

About the House

Useful Hints and General Information for the Busy Housewife

Canning and Preserving Meat.

Canned meats are a great convenience and luxury, not only as an extra dish for the family, but when company arrives unexpectedly, or work hands are needed at a time when the housekeeper has an unusually hard day's work to accomplish and finds the larder rather low. Especially is this true in the country where a trip to town for the purpose of obtaining meat is sometimes impossible.

At butchering time one often tires of seeing so much fresh meat about, that if there is not some forethought some of the canning, etc., may be neglected, but every scrap of meat available should be carefully prepared and saved, for it proves very appetizing and saves butcher's bills.

Spare Ribs, either fried or roasted and canned in tin cans or tin molasses pails, are excellent, and when carefully prepared will keep as fresh and sweet as when first cooked, until midsummer and fall. The work of roasting them is easily and quickly done. With a sharp ax cut the ribs in the center, or saw them with the meat saw, if one is handy, then cut in pieces of a convenient size to place in cans; put the ribs thus prepared in a roasting pan, season with pepper and salt as for the table, add a little water and roast till tender and there is no water left in the fryings; then pack the pieces closely together as possible in the cans, add fryings to cover well, and seal. If there is not enough fryings to cover the meat a little, nice lard may be used. This is not wasted as it keeps sweet and good and all can be used when the meat is opened. We think it excellent for frying potatoes and bread.

Sausage may be canned in the same way, frying or roasting till just done and free from water, or it may be packed in jars and covered with fryings, covering it to a depth of two inches. Prefer to put it in small jars, and use lard for the last covering. When putting the fryings over the meat do not fill quite enough to cover, put on a light weight to hold meat closely and the next day melt the lard and cover.

Fresh pork is very nice preserved in this way. The lard must be deep enough to render the meat airtight, and it will keep for months. When the meat is wanted remove lard, take out enough for one or two meals, and replace the lard, spreading it firmly. Keep the meat tied up tightly with several thicknesses of paper in a cool, dry place. These meats are greatly relished by the working men who require something substantial.

Fried beef may be kept a long time. Grind very fine, season with salt and pepper, make into patties like sausage or stuff in cases and fry or roast and can, or put in a jar like sausage. It sometimes happens the weather becomes too warm to keep the beef fresh, and the fried beef patties are a pleasing change from corned beef.

Potted liver may be kept some time during cold weather and is nice for sandwich filling. Pour boiling water over the liver and let it stand till cool to draw out the blood, drain, add hot water, salt, pepper and herbs to flavor, and boil until tender; add to the liver two tablespoons of butter, and an onion (if the liver is liked) to each pound of liver, chopping the onion and frying it in butter and grind all together to a fine paste. Boil the broth in which it was cooked down to about a teaspoon, add it to the meat, and add the juice of one lemon for each pound of liver used. Pack firmly in small jars and cover well with melted lard. Slice cold when needed.

Souse is a dish much relished and may be made of waste bits of meat such as the lean from the jaws, the legs, feet, ears, or heart and tongue. Simmer the meat in weak salt water till very tender, drain from the liquor, remove all bones, peel the tongues, pack in glass cans, cover with boiling vinegar that has been weakened and spiced or flavored to taste, seal airtight. This is nice to use during the spring.

When not relished prepared in other ways, the bits of meat from the heads can be made up into mince meat and canned while hot for use when needed as it will keep nicely until midsummer.

Home-Made Relishes.

Catsups and similar relishes may be prepared at home at a much lower price than you pay for them in the stores. They are easy to make and are wholesome. Catsup should be cooked in an enamelware kettle or a porcelain-lined receptacle, because the copper vessels are not reliable. The effect of slowly boiling vinegar in a copper kettle is likely to be injurious, if not actually poisonous, make the jars and glasses containing canned fruits, such as jellies, jams, preserves and conserves, should be quite spotless on the outside. Inspect these jars regularly so as to be sure that none of the contents are fermented or soured. These processes cause a running over and leakage which make the shelves very sticky and unpleasant. It also attracts ants and other insects.

When you find that your preserves are beginning to show signs of fermentation, it can be stopped sometimes by putting the affected jars in a kettle and boiling them over again. They

may not be so perfect as to color and taste afterward, but they will not be really spoiled. There is no harm in really trying this, anyway.

To Light a Fire Quickly.

While we do not approve of the dangerous and all too common practice of lighting fires with kerosene, in any manner, those who are in the habit of doing so, may make the operation much safer by pouring a half-pint of the kerosene into a quart can, just before retiring for the night, and standing three or four corn-cobs on end in it. The next morning they will have absorbed much of the oil, and may be placed in the stove, underneath other fuel.

Close the stove and touch a lighted match to the saturated cobs, and a good blaze will be started up at once, without the danger attending the usual way—that of pouring oil all over the wood, or lighting the small wood, then pouring the kerosene on the blaze; either of which is extremely dangerous.

Household Hints.

Scald new brooms in hot suds to toughen the fibre.

A little vinegar will soften the roughest of hands.

To remove iodine stains on clothing sponge freely with ammonia.

White enamel paint will cover a multitude of sins at small expense.

Add a minced sweet pepper to the potato salad. It gives a good flavor.

Celery roots, boiled, cooled and cut into dice, make a very acceptable salad.

The only way to keep food hot after it is dished up is to have metal dish covers.

Olive oil is exceedingly nourishing and healthful, and children should be coaxed to like it.

If washing powders are used in the washing of linen, it will go to pieces in no time.

Salt meat is not so nourishing as fresh meat and should not form a large part of the diet.

If your thread insists in knotting, unthread your needle and thread it from the other side.

A teaspoonful of baking powder to every four eggs will make an omelet of wondrous lightness.

When making cornmeal mush do not thicken it too much or it will be harsh and hard to eat.

Save all materials left over from meals; they will make side dishes to help out with the lunch.

Save the scraps of fat meat and bones; they will be handy to quicken a slow fire in the morning.

Never waste the drippings or meat essence in the frying-pan—it will make a savory brown or creamed gravy.

A teaspoonful of powdered borax added to the wash in which clothes are rinsed will be found to whiten them considerably.

There is poor economy in buying cheap blankets; an all-wool blanket not only outwears the cheaper one, but is much warmer.

When cream doesn't "whip," stand it where it will get very cold, then beat it to it the whole of an egg, and beat two tablespoons of butter, and an onion (if the flavor is liked) to each pound of liver, chopping the onion and frying it in butter and grind all together to a fine paste. Boil the broth in which it was cooked down to about a teaspoon, add it to the meat, and add the juice of one lemon for each pound of liver used. Pack firmly in small jars and cover well with melted lard. Slice cold when needed.

Suppose you have made your gravy, soup, or stock too salty, stir in a little castor sugar. A grated raw potato will disguise a salty taste in soup.

Prevent the after odor from cleaning with gasoline by using one-third vinegar. This will prevent a circle from forming around the place cleaned.

Vegetables that contain little starch such as onions, carrots, turnips, tomatoes and cabbages, can be eaten by stout people without fear of gaining flesh.

In mixing any pudding made with batter, you may add too much liquid if you are in a hurry. If your batter is too thin thicken it with white bread-crumbs.

A good way to serve the left-over chicken is to make a biscuit crust, the same as for old-fashioned short-cake. Spread the chicken between and pour gravy on the whole.

The steel rod from an old umbrella or parasol will make an excellent plant supporter next summer, and if painted green will look well. The ribs, too, may be brought into use for a similar service.

To make flaky piecrust fry out three pounds of pure lard and two pounds of cold suet; strain and mix together. This makes very nice, rich piecrust and is very much healthier and cheaper than clear lard.

When you turn out a very light boiled pudding it is apt to break. Don't send it to the table like this, but coat it with meringue made from the white of an egg beaten stiff with an ounce of castor sugar. Put it into the oven long enough to brown the meringue lightly, then decorate with glaze cherries or angelica strips.

Rust stains, no matter how bad, can be easily removed by putting vinegar and salt on the stain and placing it in the warm sunshine. Repeat this until the stain is removed. The vinegar and salt (together) are very active and will remove the stain more quickly than lemon and salt.

Take a spool and place on the material to be marked and with a lead pencil mark half way around the spool.



COME ON OR COME OUT!

THIS is the allied soldiers' cry, spoken or not, to the Germans in their vast system of dug-outs. How it is answered may be partly judged by the fact that since the allied offensive started in July nearly 60,000 German prisoners have been taken.—Drawn by Louis Raemakers in London Daily Mail.

Then lower the spool a little to form the scallop and mark half way around again. Continue in this way until you finish marking your material. Any size scallop can be made by using larger or smaller spools.

No matter how careful you may be when cooking, it isn't always easy to prevent things going wrong. But housekeepers sometimes set a spoiled dish aside as "wasted," or eat it in its unpalatable form, when the trouble might be remedied if they knew what to do. Suppose your boiled custard curdles, for instance, try putting it in a very cold basin, and beating it briskly.

Another plan is to add a teaspoonful of cornflour, mixed to a paste with water. Cook this for a few minutes, then strain the thickened custard into a glass dish.

FACTS ABOUT THE WEATHER.

By Chas. M. Bice, Denver, Colorado.

The winds are the chief factors in weather, but they change so unexpectedly that prognosticating the weather is very difficult.

Weather signs are numerous and many of them still remain a mystery, but enough have been deciphered to render forecasting tolerably certain for at least 48 hours.

We have rain when there is cause for it; and the wind blows this way and that, for well ascertained reasons. Air pressure determines the winds and winds are the potentials of storms.

Barometric pressure of the air simply means that this instrument records its relative density, or weight, it having been proven by experiment that when air is heated it expands, or becomes lighter, for the same volume, and it becomes heavier as it cools.

Air is always flowing from regions of high pressure to those of lower, hence the winds.

A weather map for the country shows the high and low pressures by heavy black lines, and all the places having the same air pressure are shown by these heavy lines running through them and the figures close to the lines indicate the extent of the pressure.

These heavy lines are called Isobars meaning equal weight or pressure. In the U.S. and, I suppose, similarly in Canada, each morning at 8 o'clock, Washington time, at every weather station in the country, the barometer is read and the result sent to Washington by telegraph, where the readings are placed on a skeleton map of the country, each at the location of the city from which it is telegraphed, and lines are then drawn through the places having the same pressure.

From these it is easy to see where the high and low pressure centres are located. Such a map generally shows several such areas. Observing these maps day by day will show changes in location of the high and low pressures. It moves eastward across the country at several hundred miles a day, and often many of them are on their way at the same time. Experience has shown that the "lows" generally cross the Northern part of the U.S. and almost invariably pass down the St. Lawrence River valley. The "highs" occupy the spaces between the lows and also proceed eastward with an inclination to the south-east, but their progress is not so regular as that of the "lows."

The "lows" are generally more or less of a circular area, surrounded by high pressures, and the air tends to move from the high to the low areas from all sides. The rotation of the earth on its axis changes the direction of these winds slightly. The low is a sort of air whirlpool, embracing sometimes an area 1,000 or more miles in diameter, and moving slowly eastward, called a cyclone; but in meteorology, a cyclone is not a destructive wind, as popularly conceived. Such are called tornadoes.

A warm wind from the south to cooler places north causes warmer weather in the latter, and vice versa a cool wind from the north in winter often carries freezing weather to the Gulf States.

On the weather map places of equal temperature are connected by dotted lines called Isotherms. They are usually bent northward in front of a storm, and southward in its rear.

The humidity in a wind is also an important factor, for it varies with the temperature. Air from the south moving north warms the country but is itself losing heat, and as it cools and the air contracts it holds more moisture relative to bulk until finally at some distance above the earth, saturation may be reached and the moisture condensed into the form of clouds, and if continued, rain is sure to fall.

Of course, large bodies of water and mountain ranges cause marked local variations in the weather accompanying the passage of winds.

Several cyclones pass eastward each week as a rule; cyclones and anticyclones follow so closely that we are in the one or the other almost constantly. Most of the winds are cyclonic, and to them chiefly the middle, or what is known in this country as the Mississippi valley, owes its rainfall.

An anti-cyclone means the area in which the cooler air of the upper regions is settling to the surface of the earth and flows away in all directions. Hence the weather in a region of high pressure is usually cool, clear and dry, with a west or north-west wind. This is why the air is fresh and bracing following a rain storm. It is what is called anti-cyclone weather.

Hurricanes are storms that originate at sea and are of the same character as the land tornadoes, but usually far more destructive. Those that affect Canada and the U.S. have their origin near the West Indies, and generally move westward to the coast, and then northward and pass out across the Atlantic with decreasing severity. We will consider thunder storms in our next.

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But the question returns. As the stage coach careened toward the edge of the cliff the timid tourist gazed anxiously down at the howling stream 300 feet below.

"Do people fall over this precipice very often?" she asked.

The driver chuckled to his broncos. "No, ma'am," he returned placidly; "never but once."

They were surrendering. Out flew our knives, and in less time than it takes to tell it we had mingled among the prisoners, slicing off their trouser buttons, cutting off their suspenders and hacking through belts. We cut the laces off all their shoes, and thus slopping along, their hands helplessly in their breeches pockets to keep their trousers from falling round their ankles, shuffling their feet to keep their boots on, the huge column of prisoners was sent to the rear with a few soldiers to direct rather than to guard them.

As the Germans had left the trenches, their artillery had paused, thinking it a counter-attack. Now, as file after file was escorted to the rear and it became apparent that the men had surrendered, the German artillery opened up again furiously. Six shells landed at the same instant in almost the same place, and within a few minutes Section 3 of our company had almost disappeared.

A Stinger Himself. Merely Curious—What was it the woman had, a sewing bee? Male Pessimist—Must have been a "bee" all right; I guess there was stinging enough.

There is another type of dress for fall which is rapidly gaining more and more advocates every day. This is the one-piece frock of which an illustration is shown here. It shows the straighter effect and long lines which Parisian houses have made a point of featuring this season. Long straps starting from the shoulders, under the large collar, and working their way down on either side of the front, relieve the severity of this simple design. Little slash pockets are placed on both the straps below the belt line.

In some of the one-piece dresses, a long, narrow girdle of the material is wound loosely around the figure several times and tied at the back or front in a loose knot. The ends are often finished with silk tassels. The belt is generally arranged at the low waist-line, giving a suggestion of the Moya Age effect, which, it is predicted, will become popular again.

The materials most favored for these practical frocks are satin, broadcloth, fine serge, tricotine, fancy twills, gabardine and poplin. The Parisienne favors wool jersey very highly for these one-piece frocks, also the checked velours de laine which are considered so very smart. These materials are excellent for shopping, motoring and such occasions when one must be simply though smartly dressed. Some of the colors are dark brown, terra cotta, orange and green. The combinations in checked velours are dark green with beige, gray with navy blue, and beige with Burgundy, not to speak of the black and white checks, which never seem to lose their popularity.

Skirts Are Longer and Straighter. There is a decided tendency to longer and straighter-hanging skirts in most of the autumn models. Paquin has made many dresses noticeably longer, both for street and evening wear, and many of the other Parisian couturiers have lengthened the skirts for the coming season, though not to an exaggerated degree. The skirts have not lost any of their fulness in their downward tendency. They simply follow the lines of the figure more closely and do not flare as much. The hoop skirts and crinoline effects are practically dead and some soft draperies are seen in their stead, especially in evening and afternoon dresses of satins, crepes and soft silks.

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MAGIC BAKING POWDER

THE STANDARD AND FAVORITE BRAND.
MADE IN CANADA CONTAINS NO ALUM

THE FASHIONS

The Long Flowing Veil.

The new veil is a long, flowing one draped over the top of a small high-crowned hat with a narrow turned-down brim, like the one pictured here. It is caught together in front and fashioned to the top of the crown with a large, round pin, and from there it hangs softly down the back.

There are ever so many charming veils of this type nowadays. They are made of chiffon, silk net or lace, some of them finished with borders and others without. And they come in a variety of colors to suit every complexion and every taste. Some of the prettiest ones are in lovely shades of purple, soft rose-color, lavender, taupe, green and blue, as well as black and white. They are sometimes worn on small close-fitting turbans and again on larger sailor shapes.

Hats and veils like these are worn with frocks of serge, satin or silk. The illustration is shown here. It shows the straighter effect and long lines which Parisian houses have made a point of featuring this season. Long straps starting from the shoulders, under the large collar, and working their way down on either side of the front, relieve the severity of this simple design. Little slash pockets are placed on both the straps below the belt line.

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