

About the House

Useful Hints and General Information for the Busy Housewife

Dainty Dishes.

Strawberry Tarts.—Roll pie dough one-eighth inch thick and cut into rounds of correct size to cover inverted circular tins. Cover tins with dough, prick several times with fork and bake until delicate brown. Fill with fresh strawberries cooked in rich syrup, or other desired fruit.

Lamb Chops With Peppers.—Two pounds lamb chops, three tablespoons butter, two small onions, two green peppers, one cup canned tomato, one and one-half cups stock, one teaspoon curry powder, one and one-half table-spoons flour, salt and pepper. Fry minced onions and chopped peppers in butter until tender. Add tomato, stock and seasoning and thicken with flour, moistened with a little cold water. Boil chops slightly, season, lay them in baking dish, pour sauce over and bake until tender in hot oven.

Cream of Asparagus.—Wash bunch of asparagus, removing and reserving tips, and cutting rest into small pieces. Pour over cut pieces three pints boiling water, add one cut stalk of celery, spray of parsley, one chop-chick onion and teaspoon salt. Cook thirty minutes, run through sieve, return to saucepan and let come to boil. Beat into it yolks of three eggs and one cup of cream. Cook tips separately, press through sieve, add three table-spoons cream, pinch of salt and well-beaten whites of three eggs. Pour this over soup mixture, place in oven to brown and serve.

Strawberry Sponge.—One table-spoon granulated gelatin, four table-spoons cold water, six table-spoons boiling water, three egg whites, one and one-fourth cups sugar, two table-spoons lemon juice, one cup mashed strawberries and juice. Soften gelatin in cold water, add hot water and set over steam until dissolved. Add sugar and lemon juice and, when cooled, strawberries. Set in ice water and beat occasionally until it begins to solidify, add stiffly beaten egg whites and whip until almost stiff. Turn into mould wet with cold water, let chill, unmould and garnish with sweetened whipped cream and strawberry halves.

Stuffed Roast Fowl.—Three or four pound fowl, three cups of bread-crumbs, one-third cup boiling water, salt, pepper, sage and flour for dressing. Clean, singe and stuff fowl with meat, chicken, sprinkle with salt and pepper, rub with butter, and place on rack of maffin rings in saucepan containing enough water to cover rack or rings. Sage dressing may be used, if liked. Cover saucepan closely and steam fowl about two hours, or until tender. Be careful water does not evaporate. When fowl is tender, remove from saucepan, dredge with flour, place in dripping pan and roast in oven until brown, having enough water in pan to baste frequently while roasting.

Sage Dressing.—One large leaf of stale bread, two table-spoons melted butter, one scant tablespoon salt, one teaspoon finely powdered sage, one-fourth teaspoon pepper, two table-spoons finely minced onion (optional), two eggs and water as needed. Remove crumb from bread and cut bread into halves, moisten on enough cold water to moisten well. After a few moments take up small handfuls and press dry, pick apart into light, fluffy mass and add all seasonings. Heat butter in skillet, add onion and cook (don't brown), add well-beaten egg to bread mass with onions and butter, toss all about in skillet until heated and free from superfluous moisture. Then fill cavities of fowl lightly, leaving plenty of room for dressing to expand.

Italian Meat Balls.—Press two pounds round steak and two ounces of beef and ground food chopper, add one-half cup of bread crumbs, two beaten eggs, one tablespoon grated onion, one teaspoon salt and six table-spoons pepper. Mix thoroughly and form into small balls. Put one can tomato in two pan, add one-half cup water, one slice onion, one green pepper cut in small pieces, three cloves, bit of bay leaf, one table-spoon butter, one teaspoon sugar and one teaspoon salt, let simmer half an hour and pour sauce over meat balls, add meat balls cover and let cook one hour. Place meat balls on heated plate, surround with cooked spaghetti, pour sauce over whole and sprinkle with grated parmesan cheese.

Good Salads.

Celery and Walnut Salad.—Wash and clean celery. Cut into small pieces one-third the quantity of English walnut meat broken in two, and enough mayonnaise to moisten well. Garnish with lettuce.

Egg Salad.—Cut hard-boiled eggs into thick slices or into quarters. Use a sharp knife, so the cuts will be clean. Arrange each portion on a leaf of lettuce partly covered with mayonnaise and arrange the lettuce in a circle on a flat dish, the stem of the leaf toward the center of the dish. Place a few little of the valley or daisies in the middle.

Spring Salad.—Peel, chill and slice tomatoes. When ready to serve, cover each slice with thinly sliced new

onions and radishes cut in same way to give crispness to each mouthful. Instead of thin slices of radishes, just as thin slices of kohlrabi may be used. Serve with French dressing or mayonnaise in French dressing and serve with mayonnaise.

Cauliflower Salad.—Wash well in cold water. Boil in plenty of salt water until the vegetable is soft. Drain off the water. Break the vegetable into flowerets, season with salt, pepper and a little vinegar and oil. Pour over them a white mayonnaise. Arrange around the base a border of carrots or beets, cut into dice or fancy shapes, to give a line of color. Place a floweret of cauliflower on the top.

Banana Salad.—One head lettuce, six ripe bananas, one cup diced pineapple, one-half cup mayonnaise mixed with one-fourth cup whipped cream, berries or cherries to garnish. Arrange light, crisp lettuce leaves on individual plates. Place one banana, with peel removed, in center of each plate and with sharp knife slice it into round slices, without separating pieces. Cover with spoonful of pineapple and generous spoonful of cream mayonnaise. Garnish and serve cold.

Bird's-Nest Salad.—Rub a little green coloring paste into cream cheese, giving it a delicate color like a bird's egg. Roll it into balls the size of bird's eggs, using the back or smooth side of butter pat. Arrange on a flat dish some well-crimped lettuce leaves. Group them to look like nests, moisten them well with French dressing and place five of the cheese balls in each nest of leaves. The cheese balls may be varied by flecking them with black, white or red pepper. If preferred, the nests may be breaded with lettuce leaves.

Useful Hints.

If the leisurely meal of the family is supper, it is a good idea to use the best china and linen for that time.

If the custard in your pies shrinks, the oven has been too hot. The custard should not boil in the oven.

Olives, celery and cold macaroni on lettuce leaves make a good salad.

Any soft wood may be used for a cedar chest if the inside is thoroughly oiled with oil of cedar.

Save the liquor in which meat has been boiled and use it for the foundation of vegetable soup.

Bread pudding with prunes in it can be served with a lemon sauce, and the whole family will relish it.

Before popping corn put in a sieve and dash cold water over it. The kernels will be large and flaky.

Milk and cream stains should not have hot water put on them. Wash them out in cold water, followed by soap and water.

If your slippers do not cling to your heels while dancing, gum a tiny bit of velveteen and place it inside the back of each heel.

To stretch kid gloves when new, place them between the folds of a damp towel for about one hour before they are to be worn.

Add a pinch of cream of tartar to the whites of eggs when they are half beaten. This keeps them from falling before being used.

KING HAS 2,000 CANES.

Collection Includes One Cut From Horn of Rhinoceros.

The inclusion of a number of walking sticks which have belonged to famous men in the British Red Cross fund sale held last night in London is a reminder of the interesting collections which have been formed. King George V. has the most notable collection. His Majesty possesses no fewer than 2,000 walking sticks, which once belonged to his father, who, like many famous men, regarded his stick almost as a friend, and was rarely seen without one.

His favorite was regularly carried by Queen Victoria. This remarkable stick was fashioned from a branch of the Bosobel oak which once hid Charles II. when escaping from Cromwell's soldiers. Queen Victoria had it altered somewhat, and a little idol from Serampangum was inserted as a knob.

Another notable walking stick of the royal collection, which also belonged to the late King Edward, is cut from the single horn of a white rhinoceros, a species now extinct, from which the heraldic unicorn is supposed to have originated. This horn stick was given more than 40 years ago by a Kaffir chief to Louis Solomon, a South African pioneer, and enclosed in a case of native bamboo, was presented to King Edward when he opened the South African exhibition of 1907.

Didn't Want It.

"My boy, remember a rolling stone gathers no moss."

"That's so, dad, but then I've no use for moss anyhow."

Of English war-writers, the two most popular in America are Rudyard Kipling and Hilaire Belloc.



H.R.H. the Princess Victoria

WHO is the eldest unmarried sister of his Majesty King George and the constant companion of H.M. Queen Alexandra. In common with all the other members of the Royal Family H.R.H. is an indefatigable worker in the cause of the war, and has been doing a lot of hard Red Cross work in connection with the welfare of the wounded. H.R.H. is known as one of the kindest and most charitable ladies in the kingdom, and in this she takes after her royal mother, who has devoted so much time and thought to alleviating the cares of the poor and oppressed.

EX-CHANCELLOR VON BUELOW

WILL PROBABLY BE ASKED TO SAVE GERMANY.

Who Held Kaiser and Militarists in Check, May Seek Terms From Allies.

An important event which the present fighting at Verdun is expected to decide is the question of the return to power of Prince von Buelow, who, according to one recent report, has returned to Berlin. He has been absent from Germany almost all the time since the beginning of the war, literally living in semi-exile in Switzerland.

Even regardless of the outcome of this phase of the great struggle, it is believed by many to be certain that the hour is imminent for the Prince to resume the Imperial Chancellorship.

In well informed circles no doubt is entertained that Prince von Buelow will be at the head of affairs when the day for making peace is at hand. He has had no part in any of the acrimonious controversial questions, in the ruthless methods of applying submarine warfare or in the throwing of bombs from Zeppelins on women and children. He will return, as it were, with a clean slate, as a man who has been absent, and who, on coming back, can undertake to some extent the role of mediator between his own country and those it has tried in vain to ruin.

As a diversion of public sentiment in Germany, when it is realized that the hope of reopening a road to Paris or that the rolling up of the French line is impossible of accomplishment, it is said that even the great general staff will welcome the return of Prince von Buelow. And yet between Prince von Buelow and the great general staff no love certainly has been lost.

The Prince when at the head of the German Administration was accused by the military party of being too radical of weakening the obedience of the people to the State as represented by the army, and of allowing democratic and even Socialistic ideas to spread.

The middle classes now recall that the Prince was the great promoter of German industries and the greatest single factor in developing German commerce. The Prince has begun to loom up like a savior to whom the nation may turn in its distress and perplexity. No other person in Germany of conspicuous eminence is in a position to receive any consideration from the entente Governments.

Germany Needs Him. In connection with the prospective return of Prince von Buelow, a prominent personage in Switzerland, whose name is withheld, is quoted in the Paris Journal as saying:

"Prince von Buelow is in retirement simply because he is reserving himself for a great task. He is the only political hope of modern Germany. It was he who started the Liberal empire in spite of all opposition, and it was he who brought about a new era for the empire by starting a line of policy which would have created a greater Germany, but which the incapacity of violent leaders of the military party upset in a few weeks."

"The empire feels itself already so bruised by the war that it wishes to

appeal to its old physician of the days of its prosperity. And if the whole constitution should be shaken as a result of the war and those who have been the conspicuous figures at the head of the State should be liable to be cast aside who better than the great leader of prosperous Germany could come forward to support an unpopular throne or to reconstruct the edifice from the debris that he will find on hand?"

Von Buelow became Imperial Chancellor in 1900 and entered on a career which is to-day recognized as having been prolific of benefit for the empire. His aim was to create a great industrial and commercial Germany and to him is to be attributed an extraordinary measure of the credit due for the amazing progress which Germany made in the decade during which he was Chancellor.

In his efforts for the material benefit of the Empire Prince von Buelow had the co-operation of Emperor William, but he utilized the Emperor and did not allow himself to be the instrument of the latter.

No other Chancellor had ever dared openly to oppose the Imperial methods. Not even Bismarck in his most powerful days would have dared, it is believed, to deal with his Imperial Majesty as did Prince von Buelow.

Checked the Kaiser. Emperor William sent some indiscreet telegrams, a notable one being to President Kruger, and suddenly it was learned that the Emperor's telegrams were being counteracted by Prince von Buelow—a humiliating check, the purpose of which was taken in European capitals to be a guarantee of German discretion and good sense in public acts in the future.

The Emperor uttered a rash statement about the "yellow peril," which proved highly offensive to the Japanese, and Prince von Buelow in September, 1905, made a public statement rectifying the matter. For every single open indiscretion which he committed the Kaiser found himself openly taken to task by his Chancellor.

In 1907 the latter referred in his Reichstag speech to the "Court Camarilla" and in the following year he publicly referred to the blinding indiscretion of the Kaiser's letter to Lord Tweedmouth.

A few months later occurred the crowning indiscretion, the interview given by the Kaiser for publication in an English newspaper. Prince von Buelow immediately offered his resignation.

On retiring he proposed Dr. von Bethmann-Hollweg as his successor and the latter was made Chancellor. The Government, however, soon passed out of his hands to a considerable extent, as successive Ministers of Foreign Affairs usurped the administrative position which Prince von Buelow had held.

When the Prince retired he chose Rome as his future home, his wife being an Italian princess. They selected the palace known as Villa Malta and renamed it Villa of the Roses.

Nothing Deep-Seated. Customer—Confound you! You've cut my ear.

Barber—Don't worry. It won't affect your hearing.

Ma's Loss. "Ma was terribly disappointed."

"Why?"

"Pa found \$2 in an old vest, and she'll never forgive herself for overlooking it."

A man is often luckiest when he fails to get what he wants.

THE FASHIONS

The Fluffy Petticoat.

There is something particularly appealing to the dainty, well-groomed woman, about ribbon-trimmed, be-frilled petticoats; they cannot be banished for long from the wardrobe. This season the petticoat has returned in all its old-time fluffiness to keep our airy, bouffant frocks in countenance.

Paris sends us, of course, the daintiest possible of linen, hand-embroidered, lace-trimmed, ribbon-banded novelties, many of them so extremely fascinating that one is tempted to wear the sheerest of organdy, chiffon or Georgette frocks in order that their beauty may be shown. Many of these petticoats are boned, corded or wired, in order that the frocks, under which they are worn, may have the proper swing. For the dance there are net and taffeta creations, made with petal upon petal, in rose-like formation, the edges of the petal-like ruffles pinked or picoté. For the ordinary afternoon frock, the slip is favored, of net and organdy, lace and ribbon-trimmed. The bodice of the slip is usually a straight, wide band of ribbon, lace, or a dainty embroidered flouncing, held in place with shoulder straps of ribbon or lace. It is not unusual to see a frilly petticoat of dark blue or red taffeta, the ruf-



Breakfast Set—Coat and Petticoat. The underbodice, to keep pace with the petticoat must be very dainty indeed. In a dark blue taffeta petticoat, the skirt portion is attached at the normal waistline to a pale pink moire bodice. The bodice is merely a straight

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Awning Stripes in a Morning Dress.

band of moire ribbon held over the shoulders by narrow pink ribbons. The upper edge of the bodice is effectively trimmed with small silk rose-buds.

Breakfast Coat and Petticoat. One of the novelties of the season is the breakfast set consisting of coat, petticoat and boudoir cap. The coat and skirt illustrated here show a particularly good combination; the

FLEET FOOT SHOES

for Playful Children

NOTHING BETTER FOR SUMMER WEAR

Worn by Every Member of the Family

coat is developed in pongee, and the skirt is of taffeta, banded in the same taffeta, the bands edged with narrow Valenciennes lace. The deep strap pockets on the coat give it the appearance of a sport garment. A charming little cap of net and ribbon completes the set most attractively. Many of these sets are developed in plain materials, voile, wash satin, lawn and the like, and are trimmed with bands, collars, cuffs, and pockets of the charmingly colored cretonne. A cap banded in cretonne is practical and becoming.

Novel Ideas in Negligees.

Negligees and petticoats for the June bride are dainty and fascinating to a degree. The negligees are simple and most becoming. Chiffon or crepe Georgette are the materials most favored for these airy garments, destined for the bride or the woman who has time to luxuriate in their charm. Pale blue, with touches of gold or yellow; rose pink, with a touch of orchid at girdle or throat; white, with pale green, and similar combinations selected to harmonize with eyes and hair. It is not unusual to find the negligee of chiffon, belted with a crush girdle of roses, or other artificial flowers; it is an attractive and artistic notion. The combining of several tones in the girdle, which is usually of net or chiffon, is another pretty way of introducing interesting combinations; for instance, a pale pink negligee is girdled with a wide sash, having long ends of several folds of vari-colored net or maline, in pink, blue, orchid and similar French colorings.

Bayadere Striped Skirt.

For sports and morning wear, the awning striped materials, linens, ducks, and canvas weaves are particularly well liked. The stripes may run up and down, or around the figure as shown here. This skirt is fashioned of linen, combining several of the vivid colors now modish, and is worn with a shirt blouse of voile with vest of the linen. The square neck is a becoming feature. Among the simple waist models of the summer are many with the outside peplum. These are of voile, organdy or Georgette, in pink, blue, pale green and similar shades, intended for wear with skirts of black taffeta or with white and colored wash skirts. Pongee is also favored for these outside blouses.

Tiny buttons, steel, gilt or gunmetal, and a belt of black or colored ribbon are about the only trimming for these unless it be a second collar of a contrasting shade.

Collars and cuffs are interesting details of blouses; the cuffs usually, fit tightly about the wrist, flaring becomingly over the hands. The open throat is of course the modish arrangement for summer, although most of the shirt-waists and other blouses are made with the adjustable collar which may be worn high or low, as fancied.

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

2,000 GIRL BUS CONDUCTORS.

Large Number Now Employed By London Company.

The London General Omnibus Company have now 300 young women as "conductresses" on their vehicles or in training, but before long it is expected that at least 1,000 will be required. Even that may not exhaust the demand, for there are some 1,400 conductors liable to be called up in the later married groups. In that event the company will require something like 2,000 young women to take the places of the men. Most of the girls had previously been in domestic service. Their training occupies on an average fourteen days, and during that period they receive a food allowance of two shillings a day. When they start on their duties they receive the male conductor's minimum wage, which averages about £2 a week.

Aim of Charity. "Sweet charity is always gratefully received."

"I don't know about that. Once in London I saw a lovely lady throw a penny to a street beggar."

"And wasn't he pleased?"

"Well, he wasn't so blooming pleased. You see, it was one of those English pennies, and it hit him in the eye."

Accidentally Sarcastic. Mistress—Bridget, I told you twice to have muffins for breakfast. Have you no intellect?

Bridget—No, mum; there's none in the house.

HEALTH

Rest Cure.

When Dr. Weir Mitchell introduced his "rest-cure" treatment, he used to say that he feared lest it should be over-used or wrongly used rather than not used enough. It is very easy to prescribe rest, and so, when a case shows itself obstinate to other methods of treatment, the physician is tempted to try the rest cure—and sometimes to let it go on too long—without giving sufficient thought to the subtle psychological effects that may be involved.

First of all, in presenting the rest treatment, the physician must understand his patient's disposition and character as well as his physical symptoms. If the patient is a lazy and sluggish person, most of whose symptoms can be traced to a slothful body and an inactive brain, the best prescription is a five-mile walk every day, with less food and more fresh air. A rest cure has often resulted in turning such a patient into a bed-ridden or a house-bound invalid.

There are persons who are constantly talking of their need of a rest cure. As a rule, they are not the ones who do need it; the poor creatures who really ought to take a rest cure are too hard at work to talk or even to think much about it. Some people there are who work altogether too hard, and some there are who do not work hard enough to keep well. It is the first class who benefit by a properly conducted rest cure.

It is a mistake to think that they get it only in a sanatorium, under expensive conditions. Two sensible members of the same household are all that is needed, one to take the treatment and one to superintend it and keep the patient quiet and undisturbed. The patient should have the most cheerful and best-ventilated room in the house. A very simple but palatable diet list must be decided on, and friends must be warned to stay away.

In ordinary cases, if you begin with a complete rest cure, in which the patient sees no callers and does not even read or write, you can gradually modify the rules as improvement appears, until the patient may see occasional visitors, and enjoy books and music in moderation.

A real rest cure should always include some form of massage, because that takes the place of exercise, breaks the long hours of inactivity and keeps the blood in circulation. If professional massage is out of the question on account of the expense, an occasional amateur rubbing is better than none.—Youth's Companion.

A Bad Breath.

Unless there is a catarrhal affection within the nose, or the teeth are decayed, there is no reason for a bad breath, except from indigestion and constipation. Gas in the stomach and a sour taste in the mouth are sure indications that one needs a laxative. For this purpose an inexpensive and sufficient preparation is the phosphate of sodium. The correct dosage is a heaping teaspoonful in a tumbler of hot water half an hour before breakfast. In severe bilious attacks, where there is headache and vomiting, a half teaspoonful in a half tumbler of hot water may be taken every half hour until four doses are taken. There is no better household remedy for indigestion, headache and constipation than the plain phosphate of sodium.

PERSONAL POINTERS.

Little Scraps of Gossip About Well Known People.

Prince Alexander of Teck has a ring that belonged to George I.

It takes Sir John Jellicoe three hours a day to get through his official communications.

General Smuts began his career as a lawyer, and is still regarded as one of the ablest jurists in South Africa.

Soup, fresh herrings, currant-pudding, and coffee is a favorite war menu of the Princess Arthur of Connaught.

The Duke of Abercorn has one of the finest gardens in London at Hampden House, his Grace's town residence.

A room at York Cottage has been set aside for the reception of various war trophies brought home by the Prince of Wales.

Mr. Leopold de Rothschild is said to have declined over twenty times in the past seven years to write a book of "Recollections."

Splendid work has been done by Lady Lawrence, wife of Lord Lawrence, in organizing canteens for the workmen in armament factories. Her ladyship has put in extremely long hours at the offices in Victoria Street, London, in order to bring the scheme to fruition.

Success has come to Sir James Barrie's way, but one thing that he tried he has never accomplished: he has never hit Lord Rosebery on the head. "The first time I ever saw Lord Rosebery," says the creator of Peter Pan, "was in Edinburgh, when I was a student, and I flung a clod of earth at him. He was a peer; these were my politics. I missed him, and I have heard a good many journalists say that he is a difficult man to hit."