

About the House

Useful Hints and General Information for the Busy Housewife

Sweet Cakes From Scotland.

Since the Scotch housewife is known both for her thrift and her sweet cakes, the Canadian housekeeper will do well to imitate her methods in the culinary department. Her cakes are delicious and easily made, as the following recipe will prove; likewise those for fruit cake, Scotch buns and cake Dundee.

Scotch Shortcake.—Eight ounces butter, 4 ounces granulated sugar, 4 ounces rice flour, 12 ounces flour. Cream the butter by hand and add the sugar, rice flour and wheat flour. Work all with the hands on a lightly floured board into a smooth dough. Break off and form by hand into round cakes about the size of ordinary fishballs. Prick lightly with a fork and pinch them around the edges, then place the cakes on buttered papers in the oven.

Scotch Buns.—Quarter pound butter, 1½ cups flour, ¼ teaspoonful baking powder, 1 pound flour, ¼ pound brown sugar, 2 pounds chopped raisins, 2 pounds currants, ¼ pound orange peel, ¼ pound split almonds, 1 teaspoonful cream tartar, ¼ teaspoonful black pepper, pinch each ground ginger, cinnamon and Jamaica pepper; milk. Rub the butter into the one and one-half cups of flour with the baking powder, using a little cold water for wetting, mix it into a firm paste, and then roll it out on the board in a thin sheet. Butter the inside of a fair-sized cake tin and line it neatly with the paste, reserving a portion of the paste for the top of the bun. Put the remainder of the ingredients together in a large bowl and add enough milk to slightly moisten all. Mix together thoroughly with the hands and pour the mixture into the paste-lined cake tin. Level the top and put on the top piece of paste that has been reserved. Prick slightly with a fork, brush either with eggs, well beaten, and place in oven. Bake four hours.

Scotch Fruit Cake.—½ pound butter, 1 pound flour, 1 pound currants, 6 ounces mixed lemon and orange peel and citron, 2 ounces almonds, blanched and split, 1 teaspoonful baking powder, 6 eggs, few drops vanilla. Beat butter to a cream. Add other ingredients, with eggs well beaten. Stir vigorously and bake well in the way usual for fruit cake.

Dundee Cake.—Four ounces butter, 6 ounces sugar, 7 ounces mixed orange and lemon peel, 4 eggs. Cream the butter first, then add the flour, sugar, well-beaten eggs, etc. Pour into buttered cake tins and bake.

Selected Recipes.

A nice way to make a pudding is as follows: Mix together one cup whole wheat flour, one-half teaspoonful soda mixed with a quarter cup of molasses, one-half cup of milk and one-half cup of raisins and currants or dates and figs. Steam and serve with a hard sauce made by beating to a cream one-quarter cup of butter with one-half cup of pulverized soft sugar and flavoring with vanilla or nutmeg.

Cabbage with cornmeal dumplings is mighty good, even if unusual. The cabbage is quartered and cooked with a piece of "side meat" till very tender. Then put some of the soft white cornmeal into a bowl, salt it, pour on enough of the boiling "pot liquor" to moisten slightly, and add water to make the dough just stiff enough to pat into cakes about half an inch thick and as big as the top of a tumbler. Drop these on top of the cabbage, and let them cook about 20 minutes.

This is one way of making beef loaf. Cut as much underdone cold meat as is required. Put it through a mincing machine and mix with fine bread crumbs half the quantity of the beef. Season with one teaspoonful chopped parsley, one-half ounce thyme, 2 ounces butter, half cup very good gravy or cream, a high seasoning of nutmeg, salt, cayenne, mace and two eggs. Grease a mold, put in the mixture, bake about 45 minutes, turn out and send to table with plenty of brown gravy.

A dainty egg dish may be made after this fashion: Butter fireproof china cups, put two teaspoonfuls of cream into each, then break very carefully an egg into each. Dust with pepper, salt and parsley. Stand these cups in the chafing dish or granite basin with enough boiling water to come half way up the cups. Have the lower pan full of hot water underneath. Boil up gently until the eggs are set; serve in cups very hot.

In these days of high-priced eggs, "Poor Man's Cake" will be appreciated. Yolk of one egg, one-fourth cake of chocolate shaved fine, one-half cupful of cold water. Place this mixture over boiling teakettle and stir until it thickens. To one cupful of sugar, one tablespoonful of butter, one-half cupful of boiling water, one level teaspoonful of soda dissolved in a little of it, one and one-half cupfuls of flour put together, add the chocolate mixture, flavor to taste. Bake in two layers and put together with a white filling.

"Drop" biscuits are much more

quickly made than the other kind. To a quart of sifted flour add a teaspoonful of salt and four teaspoonfuls of baking powder and sift again; then rub in with the tips of the fingers a good tablespoonful of lard and mix to a dough that will just drop from a spoon. Use either milk or water to moisten. Drop into greased biscuit tins, allowing room to spread, and bake in a quick oven about 20 minutes. If mixed with milk less lard may be used.

Household Hints.

Table linen should be ironed only on the wrong side. Dry sponge cake may be served smothered in custard. New bread will cut very smoothly if the knife is heated. Black stockings legs make excellent cloths for sponging a dark suit. Fruit whips and custards are among the best things for an invalid's dessert.

Fruit trees should be trimmed a little every year and not much in any one year.

In making cake accuracy in proportioning the ingredients is necessary to the success of the cake.

Yolks of eggs left over from used whites can be kept for several days if they are covered with cold water. Carbolic acid is a good disinfectant, but useless diluted with at least 20 times its bulk of cold water.

If the closet where you hang tins and cooking utensils is badly lighted, try painting the hooks and nails white.

If a little ammonia is mixed with the beeswax and turpentine used for floor polishing the wax will dissolve quickly.

Add a little blueing to the water that is used for washing windows, and they will look brighter and keep cleaner longer.

To cleanse corsets, take some warm suds to which a few drops of ammonia have been added. Spread the corset on a flat table, taking out the laces but not the bones and steels. Scrub with a clean brush and hot suds, then rinse quickly in clear warm water. Lay flat on a board in the sun or near the fire, so that it may dry quickly. Do not iron.

A quick and effective way to clean curtains when making cakes is to put the fruit into a colander with a sprinkling of flour and rub round a few times with your hand. If a colander is not at hand use a clean cloth.

Curtains and tablecloths will look best if they are not starched. Put a tablespoon of methylated spirit to a gallon of rinsing water. This will make the cloths quite stiff enough, help to keep them white and make them shine when ironed.

RUSSIA'S NEW RAILROAD.

Runs From Petrograd to the Arctic Ocean.

The new Russian railroad from Petrograd to the Arctic Ocean is announced as complete. The new line connects the whole of western Russia with the ice-free ocean of the north, and at the same time opens up a new and direct route by which Russia can receive unlimited supplies of munitions of war. The time set for completion was October 1st. This time limit was exceeded by fully three weeks.

Such in brief are the facts covering one of the greatest undertakings in modern railroad construction. The entire distance covered is about 1,200 miles. The route traversed is from Petrograd to Petrozavodsk and Kem, northward via Kola and Kandalax, Kola and finally to Ekaterina, on the Arctic Ocean. The building of the new railroad was commenced last spring, when it was found that the existing Archangel-Petrograd route could not handle the immense amount of war munitions traffic being offered at the port of Archangel.

The rise of Russia's Pacific coast port, Vladivostok, to a port of world importance within the last year was accompanied by a tremendous increase in imports of American goods. Figures made public show that ten times as much goods poured through this narrow gateway during the first eight months of 1915, as in the same period of 1914.

Imports at Vladivostok for the first eight months of last year were valued at \$87,625,000. Japanese shippers got the heaviest share of this business, with goods valued at \$32,397,000. The United States was second with \$31,620,000.

Placed to His Account.

"Does she trust her husband?" "I guess so. Everything that goes wrong she charges up to him."

Mutton is excellent for cold weather being of high heating value. Irish stew is better still.

So many young people fall in love because they are just as foolish as older people.

A foolish woman's idea of a stylish hat is one that costs a lot of money, regardless of what it looks like.



How the Army Makes Roads.

Bridging the gaps across the swamps of Flanders—a corduroy road built of tree trunks by the Canadian Engineers, who have had experience with such country in Northern Ontario and British Columbia. This scene is somewhere in Flanders, and in wet weather this spot was practically a lake.

BRITISH COLUMBIA.

Some Natural Beauties of the Canadian Sunset Province.

We are so near the borders of civilization, where one only need travel a short distance out of town to feel really and truly lost.

We have been here at Smithers, B. C., now for seven months, so, of course, the "tenderfoot" or "cheechaco" feeling has pretty well left us, and while we could not yet be classed with the "old-timers" as they say here, or as "sour-doughs," as they say farther north, yet this country is beginning to feel a little more like "Home, Sweet Home."

The climate here is very fine, and many who have travelled quite extensively, say it is one of the best in the world.

The summers are not as warm as Ontario, and the nights are always cool. Winter does not come any earlier than in Ontario, and usually comes more gradually, and we do not get the cold fall rains, nor the wind; in fact, it is on very rare occasions that we have much wind.

There are occasional cold snaps in winter. The mercury went down recently to 30 below, and once it was a few degrees colder. However, these cold spells do not last more than a day or so usually, and really one feels the cold more at the coast when there is from 20 to 30 degrees of frost than you do here that much below zero.

There are a few settlers scattered through the valley, but unfortunately, the best of the land near the railroad is held up by speculators, and this is a great hindrance to the development of the country. The scenery here is very fine indeed, and in the fall when the leaves were turning, I think I never saw such magnificent color effects. One Sunday, instead of taking the shorter road home, I came down from Telkwa on the north side of the Bulkley river, by the Hazelton road, which is four miles farther; and I shall never forget the view. After riding up from the river bottom on to the higher ground, I stopped the horse and just sat for a few minutes enraptured by the wonderful panorama of nature. On the right (north) there was a pretty little lake about three miles long nestled in the valley, partly hidden by the surrounding woods, and in the background was the gradually rising foothills of the Babine range with the glistening snow-capped peaks about 20 miles away. In front (west) was about 50 miles of the Bulkley valley with the river winding its way along, looking in the distance like a huge serpent. In the distant west the Roche de Boule peak seemed to touch the heavens, while to the left the Hudson Bay range seemed to be equally as high on account of the fact that they were so much nearer. Then to the left and partly behind was the Telkwa range, just as beautiful as the others, and these seemed to gradually taper down to meet the valley to the east, where the Bulkley river could be seen winding its way down through the broader valley which with its few clearings with the farm houses dotted here and there, giving one the impression that he was not absolutely alone in this vast territory that in such comparatively recent years has been settled by the white man.

The whole valley, and the foothills seemed to be just one great variety of color, about half the evergreen spruce and Jack-pine, and the rest the different kinds of trees and bushes gradually taking on the most beautiful color effects that the eye of an artist could ever look upon. Overhead was a deep blue sky, with here and there a soft, white, fleecy cloud which so wonderfully matched the dazzling whiteness of the mountain peaks. The effect of a scene like that is not soon lost, and as I took off my hat, and did some talking to myself and to the horse, I knew how Peter felt when he said to our Lord—"Let us build three tabernacles, one for Thee, one for Moses, and one for Elias." As one worships, amidst such wonderful scenes, one surely feels like staying there for some time, and I suppose if one had lived in the days of the patriarchs, one would have felt like erecting an altar to the God of heaven, as did Jacob at Bethel, and saying "Truly, this is the house of God, and the gate of heaven." But the missionary, like the disciples of old, has to get back to the valley, and must not forget that he is here 13 miles from home, but both man and horse feel better for the short pause, and so we lone, along down to Smithers, if not to literally cast out demons from a child, yet there is work to do, a Sunday school to take charge of and a class to teach, so perhaps that in some measure may help to prevent the demons from getting in to the lives of these fine Canadian children in this great empire of ours, on which the sun never sets.

What a privilege it is to feel in these days, that one is a part of the finest empire on earth, one of the largest and best of her colonies, and what is best of all, a member of that kingdom which is above all kingdoms, the principles of which are destined to be the prevailing principles of the whole world, when the visions of prophet and poet are fulfilled, and there is the reality of Tennyson's vision of the future where he says:—

"Far along the world-wide whisper of the south-wind rushing warm, With the standards of the people plunging through the thunder-storm; Till the war-drum throbb'd no longer, and the battle-flags were fur'd, In the Parliament of man, the Federation of the world."

Not in vain the distance beacons, forward, forward let us range, Let the great world spin forever down the spinning grooves of change. (Rev.) W. C. FRANK. Smithers, B.C., January, 1916.

Furs impart no heat to the body; they merely prevent the heat of the body from escaping.

The earth below its surface is warmer, even in the hardest frost, than the top of the ground.

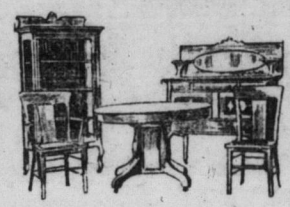
In bed, the body should be as warm as possible, the colder the head is, the better.

Cold winters follow wet summers, owing to the reduced temperatures of the earth.

The poor man wants food for his appetite; the rich man wants appetite for his food.

In India and the East Indies the natives mix white ants with flour and make them into pastry. This is considered to be highly nutritive.

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CITY HOUSE FURNISHING COMPANY 1310 St. Lawrence Boulevard, Montreal, Que.

The Fashions

Jumper Frock for Spring.

It is interesting to follow the trend of fashion each season, to note how surely and completely we come to approve of even the most decided change after it has been presented to us in attractive guise, at different times and on various occasions. It surely does seem, too, upon looking back some few years, that each season's changes are for the better. For instance, the full skirt; how we all pook-pooked it when the whisper first began to circulate that it was to be revived, and that our trim, youthful narrow skirt had had its day. To-day, however, the full skirt is one of the approved features of the modes, and is still growing fuller. We smile upon it approvingly now, and what, at its first appearance was looked upon as bulky and clumsiness, is now considered quaint and daintily feminine.

Ribbon As Trimming.

Ribbon is being used profusely as trimming on both hats and frocks. It ranges in width from the inch-wide faille or moire banding, girdling the waist of the severe little frock of taffeta or serge, or forming the perky cockade on the chic chapeau, to the wide satin, moire, or taffeta ribbon which forms the entire skirt or bodice of the dance frock or dinner dress. In many of the new dinner and evening dresses ribbon bows of all descriptions are used for trimming; there are perky little bows, wide, graceful bows, simple bows with flying ends tacked on to bodice, and skirt at various angles. Mme. Jenny is particularly given to ribbon trimmings; some of her dainty dresses have their sheer, full skirts banded around the bottom with wide metal-edged ribbons giving them a most effective appearance.

Jumpers Still in Vogue.

For late spring and early fall, there is nothing quite as satisfactory as the jumper dress of taffeta, serge, or a soft, lightweight wool. Worn with guimpes, or over the regulation shirt-bouse of crepe de Chine, crepe Georgette, or taffeta it makes an attractive costume for street and general daytime wear, perfectly suitable without coat or other wrap. Such a dress has all the appeal of a one-piece frock, with the added attraction of being easily freshened and changed by the addition of a contrasting guimpe or underbouse. One of the most attractive of these jumper



Black Taffeta Jumper Dress.

dresses is illustrated here, developed in black taffeta, with accompanying

underbodie of white crepe Georgette. The high collar, smart sleeve, and flaring skirt present a pleasing picture. The second frock is also in jumper effect; one of the dainty ribbon girdles with long, flying ends and small cravat bow is a feature. The skirt is unusual and new, and the jumper particularly simple and smart of cut. This idea is nicely suited to either taffeta, or a fine serge. The open throat, which will probably continue in favor during the summer, is an attractive detail of the underbouse of crepe de Chine.

A Word on Collars and Capes.

"Collets," as they call those trim, cape-like collars introduced this season, are features of many of the newest frocks and blouses. One of the newest blouses shows a series of these little "collets" graduated from a narrow frill about the neck to a deep cape extending quite to the waist. These cape-like collars, resembling the capes on a coachman's coat, are among the latest and most approved



The New Ribbon Girdle.

of the new dress details; they are especially effective on frocks of taffeta and satin.

Variety in Sleeves.

The drop-shoulder and full sleeve is a feature of many of the new frocks; in fact, the sleeve is the point, it would seem, where designers and dressmakers are expending most of their ingenuity. Many original, attractive notions are being carried out in the cuff, in the trimming, and in the shoulder line. Fullness is a decided feature, and many effective methods of trimming are being resorted to, for instance, stiff little ruffles and frills, and old-time quillings appearing in an air of 1840, which is quite in keeping with the full skirts and other features of this period daily being introduced.

The Youthful Silhouette.

There were many of us who bemoaned the passing of the slender skirt because of its youthful air, but Fashion has taken care of this, too, in her new rulings. The flare of the skirt and coat, the suggestion of a slender waist, the shortness of the skirts, topped effectively by a perky, high hat, very close fitting, and completed with trim, wellfitting footwear, is quite as youthful and trim, and far more comfortable than the pipe-stem skirt in which a natural stride was utterly impossible.

Patterns can be obtained at your local McCall dealer, or from the McCall Company, Department "W," 70 Bond Street, Toronto, Canada.

Many a man's honesty is due to the fact that his price is too high.

Grasshoppers have their ears on their front legs. The great green grasshopper has its ears under its knee.

BRITAIN COULD FIGHT FOREVER

SAYS PRESIDENT OF BRITISH ASSOCIATION.

Could Spend Five Billion Dollars Every Year Without Borrowing.

Here are some very interesting statements from an article "Speeding the Silver Bullets," by Lewis R. Freeman in the American Review of Reviews:

The extent of the "taxability" of Great Britain—the proportion of its war expenses the country can pay out of current revenue—it is very difficult to approximate, largely because of the fact that this limit will be raised indefinitely as a complete realization of their responsibilities awakens in the British people a will to produce and save. Perhaps the most authoritative statement that has been made in this connection is that of Prof. W. R. Scott, the distinguished president of the British Association. "It is altogether probable," said Prof. Scott in addressing a recent gathering of economists at Manchester, "that Great Britain could finance indefinitely a war costing not over one billion pounds a year. The governing condition to this, however, would be that the country put its back into it and worked a good deal harder than in time of peace. We could probably raise by taxation 400,000,000 pounds with the national income as it is just now. We could save, if we really set ourselves to it, an additional 400,000,000 pounds. But supposing the country worked harder and saved more, and suppose besides private public economy were exercised, then we come within sight of bridging over the gap between 800,000,000 pounds and the 1,000,000,000 wanted. Therefore, the things to strive for are increased economy, both public and private and increased production."

\$3,000,000 Loan Easy.

The work of raising the new war loan—amounting though it did to more than \$3,000,000,000—was a simple one compared to the fixing of the new taxes. Britons of the present generation have been loaning or investing money all their lives, the most striking evidence of which perhaps is the fact that \$20,000,000,000 worth of foreign securities are estimated to be held by the canny inhabitants of the tight little island. It was not necessary to "stage" the loan by a long interval of public preparation as has always been done in Germany, and was, to a certain degree, done in the case of the flotation of the recent Anglo-French loan in the United States.

The mere announcement that during a couple of the early weeks of July unlimited subscriptions to a loan to bear the unprecedented interest of 4½ per cent. would be received was sufficient. With a careless gesture the British moneyed interests—mostly banks and insurance companies—coolly tossed \$2,000,000,000 into the war hat and went on about their business, while the general public, stimulated by a well-planned poster campaign, brought the total up to and beyond even figures by buying vouchers ranging in amounts from \$1.25 to \$25. "This beats the old Consols all hollow," everyone said, and intimated that there was plenty of money to be had when further need should arise. What up to that time was the greatest loan in history was floated with less effort and excitement than those accompanying the opening of the subscription list of a wildcat company in an Oklahoma or California oil boom. It was a remarkable financial achievement.

PRISONERS' GODMOTHERS

How Irish Women Are Looking After Irishmen in Germany.

To provide food and clothing for the prisoners of war of Irish regiments and send comforts to Irish battalions at the front, the Irish Women's Association has been formed.

For six months it has been the custom to send forthrightly parcels to prisoners of war. In this connection an ingenious scheme was devised.

Anyone so disposed can undertake to "godmother" a prisoner of war and by sending six shillings fortnightly to the association can rest assured that some brave Irishman in a German prisoners' camp will receive at regular intervals a welcome parcel of food, comforts and cigarettes. On receipt of the money, to pack and send the parcels. Many thousands of the gifts have already been despatched and have been acknowledged in the most grateful terms by the prisoners themselves. To each parcel the association generally adds a consignment of socks, pocket handkerchiefs and a towel, a pipe or some other article likely to be appreciated.

Of the 2,500 Irish prisoners of war five hundred have been "godmothered" by various friends.

Every article is bought at wholesale prices, no duty is paid on dutiable goods and all packing is done by voluntary workers.

Give the boaster a chance to make good and watch him fade away. There would be more wisdom in many a head if it didn't leak at the mouth.