

## About the House

### Useful Hints and General Information for the Busy Housewife

#### Dainty Dishes.

**Chopped Cucumber Pickle.**—Peel and chop twenty-four large cucumbers and five onions. Mix with one-half pint salt and let drain for several hours. When drained add black peppers, cloves and mustard seed, using two tablespoonsful of each. Cover with good vinegar, add horseradish if desired. Put in glass jars and cover with vinegar if needed.

**Quince Honey.**—Pare six quinces and grate on a coarse grater. For each quince take one pint of sugar. Moisten this with two quarts of water. Boil the sugar and water until a very thick syrup is formed, or until it spins a thread. Then add the grated quince and boil for twenty-five minutes. Seal in pint jars.

**"Corn Salad."**—Select two dozen ears sweet corn, two heads cabbage chopped fine, eight onions, four green peppers, one cup sugar, one-half cup salt, vinegar to taste, one teaspoon mustard, one teaspoon tumeric powder. Dissolve two tablespoonsful cornstarch or flour in vinegar; mix all together. Boil hard for ten minutes. This makes eight quarts fine salad, which could be sealed and kept for winter use.

**Cold Salsap.**—Use one peck of ripe tomatoes, cut or chopped into small pieces and put into colander to drain off juice. Two cups chopped celery, six medium chopped onions, six large red sweet peppers, two pounds light brown sugar, one-half cup salt, two cups mustard seed, two ounces ground cinnamon, two quarts cider vinegar. Mix all together. Pack in jars and let stand for a week, when it will be ready for use.

**Cream of Celery Soup.**—Two small potatoes, one small onion, one-half dozen stalks celery, chopped parsley, one tablespoon butter, one teaspoon flour and seasoning. Slice vegetables and put on to cook with only enough water to be almost boiled away when vegetables are tender. Drain, mash and add milk. Thicken with butter and flour, mix together, and let boil up. Season to taste, sprinkle with parsley and serve with bread strips that have been buttered on both sides and browned in oven.

**Turkey Timbales.**—When no more slices can be cut from cooked chicken or turkey, take the bones, chop fine, and to two cups of meat allow one cup soft white bread crumbs and one-half cup hot milk. Mix crumbs and milk together; add chopped meat and yolks of two eggs. Season with salt and pepper. Beat whites of eggs lightly—they must not be frothy—and mix well with other ingredients. Turn mixture into buttered individual timbale molds, set in a pan of hot water and cook in moderate oven about three-quarters of an hour. Carefully unmold on hot plates and serve.

**French Pickles.**—A chopped mixed pickle with tiny whole onions and cucumbers in it. Chop, not too fine, three large carrots, two bunches of celery, one quart of common onions, three sweet green peppers, three sweet red peppers and one quart of large cucumbers. Divide one large cauliflower into small flowerets, skin one quart of tiny button onions and carefully wash one quart of small cucumbers. Mix. Pour off and cover with a weak brine, and let stand two or three hours. Pour off and cover with a weak brine making it salt enough to taste. Boil all together until tender, about fifteen or twenty minutes. In the meantime have boiling two quarts of vinegar, into which pour the following paste, consisting of three cups of sugar, one cup of flour, one tablespoon of tumeric, four tablespoons of ground mustard. Mix these with water to form a smooth paste and stir into the vinegar. Let it cook about ten minutes. Drain the pickles from the brine and add to the vinegar mixture. Seal in glass jars.

#### Tasty Stews.

**Veal Stew with Shortcake.**—Cut in cubes three pounds of breast of veal. Put in a stewpan, cover with boiling water and cook slowly for one hour. Then add one dozen small peeled silverskin onions, which have been par-boiled 10 minutes, and one dozen small new potatoes and cook another hour. Season with salt and cook until vegetables are tender. Remove meat and vegetables; keep warm in separate vessels. Add one cup of hot cream or milk to liquid, season again with salt and pepper and thicken with flour, diluted with cold milk. Bake a shortcake in layer cake pans, place one round on a warm chopplatter, spread with butter. Heat meat again in gravy, pour over shortcake and place remaining round over meat. Surround shortcake with vegetables, pour gravy over all, sprinkle with one tablespoonful of finely chopped parsley and serve.

**Rabbit Stew.**—Take a dressed young rabbit, cut in small pieces and soak in cold water for an hour or longer; drain, roll in flour and fry a light brown in hot lard and butter, mixed; cover with boiling water and simmer until tender; drain off stock and use it to make a sauce, with one tablespoonful of butter and two of flour, season with salt and pepper and celery salt if desired. Add one cup of hot milk and pour the sauce slowly over one well-beaten egg; stir well and put

in hot dish. Garnish with a few sprigs of parsley.

**Spaghetti Stew.**—One 5-cent package of spaghetti, one-half pound of sliced bacon, three medium-sized tomatoes or a small can of tomatoes, two medium-sized onions and two medium-sized sweet peppers. Cook spaghetti to boiling salt water 12 or 15 minutes, drain and remove from the fire. While spaghetti is cooking, cut bacon in small squares in frying pan and stir until brown; then place onions, peppers and tomatoes, chopped fine, in the frying pan with the bacon and cook until all are tender and form a thick sauce. Pour over the spaghetti and stew all together about five minutes, season with salt and pepper to taste and serve.

#### Household Hints.

Fried calves' liver, cold and chopped fine, makes a good sandwich. To bake patties successfully, the oven should have a strong under heat. Delicious soup can be made of rice stock flavored with tomato, onion, or both.

Carrots and beets should always be cooked whole and then skinned and sliced.

A coat of clear varnish is a good thing to give straw matting before it is laid.

There is nothing more indigestible than bread that is not baked thoroughly.

Stale macaroons pounded and added to any pudding will improve the flavor.

Pans for baking bread should be narrow to insure thorough baking of the bread.

An attractive little mold of rice served with canned peaches makes a dainty dessert.

Japanned trays should not be washed in water; dip a cloth in alcohol and wipe them off.

Put a little salt on the dishes on which eggs are served and the egg will wash off easily.

Mashed potatoes, if given a final beating with an egg-beater, will be very light and fluffy.

To prevent embroidery scallops from travelling is to launder them before they are cut out.

When cleaning saucepans in the sink there should be a board in the bottom of the sink to stand the pans on.

Do not store ashes in a wooden box, pail or barrel, nor throw them on the cellar floor. They should be kept in metal containers.

A tiny piece of charcoal in the bottom of the vase in which cut flowers are standing will prevent the unpleasant odor of stale water.

Test potatoes by cutting the potato in two and rubbing the cut surfaces together, then press the two parts together. If they stick, the potatoes are good.

Cold boiled rice added to stewed tomatoes and seasoned with minced peppers, onions, salt and pepper, makes a savory dish which is served with chops.

To keep home-made catsup fresh after the bottle has been opened is to pour a little olive oil into the bottle after use and before it is put away for the next meal.

When darning stockings, try running a thread around the hole, drawing the hole up until the edges lie flat. The hole will seem smaller and will be easier to darn.

Do not leave matches where children can get them. Have a proper holder out of their reach, and do not store your supply in a cupboard unless protected in a covered tin box or something similar, and you will eliminate the prospect of mice setting fire to your home.

To make ideal dusters for window ledges, sash boards, legs and backs of furniture, lighting fixtures and other small places, is to buy a little 10-cent dish mop and saturate it with furniture oil. This makes it a dust-less duster, which may easily be cleaned by washing it in hot soapsuds, and may be renewed by another application of the furniture polish.

For That Irritating Cut or Scratch There is nothing more healing and soothing than

**Vaseline White**  
Petroleum Jelly

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### GOVERNOR ON CROWN PRINCE.

Mad Ways of Kaiser's Heir Told in New Book.

Whoever is interested in knowing about such things as the Prussian Crown Prince's special form of nightmare, which is a dream about white mice, will find plenty of entertainment in a new book, "In the Eyrie of the Hohenzollern Eagle."

From October, 1910, until a short time before the outbreak of war, Miss Brimble was governess to the children of the Crown Prince and Princess. Miss Brimble, like other chroniclers, cannot make an engaging personality of the "High Papa," the Crown Prince himself.

His wild lack of consideration for others is illustrated by some of the stories of his romps with his children. "The final act," it is recorded, "usually consisted in the Crown Prince seizing one of the bedroom jugs from the washstand and emptying its contents over Prince Lulu in bed. As soon as he had made his son and the bed thoroughly wet and miserable, out he would go with his dogs, with a guffaw of amusement."

"High Papa's" calls were not welcomed at meal times. "We stood politely while our lunch got colder and colder and the Crown Prince acted the buffoon, seizing a spoonful of potato puree and smearing it all over the boys' heads, or pouring asparagus sauce on their hair, laughing immoderately meanwhile."

"Often he would pour their cups of cocoa over them, or a glass of water down their backs, or rub the whipped cream from a sweet dish all over their faces. Prince Lulu being nearly always the victim on account of his getting so easily irate, though once Prince Wilhelm had to stand with open mouth while his father poured a ladleful of soup into it through a funnel which chanced to be in the room."

### NEW ZEALAND SHIPPING.

State-Owned Line of Vessels for Service to Britain.

Following the example of Australia, which has started a Government-owned line of freight steamships, Prime Minister Massey, in the New Zealand House of Representatives, foreshadowed the creation of a New Zealand State line of 20,000-ton steamers of twenty knots, to run between New Zealand and Great Britain. In Britain the interest of the nation in merchant ships will not sanction the sale of any more vessels to owners abroad until the war is over. Nothing definite has been decided as to the future of the fifteen ships bought by Mr. Hughes during his recent stay in London, except that for a time they will be controlled by the Australian Navy Department and will be employed in the transport of wheat and wool to Europe. Under its mail contract with the Orient Company the Commonwealth Government has power to take over any or all of the latter's liners at the market value.

There is reason to believe that the intention of New Zealand to create a State line of 20,000-ton steamers is not without significance in this connection, more especially as it has been known for some time that the Union Government of South Africa is willing to co-operate. Both the Belgian and the Italian Governments are adopting schemes of the kind, and a bill is before the United States Congress, and will in all likelihood be passed soon, which provides for the formation of a national board with a view to the construction, purchase and operation of merchant ships on behalf of that Government.

Do not allow rubbish to collect. It is dangerous when allowed to gather near furnace, stoves, or placed where it is exposed to a thrown match or cigar stub.

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## MAGIC BAKING POWDER

IS THE MOST IMPORTANT ITEM IN YOUR GROCERY ORDER — SEE THAT YOU GET IT — COSTS NO MORE THAN THE ORDINARY KINDS CONTAINS NO ALUM

### THE FASHIONS

Women of fashion are, to-day, greatly interested in the "two material" dresses. Has not Paris sanctioned them and put forth some of her best efforts in the fashioning of new versions of them for the economical woman with an eye to making over her last winter's dress who looks with approval on this style. To be sure, she may take advantage of it, for this fashion holds great possibilities for her; but, needless to say, it was not originally planned for her.

Combinations of materials are used in dresses of widely different character: quite as often in the one-piece frock for street as in the dress required for more formal wear. Of the first type is the smart dress of cloth and satin illustrated here. There is a suggestion of the military influence

have even combined two different colors such as tan and brown, dark green and gray, and mahogany and gray. But the amateur should beware of combining two colors unless they are in perfect harmony, for the result may be vastly different from what the hands of an experienced combiner of colors would produce.

In dresses for formal wear, one sees other combinations. A white Georgette-crepe blouse in Russian style was combined with a black satin skirt and the blouse was edged with a wide band of black satin. There was a shoulder cape of white Georgette edged with fur, which trimming also finished the long sleeves. Another dress seen had a blouse of Copenhagen blue chiffon, also in Russian style, worn over a skirt of blue velvet the same shade. Fur edged the blouse.

Another detail of fashion which is making a strong appeal to the well-dressed woman is the use of colored embroidery as a dress trimming. An example is shown on the illustration here of a one-piece dress with cartilage belt. Many of these dresses are seen in dark blue or black serge or satin with gray wool embroidery. In some, the hem of the skirt is further decorated with a wool fringe matching from the lower edge. Other embroidery designs are carried out in Bulgarian colors in wool or silk, or in steel thread and also in gold thread. The two latter are especially effective on dark green, navy blue or black.

**Fancy Handbags** does not consider her costume complete to-day without a dainty fancy handbag, which she dangles from a long ribbon or cord. Sometimes it takes the form of the old-fashioned reticule Grandmother used to wear hanging from her belt. In this instance the bag is almost always made from the same material as the dress. But there are numerous other forms and shapes of this important accessory, which, if it does not exactly match the costume should, in any event, harmonize with it. Some very attractive ones are of black velvet.

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### THE ONION CURE.

It Is Considered Very Valuable as a Food.

The fact that onions are being supplied raw to the troops in France may come as a surprise to many people who despise this vegetable. They do not realize that it is of great value as a food, and that in it are found some of the most valuable and tonic mineral salts in the vegetable kingdom.

Onions are perhaps best known as a cure for insomnia; they also possess such cooling and diuretic properties that they prevent and soothe the pains of rheumatism. For these two reasons alone they will be useful to our men at the front. Moreover, onions are easily digested, stimulate the appetite, and are nourishing. They contain sulphur and other properties which stimulate the activity of the stomach and aid the digestion, and are a preventive of human parasites.

Well cooked, they are an excellent and wholesome food for children, and those who feel a cold hanging about them should eat boiled onions. Unlike most vegetables, they are appetizing when eaten alone, without the aid of meat or gravy.

It is, no doubt, the offensiveness of the breath after eating them which makes most people shy of the nutritive onion. By chewing a coffee-bean, however, or drinking milk immediately after a meal of onions, this pungent aroma can be removed.

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