of the Arctic regions.

Woman leader will appear in Mexico.

Earthquake in Southern United States.

New York sky scraper to collapse.

British battleship to be blown up off the southern coast.

Gold strike in Montana.

Meteor to fall in Montreal and do great damage.

Grand Opera prima donna to be murdered in Chicago.

Volcanic eruption in Canada.

Sea serpent to appear in the Pacific.

Forest fires in Canada.

Island to appear in the Arctic Sea.

Flight Across Pacific.

Aeroplane will make flights across the Pacific ocean.

Chinese scientist is to get message from Mars.

Dreadful plague to break out in Germany.

Japan to have women suffrage.

Rich American woman to marry Afghan.

Great steamship to be sunk.

Great Naval Victory.

England to win great naval and air victory.

Kaiser May Die.

The chief points of Gabriel Neith's forecast are as follows:— War probably will continue until 1918, although March, 1916, may bring strong hopes of peace.

As the sub-cycle of Mars continues until 1944, this will not be the last conflict of the nations of the world.

March and June will be memorable months in the United States because of internal troubles as well as external dangers.

Germany may suffer adverse conditions in January and March. Death of a person of rank, possibly a member of the royal family, is indicated.

Air Raids on England.

England should expect peril from air raids from February 3 to February 7. Personal danger for the King or one of his sons in March.

Italy has a forecast of alternate victories and reverses. Trouble for a member of the cabinet in May.

Belgium has little hope of escaping from its overshadowing cloud of calamities until 1918 or 1919.

France may suffer reverses in March and April, followed by heavy losses in July and August. President Poincaré should safeguard his life.

Russia will uncover a long train of treachery. Persons injury to the Czar is probable. April will be unlucky, with adverse direction until August.

Invasion of Holland.

Holland has the forecast of much trouble and possible invasion.

The United States may expect many surprising events that will affect both business and political conditions.

Strikes and riots, with great loss of property, are prognosticated.

There will be sharp rises and declines in the money market.

Death will remove two financiers at times of critical crises, one in January and one in July.

Great naval activity is predicted for the autumn.

A stormy national election in the U.S. is prophesied. Bitter personalities, unexpected political complications, and a party split of far-reaching effect are foretold.

President Wilson has the augury that 1916 will be the most active year of his life. New international problems will multiply, political treachery may be revealed.

Halley's Comet Banned.

The astrologers point out that ever since the return of Halley's Comet in 1910 wars and disasters have fallen upon Europe. This is what their "science" would lead us to expect, as the appearance of the great comet in Aries was said by ancient astrologers to presignify "evil and detriment to the Eastern part; sorrows to the peoples under Aries; the clash of arms and bloodshed; death or dethronement of some king." Since the comet appeared two local wars have occurred in the Balkans, Italy has been at war with Turkey, King Edward VII, the leading monarch of Europe, has died, and now the greatest war of all time is raging.

The astrologers assert that they gain their foreknowledge of coming events by studying the heavens from many different points of view. The position of the sun with regard to the planets and stars is the most important heavenly influence on human actions and earthly occurrences. The position of the moon, owing to its nearness to us, and the important gravitational influence it exerts upon our minds and bodies, is next in importance.

Household Hints.

An empty baking powder can makes an excellent nut chopper.

Medicine stains can be removed from linen with strong ammonia.

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

A piece of cheese grated over a simple salad is a great improvement.

Red currants added to the raspberries give raspberry jam a delicious flavor.

Flour the cake pan after you have greased it, to keep the cake from sticking.

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

Nutmegs will grate more satisfactorily if started from the bottom end.

Vinegar and honey mixed in equal parts is a great relief for a cough.

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

Carbolic acid is a good disinfectant, but useless unless diluted with at least 20 times its bulk in cold water.

A bit of vaseline will remove mildew or stains from any kind of leather.

Always start the rice pudding on top of the stove, allow it to boil, stirring it frequently, until the rice is done, then set it in the oven to brown.

When fish comes into the house a few hours before it is cooked, it should be cleaned, wiped dry and put into a closely covered vessel, not tin, and put as near the ice as possible.

His One Triumph.

Trouble never catches the chronic grouch off his guard. He was expecting it.

Quite Evident.

Old Lady Customer—Do you guarantee these nightgowns?

Sly Young Clerk—They can't be worn out, madame.

Elder down is one of the worst conductors of heat, hence its use as a bed covering.

FORESTRY AND LIVE STOCK INDUSTRY

WHAT WE MAY LOOK FOR IN THE NEAR FUTURE.

Stockmen Are Taking Advantage of Protection Offered by Forestry Branch.

The area of the Dominion Forest Reserves at the present time is 35,776 sq. miles; add to this 7,920 sq. miles contained in the National Parks, and the immense territory north of the North Saskatchewan River and east of the Mackenzie River, we can form some idea of the immense area that will have its best use in forestry and the animal industry, writes Mr. L. Stevenson in Canadian Farm.

The grass and forage of the forest reserve areas in Canada will be utilized largely by domestic cattle, sheep and horses until such time as the wild animal industry is thoroughly founded. At the present time stockmen, both rancher and farmer, are taking advantage of the protection offered by the Forestry Branch to those who care to secure grazing permits. In Saskatchewan and Alberta last year, forest officers directed the grazing on all forest reserve lands, being careful that overgrazing was not practiced, and that scrub male animals were kept off the forest reserves. Live stock associations have been, and are being, formed by ranchmen and farmers, that a union of efforts may lead to greater results, and that all may enjoy the protection given by a stock or co-operative association to work hand in hand with the forest reserve authorities.

Factor in Canada's Meat Trade.

The development of the wild animal industry in the United States and Alaska is a criterion of what we may look for in Canada in the near future. Few people are aware that we have buffalo herds which total up over 1,000 head. These buffalo are running on the Dominion Parks in Alberta. They have been fairly successful as a breeding proposition; some 230 calves were born and reared during the past season. Buffalo robes and buffalo meat are valuable, and if our herds increase at the same rate as they have done, which is 15% per annum, we will have in 25 years' time 45,895 buffalo in the Dominion Parks and forest reserves. If we were to carry this rate of increase for 50 years, would give us 1,489,500 head. If a buffalo herd of this size could be maintained on the non-agricultural lands, it would give 195,450 animals per year for slaughter. Such would mean 117,270,000 lbs. of beef, if we reckon each animal as producing 600 lbs. What effect on the cost of living would 58,635 tons of buffalo beef per annum have, if marketed between August and December of each year? Figures similar to those that I have applied to the buffalo, could be applied to the breeding of moose, elk or caribou. It is very evident that much of our north-land is best suited for the production of buffalo, moose, elk, caribou and reindeer, and that these animals will some day be a big factor in Canada's meat trade.

A Valuable Ally.

We have the foundation animals now, we have the range and the country suited to them, all we need do is to remove those factors which tend to destroy or prevent the increase of the herds. These animals are the product of the wild, and adapted to the environment in which they will live, and increase greatly if given the same careful management that has made domestic animal breeding profitable.

The more accessible grazing lands of the Dominion forest reserves will always be used for domestic cattle, horses and sheep, while the rough or more northerly portions of the present forest reserve areas and northern lands, which will eventually be included in the forest reserves, may be used in the production of wild meats.

In the Forestry Branch the animal industry has a valuable ally. Non-agricultural lands once in the forest reserves, are safe from homesteaders, nesters or squatters. The rancher with a Dominion Forest Reserve grazing permit is protected from the nomadic herder, scrub male animals, and in part from diseases common to stock on the range. Permittees are assured of grazing, not for one season, but for all time. When the Canadian rancher knows that he can secure a grazing permit from the forest officer at a nominal fee of 25¢ per head for cattle or horses for the season, or 5¢ per head for sheep, and enjoy the many advantages given by forest reserve management, he will think of the Dominion Forest Service as his brother rancher in the United States thinks of the Forest Service in that country, "that it is the best thing that ever happened the animal industry in the far west."

Guinea-pigs do not come from Guinea, nor are they pigs.

Give any man half a chance and he'll say something he will regret later.

Willie—Paw, what is diplomacy? Paw—Diplomacy is using soft soap on a man when you want to clean him up, my son.