

About the House

Useful Hints and General Information for the Busy Housewife

Springtime Salads.

Spanish Salad.—Bananas, $\frac{1}{2}$ cup walnuts, lettuce, mayonnaise. Cut the bananas into thin slices, enough to fill one cup; chop the walnuts and mix both together. Select the white leaves of lettuce and arrange on plate with the fruit mixture in the middle. Season the mayonnaise with a good dust of cayenne pepper and put on the salad when ready to serve.

Fruit Salad.—Dissolve $\frac{1}{2}$ heaping tablespoonful of gelatin and 1 cup of granulated sugar in 1 pint of boiling water; when it is completely dissolved add $\frac{1}{2}$ cup of seeded raisins, 1 banana, 1 cup of grapes, 3 figs and $\frac{1}{2}$ cup of blanched almonds, all chopped in small pieces. When cool, pour into molds wet with cold water and set on ice to stiffen. When ready to serve arrange the lettuce on the plates and turn out the jelly on the center and put either mayonnaise or whipped cream round.

Cranberry Jelly Salad.—Make a stiff cranberry jelly, using the usual recipe, and when cool, but not yet beginning to set, add a very liberal supply of chopped and blanched nuts, principally walnuts. Mold in a flat dish and when set cut into fancy shapes and arrange on leaves of endives or very white lettuce. Serve with French dressing.

Frozen Vegetable Salad Jelly.—Wash and peel 3 tomatoes, 1 cucumber and 1 small onion; add 1 pimiento and 1 green pepper and run all together through the mincer, using the coarse blade. Add $\frac{1}{2}$ pint of cold water, 3 tablespoonsful of vinegar, 1 tablespoonful of lemon juice and 1 of chili sauce. Dissolve 2 teaspoonfuls of gelatin over the fire, and when cool add the vegetables. Pour into a mold, pack in ice and freeze. Chop up roughly and pile on individual helpings of lettuce.

Rice and Nut Salad.—Wash and boil a cupful of rice in the usual way. When quite cooked drain and dry and add a grated onion and dry and the rice is still hot, pour over it two cupsful of French dressing. Bone a boxful of sardines and shred the fish finely, adding one cupful of nuts, chopped small. Arrange some crisp, fresh leaves of lettuce on the plates and lay a bed of rice in the center. With the back of a tablespoon press down the rice so as to leave a hollow, which is filled with the cardines and nuts. Sprinkle French dressing over the top and serve either while the rice is still hot or else thoroughly chilled.

Japanese Salad.—One cupful rice, lettuce, hard-boiled eggs, pickled beets, stuffed olives, oil dressing. Boil the rice until quite tender and then leave to get quite cold. Pile roughly in the center of the dish and arrange a border of the lettuce, choosing that which is of fresh, tender green. Slice the hard-boiled eggs and put in circles round the pyramid of rice, alternating with circles of the beets and stuffed olives. Season the oil dressing very highly and pour over.

Russian Salad.—Cooked fish, anchovies, sardines, hard-boiled eggs, gherkins, capers, cold potatoes, lettuce, mayonnaise dressing. Arrange the lettuce in the bowl, flake the fish (which should preferably be white) and pile it up in the center. Cut the anchovies and sardines into strips, chop the hard-boiled eggs and gherkins and decorate the center mound of fish, adding a few capers. Cut the potatoes into regular shaped dice and put in a ring round the fish mound; cover all with a thick mayonnaise. Garnish with capers and a few pieces of the chopped gherkins.

Aspic Salad.—Put in a saucepan one and one-half cups of water, one tablespoonful of chopped carrot, one tablespoonful of chopped celery, a slice of onion, a sprig of parsley and three cloves. Dissolve one tablespoonful of beef extract in a half pint of boiling water and add to the rest. Cover tightly and leave simmering for one-half hour. Soak one-half box of gelatin in cold water for at least an hour and strain in the hot liquid. Put back in the saucepan and stir over the fire until the gelatin is dissolved, season with pepper and salt. When just cool take half of the jelly and stir in three tablespoonfuls of tomato catsup and one-half cup of very stiff mayonnaise. Pour this into a mold which has been rinsed in cold water and put aside to set. Take three small tomatoes, an equal quantity of peeled and sliced cucumbers, one-half quantity of sliced cold potatoes and one-half pound of blanched almonds and marinate with oil and vinegar. Turn out the jelly mixture and spread the vegetables on top, decorate with

the jelly that was left, plain, having first chopped it roughly with a wet knife.

Useful Hints.

A broken cloth peg makes an excellent window wedge.
A bed-ticking apron with a large pocket across the bottom is the best.
A little ox gall in water will set red, so that it will never fade.

Do not open a wet umbrella to dry it. Wipe it down with an old soft silk handkerchief and leave it to drain in a bath or basin, shut up.
The pantry shelves should be covered with varnished paper such as is used for bath-rooms. It can easily be washed, and is a great advantage.

Chimney soot from a chimney where wood is burned, if put into a pitcher and boiling water poured over it, will make a good drink for house plants.
Date and cheese sandwiches are good. Make them by putting dates and cream cheese through the meat chopper, together; add a little salt and cream.

You will find that a comb will last much longer if (before being used) it is washed in soapy water, and when dry rubbed with a little olive oil.
Every member of a family should air his own bed as soon as he gets out of it by turning sheets, etc., over the back of a chair, and opening the windows.

Brass or copper may be easily cleaned by rubbing with a wet, soapy rag dipped in powdered bath-brick. Polish with a soft cloth or newspaper.
When making oatmeal porridge place the oatmeal in cold water and bring slowly to the boil. This gives a better flavor than when made with boiling water.

It is a good idea to wash dates before using them for any purpose. Put them into a colander and dip them up and down in boiling water two or three times.

To preserve patent leather shoes and boots clean with a rag dipped in milk, then polish with a piece of old velvet. This prevents the leather from cracking.

Cut rounds of wax paper and put under the centrepiece on the polished table. This will prevent the linen adhering to the polished surface as often happens from hot dishes.
In sewing on buttons that will have a great strain on them put a piece of old kid glove under the material to which the button is sewn. The cloth will never tear away if this is done.

Parmanganate of potash is excellent for cleansing dirty filters of all impurities. A solution should be passed through the filter until it comes out as pink as when it was poured in.
If a cloth, such as is used for dusting and cleaning is dampened and laid over the registers when the furnace is being shaken the annoyance of dust flying over the room will be obviated.
To extinguish flames from gasoline or petroleum pump milk over them and they will be put out immediately. For the milk forms an emulsion with the oil, and so prevents the fire from spreading.

It is a good idea to tack a piece of white oil-cloth on the wall back of each of the kitchen tables, as otherwise it will soon become discolored and greasy, a result that is almost unavoidable otherwise.

To get dust out of crevices in window sashes, baseboards, etc., when cleaning house try using a paint brush of good size. A hidden store of dirt will reward your efforts, for a cloth cannot reach all the corners.
Clothes horses make excellent screens. First paint the top and lower part of the legs with enamel to match the wall paper. Then cover the remaining part with some pretty art muslin or silk, and secure to the horse by dainty ribbons.

To keep knives clean, fill a flower pot with fine, dry sand, and keep it on the dresser. When putting away knives, instead of laying them in the knife box, plunge the blades into the sand. The sand keeps them clean, and unless used for anything acid they will need little cleaning, thus saving both knives and labor.

To get a tight ring off a finger thread a needle with a long end of strong cotton—a short needle is the best to use for this purpose. Pass the eye of the needle under the ring towards the palm of the hand, pull the thread through a few inches, twine the long end of the cotton tightly round the finger up to the nail, then take hold of the short end and unwind it. The thread pressing against the ring will gradually remove it from the finger.



The picture shows how the Austrians have utilized big shell cases for headstones in one of their cemeteries on the Isonzo front, where heavy fighting has been in progress.

Photograph by The London Daily Mail.

The Fashions

Ribbons As Trimming.

Many a frock, slightly passe has been given a new lease of life by the ribbon. If it happens to be around the lower edge, a width of ribbon, wide or narrow, according to the need, is added, making the frock more attractive if anything, then when it was in its first youth.

Ribbon Bodices on Evening Gowns.
The entire bodice of many of the dainty net and taffeta frocks for dancing or evening wear, is formed of wide satin, taffeta, or one of the fantastic, beautifully embroidered, or metallic ribbons. To fashion one of these ribbon bodices is simple enough.

Many of the smaller hats have the ribbon crown with high loops of ribbon standing up stiffly about it. Stiff little bows or cockades of ribbons are used to trim the sport hats, which are legion, to accompany the sport suits and dresses. The straight brimmed sailor of some years back is putting in an appearance here and there, as the season advances. This is trimmed usually with a narrow band and bow of moire, grosgrain, or tulle ribbon in the same, or a contrasting tone to the hat. One sees now and then, also a gaily-colored band on a severe little hat, of Roman striped, or wool-embroidered ribbon.

A ribbon-ruche is a pretty feature of the taffeta dance frock illustrated in the first figure of this letter. It is fashioned of transparent metallic ribbon, banded through the center with a strip of the narrow velvet ribbon which trims the skirt. Wide satin ribbon forms the underbodice, and a ribbon rose adds a pretty touch to the completed dress.

Another effective use of wide taffeta



Ribbon Underbodice and Ruche

ough, the ribbon is merely draped about the waist, well over the bust in front and brought down in back to form a V, finishing in a large, softly-tied bow. The transparent material of the frock itself usually veils the ribbon, adding a stiff support, more graceful effect.

The Ribbon Pannier or Farthingale.
Many of our skirt draperies, which carry out the demand for the bouffant effect about the hips, constituting the new silhouette, are effected with ribbons. On a most attractive model of dark gray taffeta, with the new Promet collar was a drapery of wide black moire ribbon, pleated over the hips to stand out stiffly, coming down front and back in straight lengths, lapping at the bottom to form a panel. The effect was most attractive, and it was a touch which any woman with clever fingers can apply to almost any frock with equally good results.

Girdles of all widths, and kinds of ribbons, are being made up and sold as accessories to be added to the tub-frock of voile, linen, or other of the summer cottons. For silk and net dresses, there are metallic ribbon-girdles finished with long tassels, weighted with metallic tassels. Ribbon flowers add a touch of effective contrast, or the one needed bit of color

Ribbon Panel and Banding on Net Dress.

ribbon is shown in the second figure; the lower edge of the net skirt is banded with the ribbon and hanging, panel-fashion from the shirred waistline, is a single strip, slightly gathered at the top.
Ribbon is one of the simplest, most

665

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From Erin's Green Isle

NEWS BY MAIL FROM IRELAND'S GREEN SHORES.

Happenings in the Emerald Isle of Interest to All True Irishmen.

The salmon fishing at New Ross since the opening of the season has been the worst for many seasons.

John Keegan, Athlone, when returning from a funeral, suddenly fell and died in a field near his home.

A series of shooting outrages have been committed in the district of Galway. Four farmers' houses were riddled with shots.

The Government has taken over all the six distilleries in Ireland for the purpose of adding the manufacture of munitions of war.

Owing to the dislocation in the shipping business at Waterford the stock purchased at the Fethard Fair had to be sent to Dublin for shipment.

The will of Ada Egan, the Irish-American actress, disposes of an estate of more than \$125,000 in realty and personal property in excess of \$875,000.

At a meeting of the Dublin Port and Docks Board a small committee was appointed to examine into the feasibility of carrying out war munition manufacture for the Government in the Board's workshops.

At the annual ploughing competition in connection with Mullthead (Portadown) Ploughing Association the silver challenge cup presented by the Duke of Manchester for the best ploughman was won by Mr. William Aston.

At a meeting of Athy Urban Council a resolution was adopted viewing with alarm the action of the Board of Education in notifying the managers of National schools that they must have an average attendance of 50 pupils.

During the past season extraordinary prices have been obtained in north of Ireland markets for home-grown flax and at the present time it is one of the most profitable crops that the farmer can turn his attention to.

As the Down Joint Committee of Technical Instruction were convinced that it was impossible to continue six Technical schools the Agricultural Committee has been requested to transfer \$2,250 from their accumulated funds.

In connection with the announcement made by the Department of Agriculture stating that certain grants for the primary and secondary schools will be withdrawn, a new circular now issued states that the Treasury consents to the continuance of these grants.

SAILORS' REWARDS.

Officers and Men Receive Prize-Money in Proportion to Rating.

In the old days the successful sailor reaped his own reward. He took a large share of the value of the prizes he captured, and on one occasion there was a competition between Queen Elizabeth and Dartmouth, because it was thought she took more than her share.

Spills were divided in certain proportions, the commander taking the lion's share, though each man received his quota. And very rich were some of these prizes, when it is remembered that great galleons were continually employed carrying gold, precious stones, and valuable merchandise from Spanish colonies to the motherland, such as the rich ship that sailed from Manila to Acapulco, and was once captured by Anson.

Knighthoods were conferred on successful admirals, and the frequently received a monopoly in some article of merchandise. Blake only received a diamond ring worth £500 and a letter of thanks; but Anson was one of the first to be given a peerage, which he should not have had much difficulty in keeping up, considering his captures.
Hawke received a peerage and a pension of £2,000 a year for his distinguished services, while numerous peers can point to gallant ancestors who won the title. But no sailor has ever received so many rewards as Nelson.

FRENCH UNIFORMS BLUE.

Red Trousers Abandoned and Complete Change Effected.

In the midst of the great war France and succeeding in completely changing the uniforms of the various branches of the army from the bright colors which made soldiers so conspicuous in previous wars to shades that render wearers comparatively inconspicuous, says a Paris despatch.

The question of a change from the bright red trousers to a less brilliant shade was considered before the war, but none was made, partly because the red trousers had come to be associated with the military glory of the French army. The red trousers actually came into the army during the reign of Charles X. In 1830, the uniform of Napoleon soldiers and the soldiers of France for two centuries before him being blue.

The losses before the battle of the Marne convinced the military authorities that a change must be made. Experiments showed that a pale sky blue shade made the soldiers inconspicuous and also wore for a surprisingly long time.

The troops of North Africa, whose summer uniforms were of khaki, retained them, as did chasseurs-a-pied their old dark blue uniforms, but the bulk of the armies adopted the new and life-saving sky blue uniforms.

ABOLITION OF THE SALE OF VODKA

IT IS WORKING OUT SPLENDIDLY IN RUSSIA.

Workmen Are Steadier at Work and Productivity Has Gone Up.

Dr. E. J. Dillon gives a very heartening account of the results of the abolition of the sale of vodka in Russia. Writing in the Contemporary Review he says:

"It was in the face of potent losses and under the battering shock of doom that the Tsar, responding to a heroic impulse, gave definiteness and compression to the vague yearning of the Russian people to rid themselves of the vice of drunkenness and rise to the higher life. And by a stroke of the pen he put a sudden end to the 'drunken budget,' prohibited the sale of vodka, and closed the Government spirit shops.

"This entailed one of the most sudden and serious losses suffered by the Ministry of Finances. For in the year 1913—the last that concerns us here—the sale of vodka had yielded 900 million roubles, and was steadily increasing. The Russian people accepted it willingly, and in numerous cases hailed it with joy.

"The effect of this measure on the well-being of the population has been superlatively beneficent. Materially and morally this enforced sobriety has revived all that was best among the latent elements of the national character. The war having taken away from the rural districts a large percentage of the laborers whittled the fields, one might expect to see signs that the people have grown poorer on that account. But the contrary is the case. The land-tax is being paid with a punctuality that challenges admiration, and it should not be forgotten that the tax in question is 250 per cent. higher than it was before the opening of the war.

People Saving Money.

"And in addition to these patriotic efforts the people are saving money. Deposits are considerable, and are increasing. One Zemsky institution writes: 'The money confided to the co-operative societies already amounts to half a million roubles.' The industrial chiefs of Moscow instituted an enquiry a short time ago into the effects of the vodka prohibition on the operatives of the Moscow district during the first three months, as compared with the three corresponding months of the preceding year. Replies were received from 172 firms, which give employment to 2,147,000 men, or about one-fourth of the entire working population of the Moscow industrial Province.

"During these three months, the number of drunken bouts was less by 13,457,000 working hours, or, say, 31 per cent. In the metallurgical works the loss of productivity from the same cause had fallen from 4 to 2 per cent. The number of accidents had also decreased by 8.7 per cent. The fines inflicted on workmen for disorderly conduct and negligence had dropped from 46,048 to 26,560 roubles, and the productivity of the men had risen by 4.4 per cent. The general productivity of all hands had gone up by 7.1 per cent.

Thrifty to a Degree.

"On the other hand, hunger and thirst for knowledge display themselves in various and quaint ways. The demand for books can hardly be satisfied. A desire to be able to write to their men folk at the front stimulates women and children to learn to read and write. Responding to a general desire, the authorities are opening after-dinner schools for grown-ups. In the free reading-rooms provided by the Zemstvos the demand for books on Russian history, geography, and war is considerably in excess of the supply. The halls in which lectures are occasionally given are crowded, and the newspaper has penetrated into the most sequestered country places.

"There can be no doubt that sobriety is having a most salutary effect on the Russian people, from whichever angle of vision one may study the phenomena. They are becoming thrifty to a degree calculated to surprise those who knew them as wasteful and slovenly. During the first twelve months of the war the savings banks deposits increased by more than a million roubles, despite the increased taxation, which had been regulated on a base that allowed for increased savings in consequence of the vodka prohibition."

Unforgotten.

"Has your wife a good memory?" "Splendid. We've been married 20 years, and she's still reminding me of the promises I made when we were courting."

Well Acquainted.

"Do you know the nature of an oath, madame?" "Well, I ought to, sir. We've just moved and my husband has been laying the carpets."

Nailing a lie won't always keep it down.

It looks as if some men actually enjoy being mean.

Always keep your temper; it's worth more to you than to anybody else.

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