

About the House

Useful Hints and General Information for the Busy Housewife

Appetizing Cheese Dishes.

Cheese is a wholesome food that deserves at least an occasional place on the dining table. It would appear more frequently, perhaps, if the numerous attractive and unusual ways of serving it were more commonly known.

Cheese Salad.—Slightly warm one pound of cheese, then work it into crumbs. Add one quarter of a teaspoonful of finely minced onion, two hard-boiled eggs, finely minced, two tablespoonfuls of mayonnaise dressing. When you have thoroughly mixed all the ingredients, form the mixture into small balls, and serve them with lettuce leaves on individual plates.

Limpens Cheese (Belgian style).—Cut a small loaf of bread into slices and remove the crusts. Butter each slice, and cover it well with grated cheese, building up the slices one on another in two mounds in a deep baking dish. Boil a cupful of milk, and season it with salt, pepper and a dash of grated nutmeg; when the milk has boiled pour it over the bread; set the dish in the oven and let the mixture bake for a quarter of an hour, basting the bread frequently with the milk in the pan.

Fried Cheese Balls.—Mix half a cupful each of grated cheese and an equal amount of bread crumbs, add one well-beaten egg and a teaspoonful of a good relish. Roll the mixture into balls; dip them into beaten egg, then into very fine bread crumbs that you have lightly seasoned with pepper and salt. Fry the balls in deep hot fat. If you like high seasoning, add a dash of Cayenne pepper to the cheese mixture. With a lettuce salad the cheese balls make an excellent garnish for veal.

Savory Cheese Rusk.—These are particularly appetizing as a luncheon dish. Grate one and one-half cupfuls of strong cheese, add one teaspoonful of olive oil, one teaspoonful of dry mustard, and two tablespoonfuls of mild vinegar. Season it highly with a good relish and with salt and pepper. Add one eighth of a teaspoonful of soda and beat the mixture until it is very light and creamy. Spread it on rounds of rusks or on plain white bread and brown it in a very hot oven. If you wish, you can vary the recipe by using three tablespoonfuls of olive oil and only half a table-spoonful of the vinegar.

Cheese Rings.—Place one cupful of water, half a cupful of butter and half a teaspoonful of salt in a saucepan; when the water boils, add one cupful of pastry flour and stir the mixture until it leaves the sides of the pan. Remove it from the fire and allow it to stand until it is like warm, then add three eggs, one at a time, and beat each one thoroughly. Add half a cupful of stale grated cheese and place the mixture in a pastry bag that has a star tube. Line a biscuit pan with paper and shape the mixture into rings upon it. Sprinkle them lightly with grated cheese and bake them in a moderate oven until they are thoroughly done.

Making Use of Stale Bread.

Of all the left-over remnants of food from the kitchen bread is the most common, perhaps, and many pieces are daily thrown away except a little thought would turn to excellent use. If the left-over pieces are not utilized the same day, an excellent plan is to wrap them in pieces of waxed paper and store them in a stone jar. They will keep well for a week in this way.

Dried crumbs for stuffing and meat frying. Put the crusts and small pieces in a baking pan and dry in the oven without burning. They may then be put through the food chopper and stored in clean jars until wanted. They may be used as a basis for meat croquettes, poultry stuffing and other things.

French toast may be made from the whole slices of left-over bread. It is an excellent luncheon pick-up dish. Beat an egg and add a little milk. Dip the slices of bread in this and fry a nice brown in hot drippings. Serve with butter, jelly or marmalade.

Bread custard pudding. Cut the bread in dainty shapes and butter liberally. Make a plain custard of eggs, milk and sugar. Put in baking dish and float the buttered bread on top. Sprinkle with grated nutmeg and bake in a quick oven until brown. This is excellent.

To make croutons for the various soups so much relished in summer cut the bread in cubes and fry in butter or dripping just before serving with the soup. Add five or six to each plate of soup. These are delicious with almost any soup.

Bread jelly for invalids. Scald the stale bread freed from crusts. Mash to a paste until of muslin consistency. Add a little sugar and flavoring, mold, chill and serve with cream.

Sterilized bread crumbs are especially valuable for the young children in the household. A jar should be kept filled with these. They may be heated when wanted and sprinkled in soft eggs, soups, milk, fruit juices

and, indeed, anything eaten by very young children whose fresh bread is often positively dangerous. Dried bread is also valuable for mixing with various other foods for feeding the household pets.

Miscellaneous Recipes.

Green Tomato Sweet Pickles.—One peck of green tomatoes. One dozen large white onions. Six red peppers, coarsely chopped. One cup of sugar. One tablespoonful of ground all-spice. One tablespoonful of ground cinnamon. One tablespoonful of ground mustard. One tablespoonful of whole cloves. Three pints of vinegar. Slice the tomatoes the day before pickling. Sprinkle them thoroughly with salt, but not too heavily. In the morning drain off the liquor. Have ready the onions coarsely sliced. Take a kettle and put in a layer of tomatoes, then a layer of onions, and sprinkle between each layer the sugar and all the spices. Pour over them the three pints of vinegar, or enough to cover the whole well and boil gently until tender. The onions can be left out if the flavor is objectionable as the pickles are equally good without them.

Pepper Hash.—Twelve large red peppers. Twelve large green peppers. Fifteen onions. Take seeds from peppers. Chop fine in food chopper and pour over boiling water. Let stand five minutes and then drain. Make a weak solution of vinegar to two parts water (three-fourths pint vinegar to one and one-half pints water for the above amount of peppers and onions. Put in the chopped peppers and onions. Let boil, then drain again. Add one pint of vinegar, two and one-half cups sugar, three tablespoonfuls salt. Let all come to a boil, put in jars and seal.

Pickle Grapes.—Take ripe grapes, remove all imperfect and broken ones, divide large bunches. Put in earthen jar a layer of grapes leave (the tannin in leaves helps preserve the firmness of grapes). To four quarts of vinegar take two or three pints of white sugar, or more if desired, one ounce of cinnamon, half-ounce cassia and cloves, boil vinegar, sugar and spices together a few minutes, and when cold pour over grapes. By pouring the vinegar over the grapes cold you will avoid chocking them, and they retain their natural color.

Grape and Apple Jelly.—Take half-pint grapes, stem and wash. To one quart of stemmed fruit add two medium-sized apples; core, but do not peel apples. Cover with water, and boil until mushy. Strain through jelly bag. Let juice stand overnight, as this prevents formation of tartaric acid crystals. To each cup of juice add one cup of sugar; boil, while boiling take out from time to time a small quantity of the liquid and set to cool, and repeat this process until the samples sets to the desired thickness. Put in glasses, and when cold cover the top with a thin layer of melted paraffin.

Household Hints.

Every tidy housekeeper would like to keep her cooking stove clean and new looking. She can do so if she will wash the stove while it is warm with a sponge dipped in soap and water.

Charcoal on the shelf of the refrigerator will keep the refrigerator sweet and pure. There is the silver that will tarnish. If the good housewife will lay a little camphor in the drawer where she keeps her silverware, she will at least help the trouble. In the event that she wishes to clean her silver, a mixture of equal parts of white and ammonia with a flannel cloth will do the work satisfactorily.

She will perhaps avoid falls when she goes to the cellar if she will paint the lower step white so that she can better see it. As to sweeping, let her soak a newspaper in water, unfold it and lay it in the center of the room. Much of the dust will be absorbed. A little milk added to the water will give a polish to an oilcloth. A little turpentine in closets and drawers will prevent moths. A little sweet oil in the scratch of furniture will improve the bruce.

When you iron, if you will place your iron on a hot brick while you are ironing it will stay hot longer. If your irons are not clean, rub them on emery paper. If you will keep a paraffin candle with a white lawn cloth over the end and rub over the iron occasionally, you will thereby add luster to your linen.

Played "Home, Sweet Home."

A soldier who has been twice wounded, on the last occasion of injury was in the trenches when suddenly a man by his side was hit in the wrist. Clapping his hand upon the wound, he exclaimed:

"Got it! I've been waiting for this since last August." Then, putting his left hand into his pocket, he pulled out a mouth organ and played "Home, Sweet Home."

Who but an English Tommy could or would do that?

THE ROMANCE OF AUSTRALIA

IT WAS ONCE CONNECTED WITH OTHER LANDS.

Island Continent Has Strangest Men and Animals in the World.

One of the oldest of all lands, Australia, is the youngest of all nations. She is the reality of two thousand years of wise men's dreams, the vast southern continent which they thought must be there to balance the land in the northern hemisphere. No one dared seek for her, for they thought that she was separated from the rest of the world by an equator of fire and demons and all-slaying mist.

She must be there, they said, and they drew fancy outlines of her on all their maps and globes, and showed her linked up to Africa and to America, and stretching unbroken to the South Pole. But when Drake staggered around the southern foot of Africa, the Magellan found his way through open water round the southern-most point of South America, and Drake, following, got blown away to the boundless Southern Seas beyond, and none found southern land until they gave it up, and struck Australia from the map. There could not be a southern continent after all, they said. But Australia was there all the time, with the strangest men and the strangest animals in the world, lying, as under a spell of enchantment, asleep within her borders of pearl and coral and her giraffe of salt sea foam.

For long, long years Australia had lain preparing for the coming of man. Her history is written on—her wide bosom. Once she was part of greater land masses, connected, perhaps, by land bridges with Asia. Beneath the surface this vast continent was heaved and bled their heads off, and thousands of miles of lava and ash remain to tell the tale of her great volcanoes.

Where Were the Men?

But her fires died out, and more enduring mountains were formed, which, age upon age, epoch after epoch, have been attacked by heat and wind and rain, have been worn down lower and lower, their summits ground by the agencies of time into dust and powder. Their chemical properties, contained in the boiling lava from which they first solidified, were released with the slowly gathering debris, and this highly charged rubble of shattered rock and wind-lashed sand forms to-day, the barren deserts of Australia. But smiling verdure clad the greater part of these, and great forests grew. They sank beneath the sea, and more changed into coal. Gold and silver, tin and copper, diamonds and other valuable stores, formed in the rocks, and the precious metals tumbled from their beds as the mountains crumbled, forming the great nuggets that have since been found in the soil.

But where were the men? The men were not ready. They had not emerged. But the animals had. Warm-blooded animals which suckled their young had appeared upon the earth, and, roaming far, had reached Australia from other parts of the world. Then came the breakdown of the land bridges from Australia to Asia. The animals were shut up in a continent which had become an island. The kangaroos and the wallabies, the bear-like koala, the egg-laying mammals, and many kinds of reptiles were imprisoned on the continent. These, and great birds which forgot how to fly, were the lords of this vast area.



A True and Pretty Story of a Sympathetic Queen.

THE other day, Queen Amelle of Portugal was visiting one of the hospitals for French soldiers. After having spoken with practically every man in the different wards, she was taken to a room in which a little "pollu" lay dying. The doctors and nurses were greatly worried, because the poor man was to have been decorated that day, and the officer who should perform the ceremony had not yet arrived.

The "pollu" might lapse into unconsciousness at any moment—what should they do?

The Queen, on being informed on the cause of their anxiety, asked simply: "Shall I decorate him, before it is too late, though it is not correct under the circumstances?"

The doctors decided in the affirmative and Queen Amelle speaking lovingly to the brave little "pollu" affirmed on the much coveted military cross. Then turning to the doctors asked if she might not also give him the "accolade." And gathering the dying man in her arms, she kissed him tenderly and lovingly on each cheek—and he died that same night—happy and smiling peacefully, for had not a Queen and above all, a mother, lightened his last hours of darkness? And the Queen? Well, on leaving the hospital she met the officer whom she had replaced officially for a few moments, and told him in frank and simple words what she had done. He, though at first surprised, was so charmed by her kind and sweet manner that he could only say "she had done the right thing, and that he was glad she had been there to do it."

INSURES PERFECT BAKING RESULTS

MAGIC BAKING POWDER

CONTAINS NO ALUM - MADE IN CANADA

of the earth. The animals remained the very lowest type—animals which carry their young in pouches, which have the smallest of brains. There was no competition, no hard struggle for life, as in the busier world with-out, no need to improve. They developed on the old lines. Some grew to be giants, as big as any elephant, and then died out. The smaller types survived, though, of these smaller ones, the great kangaroo is bigger than the tallest man.

The story of the Australian animals is one of the wonders of the world. The huge continent experiences in its different ranges three climates—tropical, sub-tropical and temperate, so that we might expect to find there animals resembling those of Africa as well as of Europe. But there is nothing of the sort. There are no lions or tigers, or wolves, bears, cats, weasels—indeed, not a single flesh-eater except a little so-called cat. There is that, and there is the wild dog, or dingoo, but he is a mysterious newcomer, not a native. There are neither apes nor monkeys; neither oxen, deer, nor antelopes; no elephants, rhinoceroses, pigs, camels, horses, hares or rabbits; no true mice, squirrels or porcupines; no hedge hogs or shrews. And yet, lacking all these creatures, Australian wild life is amazing.

A multitude of forms follow the kangaroo line of development; there are what are called kangaroo hares, kangaroo rats, kangaroo mice, simply because they suggest the forms of these originals in other lands. There were no flesh-eaters, other than the so-called cats, in Australia, before white man, and the domesticated animals arrived.

Wonderful Plant Life.

The plant life of the sleeping land was wonderful, too. The great feature here is the eucalyptus tree, of which there are 150 species, many of them unknown elsewhere. Like the animals, they took to being giants, and are often the tallest trees in the world, reaching from 400 to 500 feet. Their leaves stand upright, so that the sunlight passes between them and the trees yield no shade, but their properties are indispensable, and their wood is invaluable. They yield precious oils and gums, wood the white ant cannot destroy, wood that water will not rot and the deadly shipworm will not bore. Then there are the wonderful acacias, with their glorious blooms and perfume; and there is the famous bush or scrub which covers hundreds of square miles at a stretch.

There are trees whose blossoms are so brilliant that they seem to set hills on fire and can be seen miles out at sea. There are trees that have no leaves, and trees that are really giant grasses. There is a mahogany that makes railway sleepers and paving roads; there are palms and figs; there is a mistletoe which is not a parasite, like ours, but a true tree with blossoms of fiery scarlet. All these treasures of plant and animal life remained locked up in the enchanted land, waiting.

Then, from somewhere, we know not from where, men appeared at last,

naked, and cannibals. The lowest in the human scale, they lived, and still live, when away from white settlements, much the same sort of life as our old cave men lived in Britain hundreds of thousands of years ago. They had rough flint implements and tools, and their successors have them still; they do not possess houses, unless it be a rude, temporary shanty made of bark or twigs.

And yet these ancient savages made one of the most wonderful of all natural weapons, the boomerang—the curved piece of wood which, when cleverly thrown, circles strangely through the air, strikes dead a bird or an animal or, if it misses, returns to the thrower. And these boomerang men with their tools and flint and their fires made by friction, shared with the animals this continent of nearly three million square miles, stretching 2,400 miles from east to west and nearly 2,900 from north to south. With this primitive living host for her keepers, the great land slept on; she slept, like Sleeping Beauty, until the prince should come. —"My Magazine."

THE FASHIONS

A Forecast of the Fall Styles.

Before very long, thin summer frocks and light suits will have to be put away for the heavier fall garments to take their places. It often happens that the first chill winds catch us unprepared, and certainly there is nothing more upsetting than to realize that we had not given a thought to the coming of fall and were, consequently, not ready for the change in the weather.

The autumn styles are already well established, so no one need be afraid to make her selection in suits and gowns early, for there is no danger that they will not be in good style later. The suit models that have come over from Paris are as attractive as they can be. The coats are mostly three-quarter length and some of them are shorter. They reach to the hips, the fingers tips or the knees. The skirts are quite full; just as full as they were last fall, but not so flaring. The lines are straighter, as a rule, and the skirts just a trifle longer



Long Suit Coats are Fashionable.

than they have been worn in the past seasons. Strictly tailored suits, of course, do not have very wide or long skirts.

Among the coat styles there are some Russian effects seen, which most women will be happy to learn. One of the favored models is fitted above the waist and quite full below it, and there are many variations of this idea. A suit that gives promise of being very well liked on account of its generally becoming lines is illustrated here. It has deep pockets which are cut in with the fronts of the coat, and a narrow belt going around the sides and back, but not the front. The skirt that completes this suit has pockets, corresponding in cut to those on the coat.

In the other suit shown here, there is a suggestion of the Empire style, the return of which we have been hearing so much about lately. It comes in a modified form, having a

panel in the front and back, and is certainly most attractive.

A wonderfully smart suit from Paris was made of navy blue gabardine, with a very long, full coat. The skirt also was very full. It extended up above the normal waistline, where it was attached to a blouse of brown and black checked silk with small checks. The coat was lined with this silk, and when thrown open the effect of the whole costume was very striking.

Suit Fabrics and Colors.

There are charming suit materials for fall, which will perhaps make it difficult to decide on what to get. Besides the old stand-by, serge, there is its staunch companion, gabardine; then there are wool poplin, wool velours, broad-cloth, cheviot, mixtures, and many fancy twills and suitings. For dressy wear, velvet, velveteen



A Modified Empire Style.

and satin will be very much in the foreground. The checked wool velours are very stylish in two tones, as, for instance, black and brown, tan and brown, and gray and brown. They are most practical, too, for they wear very well. The fashionable soft tones are navy blue, dark brown, green, taupe, gray, burgundy, and black.

Fur for Trimming.

Did any woman fear that the fur on her suit last winter would not be fashionable this year? If so, let her fear be turned into joy, for fur is to be used even more lavishly than it was last winter. The bands of fur on the skirts are wider, the fur collars on coats just as high and the cuffs on the sleeves just as deep. Rabbit and skunks are the fur most commonly used, and there are also Hudson seal, beaver, fox, lynx, mink and ermine, all of which were used last winter.

And not only on suits and cloaks is there to be an abundance of fur trimming, but also on evening gowns. Even the very sheerest fabrics, such as net, Georgette crepe and chiffon, are to be decorated with fur. A very stunning evening dress of net had the skirt edged with a deep band of fur. The dress itself was elaborately beaded. Beaded fabrics, metallic embroidery and sequins are extensively used on evening gowns. The wonderful effects and beauty of these under the lights can readily be imagined.

These patterns may be obtained from your local McCall Dealer, or from the McCall Company, 70 Bond Street, Toronto.

Ten Sons Serving.

Mr. and Mrs. Sullivan, of Foster road, Walthamston, England, have ten sons serving their country. Married forty-one years ago, Mrs. Sullivan has had a family of seventeen—fifteen sons and two daughters. Thirteen of the boys are alive. The oldest is over forty, the youngest has gone to work in the coalfields till he is old enough to join up.

Selling Enemy Goods.

Mr. Hughes states that enemy goods imported into Australia before the war are still being sold. The Government has decided that wholesale houses must not sell such goods after September 30, nor retail houses after November 30.

Sometimes people ask you for advice just to be pleasant to you. Things you can't understand are generally none of your business.

OPEN DOOR IN THE DOMINIONS

SIR RIDER HAGGARD REPORTS ON EMPIRE TOUR.

Free Land and Warm Welcome Await British Soldiers After the War.

Sir Rider Haggard's report on his tour of the Overseas Dominions, for the purpose of ascertaining what facilities these were prepared to give as regards land settlement and employment to ex-soldiers and soldiers domiciled in the United Kingdom, has been issued by the Colonial Institute, on whose behalf the mission was undertaken, says the London Times. It contains a full account of his discussions and the text of his correspondence with responsible Ministers, in the various self-governing States of the Empire, and the mass of information thus collected at first hand as to the prospects overseas should do much to facilitate the solution of a difficult problem.

Summing up the results of his investigations, Sir Rider Haggard states that, although for various reasons nothing can be expected from the Union of South Africa, and the letter from the Government of New Zealand is less definite than those received from the various Governments in the other parts of the Empire, on the whole the Institute's efforts have met with considerable success.

Depends on the Man.

Indeed, I imagine I shall scarcely be going too far if I say of the self-governing parts of the Empire at large that everywhere there is now an open door for the British ex-service-man, who for the most part will be admitted on terms practically of equal advantage to those which they determine to accord to their own citizens. Wherever he may choose to settle he will, I am convinced, receive the warmest of welcomes and much the same assistance that each State or Dominion ultimately decides to give to its own returned soldiers.

"The rest is in his own hands. If he justifies the hospitality extended to him as a fellow-subject of the Crown who has fought for the common cause, he and his family can do well, and possibly rise to affluence, whether he selects Rhodesia, Australia, New Zealand, or the vast and wealthy Dominion of Canada as his future home. If, however, he lacks character or shrinks from effort, success cannot be promised to him. In the end everything depends upon the man himself, and, I may add, upon the man's wife.

Group Settlement.

"I have not, either in this report or elsewhere, attempted so much as to adumbrate any scheme of overseas land settlement for soldiers. It has seemed to me that to do so would be foolish and even impertinent. The agricultural conditions in Africa, Australia and Canada differ widely; of ten, too, they vary very much in the different States and provinces of those huge dominions. This means, of course, that no one plan can be made to serve for all the parts of the Empire that I have visited; it is probable, indeed, that the same plan could not be utilized without variation in any two places throughout all that noiseless area. Each country must design and use its own.

"Moreover, in every instance this should be formulated, not in England by an individual or committee, but by the local experts of that country who are familiar with its peculiarities, needs, and systems. It is true that, so far as I am aware, this has not yet been done anywhere, at any rate in detail, except perhaps in the instance of the Canadian Pacific Railway. Steps are, however, being taken in that direction.

Equal Terms.

"Perhaps, however, I may be allowed to express a hope that the authorities in them will give consideration to the group system of settlement. I am convinced that it would not be wise to take men from home and put them down by themselves in strange and unpeopled neighborhoods, where loneliness would produce its natural effect both on the men themselves and on their wives and families, and probably, in the end, drive them into the cities.

It will be noted that in sundry instances the Governments throughout the Dominions also promise equal terms to the British ex-service man as regards employment. This point is more important than may at first appear. Not all immigrants will desire to settle on the land, and many would, in the end, benefit greatly if they could have the advantage of working for a while under the direction of others acquainted with local conditions, especially at the high wage obtainable everywhere in the self-governing portions of the Empire, cut of which they can save money."

MILLIONS OF SHOES FOR WAR.

British Manufacturers Make 25,000,000 Pairs for Allies.

Orders for 25,000,000 pairs of shoes for the British, Serbian, French Russian, Italian and Belgian armies have been received by British manufacturers since the outbreak of the war.

One-fourth of the total, or more than 10,000,000 pairs a week, have been supplied by the workmen of Northampton, the chief seat of the English shoe manufacturers, an hour's train ride northwest of London. The manufacturers of this place are turning out a total installment of 3,000,000 pairs of footwear for the Russians, this time boots known as "Cossacks."

Owing partly to the preoccupation with army contracts, partly to depletion of their staffs of male operatives, and partly to restrictions imposed by the Government on the disposal by tanners and merchants of leather suitable for army purposes, boot and shoe manufacturers are finding considerable difficulty in supplying the demands of the civilian market.